

SOUPS

With chicken add \$2 | With shrimp add \$4

TOM YUM lemongrass broth, lime, chili, galangal, mushrooms	10
TOM KHA coconut cream, cabbage, mushrooms, plum tomatoes	10
KAO TUM clear stock, scallions, cilantro, ginger fried garlic, rice	10

SALADS

THAI SALAD romaine hearts, beets and tofu-peanut dressing	12
GREEN PAPAYA SALAD green papaya, lime juice, chili, garlic, tomato, peanut	14
LARB KAI Thai herbs, ground chicken, chili, mint, lime dressing, pounded toasted rice, lettuce	15
SPICY GLASS NOODLE SALAD mince chicken, shrimps, lime juice, shallots, mint, cilantro, scallions, Thai bird chilies	18

STARTERS

CRISPY SPRING ROLLS shredded cabbage, carrots, glass noodles: sweet chili	12
ROTI PARATA flipped crispy and fluffy thin bread with curry dip	14
CRUSTED TRIANGLE TOFU sweet chili sauce, crushed peanuts	14
CHIVE CAKE vegan chive cake -ginger soy and chili dip	14
CAULIFLOWER MANCHURIAN crispy cauliflower, tangy sweet and sour sauce	14
MUSHROOM PEPPER SALT stir fried crispy mushrooms, scallions	14
ISAAN SAUSAGE pickled ginger, lettuce, green chilies	16
PORK DUMPLINGS steamed pork dumplings, chili sambal soy	16
CURRY PUFFS pan fried savory pastries with spiced chicken and sweet potato with sweet chili dip	16
CHICKEN SATAY skewered chicken strips, peanut sauce and ajat	16
THAI CHICKEN WINGS Thai style chicken wings, crispy garlic	16
MEATBALLS beef meatballs sweet n sour sauce, garlic	16
CALAMARI tempura dusting, peanut sweet chili dip, crispy capers	18
CRISPY PORK BELLY crispy pork belly, seasoned garlic, side of tamarind chili sauce	18

LUNCH SPECIALS MONDAY TO FRIDAY

Soup or Salad or Starter with any Classic Dish for 17.95+

HAPPY HOUR

MONDAY TO FRIDAY FROM 3:00 TO 6:00 PM

half priced beers and \$2 spring rolls



CLASSICS

*With organic tofu: add \$2
with shredded pork or sliced chicken: add \$3
with roast duck or beef or shrimp: add \$5
all coconut curries and entrees served with jasmine rice*

COCONUT CURRIES

GREEN CURRY diced bell peppers, bamboo shoots, green beans, eggplant, basil, lime leaves, green coconut broth	20
RED CURRY mixed bell peppers, bamboo shoots, green beans, basil leaves, lime leaves, coconut red curry	20
PENANG CURRY coconut cream, mix bell peppers, string beans	20
MASSAMAN coconut cream, onions, potatoes, peanuts	20

ENTREES

VEGETABLE MEDLEY chinese broccoli, mushrooms, snow peas, broccoli, string beans, carrots, plum tomato- ginger soy	19
SPICY BASIL Thai basil, long hot chilies, string beans	19
GINGER SCALLION onion, bell peppers, mushrooms, scallions	19
CHINESE BROCCOLI roasted garlic sauce	19

NOODLES

PAD SEE EW flat noodles, Chinese broccoli, egg, soy sauce	18
PAD KEE MAOW fresh noodles, chili garlic, veggies, basil and egg	18
KUA GAI fresh noodles, scallions, pickled turnip, sprouts, egg	18
PAD THAI rice noodles, tofu, eggs, bean sprouts, scallions, tamarind sauce	18
HAKKA NOODLES egg noodles, cabbage, scallions, peppers, egg, soy	18

FRIED RICE

BASIL FRIED RICE onion, string beans, bell pepper, broccoli, basil, egg	18
THAI FRIED RICE onion, plum tomatoes, scallion, chinese broccoli	18
PINEAPPLE FRIED RICE fragrant fried rice-onion, tomato, scallions, diced pineapple, curry powder, peanuts, egg	18
SPICY JUNGLE FRIED RICE beans, baby corn, basil, broccoli, chili paste and egg	18

Please inform your server of any allergies. Any dietary preferences and allergy restrictions will be accommodated to the best of our ability.



