

# Thai Cuisine

## Appetizers Menu

### **PAW PEEA (house spring rolls)**

**5.95**

Seasoned ground pork, shrimp, bean threads and wood-ear mushrooms, wrapped in rice paper and fried. Served with carrot sauce

### **GAI SATE**

**5.95**

Chicken tenders on skewers, marinated in coconut milk and spices, grilled and served with homemade peanut sauce and pickled cucumber

### **MOO PING**

**5.95**

Sliced pork loin on skewers, marinated in coconut milk and spices, grilled and served with our special tamarind-chili sauce

### **GOONG HAUR (shrimp fritter)**

**6.95**

Seasoned shrimp wrapped in rice paper, fried and served with pineapple plum sauce

### **TOD MUN PLA (fish fritters)**

**6.95**

Seasoned minced fresh fish, mixed with chili peppers, vegetables and kaffir lime leaves, served with Thai sweet & sour chili sauce with cucumber, carrot, onion and ground peanuts

### **PLA MUK TOD**

**7.95**

Tempura style, fried fresh squid served with sweet chili sauce

### **GOONG SA-WAN**

**7.95**

Shrimp and pineapple on skewers, marinated in coconut milk and spices, grilled and served with pineapple- plum sauce

### **\* HOI-MALANG-POO OB MO DIN**

**8.95**

Steamed mussels in a seasoned broth of lime, lemon grass, fresh chili peppers, kaffir lime leaves and sweet basil

### **\* HOI PRIG POW**

**8.95**

Sautéed clams in garlic-shrimp sauce, fresh Thai basil and fresh chili peppers

### **COMBINATION PLATTER (for two)**

**13.95**

A variety of Paw Peea, Moo Ping, Gai Sate, Puck Sate and Goong Haur served with carrot sauce, peanut sauce, tamarind-chili sauce and pineapple - plum sauce

# *Soups*

## **TOM KHA GAI**

**3.95**

Tender chicken slices in coconut-galangal broth with mushrooms, coriander, lemongrass and kaffir lime leaves

## **\* TOM YUM GOONG**

**3.95**

Savory traditional Thai hot and sour soup with shrimp, mushrooms, lemongrass, kaffir lime leaves and coriander

## **\* TOM YUM TALAY**

**4.95**

Shrimp, clams, mussels and scallops with, mushrooms, lemongrass, coriander and kaffir lime leaves in a hot and sour broth

## **TOM KHA TALAY**

**4.95**

Shrimp, clams, mussels and scallops in a coconut-galangal broth with mushrooms, coriander, lemongrass and kaffir lime leaves

# *Thai Salads*

## **SALAD KHAEG**

**4.95**

Mixed greens, tomatoes, cucumbers, Bermuda onions, bean sprouts, tofu khan, carrots and hard boiled eggs, served with your choice of Mom's peanut dressing or Thai basil vinaigrette

-With grilled chicken add \$2.00

## **\* LAB GAI (spicy chicken salad)**

**10.95**

Ground chicken cooked in our special house lime dressing with Bermuda onion, garlic, coriander, mint leaves and roasted ground rice, over mixed greens

## **\* YUM NEUR (spicy beef salad)**

**10.95**

Sliced grilled lean beef with Bermuda onion, tomatoes, cucumbers cashew nuts, grapes, apple, ground chili peppers, coriander and mint leaves, tossed with our house lime dressing and served over mixed greens

## **\* YUM TALAY (spicy seafood salad)**

**12.95**

Shrimp, clams, scallops and mussels with Bermuda onion, tomatoes, cucumber, ground chili peppers, coriander and mint leaves, tossed with our house lime dressing and served over mixed greens

# Main Menu

## Entrées

### *Noodles*

Your choice of

**Chicken, Beef, Pork 11.95    Shrimp 13.95    Mixed seafood 15.95**

#### **PAD THAI**

Rice noodles stir-fried with eggs, chives, bean sprouts, tofu and ground peanuts in our tamarind sauce

#### **PAD SEE-EW**

Fresh wide rice noodles sautéed with eggs, garlic, Thai broccoli in a Shitake mushroom sauce

#### **\* GUOY TEOW PAD KEE-MAU**

Fresh wide rice noodles sautéed with garlic, fresh chili peppers, baby corn, mushrooms, tomatoes and Thai sweet basil

