

WINTER SPECIALS

APPETIZERS

CORN SOUP \$10

The classic cream corn soup, served with garlic bread

🌶️ BBQ PORK BUN \$12

Two Steamed Buns stuffed with BBQ pork, Asian Sausage, Cucumber and scallion with spicy mayo sauce.

GAI HOR BAI TOUY (Chicken Wrapped with Pandan Leave) \$15

Fried Marinated Chicken wrapped with Pandan Leaves served with Sweet Soy Sauce.

ENTRÉES

🌶️ BRUSSELS SPROUT \$18

Brussels Sprout and Crispy Pork Belly sauteed in soy garlic sauce.

🌶️ KAO LAO NEUR (Spicy Beef Soup) \$20

Braised Jarrett Beef, Green Leaf, Beansprout, Celery, Basil and Culantro.

🌶️ BEEF SHORT RIB PANANG \$30

Braised Tender Short Ribs, String Bean and Sweet Potatoes in Panang Curry Sauce.

🌶️ PLA NEUNG MA NOW \$32

Steamed Fillet of Branzino, Chinese Broccoli in Chili lime garlic Sauce.

DESSERT

KAO NIEW PHURK 🍌 \$12

Warm sticky rice, Taro, Young Coconut topped with coconut cream

Chef's Signature Dishes

Appetizers

Hoi Jor 🍷 \$13

Deep fried tofu skin stuffed with ground pork, shrimp and crab meat, served with plum sauce

🍷 Thai Steamed Mussels 🍷 \$14

Prince Edward Island mussels, onion, bell pepper, basil leaves and Thai herbs served with garlic bread.

Salads

🍷 Mango Avocado Salad 🍷 GF 🍷 \$12

Mixed green vegetables, mango, avocado, cashew nut, red onion, tomatoes, scallions and cilantro, with spicy tamarind dressing.

🍷 Yum Ped Krob (Duck Salad) \$18

Crispy deep fried sliced duck, cashew nut, shredded green apple, pineapple, cherry tomatoes, red onion, scallion, cilantro with chili-jam-lime vinaigrette.

Entrees

Up Thai Fried Rice Clay-pot 🍷 \$19

Sea scallop, shrimp, chicken, Chinese sausage, onion, scallions and shiitake mushrooms.

🍷 Similan Curry (Southern Style Curry) \$18

Thai curry paste, chicken, potatoes and onion, served with Thai roti and cucumber relish.

Gai Yang 🍷 \$22

Grilled marinated and deboned half chicken, steamed assorted vegetables and coconut sticky rice, served with sweet chili sauce.

Lemongrass Pork Chop \$22

Grilled marinated pork chop served with steamed assorted vegetables, sticky rice and mango-chutney sauce.

🍷 Nam Tok (Steak Salad) 🍷 GF 🍷 \$22

Grilled NY Strip Steak tossed in Thai-style chili-lime dressing roasted rice; red onion, scallions, mint, basil, culantro, radish, cucumber served with coconut sticky rice.
(served warm)

🍷 Indicated Spicy, 🌿 =Veggie, 🍷 GF = Gluten Free 🍷 = Recommended

Chef's Signature Dishes

Duck

🔥 Duck Prig Pao \$29

Five-spice powder Duck confit, julienne zucchini, yellow squash, onion, scallion, and bell pepper served over egg noodles with chili jam sauce.

🔥 Kang Ped Pet Yang \$29

Crispy half-deboned duck breast, curry paste, Lychee nuts, pineapple, bell pepper, onion, tomatoes and basil leaves.

Duck Tamarind 🍷 \$29

Crispy duck breast and eggplant with tamarind sauce served with jasmine white rice.

🔥 Duck Basil \$29

Crispy duck breast, onion, Thai chili, tomatoes, snow peas, bell pepper and Thai basil leaves, served with jasmine white rice.

Fish & Seafood

🔥 Poh Tak (Thai-style bouillabaisse) 🍷 \$28

Salmon, sea scallop, shrimp, squid, mussels and bunashimeji mushrooms, in glass noodle spicy Thai herb broth served with garlic bread

Salmon Tamarind \$27

Pan roasted fillet of Salmon, bok choy, asparagus, zucchini and pumpkin topped with fried shallots.

