

Appetizers

Combo Appetizer

(2) Satay, (2) Fried Tofu, (2) Koong Houm Pa, (2) Crab Rangoon, and (2) Spring Roll, served with cucumber sauce, sweet and sour and peanut sauce.

Spring Roll (2 pieces, fried) Vegetable roll

Tiger Cry Grilled beef served with a mild lemony spicy sauce

Satay (5 pieces, fried) Served with cucumber sauce and peanut sauce. Chicken tenderloin skewers marinated in coconut milk and mild curry spices.

Koong Houm Pa (6 pieces, fried) Chicken and shrimp wrapped in a crispy shell and served with sweet and sour sauce

Crab Rangoon (6 pieces, fried) Served with sweet and sour sauce

Fried Tofu (6 pieces, fried) Served with peanut sauce

Soups

Tom Yum

Chicken, Tofu or Vegetable

Spicy & sour galangal, lemongrass and kaffir lime flavored soup with mushrooms and green onions. Shrimp

Tom Kha

Chicken, Tofu Or Vegetable

Spicy & sour galangal, lemongrass and kaffir lime soup with coconut milk, baby corn and gr. onions. Shrimp

SALADS

Thai Salad Regular salad served with a peanut curry dressing

Lettuce, red cabbage, carrots, cucumber, tomatoes, red and green peppers and bean sprouts topped with fried tofu.

Thai Apple Salad

Refreshing combination of shrimp, chicken, red onions and tart apples gently tossed in a light nam pla sauce and topped with roasted cashews and sweet coconut flakes.

Papaya Salad (seasonal)

Traditional salad with juliened green papays, sweet carrot and tomatoes in a special lime dressing ith lettuce and crushed peanuts.

Special Dishes

Thai Steak Tender chunks of beef topped with a garlic steak sauce and served with steamed vegetables

Kra Tiem Steak

Steak Infused With A Special Garlic Oyster Sauce With Coconut Milk. Served With Lettuce And A Black Pepper Lime Sauce And Presented With An Arry OfString Beans, Carrots And Potato Spears Blanched In A Light Soybean Oil.

Sesame Chicken Crispy chicken stir-fried with bell peppers, onions, peapods and carrots in a tasty sesame sauce

Bangkok Chicken Crispy chicken with a sweet chili soybean glaze stir-fried with fresh peapods, red and green peppers, carrots and onions and topped with roasted cashews

Angel Noodle

Shrim and chicken stir-fried with wide rice noodles in a coconut yellow curry sauce with peapods, water chestnut, carrot and bamboo

Yam Beef (cold dish) Grilled sliced tender beef with cucumber, tomatoes and lettuce tossed with a special yam sauce.

Larb (cold dish) chicken, beef
Minced meat with onion, sliced green beans, and roasted rice powder prepared with a touch of lime juice & larb sauce.

Drunken Noodle

Chicken, pork or tofu, beef, shrimp or scallop wide rice noodle in a basil garlic sauce stir-fried with broccoli, onion, peapod, bell pepper and carrot with a splash of white wine.

Peanut Curry Noodle

Chicken, pork or tofu, beef, shrimp or scallop Our popular coconut red curry and peanut butter sauce atop of wide rice noodles and your choice of meat.

House Special

Chicken, Pork And Beef With Water Chestnut, Bamboo, Mushroom, And peapods Carrot In A Flavorful Brown Sauce, Topped With Roasted Peanuts

Masaman Curry

Chicken, pork or tofu, beef, shrimp or scallop

Masaman curry with red chili, galangal, lemongrass and kaffir lime leaves and a hint of tamarind, cinnamon and cardamom prepared with potatoes, carrots, onions and red and green peppers and topped with mashed peanuts.

Entrees

All entrees come with steamed rice, except noodle dishes.

Please specify your level of spice when ordering.
(Mild+), Medium+), and That Hot).

Indicates that an entree is pre-spiced as mild bue may be made spicier if desired. Thai chili Peppers are spicier than most so

please be aware and order accordingly. We are not responsible for the spiciness of your ordered entree. Please keep in mind that fish sauce is a staple in thai cooking and all of our curries contain shrimp pasta. Following tradition, we prepare our dishes authentically. We will substitute a mushroom sauce for those with allergies or dietary restrictions. These fallowing gluten-free diet should not order dishes with, brown sauces as we use a wheat-based soy sauce. Please inform our server with any other dietary concems.

Entreen: Chicken, Pork or Tofu (I), Beef (I), Shrimp or Scallops(I)

1. Pad Prik Red & green pepper, Spanish onion, green onion, & mushroom in a garlic brown sauce

2. Pad Ped Eggplant, mushroom, Spanish onion, red and green pepper, a coconut red curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves.

3. Bai Gra Prow Red and green pepper, and carrot in a basil garlic sauce.

4. Nam Mun Ho Green onion, carrot and mushrooms in a flavorful oyster sauce.

5. Almond Onion, green onions, bamboo, water chestnut, green pepper and mushroom in a garlic brown sauce topped with almonds.

