

House Specials

Served with steamed jasmine rice

- T1 PEARL OF THE ANDAMAN** (หอยเชลล์ผัดขิง) \$13.99
Stir-fried sea scallop with onion, bell pepper, mushroom and sliced ginger root with Chef's special sauce
- T2 FROG LEGS WITH GARLIC SAUCE** (ขาบกกระเทียมพริกไทย) \$13.99
Deep-fried frog legs sautéed with garlic and black pepper served over steamed mixed vegetable
- T3 FROG LEGS WITH BASIL** (ขาบกผัดใบกระเพรา) \$13.99
Stir-fried frog legs sautéed with onion, bell pepper and fresh basil leaf
- T4 DOUBLE DELIGHT** (ผัดสองสหาย) \$13.99
Sautéed shrimp & chicken with baby corn, mushroom, snow peas, onion and bell pepper in brown sauce
- T5 THREE FLAVOR SHRIMP** (กุ้งสามรส) \$16.99
Deep-fried shrimp topped with three-flavor sauce served on a bed of steamed mixed vegetable
- T6 SEAFOOD COMBINATION** (ทะเลทอง) \$16.99
Stir-fried shrimp, squid, crabmeat, and scallop with diced tomato, baby corn, water chestnut, bell pepper, mushroom, in sweet and tangy sauce
- T7 CLAY POT COMBINATION** (รวมมิตรหม้อดิน) \$16.99
Steamed shrimp, squid, crabmeat, and scallop with clear bean-noodle over mixed vegetable
- T8 STEAMED SEAFOOD CURRY** (ห่อหมก) \$17.99S
Steamed shrimp, squid, crabmeat, and scallop with steamed mixed vegetable
- T9 TREASURE ISLAND** (สาหร่ายสดทรง) \$16.99
Grouper filet, shrimp, scallop deep-fried and topped with sweet and tangy sauce
- T10 TRIPLE DELIGHT** (ผัดพริกไทยอ่อน) \$16.99
Shrimp, squid and scallop deep-fried and sautéed with curry paste, young peppercorn, bell pepper and fresh basil leaf
- T11 TWO FRIENDS IN PANAENG or GARLIC SAUCE** (สองสหาย) \$16.99
Fried shrimp & chicken served over steamed mixed vegetable and topped with a choice of Panaeng sauce or Garlic sauce
- T12 FANCY DUCK** (เป็ดน้ำขิง) \$18.99
B.B.Q. boneless duck deep-fried to a crisp and topped with special ginger sauce with mushroom, onion, bell pepper and scallion



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- T13 CURRY DUCK** (แกงเผ็ดเป็ดย่าง) \$18.99
B.B.Q. boneless duck deep-fried and cooked in red curry sauce with tomato, pineapple, bell pepper and fresh basil leaf
- T14 SWEET & SOUR DUCK** (เป็ดเปรี้ยวหวาน) \$18.99
B.B.Q. boneless duck deep-fried and topped with cucumber, tomato, onion and pineapple in sweet & sour sauce
- T15 STEWED DUCK** (เป็ดพะโล้) \$18.99
Stewed boneless duck, sliced, served over a bed of broccoli and lettuce and topped with brown sauce
- T16 THREE-FLAVOR FISH** (ปลาสามรส) Market price
Whole snapper deep-fried and topped with our three-flavor sauce
- T17 RED CURRY FISH** (แกงปลา) Market price
Whole snapper deep-fried and cooked in curry sauce with bamboo shoot and fresh basil leaf
- T18 SWEET & SOUR FISH** (ปลาเปรี้ยวหวาน) Market price
Whole snapper deep-fried and topped with sautéed cucumber, onion, bell pepper, pineapple and tomato
- T19 HAPPY FISH** (ปลาเค็ม) Market price
Whole snapper deep-fried and topped with sautéed mushroom, bell pepper and scallion in ginger sauce
- T20 LOBSTER TAIL DELIGHT** (กุ้งมังกรน้ำแดง) Seasonal
Lobster tail deep-fried, served over a bed of steamed mixed vegetables and topped with a choice of our delectable sauces (choose one: Garlic sauce, Ginger sauce, Sweet & sour sauce or Chili sauce)
- T21 CRAB WITHOUT JACKET** (ปูผัดผงกะหรี่) Seasonal
Soft-shell crab deep-fried and sautéed with curry powder, onion, celery, bell pepper and egg
- T22 SIAMESE SHRIMP** (กุ้งสยาม) \$16.95
Golden crispy shrimp served with our special sauce and steamed vegetables
- T23 GROUPER FILET DELIGHT** (ปลาเก๋าทรงเครื่อง) Market price
Grouper filet deep-fried, served over a bed of steamed mixed vegetables and topped with a choice of our delectable sauces (choose one: Garlic sauce, Ginger sauce, Sweet & sour sauce or Chili sauce)