#### **\*PASTA KEE-MAU**

Penne pasta stir-fried with, garlic, fresh chili peppers, baby corn, mushrooms and Thai sweet basil and your choice of

**Ground chicken 11.95    Shrimp 13.95    Mixed seafood 15.95**

#### **\* GUOY TEOW KAEG (curry noodles)**

Fresh egg noodles with coriander, bean sprouts, hard-boiled egg and shallots in a yellow chicken curry broth

**Chicken 12.95                      Shrimp, Tilapia filet 14.95**

#### **\* KANOM JEAN NAI LEK**

Thai rice noodles with shallots, bean sprouts, fried zucchini, hard-boiled eggs, Thai basil and chili peppers, topped with tamarind curry sauce

**Chicken, Tofu 12.95                      Shrimp, Tilapia filet 14.95**

# ***RICE***

## **KAW PAD (fried rice)**

Stir fried rice with eggs, onions, tomatoes, scallions, coriander and your choice of

**Chicken, Pork, Beef 11.95    Shrimp 13.95    Mixed seafood 15.95**

## **\* KAW PAD GRA PRAW (Spicy Fried Rice) 11.95**

Fried rice with ground chicken, garlic, fresh chili pepper and basil

## **KAW PAD SUB PA ROD (Pineapple Fried Rice) 13.95**

Special house fried rice with jumbo shrimp, sliced chicken, raisins, onion, pineapple, tomatoes, roasted cashew nuts, scallions and coriander

## **KAW OB MO DIN 13.95**

Sautéed chicken, Thai sausages, shitake mushrooms, roasted cashew nuts, scallions and sherry wine in an oyster sauce over Jasmine rice. Baked in a hot clay pot

## **NEUR NUM MUN HOI 13.95**

Sliced lean beef sautéed with shitake mushrooms, roasted cashew nuts, mushrooms, garlic, ginger, scallions, Thai broccoli, sherry wine in an oyster sauce over Jasmine rice. Baked in a hot clay pot

## **KAW LAD NAH GOONG 14.95**

Large shrimp sautéed with bamboo shoots, black mushrooms, mushrooms, baby corn, scallions, bok choy, sherry wine and roasted cashew nuts over Jasmine rice. Baked in a hot clay pot

## **GOONG OB MO DIN 15.95**

Large shrimp, bean threads, baby corn, black mushrooms, scallion, garlic, ginger, fresh coriander in a sherry wine and seafood sauce. Cooked and served in a hot clay pot.

# *Pad (Stir-Fried)*

Your choice of

**Chicken, Pork, Beef 11.95**

**Shrimp 13.95**

## **\* PAD KHING**

Stir-fried with ginger, fresh chili peppers, wood-ear mushrooms, onion, garlic and sherry wine.

## **PRIEW WAN (Thai style sweet and sour)**

Sautéed with bell peppers, cucumbers, tomatoes, pineapple, onion in house sweet and sour sauce.

## **PAD MED MA MUONG**

Stir-fried with roasted cashew nuts, baby corn, mushrooms, onion, scallions, garlic, ginger, and sherry wine in an oyster sauce

## **PAD PUCK**

Fresh mixed vegetables with garlic, mushrooms and baby corn in an oyster sauce

## **\* GRA PROW**

Your choice of meat or seafood stir-fried with garlic, fresh chili pepper baby corn, mushrooms, Thai sweet basil and flambéed with whisky.

**Ground chicken, Pork, Beef 11.95**

**Shrimp 13.95**

## **\* PRIG POW**

Your choice of meat or seafood with spicy garlic-shrimp sauce and Thai sweet basil

**Chicken, Pork, Beef 12.95**

**Shrimp, Squid 14.95**

## **\*LAD PRIG**

Your choice of seafood simmered in tamarind chili sauce, fresh chili peppers and pineapple

**Chicken 12.95**

**Shrimp 14.95**

# ***Gaeng (Curry)***

Your choice of

**Chicken, Pork, Tofu 12.95      Beef 13.95      Shrimp 14.95**  
**Tilapia filet 14.95      Salmon(wild Alaskan salmon) 15.95**  
**Roasted Crispy Duck 22.00**

**\* GAENG KHEW WAN (green curry)**

Thai green curry with coconut milk, Thai eggplants, bamboo shoot, mushrooms, baby corn, fresh chili peppers and Thai basil

