

APPETIZERS

1. *Chicken Satay (Kai-Sa-Tay)* \$6.95
Marinated chicken breast tips, grilled on bamboo skewers.
Served with peanut sauce and cucumber relish.
2. *Thai Spring Rolls (Por-Pia-Tord)* \$4.95
Crispy rolls filled with vegetables, herbs and spices.
Served with honey-pepper sauce.
3. *Vegetable Balls (Pak-Trod)* \$5.95
Minced vegetables in special batter. Served with honey-pepper sauce.
4. *Thai Fish Cake (Tord-Mun-Plah)* \$5.95
Pan fried Thai style fish cake mixed with herbs and spices.
Served with honey pepper peanut sauce.
5. *Fresh Tofu Delight (Yum-Toa-Hu)* \$5.95
A salad of fresh crisp cucumbers, cilantro and onion with a mild
sweet and sour peanut dressing (no oil) on fresh tofu. (Light & Refreshing)
6. *Thai Vegetarian Curry Rolls (Por-Pia-Kalee)* \$4.95
Crispy rolls filled with vegetables and yellow curry sauce.
Served with honey-pepper sauce.
7. *Crispy Tofu (Tao-Hu-Tord)* \$5.95
Served with honey-pepper-peanut sauce.
8. *Happy Shrimp Balls (Luk-Chin-Kung)* \$6.95
Pan-fried shrimp balls. Served with honey-pepper sauce.

SOUPS

ALL SOUPS ARE SERVED IN A VOLCANO POT
INDIVIDUAL CUPS FOR \$2.95 SHRIMP \$3.50

9. *Hot and Sour Soup Thai Style (Tom-Yum)* \$9.95
Sliced chicken breast with mushrooms, lemon grass,
light pepper paste and lemon juice. Shrimp add \$3.00
10. *Chicken Coconut Soup (Tom-Ka-Kai)* \$10.95
Hot and sour soup with coconut milk, lemon grass, galanga,
kaffir lime leaves and fresh sliced mushrooms. (Add shrimp for \$3.00)
11. *Tofu Soup (Tom-Jued-Tofu)* \$9.95
Tofu, minced chicken, green onions, vegetables and
silver noodles in clear mild soup. (Add shrimp for \$3.00)
12. *Fisherman's Soup (Poh-Teak)* \$13.95
Combination of large Tiger shrimp, mussels, calamari and scallops in
hot and sour soup with lime juice and fresh basil. (Not available in a cup)

(Beef for \$1.00, Shrimp for \$3.00 or Seafood for \$4.00)
Many entrees can be modified to vegetarian tastes. Please ask!

SALADS

(Order as an entree or share as a dinner salad)

13. *Thai Style Beef Salad (Yum-Nua)* \$10.95
Beef charbroiled sliced and tossed with crispy lettuce, cucumber, onions, light pepper paste, fresh mint and lime juice.
14. *Shrimp Salad (Phar-Kung)* \$12.95
Grilled Tiger shrimp seasoned with mint leaves, lemon grass and onions, tossed with pepper and lime juice. Served on fresh lettuce leaves.
15. *Thai Chicken Salad (Laab-Kai)* \$9.95
Minced chicken breast blended with fresh herbs and lime juice. Served on fresh lettuce leaves.
16. *Papaya Salad (Som-Tum)* \$9.95
Light and delicious. Shredded fresh green papaya, peanuts, tomato and, green onions, with a special Thai dressing (no oil).

NOODLES

17. *Pad Thai Noodles - VERY POPULAR!* \$9.95
Stir fried rice noodles with chicken, bean sprouts, green onions and egg in a tasty sauce. Topped with ground peanuts.
18. *Pad Thai Seafood (Pad-Thai-Ta-Ley)* \$13.95
Combination of shrimp, mussels, calamari and scallops. Stir fried with Pad Thai.
19. *Chiang Mai Noodles (Pad-Thai-Wun-Sen)* \$9.95
Stir fried bean noodles with chicken, bean sprouts, green onion and egg in a light brown sauce. Topped with ground peanuts.
20. *Broccoli Noodles (Pad-See-lew)* \$9.95
Stir fried flat rice noodles with chicken mild black soy sauce, broccoli and egg.
21. *Taste of Thailand Noodles (Pad-Sen-Lung)* \$9.95
Stir fried flat rice noodles with chicken, carrots, broccoli, red and green bell peppers and onions in a honey-pepper sauce.
22. *Skinny Noodle with Gravy (Bammie-Rad-Nar)* \$9.95
Pan- fried skinny noodles covered with chicken mushrooms, broccoli, bamboo Shoots and light brown sauce.
23. *Seafood combo skinny noodle with gravy (Rad-Nar-Taley)* \$13.95
Pan fired skinny noodle with shrimp, mussels, calamari, scallops and light brown sauce.
24. *Spicy Noodle with Chicken (Drunk-Noodle)* \$9.95
Another very popular noodle dish. Stir fried flat noodles with minced chicken, tomatoes, bean sprouts and fresh basil.

