

# Chef's picks

All items, except Tom yum goong & Grilled lemon glass shrimp, are served with white jasmine rice, brown rice : \$1.00 additional

## Creamy Tom yum goong 🍷🌿 \$11

Shrimps or chicken in a smooth, milky texture of hot and sour lemongrass & galangal soup with mushrooms, potato, and assorted vegetables (Zucchini, tomato, broccoli, carrots, cabbage, green onion, and cilantro) served in a bread bowl

## Grilled lemon glass shrimp 🍷 \$12

Grilled, marinated shrimps with Thai herbs (turmeric, garlic, pepper and lemongrass) tossed in a spicy lime dressing with lemongrass, brown & green onions, mints leaves, cucumber, carrots, tomato and cilantro, served over a bed of spring mixed vegetables

## Heaven on earth 🍷🌿 \$16

Pan seared tilapia with lumps of crab meat in a creamy, mild aromatic panang curry coconut sauce with tomato, carrots, red bell pepper, kuffir lime leaves and basil leaves garnished with steamed vegetable (broccoli, zucchini, carrots, cabbage, snow peas)

## Hor Moke seafood 🍷🌿 \$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) in a mildly spiced red curry coconut sauce, served in a fresh young coconut with steamed vegetables (broccoli, zucchini, carrots, cabbage, snow peas)

## Seafood sizzling plate 🍷 \$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) sautéed with pepper, garlic, and Thai spices served with a spicy fresh garlic & lime dipping sauce

## Prík pao seafood 🍷 \$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) stir fried with green onion, bell peppers, basil leaves in a smooth, mild spiced, sweet chili jam sauce

## Seafood Geisha \$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) sautéed with green & brown onions, bell peppers, celery, in a rich, smooth yellow curry powder sauce

## Double agent pad cha 🍷🌿 \$16

Shrimps and scallops stir fried with Thai spices and herbs, krachai (ginger flavor root), garlic, chili, young pepper, bell peppers, brown onion and basil leaves

## Lychee red curry 🍷🌿 \$16

Stuffed lychee with free range, ground chicken and shrimps simmered in a mixture of spices of red curry coconut sauce, green beans, bell peppers and basil leaves

 indicates an option of vegetarian style

 indicates spiciness in a dish, an option of mild, medium, or extra spicy may be requested

 indicates a gluten free option

# Appetizers

## Bunn dip basket

\$5

Green vegetable basket and toast (Cucumber, Celery, green leaves, carrots and tomato) serving with the coconut & chicken dipping sauce

## Mar Hor

\$5

Mixture of sweet & salty seasonings of free range, hormone free ground chicken with crush peanut served on top of pineapple rings, garnished with green leaves

## Strawberry fresh roll (4 pieces)

\$4.5 (small)

\$7 (large)

Fresh spring mixed vegetables, ginger, carrots, mint leaves, cucumber, strawberry, and shrimp or organic tofu, or (without shrimp) wrapped with rice paper, sprinkled with sesame seeds, served with a house brown sauce

## Mango fresh roll (2 pieces)

\$4.5 (small)

\$7 (large)

Fresh spring mixed vegetables, ginger, carrots, mint leaves, cucumber, green onion, ripe mango, and shrimp, or organic tofu, or (without shrimp) wrapped with rice paper, sprinkled sesame seeds, served with sweet chili sauce

## Avocado fresh roll (4 pieces)

\$4.5 (small)

\$7 (large)

Fresh spring mixed vegetables, ginger, carrots, mint leaves, cucumber, avocado, and shrimp, or organic tofu, or (without shrimp) wrapped with rice paper, sprinkled with toasted coconut flakes and sesame seeds, served with ginger sauce

## Vegetable crispy roll (3 rolls)

\$4

Crispy, golden brown vegetable rolls served with sweet chili sauce

## Chicken crispy roll (3 rolls)

\$5

Crispy, golden brown free range hormone-free chicken rolls served with sweet chili sauce

## Corn fritter (3)

\$6

Sweet corn, egg & garlic fritter seasoned to perfection, served with sweet & sour and mild hot chili sauce



