

STARTERS

Tofu Satay

Thai shish-kabob, marinated in Thai herbs and coconut milk, served with our delicious peanut sauce, complimented with a side of cucumber salad.

Summer Roll

Fresh Thai salad rolls filled with holy basil, bean sprout, romaine lettuce and carrot.

Egg Roll

Lettuce Wraps

Diced tofu, celery, carrot, water chest nuts and scallion tossed in hoisin sauce topped with crunchy noodles. Served with crisp lettuce bowl.

Golden Triangle

Golden fried tofu served with our delicious Peanut sauce.

Seaweed salad

Organic Edamame

DESSERTS

Mango or Banana with purple sticky rice

Sweet mango or Fried banana on top of sweet purple sticky rice with coconut cream and sesame seeds.

Fried Banana

Spring roll wrapped over banana and sweet coconut flakes topped with honey and sesame seeds.

Taro Custard

Taro root custard mixer with coconut milk.

Coconut Ice Cream

Make from real coconut from Thailand.

Soup

Tom Yum

Spicy and sour with mushroom, onion bellpepper, lemongrass, galangal, kaffe lime leaf.

Coconut Tom Kha

Light creamy coconut soup with mushroom, tomato, onion, bell pepper, cilantro and scallion.

Adamun sea soup

Spicy and sour soup loaded with unexpected ocean flavor soy shrimp, seaweed fish and spicy up with ginger galangal, lemongrass.

Veggie Soup

Light garlic with full veggie in your bowl.

SALAD

*Served with organic spring mix green.

Papaya Pok Pok

A unique Thai Traditional salad of shredded green papaya, grilles soy Shrimp, Green bean, Peanuts and flavored with spicy lime dressing.

Mango Salad

Fresh green mango salad garnished with cashew nuts, toasted coconut flakes, carrot,

Laab Tofu

Spicy minced tofu salad with red onion, scallion, cilantro, mint leave, toasted rice powder.

Happy Salad

Tomato, avocado, cucumber, walnuts, edamame, grilled red onion.

Thai Mex Salad

Tofu satay with Sweet corn, avocado, tomato cucumber topped with spicy salsa.





Entrée

Hot stuff (Kra Pow)

Stir fried with chili, garlic, bell pepper, onion, eggplant, and holy basil.

Sweet 'N' Tanav

Our Thai version of sweet & sour, with mixed of pineapple puree.

Healthy Green, Vegetable Rainbow

A colorful assortment of vegetables stir fried in light brown sauce with a touch of garlic.

Prix Pow

Stir fried with bell pepper, broccoli, carrots, water chestnuts, cashews nuts, onion, roasted chili.

Ginger Rice

Sautéed with mixed vegetables and stir fier with a home mage ginger garlic sauce.

Garlic 'N'

Sautéed with garlic pepper sauce, served with steamed broccoli and carrot.

RICE

Siamese Fried

Thai famous style fried rice with carrot green onion, green pea and tomato.

Basil Fried Rice

Spicy fried rice stir fried with bell pepper, onion, tomato, green onion, and holy basil

Hawaiian Fried

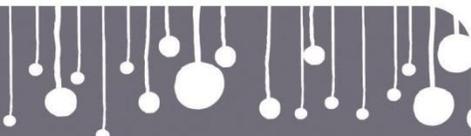
Hawaiian curry infused fried rice with chunks of pine apple cashew nuts, onion, raisins and scallion, served in

Jade Fried Rice

Chef specialty green curry fried rice with eggplant, bell pepper, onion, green pea, carrot and holy basil.

Brown Fried Rice

A perfect mix of red and brown jasmine rice stir fried with season vegetable.



Noodle

Pad Thai

Stir fried rice noodles with egg, bean sprouts, green onion served with lime and crushed peanuts on the side.

Drunk man Noodles

Thai fusion of drunken noodles with an even more intoxicating kick! Thai spicy stir fried spaghetti with bell pepper, onion, green onion and holy basil



CURRY

Red Curry

Red curry blended with creamy coconut milk, bamboo shoots, squash, bell pepper, and holy basil.

Green Curry

Eggplant, bamboo shoots with spinach infused coconut milk garnished with holy basil, squash, carrot and bell pepper, green pea, chili in green curry. A jewel!

Garee-Yellow

Yellow curry blended with creamy coconut milk, carrot, potato and onion.

Banana

Panang curry infused with coconut milk, carrot, green pea, bell pepper, sauash and holy basil.

Pra Ram

Rich peanut curry sauce over a bed of spinach and steam broccoli on a sizzlina hot plate.