

RED WINE BY THE GLASS

Cabernet, Roth Estates, Alexander Valley	\$13
Pinot Noir, Acrobat, Oregon	\$11
Cabernat Sauvignon, Alexander Valley	\$10
Bordeaux Rouge, Chateau Recougne	\$9
Super Tuscan, Tommasi "Poggio Al Tufo"	\$8
Rioja Tempranillo, Equia, Spain	\$7
Malbec, Pascual Toso Argentina	\$7
Merlot, Hayes Ranch California	\$7
Cabernet Sauvignon, Bodega Norton Argentina	\$7

WHITE WINE BY THE GLASS

Sauvignon Blanc, J. Christopher Willamette Valley	\$12
Chardonnay, Ferrari Carano Alexander Valley	\$12
Dry Riesling, Trefethen Estate Napa	\$11
Pinot Gris, Ponzi Vineyards, Willamette Valley	\$10
Pinot Grigio, Marco Felluga, Collio, Italy	\$9
Dry Riesling , Dr. loosen, Mosel Germanay	\$9
Chardonnay unoak, Lincourt Santa Barbara	\$8
Gewurztraminer, Villa Wolf Germany	\$8
Chardonnay, Guenoc Lake County CA	\$7
Rose, Gassier, Provence	\$11

NON ALCOHOLIC BEVERAGES

Thai iced tea	\$3
Iced Tea	\$1.75
Lemonade	\$1.75
Soda (12 oz. can)	\$2.00
Still Water, Acqua Panna 1 litre	\$4
Sparkling Water, San Pellegrino 500ml	\$3
Sparkling Water, San Pellegrino 750ml	\$4
Jasmine Tea	\$1.75
Herbal Tea	\$2
Coffee	\$2

WHITE WINE

Chardonnay, Grgich Hill, Napa '13	\$75
Sancerre, Langlois Chateau, Loire Valley '18	\$51
Chardonnay, Ferrari Carano, Alexander Valley '17	\$47
Sauvignon Blanc, J Christopher, Willamette Oregon '17	\$47
Riesling Trocken, Robert Weil, Rheingau Germany '17	\$47
Dry Riesling, Trefethen Estate, Napa '18	\$43
Chardonnay, Chalk Hill, Sonoma '17	\$39
Pinot Gris, Ponzi, Willamette Oregon '17	\$39
Soave Classico, Gini Monteforte d'Alpone Italy '16	\$39
Riesling Classique, Forge Cellar, Finger Lake '16	\$35
Dry Riesling, Dr. Loosen, Mosel Germany '17	\$35
Pinot Grigio, Marco Felluga, Collio Italy '18	\$35
Chardonnay unoak, Lincourt, Sata Barbara '17	\$31
Albarino, Condes De Albarei, Spain '16	\$31
Gewurztraminer, Villa Wolf, Germay '18	\$31
Chardonnay, Guenoc, Lake County CA '18	\$27

ROSE & SPARKLING WINE

Jean-Louis Blanc de Blancs Brut 187ml.	\$9
Rose, Gassier 'Esprit' Provence	\$41
Sparkling Rose, Coeur Clementine, Provence	\$39
Brut Rose, Canard Duchene, Reims France	\$85

RED WINE

Cabernet Sauvignon, Jordan Sonoma '13	\$85
Cabernet Sauvignon, Roth Estate, Alexander Valley '16	\$51
Cabernet Sauvignon, Nadia, Santa Barbara '14	\$49
Cabernet Sauvignon Synthesis, Halter Ranch, Paso Robles	\$47
'14	
Pinot Noir, Acrobat, Oregon '16	\$43
Pinot Noir, Bouchard Pere &Fils, Reserve Bourgogne '17 ...	\$43
Malbec/Cabernet, Amancaya, Argentina '16	\$37
Montepulciano, Maria Caterina Dei, Montepulciano Italy	\$37
'16	
Chianti Classico, Dievole, Castelnuovo Berardenga Italy '14	\$37
Malbec, Finca Decero Remolinos Vineyard, Argentina '16 ...	\$35
Bordeaux Rouge, Chateau Recogne	\$35
Super Tuscan, Tommasi "Poggio Al Tufo" Pitigliano '16	\$31
Valpolicella Classico Superiore, Mazzi, Sarperetto Italy '15 ..	\$31
Rioja Tempranillo, Equia, Spain '18	\$27
Malbec, Pascual Toso, Argentina '17	\$27
Merlot, Hayes Ranch, Livermore California '16	\$27
Cabernet Sauvignon, Bodega Norton, Argentina '18	\$27