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## Appetizers

### Money bag (5)

\$6

Marinated free range, hormone free ground chicken, peas & carrots, sweet corn wrapped in flour paper, fried to golden brown, served with sweet chili sauce

### Soft shell crab

\$6

Crispy, light battered soft shell crab served with ginger sauce served over a bed of spring mixed vegetables

### Salmon cake

\$6

Light touch of curry flavored, pan seared salmon cake (bell peppers, green & red onion) with wasabi dressing, garnished with spring mixed vegetables

### Crispy calamari

\$7

Rings of crispy, seasoned, fried squid served with sweet chili sauce

### Chicken satay (4)

\$7

Skewers of free range, hormone free chicken marinated with Asian spices, served with homemade peanut sauce, cucumber relish and toast

### Shrimp tempura (4)

\$7

Crispy, battered shrimps (Thai style) served with sweet chili sauce

### Tempura platter

\$9

Crispy, battered shrimps, calamari, and vegetables (Broccoli, mushroom, zucchini, eggplant) served with sweet chili sauce



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# Soup

## Tofu & Shitake soup

\$5 cup / \$10 pot

Tofu, Shitake mushrooms, and assorted vegetables (snow pea, zucchini, cabbage, carrots, green onion, cilantro, and broccoli) in a clear vegetable broth

## Chicken glass noodle soup

\$5/ cup / \$10 pot

Glass noodle (bean thread noodle) with free range minced chicken, and assorted vegetables (snow pea, zucchini, cabbage, carrots, green onion, cilantro, and broccoli) in a clear chicken broth

## Creamy Tom yum goong soup \$11

Shrimps or chicken in a smooth, milky texture of hot and sour lemongrass & galangal soup with mushrooms, potato, and assorted vegetables (Zucchini, tomato, broccoli, carrots, cabbage, green onion, and cilantro) served in a bread bowl

## Tom yum (Free range hormone free Chicken, Organic Tofu, or Shrimp)

\$5 cup / \$10 pot

Hot and sour lemongrass & galangal soup. A blending of sweet & sour and fragrant tanginess combined with a searing kick, with mushrooms and assorted vegetables (Zucchini, tomato, broccoli, carrots, cabbage, green onion, and cilantro)

## Tom kha (Free range hormone free Chicken, Organic Tofu, or Shrimp)

\$6 cup / \$12 pot

Light coconut milk, lemongrass & galangal soup with mushrooms and assorted vegetables (Zucchini, tomato, broccoli, carrots, cabbage, green onion, dry chili, and cilantro)

## Tom khlong (Free range hormone free Chicken, Organic Tofu, or Shrimp)

\$6 cup / \$12 pot

A mixture of Thai herbs in a light, hot and sour broth, red onion, lemongrass, galangal, kuffir lime leaves, dry chili, basil leaves, tamarind juice, cabbage, napa, zucchini, broccoli, green onion, carrots and cilantro.

## Fisherman soup

\$14 pot

Mixed seafood (shrimps, fish, mussels, calamari, scallop), mushrooms, tomato, basil leaves, cilantro in a spicy lime & lemongrass broth

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# Salad

## House salad

\$5

Fresh green spring mixed vegetables with carrots, cucumber, red cabbage, and tomato served with a choice of peanut dressing or miso dressing (on the side)

## Papaya salad

\$8

Fresh green shredded papaya, carrots, tomato and green beans tossed with chili, garlic, and peanut in a spicy lime & fish sauce dressing, topped with grilled shrimp (no fish sauce for vegetarian)

## Papaya salad combo

\$10

A choice of grilled chicken or grilled pork with papaya salad, fresh green shredded papaya, carrots, tomato and green beans, and grilled shrimp tossed with chili, garlic, and peanut in a spicy lime & fish sauce dressing

## Kale salad

\$8

Fresh kale, avocado, water chestnuts, carrots, sesame seeds tossed in a house miso dressing

## Spinach salad

\$8

Lightly battered, fried spinach leaves or fresh spinach with minced hormone free chicken and shrimp tossed with brown & green onions, tomato, cashew nuts in a spicy lime dressing

