ENTREES

*Gai Pahd Bai Ga-Prow (Spicy Basil Chicken) 8.50
With peppers, onion & chili paste

*Gai Pat Prik King 8.50
Chicken stir-fried with stringbean, basil, chili paste & soy bean

Gai Yarng (Siam Chicken) 8.50
Grilled marinated chicken breast served on a bed of greens with our special sauce

Gai Kana (Chicken with Chinese Broccoli) 8.50
Sautéed chicken with Chinese broccoli & baby corn

Gai Pahd Kieng (Ginger Chicken) 8.95
Stir-fried with young ginger, black fungus, scallions, soya bean & oyster sauce

*Gai Pahd Prik Haeng (Cashew Chicken) 8.95
With mushroom, bell peppers, bamboo shoots & dry hot pepper

Nuer Pahd Nam Mun Hoey 9.50
Sautéed sliced beef with mushrooms, scallions & ginger w/blackbean over a bed of spinach

Moo Yang Ta Krai (Lemongrass Pork Chops) 9.50
Grilled thin slices of pork chops marinated with lemongrass, galanga, garlic & lime juice

Nua Pahd Prik 12.50
Grilled marinated steak topped with sautéed onions, peppercorns, scallions & lime leaves

SEAFOOD

*Pla Lard Prik 16.95
Whole fried crispy snapper with chili, garlic and tamarind

*Pla Jean 14.95
Grilled salmon coated with Thai herbs & served on a sizzling platter with our special sauce

Pla Neung Kiamboy Seasonal
Steamed whole seabass topped with black beans, fresh ginger & scallions

Kratieum Prik Thai (Garlic Shrimp) 11.95
With shitake mushrooms, scallions & bamboo shoots

*Goong Ta Krai (Lemongrass Shrimp) 11.95
Stir-fried with peppers, bamboo shoots, basil & chili paste

*Gung Pla Murk Pat Nam Prik Paow 12.50
Shrimp & calamari stir-fried with onion, mint, chili & blackbeans

Goong Phao 16.95
Bangkok’s favorite grilled jumbo shrimp served with our special chili sauce

CURRY

*Gaeng Keo Wahn Plak 8.50
Mixed vegetables with green curry in coconut milk

*Gaeng Keo Wahn (Green Curry) 9.50
Famous green curry with chicken, eggplants, basil & coconut milk

*Gaeng Panang (Panang Curry) 9.50
Siamese special thick red curry with chicken or beef with basil, cilantro, peppers & coconut milk

*Gaeng Massamum 9.95
Muslim influenced curry with coconut milk, onions, potatoes & peanuts (chicken or beef)

*Gaeng Goong Sapparod (Pineapple Curry Shrimp) 12.95
With string bean, bamboo shoot, basil & coconut milk
**Soup**

"Tom Yam Goong 3.50
Famous Thai spicy & sour soup with shrimp, lemongrass, mushroom, pepper & lime juice"

"Tom Kha Gai 3.00
Spicy Thai coconut milk soup with chicken, mushroom, lime juice & galangal"

"Poh Tae 3.75
Seafood soup with shrimp, calamari & glass noodles"

**Appetizers**

"Po Pia (Spring Rolls) 3.50
Wrapped with bamboo shoots, cabbage, carrot & bean thread served with Thai sweet & sour sauce"

"Po Pia Sod (Fresh Vegetable Rolls) 3.95
Wrapped with jicama, bean sprout, cucumber & fried onions with hoisin dipping sauce"

"Khao Neow Gai (Stuffed Sticky Rice) 5.95
Sticky rice stuffed with chicken & vegetables wrapped in banana leaf"

"Tod Mun Pla (Fish Cakes) 5.95
Popular Bangkok fish cake mixed with curry spices, string beans & kaffir lime leaves served with cucumber & sweet chili sauce"

"Pla Mook Tod (Fried Calamari) 5.95
Deep fried breaded calamari, Thai style served with traditional hot sauce"

"Khanom Jeeb (Vegetable Dumplings) 5.95
Steamed or pan-fried, served with basil-garlic dipping sauce"

"Satay 5.95
Chicken or beef grilled in skewers w/ peanut sauce"

"Khao Griab Paak Maw (Steamed Shrimp Dumplings) 6.50
with garlic-ginger sauce"

"Goong Sarong 6.50
Deep fried shrimp wrapped in noodles"

**Salads**

"Salad Kaek 4.95
Mixed green salad with peanut sauce dressing"

"Tam Taeng (Cucumber Salad) 3.95
Cucumber salad mixed with tomatoes & topped with ground peanuts"

"Yam Pla Muk (Calamari Salad) 6.50
Thai calamari salad mixed with mint, basil, lemongrass, tomatoes, onion & chilli"

"Som Tam Esan (Papaya Salad) 6.50
Famous Thai green papaya salad mixed with string beans, tomatoes, chili, lime juice & ground peanut"

"Yam Nuer Yarb (Steak Salad) 6.95
Grilled & tossed with Thai herbs, onions, tomatoes, cucumber, lime juice & mint"

**Noodles & Fried Rice**

"Nam Thai 7.50
Thailand's best known stir-fried Thai noodles with baby shrimp, egg, bean sprouts, dry tofu topped with ground peanuts"

"Kwyatia Pahd Gai 7.95
Fresh noodles stir-fried with chicken & vegetables & lime leaf"

"Pahd See Yu 7.50
Thai country-style stir-fried broad rice noodles with Chinese broccoli, eggs (choice of chicken or beef)"

"Lar Nard 7.50
Broad rice noodles stir-fried in soy sauce topped with chicken or beef & Chinese broccoli in a brown bean oyster gravy"

"Bamee Siam 8.50
Crispy pan-fried egg noodles topped with shrimp, chicken & vegetables in garlic oyster gravy"

"Mee Ga-Thi 7.95
Spicy stir-fried coconut noodles with chicken, pepper, mushroom, bean sprouts & basil"

"Pahd Woosen 11.95
Thai favorite pan-fried clear noodles with shrimp, shitake mushroom & vegetables"

"Khao Pahd Supparot (Pineapple Coconut Fried Rice) 6.50
With chicken topped with ground peanuts & fried onions"

"Khao Pahd Bar Saranee (Mint Fried Rice) 6.50
With chili, garlic, onion & fresh mint (Chicken or Beef)"

**Vegetables**

"Pahd Ruum Mitt 7.50
House special stir-fried mixed vegetables & tofu with basil & chili paste"

"Pahd Pak Boong (Water Spinach or Vegetable of the day) Seasonal
Stir-fried with black beans, chili & garlic"

"Tao Hu Hor 8.50
Stuffed bean curd sheet with shitake mushrooms, bamboo shoots, and tofu served on a bed of spinach with basil/blackbean sauce"

"Ma Khue Puang (Eggplant) 7.50
Stir-fried with special chili sauce with minced vegetables & lime leaves"

"Tua Yau (String Beans) 7.25
Stir-fried with dried tofu, scallions, garlic & soybean"

(Rice not included)

"Jasmine Rice 1.00
Coconut Rice 1.50
Thai Sticky Rice 1.75"