



APPETIZER

FRESH SUMMER ROLLS (VG,PEANUT,GF AVAILABLE) 8

Fresh vegetables, tofu and vermicelli noodles wrapped in rice paper
Served with peanut tamarind sauce.

CHICKEN SATAY (GF,PEANUT) 12

Marinated grilled chicken skewers, served with peanut sauce and
cucumber relish.

CHIVE CAKE (VG) 10

Crispy rice flour chive cakes, served with spicy sweet soy vinaigrette.

SPRING ROLLS (VG) 10

Crispy rolls filled with vegetables and glass noodles, served
with house special sauce.

GOLDEN FRITTERS (EGG) 12

Crispy wonton stuffed with minced shrimp, chicken, and crabmeat
served with sweet chili sauce and scallions.

CRAB RANGOON (DAIRY,VG) 10

Crispy wontons stuffed with imitation crabmeat, cream cheese,
carrot and onions served with sweet chili sauce.

CURRY PUFF 10

Crispy pastry filled with curried ground chicken, potatoes and
onions served with cucumber relish.

HAT YAI CHICKEN 12

Herb-marinated southern-thai-style fried chicken with crispy shallots
and house-made sweet chili sauce.

CRISPY TOFU (VG,PEANUTS) 8

Golden-fried tofu, served with sweet chili sauce and crushed peanuts.

STEAM DUMPLINGS (EGG) 10

Steamed dumplings stuffed with shrimp, seasoned chicken, crabmeat
and cilantro roots served with spicy sweet soy vinaigrette.

SALAD

HOUSE SALAD (VG,PEANUT) 8

Mixed greens with tomatoes, cucumber, onion and diced tofu served
with our house peanut dressing.

SOMTUM (PEANUT) 12

Shredded green papaya with carrots, string beans, tomatoes tossed
in chili lime dressing.

Opt: Add fermented fish dressing for a traditional Isan-style preparation.

CRISPY DUCK SALAD (TREE NUTS, PEANUTS) 16

Crispy duck with red onions, scallions, mushrooms, green apple,
carrots, cashews, and peanuts tossed in a roasted chili dressing.

YUM GOONG (THAI SPICY SHRIMP SALAD) 18

Cooked shrimp tossed with red onions, fresh herbs, and chili in a bold
spicy lime and fermented fish dressing.

SOUP

TOM YUM 8

Hot and sour soup with lemongrass, makrut lime leaves, mushrooms,
and aromatic Thai herbs.

TOM KHA 8

Creamy coconut soup with galangal, lemongrass, makrut lime leaves,
mushrooms, and mild spice aromatic Thai herbs.

WONTON SOUP 8

Savory clear broth with wontons, Napa cabbage and scallions.

CHEF RECOMMEND

PLA KAMIN 30

Whole fried branzino marinated with turmeric and aromatic
Thai turmeric herbs with Thai seafood sauce.

PLA NAM TOK 30

Whole fried branzino topped with fresh herbs, red onions, scallions,
and toasted rice in a vibrant chili-lime dressing

HOT BASIL STEAK 28

Grilled marinated New York strip steak topped with mushrooms,
bell peppers, tomatoes, pepper corn in chef's special basil sauce.

CRAB CURRY 26

Lump crab meat and crispy soft-shell crab with chinese broccoli
in a rich, aromatic coconut curry.

SHRIMP PRIK KLUEA (THAI SALT & CHILI SHRIMP) 26

Crispy shrimp tossed with garlic, chilies, and sea salt, served with
a zesty Thai seafood dipping sauce.

TOFU PRIK KLUEA 22

Lightly fried soft tofu with a delicate crisp crust, topped with
a spicy garlic-shallot crumble, onions and peppers.

SPICY DUCK BASIL 30

Crispy boneless duck, wok-tossed with bell peppers, carrots and
onions in a savory aromatic Thai basil sauce.

SHRIMP TAMARIND 26

Crispy shrimp with seasonal vegetables, finished with a rich,
tangy tamarind glaze.

DUCK TAMARIND 30

Crispy boneless half-duck with seasonal vegetables, finished with
a rich, tangy tamarind glaze.

BASIL FRIED RICE WITH STEAK 28

Aromatic spicy basil fried rice served with New York strip steak and
Prik Nampla on side.

GOONG OB WOON SEN 24

Jumbo Shrimp, pork fat and glass noodles baked with ginger, garlic
and celery leaves in a savory aromatic sauce served with Thai seafood
dipping sauce.

KHAO SOI 22

Northern Thai curry-style noodles with both soft and crispy egg noodles,
fried chicken, scallions, and cilantro

MASSAMAN SHORT RIB 24

Braised short rib in Mild Massaman curry with coconut milk, potatoes
and peanuts



FRIED RICE

Choice of	
CHICKEN, VEGGIE OR TOFU	16
BEEF, SHRIMP OR SQUID	18
¼ DUCK	21

HOUSE FRIED RICE (EGG)

Classic Thai fried rice with egg, onions, scallions, and tomatoes.

