

SAMBAL

THAI & MALAYSIAN

SOUPS

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

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

SALADS

THAI SALAD 🌿🥥	12
romaine hearts, beets, tofu-peanut dressing	
GREEN PAPAYA SALAD 🌿🥥🔥	14
green papaya, lime juice, chili, garlic, tomato, peanut	
LARB KAI 🌿🔥	16
Thai herbs, ground chicken, chili, mint, lime dressing, pounded toasted rice, lettuce	
SPICY GLASS NOODLE SALAD 🔥🔥	18
mince chicken, shrimps, lime juice, shallots, mint, cilantro, scallions, Thai bird chilies	

SMALL PLATES

CRISPY SPRING ROLLS	14
shredded cabbage, carrots, glass noodles, sweet chili	
ROTI PARATA	15
flipped crispy and fluffy thin bread with curry dip	
CRUSTED TRIANGLE TOFU 🌿🥥	15
sweet chili sauce, crushed peanuts	
CHIVE CAKE 🔥	15
vegan chive cake -ginger soy and chili dip	
ASIAN CAULIFLOWER 🔥	16
crispy cauliflower, tangy sweet and sour sauce	
MUSHROOM PEPPER SALT 🔥	14
stir fried crispy mushrooms, scallions	
HALAL MEATBALLS 🌿🔥	16
tangy chicken and beef meatballs	
PORK DUMPLINGS 🔥	16
steamed pork dumplings, chili sambal soy	
CURRY PUFFS	16
savory pastries with sweet potato	
CHICKEN SATAY 🌿🥥	16
skewered chicken strips, peanut sauce and ajat	
THAI CHICKEN WINGS	16
Thai style chicken wings, crispy garlic	
SHRIMP DNYAMITE	20
Sriracha mayo	
CALAMARI 🥥	18
tempura dusting, peanut sweet chili dip, crispy capers	
CRISPY PORK BELLY 🌿	20
crispy pork belly, seasoned garlic, tamarind chili sauce	

DRINKS

THAI ICED TEA	7	
THAI ICED COFFEE	7	
LYCHEE THAI TEA	8	
TROPICAL JUICE SELECTION	7	
TENDER COCONUT	10	
MOCKTAIL	12	
WHITE WINES		
PROSECCO Sparkling	12	44
FIRESTEED RIESLING	12	44
VICOLO, PINOT GRIGIO	12	44
TORRESELLA, PINOT GRIGIO	13	48
ROSE rotating selection	12	44
PROPHECY SAUVIGNON BLANC	12	44
WHITEHAVEN SAUVIGNON	15	56
PROVERB, CHARDONNAY	12	45
STORYPOINT CHARDONNAY	14	54
RED WINES		
MARK WEST PINOT NOIR	12	44
MCMURRY RANCH PINOT NOIR	15	56
LINDEMANS SHIRAZ	12	44
NATURA ORGANIC MALBEC	13	48
EDNA VALLEY CABERNET	12	44
HESS, CABERNET SAUVIGNON	16	60
COCKTAILS		
SPICY GUAVA MARGARITA	17	
blanco, kashmiri chilies, guava extract, triple sec		
BANGKOK MULE	18	
absolut vodka, muddled thai bird chili, ginger beer, lime juice		
PANDAN NEGRONI	17	
A thai take on a classic negroni		
MANGO MOJITO	18	
bacardi, muddled limes, mango and mint		
LYCHEE MARTINI	18	
titos vodka lychee soho and lychee juice		
THAI LIME MARGARITA	17	
lemongrass and lime reduction agave nectar		
BASIL GIN SMASH	17	
muddled fresh basil with lime juice		
SIAM WHISKY SOUR	18	
tamarind pulp, Thai chilies, triple sec		
DRAFT BEERS	9	
BLUE MOON Belgian white		
LAGUNITAS IPA		
FAT TIRE amber ale		
CAPTAIN KOLSCH		
BOTTLED BEERS	8	
SINGHA		
CHANG		
STELLA ARTOIS		
HIENEKEN LIGHT		
CORONA LAGER		