## Thai Beef salad (yum Nuer yang) \$9

Grilled, thin slices of marinated beef with cucumber, tomato, brown & green onions, chili, and cilantro tossed in spicy lime dressing, garnished with sliced cabbage

## Thai grilled pork salad (yum moo yang) \$9

Grilled, slices of marinated pork shoulder with cucumber, tomato, brown & green onions, chili, and cilantro tossed in spicy lime dressing, garnished with sliced cabbage

## Thai roasted duck salad (yum ped yang) \$14

Slice of marinated, roast duck with cucumber, tomato, red & green onions, chili, and cilantro tossed in sweet chili jam and spicy lime dressing, garnished with sliced cabbage

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## Salad

### Beef num tok \$9

Grilled, thin slices of marinated beef with red & green onions, cilantro, toast rice powder, Thai chili flake, tossed in lime based spices, garnished with sliced cabbage

### Glass noodle salad (Yum woon sen) \$9

Bean thread noodle with shrimp, minced chicken, calamari, tomato, celery, carrots, brown & green onions, cilantro, and Thai spices tossed in spicy lime dressing

### Larb Kai \$9

A spicy Thai minced chicken salad, boil of minced chicken tossed with red onion, green onion, cilantro, toasted rice powder, lime juice and Thai spices served with sliced cabbage

### Grilled lemongrass shrimp salad \$12

Grilled, marinated shrimps with Thai herbs (turmeric, garlic, pepper and lemongrass) tossed in a spicy lime dressing with lemongrass, brown & green onions, mint leaves, cucumber, carrots, tomato and cilantro served over a bed of spring mixed vegetables

### Fisherman salad \$14

Mixed seafood (shrimps, scallop, mussels, calamari, fish) tossed in romaine lettuce, red onion, cucumber, tomatoes and carrots in a spicy chili jam & lime dressing served on the bed of spring mixed vegetables

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## Noodles

A Choice of free range, hormone free chicken (white meat), beef, pork or Organic tofu substitute or add shrimps: \$2.50, seafood : \$6.00 extra

### Pad Thai

\$9.50

Thin rice noodles with a choice of meat, egg, fried tofu, bean sprout, green onion stir fried in a tamarind and palm sugar sauce, sprinkled with crush peanuts and cilantro, garnished with fresh bean sprout, and a lime wedge

### Pad-see-ew

\$9.50

Stir-fried wide rice noodles with a choice of meat, egg, broccoli, Chinese broccoli, carrots, and garlic, in a sweet dark soy sauce

### Drunken noodle (spicy noodle)

\$10

Wide rice noodles stir fried with a choice of meat, egg, basil leaves, brown onion, carrots, zucchini, bell peppers, garlic, and Thai chili (this dish is also called pad kee mow)

### Jungle noodle

\$10

A gingery flavored of spicy noodle, stir fried wide rice noodle with choice of meat, egg, basil leaves, garlic, and krachai (type of ginger flavor root) and chili

### Pad woon sen

\$10

Glass noodle (bean thread noodles) stir fried with a choice of meat, egg, green onion, zucchini, broccoli, carrot and brown & green onions, topped with cilantro

### Rad Na

\$10

Pan seared wide rice noodles drenched in a savory light gravy with a choice of meat, broccoli, Chinese broccoli, carrots and preserved yellow bean

### Sukhothai rice noodle soup (Noodle Tom Yum) \$10

Hot, sour and sweet thin rice noodle soup with minced chicken, Thai BBQ pork, fish balls, blanched green beans, bean sprout, Chinese broccoli, sprinkled with crushed roast peanut, green onion, cilantro, chili flake, and a crispy wonton skin (Not spicy can also be accommodated) (can be substituted to glass noodles, and non-spiciness is optional)

### Roasted duck noodle soup

\$10

Slices of roasted duck (boneless with skin on) in light dark soy soup with shredded cabbage, celery, bean sprout, green onion, and cilantro

### Wonton soup

\$10

Chicken wrapped wontons in a clear broth with shrimps, shredded cabbage, bean sprout, green onion and cilantro (An option of spicy tom yum broth can be accommodated)