🔥 Salmon Kiew Wan 🌱 GF \$27

Pan-roasted fillet of salmon, Thai eggplant, bell pepper, and pineapple with green curry sauce, served with jasmine white rice.

🔥 Salmon Prig Khing \$27

Pan-roasted fillet of salmon, chili paste, kaffir lime leaves, string beans and bell pepper.

Pla Neung \$30

Steamed fillet of Branzino, shiitake mushrooms, pickled mustard greens, cilantro and preserved plum in lemon-ginger broth, served with jasmine white rice

🔥 Talay Thai 🍷 \$28

Mixed seafood (Shrimp, Scallop, Squid and Mussels) Thai chili, onion, bell pepper, basil leaves and chilli jam.

🔥 Larb Pla 🍷 \$34

Deep fried fillet of Branzino, mixed green vegetables chili powder, red onion, mint, scallions, roasted rice powder with Thai chili-lime dressing

🔥 Pla Saam Ross 🍷 \$34

Whole crispy filleted Branzino with sweet and spicy tamarind sauce, served with steamed vegetables.

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CLASSIC

APPETIZERS

Up Spring Rolls \$12

Fried rolls: crab meat, shrimp, shiitake mushrooms, cabbage, carrots, glass noodles and celery, served with plum sauce.

Crispy Spring Rolls 🌱 \$9

Cabbage, carrots, shiitake mushrooms, glass noodles and celery, served with plum sauce.

Curry Puffs 🍷 \$10

Minced chicken, potatoes, onion and curry powder, served with sweet cucumber relish.

Thai Crepe Dumplings 🍷 \$10

Minced chicken, peanuts and sweet turnips, served with sweet soy sauce.

Steamed Dumplings \$10

Ground chicken and shrimp, jicama and shiitake mushrooms, served with tangy soy sauce.

Thai-herbed Wings 🍷 \$12

Golden-fried chicken wings topped with crispy Thai herbs, served with sweet-chili sauce.

Chicken Satay 🍷 \$12

Grilled marinated chicken on skewers, served with peanut sauce, cucumber relish and garlic bread.

Pla Muk Tod (Crispy Calamari) \$12

Crispy-fried calamari served with spicy mayo.

SOUP

Cup \$6 or Bowl \$12

Tom Juad (Mild and healthy)

Napa cabbage, tofu, Bunashimeji mushrooms, glass noodles, scallions in clear broth.

Cup \$7 or Bowl \$14

🌶️ Tom Kha Gai 🍷 (Chicken)

Chicken, Bunashimeji mushrooms and scallions, in coconut-galangal broth.

🌶️ Tom Yum Koong (Shrimp)

Shrimp broth, Bunashimeji mushrooms, tomatoes, scallions, cilantro and coconut milk.

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CLASSIC

SALADS

Green Market Salad 🌱 \$8

Mixed green vegetables, Romaine lettuce, tomatoes, radishes and red onion with ginger-soy dressing.

Thai Salad 🌱 🍃 \$8

Mixed green vegetables, Romaine lettuce, tomatoes, cucumber with peanut sauce dressing and topped with fried shallots.

🌶️ Papaya Salad 🍃 🍑 \$11

Shredded green papaya, long beans, tomatoes and peanuts with Thai chili-lime dressing and topped with crispy pork rinds.

🌶️ Larb Gai (Spicy chicken salad) 🍃 🍑 \$13

Minced chicken, chili powder, roasted rice powder, red onion, mint and scallions with Thai chili-lime dressing.

🌶️ Yum Woon Sen 🍃 🍑 \$14

Steamed glass noodles, minced chicken, shrimp, calamari, chili powder, red onion and mint with Thai chili-lime dressing.

SAUTEED

**Tofu, Vegetables \$15 Chicken, Pork, Mock Duck \$16
Beef \$17 Shrimp, Squid \$18**

🌶️ Pad Krapraw (Basil)

Thai chili, string beans, onion, bell pepper and Thai basil leaves.

Pad khing (Ginger)

Shredded ginger, bell pepper, onion, scallions and shiitake mushrooms.

Pad Kratiam (Garlic)

Minced garlic, onion, scallions and assorted vegetables.

Pra Ram

Sautéed fried meat with peanut sauce with steamed assorted vegetables

🌶️ Cashew Nut

Pineapple, jicama, cashew nut, roasted pepper, scallions and chili jam.

