

Appetizer (ของว่าง)



- A1. Vegetable Spring Rolls (2)** เปาะเปี๊ยะทอด \$ 2.95
Glass noodle, shredded cabbage, and mushroom in wheat pastry. Deep fried and served with Thai sweet chili sauce



- A2. Tung Tong (Golden Purse) (6)** ถุงทอง \$ 5.95
Seasoning shrimps filling in golden pastry bags tie with green onion. Deep fried and served with hot sauce



- A3. Hatyai Chicken Wings** ไก่ทอดหาดใหญ่ \$ 6.95
Deep-fried marinated Thai Southern style chicken wings on topped with fried shallot, served with Thai sweet chili sauce



- A4. Deep Fried Calamari** ปลาหมึกทอด \$ 6.95
Deep-fried calamari and onion served with hot sauce



- A5. Nuae Dad Deaw (Beef Jerky)** เนื้อแดดเดียว \$ 6.95
Deep-fried dried marinated beef



- A6. Shrimp Cake (5)** ทอดมันกุ้ง \$ 7.95
Deep-fried shrimp cakes served with plum sauce



- A7. Corn Fritter (10)** ทอดมันข้าวโพด \$ 6.95
Deep-fried sweet corn and green onion served with plum sauce

Appetizer (ของว่าง)



A8. Crispy Shrimp Crepes กุ้งกระเบื้อง \$ 6.95
Crispy mince shrimp wrapped with triangle wheat pastry served with plum sauce



A9. Por Pia Sod (Steam Rolls) ปอเปี๊ยะสด \$ 6.95
Steamed wheat pastry rolls stuffed with shrimp, pork sausage, tofu, egg, cucumber and bean sprout, topped with sweet tamarind sauce and fish meat



A10. Mieng Guay Teaw (Wrap Noodle) เมี่ยงก๋วยเตี๋ยว \$ 7.95
Ground pork, green onion, carrot, egg, deep fried shallot, bean sprout, lettuce, cashew nut and celery wrapped by yourself with rice pastry served with a special Yum sauce or Hoisin sauce



A11. Mieng Kum (Leaf-Wrapped) เมี่ยงคำ \$ 7.95
Sliced tossed fresh coconut, fresh ginger, red onion, Thai chili, lime, cashew nut, dried shrimp & plum sugar sauce (containing dried shrimp) in bok choy leaves



A12. Pandan Chicken ไก่ห่อใบเตย \$ 6.95
Chicken marinated in herbs, wrapped in aromatic pandan leaves. Deep-fried and served with Siam special sauce



A13. Skewer Pork with Sticky Rice ข้าวเหนียวหมูปิ้ง \$ 6.95
Marinated grilled pork served with sticky rice.



A14. Chichen/Pork Satay ไก่หรือหมูสะเต๊ะ \$ 6.95
Four skewers of grilled turmeric chicken/pork topped with Siam special sauce served with cucumber salad

Appetizer (ของว่าง)



A15. *Larb Sticks* ลาบสติก \$ 6.95

Ground Pork mixed with red onion, green onion, cilantro, lime juice and a little bit of chili. Wrapped in wheat paper. Deep fried and served with celery stick.



A16. *Hot Shot* ฮอตช็อต \$ 6.95


 **Extremely hot and spicy shrimp in Yum sauce and basil.**

Soup (แกง/น้ำแกง)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)




S1. *Tom Yum Koong* ต้มยำกุ้ง \$ 11.95

 Shrimp spicy soup with mushroom seasoned with lemongrass, chili, kaffir lime leave, galangal, and lime juice




S2. *Tom Yum Kai* ต้มยำไก่ \$ 10.95

 Chicken soup with mushroom seasoned with lemongrass, kaffir lime leave, galangal, and lime juice
(containing dried shrimp in chili paste)




S3. *Tom Kah Gai* ต้มข่าไก่ \$ 10.95

 Chicken sliced in a creamy soup flavored with coconut milk, lemon grass, lime juice and mushrooms



S4. *Jungle Curry Spicy Soup* แกงป่า \$ 10.95

 Pork simmered in jungle curry paste, zucchini, green bean, kaffir lime leave, and topped with fresh basil



