

LUNCH MENU



- Lunch specials are served with rice from 11.30 AM - 3 PM.
- Prices are based on your choice of Chicken, Pork, or Tofu.
*Please Add \$2 for Beef, \$4 for Prawn, \$5 for Duck, \$5 for Seafood.
- Substitute Brown Rice for \$1
- Lunch specials are not available on Holidays.

1 Swimming Rama 13

Meat stir-fried with fresh garlic served on a bed of spinach, topped with mildly spiced peanut sauce.

2 Chicken Cashew Nuts 13

Chicken stir-fried with onion, broccoli, carrots, bell pepper, and cashew nuts in shrimp curry paste.

3 Basil 13

In chili garlic sauce, meat stir-fried with onion, green bean, bell pepper, mushroom, and holy basil.

4 Ginger 13

Meat stir-fried with fresh ginger, onion, bell pepper, celery, and shitake mushrooms, mushrooms.

5 Garlic 13

Meat stir-fried with fresh garlic and crushed black peppercorns, broccoli, and carrot.

6 Sweet and Sour 13

Sweet and sour sauce, meat stir-fried with cucumber, tomato, onion, pineapple, bell pepper.

7 Red Curry 13

Red curry, coconut milk, bamboo shoots, bell pepper, and sweet basil. Medium spicy.

8 Green Curry 13

Green curry and coconut milk with bamboo shoots, bell pepper, eggplant, sweet basil. Medium spicy.

9 Phad Thai 13

Stir-fried rice noodles, onion, egg, bean sprouts. Topped with ground peanuts, green onion.

10 Phad See Ew 13

Stir-fried fresh wide rice noodles with meat, egg, and broccoli in a black bean sauce.

11 Rad Nah 13

Stir-fried fresh wide rice noodles with meat, broccoli, and mushrooms in black - bean gravy.

12 Phad Kee Mao 13

Stir-fried fresh wide rice noodles with meat, onion, egg, broccoli, bamboo - shoots, bell pepper, tomato, and holy basil.

13 Five Spice Duck Noodles Soup 17

Egg noodles with five-spice Duck, onion, cilantro, and bean sprouts topped with fried garlic.

14 Spicy Soup Noodles 13

Pork or minced chicken and rice noodles. Topped with bean sprouts, onion, cilantro, fried garlic, fried wonton, and ground peanuts in a spicy broth.

15 Yen Ta Fo Noodles 17

Fresh wide rice noodles in red soup broth with prawns, calamari, scallops, and spinach. Topped with fried tofu, fried garlic, cilantro, and fried wontons.

16 Kao Soy 13

Egg noodles with a choice of meat, in yellow curry, and coconut milk. Garnished with pickled mustard greens, shallots, cilantro, and fresh garlic. Medium spicy.

17 Boat Noodles 13

Rice noodles, bean sprouts, and spinach in a dark beef broth. Topped with onion, cilantro, and fried garlic.

18 Wonton Soup 13

Wonton stuffed with ground pork. Served in a chicken broth with BBQ pork and bokchoy, topped with onion, cilantro, and fried garlic..

19 Fried Rice 13

Stir-fried rice with egg, onion, tomato, snow peas, and carrots.

20 Yellow Curry Fried Rice 13

Stir-fried rice plus egg, yellow curry powder, green peas, onion, carrots, and cabbage.



APPETIZER

1. 4 Pieces Spring Rolls 10

Deep-fried stuffed spring rolls with cabbage, carrots, bean thread, and mild spices. Served with plum sauce.

2 Fresh Salad Rolls 10

Mixed vegetables, prawns, and rice thread noodles wrapped in steamed rice paper and served with peanut

3. 9 Pieces Crispy Crab Wontons 10

Deep-fried crab meat and cream cheese in a wonton wrapper, served with red plum sauce.

4. 4 Skewers Chicken Sate 11

Grilled marinated chicken tender in yellow curry and coconut milk. Served with cucumber salad and peanut sauce.

5. 6 Pieces Prawns in The Blanket 12

Deep-fried stuffed prawns wrapped in spring roll wrappers, served with sweet chili sauce.

6. 7 Pieces of Golden Prawns 12

Prawns dipped in batter and crumbs, and then golden fried. Served with sweet chili sauce.