CHEF'S SPECIAL ENTRÉES

LOCAL KABOCHA RED CURRY	22
roasted kabocha, pineapple, plum tomato and basil	
SESAME CHICKEN	24
sweet n'sour battered chicken, toasted sesame	
CHICKEN RENDANG	24
chicken thighs, galangal, lemon grass, shallots, garlic and lime leaves	
KHAO SOI	24
egg noodles, red cury, chicken, shallots, garlic	
NASI LEMAK	26
coconut rice, fried anchovies, sambal, chicken rendang, cucumbers, salted peanuts, garlic	
SAUTÉED PORK BELLY	26
chinese broccoli, garlic sauce	
SLOW COOKED SPARERIBS	29
aromatic Thai herbs marinade	
PENANG DUCK	34
duck breast, coconut galangal broth, plum tomatoes, string beans, basil and pineapple	
SEAFOOD PAD CHA	34
spicy shrimps, squid, mussels, green peppers, black pepper sauce	
BRANZINO	36
crispy whole fish, three flavor sauce	
CRAB FRIED RICE	32
jumbo lump crab, egg	
GRILLED SALMON FILLET	34
soy caramel glaze	
RED SNAPPER FILLET	34
steamed fillet, ginger and scallion sauce	

SIDES

STICKY RICE	5
BERRY BROWN RICE	5
COCONUT RICE	5
THAI PEANUTS	5
FRIED EGG	4
CHINESE BROCCOLI	12

DESSERTS

PUMPKIN CUSTARD	12
warm sticky rice, coconut milk	
MANGO MOUSSE	10
seasonal berries	
COCONUT PANNA COTTA	10
raspberry sauce	
FRIED BANANA	12
vanilla ice cream	

DRINKS

THAI ICED TEA	7
THAI ICED COFFEE	7
LYCHEE THAI TEA	8
TROPICAL JUICE SELECTION	7
COCONUT WATER	6
MOCKTAIL	10

WHITE WINES

PROSECCO Italy	13	48
FIRESTEED RIESLING Oregon	11	40
VICOLO, PINOT GRIGIO	11	40
TORRESELLA, PINOT GRIGIO	13	48
ROSE rotating selection	11	40
PROPHECY SAUVIGNON BLANC	11	40
WHITEHAVEN SAUVIGNON	16	60
PROVERB, CHARDONNAY	11	40
STORYPOINT CHARDONNAY	13	48

RED WINES

MARK WEST PINOT NOIR	12	44
MCMURRY RANCH PINOT NOIR	16	60
LINDEMANS SHIRAZ Australia	11	40
NATURA ORGANIC MALBEC	13	48
EDNA VALLEY CABERNET	12	44
HESS, CABERNET SAUVIGNON	16	60

COCKTAILS

SPICY GUAVA MARGARITA	16
blanco, kashmiri chilies, guava extract, triple sec	
BANGKOK MULE	16
absolut vodka, muddled thai bird chili, ginger beer, lime juice	
PANDAN NEGRONI	16
A thai take on a classic negroni	
MANGO MOJITO	16
bacardi, muddled limes, mango and mint	
LYCHEE MARTINI	16
titos vodka lychee soho and lychee juice	
THAI LIME MARGARITA	16
lemongrass and lime reduction agave nectar	
BASIL GIN SMASH	16
muddled fresh basil with lime juice	

DRAFT BEERS

BLUE MOON Belgian white	9
LAGUNITAS IPA	
FAT TIRE amber ale	
CAPTAIN LAWRENCE rotating selection	

BOTTLED BEERS

SINGHA	8
CHANG	
STELLA ARTOIS	
HIENEKEN LIGHT	
CORONA LAGER	

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