



LUNCH MENU - APPETIZERS

1. **Egg Roll (1)** - Stuffed with pork and mixed vegetables.
2. **Spring Roll (1)** - Stuffed with mixed vegetables & served with our sweet chili sauce.
3. **Shrimp or Crab Puff Rangoon (4)** - Stuffed with shrimp, yam, cream cheese, and onions.
Deep fried to golden brown.
4. **Satay Chicken (4 skewers)** - Chicken marinated in Thai herbs, then charcoal broiled on a skewer and served with peanut sauce and cucumber salad.
5. **Nua Dad Deaw (Thai Beef Jerky)**
6. **Todd Mun Pla** - Thai spices mixed with minced fish, fried until golden brown. Served with cucumber salad.

HOMEMADE SOUPS

Small Large

7. **Wonton Soup** - Thin wonton skins stuffed with ground chicken and mixed vegetables in a chicken broth soup.
8. **Shrimp Wonton Soup** - Thin wonton skins stuffed with shrimp and mixed veggies in a chicken broth soup.
9. **Tom Kha Gai (Coconut Milk Soup)** - Spicy chicken soup with coconut milk, onions, mushrooms, and green onions. Topped with cilantro.
10. **Tom Yum (Spicy Hot & Sour Soup)** - A spicy soup with mushrooms, onions, hot peppers, and tomatoes. Topped with cilantro.

Choice of: Vegetable or Tofu
: **Chicken**
: **Shrimp, Squid, or Scallops**
: **Seafood**

NOODLE SOUP

11. **Guy Tiew (Pho)** - Broth soup with bean sprouts, white, red, and green onions. Topped with cilantro.

Choice of: Vegetable or Tofu
: **Chicken, Beef, or Pork**
: **Meatballs and Beef**
: **Shrimp or Squid**

THAI SALAD/YUM

12. **Som Tum (Papaya Salad)** - Shredded green papaya with peanuts, tomatoes, garlic, and hot peppers in a tasty house dressing.
13. **Yum Woon Sen (Glass Noodle)** - Boiled bean thread noodles, ground chicken, red & white onions, tomatoes, and cucumbers.
14. **Yum Nua (Beef Salad)** - Tasty sliced tender beef charcoal broiled to a delicate perfection, then sprinkled with lime juice, cucumbers, and tomatoes.
15. **Thai Steak Salad (Nam Tok)** - Sliced grilled beef or pork hand tossed with lime juice, hot peppers, ground tossed rice, red, white, and green onions.
16. **Lop (Beef, Chicken, or Pork)** - Your choice of meat, hand tossed in a pot with lime juice, hot peppers, ground tossed rice, red, white, and green onions, and cilantro.
17. **Yum Pla Muuk or Yum Shrimp** - Sour, hot and spicy calamari mixed with red, white, and green onions, tomatoes, and cilantro.

RICE ENTRÉES

18. **Pad Kapao (Holy Basil Leaves)** - Your choice of meat stir-fried with red, white, and green onions, hot peppers, basil leaves, and bell peppers.
Choice of: Vegetables or Tofu
: **Chicken, Beef, or Pork**
: **Shrimp or Squid**
19. **Kao Na Gai** - Chicken stir-fried with onions, bamboo shoots, mushrooms, and green onions.
20. **Cashew Chicken** - Chicken stir-fried with onions, carrots, mushrooms, and green peppers in a brown gravy sauce.
21. **Sweet and Sour Chicken (Thai Style)** - Stir-fried carrots, green peppers, onions, cucumbers, tomatoes, and pineapple chunks.
22. **Almond Chicken** - Onions, green peppers, bamboo shoots, and mushrooms stir-fried in a brown gravy sauce.
23. **Pad Ka Na** - Your choice of meat stir-fried with broccoli and gai-lan.
Choice of: Vegetables or Tofu
: **Chicken, Beef, or Pork**
: **Shrimp or Squid**
24. **Spicy** - Your choice of meat stir-fried with garlic, carrots, green peppers, bamboo shoots, hot peppers, baby corn, and basil leaves.
Choice of: Vegetable or Tofu
: **Chicken, Beef, or Pork**
: **Shrimp or Squid**
25. **Pad Ka Tiem (Garlic)** - Your choice of meat stir-fried with our special garlic sauce.
Choice of: Chicken, Beef, or Pork
: **Shrimp or Squid**
26. **Pepper Steak** - Beef stir-fried with onions, bamboo shoots, mushrooms, and green peppers in a brown gravy sauce.
27. **Pad Khing** - Chicken stir-fried with string beans, carrots, and green peppers.
Choice of: Chicken, Beef, or Pork
: **Shrimp or Squid**
28. **Pad Nam Plik Pow** - Your choice of meat, stir-fried with chili paste, carrots, green and red peppers, onions, green beans, and basil leaves.
Choice of: Vegetables or Tofu
: **Chicken, Beef, or Pork**
: **Shrimp or Squid**

FRIED RICE

29. **Kow Pad Pak (No Meat)** - Fried rice with curry powder, tofu, and assorted vegetables.
30. **Basil Fried Rice (Chicken, Beef, or Pork)** - Your choice of meat, stir-fried with rice, onions, broccoli, and basil leaves.
31. **Kow Pad (Fried Rice) (Chicken, Beef, Pork, Shrimp, or Squid)** - Fried rice with your choice of meat, onions, and green onions. Seasoned with soy sauce.

NOODLE ENTREES

Choice of: **Vegetable or Tofu**
: **Chicken, Beef, or Pork**
: **Shrimp or Squid**

- N1. **Pad Thai** - A very popular traditional Thai noodle dish. It's stir-fried with scrambled egg, bean sprouts, and green onions. Topped with a lemon wedge, peanuts, and bean sprouts.
- N2. **Pad See Ew** - Your choice of meat, stir-fried with scrambled egg, broccoli, and gai-lan.
- N3. **Lad Na** - Your choice of meat, stir-fried with broccoli and gai-lan. Topped with brown gravy over flat rice noodles.
- N4. **Pad Woon Sen** - Your choice of meat, stir-fried with scrambled egg, carrots, mushrooms, onions, and green onions.
- N5. **Pad Kee Mao (Drunken Noodles)** - Your choice of meat, stir-fried with scrambled egg, hot peppers, broccoli, and gai-lan.
- N6. **Goi See Mee (Combination of Chicken and Shrimp)** - Thin noodles with chicken, shrimp, bamboo shoots, mushrooms, baby corn, and green onions.

THAI CURRIES

Red Curry and Green Curry - Special red or green curry paste, slow simmered with eggplant, bamboo shoots, hot peppers, green peppers, and basil leaves.

Choice of: **Vegetable or Tofu**
: **Chicken, Beef, or Pork**
: **Shrimp or Squid**

FISH

- F1. **Pla Lad Plik** - Deep fried filet of fish with mixed veggie. Topped with our spicy chili sauce.
- F2. **Plad Plew Warn (Sweet & Sour Fish)** - Onions, green & red peppers, tomatoes, cucumbers, and pineapple chunks. Topped with our special sweet-n-sour sauce.

DESSERT

Thai Custard

BEVERAGES

Soft Drinks (Pepsi, Diet Pepsi, Coke, Diet Coke, Mountain Dew, Sprite)
Iced Tea, Coffee, or Hot Tea
Thai Iced Coffee or Thai Iced Tea

SIDE ORDERS

Peanut Sauce, Cucumber Salad, Steamed Rice
Sticky Rice