

APPETIZERS

AP1. ROOOM ARE HAN CHAUN CHIM

- A. Spring rolls with minced pork, chicken satay, butterfly prawns, homemade shrimp cakes & fish cakes 35.95
 B. Lettuce wrap with chicken, calamari, crispy wontons, goong non hae and BBQ beef 39.95

AP3. ATTRACTION

- A. Deep fried calamari marinated with Thai spices 15.95
 B. Crispy wontons stuffed with minced shrimp (8pcs) 14.95
 C. Neua Yang - sliced BBQ New York beef served with spicy dipping sauce 15.95

AP4. CHICKEN WINGS

- A. Marinated, served with zesty sauce 13.95
 B. Boneless, stuffed with veggies & glass noodles (2pcs) 13.95

AP5. POR PIA TOD (4pcs)

- A. Thai spring rolls with minced pork 12.95
 B. Veggy spring rolls 11.95
 C. Spring rolls with tiger prawns, minced pork, glass noodles & asparagus (2pcs) 10.95

AP6. THAI SATAY (4 Skewers)

- Marinated in a mixture of Thai spices & coconut milk, served with peanut sauce
 Choice of chicken, beef, or pork 14.95

AP7. TOD MUN PLA, GOONG (2pcs)

- 🔥 A. Homemade fish cakes 10.95
 🔥 B. Homemade shrimp cakes 11.95

AP8. TOW HOO TOD

- Deep fried fresh tofu served with homemade spicy house sauce 10.95

AP9. BUTTERFLY PRAWNS

- Deep fried tiger prawns served with plum sauce (4pcs) 14.95

AP10. LETTUCE WRAP

- 🔥 A. Lean minced beef or chicken with fresh basil 19.95
 🔥 B. Minced Long Island duck 24.95

AP12. GOONG NOON HAE (2pcs)

- Deep fried tiger prawns wrapped with noodles, served with tangy plum sauce 9.95

AP14. PIG JOWL

- A. BBQ with delicious Thai spicy sauce 16.95
 🔥 B. Num tok - seasoned with roasted rice, fresh lime juice, nam-pla & Thai chili 18.95

SOUP

SO21. TOM YUM

- 🔥 Hot, spicy & sour soup with mushrooms, tomato, lemon grass & Thai spices
- | | | |
|---------------|------|-------|
| | S | L |
| Chicken | 6.95 | 17.95 |
| Prawns | 7.95 | 19.95 |
| Mixed seafood | | 22.95 |

SO22. TOM KAH

- 🔥 Hot, spicy & sour soup with mushrooms, lemon grass & coconut milk
- | | | |
|---------------|------|-------|
| | S | L |
| Chicken | 7.95 | 18.95 |
| Prawns | 8.95 | 20.95 |
| Mixed seafood | | 23.95 |

SO23. PO TAEK

- 🔥 Hot, spicy & sour clear soup with mixed seafood or basa fillet, fresh basil & red onions 22.95

SO24. KAENG JERD WOON SEN

- Clear soup with minced pork, glass noodles, spinach & tofu 19.95

THAI FUSION

TF3. GRILLED SABA FISH (MACKEREL)

- 🔥 Marinated and grilled. Served with spicy dipping sauce 14.95

TF5. FRESH CLAMS

- 🔥 A. Sauteed with black bean sauce 19.95
 🔥 B. Stir fried with Thai chili & fresh basil 19.95

TF8. BBQ BEEF SHORT RIBS

- A. Marinated and grilled. Served with spicy dipping sauce 15.95
 🔥 B. Stir fried with onions, bell peppers & spicy basil sauce (Grapau) 20.95

SALAD

SA31. YUM WOON SEN

- 🔥 Minced pork & shrimps with glass noodles, fresh lime juice, nam-pla & Thai 16.95

SA32. THAI SALAD ROLL

- Your choice of chicken, prawns, or veggy 6.50

SA33. LARB GAI

- 🔥 Minced chicken mixed with fresh lime juice, roasted rice, nam-pla & Thai spices 16.95

SA34. YUM NEUA (BEEF SALAD)

- 🔥 Sliced grilled New York beef mixed with fresh lime juice, nam-pla & Thai chili 16.95

SA35. YUM RUAMMITR TA-LAY

- 🔥 Tiger prawns & squid seasoned with fresh lime juice, nam-pla & Thai chili 19.95

SA36. SOM TUM MALAGOR

- 🔥 Green papaya strips seasoned with fresh lime juice, nam-pla & Thai spices (seasonal) 16.95