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

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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   22
diced bell peppers, bamboo shoots, green beans,
eggplant, basil, lime leaves, green coconut broth

RED CURRY   22
mixed bell peppers, bamboo shoots, green beans,
basil leaves, lime leaves, coconut red curry

PENANG CURRY  22
coconut cream, mix bell peppers, string beans

MASSAMAN    22
coconut cream, onions, potatoes, peanuts

ENTREES

VEGETABLE MEDLEY 21
chinese broccoli, mushrooms, snow peas, broccoli,
string beans, carrots, plum tomato- ginger soy

SPICY BASIL   21
Thai basil, long hot chilies, string beans

GINGER SCALLION 21
onion, bell peppers, mushrooms, scallions

CHINESE BROCCOLI  21
roasted garlic sauce

NOODLES

PAD SEE EW 20
flat noodles, Chinese broccoli, egg, soy sauce

PAD KEE MAOW   20
fresh noodles, chili garlic, veggies, basil and egg

KUA GAI 20
fresh noodles, scallions, pickled turnip, sprouts, egg

PAD THAI   20
rice noodles, tofu, eggs, bean sprouts, scallions,
tamarind sauce

HAKKA NOODLES 20
egg noodles, cabbage, scallions, peppers, egg, soy

FRIED RICE

BASIL FRIED RICE   19
onion, string beans, bell pepper, broccoli, basil, egg

THAI FRIED RICE 19
onion, plum tomatoes, scallion, chinese broccoli

PINEAPPLE FRIED RICE  19
fragrant fried rice-onion, tomato, scallions, diced
pineapple, curry powder, peanuts, egg

SPICY JUNGLE FRIED RICE    19
beans, baby corn, basil, broccoli, chili paste and egg

-  GLUTEN FREE
-  CONTAINS PEANUTS
-  SPICY

CHEF'S SPECIAL ENTRÉES

LOCAL KABOCHA RED CURRY  24
roasted kabocha, pineapple, plum tomato and basil

SESAME CHICKEN  25
sweet'n'sour battered chicken, toasted sesame

CHICKEN RENDANG   25
chicken thighs, galangal, lemon grass, shallots,
garlic and lime leaves

GROUND CHICKEN CHILI BASIL  25
green beans, Thai basil, bird chilies

KHAO SOI  26
egg noodles, red cury, chicken, shallots, garlic

NASI LEMAK   28
coconut rice, fried anchovies, sambal, chicken
rendang, cucumbers, salted peanuts, garlic

SAUTÉED PORK BELLY 28
chinese broccoli, garlic sauce

SLOW COOKED SPARERIBS 31
aromatic Thai herbs marinade

PENANG DUCK  36
duck breast, coconut galangal broth, plum
tomatoes, string beans, basil and pineapple

SEAFOOD PAD CHA    35
spicy shrimps, squid, mussels, green peppers,
black pepper sauce

LAMB SHANK MASSAMAN  34
fried potato, pickled onions

POMPANO 33
crispy whole fish, three flavor sauce

GRILLED SALMON FILLET 35
soy caramel glaze

RED SNAPPER FILLET  35
steamed fillet, ginger and scallion sauce

CRAB FRIED RICE 33
jumbo lump crab, egg

SIDES

SAMBAL FRIES  9

ISAAN SAUSAGE  9

STICKY RICE  5

COCONUT RICE  5

FRIED EGG  4

LUNCH SPECIALS MONDAY TO FRIDAY

Chef's Choice Soup or Salad with any Classic Dish for 17.95+

HAPPY HOUR

MONDAY TO FRIDAY FROM 2:30 TO 5:30 PM

half priced beers

spring rolls and chicken wings for \$2 each

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

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