

FEATURED DISHES

STARTERS

TOM YUM KHON 6 — “CREAMY SPICY LEMONGRASS SOUP” MANY RESTAURANTS IN THAILAND SERVE LEMONGRASS SOUP THIS WAY — CONCENTRATED, INTENSE AND CREAMIER.

SPICY AND SOUR LEMONGRASS BROTH, EVAPORATED MILK, MUSHROOMS, BAMBOO, CILANTRO & SCALLIONS.
CHOICE OF SHRIMP, CHICKEN OR TOFU.

GOONG HAW BACON 8 — SHRIMP WRAPPED WITH BACON AND GRILLED. SERVED WITH A SPICY SRIRACHA-SPIKED COCKTAIL SAUCE.

SPICY FRIED CHICKEN 7 — PIECES OF BONELESS CHICKEN THIGHS MARINATED WITH SPICY CHILI RELISH, LEMONGRASS & GINGER. COATED WITH SEMOLINA FLOUR AND DEEP-FRIED. SERVED WITH SWEET CHILI SAUCE.

CURRY-COCONUT FRIED CHICKEN 7 — PIECES OF BONELESS CHICKEN THIGHS MARINATED WITH TURMERIC, YELLOW CURRY POWDER & COCONUT MILK. COATED WITH SEMOLINA FLOUR AND DEEP-FRIED. SERVED WITH A CURRY-LIME AIOLI.

ENTRÉES

KHAO MOK GAI TOD 12 — THIS IS THAILAND’S VERSION OF INDIA’S BIRYANI CHICKEN. GENERALLY SERVED WITH BAKED CHICKEN, MANY PLACES ARE NOW SERVING FRIED CHICKEN. IT IS A MUSLIM SPECIALTY FROM SOUTHERN THAILAND.

FRIED, BONELESS CHICKEN THAI SERVED WITH JASMINE RICE FLAVORED WITH TURMERIC, YELLOW CURRY POWDER, RED ONIONS, BAY LEAVES AND RAISINS. SERVED WITH A SPICY CUCUMBER SALAD.

GAENG SOM MALAKAW 12 — SLICES OF TART GREEN PAPAYA SIMMERED IN A SPICY LEMONGRASS BROTH WITH A HINT OF SWEETNESS FROM PALM SUGAR, PINEAPPLE AND TOMATOES. SERVED WITH JASMINE RICE.
CHOICE OF SHRIMP, CHICKEN OR TOFU. HAVE IT THE THAI WAY TOPPED WITH PIECED OF THAI-STYLE EGG OMELET + 1. (AVAILABLE AS A SMALL SOUP, NO RICE — 6)

KHAO PAD GAENG KIEOW — GREEN CURRY FRIED RICE
CHICKEN, VEGGIES OR TOFU 9 SHRIMP 10 MIXED SEAFOOD 13

JASMINE RICE STIR-FRIED WITH EGG, STRING BEANS, PEAS, BAMBOO AND BASIL LEAVES IN A SPICY GREEN CURRY SAUCE.

KHAO PAD PHED 12 — DUCK FRIED RICE

JASMINE RICE STIR-FRIED WITH EGG, CRISPY DUCK, CHINESE SAUSAGE, CHINESE BROCCOLI, ONIONS AND SHIITAKE IN A DARK SOY SAUCE.

PAD PANANG PAD THAI — SOUTHERN-STYLE PAD THAI
CHICKEN, VEGGIES OR TOFU 9.50 PORK 10 SHRIMP 10.50 MIXED SEAFOOD 13

RICE NOODLES STIR-FRIED WITH EGG AND SPROUTS IN A SLIGHTLY SPICY PANANG CURRY-COCONUT MILK SAUCE. SERVED WITH LIME TOPPED WITH GROUND PEANUTS AND SCALLIONS.