**\* GAENG DAENG (red curry)**

Thai red curry with coconut milk, fresh chili peppers, Thai eggplants, bamboo shoots and Thai sweet basil

**\* GAENG KAREE (yellow curry)**

Thai yellow curry with coconut milk, potatoes, cherry tomato and onions, topped with fresh coriander

**\* PANANG**

Panang curry with coconut milk, Thai sweet basil, fresh chili peppers, baby corn, mushrooms, Thai eggplant, cherry tomato, pineapple

**\* MUSSAMUND**

Your choice of meat simmered in our special Mussamund curry with coconut milk, potatoes, fresh ginger, cherry tomato, pineapple and roasted peanuts, topped with fresh coriander

**\* GAENG KUA POHN-LA-MAI (Thai fruit curry)**

Your choice of meat or seafood simmered in our chef's special curry of pineapple, grapes, cashew nuts and Thai sweet basil

**\* LONG SONG**

Homemade spicy peanut-shallot sauce, served over a bed of fresh spinach with your choice of

**Chicken, Pork, Tofu 13.95      Beef 14.95      Shrimp 15.95**  
**Tilapia filet 15.95      Salmon(wild Alaskan salmon) 16.95**  
**Roasted Crispy Duck 23.00**

# *Mom's Favorite*

**\* PRIG POW SAMUI**

**17.95**

Large shrimp, scallops, clams and mussels sautéed with fresh chili peppers and Thai sweet basil in spicy garlic-shrimp sauce

**\* PANANG PHUKET**

**17.95**

Large shrimp, scallops, clams and mussels simmered in Panang curry with coconut milk, Thai sweet basil, fresh chili peppers, baby corn, mushrooms, cherry tomato and pineapple

**\* POH TEHK**

**17.95**

Large shrimp, scallops, clams, mussels, bean threads, chili peppers, sweet basil cooked and served in a hot clay pot with in a lime sauce.

**TALAY LAD PRIG**

**17.95**

Large shrimp, scallops, clams and mussels simmered in tamarind chili sauce, fresh chili peppers and pineapple

**PED GROB GIEN**

**21.00**

Roasted crispy duck served with tender chicken sautéed in house tamarind-garlic sauce, fresh ginger, baby corn, mushrooms, scallions and fresh coriander.

**PED GROB PRIG POW**

**22.00**

Roasted crispy duck topped with spicy garlic- shrimp paste, fresh chili peppers and Thai sweet basil

**PAD CHOW LAY CHOW SUEN**

**22.00**

House roasted crispy duck topped with large shrimp, scallops, roasted cashew nuts, baby corn, mushrooms, scallions and garlic in a tamarind-ginger sauce

**\* PLA LAD PRIG (tamarind-chili sauce)**

**Seasonal Price**

Fried whole fish topped with tamarind-chili sauce, fresh chili peppers, baby corn, mushrooms, pineapple, green onions and fresh coriander.

**PLA KHUN TOR**

**Seasonal Price**

Whole fish simmered in a sauce of ginger and shitake mushroom, Baby corn, celery and green onions.

# Vegetarian Menu

## *Appetizers*

### **PAW PEEA (spring rolls)**

**5.95**

Seasoned sliced cabbage with bean threads, carrot and wood-ear mushrooms, wrapped in rice paper and fried. Served with sweet chili-garlic sauce

### **PUCK SATÈ (vegetable skewer)**

**5.95**

Tofu, fresh zucchini, shitake mushrooms, bell pepper and cherry tomatoes, marinated in coconut milk, grilled and served with our famous peanut sauce

### **SEITAN TOD**

**5.95**

Batter-fried seitan marinated in spices and served with Thai sweet & sour chili-garlic sauce with ground peanuts and fresh coriander

### **PUCK TOD KHEAG**

**5.95**

Batter-fried fresh French cut string bean, sweet corn, and carrot seasoning with Thai curry and Thai spice, served with tamarind chili-garlic sauce

### **TAU-HOO TOD**

**5.95**

Fried soft tofu served with Thai sweet & sour chili sauce with ground peanuts and fresh coriander

### **COMBINATION PLATTER (For Two)**

**13.95**

Paw Peea, Seitan Tod, Puck Tod Kheag, Puck Saté and Tau-Hoo Tod, served with peanut sauce, tamarind-chili sauce and sweet & sour chili-carrot sauce.

