

{ Thai Favorites }

Grilled Chicken

Marinated char-grilled boneless half chicken, grilled asparagus, confetti potatoes, steamed mixed vegetables. Served with sticky rice, Jaew sauce and Thai sweet chili sauce.

CHUU CHEE Salmon Panang Curry

Grilled salmon with savory and rich Panang curry sauce, asparagus, sweet potatoes, fried confetti potatoes and sweet mini peppers. Served with Jasmine rice.

Branzino In The Garden

Fried whole Branzino salad with Thai herbs, red leaf lettuce, fresh chili and cashew nuts. Served with Jasmine rice.

Short Ribs Panang

Slow-cooked short ribs, sweet potatoes, string beans, fried confetti potatoes with savory and rich Panang curry. Served with Jasmine rice.

Crispy Branzino Sweet Chili Sauce

Fried whole branzino with mixed vegetables, topped with fried shallots and our chef's special Thai sweet chili sauce. Served with Jasmine rice.

Duck Sweet Chili Sauce

Boneless duck glazed with our chef's special Thai sweet chili sauce and mixed vegetables topped with fried shallots. Served with Jasmine rice.

Salmon Prik Khing

Grilled salmon stir-fried with Prik Khing chili paste, fresh chilies, lime leaves, mini sweet peppers, and string beans. Served with Jasmine rice.

{ Thai Curry }

CHOOSE ONE

Chicken / Pork / Tofu / Vegetable

\$16

Shrimp / Beef / Vegetarian Duck

\$18

Green Curry



Thailand's most famous curry. Green curry paste blended with coconut milk, eggplant, string beans, , mini sweet peppers, pineapple, and basil. Served with Jasmine rice.

Massamun Curry



A mixture of Thai and Indian style curry. The mild and savory flavor of Massaman curry paste and spices blended in coconut milk, fried baby confetti potatoes, peanuts and lotus seeds. Served with Jasmine rice.

Panang Curry



Panang curry paste blended with peanut butter and coconut milk, mini sweet peppers, fried sweet potatoes, lime leaves, and string beans. Served with Jasmine rice.

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES.

SOME DISHES CAN BE PREPARED VEGETARIAN.

SPICINESS CAN BE ADJUSTED.

TWENTY PERCENT GRATUITY WILL BE ADDED FOR PARTY OF FIVE OR MORE.

{ From the Wok }

Crab Fried Rice

Classic Thai style stir-fried Jasmine rice, crab meat, egg, and scallion.

\$21

Minced Chicken Basil

Stir fried ground chicken with basil, sweet mini peppers, fresh chili, onion, and string bean in spicy chili paste sauce. Served with Jasmine rice and a fried egg.

\$18

Chinese Sausage Fried Rice

Stir-fried Jasmine rice, sweet Chinese pork sausage, egg, scallion, and onion.

\$18

Crispy Pork Belly with Chinese Broccoli

Stir-fried crispy pork belly in fresh garlic sauce and Chinese broccoli. Served with Jasmine rice.

\$21

Pork Belly Prik Khing

Crispy pork belly stir-fried with Thai herb Prik Khing paste, fresh chilies, lime leaves, mini sweet peppers, and string beans. Served with Jasmine rice.

\$21

Peanut Lover

Your choice of battered fried sliced chicken breast or fried tofu or steamed mixed vegetables with homemade peanut sauce. Served with Jasmine rice.

\$17

CHOOSE ONE

Chicken / Pork / Tofu / Vegetable

\$16

Shrimp / Beef / Vegetarian Duck

\$18

Mixed Seafood / Crispy Pork Belly

\$21

1/4 Duck

\$22

Grilled Salmon

\$28

Thai Fried Rice

Classic Thai style stir-fried Jasmine rice, egg, scallion, and onion.



Spicy Basil Fried Rice

Spicy stir-fried Jasmine rice with basil and spicy chili paste, egg, onion, mini sweet peppers, and string beans.

Pineapple Fried Rice

The slight sweetness of fresh pineapple in stir-fried Jasmine rice, egg, scallion, cashew nuts, and onion.

Pad Thai

Thailand's famous stir-fried rice noodles with signature tamarind sauce, egg, bean curd sweet radish, scallion, and ground peanuts.

See Ew Noodles

Fresh broad flat noodles stir fried with sweet black soy sauce, egg, and Chinese broccoli.

Drunken Noodles

Spicy stir-fried Fresh broad flat noodles with fresh chili and basil sauce, egg, string beans, Thai chili paste, mini sweet pepper, and onion.

Eggplant Basil

Stir-fried eggplant, mini sweet peppers, fresh chilies, string beans, and onion in homemade spicy basil sauce. Served with Jasmine rice.

Basil Sauce

A famous Thai local dish. Stir-fried with fresh basil, mini sweet peppers, string beans, onion, and fresh chili. Served with Jasmine rice.

Garlic Sauce

Stir-fried mixed vegetables stir fried with homemade garlic sauce. Served with Jasmine rice.

