

ORIGIN DINER

LUNCH COMBO

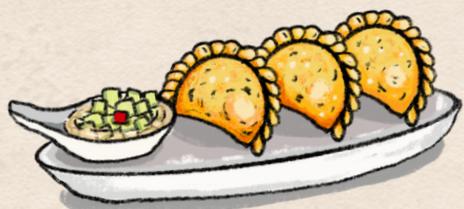
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ALL IN ONE SET

CHOOSE ONE :

+ APPETIZER

- **Fresh Roll** 3 Pieces
- **Dumpling** 2 Pieces
- **Golden Curry Puff** 1 Piece
- **Chicken Sate** 2 Pieces



+ LUNCH PLATE

- **Pad Thai Shrimp**
(Chicken, Vegetable, Tofu, +1 Beef)
- **Pad Gra Praw**
- **Massaman Curry**
(Chicken, Vegetable, Tofu, +1 Beef, +3 Shrimp)



+ SOFT DRINK

- **Thai Iced Tea**
- **Thai Iced Coffee**
- **Hot Coffee**



... \$22 ...

B

BEST HEALTHY FAT

CRISPY SALMON

One piece of salmon wrapped in rice paper and pan-fried served with soy tamarind sauce

WITH

- **Thai Iced Tea**
- **Thai Iced Coffee**
- **Hot Coffee**

... \$23 ...

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CHICKEN CLUB

CHOOSE ONE :

+ THAI CHICKEN WRAPPED

Diced barbecue chicken, corn, herb jasmine rice, lettuce served with peanut sauce in burrito style and on the side with taro chips and green grape salad

WITH

- **Thai Iced Tea**
- **Thai Iced Coffee**
- **Hot coffee**

... \$18 ...

ONLY FOR DINE-IN

LUNCH SPECIAL

Complimentary soup de jour or house salad

BIBIMBAP (TUNA OR BEEF) \$20 - \$21

Mesclun, edamame shelled, cucumber, red onion, cherry tomato, corn, pickled ginger and brown rice served with soy wasabi sauce



PLA PAD CHA \$19

Sauteed of Flounder, finger root, bell pepper, chili and basil served with Thai herb sauce

KHAO TOM HAENG \$21

Chopped chicken, scallop, shrimp, yu choy, shiitake mushroom and jasmine rice with soup broth



THAI CHICKEN WRAPPED \$17



Diced barbecue chicken, corn, herb jasmine rice, lettuce served with peanut sauce in burrito style and on the side with taro chips and green grape salad

Lunch pricing is available during lunch hours only & Some items are available for lunch only

APPETIZER

SHRIMP AND TARO DUMPLING	\$14
Served with soy dipping sauce	
GOLDEN CURRY PUFF	\$13
Puff pastry stuff with ground chicken and curry powder with cucumber relish	
CHICKEN SATE	\$13
Grilled marinated chicken on skewer serve with peanut sauce and cucumber relish	
VIETNAMESE FRESH ROLL <small>V</small>	\$11
Carrot, cucumber, shiitake mushroom, jicama, cilantro, ginger, basil, mint and angel hair noodles wrapped in rice paper with Vietnamese style sauce	
STEAMED MUSSEL <small>GF</small>	\$15
New Zealand mussel, basil leaf, red pepper and onion served with lemongrass broth	

SALAD

Served with Soup De Jour or House Salad

ORIENTAL CHICKEN	\$16
Shredded chicken tossed with snow pea, jicama, haricot vert, citrus and cashew nut, spring mix with oriental dressing	
GRILLED CHICKEN ARUGULA <small>GF</small>	\$16
Grilled chicken with arugula, fennel, green apple, Parmesan cheese with juniper vinaigrette	
ORIGIN GRILLED SHRIMP	\$17
Shrimp, haricot vert, string bean, snow pea, edamame shelled served with soy vinaigrette dressing	
SEARED TUNA SASHIMI SALAD	\$17
Seared tuna with tomato, asparagus, black olive, cucumber, red onion, edamame shelled served with sesame soy mustard dressing	
PEKING DUCK SALAD	\$19
Roasted duck tossed with apples, pineapples, cashew nut with caramelized sugar-chili dressing	
GRILLED CHICKEN WITH PAPAYA SALAD	\$16
Shredded green papaya, tomato, string bean, lettuce and peanut served with coconut sticky rice	
GRILLED SHRIMP WITH PAPAYA SALAD	\$18
Shredded green papaya, tomato, string bean, lettuce and peanut served with coconut sticky rice	

