

Chef's Select

Starter

103 Thai Memory Crispy Shrimp Roll 4 Pcs./\$6.25
Marinated tiger shrimp & chicken with veggies wrapped in spring roll pastry & seaweed served with dipping sauce

106 Gai Satay **Chicken Satay** 4 Pcs./\$6.25
Grilled skewers of marinated chicken served satay peanut sauce & cucumber

108 Moo Sa-rong **Pork Ball in Egg Noodle** 4 Pcs./\$6.25
Deep-fried marinated pork ball wrapped in egg noodles served with chilies sauce & sweet sauce



109 Gai Haw Bai Toey **Chicken in Pandanus Leaf** 6 Pcs./\$6.25
Deep-fried marinated chicken in Pandanus leaf served with sesame sauce

201 Som Tum Thai **Thai Papaya Salad** \$7.95
Shredded green papaya, carrot, rutabaga mixed with long bean, tomato, garlic, fresh chilies, dried shrimp, crushed peanut & cashew nuts in Thai dressing served with deep-fried chicken drumstick



204 Yum Neuua Yaang **Grilled Beef Salad** \$9.95
Grilled beef with white & green onion, cucumber, tomatoes & fresh chilies in lime dressing

205 Yum Gai Yaang **Grilled Chicken Salad** \$9.95
Grilled chicken with white & green onion, cucumber, tomatoes & fresh chilies in lime dressing

306 Tom Yum Goong **Lemon Grass Shrimp Soup** \$7.95
Tiger shrimp with lemon grass, galangal, lime leaves, mushroom & fresh chilies in lime soup

Main Course

Stirred-fried Dishes

FS103 Pla Tod Ma-Muaang **Thai Memory Mango Fish** 🌶️ \$17.95
Deep-fried crispy basa fish topped with Thai spicy mango salad



Pad Pried Waan **Sweet & Sour**

Stirred-fried your choice of meat (Tiger Shrimp/ Fish) with pineapple, cucumber, tomatoes, white & green onion in sweet & sour sauce

FS108 Pad Pried Waan Goong (Tiger Shrimp) \$15.95

FS109 Pad Pried Waan Pla (Fish) \$15.95



407 Gaaeng Phed Ped Yaang **BBQ Duck Red Curry** \$10.95

BBQ duck with Thai red curry paste, pineapple, grape, tomatoes, zucchini, bell pepper & Thai sweet basil leaves in coconut milk

ST001 Pad Gra Phrao 🌶️ **Spicy Holy Basil with Chicken** \$8.95

ST006 Gra Thiam Prik Thai **Garlic & Black Pepper Beef** \$8.95

ST009 Pad Med Ma-Muaang **Cashew Nut Chicken** \$8.95

ST010 Gai Pad Khing **Ginger Chicken** \$8.95

ST014 Crispy Roasted Pork with Chinese Kale \$9.95

A-La-Carte Rice Dishes



503 *Khaao Pad* **Fried Rice with Crab Meat** \$9.95
 Fried rice with crab meat, green pea, carrots, corn, white & green onion

504 *Khaao Pad Nahm Prik Phao*  \$9.95
Fried Rice with Roasted Chili Paste
 Fried rice with tiger shrimp, roasted chili paste & garnished with cooked shredded pork

A-La-Carte Noodle Dishes



Pad Thai **We cook only traditional Pad Thai without ketchup!**
 Thai rice noodles with tiger shrimps, chicken, bean sprout, salted Chinese radish, ground chilies, chive flower & garnished with crushed peanut

601 **Thai Memory Pad Thai** \$8.95

609 *Raad Naar* **Seafood Crispy Egg Noodle in Thai Gravy Sauce** \$10.95
 Deep fried egg noodle with tiger shrimp, mussel, squid, Chinese kale, black mushroom, broccoli, carrots in Thai gravy sauce



N702 *Guay Tiao Tom Yum Moo*  **Pork Noodle Spicy Soup**
 Your choice of noodles with boiled minced pork, bean sprouts, fried garlic, roasted chilies paste, lime juice, green onion, coriander & garnished with crushed peanut in pork broth

