

Lunch Special

Soups

Tom Yum Goong / 3.95

The famous Thai Hot and Sour shrimp soup; spiced with lemon grass, chili, lime juice and mushrooms.

Wonton Soup 3.95

Minced shrimp with scallions in a clear broth.

Chicken Coconut Soup 3.75

Mild chicken with mushrooms soup in a coconut milk base; accented with siamese ginger and lime juice.

Miso 3.50

Diced soft tofu with sea weed and spinach in a mild bean curd base broth.

SALADS

Som Tum / (Green Papaya Salad) **6.95**

Shredded green papaya and carrot salad with spicy sweet & sour dressing, seasoned with garlic and chili, then topped with shrimp and roasted peanuts.

Lab Gai (Chicken Spicy Salad) / 7.95

Minced chicken mixed with Thai spices and garden fresh herbs on bed of green vegetables.

Beef Spicy Salad / 7.95

Thinly sliced char broiled tender beef, mixed with Thai garden fresh Herbs & Spices on bed of green vegetables.

Seaweed Salad 5.95

Shredded Seaweed in special Spicy Sesame Favor Dressing.

Organic Green Salad 🥖 3.95

Simple mixed green vegetables with an accent of oriental veggie.

Complemented with Thai spicy peanut dressing.

Cucumber Salad 4.95

Slices of cooled fresh cucumber and carrot with spicy sweet and sour dressing.

Crispy Chicken Salad 7.95

Marinaded chicken breast with Thai spices and a touched of curry powder, Then fried till crispy golden brown. Served with fresh mixed green veggie.

Complemented with ginger carrot dressing.

Most dishes can substitute in Vegetarian

Its' content or apparent of actual served might somewhat different from the picture.

All Price Subject To State Meal Tax

SERVE BETWEEN 11.30AM. - 4.00PM. APPETIZERS

Veggie Roll 5.95

Delicate and crispy, these spring rolls are served with homemade Sweet & Sour Chili Sauce

Fresh Spring Roll 6.95

This delicate light starter, using very thin rice spring roll skin wrapped with shrimp, flying fish roe, vegetable, mint leaves, carrot, vermicelli. Complemented with Sweet&Sour Peanut sauce

Crispy Wonton 6.95

Stuffed with minced shrimp; fried til crispy; served with sweet & sour sauce.

Satay 6.95

Tender Chicken or Beef, glazed with Coconut base spices and BBQ on skewers, served with peanut sauce and tangy cucumber salad Sauce.

Coconut Shrimp 6.95

Our guests favorite! Crispy large shrimp hand-breaded with sweet flaky coconut, served with our delicious Honey-mustard dipping sauce.

Pan Fried Dumpling 6.95

Stuffed with minced chicken and vegetable; served with light soy sauce.

Steamed Mussels with Lemon Grass **1**7.95

Cultured mussel steamed in the hot clay pot with lemon grass, hot basil leaves and fresh hot chili, served with lime hot chili sauce.

Tofu Triangles 4.95

Fresh pearl tofu, sliced to bite size triangles; deep fried til golden brown and served with Crushed Peanut Chili Sauce.

Panko-crusted Soft-shell Crab 7.95

Pan-frying best delivers their spectacular taste and bursting juiciness and exceptionally crispy crust. Served with a dim sum dipping sauce and side with Belgian endive salad. These are memorable

Shumai 6.95

Minced shrimp wrapped in egg roll skin, then fried or steamed to perfection, served with light soy sauce.

Garlic Chives Pancake 5.95

Enjoy them as snack or as a first course, They are completely vegetarian. Served with Soy-Ginger Sauce.

Salt & Pepper Calamari 8.95

Battered fresh squid, deep fried til golden brown, Quick stir fried with salt, pepper and scallions. Served with sweet chili sauce.

Edamame (Green Soy Bean Pod) 5.95

Lightly salted on boiled Green Soy Bean Pod. Simplicity, Refreshing. No one can just have one.

Golden Bag 6.95

Minced chicken, shrimp, water chestnuts, mushrooms and Thai spices; wrapped with tofu skin and served with sweet plum sauce.

ON THE RICE DISHES

Select your own favorite Meat with our special Stir Fried Sauces.

Tofu 7.50 Chicken 7.95 Beef/Pork 8.95 Shrimp/Squid/Scallop 8.95 Duck/Fish 9.95

Mango Curry 9.95 (Original in U.S.A.) Combination of Shrimp and chicken sauteed with mangoes in mild yellow curry, assorted vegetables,

Thailand Madness .11.95

Stir-fried shrimp, scallop and squid in hot chili sauce with onions, mushrooms, fresh hot chili on top of steamed New Zealand Green mussels.

