

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

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

NOODLE

Served with Soup De Jour or House Salad

PAD THAI ^{GF} \$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

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



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

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



LUNCH PLATE

Served with Soup De Jour or House Salad

CLASSIC CURRY ^{GF}

CHOICE OF: 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

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

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

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

Mixed salad, cucumber, soy bean served with mustard dressing

ARUGULA SALAD GF

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

\$15**NAM TOK** GF **\$19**

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

SOMTUM**\$15****(PAPAYA SALAD)** GF

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

GRILLED SQUID **\$18****SALAD** GF

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

PEKING DUCK SALAD **\$19**

Crispy peking duck with apple, pineapple, shallot, cashew nut with caramelized palm sugar 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 sweet spicy and tangy chili sauce

PLA TOD NAMPLA ^{GF} \$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

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

ENTREE

ROASTED FREE RANGE CHICKEN	\$30
Roasted chicken, shiitake mushroom, asparagus, sticky rice pancake, five spices sesame sauce	
SAUTEED MONKFISH	\$29
Seared monkfish, onion and mashed potato with porcini mushroom sauce	
BANGKOK DUCK	\$34
Half crispy peking duck with bean curds, 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	\$42
SEAFOOD PLATTER COMBINATION	\$49
RANGE GROWN YOUNG CHICKEN	\$29


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


SAUTÉED

CHOICE OF : 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

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

C

L

A

S

S

I

C

CURRY

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

BASIL FRIED RICE \$22 PINEAPPLE FRIED RICE \$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

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