🌶️ Eggplant Basil

Thai chili, eggplant, onion, bell pepper and Thai basil leaves.

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CLASSIC

NOODLES

**Tofu , Vegetables \$15 Chicken, Pork, Mock Duck \$16
Beef \$17 Shrimp, Squid \$18 Crispy Duck 1/4 (gluten) \$21**

Stir-fried Noodles

Pad Thai 🌱

Rice noodles, bean sprouts, chopped red onion, scallions, fried egg and peanuts.

Pad Thai Woonsen 🌱

Glass noodles, chopped red onion, bean sprouts, scallions, fried egg and peanuts.

Pad Se-ew 🍷

Broad noodles, Chinese broccoli and fried egg, with thick soy sauce.

Kea Mao 🍷

Broad noodles, egg, chili, bell pepper, onion and basil leaves.

Kua Gai (Chicken)

Broad noodles, red onion, scallions, green leaves lettuce, fried egg, preserved cabbage and sesame oil.

Pad Woon Sen Poo (Crab vermicelli) \$25

Crab meat, glass noodles, onion, scallions and fried egg.

Noodle Soup

Kwaytiew Gai(Chicken noodle) \$17

Angel hair noodles, sliced chicken, braised daikon, bitter melon, bok choy, bean sprouts, shiitake mushrooms.

Ba Mee 🍷 \$18

Egg noodles, BBQ roast pork, crab meat, bok choy, bean sprout with soup on the side.

Kea Soy(Northern-style noodle curry)

Chicken \$18 / Beef \$19 / Shrimp \$20

Egg noodles, red onion, bell pepper, green apple, carrot, broccoli, bean sprouts and pickled mustard greens, in red curry coconut broth.

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FRIED RICE

**Tofu, Vegetables \$15 Chicken, Pork, Mock Duck \$16
Beef \$17 Shrimp, Squid \$18 Crispy Duck 1/4 (gluten) \$21**

Thai fried rice

Chinese Broccoli, onion, scallions, tomatoes and fried egg, mixed with rice.

🌶️ Basil fried rice

Onion, bell pepper, chili, Thai basil leaves and fried egg, mixed with rice.

Pineapple fried rice

Pineapple, onion, scallions, cashew nuts and fried egg, mixed with rice.

Chinese sausage fried rice 🍷 \$17

Chinese Broccoli, onion, scallions, tomatoes and fried egg, mixed with rice.

Crab fried rice 🍷 \$25

Crab meat, onion, scallions, tomatoes and fried egg, mixed with rice.

OVER RICE (Thai Style Street Food)

Moo Dang (Roasted BBQ pork) 🍷 \$17

Roasted BBQ pork, crispy pork belly, Chinese sausage, hard-boiled egg and cilantro with thick seasoned gravy.

Kao Nar Gai \$17

Sliced marinated chicken, onion, scallions, bamboo shoots, shiitake mushrooms and Chinese broccoli, with thick soy gravy.

Kao Kha Moo 🍷 \$17

Braised pork belly in five spiced broth, Chinese broccoli, pickle mustard greens, and hard-boiled egg.

Kana Moo Krob \$18

Crispy Pork Belly sautéed with Chinese broccoli served over rice.

Kao Nar Ped Krob 🍷 \$21

Crispy quarter duck breast, Chinese broccoli, pickle mustard greens and pickle ginger.

🌶️ Krapraw Moo Krob 🍷 \$18

Crispy Pork Belly, onion, chili, bell pepper and Thai basil leaves, topped with fried egg.

🌶️ Krapraw Gai Sub \$17

Minced chicken, onion, chili, bell pepper and Thai basil leaves, topped with fried egg.

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CURRY

Tofu, Vegetables, Chicken, Pork, or Mock Duck \$17
Beef \$18 Shrimp, Squid \$19 Crispy Duck 1/4 (gluten)\$22

Red Curry

String beans, eggplant, bamboo shoots, bell pepper and basil leaves, with coconut milk.

Green Curry

String beans, eggplant, bamboo shoots, bell pepper and basil leaves, with coconut milk.

Panang Curry

String beans, bell pepper, sweet potato and kaffir lime leaves, with coconut milk.

Massaman Curry

Potatoes, onion, avocado and peanuts, with coconut milk.