Vegetarian Dishes

V013 *Phanang Curry with Baby Corn* \$8.95
 Deep-fried baby corn with Thai Phanang curry paste, ground peanut, bell pepper & lime leaves in coconut milk

Pad Thai **All time greatest hit!**
 Thai rice noodles with egg, bean sprout, salted Chinese radish, tofu, black mushroom, chive flower, crushed peanut & garnished with cashew nuts

V017 **Thai Memory Pad Thai** \$8.95

V022 *Basil Mushroom* **Stirred-fried Tofu, Mushroom with Thai Holy Basil** \$7.95

V023 *Pak Bung Fai Daeng*  **Stirred-fried Thai Glory with fresh chilies** \$7.95

Traditional Thai Desserts

D001 *Khaao Niaao Ma-Muang* (Mango with Sticky Rice) seasonal \$5.95

D005 *Fried Banana with Ice Cream* \$5.95

D006 *Fried Pineapple* \$4.95



Appetizers



101 Khaao Griiap Goong **Shrimp Chips** \$3.25
Puffy Thai shrimp chips served with roasted chili paste dipping sauce



102 Paw Pia Thawd **Taro Crispy Spring Roll** 4 Pcs./\$5.25
Taro with cabbages, carrots & glass noodles wrapped in spring roll pastry served with dipping sauce

103 Thai Memory Crispy Shrimp Roll 4 Pcs./\$6.25
Marinated tiger shrimp & chicken with veggies wrapped in spring roll pastry & seaweed served with dipping sauce

104 Paw Pia Sod **Fresh Spring Roll** 2 Pcs./\$6.25
Boiled chicken with Chinese sausage, tofu wrapped in spring roll paper & garnished with egg, crab meat, tamarind cinnamon sauce & mustard

105 Paw Pia Pak **Cold Fresh Spring Roll** 🌶️ 2 Pcs./\$6.25
Fresh veggies, egg & rice noodles wrapped in fresh soft rice spring roll pastry served with Thai Memory chilies peanut sauce



106 Gai Satay **Chicken Satay** 4 Pcs./\$6.25
Grilled skewers of marinated chicken served satay peanut sauce & cucumber relish



107 Thawd Man Goong **Deep-Fried Minced Shrimp Cake** 4 Pcs./\$7.25
Served with cucumber relish & dipping sauce (with peanut)

108 Moo Sa-rong **Pork Ball in Egg Noodle** 4 Pcs./\$6.25
Deep-fried marinated pork ball wrapped in egg noodles served with chilies sauce & sweet sauce



109 Gai Haw Bai Toey **Chicken in Pandanus Leaf** 6 Pcs./\$6.25
Deep-fried marinated chicken in Pandanus leaf served with sesame sauce

110 Combination Plate \$17.25
A Combination of Taro Deep-Fried Crispy Spring Roll, Thai Memory Shrimp Roll, Fresh Spring roll, Chicken Satay, Deep-fried Minced Shrimp Cake, Pork Ball in Egg Noodle & Chicken in Pandanus Leaf (All served with dipping sauces)

(Actual dishes may differ slightly from photos)

Salads

Please note that all dishes may be served mild or spicy upon request.



- 201 Som Tum Thai **Thai Papaya Salad** \$7.95
 Shredded green papaya, carrot, rutabaga mixed with long bean, tomato, garlic, fresh chilies, dried shrimp, crushed peanut & cashew nuts in Thai dressing served with deep-fried chicken drumstick

V001 Vegetarian Som Tum Thai \$6.95

Shredded green papaya, carrots & rutabaga mixed with long bean, tomatoes, garlic, fresh chilies & cashew nuts in Thai dressing



- 202 Yum Ma-Muaang **Thai Mango Salad** \$7.95
 Shredded fresh mango mixed with tiger shrimps, red onions, fresh chilies, ground roasted rice, ground peanut, cashew nuts & mint leaves in Thai dressing

V002 Vegetarian Yum Ma-Muaang \$6.95

Shredded fresh mango with red onions, fresh chilies, ground roasted rice, cashew nuts & mint leaves in Thai dressing



- 203 Yum Woon Sen **Glass Noodle Salad** \$8.95
 Glass noodles with tiger shrimps, ground chicken, mushroom, white onion, celery & fresh chilies in Thai dressing



