

ORIGIN DINER LUNCH COMBO

A

ALL IN ONE SET

CHOOSE ONE :

+ APPETIZER

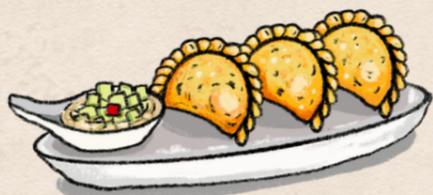
- *Fresh Roll* 3 Pieces
- *Dumpling* 2 Pieces
- *Golden Curry Puff* 1 Piece
- *Chicken Sate* 2 Pieces

+ 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

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

+ SOFT DRINK

- *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

APPETIZER

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

SALAD

Served with Soup De Jour or House Salad

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

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

LUNCH PLATE

Served with Soup De Jour or House Salad

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 CURRY

CHOICE OF : CHICKEN	\$16
VEGETABLE AND TOFU	\$16
BEEF, SHRIMP, 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
VEGETABLE AND TOFU	\$16
BEEF, SHRIMP, 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(+3) 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
VEGETABLE AND TOFU	\$16
BEEF, SHRIMP, 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 thickened soybean gravy

NOODLE CURRY

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

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

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

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

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

DESSERTS

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

ADDITIONAL TOPPINGS

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

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** GF
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** GF
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** V
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

SOUP

TOM YUM GOONG GF **\$11**

Hot and sour soup with mushroom and shrimp

TOM KA KAI GF **\$11**

Coconut milk and galangal with chicken and mushroom

SOUP DE JOUR **\$11**

Soup of the day

FRENCH ONION AU GRATIN **\$12**

Onion soup served with cheese and bread in French style

FRENCH ONION AU GRATIN



TOM YUM GOONG



SALAD

HOUSE SALAD GF **\$13**

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

ARUGULA SALAD GF **\$15**

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

SOMTUM **\$15**

(PAPAYA SALAD) GF

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

PEKING DUCK SALAD **\$19**

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

NAM TOK GF **\$19**

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

GRILLED SQUID **\$18**

SALAD GF

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

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 / \$24
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

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 / \$23
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

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CURRY ^{GF}

CHOICE OF :	CHICKEN	\$20 / \$21
	BEEF	\$23 / \$24
	SHRIMP OR SQUID	\$23 / \$24 - \$26
	VEGETABLE AND TOFU	\$20 / \$21

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 / \$23
	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 (+5)
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
Hot Coffee	\$3.25
Espresso	\$3.50
Hot Tea	\$4 / \$8

DESSERT

CRÈME BRÛLÉE

Caramelized custard

\$11

FRIED ICE CREAM

Vanilla gelato with raspberry sauce

\$12

AFFOGATO AL CAFFÈ

Hazelnut gelato with espresso shot

\$12

CHOCOLATE CAKE SOUFFLÉ

Homemade chocolate soufflé with coffee gelato and chocolate sauce

\$13

SWEET STICKY RICE MANGO

Served with coconut milk

\$14

GELATO & SORBET (2 SCOOP)

\$10