Cashew Nuts & Pineapple Tender Chicken sauteed with roasted cashew nuts, dried chili, mushrooms, snow peas and scallions.

Rainbow Sweet & Sour Batter tender chicken or Shrimp. Fried til golden brown, Then sauteed with fresh assorted vegetables in sweet & sour sauce

Pine Nuts Chicken Tender chicken sauteed with pine nuts, assorted vegetables, in a fragrant ginger sauce.

Fresh Hot Ginger & Baby corns / Sauteed your favorite meat with mushrooms, baby corns, onions, green peppers and scallions.

Pan Fried Teriyaki Sauteed marinaded Beef or Chicken with teriyaki sauce, assorted vegetables and roasted sesame.

Hot Basil Leaves Sauteed your favorite meat with minced hot chili, eggplants, mushroom, green peppers, onions and hot basil leaves.

Tender Beef Sizzling Platter Sauteed tender beef with onions, carrot, tomatoes, scallions, mushrooms in House special sauce.

Medallions of Pork Sauteed Pork Ioin, marinated in garlic oil, white papper and thin soy sauce, stir fried with mushroom and snow pea.

Garden Fresh Broccoli Sauteed your favorite meat with broccoli, assorted mushrooms and oyster sauce.

Duck or Salmon Choo CheeBoneless Roasted Duck or Salmon sauteed in Thai's popular Choo Chee curry and vegetables.

Tamarind Duck / Tilapia Fried boneless Roasted Duck or Tilapia Filet with snow peas, baby corns, and bamboo shoot in our house special spicy sauce.

Shrimp or Scallop or Squid Garlic Sauteed large shrimp / squid or sea scallop. With fresh garlic oil, black pepper, snow peas, cauliflowers, mushrooms and complement with refreshing pineapple ring.

Lemon Grass Shrimp Sauteed large Shrimp with onions, tomatoes, scallions, walnuts with spicy sauce..

Chili Chili Fish Fried Fresh Tilapia filet til crispy, topped with onions, fresh chili, tomatoes, green pepper and Hot basil leaves in oyster sauce.

Wild Boar Basil // Tender pork pan fried with mushroom, peppercorns, basil leaves, hot chili in Thai spices sauce.

Veggie Lover Sauteed Fresh Tofu with assorted vegetables with House special sauce.

Green Garden Steamed fresh assorted vegetables served with delicious peanut sauce.

Tofu Royal Fried fresh Tofu, topped with mushroom, snow peas, bean sprouts, scallions and brown soy sauce.

CURRY OFFERINGS

Select your own favorite meat with our special curry sauces.

Tofu 7.50 Chicken 7.95 Beef/Pork 8.95 Shrimp/Squid/Scallop 8.95 Duck/Fish 9.95

Green CurryIn coconut milk with sliced bamboo shoot, string beans, green peas, green peppers and zucchini.

Massaman CurryIn coconut milk with potatoes, onions, butternut Squash, carrots, green Pepper and roasted peanuts.

Red Curry //In coconut milk with sliced bamboo shoot, eggplants, green peppers and hot basil.

Pineapple CurryIn coconut milk with onions, tomatoes, pineapples, green peppers and butternut squash.

FRIED RICE

Thai Fried Rice 7.95 Shrimp and chicken, onions, tomatoes, scallions, eggs, carrots and green peas.

Vegetarian Fried Rice 7.50

Fried rice with assorted fresh green vegetables.

Pineapple or Mango Fried Rice 8.95

Shrimp and chicken, black mushrooms, raisins, green peas, onions, snow peas and a touch of curry powder.

Hot Basil Fried Rice / 7.50/7.95

Stir-fried with choice of chicken or shrimp, fresh hot chili, assorted fresh green garden and eggs.

Indonesian Chicken n' Rice 8.95

Marinaded Mideast spices with chicken beast, fried till perfection. Served with Muslim Yellow rice and cucumber salad.

Phuket Fried Rice # 8.95

Famous dish from southern Thailand. Stir fried large shrimps with string beans, eggplant, fresh chili and basil leaves with Thai Hot Spices.

Noodles

Pad Thai / Vegetarian Pad Thai 7.95/7.50

The most famous Thai noodle dish, fried with shrimp or chicken, spiced tofu, ground peanuts, eggs, bean sprouts and Thai's spices.

Brown Soy Noodles 7.95/7.50

Choice of Pan fried rice noodles with choice of beef or chicken or shrimp, assorted fresh vegetables, eggs, in black soy bean sauce..

Drunken Noodles / 7.95/7.50

Pan fried rice noodles with choice of beef / chicken or shrimp, baby corns, carrot. onions, hot chili, string beans, egg, fresh hot chili and hot basil leaves.

