
APPETIZER

SHRIMP AND CRABMEAT SPRING ROLL

\$14

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 GF

\$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 GF

\$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 V

\$12

Carrot, cucumber, shiitake mushroom, jicama, cilantro, ginger, basil, mint and angel hair noodles wrapped in rice paper with Vietnamese style sauce

ESCARGOT

\$17

Baked in shell with rich garlic butter served with bread

20% gratuity will be added to parties of 5 or more

SOUP

TOM YUM GOONG GF

Hot and sour soup with mushroom and shrimp

\$9

TOM KA KAI GF

Coconut milk and galangal with chicken and mushroom

\$9

SOUP DE JOUR

Soup of the day

\$9

FRENCH ONION AU GRATIN

Onion soup served with cheese and bread in French style

\$10

FRENCH ONION AU GRATIN



TOM YUM GOONG

SALAD

HOUSE SALAD GF

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

\$12

ARUGULA SALAD GF

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

\$15

SOMTUM

(PAPAYA SALAD) GF

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

\$14

PEKING DUCK SALAD **\$18**

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

MARINATED SEARED TUNA **\$17**

Mixed salad, cucumber, soy bean served with mustard dressing

NAM TOK GF **\$18**

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

GRILLED SQUID SALAD GF **\$17**

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

20% gratuity will be added to parties of 5 or more

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, 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 \$42

Fried whole snapper, bok choy served with Thai three-flavored sauce

WILD BOAR \$35

Sautéed boar tenderloin with bell pepper, basil, shiitake mushroom and bok choy with basil 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 \$35

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

20% gratuity will be added to parties of 5 or more

ENTREE

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|---|-------------|
| ROASTED FREE RANGE CHICKEN | \$28 |
| Roasted chicken, shiitake mushroom, asparagus, sticky rice pancake, five spices sesame sauce | |
| SAUTEED MONKFISH | \$28 |
| Seared monkfish, onion and mashed potato with porcini mushroom sauce | |
| BANGKOK DUCK | \$33 |
| Half crispy peking duck with bean curds, green pea, pineapple served with curry sauce | |
| SALMON CURRY <small>GF</small> | \$30 |
| Grilled salmon, chopped shrimp, carrot, asparagus, green pea, zucchini, onion served with green curry sauce | |
| SALMON GARLIC | \$30 |
| Grilled salmon, chopped shrimp, spinach served with garlic sauce | |
| PHUKET JUMBO SHRIMP | \$29 |
| 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

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| JUMBO SHRIMP | \$30 |
| PRIME STEAK (FILET MIGNON) | \$38 |
| FRESH SQUID | \$28 |
| FILLET SNAPPER | \$42 |
| SEAFOOD PLATTER COMBINATION | \$49 |
| RANGE GROWN YOUNG CHICKEN | \$29 |

20% gratuity will be added to parties of 5 or more

SAUTÉED

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

PAD KHING

Zucchini, onion, mushroom,
snow pea with ginger sauce

PAD GRA PRAW

Mushroom, chili, basil
string bean with basil sauce

PAD GRATIAM

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

PAD PRIK PAO

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

NOODLE

PAD THAI \$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

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

PAD SE-EW

Broad noodle, egg Chinese
broccoli, thick soy sauce

RAD NAR

Broad noodle, Chinese broccoli,
thicken soybean gravy

NOODLE CURRY

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

20% gratuity will be added to parties of 5 or more

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CURRY

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| CHOICE OF : CHICKEN OR BEEF | \$19 / \$20 |
| SHRIMP OR SQUID | \$22 / \$26 |
| VEGETABLE AND TOFU | \$19 / \$20 |

GREEN CURRY GF

Asian eggplant, Thai chili,
string bean, bamboo shoot

RED CURRY GF

Asian eggplant, Thai
chili, bamboo shoot

ROYAL MASSAMAN CURRY GF

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

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|-----------------------------|-------------|
| CHOICE OF : CHICKEN OR BEEF | \$18 / \$19 |
| SHRIMP OR SQUID | \$21 |
| VEGETABLE AND TOFU | \$18 |
| SEAFOOD | \$25 |

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|-------------------------|-----------------------------|
| BASIL FRIED RICE | PINEAPPLE FRIED RICE |
| \$22 | \$22 |

EXTRA CHICKEN, BEEF, VEGETABLE AND TOFU (+3)
EXTRA SHRIMP OR SQUID (+5)
EXTRA SEAFOOD (+7)

20% gratuity will be added to parties of 5 or more

SIDE ORDER

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

BEVERAGE

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|-----------------|-----------|
| 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 CAFFE **\$12**
Hazelnut gelato with espresso shot

CARAMELIZED BANANA SPRING ROLL **\$13**
Coconut gelato with chocolate caramel sauce

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

SWEET STICKY RICE MANGO **\$14**
Served with coconut milk

TRIO SORBET AND GELATO **\$12**
Peach, Coconut and Mango

GELATO & SORBET (2 SCOOP) **\$10**
Coconut, Hazelnut, Coffee, Peach and Mango Sorbet

PEAR FRANGIPANE TART **\$14**
Pear baked with almond cream on pastry crust served with vanilla gelato