

Served with steamed jasmine rice

	berved with steamed jasiin.	ile liee	
_	<u>ch</u>	icken, beef, pork or tofu	shrimp or squid
M1	CASHEW NUTS (ผู้ดูเม็ดมะฟูวุษทีมพานต์) Stir-fried cashew nut with onion, water chestnut, mushroom and bell pepper and chili paste	\$11.99	\$12.99
M2	THAI PEPPER BASIL (ผู้ดูกุระเพรา) Stir-fried onion and bell pepper accented with fresh Thai basil leaf	\$11.99	\$12.99
M3	GARLIC & PEPPER MEAT (ผัดกระเทียมพริกไทย) Sautéed fresh garlic and black pepper with steamed mixed vegetable	\$11.99	\$12.99
M 4	SAUTEED GINGER (ผู้ดูฟิช) Stir-fried ginger, onion, scallion, mushroom bell pepper and black bean sauce	\$11.99	\$12.99
M5	MIXED VEGETABLE (ผู้ดูผู้กรกูมมิตร) Sautéed snow pea, broccoli, carrot, mushroom, cabbage and baby corn	\$11.99	\$12.99
M 6	PEANUT HONEY (พระราพลงสรง) Sautéed with honey peanut sauce and served over a bed of steamed mixed vegetable	M5 \$12.99	\$13.99
M7	SNOW PEAS (ผักกักลั่นเตา) Stir-fried snow peas with mushroom, baby corn and carrot	\$11.99	\$12.99
M 8	BABY CORN (ผู้ดูชาวูโพดอ่อน) Stir-fried baby corn, mushroom, onion and snow peas	\$11.99	\$12.99
M 9	SWEET & SOUR SAUCE (ผัดเปรียกหลาน) Stir-fried pineapple, onion, tomato, cucumber and bell pepper	\$11.99	\$12.99
M10	SAUTEED BROCCOLI (ผู้ดนลีอดโคลี่) Stir-fried broccoli and mushroom in brown sauce	\$11.99	\$12.99
M11	PEPPER STEAK (ผู้ศูพิริก) Sautéed onion, bell pepper and scallion in brown sauce	\$11.99	\$12.99
M12	SAUTEED BAMBOO SHOOT (ผักหน้อไม้) Stir-fried bamboo shoot, bell pepper and basil leaf with curry paste	\$11.99	\$12.99
M13	PAD PRIG KHING (ผัดพริกขึ้ง) Stir-fried string bean and bell pepper with Thai curry paste	\$11.99	\$12.99
M		M6	M13



SA1	THAI SALAD (ดัติโทย) Fresh lettuce, sliced tomato, cucumb	per,	SA	2 \$4.99
	bean sprouts, served with Thai peanut dressing			
SA2	NAM SOD (แทนฟล์ดี) Tasty ground pork salad with ginger red onion and lime juice served on			\$7.99
	a bed of lettuce and topped with pea	nut halves)
SA3	LARB (이기 나) Ground beef or chicken seasoned with roast-rice powder, lemongrass, lime juice, and Thai her	os	S	\$7.99 A 9
SA4	BEEF SALAD (ย้าเนือ)		10000000000000000000000000000000000000	\$7.99
	Steak sliced and mixed with cherry tomato, cucumbe red onion and chili paste	r,		
SA5	SHRIMP SALAD (ฟลัวกุ้ง) Cooked shrimp mixed with cherry to	omato	GOLD CELLS	\$8.99
	Cooked shrimp mixed with cherry to cucumber and flavored with chili par lemongrass, lime juice and Thai her	ste os		
SA6	SQUID SALAD (ย้าปลาหมึก) Cooked squid with cherry tomato,			\$7.99
	sliced cucumber, lemongrass, lime juice and Thai herbs			7
SA7	YUM WOON SEN (ย่ำกุ้นเต้น) Clear bean-noodle mixed with shrim		SA	.8 \$7 . 99
2	chicken, cherry tomato, lime juice an	nd red onion		
SA8	DUCK SALAD (ย้าเป็ดย่าง) Sliced crispy duck mixed with cashew nuts, red onion, lime juice ar chili paste and served over lettuce	nd		\$9.99
SA9	SEAFOOD SALAD (ย้าทะเล)			\$9.99
	Seafood combination with shrimp scallop, squid, crabmeat and cucuml lemongrass, lime juice and thai herb		C2	
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	Cu	rries	E CONTRACTOR OF THE PROPERTY O	
_	ed with steamed jasmine rice	chicken, beef,		shrimp or squid
C1	RED CURRY (แกงเผ็ด) Red curry with coconut milk, bambo	oo shoot,bell pepper and	\$11.99 I fresh basil leaf	\$12.99
	MASSAMAN CURRY (แกงทัศทั้	1)	\$12.99	\$13.99
2	Masssaman curry with coconut milk and roast peanuts	, sweet potato		2
C3	GREEN CURRY (แกงเขียวหญาน) Green curry paste in coconut milk, bell pepper and fresh basil leaf	<mark>amb</mark> oo shoot,	\$11.99	\$12.99
C4	CURRY POWDER STIR-FRI Sautéed yellow curry powder with m celery, scallion and bell pepper		\$11.99	\$12.99
C5	PANAENG CURRY (#7/9####9) Panaeng curry with coconut milk, ar mixed vegetable topped with ground		\$11.99	\$12.99
€ C6	PINEAPPLE CURRY (แกงสับปร Red curry with coconut milk, mixed vegetable, bamboo shoot, bell peppe pineapple and fresh Thai basil leaf	(TO)	\$12.99	\$13.99 .C5
Extra	vegetable or meat (chicken, beef or pork) seafood (shrimp, scallop, crab or squid)	\$1.59 \$2.99		
	tute steamed rice for egg fried rice sharing charge	\$3.99 \$3.99		2

Please mention your preference of spiciness: Mild, Medium Hot or ThaiHot