SA37. SOM TUM MALAGOR TA-LAY

- 🔥 Green papaya strips seasoned with fresh lime juice, nam-pla, Thai spices with tiger prawns & squid (seasonal) 19.95

VEGETABLES

VE101. MIXED VEGETABLES

- Mixed seasonable vegetables with your choice of sauce: oyster, Thai black bean, Chiang Mai, peanut, sweet & sour, red curry, green curry, yellow curry 16.95

- With chicken, beef, pork or tofu 19.95
 With tiger prawns 21.95

VE102. PAD TOFU

- 🔥 Stir fried fresh tofu with mixed seasonal vegetables 17.95

VE103. BUDDHIST VEGETABLES

- Bean sprouts, mushrooms, tofu, carrots, snow peas & fresh basil (foil wrap) 17.95

VE105. CHIANG MAI ASPARAGUS

- 🔥 Fresh asparagus & dried tofu stir fried with Chiang Mai sauce (seasonal) or green beans 17.95

VE106. GREEN BEANS

- 🔥 Stir fried green beans with dried shrimps in hot chili paste 16.95

CURRIES

- With your choice of
 Chicken, beef, pork, or tofu 19.95
 Tiger prawns 21.95

CU51. HORW MOK MAPRAO

- 🔥 Red curry sauce and coconut meat

CU52. KAENG MATSAMAN

- 🔥 Rich and tantalizing matsaman curry topped with peanuts

CU53. PANANG CURRY

- 🔥 Lime leaves with panang curry sauce & bell peppers

CU54. TRADITIONAL THAI CURRY

- 🔥 A. Red curry with coconut milk, bamboo shoots, bell peppers & fresh basil
 🔥 B. Green curry with coconut milk, eggplant, bell peppers & fresh basil
 🔥 C. Yellow curry with coconut milk, carrots & potatoes

CU55. KAENG SAPPAROD

- 🔥 Red curry paste, fresh pineapple & coconut milk

CU57. JUNGLE CURRY (WITHOUT COCONUT MILK)

- 🔥 Traditional country style curry with bamboo shoots, mixed seasonal vegetables & fresh basil

🔥 touch of spice 🔥 medium spice 🔥 spicy 🔥 very spicy

**Please note that not all ingredients are listed, if there are any allergies or dietary concerns please inform your server.
 Parties of 6 or more will be subject to a 15% gratuity charge**



NOODLES

NO111. PAD THAI TRADITIONAL

- A. Stir fried rice noodles with shrimps, grounded peanut, chili paste, egg & bean sprouts 18.95
- B. Vegetarian 17.95
- C. Tamarind sauce with tiger prawns 20.95

NO113. PAD SEE IW

- Stir fried fresh rice noodles with broccoli & egg with your choice of chicken, beef, or pork 18.95

NO114. GWOI TEAW PAD KEE MAO

- Stir fried fresh rice noodles with Thai herbs, fresh chili & basil
- A. Choice of chicken, beef, pork, or vegetarian 18.95
- B. Mixed seafood (prawns & squid) 20.95

NO115. BAMEI ROMMITR

- Stir fried rice vermicelli with mixed seafood (prawns & squid) with South East Asian curry 20.95

NO116. RAD NA

- A. Fresh rice noodles with Thai gravy and vegetables (choice of chicken, beef, or pork) 18.95
- B. Fresh rice noodles and seafood (prawns & squid) with Thai gravy & vegetables 20.95

FRIED RICE

FR121. CHILI PEPPER FRIED RICE

- With diced vegetables & egg
- A. Choice of chicken, beef, or pork 17.95
- B. Vegetarian 16.95
- C. Mixed seafood (prawns & squid) 20.95

FR123. KHAO PAD BAI GRAPAU

- Thai chili, onions & fresh basil. Choice of minced chicken, beef, or pork 17.95

FR122. KHAO PAD SAPPAROD

- With fresh pineapple, cashew nuts & raisins topped with pork floss & egg
- A. Choice of chicken, beef, or pork 18.95
- B. Mixed seafood (prawns & squid) 21.95

FR124. KHAO PAD GOONG

- With tiger prawns & egg. Served with sliced cucumbers, tomato & green onions 20.95

SIGNATURE SELECTIONS (SUBJECT TO AVAILABILITY)

SI-41. ARE HAN JAAN BHED (BBQ DUCK)

- A. Stir fried with Thai chili, onions & fresh basil 24.95
- B. Red curry paste with coconut milk & coconut meat 24.95

SI-43. GAI YANG (BBQ CHICKEN)