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LUNCH PLATE

Served with Soup De Jour or House Salad

CRISPY SALMON

Wrapped in rice paper and pan-fried with soy tamarind sauce

\$21

KHAO NA PED

Roasted duck served over jasmine rice with yu choy, pickled ginger and duck gravy sauce

\$20

CLASSIC CURRY

CHOICE OF : CHICKEN

\$16

BEEF

\$17

VEGETABLE AND TOFU

\$16

SHRIMP OR SQUID

\$19

SEAFOOD

\$23

MASSAMAN CURRY

Choice of your meat, avocado, butternut squash, onion, peanut, red bell pepper, fried shallot

RED CURRY

Choice of your meat, asian eggplant, basil, bamboo shoot and bell pepper served with jasmine rice

GREEN CURRY

Choice of your meat, asian eggplant, Thai chili, string bean, bamboo shoot and bell pepper

CLASSIC SAUTÉED

CHOICE OF: CHICKEN

\$16

BEEF

\$17

VEGETABLE AND TOFU

\$16

SHRIMP OR SQUID

\$19

SEAFOOD

\$23

PAD KHING

Choice of your meat, ginger, zucchini, onion, snow pea, mushroom and bell pepper with ginger sauce

PAD GRA PRAW

Choice of your meat, mushroom, chili, bell pepper, string bean, basil, with basil sauce

PAD GRATIAM

Choice of your meat, napa cabbage, Chinese broccoli, snow pea, cauliflower with garlic sauce

PAD PRIK PAO

Choice of your meat, onion, bell pepper, scallion, cashew nut, pineapple with chili paste sauce

FRIED RICE

Served with Soup De Jour or House Salad

CHOICE OF: CHICKEN, VEGETABLE, TOFU, BEEF(+1) SHRIMP(+3), SQUID(+3)

Chinese broccoli, onion, tomato, egg, jasmine rice stir-fried in a savory sauce with choice of protein **\$16**

BASIL FRIED RICE **\$18**

Stir-fried rice with fresh basil, chili, bell pepper, onion, fried egg and your choice of protein.

PINEAPPLE FRIED RICE **\$18**

Stir-fried rice with pineapple, cashew nut, bacon, butter, rum raisin, onion, scallion, curry powder and your choice of protein.

NOODLE

Served with Soup De Jour or House Salad

PAD THAI **\$16**

Shrimp, rice noodle, scallion, egg, peanut bean sprout and bean curd

GUAY TIEW NUA SOD (BEEF NOODLE SOUP) **\$16**

Flat noodle with slice beef, bean sprouts and soup

PAD KEA MAO **\$17**

Broad noodle, chili, shallot, onion, Thai basil with chicken and shrimp

CHOICE OF : CHICKEN	\$16
BEEF	\$17
VEGETABLE AND TOFU	\$16
SHRIMP OR SQUID	\$19
SEAFOOD	\$23

PAD SE-EW

Choice of your meat, broad noodle, egg, Chinese broccoli, thick soy sauce

RAD NAR

Choice of your meat, broad noodle, Chinese broccoli served with thick soybean gravy

NOODLE CURRY

Choice of your meat, crispy Hong kong noodle, radish, tofu with yellow curry

EXTRA CHICKEN, VEGETABLE OR TOFU (+3) BEEF (+4)

EXTRA SHRIMP, SQUID (+5), SEAFOOD (+7)

ORIGIN&

Dinner Specials

A LIMITED SELECTION CRAFTED
FOR THE EVENING

APPETIZERS

SEAR FOIE GRAS \$19

A single seared foie gras, sour cherries, Frisée, almond and cherry vinegar sauce

RAW TUNA PIZZA \$16

Indian Flat bread with slice of raw tuna, wasabi cream and pickled ginger

TASTING APPETIZER \$20

A trio of our signature appetizer: curry puff, shrimp & taro dumpling, and duck salad

BABY BACK RIBS \$16

Served with Asian BBQ sauce

DESSERTS

**CRANBERRY SORBET
(SEASONAL)** \$10**TRIO SORBET & GELATO** \$12

ADDITIONAL TOPPINGS

INDIAN FLAT BREAD \$5**TARO CROQUETTES** \$7**FRENCH FRIES** \$5

MAIN DISHES

GANG KEAW WAN PLA \$30

Monkfish, Thai eggplant, cauliflower, kabocha, bell pepper, green pea and green curry sauce

CRAB FRIED RICE \$27

Jasmine rice stir-fried with crab meat, eggs, scallions and green pea.

