



Appetizers

1. **Fresh rolls (2 per serving)** \$5.00
Rice noodles, thai herbs,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
Vegetables, vermicelli, wrapped in wheat dough and deep fried.Served with plum sauce
3. **Koong Rhati (3 per serving)** \$6.25
Black tiger shrimps, seasoned, wrapped in wheat dough and deep fried. Served with plum sauce
4. **Niem Thod** \$6.50
Minced chicken mixed with carrots,cabbage,scallion,black mushrooms,vermicelli,eggs,red onion,all wrapped in the rice paper and deep fried.Served with plum sauce.
5. **Plaa Thod** \$6.00
Deep fried bite size salmon and thai herbs seasoning.Served with plum sauce
6. **Golden Pouch (4 per serving)** \$6.00
Minced chicken, onion, water chestnut, herbs, soya sauce, wrapped in wheat dough and deep fried.Served with plum sauce
7. **Satay Kai (3 per serving)** \$6.25
Mini skewers of grilled chicken marinated in coconut milk and turmeric. Served with peanut or plum sauce
8. **Golden triangle (3 per serving)** \$6.50
Chicken, minced with black mushrooms,scallions,carrots,bamboo shoots and curry powder, wrapped in wheat dough and deep fried Served with lime sauce


Salads

9. **Laap Kai** \$12.50
Northeastern Thailand style laap is a salad of minced cooked chicken,black mushrooms,shallots or onions, lime juice, with or without fish sauce, chilies, ground roasted rice and mint leaves.
10. **Laap Nuea/Paet** \$13.50
Cooked and minced beef filet mignon or duck,black mushrooms, shallots or onions, lime juice, fish sauce, chili, ground roasted rice and mint.
11. **Yam Nuea** \$16.50
Thin slices of grilled beef filet mignon, mixed with onion, mint, red pepper, chili paste, cherry tomatoes and cucumber.
12. **Yam Mamuang** \$ 10.25
Thin strips of firm green or yellow mangos with lime juice and chilies seasoning. Peanuts added upon request.
13. **Yam Koong** \$15.00
Black tiger shrimps in Thai sauce, cilantro, tomatoes and cucumber spiced with Shiracha sauce
14. **Yam Markuea Yao** \$13.00
Deep fried Chinese eggplants with a sweet and sour sauce, celery, onions and mint leaves.




15. **Som Tam** \$10.50
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 Sen Rall (vegetarian/chicken/shrimps)** \$13.25
Vermicelli salad with celery, cherry tomatoes, carrots, cilantro, French onion and lime juice. Lightly spiced. (Add \$3.00 for shrimps)

Soups

17. **Tom Kha** \$6.50
Coconut milk soup with galangal (kha), chicken or vegetarian
-  18. **Tom Yam Pak** \$6.25
Hot and sour vegetarian soup with lemon grass, galangal, kaffir lime leaves, and chili paste
19. **Tom Yam Talay** \$8.00
Mixed seafood soup (shrimps, fish and scallops in a broth made from lemon grass, galangal, lime, kaffir leaves and chili paste.).
20. **Tom Yam Koong/Plaa** \$7.50
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** \$20.00
Deep fried Tilapia's filet sautéed in tamarind sauce, chili and vegetables. Served with rice.
22. **Pad cashew (chicken/shrimps)** \$20.00
Sauté of season's vegetables, cashew nuts, chili paste and tamarind sauce. (add \$3.00 for shrimps) Served with rice.
23. **Pad thai (vegetarian/chicken/shrimps)** \$17.95
Classical Thai dish of rice noodles with tamarind sauce, eggs, white radish, sliced carrots fish sauce and soya beans sprouts (add \$3.00 for shrimps). Gluten-free also available.
24. **Praram** \$18.95
Chicken and vegetables in creamy peanut sauce.
25. **Pad Lanaa (vegetarian/chicken/shrimps)** \$18.50
Crispy wheat noodles sautéed with season's vegetables (add \$3 for shrimps).
-  26. **Pad Pak Ruam (vegetarian)** \$18.00
Stir fried combination of vegetables, mushrooms and tofu. Served with jasmine rice.
27. **Pad Kapao (vegetarian/chicken/beef/shrimps/duck)** \$19.25
Sauté of season's vegetables and Thai basil. Served with rice (add \$3.00 for duck/shrimps)
28. **Pad Kin (vegetarian/chicken/shrimps/duck)** \$19.25
Sauté of vegetables and ginger (add \$3.00 for shrimps and duck). Gluten-free also available.
29. **Pad Sapporot (vegetarian/chicken/shrimps)** \$19.00
Sauté of pineapple, onions, tomatoes, cucumber in a sweet and sour sauce. Served with rice (add \$3.00 for shrimp). Gluten-free also available.