- Grilled chicken legs with Thai herbs served with a spicy dipping sauce 24.95

STEAMED RICE

STEAMED THAI JASMINE RICE

- SR131. With coconut milk 3.95
- SR132. With blended organic spinach 4.50
- SR133. With brown rice 4.50

- SR134. Roti 4.95

STIR FRIED "WOK WOK"

CHOICE OF CHICKEN, BEEF, OR PORK 19⁹⁵

SF62. PRA LUNM LONG SHONG

- Thai peanut sauce on a bed of spinach

SF63. GAI PAD MA-MUNG HIM MA-PAN

- Cashew nuts, roasted chili & bell peppers

SF64. GAI PAD NAMMAN

- Thai black bean sauce, snowpeas & pineapple

SF65. PAD KATIEM

- Marinated with garlic & white pepper served on a bed of spinach

SF66. MA MAUNG ZONG KRONG

- Minced meat with fresh mango & cashew nuts

SF67. PAD PRIG KHING

- Green beans, lime leaves & spicy sauce

SF68. PAD BAI GRAPAU

- Sauteed with Thai chili, onions & fresh basil

SF69. PAD KHING

- Ginger, onions & mushrooms

SF70. PAD PEAW WANN

- Sauteed with sweet & sour sauce

SF71. PAD MAKUAYAW

- Sauteed with eggplants, fresh basil & Thai chili

SF73. PAD NAM PRIG PAOW

- Sauteed with Thai sweet roasted chili paste

SF74. PAD PED NAUW MAI

- Sauteed with bamboo shoots, bell peppers & chili sauce

SEAFOOD (TA LAY)

SE81. FRESH BC CRAB/LOBSTER

- A. Spicy & sour with mushrooms, lemon grass & Thai spices Current Price
- B. Stir fried with choice of sauce: curry powder, Thai black bean sauce, or Thai chili with fresh basil (🌶️🌶️)

SE82. PLA (FISH)

- A. Deep fried black cod topped with signature 3-flavored sauce with fresh basil served on a bed of spinach 26.95
- B. Black cod steamed in soy sauce with ginger, onions & mushrooms 26.95
- C. Tilapia, pomfret or red snapper with choice of sauce: Current Price
 - 1. Signature 3-flavored sauce with fresh basil (Deep fried)
 - 2. Steamed in soy sauce with ginger & green onions
- D. Fish fillet (Basa) 21.95
- Choice of:
 - 🌶️ Panang curry
 - 🌶️🌶️ Stir fried green beans & spicy sauce
 - 🌶️🌶️ Stir fried sweet & sour sauce
 - 🌶️🌶️🌶️ Stir fried spicy basil & Thai chili

SE83. HOY LAI & HOY MANG POO

- Stir fried fresh clams & NZ mussels in our house sauce or South East Asian curry sauce 21.95

SE84. PLA MUK PAD BAI GRAPAU

- Stir fried squid with Thai chili, onions, mushrooms, fresh basil & bell peppers 20.95

SE85. HOUSE SEAFOOD COMBO

- Tiger prawns, clams, mussels & squid 22.95
 - A. served with house sauce & egg swirl
 - B. served with green curry sauce
 - C. served with Thai chili & fresh basil
 - D. sauteed with yellow curry powder

SE86. PAD NAM PRIG PAOW

- Tiger prawns or squid sauteed with Thai sweet roasted chili paste 21.95

SE87. PAD KEE MAO GOONG

- Drunken tiger prawns with ginger & Thai sweet chili 21.95

SE88. GOONG PAD KATIEM

- Tiger prawns marinated with garlic & white pepper, broccoli and carrots 21.95

SE89. GOONG PAD PRIG KHING

- Tiger prawns with green beans, lime leaves & spicy sauce 21.95

SE90. GOONG PAD CHIANG MAI

- Tiger Prawns with Chiang Mai sauce 21.95

SE91. GOONG PAD PRIEW WAAN

- Stir fried tiger prawns in sweet & sour sauce 21.95

SE92. GOONG PAD BAI GRAPAU

- Tiger prawns with Thai chili, onions, mushrooms, fresh basil & bell peppers 21.95

