

# APPETIZERS

<b>CHICKEN SATAY (4 pcs)</b>	\$8
GRILLED MARINATED CHICKEN ON SKEWERS, PEANUTS AND CUCUMBER SAUCE	
<b>BEEF SATAY (4 pcs)</b>	\$9
GRILLED MARINATED BEEF ON SKEWERS, PEANUTS AND CUCUMBER SAUCE	
<b>SIAM ROLLS (2 pcs)</b>	\$6
CRISPY SPRING ROLLS WITH CHICKEN AND VEGETABLES, SERVED WITH TURNIP SAUCE	
<b>1 CURRY CRISP (5 pcs)</b>	\$7
CHICKEN, POTATO, PEAS, CARROTS AND CURRY, SERVED WITH TURNIP SAUCE	
<b>SHRIMP IN THE BLANKET (4 pcs)</b>	\$9
GOLDEN FRIED STUFFED SHRIMP WITH CRAB MEAT, MINCED PORK BLENDED IN THAI SPICES, WRAPPED IN THIN EGG ROLL SKIN, SERVED WITH PLUM SAUCE	
<b>ROLLS COMBO</b>	\$9
ASSORTMENT OF MINI ROLLS (2 SHRIMPS IN A BLANKET, 2 MINI SIAM ROLLS, 2 CURRY CRISP)	
<b>BANGKOK STYLE SHUMAI (4 or 6 pcs)</b>	\$7/9.50
STEAMED DUMPLING OF PORK, SHRIMP, SHITAKE MUSHROOMS WITH TANGY ROASTED GARLIC SOY SAUCE (OPTIONAL: FLASH FRIED)	
<b>1 TOD MUN</b>	\$9
MINCED SHRIMP BEATEN WITH THAI SPICES AND FRIED, SERVED WITH CUCUMBER SAUCE, GROUNDED PEANUTS	
<b>FRESH GARDEN ROLLS (2 pcs)</b>	\$6
SOFT WHEAT PAPER WRAPPED OVER STRIPES OF GRILLED CHICKEN, NOODLES AND COOL SALAD	
<b>FRIED TOFU</b>	\$5.50
FRIED TOFU SERVED WITH TUNIP SAUCEAND GROUNDED PEANUTS	
<b>VEGETABLE ROLLS (4 pcs)</b>	\$6
CRISPY VEGETARIAN SPRING ROLLS WITH TURNIP SAUCE	
<b>GOLDEN HARVEST</b>	\$9
GOLDEN VEGETABLES TEMPURA ACCOMPANIED WITH TURNIP SAUCE	
<b>1 CHONBURI WINGS</b>	\$9
CRISPY CHICKEN WINGS GLAZED WITH SIAM LOTUS OWN SWEET AND SPICY SAUCE	
<b>1 STEAMED MUSSELS</b>	\$11
PEI MUSSELS STEAMED WITH AROMATIC HERBS WITH AN ACCOMPANYING SPICY SAUCE	
<b>1 SPICY MUSSELS</b>	\$11
A THAI CLASSIC INSPIRED, STEAMED PEI MUSSELS IN LIGHT COCONUT CURRY BROTH	

# SOUPS

<b>1 HOT AND SOUR SHRIMP SOUP</b>	\$5
DECLARED THAI NATIONAL SOUP, SHRIMPS, MUSHROOMS, LIME JUICE, CILANTRO IN HERBS BROTH	
<b>BEEF NOODLES SOUP</b>	\$5
ORIENTAL STYLE BEEF NOODLES IN AROMATIC GOURMET SOUP SERVED WITH BEAN SPROUT, CILANTRO AND SCALLION	
<b>1 TOM KHAR GAI</b>	\$5
CHICKEN, BANANA BLOSSOM, MUSHROOM, GALANGA, LEMONGRASS, CHILI, HERBS IN LIGHT COCONUT-LIME BROTH	
<b>GLASS NOODLES SOUP</b>	\$5
SHRIMPS, GLASS NOODLES, MUSHROOMS, SNOW PEAS, NAPA CABBAGE AND SCALLION IN A CLEAR BROTH	

Before placing your order, please inform your server about your food allergy.  
Not all ingredients are listed on the menu.  
We can alter spice according to your preference on most dishes.