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## Fried rice

A choice of free range, hormone free chicken (white meat), beef, pork or Organic tofu substitute or add shrimps: \$2.50, Seafood : \$6.00 extra  
Substitute to brown rice : \$1.00 additional

### Thai fried rice \$9

Fried rice with a choice of meat, or mixed vegetables, egg, brown onion, Chinese broccoli, peas & carrots, cilantro, and tomato, garnished with slices of cucumber

### Pineapple fried rice \$10

Fried rice with a choice of meat, or mixed vegetable, egg, curry powder, pineapple, raisins, brown & green onions, peas & carrots, cilantro, and cashew nuts

### Prík pao fried rice \$10

Spicy fried rice with a choice of meat, or mixed vegetables, egg, sweet chili jam, bell pepper, peas & carrots, cilantro, brown & green onions, and basil leaves

### Crab fried rice \$12

Thai fried rice with lumps of crab meat, egg, green onion, garnished with tomato, cilantro, and cucumber

### Basil fried rice \$10

Spicy fried rice with a choice of meat, egg, basil leaves, brown onion, bell peppers, cilantro and chili

### Special house fried rice \$12

A Choice of grilled pork, or grilled chicken, or BBQ pork over Thai fried rice, egg, brown & green onions, peas & carrots, cilantro, and tomato



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## Entrée

### Poultry, beef, and vegetarian

A choice of free range, hormone free chicken (white meat), beef, pork or Organic tofu substitute or add shrimps: \$2.50. seafood : \$ 6.00 extra

All items are served with white jasmine rice, brown rice : \$1.00 additional

Pad kraprow ( Basil stir fry)    \$10

A choice of meat wok fried with garlic, Thai chili, zucchini, green beans, bell peppers, brown onion, carrots and basil leaves in a basil and garlic sauce

Pad Kana (Chinese broccoli stir fry) \$10

A choice of meat with Chinese broccoli stir fried in a light garlic sauce (spicy is optional)

Kung pao chicken  \$10

Free range, hormone free Chicken stir fried with brown onion, bell peppers, dried chili, zucchini, water chestnuts, and peanuts

Ginger delight   \$10

A Choice of meat wok fried with assorted vegetables (zucchini, carrots, green & brown onion), shitake mushroom, and ginger in a mellow, refreshing ginger sauce

Gai yang (Grilled lemongrass chicken) \$11

Slices of marinated, grilled, free range hormone free chicken (white meat) with Thai spices and herbs, served with sweet chili sauce, garnished with crunchy lemongrass, cilantro, cucumber and tomato

Moo Yang (Thai grilled pork shoulder) \$11

Tasty slices of grilled, marinated pork shoulder served with spicy dipping sauce, garnished with cilantro, cucumber and tomato

Moo Dang (Honey Thai BBQ pork) \$11

Slices of honey roasted pork shoulder served with steam Chinese broccoli and sweet pickle, soy sauce, sprinkled on top with cilantro

Mongolian beef \$11

Beef sautéed in soybean based sauce with brown onion, carrots, and bell peppers, sesame seeds, served on a sizzling hot plate

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## Entrée : Poultry, beef, and vegetarian

A choice of free range, hormone free chicken (white meat), beef, pork or organic tofu substitute or add shrimps: \$2.50, seafood : \$6.00

All items are served with white jasmine rice, brown rice : \$1.00 additional

**Himalaya (Cashew stir-fry)**   **\$11**

A choice of meat sautéed with brown onion, water chestnuts, pineapple, cashew nuts, and snow pea in a sweet chili jam sauce (The sauce contains shell fish product, please notify us if you are allergy to this)

**Eggplant lover**    **\$10**

A Choice of meat with eggplant, zucchini, brown onion, sautéed in a basil soybean sauce

**Chicken clay pot** **\$11**

A savory fragrant of herbs and spices, free range hormone free chicken (white meat), glass noodles, broccoli, zucchini, carrots, cabbage, mushrooms, ginger, and cilantro seasoned and tossed in special chef paste, slow cooked in a steamy clay pot (If you like it spicy, please request a spicy fresh garlic & lime dipping sauce which can be served on the side)

