

# 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)* ..... \$6.00  
Vermicelli, carrots, cabbage, mung beans, taro, wrapped in wheat dough and deep fried. Served with plum sauce
3. *Koong Rhati (3 per serving)* ..... \$10.00  
Shrimps, seasoned, wrapped in wheat dough and deep fried. Served with plum sauce
4. *Niem Thod (3 per serving)* ..... \$10.00  
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)* ..... \$9.50  
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)* ..... \$10.00  
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)* ..... \$9.00  
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)* ..... \$10.00  
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* ..... \$16.00  
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* ..... \$17.00  
Cooked and minced beef filet mignon or duck, shallots or onions, lime juice, fish sauce, chili, ground roasted rice and mint.
11. *Yam Nuea* ..... \$21.00  
Thin slices of grilled beef filet mignon, mixed with onion, mint, red pepper, cherry tomatoes and cucumber.
12. *Yam Mamuang* ..... \$ 14.50  
Thin strips of firm green or yellow mangos with lime juice and cilantro. Peanuts added upon request.
13. *Yam Koong(3p.)* ..... \$21.00  
Black tiger shrimps in Thai sauce, cilantro, tomatoes and cucumber spiced with Shiracha sauce
14. *Yam Markuea Yao* ..... \$17.00  
Deep fried Chinese eggplants with a sweet and sour sauce, celery, onions, chili paste and mint leaves.
15. *Som Tam* ..... \$14.00  
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* ..... \$16.00  
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

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## Soups

17. *Tom Kha* ..... \$9.00  
Coconut milk soup with galangal, chilantro root, kaffir leaves and lemon grass ( chicken or vegetarian)
- <sup>SPICY</sup> 18. *Tom Yam Pak* ..... \$9.00  
Hot and sour vegetarian soup with lemon grass, galangal, kaffir lime leaves, and chili paste
- <sup>SPICY</sup> 19. *Tom Yam Talay* ..... \$12.00  
Mixed seafood soup (shrimps, fish and scallops in a broth made from lemon grass, galangal, lime, kaffir leaves and chili paste.).
- <sup>SPICY</sup> 20. *Tom Yam Koong/Plaa* ..... \$12.00  
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* ..... \$23.00  
Deep fried Tilapia's filet sautéed in tamarind sauce, pineapple, sweet and sour plum sauce and mixed vegetables. Served with rice.
- <sup>SPICY</sup> 22. *Pad cashew (chicken/shrimps)* ..... \$23.00  
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)* ..... \$20.00  
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)* ..... \$20.00  
Chicken or vegetables in creamy peanut sauce. Served with rice.
25. *Pad Lanaa (vegetarian/chicken/shrimps)* ..... \$20.00  
Crispy wheat noodles sautéed with season's vegetables (add \$3 for shrimps).
- <sup>vegie</sup> 26. *Pad Pak Ruam (vegetarian)* ..... \$20.00  
Stir fried combination of vegetables, mushrooms and tofu. Served with jasmine rice.

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27. *Pad Kapao (vegetarian/chicken/beef/shrimps/duck)* ..... \$23.00  
 Sauté of season's vegetables and Thai basil. Served with rice (add \$3.00 for duck/shrimps, \$5.00 for beef)
28. *Pad Kin (vegetarian/chicken/shrimps/duck/beef)* ..... \$23.00  
 Sauté of vegetables and ginger (add \$3.00 for shrimps and duck, \$5.00 for beef). Served with rice.
29. *Pad Sapporot (vegetarian/chicken/shrimps)* ..... \$23.00  
 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)* ..... \$21.00  
 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. Served with rice. (add \$2.00 for shrimps)
32. *Pad Nuea Tuadin* ..... \$26.00  
 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)* ..... \$ 26.00  
 Sautéed of asian roots vegetables in coconut milk and fish sauce, bamboo shoots, 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 with cilantro and fresh lime. (Add \$3.00 for shrimps).
35. *Pad Siew (vegetarian/chicken/beef)* ..... \$ 20.00  
 Rice noodles sautéed in a soy sauce and vinegar with eggs, onions, soya bean sprouts and chinese broccoli (add \$5.00 for beef)
36. *Pad Kha Kapao (vegetarian/chicken/beef/chicken/shrimps/duck)* ..... \$23.00  
 Sauté of galangal, season's vegetables and Thai basil. Served with rice (add 3.00\$ for duck/shrimps, \$5.00 for beef)

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## Thai Curries

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

37. *Green Curry* ..... \$26.00  
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 beef, 7\$ for scallops).
38. *Red Curry* ..... \$26.00  
Coconut milk, red chili peppers, Thai basil and mixed vegetables. Served with rice (add \$3.00 for shrimps, fish or duck, \$5.00 for beef, 7\$ for scallops).
39. *Red Panaeng Curry* ..... \$26.00  
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* ..... \$26.00  
Coconut milk with potatoes, carrots, fried onions, tamarind sauce. Served with rice (add \$3.00 for shrimps or fish \$5.00 for beef, 7\$ for scallops).

## Thai Grills

41. *Oak Kai Yang* ..... \$30.00  
Grilled chicken breast marinated in Thai herbs, served with rice and vegetables.
42. *Ko Thai Grilled Salmon* ..... \$40.00  
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* ..... \$42.00  
Grilled Tiger shrimps, Thai-style marinated and grilled. Served with rice and sautéed vegetables in a sweet and sour sauce.
44. *Nuea Ping* ..... \$52.00  
An exclusive Pick Thai dish. Generous portion of a thick beef filet mignon (8 ounces), marinated and grilled. Served with vegetables and rice.
- <sup>SPICY</sup> 45. *Plaa kapao waahn* ..... \$40.00  
Salmon, pan fried, under sauce made of coriander roots, garlic, chili and lime Garnished with deep fried Thai basil leaves

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## 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* ..... \$3.00
55. *Tea (pot)* ..... \$4.00