- 204 Yum Neuua Yaang **Grilled Beef Salad** \$9.95
 Grilled beef with lemon grass, white & green onion, cucumber & fresh chilies in lime dressing

- 205 Yum Gai Yaang **Grilled Chicken Salad** \$9.95
 Grilled beef with lemon grass, white & green onion, cucumber & fresh chilies in lime dressing

- 206 Yum Pak Bung Grob **Thai Glory Salad** \$8.95
 Deep-fried Thai glory, carrot, tiger shrimp & minced pork mixed with onion & fresh chilies in lime dressing

V003 Vegetarian Yum Pak Bung Grob \$7.95
 Deep-fried Thai glory & carrot mixed with onion & fresh chilies in lime dressing



- 207 Yum Tua Poo **Wing Bean Salad** \$8.95
 Wing beans, tiger shrimp & minced pork mixed with onion, crushed peanut, cashew nut & dried chilies in tamarind dressing

V004 Vegetarian Yum Tua Poo \$7.95

Wing beans mixed with onion, crushed peanut, cashew nut & dried chilies in tamarind dressing

(Actual dishes may differ slightly from photos)

Soups

Non Spicy Soups



301 Tom JEuut Woon Sen **Glass Noodle Soup** \$6.95

Tiger shrimp with ground pork, glass noodles, black mushroom, bok choy, celery, green onion & garnished with fried garlic in Thai Memory broth



302 Keaw Nahm **Wonton Soup** \$6.95

Marinated ground pork filled wontons with tiger shrimps, bok choy, black mushroom, coriander, green onion & garnished with fried garlic in Thai Memory broth

303 Tom JEuut Tao Hoo **Tofu Soup** \$6.95

Tofu with seaweed, black mushroom & veggies in Thai memory broth

Spicy Soups 🌶️🌶️

Please note that all dishes may be served mild or spicy upon request.

Tom Yum **Lemon Grass Soup** **Very popular & well known**

Your choice of meat (Chicken / Tiger shrimp / Seafood) with lemon grass, galangal, lime leaves, mushroom & fresh chilies in lime soup

304 **Tom Yum Hed (Mushroom)** \$5.95

305 **Tom Yum Gai (Chicken)** \$6.95

306 **Tom Yum Goong (Tiger Shrimp)** \$7.95

307 **Tom Yum Talay (Tiger Shrimp, Squid & Mussel)** \$8.95



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308 Tom Kha **Galangal Coconut Soup** \$6.95

Tender chicken breast with galangal, lemon grass, mushroom, lime leaves, fresh chilies & lime juice in coconut milk

V005 Vegetarian Tom Kha **Tofu Galangal Coconut Soup** \$5.95

Tofu with galangal, lemon grass, mushroom, lime leaves, fresh chilies & lime juice in coconut milk



309 Gaaeng Lieng **Pumpkins Soup (No Coconut Milk)** \$7.95

Tiger shrimp with pumpkin & mixed vegetables in curry broth

V006 Vegetarian Gaaeng Lieng **Pumpkins Soup (No Coconut Milk)** \$6.95

Pumpkin & mixed vegetables in curry broth

310 Gaaeng Som Goong **Veggies & Shrimp Sour Soup (No Coconut Milk)** \$7.95

Tiger shrimp with mixed vegetables in spicy tamarind broth

V007 Vegetarian Gaaeng Som **Veggies Sour Soup** \$6.95

Mixed vegetables in spicy tamarind broth

311 Hot & Sour Soup \$5.95

Bamboo shoots, egg, green onion & coriander in spicy & sour broth



(Actual dishes may differ slightly from photos)

Curries 🌶️🌶️



Gaaeng Khiaao Wann

Your choice of meat (Pork / Chicken / Beef) with Thai green curry paste, zucchini, bamboo shoots, bell pepper & Thai sweet basil leaves in coconut milk

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|-------------------------------------|--------|
| 401 Green Curry with Pork | \$7.95 |
| 402 Green Curry with Chicken | \$7.95 |
| 403 Green Curry with Beef | \$7.95 |