S5. *Pork Ball Soup* แกงจืดเต้าหู้หมูสับ \$ 9.95

Glass noodle, tofu, green onion, and seaweed soup with ground pork

Soup can be ordered individual size \$ 6.95



With Chili symbol, you can choose Mild/Medium/Hot spicy in most dishes



For Vegetarian, Meat can be substituted with Tofu (Please ask the server)

Beef (เนื้อ)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)



B1. Oyster Beef เนื้อน้ำมันหอย \$ 9.45
Stir-fried beef with oyster sauce, broccoli, carrots, green pepper, and onion



B2. Panaeng Curry Beef แพนงเนื้อ \$ 10.45
Beef slowly simmered with Panaeng curry paste and creamy coconut milk with lime leaves, Thai basil, mushroom and pepper corn



B3. Kra Pao Nuae กระเพราเนื้อ \$ 9.95
Beef, mushroom, green beans stir-fried with Chili-garlic sauce and holy basil leaves



B4. Green Curry Beef แกงเขียวหวานเนื้อ \$ 10.45
Beef simmered with Thai green curry paste, coconut milk, zucchini and fresh Thai basil
(Additional Rice Vermicelli with cabbage, pickle mustard, and bean sprouts \$ 2.00 per set)



B5. Nuae Pad Prik Thai Dum เนื้อผัดพริกไทยดำ \$ 9.45
Tender slices of beef and mushroom sautéed in black pepper corn sauce



B6. Num Tok Nuae Yang น้ำตกเนื้อย่าง \$ 9.45
Grilled beef mixed with roasted rice, green onions, red onion, cilantro, in a spicy sour salad with lime juice



B7. Grilled Beef Spicy Salad ยำเนื้อย่าง \$ 9.45
Grilled beef mixed with green onion, tomatoes, onion, lime juice and mixed with a special yum sauce

Pork (หมู)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)



P1. Garlic Pork หมูทอดกระเทียม \$ 9.45
Tender slices of pork and mushroom, sautéed in a soy sauce seasoning, flavored with garlic and pepper.



P2. Moo Pad Prik Thai Dum หมูผัดพริกไทยดำ \$ 9.45
Tender slices of pork and mushroom sautéed in black pepper corn sauce



P3. Kra Pao Moo (Holy Basil Pork) หมูผัดกระเพรา \$ 9.95
Pork, mushroom, green beans stir-fried with chili-garlic sauce with holy basil leaves



P4. Green Curry Pork เจียวหวานหมู \$ 10.45
Pork simmered with Thai green curry paste, coconut milk, zucchini and fresh Thai basil
(Additional Rice Vermicelli with cabbage, pickle mustard, and bean sprouts \$ 2.00 per set)



P5. Panaeng Curry Pork แพนงหมู \$ 10.45
Pork slowly simmered with Panaeng curry paste and creamy coconut milk with lime leaves, Thai basil mushroom and pepper corn



P6. Thai Sweet & Sour Pork หมูผัดเปรี้ยวหวาน \$ 9.95
Pork in sweet and sour sauce with sliced cucumber, tomatoes, pineapple, and green onion



P7. Sweet & Sour Pork Loin หมูทอดผัดเปรี้ยวหวาน \$ 10.45
Deep-Fried pork loin in sweet and sour sauce with sliced cucumber, tomatoes, pineapple, and green onion

Pork (หมู)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)



P8. Ginger Pork หมูผัดขิง \$ 9.45
Stir-fried pork with fresh ginger, onion, and mushroom



P9. Moo Pad Prik Kang หมูผัดพริกแกง \$ 9.95
Stir-fried pork with red curry paste, green pepper, onion, green bean and kaffir lime leaf



P10. Oyster Pork หมูผัดน้ำมันหอย \$ 9.45
Stir-fried pork with oyster sauce, broccoli, carrots, green pepper, and onion



P11. Grilled Pork Spicy Salad ยำหมูย่าง \$ 9.45
Grilled pork mixed with green onion, tomatoes, onion, lime juice and mixed with a special yum sauce



P12. Num Tok Moo Yang น้ำตกหมูย่าง \$ 9.45
Grilled pork mixed with roasted rice, green onion, red onion, cilantro, in a spicy sour salad with lime juice



P13. Larb Moo ลาบหมู \$ 9.45
Spicy ground pork, mixed with roasted rice, red onion, green onion, cilantro, and lime juice