Side Dishes

Jasmine white rice	\$3
Berry Brown rice	\$4
Black Sticky rice	\$4
Fried egg	\$3
Peanut sauce	\$2
Steamed assorted vegetables	\$6
Sautéed baby bok choy with garlic sauce	\$8

 **Indicated Spicy**,  =Veggie,  = Gluten Free  = Recommended

We care about the freshness of our ingredients, the flavors in each dish, and your well-being, Please let us know if you have any allergies.

*** Indicated Spicy, V=Veggie, GF=Gluten Free**

20% Gratuity will be added for a party of 6 or more. Thank you.

LUNCH SPECIAL

MON - FRI 11:30 to 4:00 PM

Step 1 Soup or Salad

Tofu Vegetable Soup or Salad with ginger dressing

Step 2 Choose one of following appetizer

Crispy Spring Roll 

Steamed Dumpling (Mixed Chicken and Shrimp)

Truffle salt Steamed Edamame 




Fried Chive Pancake 

Step 3 Choose your Main course









LUNCH ENTRÉE

Tofu, Vegetable \$14 Chicken, Pork, Mock duck \$15 Beef, Shrimp, Squid \$16 Crispy Duck (1/4) \$20



Substitute white rice with Berry Brown Rice \$1


-  PAD KRAPRAW (BASIL) Thai chili, string bean, onion, bell pepper, Thai basil leaves
- PAD KHING (GINGER) Shredded ginger, onion, bell pepper scallion and shiitake mushrooms
- PAD KRATIAM (GARLIC) Minced garlic, onion, scallions, assorted vegetables
- PRA RAM (PEANUT SAUCE) Fried meat with assorted vegetables sautéed with peanut sauce
-  CASHEW NUT Pineapple, jicama, bell pepper, cashew nut, scallions and chili jam
-  EGGPLANT BASIL Thai chili, eggplant, onion, bell pepper and Thai basil leaves.

CURRY

-  RED CURRY  String beans, eggplant, bamboo shoots, bell pepper, basil leaves, coconut milk
-  GREEN CURRY  String beans, eggplant, bamboo shoots, bell pepper, basil leaves, coconut milk
-  PANANG CURRY  String beans, bell pepper, kiffir lime leaves, coconut milk
-  MASSAMAN CURRY  Potatoes, onion, avocado, peanut, coconut milk

NOODLE



- PAD THAI  Rice noodles, bean sprouts, scallions, red onion, egg and peanuts
- PAD THAI WOONSEN  Glass noodles, bean sprouts, scallions, red onion, egg and peanuts
- PAD SE-EW Broad noodles, Chinese broccoli, fried egg, soy sauce
- KUA GAI (Chicken) Broad noodles, red onion, scallions, green leaves lettuce, fried egg, preserved cabbage and sesame oil.

-  KEA MAO Broad noodle, egg, chili, bell pepper, basil leave

NOODLE SOUP

- KWAYTIEW GAI \$17 Angel hair noodles, sliced chicken, bok choy,
(Chicken Noodle Soup) braised daikon, bitter gourd, bean sprouts, shiitake mushrooms.
- BAMEE \$18 Egg noodles, BBQ roast pork, bok choy, crab meat, with a bowl of soup on the side

FRIED RICE AND OVER RICE

- THAI FRIED RICE Chinese Broccoli, onion, scallions, tomatoes and fried egg, mixed with rice
-  BASIL FRIED RICE Onion, bell pepper, chili, Thai basil leaves and fried egg mixed with rice
- PINEAPPLE FRIED RICE Onion, pineapple, scallions, tomatoes, cashew nuts and fried egg mixed with rice
- CHICKEN SATAY \$14 Grilled marinated chicken on skewers served with peanut sauce and cucumber relish
- MOO DANG \$17 Roasted BBQ pork, crispy pork belly, Chinese sausage, hard-boiled egg, cilantro with thick season gravy
- KAO NAR GAI \$17 Marinated sliced chicken, onion, scallions, bamboo shoots, shiitake mushroom, and Chinese broccoli
- KAO KHA MOO \$17 Braised pork belly in five spiced broth, Chinese broccoli, pickle mustard greens, and hard-boiled egg.
- KAO NAR PED \$21 Crispy quarter duck breast, Chinese broccoli, pickle mustard greens, and pickle ginger.
-  KRAPRAW GAI SUB WITH FRIED EGG \$17 Minced chicken, onion, bell pepper, basil leaves topped with fried egg