# SALADS

- 2

**PAPAYA SALAD** ..... \$9

JULIENNE GREEN PAPAYA, CARROT, TOMATO TOSSED WITH SPICY CHILI-LIME DRESSING AND PEANUTS, TOPPED WITH GRILLED SHRIMP
- 2

**CRYNG TIGER SALAD** ..... \$13

GRILLED MARINATED STEAK TOSSED WITH ONIONS, HERBS, GROUND ROASTED RICE AND SPICY-LIME DRESSING WITH MIXED SALAD
- 2

**YUM NUA** ..... \$13

GRILLED MARINATED STEAK TOSSED WITH CUCUMBER, ONIONS, TOMATO, HERBS AND SPICY-LIME DRESSING WITH MIXED SALAD
- 2

**LARB GAI** ..... \$11

TRADITIONAL THAI SALAD, GROUND CHICKEN COOKED AND TOSSED WITH SPICY LIME DRESSING, SERVED WITH LETTUCE
- GARDEN SALAD** ..... \$6

MIXED GREEN WITH OUR OWN CREAMY DIJON DRESSING

# SEAFOOD

served with jasmine rice

- 1

**SHRIMP HIMAPARN** ..... \$12

CASHEW NUTS, SNOW PEAS, BABY CORNS, SUMMER SQUASH, ZUCCHINI, MUSHROOMS, PEPPERS AND SCALLIONS
- SHRIMP IN THE GARDEN** ..... \$12

SAUTÉ SHRIMPS WITH ASSORTED FRESH VEGETABLES IN YELLOW BEAN SAUCE
- 2

**PIK KING SHRIMP** ..... \$12

STIR-FRIED SHRIMPS WITH PIK KING SAUCE, ASPARAGUS, STRING BEANS, MUSHROOMS,AND RED PEPPERS
- 2

**CHILI SHRIMP** ..... \$13

SHRIMPS SAUTÉED WITH FRESH MUSHROOMS, ONIONS, BASIL LEAVES AND JULIENNE GINGER WITH AROMATIC SPICY GARLIC SAUCE
- 2

**CHILI PEPPER SQUID** ..... \$12

SQUID, CHILI HOT PEPPERS, MUSHROOMS, ONIONS AND BASIL WITH CHILI-GARLIC SAUCE
- 2

**FISHERMAN'S TREASURE** ..... \$13

FRESH ASSORTED SEAFOOD SAUTÉED WITH GREEN PEPPERCORNS, FRESH BASIL AND PEPPERS IN HOT CURRY PASTE
- 2

**SEAFOOD DYNASTY** ..... \$13

SHRIMPS, SQUID AND SCALLOPS WITH CASHEW NUTS, CELERY, MUSHROOMS, SNOW PEAS, BABY CORNS, CARROTS AND SCALLIONS, IN A MILD TANGY SAUCE