GRILLED BISON STEAK \$39

Grilled bison ribeye, red wine sauce, broccoli rabe, and taro croquettes

WINTER SPECIAL

LAMB SHANK HANG-LAY

Braised lamb fore shank with homemade Hang-lay curry, carrot and Yukon potatoes served with Indian flat bread

\$37

APPETIZER

SHRIMP AND CRABMEAT SPRING ROLL \$17
Minced shrimp, crab meat served with soy herb dipping sauce

SHRIMP SATE \$17
Shrimp cake on a skewer with sweet chili sauce, cucumber and ground peanut

STEAMED VIETNAMESE RICE RAVIOLI \$13
Steamed rice paper wrapped with wild mushroom, bean sprout and jicama served with carrot relish

GOLDEN CURRY PUFF \$14
Puff pastry stuffed with minced chicken, onions, egg, potatoes, curry powder served with sweet cucumber relish

CHEF'S RECOMMEND



STEAMED MUSSELS \$19
New Zealand mussel, basil leaf, chili, red bell pepper and onion served in lemongrass broth

CHICKEN SATE \$15
Grilled marinated chicken on a skewer with peanut sauce and cucumber relish

VEGETARIAN IMPERIAL ROLL \$12
Carrot, cucumber, shiitake mushroom, jicama, cilantro, ginger, basil, mint and angel hair noodles wrapped in rice paper with Vietnamese style sauce

ESCARCOT \$17
Baked in shell with rich garlic butter served with bread

SOUP

TOM YUM GOONG GF

Hot and sour soup with mushroom and shrimp

\$11

TOM KA KAI GF

Coconut milk and galangal with chicken and mushroom

\$11

SOUP DE JOUR

Soup of the day

\$11

FRENCH ONION AU GRATIN

Onion soup served with cheese and bread in French style

\$12



SALAD

HOUSE SALAD GF

Lettuce romaine, red onion, tomato, cucumber, spring mix served with choice of dressing.

\$13

NAM TOK GF

Grilled beef, red onion, cilantro, roasted rice powder, chili powder, Thai chili-lime dressing

\$19

ARUGULA SALAD GF

Arugula, green apple, fennel, Parmesan cheese with juniper vinaigrette

\$15

GRILLED SQUID

\$18

SOMTUM

(PAPAYA SALAD) GF

Papaya, string bean, tomato, peanut, Thai chili-lime dressing

\$15

SALAD GF

Mixed green, mango, tomatoes, shallot with turmeric chili-lime dressing

PEKING DUCK SALAD

Crispy peking duck with apple, pineapple, shallot, cashew nut with caramelized palm sugar dressing

\$19

MARINATED

\$18

SEARED TUNA

Mixed salad, cucumber, soy bean served with mustard dressing

STEAK AU POIVRE (FILET MIGNON) \$38

Pan-seared steak encrusted with black peppercorns served with haricot vert, carrot and pommes fries

MUSCOVY DUCK BREAST \$33

Seared Muscovy duck breast, carrot, snow pea, tomato, cauliflower, black pepper, potato tart served with a rich orange reduction sauce

PAN SEARED TUNA \$32

Sesame-crusted tuna, asparagus, scallion, pickled ginger with honey ginger sesame glazed sauce

ROASTED RACK OF LAMB \$37

Roasted lamb, chopped bell pepper with potato tart served with basil reduction sauce

PLA RAD PRIK \$45

Fried whole snapper, bok choy served with sweet spicy and tangy chili sauce

DUCK TAMARIND \$34

Half crispy peking duck with fried asian eggplant, fried pumpkin and kiwi served with tamarind sauce

PAN SEARED CHILEAN SEA BASS \$39

Shiitake mushroom, yu choy, fried taro, wasabi served with soy tamarind sauce and sushi rice

ENTREE

ROASTED FREE RANGE CHICKEN	\$30
Roasted chicken, shiitake mushroom, asparagus, sticky rice pancake, five spices sesame sauce	
SAUTEED MONKFISH	\$29
Seared monkfish, onion, bok choy and mashed potato with porcini mushroom sauce	
BANGKOK DUCK	\$34
Half crispy peking duck with bean curds, spinach, green pea, pineapple served with curry sauce	
SALMON CURRY <small>GF</small>	\$31
Grilled salmon, chopped shrimp, carrot, asparagus, green pea, zucchini, onion served with green curry sauce	
SALMON GARLIC	\$31
Grilled salmon, chopped shrimp, spinach served with garlic sauce	
PHUKET JUMBO SHRIMP	\$30
Steamed shrimp, chopped scallop, spinach served with garlic sauce	