Gaaeng Phed

Your choice of meat (Pork / Chicken / Beef) with Thai red curry paste, zucchini, bamboo shoots, bell pepper & Thai sweet basil leaves in coconut milk

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| 404 Red Curry with Pork | \$7.95 |
| 405 Red Curry with Chicken | \$7.95 |
| 406 Red Curry with Beef | \$7.95 |



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| 407 <u>Gaaeng Phed Ped Yaang</u> BBQ Duck Red Curry | \$10.95 |
| BBQ duck with Thai red curry paste, pineapple, grape, tomatoes, zucchini, bell pepper & Thai sweet basil leaves in coconut milk | |

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| 408 <u>Gaaeng Phed Gai Yaang</u> BBQ Chicken Red Curry | \$10.95 |
| BBQ chicken with Thai red curry paste, pineapple, grape, tomatoes, zucchini, bell pepper & Thai sweet basil leaves in coconut milk | |



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| 409 <u>Gaaeng Karee Gai</u> Karee Curry with Chicken | \$7.95 |
| Chicken with Thai yellow curry paste, tomatoes, potatoes, white onion in coconut milk | |



Phanang Curry

Your choice of meat (Pork / Chicken / Beef) with Thai phanang curry paste, ground peanut, bell pepper & lime leaves in coconut milk

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| 410 Phanang Curry with Pork | \$7.95 |
| 411 Phanang Curry with Chicken | \$7.95 |
| 412 Phanang Curry with Beef | \$7.95 |



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| 413 <u>Gaaeng Massamun Gai</u> Massamun Curry with Chicken | \$7.95 |
| Chicken with massamun curry paste, white onions, potatoes, roasted peanut in coconut milk | |

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| 414 <u>Gaaeng Massamun Nua</u> Massamun Curry with Beef | \$7.95 |
| Beef with massamun curry paste, white onions, potatoes, roasted peanut in coconut milk | |

(Actual dishes may differ slightly from photos)

Special Fish & Seafood Dishes

Please note that all dishes may be served mild or spicy upon request.

Deep-fried dish

FS101 Plaa Tod Kra Tiem **Garlic & Pepper Fish** \$15.95
Deep-fried basa fish with garlic & black pepper



FS102 Plaa Lui Suan **Herbal Fish Delight** \$15.95
Deep-fried varieties of Thai herb combination and cashew nuts topped on deep-fried basa fish

FS103 Pla Tod Ma-Muaang **Thai Memory Mango Fish** 🌶️ \$17.95
Deep-fried crispy basa fish topped with Thai spicy mango salad

FS104 Salmon Raad Prik **Sweet & Spicy Salmon** 🌶️ \$15.95
Deep-fried salmon in sweet & spicy sauce

Steamed dish (cooking time: 15-20 mins)



🌶️ FS105 Pla Muek Neung Ma Nao **Squid in Spicy Lime Sauce** \$17.95
Steamed whole squid with garlic, fresh chilies, mint leaves & celery in lime sauce

Stirred-fried dish

FS106 Seafood Pad Phong Karee **Seafood with Curry Powder** \$15.95
Stirred-fried tiger shrimp, mussel, squid, egg, celery, white & green onion & bell pepper in curry sauce

FS107 Pad Ped Seafood **Seafood with Spicy Sauce** \$15.95
Stirred-fried tiger shrimp, mussel, squid with white onion, bell pepper, Thai sweet basil in spicy sauce



Pad Priaao Waan **Sweet & Sour**
Stirred-fried your choice of meat (Tiger Shrimp/ Fish) with pineapple, cucumber, tomatoes, white & green onion in sweet & sour sauce

FS108 Pad Priaao Waan Goong (Tiger Shrimp) \$15.95

FS109 Pad Priaao Waan Plaa (Fish) \$15.95

FS110 Pad Gra Phrao Plaa **Spicy Holy Basil with Fish** 🌶️ \$15.95
Stirred-fried white fish with Thai holy basil leaves, fresh chilies

FS111 Goong Tod Gra Thiiam Prik Thai **Garlic Black Pepper Shrimp** \$15.95
Stirred-fried tiger shrimps with garlic & black pepper serve with chili sauce

