

Appetizers

1. *Fresh rolls (2 per serving)* \$5.00
Rice noodles, thai basil, cilantro, mint, banana flower, cucumber and marinated carrot, wrapped in lettuce and rice paper. Served with peanut or plum sauce
2. *Egg rolls (3 per serving)* \$5.50
Vermicelli, carrots, cabbage, mung beans, taro, wrapped in wheat dough and deep fried. Served with plum sauce
3. *Koong Rhati (3 per serving)* \$9.00
Shrimps, seasoned, wrapped in wheat dough and deep fried. Served with plum sauce
4. *Niem Thod (3 per serving)* \$9.00
Minced chicken mixed with carrots, cabbage, scallion, black mushrooms, vermicelli, red onion, all wrapped in the rice paper and deep fried. Served with lime sauce.
5. *Golden Pouch (4 per serving)* \$8.50
Minced shrimp, carrots, french onion, scallions, water chestnut, herbs, soya sauce, wrapped in wheat dough and deep fried. Served with plum sauce
6. *Satay Kai (3 per serving)* \$9.00
Skewers of grilled chicken breast marinated in coconut milk, mustard seed powder and turmeric. Served with peanut or plum sauce
7. *Golden triangle (3 per serving)* \$7.25
Minced beef with black mushrooms, scallions, carrots, bamboo shoots and curry powder, wrapped in wheat dough and deep fried. Served with lime sauce
8. *Satay koong (3 per serving)* \$9.00
Skewers of grilled shrimp marinated in coconut milk, mustard seed powder and turmeric. Served with peanut or plum sauce

Extra portion of steam rice \$2.00 or sticky rice \$3.00

Salads

9. *Laap Kai* \$14.50
Northeastern Thailand style laap is a salad of minced cooked chicken, shallots or onions, lime juice, with or without fish sauce, chilies, ground roasted rice and mint leaves.
10. *Laap Nuea/Paet* \$16.00
Cooked and minced beef filet mignon or duck, shallots or onions, lime juice, fish sauce, chili, ground roasted rice and mint.
11. *Yam Nuea* \$20.00
Thin slices of grilled beef filet mignon, mixed with onion, mint, red pepper, cherry tomatoes and cucumber.
12. *Yam Mamuang* \$ 13.50
Thin strips of firm green or yellow mangos with lime juice and cilantro. Peanuts added upon request.
13. *Yam Koong(3p.)* \$19.00
Black tiger shrimps in Thai sauce, cilantro, tomatoes and cucumber spiced with Shiracha sauce
14. *Yam Markuea Yao* \$16.00
Deep fried Chinese eggplants with a sweet and sour sauce, celery, onions, chili paste and mint leaves.
15. *Som Tam* \$13.50
Thin strips of green papaya with tomatoes, fish sauce, palm sugar and lime juice seasoning. Dried mini shrimps and peanuts added upon request.
16. *Yam Kai* \$15.00
Chicken breast, thinly sliced and mixed with lime juice, fish sauce, sliced banana flower, mint leaves, asian herbs, cilantro, red onion, red pepper, carrots, chili peppers and grilled rice powder

Extra portion of steam rice \$2.00 or sticky rice \$3.00

Soups

17. *Tom Kha* \$8.50
Coconut milk soup with galangal, chilantro root, kaffir leaves and lemon grass (chicken or vegetarian)
- ^{SPICY} 18. *Tom Yam Pak* \$8.50
Hot and sour vegetarian soup with lemon grass, galangal, kaffir lime leaves, and chili paste
- ^{SPICY} 19. *Tom Yam Talay* \$9.50
Mixed seafood soup (shrimps, fish and scallops in a broth made from lemon grass, galangal, lime, kaffir leaves and chili paste.).
- ^{SPICY} 20. *Tom Yam Koong/Plaa* \$9.50
Hot and sour soup. Shrimp or salmon in a broth made from lemon grass, galangal, lime, kaffir leaves and chili paste.

Rice and Noodle dishes

21. *Plaa Thod Saam Lod* \$22.00
Deep fried Tilapia's filet sautéed in tamarind sauce, pineapple, sweet and sour plum sauce and mixed vegetables. Served with rice.
- ^{SPICY} 22. *Pad cashew (chicken/shrimps)* \$22.00
Sauté of season's vegetables, cashew nuts, orange wedges chili paste and tamarind sauce. (add \$3.00 for shrimps) Served with rice.
23. *Pad thai (vegetarian/chicken/shrimps)* \$18.50
Classical Thai dish of rice noodles with tamarind sauce, eggs, white radish, sliced carrots, fish sauce, soya sauce and soya beans sprouts(add \$3.00 for shrimps).
24. *Praram (chicken or vegetarian)* \$19.50
Chicken or vegetables in creamy peanut sauce. Served with rice.
25. *Pad Lanaa (vegetarian/chicken/shrimps)* \$19.00
Crispy wheat noodles sautéed with season's vegetables (add \$3 for shrimps).
- ^{vegie} 26. *Pad Pak Ruam (vegetarian)* \$19.00
Stir fried combination of vegetables, mushrooms and tofu. Served with jasmine rice.