# TOFU & VEGETABLES

served with jasmine rice

- 2

**VEGETABLES CURRY** ..... \$11

CHOICES OF RED OR GREEN CURRY SAUTÉ WITH ASSORTED VEGETABLES AND TOFU
- 1

**TOFU WITH BABY BOK CHOY** ..... \$11

WOK-FRIED TOFU, GARLIC, GINGER, SOY SAUCE, ROASTED CHILI
- 2

**TOFU WITH EGGPLANT** ..... \$11

WOK- FRIED ORIENTAL EGGPLANT, BIRD EYE CHILI, PEPPERS, BASIL LEAVES
- HOMESTYLE VEGETABLES** ..... \$11

ASSORTED FRESH VEGETABLES SAUTÉED WITH LIGHT THIN SOY SAUCE

SUBSTITUTED FOR BROWNRICE ADD \$2

1 INDICATE LEVEL OF SPICINESS 1

# POULTRY AND MEAT

served with jasmine rice

- 1

CHICKEN WITH CASHEW NUTS

ROASTED CASHEW NUTS, ZUCCHINI, SUMMER SQUASH, MUSHROOMS, SNOW PEAS, BABY CORNS, RED PEPPERS AND SCALLION

\$11
- PINEAPPLE CHICKEN

CHICKEN SAUTÉED WITH PINEAPPLE CHUNKS, SNOW PEAS, TOMATOES, ONIONS, SUMMER SQUASH AND CURRY POWDER

\$10.50
- CHICKEN IN THE GARDEN

SAUTÉ ASSORTED FRESH VEGETABLES WITH CHICKEN AND SOYBEAN SAUCE

\$10.50
- 1

GINGER CHICKEN/PORK

SAUTÉ SLICED PORK OR CHICKEN WITH ASSORTED MUSHROOMS, BABY CORNS, ONIONS, GINGER, PEPPERS AND SCALLIONS

\$10.50
- 1

GARLIC AND PEPPER CHICKEN

SLICES OF CHICKEN BREAST MARINATED IN GARLIC OIL, PEPPER AND HOUSE BLEND SPICES, WITH SNOW PEAS AND BABY CORNS

\$12
- 2

CHICKEN AND STRING BEAN

STIR FRIED SLICES OF CHICKEN, FRESH STRING BEAN, RED PEPPERS, THAI SPICY CURRY PASTE

\$11
- 2

BASIL BEEF/ CHICKEN

SAUTÉ BEEF OR CHICKEN WITH BASIL LEAVES, MUSHROOMS, CHILI PEPPERS, BELL PEPPERS, ONIONS AND SCALLIONS

\$11.50/10.50
- BROCCOLI BEEF

SAUTÉ OF BEEF WITH BROCCOLI, STRAW MUSHROOMS, CARROTS AND OYSTER SAUCE

\$11.50
- BANGKOK BEEF PLATTER

SAUTÉ SLICED BEEF SIRLOIN WITH BABY CORNS, TOMATOES, OYSTER MUSHROOMS, GINGER AND GREEN PEPPERS IN BROWN PINEAPPLE SAUCE

\$11.50
- 2

BEEF DYNASTY

SNOW PEAS, TOFU, MUSHROOMS, BABY CORNS, CARROTS, PEPPERS, CASHEW NUTS, SCALLIONS AND CHILI PASTE

\$12
- 2

MACADAMIA BEEF

MARINATED CUBES OF TENDER BEEF STIR-FRIED WITH MUSHROOMS, PEPPERS, SCALLIONS AND MACADAMIA NUTS

\$12
- 2

WILDBOAR BASIL

PAN-FRIED TENDER PORK WITH MUSHROOMS, GREEN PEPPERCORNS, FRESH BASIL, AND CHILI PEPPERS IN THAI SPICY SAUCE

\$10.50
- 2

HOMESTYLE DUCK

HALF CRISPY DUCK WITH SAUTÉED ONIONS, GARLIC, JULIENNE GINGER, BASIL LEAVES AND MUSHROOMS IN SPICY CHILI SAUCE

\$21
- 1

TAMARIND DUCK

HALF CRISPY DUCK WITH STIR-FRIED SNOW PEAS, BABY CORNS, PEPPERS, MUSHROOMS, BAMBOO SHOOTS IN OUR HOUSE SPECIAL TAMARIND SAUCE