Vermicelli Trio (Bun) 8.95

Steamed vermicelli noodles with grilled shrimp, Beef, B.B.Q. Chicken, crusted peanut, assorted vegetable and bean sprouts. Served with Spicy Sauce.

Noodles Festive 7.95

Stir-fried egg noodles with shrimp, onions, green peppers, scallions and bean sprouts.

Malay Noodles **//** 8.95

Chef's choice. Favorite dish from South of Thailand, rice noodle, or Udon noodle with tender beef or chicken red onion, bean sprouts and Malay spices

Udon Tom Yum // 9.95

Seafood combo in hot & spicy Tom Yum soup.

Beggars' Noodles 7.95

But the rich will die for. A Tasty and simple stir fried salted egg noodles with fried bacon, aromatic leek, carrot, cabbage and Basil.

Best when spiced up with crusted hot chili.

SIDE ORDERS

Steamed Jasmine Rice1.50
Brown Rice 1.75
Muslim Yellow Rice3.00
Roti 2.50
Steamed Noodles2.00
Udon Noodles 2.50
Peanut Sauce 6/12 oz2.00/3.50
Sticky Rice (Kid 's favorite)2.00

Never have Thai Food

May we suggest:

Soup ~ Coconut soup

Appetizers ~ Veggie Roll, Satay or Golden Bag

Main Dishes ~ Chicken Cashew nut,

Pineapple curry, Tender Beef sizzling platter or medallions of Pork

Noodles Dishes ~ Pad Thai or Drunken Noodles

Warning!

Eating uncooked chicken, meat or seafood can cause some illness



Thai Lotus (#1Selling) 16.00 / 4.50

Thai restaurants are known for their fresh wholesome ingredients, friendly attentive service and subtle exotic spices. Thai Lotus is dry, soft, fruity pale golden wine to be an equal partner in this dining adventure. Thai Lotus, the correct wine to accompany Thailand's fine distinctive spiced national cuisine.

Chardonnay

Yellow Tail (Australia) 22.00 / 6.00

Heron 26.00

Fat Bastard (France) 26.00 / 6.50

Beaulieu Vineyard Carneros California 28.00 / 7.50

Pinot Grigio

Vivente (Italy) 18.00 / 5.00 Castello D' Albola (Italy) 26.00

Kris 26.00 / 6.50 Pinot Blanc

Domaines Schlumberger 26.00 / 6.50 W.Gisselbrecht & Fils 26.00 / 6.50

Sauvignon Blanc

Morgan (Monterey) 26.00 Geyser Peak 22.00 / 6.00

Gewurztraminer

Vin D' Alsace 20.00 / 5.50

W.Gisselbrecht & Fils 22.00 / 6.00

Merlot

Yellow Tail (Australia) 22.00 / 6.00
Sterling Vineyards Vintners 22.00
Francis Coppola (Monterey) 28.00 / 7.50

Shiraz

Fat Bastard (France) 26.00 / 6.50 Yellow Trail (Australia) 22.00 / 6.00 Lazy Lizard (New Zealand) 22.00 / 6.00

OON

Cabernet Sauvignon

Yellow Tail (Australia) 22.00 / 6.00

Estancia 22.00 / 6.00

Canyon Road 20.00 / 5.50

Pavilion (Napa) 22.00

Beaujolais

Georges Park (Mance) 20.00 / 5.50

Chamer 2 0

Pind Noir

Parducci (Mendocio) 22.00 / 6.00

Francis Coppola (Monterey) 28.00 / 7.50

White Zinfandel

Blossom Hill 16.00 / 4.50

Emerald Bay (Monterey) 20.00 / 5.50

Sparkling Wine

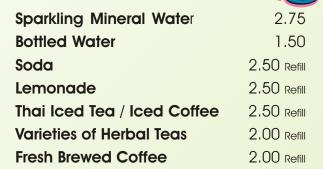
Kobel Brut 16.00 / 28.00

Roederer Estate Brut NV 32.00

Moet & Chandon White Star Extra Dry 57.00









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Bacardi Coll	5.00
B52	5.50
B ick wassian	5.00
Cape Cod	5.50
Cosmopolitan	5.50
Good Father	5.50
Hawaiian Sea breeze	5.50
Kamikaze	6.00
Mai Thai	6.00
Manhattans	5.50
Manhattans Call	6.00
Margarita's	5.50
Martini's	5.00
Apple Martini	5.50
Mudslide	5.50
Pearl Harbor	5.50
Screwdriver	5.00
White Russia	5.00

Thai Whiskey



Picture I.D. Requires
Minimum 21 Year

5.00



