

Noshes & Nibbles

Calamari & Pineapple \$11 *

Deep Fried calamari, grilled fresh pineapple,
spicy lime cilantro cream sauce

Curry Puff (v) \$7

Caramelized potato, carrot, onion,
green peas, curry powder, cucumber relish

Steamed Mussel (gf) \$9

Lemongrass, galanga, coconut milk,
kaffir-lime leave, puffed rice, cilantro oil

Crispy Pork Belly \$10 *

Sweet pepper, fresh pineapple, shallot, scallion,
dried shrimp, cashew nut, spicy lime vinaigrette

Crispy Betel Leaves \$12 *

Betel leaves tempura, grilled shrimps, shallots,
roasted coconut, ground peanut, cilantro,
scallion with chili lime dressing
(Seasonal)

Chicken Satay \$9

Grilled marinated chicken thigh, coconut milk,
curry powder, peanut sauce & cucumber relish

Honey Rib \$10 **

Fried marinated St. Louis Pork Ribs,
spicy honey pineapple glazed, scallion,
pickled cucumber, fried potato noodle

Som Tum Thai (gf) \$8 *

Green papaya salad, chili, garlic, tomato,
dried shrimp, roasted peanut, string bean

Isaan Khao Tod \$10 **

Crispy rice, ginger, Isaan pork sausage,
mint, shallot, scallion, bean sprout,
roasted peanut, cilantro,
spicy lime vinaigrette, fresh vegetable

Side Order

Sticky Rice \$2.50

Jasmine Rice \$1.50

Brown Rice \$2.50

Peanut Sauce \$0.50

Fried Egg \$2

Tamarind Egg &

Fried Shallot \$3.50

Drink

Unsweeten Iced Tea \$2

Thai Iced Tea \$3

Choice of milk / lychee / guava

Thai Iced Coffee \$3

Butterfly Pea Flower Iced Tea \$3

Coke, Diet coke, Sprite, Ginger ale \$2

Sparkling Water \$3

Spring Water (Panna) \$3

Iced Green Tea \$3

Juices \$3

Cranberry / Orange / Pineapple /

Guava / Coconut

* spicy level (v) vegetarian
(gf) gluten free please ask server

Lunch Special

choice of salad, spring roll or Tom yum chicken
Substitute for Shrimp add \$2
Beef tenderloin add \$3

Classic Pad Thai (gf) \$10

Chanthaburi rice noodles, chicken, egg
crushed peanut, dried shrimp, brown tofu,
bean sprout, asian chives

Khao Soi Chicken \$12

Northern egg noodle curry soup, chicken,
pickled mustard green and shallot,
crispy noodle, lime (white meat)

Boat Noodle Soup \$12 *

Famous 48 hours beef stew noodle soup,
egg noodle, bean sprout, asian broccoli, scal-
lion, cilantro, garlic oil, Thai basil, pork crackling

Pad Se Ew \$10

Stir-fried flat rice noodle, chicken,
asian broccoli, egg, pickle chili, dark soy sauce

Kee Mao Noodle (gf) \$11 **

Stir-fried flat rice noodle, chicken, egg,
onion, chili, young bamboo, Thai basil,
green peppercorn

Khao Pad Bo Raan \$10

Fried rice chicken, onion, egg, tomato,
dark soy sauce, asian broccoli,
lime, white pepper

Pineapple Fried Rice \$13

Shrimp, sweet pork sausage,
onion, egg, fresh pineapple, scallion,
cashew nuts, fried shallot

Chicken Green Curry (gf) \$11 **

Coconut milk, young bamboo,
Thai eggplant, lesser galanga,
red chili, Thai basil

Chicken Mussaman (gf) \$11

Coconut milk, potato, onion, peanut,
fried shallot (white meat)

Classic Pad Gra Pow \$10 **

Minced chicken, garlic, red chili,
dark soy sauce, Thai basil, Holy Thai basil oil

Chicken Ginger \$11

Fresh ginger, chili, onion, fresh shiitake
mushrooms, scallion, dark soy sauce

Kaeng Kua Supparod (gf) \$13 *

Shrimp & mussel, red curry paste, coconut milk,
fresh pineapple, fresh shiitake mushroom,
kaffir lime leaves

Chu Chee \$11 **

Chicken, coconut milk, red chili paste,
string beans, kaffir lime leaves,
kabocha pumpkin

Spicy Pork Belly & Thai Basil (gf) \$11 ***

Crispy pork belly, sweet peppers, fresh
pineapple, chili, onion, garlic, Thai basil

Sriracha Noodle (v) \$10 *

Bean thread noodle, egg, onion, carrot,
pickle garlic, fried tofu, cauliflower, string bean,
fresh shiitake mushroom, scallion

Eggplant and Cauliflower (v) \$10 *

Fresh shiitake mushroom, chili,
fermented soy bean, carrot, string bean,
fried tofu, dark soy sauce, Thai basil

Spicy Young Bamboo (v)(gf) \$10 *

Fried tofu, chili paste, carrot, string bean,
garlic, green peppercorn, kaffir lime leaves,
cauliflower, Thai basil

Chu Chu Fried Rice \$11 *

Egg, onion, scallion, red fermented tofu,
crispy fried marinated chicken thigh,
cilantro, fresh cucumber

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(gf) gluten free please ask server