

LUNCH SPECIAL

Starter

Fried Calamari * Spicy lime cilantro cream sauce	13
Chicken Satay Peanut sauce and cucumber relish	12
Curry Puff (V) Onion, potato, peas, carrot, curry powder, cucumber relish	10
Honey Rib * Fried marinated St.Louis Pork ribs, scallion, pickled cucumber, honey pineapple sauce	13
Steamed PEI Mussel (GF) * Puffed Rice, spicy lime cilantro cream sauce	13
Isaan Rice Ball (GF) ** Minced chicken, shallot, ginger, peanut, scallion, cilantro, peanut, mint, lime	12
Pork Belly Salad ** Fried pork belly, pineapple, sweet pepper, cashew nut, shallot, scallion, cilantro, chili lime sauce	14
Som Tum Thai (GF) ** Green papaya, chili, string bean, tomato, peanut, lime	12

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

*Minimum credit card \$10

*Maximum 4 credit cards per table

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

Entrée

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

Chicken	14	Shrimp	16
Vegetable & tofu	14	Duck	21
Pork Belly	15		

Pad See Ew (Wok Fry)

Rice noodle, egg, Asian broccoli, dark soy, pickled chili

Kee Mao (Wok Fry) ***

Rice noodle, egg, onion, bamboo, chili, bell pepper, basil, green peppercorn

Pad Thai (Wok Fry) (GF)

Egg, tofu, pickled turnip, bean sprout, chives, peanut
*Cannot be made without egg

Khao Pad Bo Raan

Fried rice with egg, onion, Asian broccoli, tomato, dark soy

Basil Fried Rice ***

Egg, bell pepper, string bean, onion, dark soy

Pineapple Fried Rice

Sweet pork sausage, egg, onion, bell pepper, cashew nut, scallion, fried shallot

Khao Soi (add \$2) **

Egg noodle, coconut milk, pickled mustard green and shallot, crispy egg noodle, lime, chili oil

Classic Gra Pow ***

Minced chicken, onion, bell pepper, chili, string bean, dark soy, basil

*Can be substituted with your choice of meat

Ginger Lover (GF)

Ginger, onion, bell pepper, mushroom, scallion

Pad Ped (GF) ***

Red curry paste, Thai eggplant, bell pepper, string bean, bamboo, green peppercorn, lesser galanga, basil

Sweet Pepper (GF)

Onion, mushroom, scallion

Massaman Curry (GF)

Coconut milk, potato, onion, peanut, fried shallot

Green or Red Curry (GF) **

Thai eggplant, bamboo, bell pepper, basil, coconut milk

Chef Special

Spicy Pork Belly & Basil ***	16
Pineapple, onion, bell pepper, chili, sweet pepper, dark soy	
Pineapple Curry (GF) **	17
Shrimp, mussel, red curry paste, coconut milk, mushroom, pineapple, bell pepper, kaffir lime leaves	
Boat Noodle *	16
Rice noodle, beef stew, pork bone broth, Asian broccoli, bean sprout, garlic oil, basil, scallion, cilantro	

Vegetarian (Wok Fry)

Eggplant & Mixed Vegetable (V) ** (GF available upon request)	13
Mushroom, carrot, string bean, broccoli, fermented soy bean, bell pepper, chili, dark soy, fried tofu, basil	
Spicy Bamboo (V) ***	13
Red chili paste, carrot, string bean, broccoli, bell pepper, green peppercorn, garlic, kaffir lime leaves, basil, fried tofu	
Pad Woon Sen (V)	13
Bean thread noodle, egg, onion, carrot, garlic, broccoli, string bean, fried tofu, mushroom, bell pepper, scallion	

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Side Dish

Jasmine Rice	3
Brown Rice	4
Sticky Rice	4
Steamed Noodle	5
Steamed Vegetable	5
Peanut Sauce	2
Fried Egg	3

Drink

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

Dessert

Cakeage Fee \$2 / person	
Ice Cream (Vanilla / Green tea)	5
Mango & Sweet Sticky Rice	9
Palm Sugar Ice Cream	10
Jackfruit, palm seed, peanut, homemade sesame cookie	
Thai Tea Ice Cream	7
Coconut jelly	
Fried Banana with Vanilla Ice Cream and Caramel Sauce	10