

Salads

Sa1)	Som Tom Traditional Thai style shredded green papaya with carrots and dried shrimp tossed with tomatoes, chili, and garlic in lime juice and roasted peanuts.	\$7.95
Sa2)	Beef Salad Sliced beef tossed with red onion, chili, lime juice and mint leaves over mixed greens.	\$8.95
Sa3)	Shrimp Salad Steamed shrimp tossed with red onion, chili, lime juice, cilantro and mint leaves over mixed greens.	\$8.95
Sa4)	Mixed Green Salad Garden greens mixed with Cucumber, Carrots and Tomatoes. Served with Thai peanut dressing.	\$5.95
Sa5)	Larb Kai (Chicken Salad) Sliced Chicken breast tossed with red onion, chili, lime juice and mint leaves over mixed greens.	\$7.95
Sa6)	Thai Sesame Salad Stir fried chicken breast with homemade sauce served over crispy noodles and mixed greens.	\$7.95
Sa7)	Beef Noodle Salad Thin sliced beef sautéed in garlic sauce, tomatoes, onion and cilantro over a bed of romaine hearts and rice noodles.	\$8.95
Sa8)	Pra Ram Salad Chicken breast served over broccoli and spinach served with peanut sauce.	\$7.95

Entrée

(Shrimp or Calamari – add \$2.00)

E12)	Thai Scampi Stir fried shrimp with pepper and garlic in a spicy garlic soy sauce Served on hot iron skillet.	\$11.95
E13)	Cashew Nut Sautéed in light gravy oyster sauce with onion, bell pepper, roasted Chili and cashew nut. Choice of Chicken, Beef or Pork	\$8.95
E14)	Sauteed Basil Mushroom, onion, bell pepper and sweet basil sautéed in chili garlic sauce. Choice of Chicken, Beef or Pork	\$8.95
E15)	Pad Kin Sod Sauteed fresh mushrooms, bell pepper, fresh ginger and onion in sweet soy sauce. Choice of Chicken, Beef or Pork.	\$8.95
E16)	Spicy Eggplant Sautéed eggplant and bell pepper in red curry sauce with sweet basil. Choice of Chicken, Beef or Pork	\$8.95
E17)	Pad Ruam Mit Mixed vegetables sautéed in sweet garlic sauce. Choice of Chicken, Beef or Pork.	\$8.95
E18)	Pad Prik King Stir fried with red curry, green beans, bell pepper, carrots. Choice of Chicken, Beef or Pork	\$8.95
E19)	Jungle Curry Scallops, Prawns and Calamari sautéed in red curry with bell peppers, green beans and pumpkin.	\$13.50
E20)	Pad Prew Wan Sweet and sour stir-fry with pineapple, tomato, snow peas, carrots, onions, bell pepper and cucumber. Choice of Chicken, Beef or Pork	\$9.50

Appetizers

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A1)	Thai combo Satay, Butterfly Shrimp, Spring Roll, Calamari and Crab Rangoon Served with peanut sauce and sweet and sour sauce.	\$9.95
A2)	Satay (4 Sticks) Chicken marinated in Thai herbs and spices served with peanut sauce and cucumber salad.	\$6.95
A3)	Spring Rolls - Meat or Veggie Four (4) Deep Fried Spring Rolls served with Sweet n' Sour Sauce.	\$6.95
A4)	Hoi-Yang Grilled green shell Mussels served with a Cilantro Lime Sauce.	\$7.95
A5)	Hoi-Ob Steamed green shell Mussels served with Cilantro Lime sauce.	\$7.95
A6)	Crispy Tofu Served with cucumber salad and sweet n' Sour Sauce.	\$6.95
A7)	Fried Calamari Deliciously deep fried squid served with sweet-n-sour sauce	\$7.95
A8)	Butterfly Shrimp Prawns covered in bread crumbs and golden fried Served w/sweet n' Sour Sauce.	\$7.95
A9)	Fresh Spring Rolls Spinach, Tofu, Cucumber, rice noodles and shredded Carrots wrapped in fresh spring rice wrapper. Served with Thai Spices special dipping sauce	\$7.95
A10)	Crab Rangoon Lightly flaked crab meat, cream cheese, and celery wrapped in wonton wrappers and deep fried. Thai Spices special dipping sauce	\$7.95
A11)	Thai Wrap Pork sautéed with bell peppers, onions and basil rolled in a spinach wrap.	\$7.95
A12)	Curry Puff Golden fried wonton stuffed with potato, onion and curry. Served with Sweet n' Sour Sauce.	\$6.95

Soups

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So1)	Tom Ka Kai Chicken with fresh mushrooms in a coconut milk broth seasoned with galangal, lemon grass, cilantro and kaffir lime leaf	\$7.95
So2)	Tom Ka Kung Prawns with fresh mushrooms in a coconut milk broth seasoned with galangal, lemon grass, cilantro and kaffir lime leaf.	\$7.95
So3)	Tom Yum Kai Chicken with fresh mushrooms in hot and sour broth seasoned with cilantro and lemon grass.	\$7.95
So4)	Tom Yum Kung Prawns with fresh mushrooms in hot and sour broth seasoned with cilantro and lemon grass.	\$7.95
So5)	Tom Yam Talay Combination of seafood with fresh mushrooms in hot and sour broths seasoned with cilantro, lemon grass, galangal and kaffir lime leaf.	\$10.95