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

30. **Pad Kimao (vegetarian/chicken/beef/shrimps/duck)** \$18.50
Rice noodles in a soy sauce, sautéed with eggs, vegetables, Thai basil and chili peppers (add \$3.00 for duck and shrimps). Gluten-free also available.
31. **Thod Talay Katiem** \$ 22.50
Deep-fried tilapia or shrimps, sautéed with ginger, scallions, red pepper, salt and pepper and garnished with fresh green lettuce salad. Served with a portion of rice.
32. **Pad Nuea Tuadin** \$22.00
Thin slices of beef filet mignon sautéed with mixed vegetables, galangal, kaffir leaves, coriander, garlic, onions, red chilis, black pepper, fish sauce, served with a portion of rice.
33. **Pad Pâa (vegetarian, chicken, beef, shrimps)** \$ 21.00
Sautéed of asian roots vegetables in coconut and fish sauce, bamboo shoots, long beans, carrots, red pepper, kaffir leaves and Thai basil. Served with rice.(Add \$3.00 for shrimps)
34. **Kao Pad (vegetarian, chicken, shrimps)** \$ 17.50
Thai fried rice sautéed with eggs, scallions, onions, carrots, garlic, red pepper, fish and soya sauce, garnished with tomatoes, cucumber, coriander and fresh lime.(Add \$3.00 for shrimps)



Thai Curries

35. **Green Curry (vegetarian/chicken/fish/duck/shrimps/scallops)** \$22.00
Coconut milk with green chilies, Thai basil and vegetables. Served with rice (add \$3.00 for shrimps or duck, \$5.00 for scallops).
36. **Red Curry (vegetarian/chicken/fish/shrimps/duck/scallops)** \$22.00
Coconut milk, fragrant herbs and season's vegetables. Served with rice (add \$3.00 for shrimps or duck \$5.00 for scallops).
37. **Red Curry Panaeng (vegetarian/chicken/fish/shrimps)** \$22.00
Creamy coconut curry, kaffir leaves, season's vegetables. Served with rice (add \$3.00 for shrimps)
38. **Mussaman Red Curry (vegetarian/chicken/beef/fish/shrimps/scallops)** \$22.00
Coconut milk with potatoes, carrots, fried onions, tamarind sauce. Served with rice (add \$3.00 for shrimps or \$5.00 for scallops).

Thai Grills

39. **Oak Kai Yang** \$28.00
Grilled chicken breast marinated in Thai herbs, served with rice and vegetables. Gluten-free also available.
40. **Ko Thai Grilled Salmon** \$33.00
Marinated in a special South Thai style sauce, cumin, chili, black pepper, turmeric, kaffir leaves, and soya sauce. Served with jasmine rice and vegetables. Gluten-free also available.
41. **Koong Pao** \$36.00
Grilled Tiger shrimps, Thai-style marinated and grilled. Served with rice and sautéed vegetables in a sweet and sour sauce. Gluten-free also available.
42. **Nuea Ping** \$41.00
An exclusive Pick Thai dish. Generous portion of a thick beef filet mignon(8 ounces), marinated and grilled. Served with vegetables and rice. Gluten-free also available.

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

Desserts

43. **Banana fritters** \$6.00
Deep fried banana served with or without ice cream.
44. **Kao Neo Mamuang** \$6.00
Slices of yellow mango, steamed sticky rice mixed with coconut milk.

Beers

45. **Singha** \$7.00
46. **Sapporo** \$7.00

Beverages

47. **Sparkling water 750ml** \$5.50
48. **Sparkling water 250ml** \$2.50
49. **Soft drinks** \$1.50
50. **Tea** \$1.50
51. **Tea (pot)** \$4.00
52. **Coffee** \$2.00

