



# Lunch Special

## Starter

<b>Fried Calamari *</b>	12
Sriracha aioli and sweet chili sauce	
<b>Chicken Satay</b>	9
Peanut sauce and cucumber relish	
<b>Curry Puff</b>	8
Chicken, onion, potato, curry powder, cucumber relish	
<b>Pineapple Rib</b>	12
Cilantro seed, cumin, pickled cucumber, pineapple sauce	
<b>Grilled Pork Sausage *</b>	10
Pickled ginger, peanut, lime	
<b>Rice Ball &amp; Pork Sausage (GF) **</b>	12
Minced chicken, shallot, ginger, roasted coconut, peanut, scallion, cilantro, chili lime sauce	

## Entrée

**Choice of salad, spring roll or Tom Yum chicken**  
(Upgrade soup option \$2)

Chicken	13	Shrimp	15
Vegetable & tofu	13	Duck	17
Beef	14		

**Pad See Ew**  
Rice noodle, egg, Asian broccoli, dark soy

**Kee Mao \*\*\***  
Rice noodle, egg, onion, bamboo, chili, bell pepper, basil, dark soy

**3 Flavor Noodle \*\*\***  
Rice noodle, egg, onion, bell pepper, scallion, basil

**Pad Thai (GF)**  
Fresh rice noodle, egg, tofu, pickled turnip, shrimp paste, bean sprout, chives, peanut

**Khao Soi (add \$2) \*\***  
Egg noodle, coconut milk, pickled mustard green, pickled shallot, crispy noodle, lime

**Chili Jam & Pork Sausage (add \$2) \*\***  
Rice noodle, egg, onion, string bean, lime

**Original Fried Rice**  
Egg, onion, Asian broccoli, tomato, dark soy

**Chili & Basil Fried Rice \*\*\***  
Egg, bell pepper, string bean, onion, dark soy

**Mun Goong Fried Rice (GF) \*\***  
Egg, onion, shrimp paste, tomato, scallion, chili lime sauce

**Pineapple Fried Rice (GF)**  
Egg, bell pepper, onion, tomato, cashew nut, scallion, chili jam, fried shallot

**General Gao (GF) \*\***  
Prik King chili paste, garlic, string bean

**Gra Pow (GF available upon request) \*\*\***  
Onion, bell pepper, chili, string bean, dark soy, basil

**Cashew Nut (GF) \*\***  
Onion, bell pepper, chili paste, baby corn, tomato paste, scallion

**Ginger Lover (GF)**  
Onion, baby corn, bell pepper, mushroom, scallion

**Spicy Pineapple (GF) \*\*\***  
Onion, bell pepper, string bean, chili, basil

**Mixed Vegetable (V)**  
Carrot, broccoli, baby corn, string bean, bell pepper

**Green or Red Curry (GF) \*\***  
Thai eggplant, bamboo, bell pepper, basil, coconut milk

**Panang Curry (GF) \*\***  
Baby corn, string bean, kaffir lime leaves, coconut milk

**Massaman Curry (GF)**  
Onion, potato, peanut, fried onion, coconut milk

**Duck Duck (GF) \*\***  
Sweet and sour chili sauce, steamed broccoli, fried shallot

\*Substitute Jasmine rice for brown rice or sticky rice add \$2



## Side Dish

<b>Jasmine Rice</b>	2
<b>Brown Rice</b>	4
<b>Sticky Rice</b>	4
<b>Steamed Noodle</b>	6
<b>Steamed Vegetable</b>	4
<b>Peanut Sauce</b>	2

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## Drink

<b>Unsweetened Iced Tea</b>	3
<b>Hot Tea</b>	3
<b>Thai Iced Tea</b> (Milk / Lychee / Guava)	5
<b>Thai Iced Coffee</b>	5
<b>Coke / Sprite / Diet coke</b>	3
<b>Ginger Ale / Seltzer</b>	
<b>S.Pellegrino</b> (750 mL)	6
<b>Panna Water</b> (750 mL)	5
<b>Juice</b> (Pineapple / Guava)	3
<b>Coconut Water</b>	5

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## Dessert

<b>Gao Parfait (GF)</b>	8
Homemade coconut ice cream, sweet sticky rice, mango	
<b>Homemade Coconut Ice Cream (GF)</b>	7
Jackfruit, peanut	
<b>Chocolate Peanut Butter Sundae</b>	6
<b>Homemade Lava Cake</b>	8
Vanilla ice cream, raspberry sauce	
<b>Mango &amp; Sweet Sticky Rice (GF)</b>	9
<b>(Seasonal)</b> Fresh mango, coconut milk	
<b>Ice Cream</b> (Vanilla / Chocolate / Green tea)	4

**GF** Gluten Free  
**V** Vegetarian  
**\*** Spice Level

\*Minimum credit card \$10

\*Maximum 4 credit cards per table