CRAFT BEERS

Alagash White, ME	\$6.50
Bluemoon, CO	\$5.75
Cisco Whale's Tale Pale Ale, MA	\$5.50
Harpoon IPA, MA	\$5
Lagunitas IPA, CA	\$5.50
Maine Beer Peeper Ale, ME	\$11
Sam Adams Lager, MA	\$5
Sam Adams Light, MA	\$5
Sam Adams Seasonal, MA	\$5

US AND IMPORT BEERS

Amstel Light, Holand	\$5
Chang, Thailand	\$5
Heineken, Holland	\$5
Miller Lite	\$4.25
New Castle Brown Ale, England	\$5
Sapporo, Japan	\$5.25
Singha, Thailand	\$5

PREMIUM SAKE

Jelly Peach Sparkling Sake, Ikezo 180ml	\$9
Momokawa Coconut Lemongrass, Nigori 300ml	\$15
Momokawa Pearl Junmai Ginjo Nigori 300ml	\$15
Hakushika Junmai Ginjo 300ml	\$17
Blueberry Sparkling Sake, Banzai "Bunny" 300ml	\$17
Murai Tanrei Junmai 300ml	\$21

APPETIZERS

- CHICKEN SATAY (4 PCS) grilled marinated chicken on skewers, peanuts and cucumber sauce \$8
- BEEF SATAY (4 PCS) grilled marinated beef on skewers, peanuts and cucumber sauce \$9
- SIAM ROLLS (2 PCS) crispy spring rolls with chicken and vegetables, served with turnip sauce \$6
- 1** CURRY CRISP (5 PCS) chicken, potato, peas, carrots and curry, served with turnip sauce \$7
- SHRIMP IN THE BLANKET (4 PCS) golden fried stuffed shrimp with crabmeat, mince pork blended in Thai \$9
spices, wrapped in thin egg roll skin, served with plum sauce
- ROLLS COMBO assortment of rolls (2 shrimps in a blanket, 2 mini Siam rolls, 2 curry crisp) \$9
- BANGKOK STYLE SHUMAI (6 PCS) steamed dumpling of pork, shrimp, Shitake mushrooms with tangy \$10
roasted garlic soy sauce (optional: flash fried)
- FRESH GARDEN ROLLS (2 PCS) soft wheat paper wrapped over stripes of grilled chicken, noodles and cool \$6
salad
- FRIED TOFU Fried tofu served with turnip sauce and ground peanuts \$5.50
- VEGETABLE ROLLS (4 PCS) crispy vegetarian spring rolls with turnip sauce \$6
- GOLDEN HARVEST golden vegetables tempura accompanied with turnip sauce \$9
- 1** CHONBURI WINGS crispy chicken wings glazed with Siam Lotus own sweet and spicy sauce \$9
- 1** STEAMED MUSSELS PEI mussels steamed with aromatic herbs with an accompanying spicy sauce \$11
- 1** SPICY MUSSELS a Thai classic inspired, steamed PEI mussels in light coconut curry broth \$12

SOUPS

- 1** HOT AND SOUR SHRIMP SOUP declared Thai national soup, shrimps, mushrooms, lime juice, cilantro in \$5.00
herbs broth
- BEEF NOODLES SOUP oriental style beef noodles in aromatic gourmet soup served with bean sprout, \$5.00
cilantro and scallion
- 1** TOM KHAR GAI chicken, banana blossom, mushroom, galanga, lemongrass, chili, herbs in light \$5.00
coconut-lime broth
- GLASS NOODLES SOUP shrimps, glass noodles, mushrooms, snow peas, Napa cabbage and scallions in a . \$5.00
clear broth

Before placing your order, please inform your server about your food allergy.
Not all ingredients are listed on the menu. Do not waste food. Ask before order.