{ Lunch Specials }

Everyday until 3:30 PM

Served with Soup or Salad and a choice of appetizer

CHOOSE ONE APPETIZER

Thai Dumplings 2 pcs

Thai Herb Wings 2 pcs

Crispy Vegetable Spring Rolls 2 pcs

CHOOSE ONE

Chicken / Pork / Tofu / Vegetables

\$15

Shrimp / Beef / Vegetarian Duck

\$17

Thai Fried Rice

Spicy Basil Fried Rice

Pineapple Fried Rice

Pad Thai

See Ew Noodles

Drunken Noodles

Basil Sauce

Garlic Sauce

Green Curry

Massamun Curry

Panang Curry



{ Beverages }

Soda

\$3

(Coke, Diet coke, Sprite, Ginger ale, Seltzer)

Bottled Water

\$3

Sparkling Water

\$5

Thai Iced Tea

\$5

Lemonade Thai Iced Tea

\$5

Hot Tea

(Green Tea, Jasmine Tea, Ginger Tea)

Ginger Beer

\$6

Strawberry Lemonade

\$6

Fresh Lemonade

\$6

Lychee Juice

\$6

Mango Juice

\$6

{ Non Alcoholic Mocktails }

Honey Yuzu

\$9

Peachy Berry

\$9

Mango Mojito

\$9

Virgin Piña Colada

\$9

{ Side Dishes }

Jasmine Rice

\$3

Brown Rice

\$3

Stick Rice

\$3

Sweet Coconut Rice

\$3

Roti Bread

\$3

Sauteed bok choy

\$8

Steamed Mixed Vegetables

\$8

Thai Sweet Chili Sauce

\$3

Peanut Sauce

\$3

Homemade Garlic Bread

\$5





{ Appetizers }



Thai Vegetarian Crêpes 5 pcs

Cabbage, carrot, shiitake mushrooms stuffed in homemade rice paper. Topped with coconut sauce and fried garlic. Served with sweet black soy sauce.

\$12

Crispy Vegetable Spring Rolls 4 pcs

Crispy wheat flour paper filled with cabbage, glass noodles, taro, carrots, and shiitake mushrooms. Served with plum sauce.

\$8

Hanoi Rolls 4 pcs

Vietnamese style, marinated minced chicken, glass noodles, and basil rolled in wheat flour paper. Served with Thai sweet chili sauce.

\$9

Thai Dumplings (contains sesame) 4 pcs

Steamed seasoned ground chicken, shrimp, jicama, and shiitake mushrooms wrapped in wonton pastry. Served with sweet black soy sauce.

\$10

Fried Calamari

Batter fried calamari topped with crispy taro. Served with spicy truffle mayo.

\$12

Curry Puff 3 pcs

Minced chicken, potatoes, and onions seasoned with yellow curry paste. Wrapped in puff pastry and fried. Served with cucumber vinaigrette sauce.

\$10

Thai Herb Wings 5 pcs

Fried marinated chicken wings. Served with Thai sweet chili sauce.

\$12



Crispy Pork Belly

Fried pork belly. Served with Thai spicy seafood dressing.

\$14



Fresh Summer Rolls GLUTEN FREE

Carrot, red leaf lettuce, cucumber, vermicelli, fried tofu, and basil wrapped in rice paper. Served with ground peanut and hoisin sauce.

\$9



Chicken Satay 4 pcs

Char-grilled yellow curried chicken on skewers. Served with garlic bread, peanut sauce, and cucumber vinaigrette sauce.

\$12

BBQ Baby Back Ribs 4 pcs

Slow-cooked baby back ribs with BBQ sauce, fried confetti potatoes, mixed salad, and topped with fried shallots.

\$15



Peanut Dumplings 4 pcs GLUTEN FREE

Ground peanut, fried tofu, red onion, and sweet turnips stuffed in homemade rice paper. Topped with coconut sauce, fried garlic.

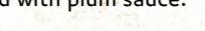
\$12



Shrimp Rolls 5 pcs

Marinated shrimp wrapped in wheat flour paper and fried. Served with plum sauce.

\$12



Crispy Veggie Dumplings 5 pcs

Mixed vegetables, chive, mushrooms, and ginger wrapped in wonton and fried. Served with Thai sweet chili sauce.

\$9



Edamame

Steamed organic young soybeans tossed with sea salt.

\$9



Seafood Spicy Pot SPICY

Mixed seafood in spicy four flavor broth, white onion, basil, and sweet mini peppers. Served with garlic bread.

\$21



CONTAINS NUTS

SPICY

GLUTEN FREE



{ Soups }

CHOOSE ONE

Chicken / Tofu / Vegetable Shrimp

Small \$8

Large \$15

Small \$9

Large \$16

Lychee Tom Kha

Creamy coconut milk simmered with fresh galangal broth, Shimeji mushrooms, lychee, cilantro, and scallion. Topped with a fried Thai chili.

Tom Yum SPICY

Traditional slow-simmered Thai herbs in shrimp broth, Shimeji mushrooms, scallion, cilantro, and tomatoes. Topped with a fried Thai chili.

Healthy Bowl

Mixed vegetables, shiitake mushrooms, carrots, tofu skin, cilantro, and scallion in vegetarian broth. Topped with garlic oil.