PINEAPPLE FRIED RICE (TREE- NUTS, EGG)

Thai-style fried rice with pineapple, egg, onions, scallions, cashews, and tomatoes.

MADNESS FRIED RICE (EGG)

Roasted chili fried rice with egg, bell peppers, carrots, onions and basil.

CRABMEAT FRIED RICE (SHELLFISH,EGG) 22

Thai style fried rice with lump crabmeat, egg, onions, scallions and tomatoes served with cucumber.

NOODLES

Choice of	
CHICKEN, VEGGIE OR TOFU	16
BEEF, SHRIMP OR SQUID	18
¼ DUCK	21

BASIL UDON

Udon noodles stir-fried with bell peppers, carrots, onions, napa, in savory chili garlic sauce.

PAD SEE EW (EGG)

Flat rice noodles stir-fried with egg, broccoli and chinese broccoli in a savory soy sauce.

PAD KEE MAO (EGG)

Flat rice noodles stir-fried with egg, bell peppers, carrots, onions and basil in a spicy chili garlic sauce.

PAD THAI (PEANUTS, EGG,GF AVAILABLE)

Rice noodles stir-fried with egg, scallion, bean curd, bean sprouts and crushed peanuts.

SRIRACHA NOODLE (EGG)

Country style-fried flat noodles, egg, sweet turnip, beansprout, scallions with a tasty sriracha sauce.

CURRY

Choice of	
CHICKEN	18
VEGGIE OR TOFU	18
BEEF, SHRIMP OR SQUID	20

RED (GF)

Bold Spicy red curry with coconut milk, eggplant, bell peppers, bamboo shoots, string beans and basil.

GREEN (GF)

Fragrant Spicy green curry with coconut milk, eggplant, bell peppers, bamboo shoots, string beans and basil.

MASSAMAN (GF, PEANUTS)

Rich Mild Massaman curry with coconut milk, potatoes, carrots and peanuts.

ENTRÉE

Choice of	
CHICKEN	18
VEGGIE OR TOFU	18
BEEF, SHRIMP OR SQUID	20

HOT SWEET BASIL

Fresh basil, bell peppers, carrot, onions, string beans and snow peas in a spicy chili garlic sauce.

MIXED VEGETABLES

Fresh mixed vegetables sautéed in a light brown sauce.

SPICY EGGPLANT

Japanese eggplant, onions, bell peppers, carrots and basil in a spicy chili garlic sauce.

SIDE ORDER :

- ROTI BREAD 4
- JASEMINE RICE 3
- BROWN RICE 3
- STEAMED BROCCOLI 7
- PEANUT SAUCE 7

DESSERT :

- STICKY RICE MANGO 10
- COCONUT PUDDING 8
- COCONUT ICE CREAM WITH STICKY RICE 10



LUNCH SPECIAL

Monday - Friday 11.30 am - 3.00 pm.

All lunch served with choice of soup or salad

Opt: Chicken tomyum soup or Salad

Choice of : Chicken 14 | Veggie or Tofu 14 | Beef, Shrimp or squid 15 | 1/4 Duck 18

FRIED RICE AND NOODLE

HOUSE FRIED RICE (EGG)

Classic Thai fried rice with egg, onions, scallions, and tomatoes.

PINEAPPLE FRIED RICE (TREE-NUTS, EGG)

Thai-style fried rice with pineapple, egg, onions, scallions, cashews, and tomatoes.

MADNESS FRIED RICE (EGG)

Roasted chili fried rice with egg, bell peppers, carrots, onions and basil.

BASIL UDON

Udon noodles stir-fried with bell peppers, carrots, onions, napa, in savory chili garlic sauce.

SEE EW (EGG)

Flat rice noodles stir-fried with egg, broccoli and chinese broccoli in a savory soy sauce.

KEE MAO (EGG)

Flat rice noodles stir-fried with egg, bell peppers, carrots, onions and basil in a spicy chili garlic sauce.

PAD THAI (PEANUTS, EGG, GF available)

Rice noodles stir-fried with egg, scallion, bean curd, bean sprouts and crushed peanuts.

SRIRACHA NOODLE (EGG)

Country style-fried flat noodles, egg, sweet turnip, beansprout, scallions with a tasty sriracha sauce.

ENTRÉE

Pick one of your favorite sauces and meat to be sautéed served with jasmine rice.

(brown rice and sticky rice available for additional charge)

HOT SWEET BASIL

Fresh basil, bell peppers, carrot, onions, string beans and snow peas in a spicy chili garlic sauce.

MIXED VEGETABLES

Fresh mixed vegetables sautéed in a light brown sauce.

SPICY EGGPLANT

Japanese eggplant, onions, bell peppers, carrots and basil in a spicy chili garlic sauce.

RED CURRY (GF)

Bold Spicy red curry with coconut milk, eggplant, bell peppers, bamboo shoots, string beans and basil

GREEN CURRY (GF)

Fragrant Spicy green curry with coconut milk, eggplant, bell peppers, bamboo shoots, string beans and basil

MASSAMAN CURRY (GF, PEANUTS)

Rich Mild Massaman curry with coconut milk, potatoes, carrots and peanuts