(Beef for \$1.00, Shrimp for \$3.00 or Seafood for \$4.00)

Many entrees can be modified to vegetarian tastes. Please ask!

25. *Sea Food Combo Spicy Noodle (Kee-Mao-Ta-Ley)* \$13.95
 Combination of shrimps, mussels, calamari and scallops. Stir-fried with flat noodles, tomato, bean sprouts and fresh basil.
26. *Southern Noodle (Guey-Tiew-Kalee)* \$10.95
 Stir fried flat rice noodle with chicken, bean sprouts, green onions, potato, and medium yellow curry sauce.
27. *Skinny Noodle with Shrimp (Ba-Mee-Kung)* \$12.95
 A light noodle dish cooked with large Tiger shrimp, bean sprouts, green onions, carrots, red and green bell peppers. Topped with peanuts.

FRIED RICE

28. *Thai Fried Rice (Kao-Pad)* \$9.95
 Original Thai-style fried rice with chicken, onions, tomato, peas, carrots and egg.
29. *Pineapple Fried Rice (Kao-Pad-Saparod)* \$13.95
 Combination of chicken, shrimp and diced pineapple topped with cashew nuts.
30. *Fresh Basil Fried Rice (Kao-Pad-Kaprow)* \$9.95
 Fried rice with chicken, onions, tomatoes and fresh basil.
31. *Fresh Basil Fried Rice with Seafood (Kao-Kaprow-Taley)* \$13.95
 Fried rice with Tiger shrimp, mussels, calamari, scallops, onions, tomato, red and green bell peppers, and fresh basil.
32. *Vegetarian Curry Rice (Koa-Pad-Khag)* \$9.95
 Combination of rice, fresh tomatoes, onion, green onion, potatoes and broccoli in yellow curry. Served with cucumber sauce. (Add chicken for \$2.00)

CURRIES

(SERVED WITH STEAMED JASMINE WHITE RICE)

33. *Red Curry with Chicken (Pa-Nang-Kai)* \$10.95
 Boneless chicken breast with thick red curry paste, vegetables, coconut milk and fresh basil.
34. *Red Curry with Beef (Pa-Nang-Nau)* \$11.95
 Tender slices of beef with thick red curry paste, vegetables, coconut milk and fresh basil.
35. *Green Curry with Chicken (Keao-Wan)* \$10.95
 Boneless chicken breast with spicy green curry paste, vegetables, coconut milk and fresh basil.
36. *Yellow Curry with Chicken (Kang-Ka-Lee)* \$10.95
 Boneless chicken breast with yellow curry paste, onions, potato, coconut milk and cucumber sauce.

(Beef for \$1.00, Shrimp for \$3.00 or Seafood for \$4.00)
 Many entrees can be modified to vegetarian tastes. Please ask!

37. *Pineapple Curry with Shrimp (Kang-Kung-Saparod)* \$13.95
Large Tiger shrimp sautéed in special curry paste, pineapple, tomato, fresh basil and coconut milk.
38. *Combination Veggie Curry (Kang-Pak)* \$10.95
Mixed fresh vegetables cooked in red curry paste, coconut milk and fresh basil.
39. *Green Curry with Shrimp (Keao-Wan-Kung)* \$13.95
Large Tiger shrimp with spicy green curry paste, bamboo shoots, red and green bell peppers, and fresh basil.