\$21

SUBSTITUTED FOR BROWN RICE ADD \$2

1 INDICATE LEVEL OF SPICINESS 1

# CURRY OFFERINGS

served with jasmine rice

- 2

RED CURRY CHICKEN/BEEF

BAMBOO SHOOTS, EGGPLANT, CARROTS, GREEN, RED PEPPERS AND BASIL

11/12
- 2

GREEN CURRY CHICKEN/SHRIMP

STRING BEANS, EGGPLANT, GREEN PEPPERS, SLICED BAMBOO SHOOTS AND ZUCCHINI

11/12
- 2

YELLOW CURRY CHICKEN/SHRIMP

SUMMER SQUASH, PINEAPPLE, ONIONS AND CHERRY TOMATO IN YELLOW CURRY

11/12
- 2

MASAMAN CURRY CHICKEN/BEEF

THAI-INDONESIAN CURRY SAUCE, SWEET POTATO, PEANUTS, ONIONS AND CARROTS

11/12
- 2

PANANG CHICKEN/BEEF

STRING BEANS, BABY CORNS, MUSHROOMS, PEPPERS AND BASIL LEAVES

11/12
- 2

CURRY OF CHICKEN THIGHS

SLOW COOKED CHICKEN THIGHS IN A BLEND OF AROMATIC THAI HERB, INDIAN SPICES, POTATO AND COCONUT MILK

\$12
- 2

CHICKEN JUNGLE CURRY

OLD COUNTRY STYLE LIGHT CURRY SERVED WITH GRILLED CHICKEN AND HEALTHY VEGETABLES

\$12
- 2

DUCK CHOO CHEE

HALF CRISPY DUCK IN THAI FAMOUS CHOO CHEE CURRY WITH SNOW PEAS, GREEN PEAS, BABY CORN, ZUCCHINI, SQUASH, PINEAPPLE, BASIL AND RED PEPPERS

\$21
- 2

SALMON CHOO CHEE

SALMON SAUTÉED WITH VEGETABLES IN CHOO CHEE CURRY SAUCE

\$13
- 2

JUMBO SHRIMP CURRY

GRILLED WILD CAUGHT GULF SHRIMP, PINEAPPLE, ZUCCHINI, SUMMER SQUASH, BABY CORN, SNOW PEAS, PEAS, PEPPERS, BASIL WITH CHOO CHEE CURRY

\$15

# NOODLES & FRIED RICE

- 2

SPICY CHICKEN FRIED RICE

SPICY FRIED RICE WITH CHICKEN, BASIL LEAVES, HOT PEPPERS, ONIONS, SCALLIONS AND MUSHROOMS

\$11
- 2

SIAMESE FRIED RICE

SHRIMPS, CHICKEN, EGG, ONIONS, SCALLIONS, GREEN PEAS AND SNOW PEAS

\$11
- 2

TOM YUM NOODLES SOUP

RICE NOODLES, GROUND CHICKEN ,BEAN SPROUTS, CHILI, GROUND PEANUTS, SCALLIONS, CILANTRO AND LIME (NOT AVAILABLE FOR TAKE-OUT

\$10
- 2

SAVORY NOODLES

WOK-FRIED FLAT RICE NOODLES WITH GROUND CHICKEN IN HOT AND SPICY HOLY BASIL SAUCE

\$11
- PAD SEE EW

WOK-FRIED FLAT RICE NOODLES WITH BEEF, GAI LAN (CHINESE BROCCOLI), EGG IN DARK SOY SAUCE

\$12
- PAD THAI

WOK-FRIED RICE NOODLES WITH SPICE, GROUND PEANUTS, EGG, BEAN SPROUTS AND SCALLIONS (CHOICE OF CHICKEN OR SHRIMP)

\$11
- PINEAPPLE FRIED RICE

CHICKEN, SHRIMPS, PINEAPPLE, MUSHROOMS, GREEN PEAS AND LIGHT CURRY POWDER, TOPPED WITH GRATED SWEET DRIED PORK

\$12
- LEMONGRASS CHICKEN

FILET OF CHICKEN MARINATED IN DELICATE LEMON GRASS, CHAR-GRILLED AND SERVED WITH WHITE ORIENTAL NOODLES AND REFRESHING MILD CARROT SAUCE (WARM DISH

\$11
- NOODLES AND TENDER BEEF

WOK FRIED FLAT RICE NOODLES WITH BEEF, EGG, BROCCOLI, CAULIFLOWER, SNOW PEA, CARROT AND NAPA CABBAGES

\$12

# SIDES

- 1

BABY BOK CHOY

\$7
- STEAMED NOODLES

\$3
- TURNIP, CARROT OR PLUM SAUCE

\$ .75
- JASMINE RICE

\$1.75
- BROWN RICE

\$2.50
- PEANUT OR CUCUMBER SAUCE

\$1

SUBSTITUTED FOR BROWN RICE ADD \$2

1 INDICATE LEVEL OF SPICINESS 1