Curry Dishes

C29)	Yellow Curry Choice of chicken, beef or pork with potatoes, onions, carrots in yellow curry and coconut milk.	\$8.95
C30)	Green Curry Choice of Chicken, beef or pork simmered in green curry and coconut milk with snow peas, bell peppers, green beans and basil leaf.	\$9.50
C31)	Red Curry Choice of chicken, beef or pork with bamboo shoots, bell pepper and basil leaf simmered in red curry and coconut milk.	\$9.50
C32)	Pa Nang Choice of chicken, beef or pork simmered in red curry and coconut milk with carrots, peas and kaffir lime leaves.	\$8.95
C33)	Masman Curry Choice of chicken, beef or pork with potatoes, onions, whole peanuts in Masman curry and coconut milk.	\$8.95

All Dishes prepared Fresh to your Taste – Mild, Medium, Hot or **Thai hot.**

Noodles and Rice

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(Shrimp or Calamari – add \$2.00)

N22)	Pad Thai Traditional Thai style fried noodles with egg, tofu, bean sprouts and ground peanuts. Choice of Chicken, Beef or Pork.	\$8.95
N23)	Lad Nah Pan fried fresh wide rice noodles topped with broccoli and gravy sauce. Choice of Chicken, Beef or Pork.	\$9.50
N24)	Pad See Ew Pan fried wide rice noodles with egg and broccoli in a sweet soy sauce. Choice of Chicken, Beef or Pork.	\$9.50
N25)	Drunken Noodles Pan fried fresh wide fried noodles in a spicy garlic sauce, sweet basil and tomatoes served over bean sprouts and lettuce. Choice of Chicken, Beef or Pork.	\$9.50
N26)	Pineapple Fried Rice Wok fried shrimp and chicken with fresh pineapple, onion, peas and carrots topped with cashews nut.	\$10.95
N27)	Thai Fried Rice Traditional Thai fried rice with onions and egg. Choice of Chicken, Beef or Pork.	\$8.95
N28)	Basil Fried Rice Stir fried rice in garlic, chili sauce, onions and sweet basil. Choice of Chicken, Beef or Pork.	\$8.95
N29)	Lobster Fried Rice Stir fried rice with lobster meat in garlic sauce, onions, peas, carrots and yellow curry.	\$12.95
E21)	Pad Kow Pod On Baby corn, onions, snow peas, carrots and mushrooms sautéed in a light gravy soy sauce. Choice of Chicken, Beef or Pork.	\$8.95

E22)	Chicken Volcano (Gai Pu Khao) Chicken breast prepared in exotic spices and Flambéed at your table bringing an eruption of flavor and excitement to your plate.	\$12.95
E23)	Pla Lad prik Tilapia pan fried golden brown and served with red curry sauce	\$9.95
E23)	Pla Lad Ka Pow Basa fish Fillet pan fried golden brown and served in a sautéed basil sauce.	\$10.95
E24)	Kung Pad Prik Pow Stir-fried Tiger Prawn with asparagus, onion, bell pepper in homemade chili sauce and fresh basil	\$13.95
E25)	Asparagus Delight Fresh asparagus with chicken and prawns, onion and carrots sautéed in black bean sauce (Seasonal).	\$14.95

Grills

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G33)	Filet Mignon Grilled Filet Mignon marinated in Thai herbs served with spicy soy sauce and steamed vegetables.	\$17.95
G34)	Thai BBQ Chicken Barbequed chicken marinated in yellow curry, garlic and lemon grass served with spicy sauce.	\$9.95
G35)	Tiger Prawns Five barbequed jumbo shrimp served with Thai Spices special house sauce and steamed vegetables.	\$14.50
G36)	Grilled Salmon Atlantic salmon served with Thai Spices special house sauce and vegetables.	\$14.95
G37)	Thai Fried Chicken Half chicken marinated in Thai herbs and lemon grass served with sweet and sour sauce.	\$12.95
G38)	Moo Yang Pork Tender loin marinated in a cilantro garlic plum sauce. Served with cilantro lime sauce.	\$10.95
G39)	New Zealand Lamb Lamb marinated in a cilantro garlic plum sauce. Serve with Cilantro Lime Sauce.	\$15.95

All Dishes prepared Fresh to your Taste – Mild, Medium, Hot or **Thai hot.**

Side Order	Small / Large
Steamed Jasmine Rice	\$1.50 / \$3.25
Steamed Brown Rice	\$1.50 / \$3.25
Sticky Rice	\$2.25
Peanut Sauce	\$1.25 / \$2.50

Cucumber Salad

\$1.25 / \$2.50

Desserts

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D38)	Fried banana with Ice Cream	\$4.95
D39)	Ice Cream – Coconut, Chocolate, Vanilla, Mango, Strawberry	\$3.50
D40)	Café Float Vanilla Ice Cream in iced coffee and whipped cream	\$3.25
D41)	Banana Boat Ice Cream served with fresh bananas and topping.	\$4.95
D42)	Thai Custard Baked Mung Bean with egg, sugar and coconut cream.	\$3.25
D43)	Sweet Sticky Rice with Mango (Seasonal) Sticky rice simmered in sweet coconut milk	\$4.95
D44)	Sweet Black Rice with Ice Cream	\$4.95

Beverages

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Thai Iced Tea	\$2.25
Thai Iced Coffee	\$2.25
Hot tea	\$1.25
Hot Coffee	\$2.50
Soft Drinks – Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Dr.pepper	\$1.50
Thai Beer- Singha	Large \$6.50 / Small \$3.75
Domestic Beer – Coors light	
Imported Beer – Heineken, Sapporo, Corona, Guinness, Pacifico, Sierra Nevada	\$3.75
Juice – Coconut, Orange	\$2.25
Pellegrino Sparkling water	\$2.75
Sake (hot or cold)	\$6.95