7. Calamari Rings 12

Calamari deep-fried to perfection. Served with red plum sauce.

8. 5 Pieces Tod Mun 12

A special blend of prawns, fish, and pork in a red curry batter deep-fried to perfection. Served with sweet chili sauce

9. 5 Pieces Tod Mun Pla 12

Deep-fried patty of white fish, spices, herbs, and green beans. Served with sweet cucumber.

10. Tamarind Scallops 13

Tamarind sauce over lightly bettered scallops on the bed of green salad and shredded carrot.

11. Thai One on Garden 11

Batter fried onion, carrot, green bean, sweet potato, broccoli. Served with red plum sauce.

12. Deep Fried Tofu 10

Served with sweet ground peanuts - chili sauce.

13. 8 Pieces of Chicken Wings 13

Deep-fried marinated chicken wings. Served with sweet chili sauce.

S1. 8 Pot Stickers 10

Deep-fried dumpling, filled with Ground pork with mixed vegetable.

SOUP

14. Tom Yum Soup 14

Hot and sour soup with chicken or tofu, lemon grass, lime leaves, fresh mushroom, galanga and cilantro.

15. Tom Kha Soup 14

Hot and sour coconut milk soup, with chicken or tofu, lemon grass, lime leaves, fresh mushroom, galanga and cilantro.

16. Tofu and Napa Soup 15

A non - spicy soup with soft tofu, napa, bean thread, onion, minced chicken, and prawns. Topped with cilantro and fried garlic.

17. Sukiyaki Soup 18

Thai style. Prawns, calamari, scallops, chicken, and pork in a spicy broth with napa spinach, green onion, egg, and bean thread, with a touch of sesame oil.

18. Po Tak Soup 18

Hot and sour seafood soup with holy basil, chili, garlic, and lime juice.

19. Wonton Soup 14

Wontons stuffed with ground pork. Served in a chicken broth with BBQ pork, and bok choy. Then topped with fried garlic, onion and cilantro.

SALAD

20. Trout Salad 20

Deep-fried Trout topped with shredded cabbage, carrots, ginger, lemon gress, red onion, cilantro peanuts, fresh garlic, lime juice dressing

21. Grilled Chinese Sausage Salad 15

Grilled Chinese sausage with cucumber, tomato, onion, carrots, lettuce and cilantro in chili-lime dressing

22. Yum Neua Salad 15

Grilled beef with cucumber, lettuce, onion, cilantro, and tomato in chili-lime dressing.

23. Yum Moo Yang Salad 15

Grilled pork tenderloin with cucumber, red onion, tomato, and cilantro tossed with chili-lime sauce.

24. Neua Num Tok Salad 16

Grilled beef, cracked toasted rice, basil, and onion, tossed with roasted rice powder chili lime sauce. Served with sticky rice.

25. Yum Woon Sen Salad 17

Bean thread with ground chicken, prawns, calamari, onion, cilantro, and cashew nuts.



SALAD

26. Larb Gai Salad 15

Minced chicken, onion, sweet basil, and cilantro. Served with sticky rice

27. Pla Goong and Pla Muak Salad 18

Grilled prawns and calamari tossed with sweet basil, cilantro, onion and lemon grass in shrimp curry paste.

28. Vegetable Salad 13

Steamed mixed vegetable tossed with our special chili - lime dressing.

29. House Salad 13

Mixed greens, tomato, onion, and deep fried tofu. Served with our special peanuts sauce.

30. Som Tam Salad 15

Papaya salad. Sliced raw green papaya mixed with lime juice, prawns, green beans, carrots, and tomato then garnished with a wedge of cabbage.

31. Rain Bow Salad 18

Steamed mixed vegetable, with prawns, calamari, salmon, scallops, mussels with our special chili lime dressing.

BARBECUE

32. Crying Tiger (Beef) 17

Grilled marinated beef, Age Black Angus New York steak in light soy sauce and black pepper. Served with our homemade spicy lime juice sauce and Thai sticky rice.

33. Moo Yang (Pork) 17

Grilled marinated pork tenderloin in light soy sauce and black pepper. Served with our homemade spicy lime juice sauce and Thai sticky rice.

34. Gai Yang (Chicken) 17

Barbecue half chicken marinated with curry seasoning. Fresh garlic, lemon grass and light soy sauce. Served with sweet chili sauce and Thai sticky rice.