SE93. GOONG PAD MA-MAUNG HIM MA-PAN

- Stir fried tiger prawns with cashew nuts & roasted chili 21.95

SE94. EGGPLANT

- Stuffed with minced shrimp in chef's sauce on a bed of broccoli 20.95

SE95. GOONG PAD TUA LUNTAO

- Stir fried tiger prawns with snow peas or asparagus in oyster sauce 21.95

🌶️ touch of spice 🌶️🌶️ medium spice 🌶️🌶️🌶️ spicy 🌶️🌶️🌶️🌶️ very spicy

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Weekday Lunch Special

————— \$17.95 Choice of —————

-   **L1..PAD THAI TRADITIONAL**
A.) Stir-fried rice noodles with shrimps, grounded peanut, chili paste, egg & bean sprouts
B.) Vegetarian
-  **L2..PAD SEE –IW**
Stir-fried rice noodles with broccoli & egg with your
A.) choice of chicken, beef or pork
B.) Vegetarian
-   **L3..TRADITIONAL THAI CURRY (RED, GREEN OR YELLOW CURRY)**
A.) Choice of chicken, beef, pork or tofu
B) Vegetarian
-   **L4..GAI PAD MA-MUNG HIM MA-PAN**
Boneless chicken stir-fried with cashew nuts, bell peppers, onions, celery & roasted chili and water chestnuts
- L5..PAD KHING**
Stir-fried with ginger, onions, mushrooms & chayote
Choice of chicken, beef or pork
-   **L6..PAD PRIG KHING**
Stir-fried with green beans, lime leaves & spicy sauce
Choice of chicken, beef or pork
-   **L7..PRA LUNM LONG SHONG**
Boneless chicken stir-fried served with Thai peanut sauce on a bed of spinach
-  **L8..PAD KATIEM**
Marinated with garlic & white pepper and sriracha served on a bed of spinach and cucumber
Choice of chicken, beef or pork



L9..SIGNATURE FRIED RICE
With egg served with sliced cucumbers, tomato & green onions
A) Choice of chicken, beef or pork
B) Vegetarian

  **L10..CHILI PEPPER FRIED RICE**
With diced vegetables & egg
A) Choice of chicken, beef or pork
B) Vegetarian

   **L11..PAD GRAPAU**
Stir-fried with green beans, basil & Thai chili and cucumber
Choice of minced chicken, beef or pork

L12..PAD PEAW WANN
Stir-fried in sweet & sour sauce and lychee
Choice of chicken, beef or pork

  **L13..PAD NAM PRIG PAOW**
Sautéed with Thai sweet roasted chili paste
Choice of chicken, beef or pork

  **L14..PAD PED NAUW MAI**
Sautéed with bamboo shoots, bell peppers and chili sauce
Choice of chicken, beef or pork



L15..PAD PAK RUAM MITR
Stir-fried with mixed vegetables in oyster, black bean, peanut or sweet & sour sauce
Choice of chicken, beef, pork or tofu

All dishes come with vegetarian spring roll, green salad and steamed Thai jasmine rice
*Only add \$1.25 to substitute for Brown Rice or Spinach Rice
(Thai jasmine rice not included with item L1, L2, L9 & L10)

Other Selections

NOODLE SOUP \$17.95
Beef or pork in noodle soup with bean sprouts and onions

LUNCH PLATTER \$19.95
Daily curry chicken, vegetables with oyster sauce served with rice, spring roll and salad

  **TOM YUM NOODLE \$17.95**
Hot & Sour broth with glass noodle, sprouts, mushroom, shrimp, and Thai herbs



 touch of spice  medium spice   spicy   very spicy  nuts

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No discounts or coupons applicable to Lunch Specials. Prices do not include taxes and gratuities. Please inform us of any specific allergies while ordering. Prices and menu items subject to change without notice. Thank You.

Weekend Brunch Platter

\$19.95 / Set

Comes with choice of appetizer, choice of entree, daily salad, pad Thai and steamed Thai jasmine rice

Appetizer

Choice of

GOONG NON HAE

Deep-fried tiger prawns wrapped with noodles, served with tangy plum sauce

THAI VEGETARIAN SPRING ROLL

CHICKEN SATAY

Marinated in a mixture of Thai spices & coconut milk

CHICKEN WING

Deep-fried marinated served with zesty sauce

B.B.Q BEEF SHORT RIB

Marinated grilled served with spicy dipping sauce

CALAMARI

Deep-fried calamari marinated with Thai spices

Entrée

Choice of

TRADITIONAL THAI CURRY (RED, YELLOW OR GREEN CURRY)

Choice of chicken, beef, pork or tofu

GAI PAD MA MUNG HIM MA PAN

Boneless chicken stir-fried with cashew nuts, bell peppers, onions, celery & roasted chili

PAD PEAW WANN

Sautéed with our signature sauce (sweet & sour) with bell peppers, onions, celery & tomatoes

Choice of chicken, beef, pork

PAD BAI GRAPAU

Sautéed with Thai chili, onions, bell peppers & fresh basil

Choice of minced chicken, beef, pork

MIXED SEASONAL VEGETABLES

Stir-fried mixed seasonal vegetables
Choice of chicken, beef, pork or tofu with oyster, peanut or Thai black bean sauce