**Orange chicken or Orange tofu** **\$10**

Crispy, free range hormone free chicken (white meat), OR lightly battered, crispy organic tofu in tangy sweet & sour of an orange sauce, garnished with steamed broccoli

**Mixed green paradise**   **\$10**

A Choice of meat with assorted vegetables (Broccoli, zucchini, carrots, cabbage, snow peas, green bean and bean sprout ) stir fried in a thin house brown sauce, with a light touch of fresh garlic

**Pad prik sod**    **\$10**

A Combination of fresh chili aroma and the spiciness, the stir fry of fresh jalapeno, bell peppers, brown & green onion with a choice of meat in a light garlic, brown sauce

**Pad prik king**   **\$10**

A complex aroma and a combine of sweet, salty and spicy flavors, seasoned of red curry paste sautéed to thick and dry with a choice of meat, green beans, carrots, bell peppers, and kuffir lime leaves (no coconut milk added)

**Black pepper & garlic sauce** **\$10**

A Choice of meat with brown onion, zucchini, broccoli, carrots, and bell peppers stir fried in garlic and black pepper sauce

**Pad preaw whan (Sweet & sour)**  **\$10**

A Choice of meat sautéed with brown & green onion, tomato, cucumber and pineapple in sweet and sour sauce

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# Curry

A choice of free range, hormone free chicken (white meat), beef, pork or organic tofu substitute or add shrimps: \$2.50, seafood : \$6.00 extra

All items are served with white jasmine rice, brown rice : \$1.00 additional

Yellow curry    \$10

A choice of meat with potatoes, brown onions, bell peppers in a mild herby, creamy simmered, yellow curry coconut sauce

Red curry    \$10

A choice of meat with assorted vegetables (bamboo shoot, broccoli, zucchini, bell peppers, basil leaves and carrots) in a mixture of spices of red curry coconut sauce

Green curry    n\$10

A choice of meat and assorted vegetables (Eggplant, snow pea, broccoli, zucchini, bell peppers, basil leaves, and carrots) in an aromatic complex flavor of citric undertone, green curry coconut sauce

Massaman curry    \$11

A rich, and flavorful, fragrant yellow curry, incorporated with lemongrass, nuts, and other Thai herbs come with a choice of meat, brown onion, potato, and cashew nuts, served in a bread bowl

Panang curry    \$10

A creamy, mild. aromatic coconut curry sauce with a choice of meat, tomato, carrots, red bell pepper, kuffir lime leaves and basil leaves

Pineapple curry    \$10

A choice of meat with pineapples, bell peppers, and basil leaves in a complex mild spiced of creamy red curry coconut sauce, with a shine of sweet and sour flavors from pineapple

Duck curry  \$16

Slices of marinated roasted duck (boneless and skin on) with pineapple, grapes, bell peppers, and basil leaves in a mixture of spices of red curry coconut sauce

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# Fish menu

All items are served with white jasmine rice, brown rice : \$1.00 additional

Choose one of the following fish fillet for one of the sauce A to H

Salmon \$15

Tilapia

\$14

Basa

\$13

## A) Ginger sauce

Pan seared fish with assorted vegetables (zucchini, carrot, green & brown onion), shitake mushroom, and garlic in a mellow and refreshing ginger sauce

## B) Garlic sauce

Pan seared fish with peas & carrots in a tasteful of fresh garlic sauce, served on the side with steam assorted vegetables (broccoli, zucchini, carrots, and cabbage)

## C) Pine apple curry sauce

Pan seared fish topped with a creamy, complex mild spiced of red curry coconut sauce with a shine of sweet and sour flavors from pineapple (pineapple, bell peppers, basil leaves)

## D) Yum apple (green apple in a spicy lime dressing)

Pan seared fish topped with a mild spicy lime dressing (green apple, green & brown onions, and cilantro)

## E) Celery stir-fry

Pan seared fish sautéed in a light garlic and soy bean sauce, with garlic, celery, brown & green onions, bell peppers

## F) Himalaya (cashew stir fry)

Pan seared fish topped with a sautéed of brown onion, water chestnuts, pineapple, cashew nuts, and snow peas in a sweet chili jam sauce (The sauce contains shell fish product, please notify us if you are allergic to this)