Curries dish



Chu Chee Curry 🌶️
Your choice of meat (Fish / Tiger Shrimp) with chu-chee curry paste, lime leave, Thai sweet basil leaves & bell pepper in coconut milk

FS112 **Chu Chee Curry with Fish** \$15.95

FS113 **Chu Chee Curry with Tiger Shrimp** \$15.95



FS 114 Gaaeng Karee Goong **Karee Curry with Tiger Shrimp** \$10.95
Tiger shrimp with Thai yellow curry paste, tomatoes, potatoes, white onion in coconut milk

(Actual dishes may differ slightly from photos)

Stirred-Fried Dishes

Classic Thai Style



Pad Gra Phrao Spicy Holy Basil 🌶️

Stirred-fried your choice of meat (Chicken / Beef / Pork / Crispy Roasted Duck) with Thai holy basil leaves, fresh chilies & bell pepper

ST001	<u>Spicy Holy Basil with Chicken</u>	\$8.95
ST002	<u>Spicy Holy Basil with Beef</u>	\$8.95
ST003	<u>Spicy Holy Basil with Pork</u>	\$8.95
ST004	<u>Spicy Holy Basil with BBQ Duck</u>	\$10.95

Gra Thiiam Prik Thai Garlic & Black Pepper

\$8.95

Stirred-fried your choice of meat (Chicken / Beef / Pork) with Garlic & Black Pepper

ST005	<u>Garlic & Black Pepper Chicken</u>
ST006	<u>Garlic & Black Pepper Beef</u>
ST007	<u>Garlic & Black Pepper Pork</u>



ST008 Pad Neua Nahm Mun Hoy

\$8.95

Stirred-fried beef with, mushroom, bell pepper, white & green onion

ST009 Pad Med Ma-Muang Cashew Nut Chicken

\$8.95

Stirred-fried chicken with cashew nuts, bell pepper, white & green onion & black mushroom



ST010 Gai Pad Khing Ginger Chicken

\$8.95

Stirred-fried chicken with fresh ginger, bell pepper, mushroom, white & green onion

Modern Thai Style

ST011 Herbal Chicken

\$9.95

Stirred-fried chicken with varieties of Thai herb combination

ST012 Thai Memory Chicken

\$9.95

Stirred - fried crispy chicken with orange, pine apple, carrot, white & green onion, red pepper in orange sauce

ST013 Lychee Beef

\$9.95

Stirred - fried beef with lychee, carrot, white & green onion, red pepper in lychee sauce

ST014 Crispy Roasted Pork with Chinese Kale

\$9.95

Stirred - fried crispy roasted pork with Chinese kale in Shitake mushroom sauce

(Actual dishes may differ slightly from photos)

Grilled Dishes

(Served with Sticky Rice, fresh vegetable & special spicy dipping & sweet and sour sauces)

Just \$9.95



G001 Moo Ping (Thai Grilled Pork)
(5 skewers)



G002 Gai Yaang (Thai Grilled Chicken)



G003 Neua Yaang (Thai Grilled Beef)

Side Orders

S01	<u>Khao Suey</u> Steamed Jasmine Rice (for 1)	\$1.00
S02	<u>Khao Suey</u> Steamed Jasmine Rice (for 4-6)	\$3.50
S03	<u>Khao Kati</u> Steamed Coconut Rice (for 1)	\$2.00
S04	<u>Khao Kati</u> Steamed Coconut Rice (for 4-6)	\$5.50
S05	<u>Khao Neaw</u> Steamed Sticky Rice	\$1.50
S06	<u>Khao Neaw Kati</u> Steamed Coconut Sticky Rice	\$2.50

(Actual dishes may differ slightly from photos)

A-La-Carte Rice Dishes

Khaao Pad

Fried rice with your choice of meat (Chicken / Tiger Shrimp / Crab Meat), green pea, carrots, corn, white & green onion

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| 501 | Fried Rice with Chicken | \$7.95 |
| 502 | Fried Rice with Tiger Shrimp & Pineapple | \$8.95 |
| 503 | Fried Rice with Crab Meat | \$9.95 |



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| 504 | <u><i>Khaao Pad Nahm Prik Phao</i></u> | \$9.95 |
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Fried Rice with Roasted Chili Paste