ENTREES

(SERVED WITH STEAMED JASMIN WHITE RICE)

40. *Ginger Shrimp (King-Kung)* \$12.95
Stir-fried large shrimp with fresh ginger, onion, red and green bell peppers, mushrooms and green onions.
41. *Chicken Basil (Kaprow-Kai)* \$9.95
Minced chicken breast sautéed with garlic, fresh peppers, onions, bamboo shoots and fresh basil.
42. *Pepper Chicken (Kai-Pad-Prik)* \$9.95
Tender chicken slices sautéed with onions, red and green bell peppers, carrots, garlic and fresh spices.
43. *Southern Chicken (Kai-Pad-Kalee)* \$10.95
Chicken breast slices sautéed with onions, garlic, potatoes, red and green bell peppers, green onions and yellow curry sauce.
44. *Pepper Steak Thai Style (Nua-Pad-Prik)* \$10.95
Tender beef slices sautéed with onions, carrots, red and green bell peppers in a light Thai brown sauce.
45. *Lemon Grass Chicken (Kai-Takai)* \$9.95
Stir fried chicken breast slices with fresh lemon grass, carrots, baby corn, onions, red and green bell peppers, garlic and spices.
46. *Stir Fried Clear Noodles with Shrimp (Pad-Wun-Sen-Kung)* \$12.95
Large Tiger shrimp stir fried with clear noodles, egg, vegetables and green onions.
47. *Bangkok Shrimp (Kung-Pad-Ped)* \$13.95
Large Tiger shrimp sautéed with red curry paste, bamboo shoots, onions, red and green bell peppers, green onions, a touch of garlic and fresh basil for aroma.
48. *Thai Style Sweet and Sour Chicken (Pad-Prio-Wan)* \$9.95
Chicken breast slices, pineapple, cucumber, tomatoes, onions, green onions, red and green bell peppers, and pineapple juice.
49. *Cashew Chicken (Pad-Himapan)* \$9.95
Stir fried chicken breast slices with cashew nuts, carrots, baby corn, onions, red and green bell peppers, and light pepper sauce.

(Beef for \$1.00, Shrimp for \$3.00 or Seafood for \$4.00)

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50. *Beef Basil (Kaprow-Nua)* \$10.95
Tender beef sautéed with garlic, fresh red and green bell peppers, onions, bamboo shoots and fresh basil.
51. *Southern Shrimp (Kung-Pad-Kalee)* \$13.95
Large Tiger shrimp sautéed with onions, garlic, potato, red and green bell peppers, green onions and yellow curry sauce.
52. *Siam Curry (Pad-Keao-Wan)* \$10.95
Fresh green curry paste stir fried with vegetables, light coconut milk and choices of meat, chicken, beef, and tofu. (Add shrimp for \$3.00 or Beef for \$1.00)
53. *Popeye (Param-Rong-Song)* \$10.95
Steamed mixed vegetables, topped with chicken in a tasty peanut sauce.
54. *Ginger Chicken (King-Kai)* \$9.95
Stir fried sliced chicken breast with fresh ginger, onions, red and green bell peppers, mushrooms and green onions.
55. *Lemon Grass Shrimp (Kung-Takai)* \$12.95
Large Tiger shrimp sautéed with fresh lemon grass, onions, red and green bell peppers, carrots, baby corn, garlic and spices.
56. *Vegetarian's Delight (Pad-Pak-Tofu)* \$9.95
Tofu stir fried with fresh mixed vegetables in special Thai sauce and spices.
57. *Bangkok Beef (Nua-Pad-Ped)* \$11.95
Tender beef slices, sautéed with red curry paste, bamboo shoots, onions, green onions, red and green bell peppers, a touch of garlic and fresh basil for aroma.
58. *Stir Fried Clear Noodles with Chicken (Pad-Wun-Sen)* \$9.95
Chicken breast slices, stir fried with clear noodles, egg, vegetables and green onions.
59. *Pepper Shrimp (Kung-Pad-Prik)* \$12.95
Large shrimps sautéed with onions, red and green bell peppers, carrots, garlic and fresh spices.
60. *Thai Style Sweet and Sour Shrimp (Pad-Prio-Wan-Kung)* \$12.95
Large Tiger shrimp with pineapple, fresh cucumber, tomatoes, onions, green onions, red and green bell peppers, and pineapple juice.
61. *Ginger Beef (King-Nua)* \$10.95
Stir fried tender beef with fresh ginger, onions, red and green bell peppers, mushrooms and green onions.
62. *Bangkok Chicken (Kai-Pad-Ped)* \$10.95
Stir fried sliced chicken breast with red curry paste, bamboo shoots, onions, green onions, red and green bell peppers, a touch of garlic and fresh basil for aroma.
63. *Shrimp Basil (Kaprow-Kung)* \$12.95
Large Tiger shrimp sautéed with garlic, red and green bell peppers, onions, bamboo shoots and fresh basil.

