

## Appetizers

### Combo Appetizer

(2) Satay, (2) Fried Tofu, (2) Koong Houm Pa, (2) Crab Rangoon, and (2) Spring Roll, served with cucumber sauce, sweet and sour and peanut sauce.

**Spring Roll** (2 pieces, fried) Vegetable roll

**Tiger Cry** Grilled beef served with a mild lemony spicy sauce

**Satay** (5 pieces, fried) Served with cucumber sauce and peanut sauce. Chicken tenderloin skewers marinated in coconut milk and mild curry spices.

**Koong Houm Pa** (6 pieces, fried) Chicken and shrimp wrapped in a crispy shell and served with sweet and sour sauce

**Crab Rangoon** (6 pieces, fried) Served with sweet and sour sauce

**Fried Tofu** (6 pieces, fried) Served with peanut sauce

### Tom Yum

Chicken, Tofu or Vegetable

Spicy & sour galangal, lemongrass and kaffir lime flavored soup with mushrooms and green onions. Shrimp

### Tom Kha

Chicken, Tofu Or Vegetable

Spicy & sour galangal, lemongrass and kaffir lime soup with coconut milk, baby corn & gr. onions. Shrimp

## Soups

## SALADS

**Thai Salad** Regular salad served with a peanut curry dressing.

Lettuce, red cabbage, carrots, cucumber, tomatoes, red and green peppers and bean sprouts topped with fried tofu.

### Thai Apple Salad

Refreshing combination of shrimp, chicken, red onions and tart apples gently tossed in a light nam pla sauce and topped with roasted cashews and sweet coconut flakes.

### Papaya Salad (seasonal)

Traditional salad with julienned green papayas, sweet carrot and tomatoes in a special lime dressing with lettuce and crushed peanuts.

## Special Dishes

**Thai Steak** Tender chunks of beef topped with a garlic steak sauce and served with steamed vegetables

### Kra Tiem Steak

Steak Infused With A Special Garlic Oyster Sauce With Coconut Milk. Served with Lettuce and A Black Pepper Lime Sauce And Presented With An Array Of String Beans, Carrots And Potato Spears Blanched In A Light Soybean Oil.

**Sesame Chicken** Crispy chicken stir-fried with bell peppers, onions, peapods and carrots in a tasty sesame sauce

### Bangkok Chicken

Crispy chicken with a sweet chili soybean glaze stir-fried with fresh peapods, red and green peppers, carrots and onions and topped with roasted cashews

### Angel Noodle

Shrimp and chicken stir-fried with wide rice noodles in a coconut yellow curry sauce with peapods, water chestnut, carrot and bamboo

**Yam Beef** (cold dish) Grilled sliced tender beef with cucumber, tomatos and lettuce tossed with a special yam sauce.

**Larb** (cold dish) chicken, beef

Minced meat with onion, sliced green beans, and roasted rice powder prepared with a touch of lime juice & larb sauce.

### Drunken Noodle

Chicken, pork or tofu, beef, shrimp or scallop wide rice noodle in a basil garlic sauce stir-fried with broccoli, onion, peapod, bell pepper and carrot with a splash of white wine.

### Peanut Curry Noodle

Chicken, pork or tofu, beef, shrimp or scallop Our popular coconut red curry and peanut butter sauce atop of wide rice noodles and our choice of meat.

### House Special

Chicken, Pork And Beef With Water Chestnut, Bamboo, Mushroom, And peapods Carrot In A Flavorful Brown Sauce, Topped With Roasted Peanuts

### Masaman Curry

Chicken, pork or tofu, beef, shrimp or scallop

Masaman Curry with red chili, galangal, lemongrass and kaffir lime leaves and a hint of tamarind, cinnamon and coriander prepared with potatoes, carrots, onions and red and green peppers and topped with masted peanuts.

## Entrees

All entrées come with steamed rice, except noodle dishes. Please specify your level of spice when ordering. (Mild(+), Medium(+), and Thai Hot).

Indicates that an entree is pre-spiced as mild blue may be made spicier if desired. Thai chili Peppers are spicier than most so please be aware and order accordingly. We are not responsible for the spiciness of your ordered entree. Please keep in mind that fish sauce is a staple in that cooking and all of our curries include shrimp pasta. Following tradition, we prepare our dishes authentically. We will substitute a mushroom sauce for those with allergies or dietary restrictions. These following gluten-free diet should not order dishes with, brown sauces as we use a wheat-based soy sauce. Please inform our server with any other dietary concerns.

Entreen: Chicken, Pork or Tofu (l), Beef (l), Shrimp or Scallops(l)

