



## 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  
Vegetables, vermicelli, wrapped in wheat dough and deep fried. Served with plum sauce
3. **Koong Rhati (3 per serving)** ..... \$6.75  
Black tiger shrimps, seasoned, wrapped in wheat dough and deep fried. Served with plum sauce
4. **Niem Thod** ..... \$7.00  
Minced chicken mixed with carrots, cabbage, scallion, black mushrooms, vermicelli, eggs, red onion, all wrapped in the rice paper and deep fried. Served with lime 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)** ..... \$6.50  
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, mustard seed powder 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
9. **Bhouleelam nuea** ..... \$8.50  
Marinated minced beef mixed with thai herbs, scallion, french onions, soya sauce, wrapped in a wild pepper leaf and grilled


## Salads

10. **Laap Kai** ..... \$13.00  
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.
11. **Laap Nuea/Paet** ..... \$15.00  
Cooked and minced beef filet mignon or duck, shallots or onions, lime juice, fish sauce, chili, ground roasted rice and mint.
12. **Yam Nuea** ..... \$17.00  
Thin slices of grilled beef filet mignon, mixed with onion, mint, red pepper, chili paste, cherry tomatoes and cucumber.
13. **Yam Mamuang** ..... \$ 10.75  
Thin strips of firm green or yellow mangos with lime juice and chilies seasoning. Peanuts added upon request.
14. **Yam Koong** ..... \$15.00  
Black tiger shrimps in Thai sauce, cilantro, tomatoes and cucumber spiced with Shiracha sauce




15. **Yam Markuea Yao** ..... \$13.00  
Deep fried Chinese eggplants with a sweet and sour sauce, celery, onions and mint leaves.
16. **Som Tam** ..... \$11.00  
Thin strips of green papaya with tomatoes, fish sauce, palm sugar and lime juice seasoning. Dried mini shrimps and peanuts added upon request.
17. **Yam Sen Rall (vegetarian/chicken/shrimps)** ..... \$13.50  
Vermicelli salad with celery, cherry tomatoes, carrots, cilantro, French onion and lime juice. Lightly spiced. (Add \$3.00 for shrimps)
18. **Yam Kai** ..... \$15.00  
Chicken breast, boiled in the coconut milk, thinly sliced and mixed with lime juice, fish sauce, sliced banana flower, mint leaves, asian herbs, cilantro, red onion, red pepper, carrots, chily and grilled rice powder

## Soups

19. **Tom Kha** ..... \$6.50  
Coconut milk soup with galangal (kha), chicken or vegetarian
-  20. **Tom Yam Pak** ..... \$6.25  
Hot and sour vegetarian soup with lemon grass, galangal, kaffir lime leaves, and chili paste
21. **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.).
22. **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

23. **Plaa Thod Saam Lod** ..... \$20.00  
Deep fried Tilapia's filet sautéed in tamarind sauce, chili and vegetables. Served with rice.
24. **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.
25. **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.
26. **Praram** ..... \$18.95  
Chicken and vegetables in creamy peanut sauce.
27. **Pad Lanaa (vegetarian/chicken/shrimps)** ..... \$18.50  
Crispy wheat noodles sautéed with season's vegetables (add \$3 for shrimps).
-  28. **Pad Pak Ruam (vegetarian)** ..... \$18.00  
Stir fried combination of vegetables, mushrooms and tofu. Served with jasmine rice.
29. **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)

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

30. **Pad Kin (vegetarian/chicken/shrimps/duck)** ..... \$19.25  
Sauté of vegetables and ginger (add \$3.00 for shrimps and duck). Gluten-free also available.
31. **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.
32. **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.
33. **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.
34. **Pad Nuea Tuadin** ..... \$23.00  
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.
35. **Pad Pâa (vegetarian, chicken, beef, shrimps)** ..... \$ 22.00  
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)
36. **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, cilantro and fresh lime.( Add \$3.00 for shrimps).Gluten-free also available.
37. **Pad Siew ( vegetarian/chicken/beef)** ..... \$ 18.50  
Rice noodles in a soy sauce, with eggs, onions,soya been sprouts and chinese broccoli



## Thai Curries

38. **Green Curry (vegetarian/chicken/fish/duck/shrimps/scallops)** ..... \$23.00  
Coconut milk with green chilies, Thai basil and vegetables. Served with rice (add \$3.00 for shrimps or duck, \$5.00 for scallops).
39. **Red Curry (vegetarian/chicken/fish/shrimps/duck/scallops)** ..... \$23.00  
Coconut milk, fragrant herbs and season's vegetables. Served with rice (add \$3.00 for shrimps or duck \$5.00 for scallops).
40. **Red Curry Panaeng (vegetarian/chicken/fish/shrimps)** ..... \$23.00  
Creamy coconut curry, kaffir leaves, season's vegetables. Served with rice (add \$3.00 for shrimps)
41. **Mussaman Red Curry (vegetarian/chicken/beef/fish/shrimps/scallops)** ..... \$23.00  
Coconut milk with potatoes, carrots, fried onions, tamarind sauce. Served with rice (add \$3.00 for shrimps or \$5.00 for scallops).

## Thai Grills

42. **Oak Kai Yang** ..... \$28.00  
Grilled chicken breast marinated in Thai herbs, served with rice and vegetables. Gluten-free also available.

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

43. **Ko Thai Grilled Salmon** ..... \$34.00  
 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.
44. **Koong Pao** ..... \$37.00  
 Grilled Tiger shrimps, Thai-style marinated and grilled. Served with rice and sautéed vegetables in a sweet and sour sauce. Gluten-free also available.
45. **Nuea Ping** ..... \$43.00  
 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.

## Desserts

46. **Banana fritters** ..... \$6.50  
 Deep fried banana served with or without ice cream.
47. **Kao Neo Mamuang** ..... \$6.50  
 Slices of yellow mango, steamed sticky rice mixed with coconut milk.
48. **Kao Toom Keo** ..... \$8.00  
 Sticky rice mixed with black beans, banana, stripes of young coconut, palm sugar, steamed and then grilled

## Beers

- Singha** ..... \$7.00
- Sapporo** ..... \$7.00

## Beverages

- Mango juice** ..... \$3.00
- Sparkling water 750ml** ..... \$5.50
- Sparkling water 250ml** ..... \$2.50
- Soft drinks** ..... \$1.50
- Tea** ..... \$1.50
- Tea (pot)** ..... \$4.00
- Coffee** ..... \$2.00