SALADS

- 2** PAPAYA SALAD julienne green papaya, carrot, tomato tossed with spicy chili-lime dressing and peanuts, \$9 topped with grilled shrimp
- 2** CRYING TIGER SALAD grilled marinated steak tossed with onions, tomato, herbs, ground roasted rice and \$16 spicy-lime dressing with mixed salad
- 2** YUM NUA grilled marinated steak tossed with cucumber, onions, tomato, herbs and spicy-lime dressing with . \$16 mixed salad
- 2** LARB GAI traditional Thai salad, ground chicken cooked and tossed with spicy lime dressing, served with \$14 lettuce
- GARDEN SALAD mixed green with our own creamy Dijon dressing \$6

POULTRY & MEAT

- 1** CHICKEN WITH CASHEW NUTS zucchini, summer squash, mushrooms, snow peas, baby corns, red peppers . \$15 and scallions
- PINEAPPLE CHICKEN pineapple chunks, snow peas, tomatoes, onions, summer squash and curry powder \$14
- CHICKEN IN THE GARDEN sauté assorted fresh vegetables with chicken and soybean sauce \$14
- 1** GINGER CHICKEN/PORK chicken or pork with assorted mushrooms, baby corns, onions, ginger, peppers \$14 and scallions
- 1** GARLIC AND PEPPER CHICKEN garlic oil, pepper and house blend spices, with snow peas and baby corns . \$15
- 3** COUNTRY STYLE CHICKEN BASIL very hot and spicy ground chicken with hot basil, created from grandma's \$15 recipe
- 2** BASIL BEEF/CHICKEN sauté beef or chicken with basil leaves, mushrooms, chili peppers, bell peppers, 16/14 onions and scallions
- BROCCOLI BEEF/CHICKEN sauté with broccoli, straw mushrooms, carrots and oyster sauce .. 16/14
- BANGKOK BEEF PLATTER sauté beef with baby corns, tomatoes, oyster mushrooms, ginger and green \$16 peppers in brown pineapple sauce
- 2** HOT BEEF PLATTER sauté beef with snow peas, tofu, mushrooms, baby corns, carrots, peppers, cashew nuts, .. \$17 scallions and chili paste
- 1** MACADAMIA BEEF marinated cubes of tender beef, stir-fried with mushrooms, peppers, scallions and \$18 macadamia nuts, accompanied with watercress
- 4** CHILI PEPPER BEEF Stir fried beef with long hot pepper, red peppers, beans, chili, garlic and basil \$17
- 2** WILD BOAR BASIL pan-fried tender pork with mushrooms, green peppercorns, fresh basil, and chili peppers .. \$15 in Thai spicy sauce
- HONEY PORK marinated thin sliced pork loin pan-fried with mushrooms and green peas in dark soy sauce \$17
- RACHA TRIO sauté of thin sliced beef, chicken and pork loin in light plum sauce with pineapple, tomato, \$17 baby corns, mushrooms and snow peas
- 2** HOME STYLE DUCK half crispy duck with onions, garlic, julienne ginger, basil leaves and mushrooms in spicy \$25 chili sauce
- ROYAL DUCK half crispy duck with black mushrooms, snow peas, baby corns and carrots in rich brown \$25 ginger sauce, garnished with cashew nuts

CURRY OFFERINGS

- ② RED CURRY (CHICKEN/BEEF) bamboo shoots, eggplant, carrots, green, red peppers and basil 15/17
- ② GREEN CURRY (CHICKEN/BEEF/SHRIMP) string beans, eggplant, green peppers, sliced bamboo 15/17/117
shoots and zucchini
- ② YELLOW CURRY (CHICKEN/SHRIMP) summer squash, pineapple, onions and cherry tomato in yellow 15/17
curry
- ② MASAMAN CURRY (CHICKEN/BEEF) Thai-Indonesian curry sauce, sweet potato, peanuts, onions and 15/17
carrots
- ② PANANG CURRY (CHICKEN/BEEF) string beans, baby corns, mushrooms, peppers and basil 15/17
- ② CHICKEN JUNGLE CURRY old country style light curry served with grilled chicken and healthy vegetables \$16
- ② DUCK CHOO CHEE half crispy duck in Thai famous Choo Chee curry with snow peas, green peas, baby \$25
corn, zucchini, squash, pineapple, basil and red peppers
- ② DUCK PANANG specially prepared half crispy duck with Panang hot curry sauce \$25
- ② SALMON CHOO CHEE salmon sautéed with vegetables in Choo Chee curry sauce \$24
- ② JUMBO SHRIMP CURRY grilled wild caught Gulf Shrimp, pineapple, zucchini, summer squash, baby corn, \$24
snow peas, peas, peppers, basil with Choo Chee curry