{ Salads }

PREM Avocado Salad

Add Fried Shrimp \$5.00 / Add Grilled Salmon \$15.00

Red leaf lettuce, avocado, carrot, grape tomatoes, cucumber, radish, and croutons. Choice of peanut dressing or miso dressing.



\$13

Mango Salad SPICY GLUTEN FREE

Add Fried Shrimp \$5.00 / Add Grilled Salmon \$15.00

Summer special fresh mango salad, red leaf lettuce mixed with toasted coconut flake, red onion, scallion, pineapple, cashew nut, grape tomatoes and 4-flavors fresh chili, and lime dressing. Topped with fried shallots.



\$12

Papaya Salad (Som Tum) SPICY GLUTEN FREE

Thailand's most popular salad. Shredded raw green papaya, grape tomatoes, ground dried shrimp, peanuts, and string beans, tossed in Thai chili and lime dressing.



\$12

Crispy Duck Salad SPICY GLUTEN FREE

Fried boneless duck, red leaf lettuce, green apple, red onion, cashew nut, grape tomatoes, and pineapple. Served with Chef's special Thai herb and mild Thai chili paste dressing. Topped with fried shallots.



\$21

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{ Noodle Bar }

Duck Noodle Soup

Roasted boneless duck breast, egg noodles, bok choy in light chicken broth. Topped with scallion, garlic oil, and cilantro.



\$22

Thai Noodle Soup

A choice of **Sliced Chicken Breast or Mixed Vegetables**, bok choy, egg noodles in light chicken broth. Topped with scallion, garlic oil, and cilantro.



\$18

Hakka Noodles

Popular Thai Street dried egg noodle dish, Thai dumplings, crispy pork belly, fried tofu, bok choy, and Chinese broccoli. Seasoned with our chef's secret recipe. Served with clear soup on the side.



\$22

Spicy Secret Tom Yum SPICY

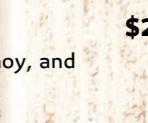
Tom Yum soup made from freshly seasoned broth, ground chicken, sliced chicken breast, egg noodles, bok choy and ground peanuts. Topped with scallion, cilantro, and a seasoned boiled egg.



\$18

Street Crab Noodles

Seasoned egg noodles, crab meat, BBQ roast pork, crispy pork belly, bok choy, and Chinese broccoli. Topped with scallion, cilantro, and a seasoned boiled egg. Served with clear soup on the side.



\$24

Khao Soy SPICY

Your choice of sliced chicken breast or fried tofu \$18

Shrimp \$20

1/4 Duck \$24

Northern Thai style creamy noodle soup from coconut milk and yellow curry base, egg noodles, green apple, bok choy, red onion, scallion, and cilantro. Served with fried chili and fresh lime.



\$18

{ Ramen }

Add on

Kakuni Pork 2 pcs \$5

Shoyu Boiled Egg \$3

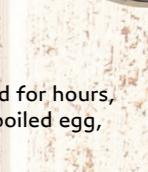
Homemade Chili Oil \$2



\$16

Tonkatsu Ramen

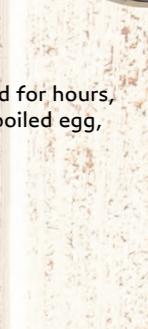
Rich and creamy pork broth made from pork bone marrow and fat simmered for hours, slow-braised marinated kakuni pork, kikurage mushroom, shoyu seasoned boiled egg, menma bamboo, pickled ginger, scallion, and egg noodles. Topped with black garlic oil, sesame seeds, seaweed, and chili skin.



\$16

Shoyu Ramen

Light shoyu soy sauce base broth, slow-braised marinated kakuni pork, kikurage mushroom, shoyu seasoned boiled egg, menma bamboo, scallion, and egg noodles. Topped with sesame seeds, seaweed, and chili skin.

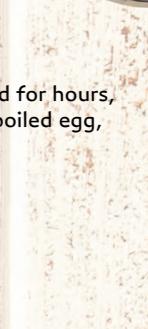


\$16

{ Thai Over Rice }

Pork Both Ways

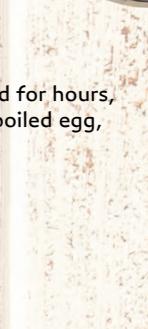
Marinated roast pork and crispy pork belly over rice with homemade Thai gravy. Served with Chinese sausage, boiled egg, and cucumber.



\$19

Duck Over Rice

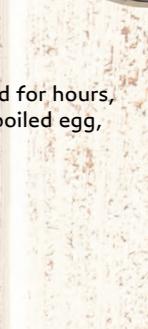
Crispy boneless duck breast over rice with our Chef's special Thai duck herb gravy. Served with Chinese broccoli, pickled ginger, and a boiled egg.



\$20

Thai Beef Stew

Tender beef in Thai style slow-cooked beef broth with Thai herbs, bok choy, and Chinese broccoli. Topped with scallion, cilantro, and fresh basil. Served with Jasmine rice and spicy lime sauce.



\$20