Your choice of chicken, pork, or tofu
Substitute Beef add \$2, Prawns add \$4, or
Seafood add \$5

MAIN COURSES

35. Swimming Rama 15

Meat stir-fried with fresh garlic on a bed of spinach, topped with mildly spiced peanut sauce.

36. Chicken with Cashew Nuts 15

Chicken stir-fried with onion, broccoli, carrot, bell pepper, and cashew nuts in shrimp curry paste.

37. Orange Chicken 15

Crispy fried chicken sauteed with onion, broccoli, carrots, and mushrooms in a special orange sauce

38. Basil 15

Meat stir-fried with onion, green bean, bell pepper, mushroom, and holy basil in chili-garlic sauce.

39. Ginger 15

Meat stir-fried with fresh ginger, onion, bell pepper, celery, mushroom and shitake mushrooms.

40. Garlic 15

Meat stir-fried with fresh garlic and crushed black peppercorns, broccoli, and carrot.

41. Pik Khing 15

Meat stir - fried with green beans, bell pepper, shrimp curry paste, and kaffir lime leaves.

42. Phad Ruam Mit 15

Meat stir-fried with broccoli, carrots, tomato, nappa, mushroom, cabbage, celery and shitake mushrooms in a mild garlic sauce.

43. Sweet and Sour 15

Meat stir-fried with cucumber, tomato, onion, pineapple, and bell pepper in a sweet-and-sour sauce.

44. Spicy Eggplant 15

Meat stir-fried with Chinese eggplant, sweet basil, and bell pepper in red curry sauce.

45. Eggplant in Black - Bean Sauce 15

Meat stir-fried with Chinese eggplant, sweet basil, and bell pepper in black - bean sauce.

46. Beef with Oyster Sauce 16

Stir - fried beef with onion, fresh mushrooms, bell pepper and carrots in oyster sauce.

47. Broccoli Delight 15

Meat stir - fried with fresh broccoli in garlic sauce.

CURRY

48. Red Curry ** 15

Red curry and coconut milk, with bamboo -shoots, bell pepper and sweet basil. Medium spicy.

49. Green Curry ** 15

Green curry and coconut milk, with bamboo - shoots, bell pepper, eggplant and sweet basil. Medium spicy.

50. Panang Curry ** 15

Meat in sweet panang curry, with sweet basil, bell pepper, and kaffir lime leaves. Medium spicy.

51. Pineapple Curry ** 15

Red curry and coconut milk with bell pepper, sweet basil, and lots of pineapple. Medium spicy.

52. Foresh Curry ** 15

A non coconut-milk curry with bamboo shoots, green beans, bell pepper, green peas, mushroom, shiitake mushroom, and sweet basil in spicy red curry sauce. Medium spicy.

53. Duck Curry** 19

Duck in red curry and coconut milk with basil, pineapple, lychee and bell pepper. Medium spicy

S2. Massaman Curry** 15

Massaman curry and coconut milk with onion and potato. Medium spicy.

**** Hotness scale starting from
2 stars (Medium)**

FROM THE SEA

54. Seafood Combo 20

Combination of sauteed prawns, scallops, calamari, salmon and mussel, with green beans, green peas, kaffir lime leaves, bell pepper, fresh mushroom, and sweet basil in garlic-chili sauce. Served on a hot plate.

55. Yellow Curry Seafood 20

Combination of sauteed prawns, scallops, calamari, and mussels, with egg, onion, celery, bell pepper, and green peas in yellow curry sauce.

56. Ginger Salmon 20

Lightly battered fried salmon topped with stir-fried fresh young ginger, onion, mushroom, shiitake mushroom, bell pepper, and celery

57. Fish Topped with Curry 20 Sauce**

Deep-fried whole trout with bell pepper, sweet basil, and kaffir lime leaves. Topped with red curry sauce and coconut milk. Medium spicy.

58. Garlic Fish 20

Deep-fried whole trout, topped with a spicy garlic and pepper sauce.

59. Tri - Flavor Fish 20

Deep-fried whole trout with bell pepper, mushroom, and sweet basil, topped with our special tri-flavor sauce.

60. Chu Chee Pla** 20

Salmon in red curry and coconut milk with sweet basil, bell pepper and shredded kaffir lime leaves. Served on a hot plate. Medium spicy.