SEAFOOD

- SHRIMP IN THE GARDEN sauté shrimps with assorted fresh vegetables in soy bean sauce \$18
- SHRIMP AND BROCCOLI sauté with broccoli, straw mushrooms, carrots and oyster sauce \$18
- ① SHRIMP HIMAPARN shrimps with cashew nuts, snow peas, baby corns, summer squash, zucchini, \$19
mushrooms, peppers and scallions
- ② PIK KING SHRIMP stir-fried shrimps with Pik King sauce, asparagus, string beans, mushrooms and red \$18
peppers
- ② CHILI SHRIMP shrimps, fresh mushrooms, onions, basil leaves and julienne ginger with aromatic spicy garlic ... \$19
sauce
- ② JUMBO SIZZLING SHRIMP grilled jumbo shrimps topped with basil, hot chili and garlic sauce \$24
- SCALLOP WITH EGGPLANT sea scallops sautéed with oriental eggplant and basil in delicious sauce \$24
- ② FISHERMAN'S TREASURE shrimps, squid, scallops, mussels and fish with green peppercorns, fresh basil, and \$24
peppers in hot curry paste
- ① SEAFOOD ROYAL sauté of shrimps, squid and scallops with cashew nuts, baby corns and mushrooms in a \$24
spiced yellow bean sauce
- ③ SEAFOOD VOLCANO stir-fried shrimps, scallops, squid, mussels and fish in hot chili garlic sauce with \$24
onions, mushrooms and peppers
- ② SALMON salmon filet grilled to perfection with sautéed vegetables served with infused Tamarind curry sauce \$25
- ② CHILI PEPPER SQUID squid, chili hot peppers, mushrooms, onions and basil with chili-garlic sauce \$18
- ② RED SNAPPER crispy fried whole fish, spicy chili sauce MARKET

NOODLES & FRIED RICE

- PAD THAI** wok-fried rice noodles with shrimps, spice tofu, ground peanuts, egg, bean sprouts and scallions (choice of chicken or 6 shrimps) \$14/15
- 2 SAVORY NOODLES** rice noodles stir-fried with ground chicken in hot and spicy holy basil sauce \$14
- PAD SEE EW** wok-fried flat rice noodles with beef, Gai Lan (Chinese broccoli), egg in dark soy sauce \$14
- PAD WOON SEN** stir-fried Thai glass noodles with shrimps, egg, Chinese cabbage, carrots, cauliflower, bean sprouts, baby corns, snow peas, and scallions \$14
- LEMONGRASS CHICKEN** filet of chicken marinated in delicate lemongrass, char-grilled and served with white oriental noodles and refreshing mild carrot sauce (Warm dish) \$15
- SIAMESE FRIED RICE** chicken, shrimps, egg, onions, scallions, green peas and snow peas \$14
- 2 SPICY CHICKEN FRIED RICE** spicy fried rice with chicken, basil leaves, hot peppers, onions, scallions and mushrooms \$14
- PINEAPPLE FRIED RICE** chicken, shrimps, pineapple, mushrooms, green peas and light curry powder. Topped with grated sweet dried pork \$14

VEGETABLES

- VEGETABLES FRIED RICE** fried rice with assorted fresh vegetables \$14
- NOODLES TOFU** wok-fried flat rice noodles with tofu, broccoli, cauliflower, snow peas and carrots with dark sweet soy sauce \$14
- HOMESTYLE VEGETABLES** sauté assorted fresh vegetables with light thin soy sauce \$14
- 1 TOFU WITH BABY BOK CHOY** wok-fried tofu, garlic, ginger, soy sauce, roasted chili \$14
- 1 TOFU WITH EGGPLANT** wok-fried oriental eggplant, bird eye chili, peppers, basil leaves \$14
- 2 VEGETABLE CURRY** choices of Red or Green Curry sauté with assorted vegetables and tofu \$14

SIDES

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|---|---|
| BROWN RICE \$2.50 | JASMINE RICE \$1.75 |
| STEAMED NOODLES \$3 | 1 BABY BOK CHOY \$7 |
| PEANUT OR CUCUMBER SAUCE \$1 | TURNIP, CARROT OR PLUM SAUCE \$.75 |