

LUNCHEON MENU

Monday – Friday 11:00 a.m. – 2:00 p.m

APPETIZERS

1. Thai Spring Rolls \$2.95

Cabbage, onion, bean threads and carrots in rice roll skin. Deep-fried and served with a sweet plum sauce

13. Cucumber Salad \$2.95

Cumbers, tomato, scallions, carrots, shallots and onion in sweet tangy Thai dressing.

14. Thai Salad \$4.95

Lettuce, cucumbers, tomato, carrot, onion, shallots and scallions topped with our homemade peanut dressing

Yum Salad

Lettuce, tomato, cucumber, onion, carrots, scallions, peanuts, and cilantro mixed with choice of meat in a tantalizing combination

With Beef, Chicken or Pork \$5.95

With Shrimp or Squid \$6.50

❖ **Fried Tofu \$5.00**

❖ **Stream Dumplings \$6.00**

❖ **Krab Rangoon \$5.00**

SOUPS with shrimp or seafood \$4.00

8. Potak \$4.00

Shrimp, crab meat and squid cooked with mushrooms, onion, celery, red bell pepper, cilantro, basil and lemon grass in a lime broth

9. Tom Yum Soup 🌶️ \$3.50

Spicy chicken soup with chili, lemon grass, mushrooms, onion, celery, red bell pepper, cilantro, and lime juice

10. Vegetable and Tofu Soup \$3.00

Chicken and Tofu soup with broccoli, scallions, snow peas, cabbage, carrots, and mushroom

11. Wonton Soup \$3.25

Chicken wonton soup with broccoli, scallions, carrot, mushroom, and cabbage

12. Tom Kha Soup \$3.50

Chicken, mushrooms, galanga, lemon grass, onion, celery, red bell pepper, bamboo shoot, cilantro and lime juice in coconut milk

59. Noodle Soup \$7.50

Rice noodles simmered in a light broth with scallions, carrot, bean sprouts and a variety of Thai spices.

60. Duck Noodle Soup \$8.00

Slices of roasted duck served over rice noodles simmered in duck broth

❖ **Chicken Rice Soup \$3.50**

Chicken, rice, celery, scallions, ginger and carrots in a clear broth

MAIN DISHES Served with white rice (*substitute brown rice for \$1.00*)

\$7.00 with your choice off Beef, Chicken, Pork, Tofu or Vegetables

\$8.00 with Shrimp or Squid

\$8.00 with Combination of Beef, Chicken, Pork, Tofu or Shrimp (Choice of Two)

\$8.50 with Seafood (Shrimp , Squid and Imitation Crab Meat)

L34. Phad Khing

Ginger, mushrooms, onions, carrot, bell pepper and celery, stir-fried

L35. Phad Bai Kapow 🌶️

Thai basil, onions, scallion and hot peppers, stir-fried

L36. Cashew Nut 🌶️

Cashew nuts, celery, carrots, water chestnut, mushrooms, and snow peas stir-fried

L37. Phad Ke Mow 🌶️

Stir fried bamboo shoot, onion, bell pepper, snow peas and basil with red curry

L39. Garlic Meat 🌶️

Sautéed meat with wine, oyster sauce, garlic and pepper served on steamed cabbage, broccoli, baby corn and snow peas

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Sautéed meat with wine, oyster sauce, garlic and pepper served on steamed cabbage, broccoli, baby corn and snow peas

L41. Chili Jam 🌶️

Spicy-sweet chili jam stir-fried with onions, bell pepper and shredded carrots

L42. Crazy Meat (Red Curry) 🌶️

Sautéed meat with coconut milk, pineapple, snow peas, bell peppers and bamboo shoots in a red curry sauce

L43. Phad Panang 🌶️

Spicy red curry with coconut milk, bell peppers and peapod

L44. Phad Poong Galee

Yellow curry simmered in a coconut milk, celery, carrot, bell pepper, scallions and onions

L45. Sweet and Sour

Sautéed with pineapple, tomato, onion, cucumber, tomato, carrot, bell pepper and baby corn in sweet and sour sauce

L46. Snow Peas

Snow peas, carrot, mushroom and onion stir-fried in a mild light brown sauce

L47. Mixed Vegetables

Cabbage, broccoli, mushroom, carrot, bamboo shoot, snow peas and zucchini stir-fried in a mild light brown sauce

L48. Onion Chicken

Sautéed with sweet onions and scallions in garlic soy sauce

L49. Phad Broccoli

Broccoli, mushrooms, carrot and onion stir-fried in a light garlic sauce

L50. Baby Corn and Mushrooms

Stir-fried in a mild garlic soy sauce with onion and snow peas

L51. Pepper Steak

Sautéed bell peppers, mushroom and onion served with a savory sauce

L52. Bean Sprout

Stir fried in brown sauce with carrot, mushroom and scallions

L ❖ Black Mushroom

Stir-fried black mushroom with carrot, onion and scallion in oyster sauce

L ❖ Green Bean

Stir-fried green beans in light brown sauce with onion and carrots

L ❖ Green Curry 🌶️

Sautéed meat with coconut milk, snow peas, bell peppers, snow peas, basil, zucchini and bamboo shoots in a green curry sauce

L ❖ Massaman Curry

Brown curry with peanuts, potatoes, carrot and coconut milk

L ❖ Param

Sautéed meat in peanut sauce served over steamed cabbage, broccoli, mushroom, carrot, bamboo shoot, snow peas and zucchini

L ❖ Phad Prik and Basil 🌶️

Sautéed garlic and chili with bamboo shoot, basil, carrot, mushroom, onion and bell peppers

L ❖ Phad Prik King 🌶️

Stir fried string beans, red bell peppers in red curry paste

L ❖ Eggplant Basil 🌶️

Sautéed eggplant with garlic, chili, basil, onion, bell peppers mushroom and carrot

L53. Phad Thai

The Thai national noodle dish. Rice noodles stir-fried with egg, bean sprouts, paprika, and other spices. Served with cabbage, carrot and scallions

L54. Phad Se-ew

Stir-fried rice noodles with egg, broccoli, carrot, soy sauce and mild spices

L55. Phad La-na

Rice noodles topped with broccoli, carrot and mild gravy.

L57. Fried Rice

Stir-fried rice with egg, scallions, carrot, tomatoes, cucumber and broccoli

L❖ Phad Cha Mee

Egg noodles sautéed with carrot, cabbage, mushroom, snow pea and broccoli

DESSERTS

Banana Delight \$3.50

Combo Dessert \$5.00

Fried Cheesecake \$5.00

Coconut Ice Cream with Sweet Sticky Rice \$5.00

Coconut Ice Cream \$3.50

Fried Ice Cream \$5.00

Mango Madness (Seasonal) \$5.00