Extra portion of steam rice \$2.00 or sticky rice \$3.00

27. *Pad Kapao (vegetarian/chicken/beef/shrimps/duck)* \$21.00
 Sauté of season's vegetables and Thai basil. Served with rice (add \$3.00 for duck/shrimps, \$5.00for beef)
28. *Pad Kin (vegetarian/chicken/shrimps/duck/beef)* \$21.00
 Sauté of vegetables and ginger (add \$3.00 for shrimps and duck,\$5.00for beef).Served with rice.
29. *Pad Sapporot (vegetarian/chicken/shrimps)* \$21.00
 Sauté of pineapple, onions, tomatoes in a sweet and sour plum sauce. Served with rice (add \$3.00 for shrimp). Served with rice.
30. *Pad Kimao (vegetarian/chicken/beef/shrimps/duck)* \$19.00
 Rice noodles in a soy sauce, sautéed with eggs, vegetables, Thai basil and chili peppers (add \$3.00 for duck/shrimps,\$5.00 for beef)
31. *Thod Talay Katiem* \$ 24.00
 Deep-fried tilapia or shrimps, sautéed with ginger, scallions, red pepper, salt and pepper and garnished with fresh green lettuce salad. Seved with rice.
32. *Pad Nuea Tuadin* \$25.00
 Thin slices of beef filet mignon sautéed with mixed vegetables, galangal, kaffir leaves, garlic, onions, red chilis, black pepper, fish sauce, served with a portion of rice. Peanuts on demand
33. *Pad Pâa (vegetarian, chicken, beef, shrimps)* \$ 25.00
 Sautéed of asian roots vegetables in coconut milk and fish sauce, bamboo shots, long beans, carrots, red pepper, kaffir leaves and Thai basil. Served with rice.(Add \$3.00 for shrimps,\$5.00 for beef)
34. *Kao Pad (vegetarian, chicken, shrimps)* \$ 19.00
 Thai fried rice sautéed with eggs, scallions, onions, carrots, garlic, thai basil, fish and soya sauce, garnished wth cilantro and fresh lime.(Add \$3.00 for shrimps).
35. *Pad Siew (vegetarian/chicken/beef)* \$ 19.00
 Rice noodles sautéed in a soy sauce and vinegar with eggs,onions,soya been sprouts and chinese brocoli(add \$5.00 for beef)
36. *Pad Kha Kapao (vegetarian/chicken/beef/chicken/shrimps/duck)* \$21.00
 Sauté of galangal, season's vegetables and Thai basil.Served with rice (add 3.00\$ for duck/shrimps,\$5.00for beef)

Extra portion of steam rice \$2.00 or sticky rice \$3.00

Thai Curries

(vegetarian/chicken/beef/fish/duck/shrimps/scallops)

37. *Green Curry* \$25.00
Coconut milk with green chili peppers, Thai basil and mixed vegetables. Served with rice (add \$3.00 for shrimps, fish or duck, \$5.00 for scallops or beef).
38. *Red Curry* \$25.00
Coconut milk, red chili peppers, Thai basil and mixed vegetables. Served with rice (add \$3.00 for shrimps, fish or duck, \$5.00 for scallops or beef).
39. *Red Panaeng Curry* \$25.00
Creamy coconut curry, kaffir leaves, season's vegetables. Served with rice (add \$3.00 for shrimps or fish \$5.00 for beef)
40. *Mussaman Yellow Curry* \$25.00
Coconut milk with potatoes, carrots, fried onions, tamarind sauce. Served with rice (add \$3.00 for shrimps or fish \$5.00 for scallops or beef).

Thai Grills

41. *Oak Kai Yang* \$29.00
Grilled chicken breast marinated in Thai herbs, served with rice and vegetables.
42. *Ko Thai Grilled Salmon* \$38.00
Marinated in a special South Thai style sauce, cumin, chili, black pepper, turmeric, Thai herbs, and soya sauce. Served with jasmine rice and vegetables.
43. *Koong Pao* \$40.00
Grilled Tiger shrimps, Thai-style marinated and grilled. Served with rice and sautéed vegetables in a sweet and sour sauce.
44. *Nuea Ping* \$50.00
An exclusive Pick Thai dish. Generous portion of a thick beef filet mignon (8 ounces), marinated and grilled. Served with vegetables and rice.
- ^{SPICY} 45. *Plaa kapao waahn* \$38.00
Salmon, pan fried, under sauce made of coriander roots, garlic, chili and lime Garnished with deep fried Thai basil leaves

Extra portion of steam rice \$2.00 or sticky rice \$3.00

Desserts

46. *Banana fritters* \$8.00
Deep fried banana served with or without ice cream.
47. *Kao Neo Mamuang* \$9.00
Slices of yellow mango, steamed sticky rice mixed with coconut milk.

Beers

48. *Singha* \$7.50
49. *Sapporo* \$7.00

Beverages

51. *Sparkling water 750ml* \$5.50
52. *Sparkling water 250ml* \$2.50
53. *Soft drinks* \$1.50
54. *Tea/coffee* \$2.00
55. *Tea (pot)* \$4.00