(Beef for \$1.00, Shrimp for \$3.00 or Seafood for \$4.00)
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64. *Garlic Beef (Nua-Ka-Tiam)* \$13.95
Stir fried sliced beef with chef's garlic sauce. Served over mixed vegetables.
65. *Cashew Shrimp (Pad-Himapan-Kung)* \$12.95
Stir fried large Tiger shrimp with cashew nuts, carrots, baby corn, onions, red and green bell peppers, and a light pepper paste.
66. *Southern Beef (Nua-Pad-Kalee)* \$11.95
Tender beef sautéed with onions, garlic, potato, red and green bell peppers, green onions and yellow curry sauce.

HOUSE SPECIALTIES

67. *Garlic Chicken (Kai-Ka-Tiam)* \$12.95
Stir fried sliced chicken breast with chef's garlic sauce. Served over mixed vegetables and steamed Jasmine rice.
68. *Ginger Fish (Pal-Pad-King)* \$15.95
Pan fried catfish fillets with fresh ginger, onions, mushrooms, red and green bell peppers, and green onions in a light brown sauce. Served with steamed jasmine rice.
69. *Northern Dinner* \$12.95
Enjoy our original Northern Thailand cuisine: Grilled boneless chicken breast with fresh green papaya salad. Served with steamed sticky rice.
70. *U-Don Dinner* \$12.95
Pad Thai, vegetable balls, Thai spring rolls. Served with honey-chili sauce.
71. *Seafood Ala Puket (Ta-Lae-Ka-Lee)* \$17.95
Large shrimps, sea scallops, mussels, calamari sautéed with yellow curry sauce and vegetable. Served with steamed jasmine rice.
72. *"Thai Style" Catfish in Curry Sauce (Pla-Pa-Nang)* \$16.95
Crispy pan-fried catfish fillets, topped with spicy curry sauce, fresh basil, kaffir lime leaves, red and green bell peppers. Served with steamed jasmine rice.
73. *Large Shrimp with Garlic Sauce (Kung-Ka-Tiam)* \$16.95
Large Tiger shrimp sautéed with chef's delicious garlic sauce. Served over mixed vegetables and steamed jasmine rice.
74. *"Thai Style" Special Sea Food Combo (Pad-Ta-Lae)* \$17.95
Vegetable sautéed with scallops, shrimps, calamari, mussels in a light pepper paste and a touch of garlic. Served with steamed jasmine rice.
75. *Puket Fish (Pha-Lad-Kalee)* \$16.95
Crispy pan-fried catfish fillets, topped with Southern Style yellow curry and vegetable sauce.

Extra Rice available for \$1.50 Peanut Sauce \$1.50

A 20% gratuity will be added for parties of six or more.

(Beef for \$1.00, Shrimp for \$3.00 or Seafood for \$4.00)
Many entrees can be modified to vegetarian tastes. Please ask!

DESSERTS

<i>Sweet rice with fresh mango</i>	\$4.95
<i>Sweet rice with Thai custard</i>	\$4.95
<i>Sweet rice with coconut ice cream</i>	\$4.95
<i>Sweet rice with mango ice cream</i>	\$4.95

BEVERAGES

NON-ALCOHOLIC

<i>Hot tea</i>	\$1.00
<i>Luzianne ice tea</i>	\$1.00
<i>Soft drinks</i>	\$1.00
<i>Thai ice coffee</i>	\$2.95
<i>Thai ice tea</i>	\$2.95
<i>Orange juice</i>	\$1.95
<i>Lemonade</i>	\$1.95
<i>Hawaiian punch</i>	\$1.95
<i>Pineapple juice</i>	\$1.95
<i>Mango juice</i>	\$2.95

IMPORTED BEERS

<i>Paulaner Hefeweizen (Germany)</i>	\$3.50
<i>Singha (Thailand)</i>	\$3.50
<i>Kaliber Non-Alcoholic (Ireland)</i>	\$3.50

DOMESTIC BEERS

<i>Budweiser</i>	\$2.50
<i>Bud Light</i>	\$2.50
<i>Miller Lite</i>	\$2.50

WINES

<i>Sutter Home chardonnay</i>	\$2.95
<i>Sutter Home White Zinfandel</i>	\$2.95
<i>Sutter Home Cabernet Sauvignon</i>	\$2.95
<i>Akadama Plum</i>	\$3.25
<i>William Hill Chardonnay (Serves 4)</i>	\$19.95
<i>Sutter Home Gewurztraminer (Serves 4)</i>	\$12.95
<i>Clos du Bois Merlot (Serves 2)</i>	\$13.95
<i>William Hill Cabernet Sauvignon (Serves 4)</i>	\$27.95
<i>Akadama Plum (Serves 4)</i>	\$12.95

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