

Small Plate

Bangkok Ribs 13

Stewed Bangkok-style ribs with glaze honey palm sugar black soy sauce, Chinese bok choy and crunchy noodles

Gyoza 7

Shitake mushroom Vegetable or Pork vegetable Pot sticker served with house soy sauce

Vegetarian Crispy Roll

Silver noodles, shitake mushrooms, carrot, cabbage served with sweet & sour sauce

Tom Yum Kha Mushroom (cup) 12

Creamy coconut soup with lemongrass, galanga, kaffir lime leaf, onion, tomatoes, cabbage and mix mushrooms topped with green onions and cilantro

Sides

Thai Jasmine Rice 4
Brown Rice 5
Coconut rice 5
Sticky rice 5
Sweet sticky rice 5
Rice Noodles 3
Egg noodle 5
Roti 3
Peanut Sauce 3
Fried Egg 3

Non alcohol

Thai Ice Tea 6
Thai Ice Green Tea 6
Fresh Young Coconut (seasonal)
Soda 4
Hot Tea 5
Jasmin Tea, Green Tea, Oolong Tea, Ginger Tea (sweet),
Lemongrass Ginger Tea, Chrysanthemum (sweet)

Lunch

Choice of Spice: Mild, Medium, Spicy

GF Gluten Free By request

All entrée below comes with Chicken or Organic Tofu Beef add \$2, Prawn add \$5

GF (Pad Thai 18

Small rice noodles, bean sprouts, chive and peanut

Chicken Pad See Moa 19

Flat rice noodles stir-fried with egg, broccoli, red bell peppers, green beans, basil, chili, and garlic

Khua Kai 18

GF) (

(GF)

Stir-fried Flat rice noodles with egg, light house soy sauce, bean spouts and green onion

GF (Spicy Basil with Rice 18

Thai fresh chili, basil, green beans, red bell Minced Chicken or Beef

Kang Dang curry with Rice 19

Eggplant, green beans, red peppers, and basil with red curry sauce

Wok Eggplant w/Jasmin Rice

Stir-fried with basil, red bell peppers, and chili garlic sauce

Fried Chicken Over Fried Rice 20

Egg fried rice topped with Thai street fried chicken serve with sweet and sour chili sauce

Khoa Soi Kai (noodles curry) 23

Northern Style curry sauce, with egg noodles, shredded chicken, hard-boiled egg, bean sprouts, red onion, green onion, topped with crispy shallot

18

Extra Protein

Chicken, Tofu, or Veggies 4

Prawn (3) 8

Beef 5