Fried rice with tiger shrimp, roasted chili paste & garnished with cooked shredded pork

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| 505 | <u><i>Khaao Pad Gra Phrao Kluk</i></u> | \$9.95 |
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Spicy Holy Basil Fried Rice with Chicken

Fried rice with fresh Thai holy basil, chilies, chicken & bell pepper

A-La-Carte Noodle Dishes



Pad Thai **We cook only traditional Pad Thai without ketchup!**

Thai rice noodles with tiger shrimps, chicken, bean sprout, salted Chinese radish, ground chilies, chive flower & garnished with crushed peanut

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| 601 | Thai Memory Pad Thai | \$8.95 |
| 602 | Royal Pad Thai (Pad Thai wrapped in omelet) | \$9.95 |

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| 603 | <u><i>Mee Krob</i></u> Thai Crispy Noodle | \$8.95 |
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Thai crispy rice noodles topped with a sweet & sour sauce & combined with

Khao Soy **Popular in Northern Thailand!**

Egg noodles with your choice of meat (Chicken / Beef) in a creamy curry sauce

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| 604 | Chiang-Mai Curry Noodles with Chicken | \$9.95 |
| 605 | Chiang-Mai Curry Noodles with Beef | \$9.95 |



Spaghetti Pad Kee Mao

Stirred-fried spaghetti with your choice of meat (Beef/ Chicken/ Seafood), Thai holy basil leaf & fresh chilies

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| 606 | Spicy Spaghetti with Beef | \$8.95 |
| 607 | Spicy Spaghetti with Chicken | \$8.95 |
| 608 | Spicy Spaghetti with Seafood
(Tiger shrimp, Squid, Mussel) | \$9.95 |



Raad Naa **Please note that all dishes may be served mild or spicy upon request**

609 Fried Rice Noodle in Thai Gravy Sauce **\$9.95**
Fried rice noodle with tiger shrimp, pork, Chinese kale, black mushroom, broccoli, carrots in Thai gravy sauce

610 Seafood Crispy Egg Noodle in Thai Gravy Sauce **\$10.95**
Deep fried egg noodle with tiger shrimp, mussel, squid, Chinese kale, black mushroom, broccoli, carrots in Thai gravy sauce

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| 611 | <u><i>Pad See-ew</i></u> Please note that all dishes may be served mild or spicy upon request | |
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Fried Rice Noodle in Sweet Soy Sauce

\$9.95

Stirred-fried rice noodle chicken, egg, Chinese kale, bean sprout, carrots in sweet soy sauce

(Actual dishes may differ slightly from photos)

Noodle Soups

\$6.95

N701 Guay Tiaao Nahm Moo **Pork Noodle Soup**

Your choice of noodles with boiled minced pork, bean sprouts, fried garlic, green onion & coriander in pork broth



N702 Guay Tiaao Tom Yum Moo 🌶️ **Pork Noodle Spicy Soup**

Your choice of noodles with boiled minced pork, bean sprouts, fried garlic, roasted chilies paste, lime juice, green onion, coriander & garnished with crushed peanut in pork broth

N703 Guay Tiaao Nahm Gai **Chicken Noodle Soup**

Your choice of noodles with boiled chicken, bean sprouts, fried garlic, green onion & coriander in chicken broth

N704 Guay Tiaao Tom Yum Gai 🌶️ **Chicken Noodle Spicy Soup**

Your choice of noodles with boiled chicken, bean sprouts, fried garlic, roasted chilies paste, lime juice, green onion, coriander & garnished with crushed peanut in chicken broth



N705 Guay Tiaao Neuua **Beef Noodle Soup**

Your choice of noodles with beef, bean sprouts, bok choy, fried garlic, green onion & coriander in beef broth

Please choose your noodle



N 01

(Rice Noodle)



N 02

(Egg Noodle)

(Actual dishes may differ slightly from photos)