6. Cashew Spanish onions, green onion and bamboo, in a garlic brown sauce topped with roasted cashews.

7. Pad Pak Broccoli, peapods, mushrooms, bamboo, carrot, baby corn, water chestnut in a garlic brown sauce.

8. Kow Pode A baby corn specialty with peapods, mushrooms and carrots in a garlic brown sauce.

9. Prik Nor Mai Bsamboo, carabin, spanish onion and mushroom in a garlic brown sauce.

10. Gang Garee Potato and green onions in a cocanlut yellow curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves with turmeric and a hint of star anise, cumin and coriander.

11. Kra Tiem Prik Tai Green onion and water chestnut, in a black pepper, garlic brown sauce served over lettuce.

12. Kana Sautéed broccoli in a garlic brown sauce

13. Pad Khing Ginger stir-fried with mushroom, and peapods, & green onions, carrots, onions and water chestnut in a garlic brown sauce.

14. Gang Kew Wan Coconut green curry sauce with green chilics, galangal, lemongrass and kaffir lime leaves with a hint of cumin and coriander, stir-fried with red and green peppers, bamboo, baby corn, eggplant and peas.

15. Gang Gai Bamboo strip, red and green pepper and mushrooms in a coconut red cury flavored with red chili, . gagangel, lemongrass and kaffir lime leaves.

16. Sweet & Sour (unbreaded) Carrot, red and green peppers, spanish onion and pineapple in a sweet sauce.

17. Panang Red and green pepper in a coconut red cury sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves with burneric and a hint of star anise, cumin and coriander.

18. Gang Pha "Jungle cury" flavored with red chili, galangal, lemongrass and kaffir lime leves stir-fried with string bean, eggplant, bamboo and baby corn without coconut milk.

19. Prik Khing String beans in our jungle curry flavored with red chili, galangal, lemongrass and kaffir lime leaves without coconut milk.

SEAFOOD

20. Three's Company

Shrimp, beef and pork, in a special brown sauce with peapods, carrot, mushroom, baby corn and bamboo strips

21. Pla Tod (Your choice of catfish or tilapia) Filled lightly breaded and fries and topped with a garlic brown sauce

22. Pla Jien (your choice of catfish or blapia)

Fillet lightly breaded and fried and topped with shrimp and pork in a ginger garlic brown sauce with carrots, red and green peppers, mushrooms, Spanish onions and green

23. Pla Sweet & Sour (your choice of catfish or tilapia)
Fillet lightly breaded and fried and topped with sweet and sour sauce

24. Pla Lad Prik (your choice of catfish or blapia)
Fillet lightly breaded and fried and topped with mushrooms, onions abd red and green peppers in a galic brown sauce.

25. Pla Choo Chee (your choice or tilapia)
Fillet lightly breaded and fried and topped with red chili, galangal, lemongrass and kaffir lime leaves with out milk.

26. Pla Dod Pad Ped (your choice or tilapia)
Filled lightly breaded and fried and topped with eggplant, mushrooms, Spanish onions, red and green peppers in a coconut Curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves.

27. Bangkok Seafood Combo
Sizzling platter of shrimp, scallops and mitation rabmet with broccoli, peapods, carrots, mushrooms, water chestnut, baby corn and bamboo in a garlic brown sauce.

28. Pao Tak
Shrimp, scallop and imitation crabmeat with peapods, water chestnut, bamboo and bell peppers in a light sweet brown sauce.

29. Pad Talay
Shrimp and scallops in a coconut red cury sauce flavor with red chili

Noodles

Noodles: Chicken, Pork or Tofu, Beef, Shrimp or Scallops

30. Pad Thai Famous Thai stir-fry of rice moolies with egg, bean sprout, and onions topped with crushed peanuts in a light sweet sauce.

31. Pad Se-eW Wide rice noodles stir-fried with egg, bean sprouts and broccoli in a garlic brown sauce.

32. Glass Noodles Bean-thread vermicelli with fresh carrots, black mushrooms, onions and scallions in a tasty sesame oyster sauce.

33. Ladna Traditional Chinese broccoli stir-fried in a sesame oyster sauce and served atop of wide rice noodles.

Duck

34. Flamed Duck Sizzling platter of half duck with mushroom, red & green pepper, carrot and spanish onion Chef's duck sauce

35. B.B.Q. Duck Half duck in a garlic brown sauce with green onions

36. Curry Duck Half duck in a coconut red cury sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves with red & green peppers, carrots, tomatoes and pineapple.

Fried Rice

37. Fried Rice Egg, onions, peas and carrots, chicken, pork or tofu, beef, shrimp or scallop

38. Bangkok Fried Rice
Shrimp and chicken in a special sweet chili paste with egg, braccoli, peapads, white onions, peas, carrots and roasted cashews.

39. Curry Fried Rice chicken, pork or tofu, shrimp or scallop, Egg, onions, peas and carrots in a yellow curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves with burneric and a hint of star anise, cumin and coriander.

Vegetables

40. Vegetable Tofu Broccoli, peapads, mushrooms, bamboo, carrots, baby corn and water chestnut in a garlic brown sauce.

41. Vegetable Curry Tofu Broccoli, peapads, mushrooms, bamboo, carrots, baby corn and water chestnut in a yellow curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves with turmeric and a hint of star anise, cumin and coriander.

42. String Beans With Steamed Tofu String beans, mushroom, eggplant and steamed tofu in a basil garlic brown sauce.

DESSERT

Coconut Ice Cream
Mango & Coconut Sticky Rice

Catering • Wine • Beer