

Entrée

Poultry, beef, and vegetarian

A choice of Hormone free chicken (white meat), pork or Organic tofu
Beef: \$1.00 extra, substitute or add shrimps: \$4.00. seafood: \$ 6.00 extra
All items are served with white jasmine rice, brown rice: \$1.00 additional

Pad Kraprow (Basil stir fry) \$12

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) \$12

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

Beef & Broccoli \$13

Beef, broccoli, carrot wok fry in a light garlic oyster sauce

Kung pao chicken \$12

Hormone free Chicken stir fried in light spiced sauce with brown onion, carrots, bell peppers, dried chili, zucchini, water chestnuts, and peanuts

Ginger delight \$12

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) \$12



Slices of marinated, grilled, hormone free chicken (white meat) with Thai spices and herbs, served with sweet chili & spicy sauce, garnished with spring mixed vegetable, shredded cabbage, cilantro, cucumber and tomato

Moo Yang (Thai grilled pork) \$12

Tasty slices of grilled, marinated pork loin served with sweet chili & spicy dipping sauce, garnished with spring mixed vegetable, shredded cabbage, cilantro, cucumber and tomato

Moo Dang (Honey Thai BBQ pork) \$12

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

 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 

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Mongolian beef

\$13

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

Himalaya (Cashew stir-fry)

\$12

A choice of meat sautéed with brown onion, water chestnuts, Zucchini, 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

\$12

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

Chicken clay pot (No rice being served)

\$12

A savory fragrant of herbs and spices, hormone free chicken (white meat), glass noodles, broccoli, zucchini, carrots, cabbage, mushrooms, ginger, and cilantro seasoned and tossed in special chef paste, served in a clay pot with a side of spicy garlic & lime dipping sauce

Orange chicken or Orange tofu

\$12

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

Mixed green paradise



\$12



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

Pad prik sod

\$12

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

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Pad prik king

\$12

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

Black pepper & garlic sauce

\$12

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

Crispy basil Duck

\$16

Marinated duck (skinless duck breast) sautéed with green bean, brown onion, bell peppers in garlic & basil sauce served on a bed of battered fried spinach, and topped with crispy basil leaves

Kai Katiem prik tai (Garlic chicken)

\$13

The old school must-have plate, chicken sautéed in a tasty garlic and pepper sauce, topped with crispy garlic, cilantro, served with cabbage and carrot pickles, sliced cucumbers, tomatoes and cilantro






Param (Heavenly plate for peanut sauce lovers)

\$13

Choice of pan seared meat with assorted steamed vegetable, topped with savory house peanut sauce (spinach, broccoli, cabbage, carrot, zucchini).

Tofu Param (Heavenly plate for peanut sauce lovers) \$13

Fried tofu with assorted steamed vegetable and spinach, topped with savory house peanut sauce.

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