Vegetarian Dishes

Curries

- V008** Gaaeng Khiaao Wann **Green Curry with Tofu** \$7.95
Tofu with Thai green curry paste, zucchini, bamboo shoots, bell pepper & Thai sweet basil leaves in coconut milk
- V009** Gaaeng Khiaao Wann Pak **Green Curry with Mixed Veggies** \$7.95
Tofu with Thai green curry paste, mixed veggies, bell pepper & Thai sweet basil leaves in coconut milk
- V010** Gaaeng Phed **Red Curry with Tofu** \$7.95
Tofu with Thai red curry paste, bamboo shoots, zucchini, bell pepper and Thai sweet basil leaves in coconut milk
- V011** Gaaeng Phed Pak **Red Curry with Mixed Veggies** \$7.95
Tofu with Thai red curry paste, mixed veggies, bell pepper and Thai sweet basil leaves in coconut milk
- V012** Phanang Curry with Tofu \$7.95
Tofu with Thai Phanang curry paste, ground peanut, bell pepper & lime leaves in coconut milk
- V013** Phanang Curry with Baby Corn \$8.95
Deep-fried baby corn with Thai Phanang curry paste, ground peanut, bell pepper & lime leaves in coconut milk
- V014** Gaaeng Karee **Yellow Curry with Tofu** \$7.95
Tofu with Thai yellow curry paste, tomatoes, potatoes, white onion in coconut milk
- V015** Gaaeng Massamun **Massamun Curry with Tofu** \$7.95
Tofu with massamun curry paste, white onions, potatoes, roasted peanut in coconut milk

A-La-Carte Rice & Noodle Dishes

- V016** Khaao Pad **Vegetarian Fried Rice** \$7.95
Fried rice with green pea, carrots, corn, black mushroom, cashew nuts, white & green onion
- Pad Thai **All time greatest hit!**
Thai rice noodles with egg, bean sprout, salted Chinese radish, tofu, black mushroom, chive flower, crushed peanut & garnished with cashew nuts
- V017** **Thai Memory Pad Thai** \$8.95
- V018** **Royal Pad Thai** (Pad Thai wrapped in omelet) \$9.95

Stirred-fried Dishes

- V019** Pad Phak **Stirred-Fried Mixed Veggies** \$7.95
- V020** Tao Hoo Pad Khing **Ginger with Tofu** \$7.95
- V021** Tao Hoo Pad Nam Prik Phao **Spicy Tofu** \$7.95
- V022** Basil Mushroom **Stirred-fried Tofu, Mushroom with Thai Holy Basil** \$7.95
- V023** Pak Bung Fai Daeng  **Stirred-fried Thai Glory with fresh chilies** \$7.95
- V024** Eggplant Delight **Stirred-Fried Eggplant in Special Sauce** \$7.95

Desserts

Traditional Thai Desserts

D001 **Khao Niao Ma-Muang** (Mango with Sticky Rice) seasonal  \$5.95



D002 **Khao Niao Lumyai** (Longan with Sticky Rice) \$4.95

D003 **Khao Niao Kanun** (Jackfruit with Sticky Rice) \$5.95

D002

D004 **Fried Banana** \$4.95

D005 **Fried Banana with Ice Cream** \$5.95

D006 **Fried Pineapple** \$4.95

D007 **Fried Pineapple with Ice Cream** \$5.95

Fruit in Syrup \$3.95

D008 **Rambutan & Pineapple in Syrup**

D009 **Longan in Syrup**

D010 **Lychee in Syrup**

D011 **Palm's Seed & Jackfruit in Syrup**



D012 **Mango Ice Cream** \$3.95

D013 **Green Tea Ice Cream** \$3.95

D014 **Coconut Ice Cream** \$3.95

Kob Khun Ka (Thank You)

Beverages

Hot Healthy Drink

\$ 3.50 / pot

Iced Healthy Drink

\$ 2.50 / glass

H / I 1001 Nahm Gek -Hauy (Chrysanthemum Flower Juice) “Ju Hua”
Anti-inflammatory, treat high blood pressure & relieve stress

H / I 1002 Nahm Ma-Toom (Bale Fruit Juice)
Strengthen the stomach & promotes its action

H / I 1003 Nahm Ta-Krai (Lemon Grass Juice)
Treat stomach disorders, hypertension & fever

Juice \$ 2.50

Mango, Guava, Pineapple & Coconut, Passion Fruit, Lychee,
Guanabana, Tropical Fruits Mix