## G) Panang curry

Pan seared fish in a creamy, mild, aromatic panang curry coconut sauce with tomato, carrots, red bell peppers, kuffir lime leaves and basil leaves

## H) Green curry

Pan seared fish and assorted vegetables (Eggplant, snow pea, broccoli, zucchini, bell peppers, basil leaves, and carrot) simmered in an aromatic complex flavor of citric undertone, green curry coconut sauce



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## Shrimp and seafood

All items are served with white jasmine rice, brown rice : \$1.00 additional

### Asparagus shrimp

\$14

Sautéed shrimps, asparagus, zucchini and carrots in a light brown, garlic sauce

### Lychee shrimp

\$14

Lightly battered shrimps sautéed with bell pepper, brown & green onion, ginger, tomato and lychee in a delightful of lychee sauce

### Mango shrimp

\$14

Shrimps with bell pepper, walnut sautéed in a savory fresh mango sauce, garnished with spring mixed vegetables

### Tamarind shrimp

\$14

Lightly battered of shrimps, bell peppers, green onion tossed in a savory, crisp and tanginess of tamarind sauce

### Shrimp clay pot

\$14

Shrimps, lumps of crab meat, broccoli, zucchini, carrots, cabbage, mushrooms, cilantro, and ginger with bean thread noodles cilantro seasoned and tossed in special chef paste, slow cooked in a steamy clay pot (If you like it spicy, please request a spicy fresh garlic & lime dipping sauce which can be served on the side)

### Three Musketeers

\$16

Shrimps, calamari, and fish simmered in a complex flavored, red curry coconut sauce (tomato, bell peppers, and carrots)

### Heaven on earth

\$16

Pan seared tilapia with lumps of crab meat in a creamy, mild aromatic panang curry coconut sauce with tomato, carrots, red bell pepper, kuffir lime leaves and basil leaves garnished with steamed vegetables (broccoli, zucchini, carrots, cabbage, snow peas)

### Haw mok seafood

\$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) in a mildly spiced red curry coconut sauce, served in a fresh young coconut with steamed vegetables (broccoli, zucchini, carrots, cabbage, snow peas)

### Kaprow talay (Basil seafood) \$16

Assorted seafood (shrimps, fish, mussels, calamari, scallops) sautéed with broccoli, chilies, zucchini, green beans, brown onion, and basil leaves in a mild spiced garlic & basil sauce, served in a hot sizzling plate



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## Shrimp and seafood

All items are served with white jasmine rice, brown rice : \$1.00 additional

### Seafood sizzling plate

\$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) sautéed with pepper, garlic, and Thai spices served with a spicy fresh garlic & lime dipping sauce

### Prik pao seafood

\$16

Assorted seafood (green mussel, shrimp, fish, scallops, and calamari) stir fried with green onion, bell peppers, basil leaves in a smooth, mild spiced, sweet chili jam sauce

### Seafood Geisha

\$16

Assorted seafood (green mussel, shrimp, fish, scallops, and calamari) sautéed with green & brown onions, bell peppers, celery, in a rich, smooth yellow curry powder moose

### Double agent pad cha

\$16

Shrimps and scallops stir fried with Thai spices and herbs, krachai (type of ginger root), garlic, chili, fresh young pepper, bell peppers, brown onion and basil leaves

## Sides

Peanut sauce	\$1(s) \$2(Lrg)
Steamed rice noodle	\$2
Steamed vegetables	\$3
Thai Fried rice with egg	\$3(no meat)

Jasmine white rice	1\$ cup/3\$ pot
Brown rice	\$2 cup/4\$ pot
Sticky rice	\$1.5

## Drinks

Thai iced tea	\$2.50 (no refilled)
Regular ice tea	\$2
Lemongrass tea	\$2
Hot tea	\$1.50 (jasmine, organic green or white tea (individually served))
Hot ginner tea	\$1.50 (individually served)
Soda	\$2
Mineral water	\$2

## Desserts

Fried coconut banana balls with vanilla ice cream	5.00
Sweet coconut sticky rice with mango	5.00
Coconut & Toey cake with vanilla ice cream	6.00



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