## *Soups*

### **TOM KHA HED (coconut mushroom soup)**

**3.95**

Mushrooms in coconut-galangal broth with coriander, scallions, lemongrass and lime leaves

### **GAENG-JUDE HED (mushroom soup)**

**3.95**

Wood-ear, shitake, mixed mushrooms, bean threads, scallions, and coriander in a ginger-mushroom broth

# *Thai Salads*

## **SALAD KHAEG (house salad)**

**4.95**

Mixed greens topped with tomatoes, cucumbers, hard boiled eggs, carrot, Bermuda onions, tofu khan and bean sprouts. Served with your choice of house peanut dressing or Thai basil vinaigrette

## **\* YUM TOFU (spicy tofu salad)**

**9.95**

Mixed greens served with tofu khan with Bermuda onions, tomatoes, cucumbers, mushrooms, coriander, mint, tossed with our house lime sauce

# *Entrées*

## *Noodles and Rice*

## **PAD THAI**

**11.95**

Rice noodles stir-fried with eggs (optional), chives, bean sprouts, tofu khan and ground peanuts in our tamarind sauce

## **\* GUOY TEOW PAD KEE-MAU**

**11.95**

Tofu khan and fresh wide rice noodles sautéed with garlic, fresh chili peppers, baby corn, mushrooms, tomatoes, and Thai sweet basil

## **PAD SEE-EW**

**11.95**

Tofu khan and fresh wide rice noodles sautéed with eggs, garlic, Thai broccoli in a Shitake mushroom sauce

## **\* GUOY TEOW KAEG (curry noodles)**

**12.95**

Tofu khan and fresh egg noodles with coriander, bean sprouts, hard-boiled egg and shallots in a yellow curry broth

## **KAW OB MO DIN**

**12.95**

Tofu khan, fresh mix vegetables and shitake mushrooms, roasted cashew nuts, scallions and sherry wine in a mushroom sauce over Jasmine rice. Baked in a hot clay pot.

# *Pad (Stir-Fried)*

You choice of Tofu khan or Seitan

**\* PAD KHING**

**11.95**

Ginger, fresh mixed vegetables, fresh chili peppers, onion, wood-ear mushrooms, garlic, and sherry wine.

**PRIEW WAN (Thai style sweet and sour)**

**11.95**

House sweet and sour sauce stir-fried with bell peppers, tomatoes, pineapple, cucumbers and onions .

**PAD MED MA MUONG**

**11.95**

Roasted cashew nuts, baby corn, onions, scallions, garlic, ginger, and sherry wine in a mushroom sauce

**PAD PUCK**

**11.95**

Fresh mix vegetables, garlic, baby corn and mushrooms in a mushroom sauce

**\* GRA PROW**

**11.95**

Stir-fried with garlic, fresh chili peppers, baby corn, mushrooms, Thai sweet basil and flambéed with whisky.

**\* LAD PRIG (tamarind-chili sauce)**

**11.95**

Soft tofu or seitan with tamarind-chili sauce, fresh chili peppers, baby corn, mushrooms, pineapple and fresh coriander.

# ***Gaeng (Curry)***

**Your choice of Tofu khan or Seitan**

**\* GAENG KHEW WAN (green curry) 12.95**

Mixed vegetables simmered in Thai green curry with coconut milk, Thai eggplants, bamboo shoots, mushrooms, baby corn, fresh chili peppers and Thai sweet basil

**\* GAENG DAENG (red curry) 12.95**

Mixed vegetables simmered in Thai red curry with coconut milk, fresh chili peppers, Thai eggplants, bamboo shoots and Thai sweet basil

**\* GAENG KAREE (yellow curry) 12.95**

Mixed vegetables simmered in Thai yellow curry with coconut milk, potatoes, cherry tomatoes and onions, topped with fresh coriander

**\* PANANG 12.95**

Panang curry with coconut milk, mixed vegetables, Thai sweet basil, fresh chili peppers, baby corn, mushrooms, Thai eggplant, cherry tomatoes and pineapple

**\* MUSSAMUND 12.95**

Our special Mussamund curry with coconut milk, potatoes, fresh ginger, cherry tomato, pineapple and roasted peanuts, topped with fresh coriander

**\* GAENG KOOA POHN-LA-MAI (Thai fruit curry) 12.95**

Our chef's special curry of pineapple with coconut milk, grapes, raisin, seasonal fresh fruit, cashew nuts and Thai sweet basil