Roasted Coconut with pulp \$3.00

Carbonated Beverage \$ 1.75

Pepsi, Diet Pepsi, Coke, Diet Coke, Ginger Ale,
A&W Root Beer (non caffeine), Sprite, Perrier

SW4001 Spring Water \$1.25 / bottle

Coffee & Tea

H 2001 Premium Thai Arabica Hot Espresso Coffee..... \$2.50/cup
H 2002 Premium Thai Arabica Hot Cappuccino Coffee..... \$2.85/cup
H 2003 Premium Thai Arabica Hot Crema Coffee..... \$2.50/cup

H 2004 Hot Jasmine Tea..... \$2.50/pot

H 2005 Hot Green Tea..... \$2.50/pot

H 2006 Hot Spiced Chai..... \$2.50/pot

H 2007 Hot Ginger Tea..... \$2.50/pot

H 2008 Hot Earl Grey..... \$2.50/pot

H 2009 Regular Tea \$1.50/pot

TG 1001 Tea to Go..... \$1.50/cup

TG 1002 Coffee to Go..... \$2.50/cup

I 2001 Thai Iced Coffee (no milk)..... \$2.50/glass

I 2002 Thai Iced Coffee (with milk)..... \$2.75/glass

I 2003 Thai Iced Tea (no milk)..... \$2.50/glass

I 2004 Thai Iced Tea (with milk)..... \$2.75/glass

I 2005 Nestlé Iced Tea \$1.75/glass

M3001 Milk..... \$1.75/glass

House Wine

Red Wine:

Dry Red Wine \$4.25 / glass \$13/carafe
Shiraz \$4.50/ glass \$14.50/carafe

White Wine:

Dry White Wine \$4.25 / glass
\$13 / carafe

Domestic Wine

Red Wine:

Naked Grape Unoaked Shiraz \$28 / bottle

White Wine:

Pelee Island Late Harvest Vidal VQA \$30 / bottle
Pelee Island Monarch \$30/ bottle

Imported Wine

California:

EJ White Zinfandel \$5.50 / glass \$15/carafe
Gray Fox Chardonnay \$25 / bottle
Gray Fox Merlot \$28 / bottle

Australia:

Yellow Tail Merlot \$7 / glass \$22.50/carafe \$35 /bottle
Yellow Tail Shiraz \$7 / glass \$22.50/carafe \$35 /bottle
Yellow Tail Chardonnay \$6.50 / glass \$20/carafe \$30 /bottle

Italy:

Lamberti Donini Merlot Di Piave \$6 / glass \$17/carafe
Lamberti Donini Trebbiano Chardonnay \$6 / glass \$17/carafe
Montalto Nero D' Avola Cabernet Sauvigno \$35 / bottle
Ruffino Chianti \$40 / bottle

France:

L' Epayrie Rouge (Red) \$5 / glass \$15.50/carafe
L' Epayrie Blanc (White) \$5 / glass \$15.50/carafe

Beer

Domestic Beer

\$4.50 | bottle

**Budweiser
Blue
Canadian
Coors Light**

Imported

\$5.50 | bottle

**Thai Singha
Corona
Henneken**

Mixed Drink

\$5.50

Cranberry Cooler: Cranberry juice, Club soda (non alcoholic)

Gin & Tonic

Rum & Coke

Rye & Coke

Bay Breeze: Vodka, Pineapple juice, Cranberry juice

Café Coconut: Malibu Liqueur, Hot coffee

Café Marnier: Grand Marnier, Espresso

Cape Codder: Vodka, Cranberry juice

Greyhound: Vodka, Grapefruit juice

Peach Blush Coole: White Zinfandel, Peach Schnapps, Club soda

Screwdriver: Vodka, Orange juice

Sea Breeze: Vodka, Cranberry juice, Grapefruit juice

Woo Woo: Vodka, Peach Schnapps, Cranberry juice

Yellow Snow: Vodka, Peach Schnapps, Orange juice

\$6.50

**Caesar
Mai- Tai**

Shooter

1 oz \$5.00

Vodka, Gin, Rum, Rye, Baileys, Kahlua, Grand Marnier