P14. Num Prik Ong น้ำพริกอ่อง \$ 8.95
A combination of ground pork, tomato, and chili paste, served with fresh vegetable

Chicken (ไก่)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)



- C1. Garlic Chicken** ไก่ทอดกระเทียม \$ 9.45
Tender slices of chicken and mushroom, sautéed in a soy sauce seasoning, flavored with garlic, pepper



- C2. Gai Pad Prik Thai Dum** ไก่ผัดพริกไทยดำ \$ 9.45
Tender slices of chicken and mushroom sautéed in black pepper corn sauce



- C3. Panaeng Curry Chicken** แพนงไก่ \$ 10.45
Chicken slowly simmered with Panaeng curry paste and creamy coconut milk with lime leaves, Thai basil, mushroom and pepper corn



- C4. Kra Pao Gai** ไก่ผัดกระเพรา \$ 9.95
Chicken, mushroom, green beans stir-fried with chili-garlic sauce and holy basil leaves



- C5. Green Curry Chicken** เขียวหวานไก่ \$ 10.45
Chicken simmered with Thai green curry paste, coconut milk, zucchini and fresh Thai basil
(Additional Rice Vermicelli with cabbage, pickle mustard, and bean sprouts \$ 2.00 per set)



- C6. Gai Pad Med Ma Muang** ไก่ผัดเม็ดมะม่วง \$ 9.95
Deep-fried chicken with onion, green onion, cashew nuts and dried chillies



- C7. Gai Pad King (Ginger Chicken)** ไก่ผัดขิง \$ 9.45
Chicken with fresh ginger, onion, and mushroom

Chicken (ไก่)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)




- C8. Thai Sweet & Sour Chicken** ไก่ผัดเปรี้ยวหวาน \$ 9.95
 Chicken in a sweet and sour sauce with sliced cucumber, tomatoes, pineapple, and green onion




- C9. Lemongrass Chicken** ไก่ทอดตะไคร้ \$ 9.95
 Chicken with lemongrass and mushroom topped with crispy Lemongrass



- C10. Red Wine Chicken Wings** ปีกไก่เหล้าแดง \$ 9.95
 Chicken wings marinated simmered in red wine sauce served with broccoli



- C11. Num Tok Gai Tod** น้ำตกไก่ทอด \$ 9.45
 Deep-fried chicken mixed with ground pork, roasted rice, green onion, red onion, cilantro, in a spicy sour dressing with lime juice



With Chili symbol, you can choose Mild/Medium/Hot spicy in most dishes



For Vegetarian, Meat can be substituted with Tofu (Please ask the server)


Vegetable (ผัก)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)




- G1. Pad Pak Ruam (Stir-fried Vegetables) ผัดผักรวม \$ 7.95**
 Stir-fried bok choy, miniature corn, carrot, and broccoli



- G2. Yum Pak Tod ยำผักทอด \$ 7.95**
 Tempura spinach on top with green onion, tomatoes, onion, lime juice, and mixed with a special yum sauce




- G3. Som Tum (Thai Carrot Salad) ส้มตำแครอท \$ 7.95**
 Shredded carrot tossed with tomato, and green bean in Thai chili garlic dressing, topped with cashew nuts



- G4. Four Musketeers ผักสี่สหาย \$ 7.95**
 Bok Choy, miniature corn, carrot, broccoli on topped with Chinese mushroom sauce



- G5. Tofu Rad Prik เต้าหู้ราดพริก \$ 8.95**
 Deep-fried tofu, onion, zucchini, and carrot mixed with sweet chili garlic sauce

Additional Rice Vermicelli with cabbage, pickle mustard, and bean sprouts \$ 2.00 per set

Additional Steam Rice \$ 0.50 per bowl

Additional Steam Rice \$ 2.00 per Pot

Sticky Rice \$ 2.00 per bowl

Vegetable with meat (ผักกับเนื้อ)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)




G6. Broccoli with Shrimp บลอคโคลี่ผัดกุ้ง \$ 9.95
Stir-fried broccoli with shrimp




G7. Broccoli with Pork บลอคโคลี่ผัดหมู \$ 9.45
Stir-fried broccoli with pork




G8. Spinach with Pork Loin หมูทอดผักขม \$ 9.95
 Deep-fried Pork Loin on topped with stir-fried spinach



G9. Som Tum Koong ส้มตำแครอทใส่กุ้งสด \$ 8.95
 Shredded carrot tossed with shrimp, tomato, and green bean in Thai chili garlic dressing, topped with cashew nuts.