FRIED RICE

61. Fried Rice 15

Stir-fried rice plus egg, onion, tomato, snow peas, and carrots.

62. Yellow Curry Fried Rice 15

Stir-fried rice plus egg, yellow curry powder, green peas, onion, carrots, and cabbage.

63. Classic Thai Fried Rice 19

Stir-fried jasmine rice with scallops, prawns, calamari, pineapple, egg, and diced vegetables.

64. Basil Fried Rice 15

Stir-fried with rice, onion, bell pepper, mushrooms, green beans, and holy basil.

65. Garlic Fried Rice 15

Stir-fried rice with garlic, broccoli, carrots, and soy sauce.

NOODLE DISHES

66. Phad Thai 15

Stir-fried rice noodles with meat, onion, egg, and bean sprouts. Topped with ground peanuts and green onion.

67. Phad See Ew 15

Stir-fried fresh wide rice noodles with meat plus egg and broccoli in a black - bean sauce.

68. Rad Nah 15

Stir-fried fresh wide rice noodles with choices of meat, broccoli and mushrooms in black - bean gravy.

69. Phad Kee Mao 15

Stir-fried fresh wide rice noodles with meat plus onion, egg, broccoli, bamboo - shoots, bell pepper, tomato, and holy basil.

70. Soy Sauce Noodles 15

Stir-fried fresh wide rice noodles and meat in light soy sauce, with egg, onion. Served with fresh spinach and bean sprouts.

71. Goy See Mee 15

Deep-fried fresh egg noodles topped with carrot, mushrooms, onions, bell pepper, snow peas, and meat in light gravy and a touch of sesame oil.

72. Phad Woon Sen 15

Stir-fried meat, bean thread, egg napa, celery, onion, shiitake mushroom, tomato, and mushrooms in light soy sauce and a touch of sesame oil.

73. Stir-Fried Sukiyaki 19

A combination of stir-fried calamari, prawns, scallops, pork, and chicken, with egg, bean thread, napa, celery, onion, and spinach. Served in a rich Thai sukiyaki sauce.

NOODLE SOUPS

74. BBQ Pork and Egg Noodles Soup 15

Egg noodles with BBQ pork, ground pork, onion, cilantro and bean sprouts.

75. Five Spice Duck Noodles Soup 18

Egg noodles with five-spice duck, onion, cilantro, and bean sprouts, and then topped with fried garlic.

76. Seafood Noodles Soup 19

Fresh wide rice noodles with prawns, calamari, scallops and bean sprouts. Topped with fried garlic, onion and cilantro.

77. Spicy Soup Noodles 15

Pork or minced chicken and rice noodles. Topped with bean sprouts, onions, cilantro, fried garlic, fried wonton, and ground peanuts in a spicy broth.

78. Yen Ta Fo Noodles Soup 18

Fresh wide rice noodles in red soup broth, with prawns, calamari, scallops and spinach. Topped with fried tofu, fried garlic, cilantro and fried wonton.

79. Kao Soy 15

A Northern Thai specialty. Egg noodles in yellow curry and coconut milk broth. Garnished with pickled mustard greens, shallot, cilantro, fried garlic, and crispy fried egg noodles.

80. Boat Noodles 15

Rice noodles with beef, beansprouts, spinach in a dark beef broth. Topped with onion, cilantro, fried garlic

MISCELLANEOUS

Jasmine rice/person	2
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Brown rice/person	3
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Sticky rice/serving	3
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Peanut Sauce/serving	4
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Plum Sauce/serving	2
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Cucumber Salad	5
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Steamed Noodles (Big Flat or Thin Noodle)	5
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Steamed Mixed Vegetables/serving	5
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Steamed Broccoli	5
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Red Curry Sauce	5
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Green Curry Sauce	5
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BEVERAGES	
Thai Iced Tea	4.5
Thai Iced Coffee	4.5
Thai Iced Tea No Ice	5
Thai Iced Coffee No Ice	5
Hot Tea (Jasmine, Green- Tea, Oolong)	2.5
Regular Iced Tea*	2.5
Coke, Diet Coke, Sprite*	2.5
Lemonade	2.5
Henry Weinhard's (Orange Cream Soda, Root Beer)	3.5