- **1. Pad Prik** Red & green pepper, Spanish onion, green onion, & mushroom in a garlic brown sauce
- **2. Pad Ped** Eggplant, mushroom, Spanish onion, red and green pepper, in a coconut red curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves.
- **3. Bai Gra Prow** Red and green pepper, and carrot in a basil garlic sauce.
- **4. Nam Sun Hoi** Green onion, carrot and mushrooms in a flavorful oyster sauce.
- **5. Almond** Onion, green onions, bamboo, water chestnut, green pepper and mushroom in a garlic brown sauce topped with almonds.
- **6. Cashew** Spanish onions, green onion and bamboo, in a garlic brown sauce topped with roasted cashews.
- **7. Pad Pak** Broccoli, peapods, mushrooms, bamboo, carrot, baby corn, water chestnut in a garlic brown sauce.
- **8. Kow Pote** A baby corn specialty with peapods, mushrooms and carrots in a garlic brown sauce.
- **9. Prik Nor Mai** Bsamboe, carrot, spanish onion and mushroom in a garlic brown sauce.
- **10. Gang Garee** Potato and green onions in a coconut yellow curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves with turmeric and a hint of star anise, cumin and coriander.
- **11. Kra Tiem Prik Tai** Green onion and water chestnut, in a black pepper, garlic brown sauce served over lettuce.
- **12. Kana** Sautéed broccoli in a garlic brown sauce
- **13. Pad Khing** Ginger stir-fried with mushroom, and peapods, & green onions, carrots, onions and water chestnut in a garlic brown sauce.
- **14. Gang Kew Wan** Coconut green curry sauce with green chilies, galangal, lemongrass and kaffir lime leaves with a hint of cumin and coriander, stir-fried with red and green peppers, bamboo, baby corn, eggplant and peas.
- **15. Gang Gai** Bamboo strip, red and green pepper and ... mushrooms in a coconut red curry flavored with red chili, . . . galangal, lemongrass and kaffir lime leaves.
- **16. Sweet & Sour** (unbreaded) Carrot, red and green peppers, spanish onions and pineapple in a sweet sauce.
- **17. Panang** Red and green pepper in a coconut red curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves.
- **18. Gang Pha** "Jungle curry" flavored with red chili, galangal, lemongrass and kaffir lime leaves stir-fried with string bean, eggplant, bamboo and baby corn without coconut milk.
- **19. Prik Khing** String beans in our jungle curry flavored with red chili, galangal, lemongrass and kaffir lime leaves without coconut milk.

## SEAFOOD

### 20. Three's Company

Shrimp, beef and pork, in a special brown sauce with peapods, carrot, mushroom, baby corn and bamboo strips

**21. Pla Tod** (Your choice of catfish or tilapia) Filled lightly breaded and fries and topped with a garlic brown sauce

- **22. Pla Jien** (your choice of catfish or blapia) Filled lightly breaded and fried and topped with shrimp and pork in a ginger garlic brown sauce with carrots, red and green peppers, mushrooms, Spanish onions and green

**23. Pla Sweet & Sour** (your choice of catfish or chicken, tilapia) Filled lightly breaded and fried and topped with sweet and sour sauce

**24. Pla Lad Prik** (your choice of catfish or blapia)

Filled lightly breaded and topped with mushrooms, onions abd red and green peppers in a garlic brown sauce.

**25. Pla Choo Choe** (your choice or tilapia)

Filled lightly breaded and fried and topped with red and green peppers, in our jungle curry flavored with red chili, galangal, lemongrass and kaffir lime leaves with out milk.

➤ **26. Pla Dook Pad Ped** (your choice or tilapia)

Filled lightly breaded and fried and topped with eggplant, mushrooms, Spanish onions, red and green peppers in a coconut Curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves.

### 27. Bangkok Seafood Combo

Sizzling platter of ashrimp, scallops and imitation crabmeat with broccoli, peapods, carrots, mushrooms, water chestnut, baby corn and bamboo in a garlic brown sauce.

### 28. Pao Tak

Shrimp, scallop and imitation crabmeat with a special sweet, water chestnut, bamboo and bell peppers in a light brown pad sauce.

### 29. Pad Talay

Shrimp and scallops in a coconut red curry sauce flavored with red chili

## Noodles

Noodles: Chicken, Pork or Tofu, Beef, Shrimp or Scallops

**30. Pad Thai** Famous Thai stir-fry of rice noodles with egg, bean sprout, and onions topped with crushed peanuts in a light sweet sauce.

**31. Pad Se-ew** Wide rice noodles stir-fried with egg, bean sprouts and broccoli in a garlic brown sauce.

**32. Glass Noodles** Bean-thread vemicelli with fresh carrots, black mushrooms, onions and scallions in a tasty sesame oyster sauce.

**33. Ladna** Traditional Chinese broccoli stir-fried in a sesame oyster sauce and served atop of wide rice noodles.

## Duck

➤ **34. Flamed Duck** Sizzling platter of half duck with mushroom, red & green pepper, carrot and spanish onion Chef's duck sauce

**35. B.B.Q. Duck** Half duck in a garlic brown sauce with green onions

➤ **36. Curry Duck** Half duck in a coconut red curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves with red & green peppers, carrots, tomatoes and pineapple.

## Fried Rice

**37. Fried Rice** Egg, onions, peas and carrots, chicken, pork or tofu, beef, shrimp or scallop

### 38. Bangkok Fried Rice

Shrimp and chicken in a special sweet chili paste with egg, braccoli, pepapads, white onions, peas, carrots and roasted cashews.

➤ **39. Curry Fried Rice** chicken, pork or tofu, shrimp or scallop, Egg, onions, peas and carrots in a yellow curry sauce flavored with red chili, galangal, lemongrass and kaffir lime leaves with burmeric and a hint of star anise, cumin and coriander.

## Vegetables

**40. Vegetable Tofu** Broccoli, pepapeds, mushrooms, bamboo, carrots, baby corn and water chestnut in a garlic brown sauce.

➤ **41. Vegetable Curry Tofu** Broccoli, pepapeds, mushrooms, bamboo, carrots, baby corn and water chestnut in a yellow curry sauce flavored with red chili, galangal, lemongrae and kaffir lime leaves with turmeric and a hint of star anise, cumin and coriander.

**42. String Beans With Steamed Tofu** String beans, mushroom, eggplant and steamed tofu in a basil garlic brown sauce.

## DESSERT

Coconut Ice Cream

Mango & Coconut Sticky Rice

## Catering • Wine • Beer