

# ORIGIN DINNER LUNCH COMBO

## A 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 and white rice

- **Thai Iced Tea**

**WITH** • **Thai Iced Coffee**

- **Hot Coffee**

... \$23 ...

## C CHICKEN CLUB

### CHOOSE ONE :

#### + CHICKEN SANDWICH

Marinated chicken breast with spicy mayonnaise served on a fresh baguette

#### + 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

- + **SOFT DRINK** **Thai Iced Tea**
- Thai Iced Coffee**
- Hot coffee**

... \$18 ...

# APPETIZER



**SHRIMP AND TARO DUMPLING** \$14  
Served with soy dipping sauce


**GOLDEN CURRY PUFF** \$13  
Puff pastry stuff with ground chicken and curry with cucumber relish

**CHICKEN SATE** \$13  
Grilled marinated chicken on skewer serve with peanut sauce and cucumber relish



**VIETNAMESE FRESH ROLL**  \$11  
Carrot, cucumber, shiitake mushroom, jicama, cilantro, ginger, basil, mint and angel hair noodles wrapped in rice paper with Vietnamese style sauce



**STEAMED MUSSEL**  \$15  
New Zealand mussel, basil leaf, red pepper and onion served with lemongrass broth

 MILD,  MEDIUM SPICY,  SPICY  
 : GLUTEN FREE  : VEGETARIAN

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

# 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 GF \$16

Grilled chicken with arugula, fennel, green apple, Parmesan cheese with juniper vinaigrette

## ORIGIN GRILLED SHRIMP GF \$17

Shrimp, haricot vert, string bean, snow pea, soy bean 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

## PAPAYA SALAD(SOMTUM) WITH CHICKEN OR SHRIMP

\$16 / \$18

Choice of your protein, served with coconut sticky rice and Thai chili-lime dressing

## YUM WOON SEN(THAI NOODLE SALAD) GF \$16

Vermicelli noodle with chopped chicken, mushroom, peanut, red onion and caramelized sugar-chili dressing

🌿MILD, 🌿🌿MEDIUM SPICY, 🌿🌿🌿SPICY  
🌿: GLUTEN FREE 🌿: VEGETARIAN

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# NOODLE

Served with Soup De Jour or House Salad

## PAD THAI <sup>GF</sup> \$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, beef broth and bean sprout



## PAD KEA MAO \$17

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

**CHOICE OF :** CHICKEN OR BEEF

\$16 / \$17

VEGETABLE AND TOFU

\$16

SHRIMP OR SQUID

\$19

SEAFOOD

\$23

## 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, tofu with yellow curry

 MILD,  MEDIUM SPICY,  SPICY

 : GLUTEN FREE  : VEGETARIAN

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# LUNCH PLATE

Served with Soup De Jour or House Salad

## ORIGIN CHICKEN SANDWICH

\$16

Marinated chicken breast with spicy mayonnaise served on a fresh baguette

## CRISPY SALMON

\$21

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

## KHAO NA PED

\$20

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

## CLASSIC SAUTÉED

**CHOICE OF:** CHICKEN OR BEEF

\$16 / \$17

VEGETABLE AND TOFU

\$16

SHRIMP OR SQUID

\$19

### PAD KHING

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

### PAD GRA PRAW

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

### PAD GRATIAM

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

### PAD PRIK PAO

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

## FRIED RICE \$16

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

**CHOICE OF:** CHICKEN, VEGETABLE, TOFU, BEEF(+1)

SHRIMP(+3), SQUID(+3) AND SEAFOOD(+7)

### BASIL FRIED RICE

\$18

### PINEAPPLE FRIED RICE

\$18



 MILD,  MEDIUM SPICY,  SPICY  
 : GLUTEN FREE  : VEGETARIAN

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# LUNCH PLATE

Served with Soup De Jour or House Salad

## CLASSIC CURRY Gf

<b>CHOICE OF:</b> CHICKEN OR BEEF	\$16/\$18
VEGETABLE AND TOFU	\$16
SHRIMP OR SQUID	\$19
SEAFOOD	\$23

## MASSAMAN CURRY

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

## RED CURRY

Asian eggplant, basil, Thai chili, bamboo shoot

## GREEN CURRY

Asian eggplant, Thai chili, string bean, bamboo shoot

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



🌶️ MILD, 🌶️ MEDIUM SPICY, 🌶️ SPICY  
🌿 : GLUTEN FREE 🌿 : VEGETARIAN

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# APPETIZER

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## **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** **\$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

## **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

**\$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**

FRENCH ONION AU GRATIN



TOM YUM GOONG

# SALAD

## **HOUSE SALAD** GF

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

**\$13**

## **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

**\$15**

## **PEKING DUCK SALAD** **\$19**

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

## **MARINATED SEARED TUNA** **\$18**

Mixed salad, cucumber, soy bean served with mustard dressing

## **NAM TOK** GF

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

**\$19**

## **GRILLED SQUID**

### **SALAD** GF

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

**\$18**

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**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 sweet spicy and tangy chili sauce

**PLA TOD NAMPLA <sup>GF</sup> \$42**

Fried whole snapper, thicken sweet & savory sauce served with mango salsa salad

**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 \$36**

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

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# ENTREE

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


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


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





# SAUTÉED

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


**PAD KHING**   
Zucchini, onion, bell pepper  
mushroom, snow pea with  
ginger sauce

**PAD GRA PRAW**   
Mushroom, chili, basil,  
bell pepper, 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

<b>CHOICE OF :</b> 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

CHOICE OF :	CHICKEN OR BEEF	\$20 / \$21
	SHRIMP OR SQUID	\$22 / \$26
	VEGETABLE AND TOFU	\$20 / \$21

### 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

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

<b>BASIL FRIED RICE</b>	<b>PINEAPPLE FRIED RICE</b>
<b>\$22</b>	<b>\$22</b>

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

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### SIDE ORDER

Jasmine Rice	\$2
Brown Rice	\$3
Sticky Rice	\$3
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 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