GRILL TO PERFECTION

Grilled orders are served with coconut sticky rice wrapped in banana leaves, grilled seasonal vegetables and trio of dipping sauce

JUMBO SHRIMP	\$30
PRIME STEAK (FILET MIGNON)	\$38
FRESH SQUID	\$29
FILLET SNAPPER	\$45
SEAFOOD PLATTER COMBINATION	\$49
RANGE GROWN YOUNG CHICKEN	\$29

SAUTÉED

CHOICE OF :	CHICKEN OR BEEF	\$21 / \$22
	SHRIMP OR SQUID	\$24
	VEGETABLE AND TOFU	\$21
	SEAFOOD	\$28

PAD KHING • V

Zucchini, onion, bell pepper
mushroom, snow pea with
ginger sauce

PAD GRA PRAW • V

Mushroom, chili, basil,
bell pepper, string bean with
basil sauce

PAD GRATIAM • V

Napa cabbage, cauliflower
Chinese broccoli, snow pea
with garlic sauce

PAD PRIK PAO • V

Onion, bell pepper, scallion,
cashew nut, pineapple
with chili paste sauce

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NOODLE

PAD THAI • GF \$20

Shrimp, rice noodle, egg
bean curd, bean sprout,
scallion and peanut

PAD KEA MAO • \$21

Broad noodle, chili, onion,
Thai basil with Chicken,
Shrimp and Squid

CHOICE OF :	CHICKEN OR BEEF	\$20 / \$21
	SHRIMP OR SQUID	\$23
	VEGETABLE AND TOFU	\$20
	SEAFOOD	\$27

PAD SE-EW • V

Broad noodle, egg, Chinese
broccoli, thick soy sauce

RAD NAR • V

Broad noodle, Chinese broccoli,
thicken soybean gravy

NOODLE CURRY • V

Crispy Hong kong noodle, radish, bean curd, green apple
served with yellow curry

CURRY.

CHOICE OF : CHICKEN

\$20 / \$21

BEEF

\$21 / \$22

SHRIMP OR SQUID

\$23 / \$24 - \$26

VEGETABLE AND TOFU

\$20 / \$21

Massaman

GREEN CURRY

Asian eggplant, Thai chili, string bean, bamboo shoot and bell pepper served with jasmine rice

RED CURRY

Asian eggplant, Thai chili, bamboo shoot

ROYAL MASSAMAN CURRY

Avocado, butternut squash, onion, peanut, red bell pepper, fried shallot

FRIED RICE

Chinese broccoli, onion, tomato, egg, jasmine rice stir-fried in a savory sauce with choice of protein

CHOICE OF : CHICKEN OR BEEF

\$20 / \$21

SHRIMP OR SQUID

\$23

VEGETABLE AND TOFU

\$20

SEAFOOD

\$27

BASIL FRIED RICE

\$22

PINEAPPLE FRIED RICE

\$22

EXTRA CHICKEN, VEGETABLE OR TOFU (+3), BEEF (+4)

EXTRA SHRIMP OR SQUID (+5)

EXTRA SEAFOOD (+7)

SIDE ORDER

Jasmine Rice	\$2
Brown Rice	\$3
Sticky Rice	\$4
French fries	\$5
Steamed Mix Vegetable	\$10
Sautéed Mix Vegetable	\$10

BEVERAGE

Thai Ice Tea	\$4.50
Thai Ice Coffee	\$4.50
Sparkling Water	\$6.50
Still Water	\$6.50
Soda	\$3.50
Espresso	\$3.50
Hot Coffee	\$3.25
Hot Tea	\$4 / \$8

DESSERT

CRÈME BRÛLÉE \$11
Caramelized custard

FRIED ICE CREAM \$12
Vanilla gelato with raspberry sauce

AFFOGATO AL CAFFÈ \$12
Hazelnut gelato with espresso shot

CHOCOLATE CAKE SOUFFLÉ \$13
Homemade chocolate soufflé with coffee gelato and chocolate sauce

SWEET STICKY RICE MANGO \$14
Served with coconut milk

GELATO & SORBET (2 SCOOP) \$10