PAD KATIEM

Choice of chicken, beef or pork marinated with garlic & white pepper served on a bed of spinach

PAD KHING

Choice of chicken, beef or pork with ginger, onions, mushrooms & chayote

PAD PRIG KHING

Choice of chicken, beef or pork with green beans, lime leaves & spicy sauce

PRA LUNM LONG SHONG

Boneless chicken served with Thai peanut sauce on a bed of spinach

PAD PED NAUW MAI

Choice of chicken, beef or pork sautéed with bamboo shoots, bell peppers & chili sauce

PAD NAM PRIG PAOW

Choice of chicken, beef or pork sautéed with Thai sweet roasted chili paste

CHILI PEPPER FRIED RICE

With diced vegetables & egg
Choice of chicken, beef, pork or Vegetarian

NOODLE SOUP

Beef or pork in noodle soup with beansprouts and onions



 touch of spice  medium spice   spicy   very spicy  nuts

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COMBINATION

FOR TWO

CHICKEN SATAY

GOONG NOON HAE (DEEP FRIED PRAWNS WRAPPED W/ EGG NOODLES)
BONELESS CHICKEN WITH RED CURRY SAUCE & COCONUT MEAT
TIGER PRAWNS WITH GREEN BEANS, LIME LEAVES & SPICY SAUCE
STEAMED THAI JASMINE RICE WITH COCONUT MILK
DAILY DESSERT

\$62

FOR FOUR

THAI SPRING ROLLS WITH MINCED PORK
GOONG NOON HAE (DEEP FRIED PRAWNS WRAPPED W/ EGG NOODLES)
BONELESS CHICKEN WITH RED CURRY SAUCE & COCONUT MEAT
PAD THAI NOODLES - TRADITIONAL
BEEF WITH GREEN BEANS, LIME LEAVES & SPICY SAUCE
MIXED SEASONAL VEGETABLES WITH PRAWNS IN OYSTER SAUCE
STEAMED THAI JASMINE RICE WITH COCONUT MILK
DAILY DESSERT

\$120

FOR SIX

CRISPY WONTON

GOONG NOON HAE (DEEP FRIED PRAWNS WRAPPED W/ EGG NOODLES)
LETTUCE WRAP WITH CHICKEN
BONELESS CHICKEN WITH RED CURRY SAUCE & COCONUT MEAT
BEEF WITH GREEN BEANS, LIME LEAVES & SPICY SAUCE
PAD THAI NOODLES - TRADITIONAL
BUDDHIST VEGETABLES (FOIL WRAP)
STIR FRIED TIGER PRAWNS WITH CASHES NUTS & ROASTED CHILI
STEAMED THAI JASMINE RICE WITH COCONUT MILK
DAILY DESSERT

\$178

FOR EIGHT

THAI SPRING ROLLS WITH MINCED PORK
GOONG NOON HAE (DEEP FRIED PRAWNS WRAPPED W/ EGG NOODLES)
CHICKEN SATAY SERVED WITH THAI PEANUT SAUCE
BONELESS CHICKEN WITH RED CURRY SAUCE AND COCONUT MEAT
PAD THAI NOODLES - TRADITIONAL
BEEF WITH GREEN BEANS, LIME LEAVES & SPICY SAUCE
STIR FRIED TIGER PRAWNS WITH CASHEW NUTS & ROASTED CHILI
HOUSE SEAFOOD COMBINATION SERVED WITH HOUSE SAUCE
DEEP FRIED BLACK COD TOPPED WITH
SIGNATURE 3-FLAVOURED SAUCE WITH FRESH BASIL
BUDDHIST VEGETABLES (FOIL WRAP)
STEAMED THAI JASMINE RICE WITH COCONUT MILK
DAILY DESSERT

\$230

Coupons and discounts not applicable for combinations
No substitutions for combinations

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DESSERT

DEEP FRIED BANANA
SERVED WITH MANGO ICE CREAM
\$10.95

RIPE MANGO IN SEASON
WITH GLUTINOUS RICE TOPPED WITH COCONUT MILK
\$11.95

BLACK GLUTINOUS
RICE PUDDING
\$6.95

GLUTINOUS RICE WITH
DURIAN IN COCONUT CREAM
\$12.95

GRILLED FRESH PINEAPPLE WITH
VANILLA ICE CREAM
\$11.95

ICE CREAM
(COCONUT, GREEN TEA, MANGO, OR VANILLA)
\$4.95