G10. Yum Pak Tod Koong ยำผักทอดกุ้ง \$ 8.95
 Tempura spinach on top with ground pork, shrimps, green onion, tomatoes, onion, lime juice, and mixed with a special yum sauce



G11. Spinach with Ground Pork ผัดผักขมหมูสับ \$ 8.95
 Stir-fried spinach with chili and ground pork



With Chili symbol, you can choose Mild/Medium/Hot spicy in most dishes



For Vegetarian, Meat can be substituted with Tofu (Please ask the server)

Seafood (ทะเล)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)



H1. Kai Jeaw Koong Sub ไข่เจียวกุ้งสับ \$ 8.95
Thai style omelet with chopped shrimps



H2. Shrimps Tempura กุ้งชุบแป้งทอด \$ 9.95
Shrimps tempura on top of cabbage and Thai style salad dressing



H3. Kra Pao Koong กระเพรากุ้ง \$ 10.95
🌶️ Shrimps, mushroom, green beans stir-fried with chili-garlic sauce and holy basil leaves



H4. Koong Pad Med Ma Muang กุ้งผัดเม็ดมะม่วง \$ 10.95
🌶️ Deep-fried shrimps with onions, green onions, cashew nuts and dried chillies



H5. Hor Mok Talay ห่อหมกทะเล \$ 11.95
🌶️ Steamed shrimp, squid, mussel and salmon with coconut milk and red curry paste in a hot pot



H6. Pla Muck Rad Prik ปลาหมึกราดพริก \$ 11.95
🌶️ Deep-fried crispy calamari, onion, zucchini, and carrot mixed with sweet chili garlic sauce



H7. Pla Rad Prik ปลาราดพริก \$ 11.95 – 12.95
🌶️ Deep-fried crispy tilapia fish (whole fish/fillet) topped with sweet chili garlic sauce


Seafood (ทะเล)

Served with a bowl of steam rice (additional 0.50/bowl, 2.00/pot)



H8. Pla Dad Deaw ปลาแดดเดียว \$ 11.95
 Deep fried tilapia fish served with sweet cabbage and onion salad




H9. Salmon with Celery \$ 11.95
 Salmon stir-fried with celery and spinach in soy sauce chilli and garlic




H10. Poo Nim Tod Ka-Tium (Garlic Soft-shell crab)
 ปูนึ่งทอดกระเทียม \$ 15.99
 Deep-fried soft shell crab on top with seasoning garlic



H11. Poo Nim Pad Pong Kha-ri (Yellow Curry with Soft-shell crab) ปูนึ่งผัดผงกระหรี่ \$ 15.99
 Deep-fried soft shell crab stir-fried with yellow curry, egg, onion, green onion, green pepper, and celery



H12. Pla Koong (Spicy shrimp salad with lemongrass)
 ปลากุ้ง \$ 10.95
 Spicy shrimp mixed with chilli paste in soy bean oil, chopped lemongrass, red onion, cilantro, green onion, kaffir lime leave, chilli, and lime juice



With Chilli symbol, you can choose Mild/Medium/Hot spicy in most dishes



For Vegetarian, Meat can be substituted with Tofu (Please ask the server)

Rice & Noodle (อาหารจานเดียว)



- R1. Shrimp Pad Thai** ผัดไทยกุ้งสด \$ 9.95
 Stir-fried rice noodles, tofu, bean sprouts, egg and shrimps in pad Thai sauce



- R2. Pad See Eiew (Chicken or Pork)** ผัดซีอิ๊ว \$ 9.95
 Stir-fried rice noodles in brown sweet soy sauce with egg and broccoli (or Chinese broccoli if available)



- R3. Rad Nar (Chicken, Pork, or Tofu)** ราดหน้า \$ 9.95
 Stir-fried rice noodles topped with carrot, broccoli (or Chinese broccoli if available), and your choice of meat in sticky chicken broth.
 (Crispy-noodle add \$0.50)



- R4. Kaew Tiew Moo Sub** ก๋วยเตี๋ยวมูสับ \$ 9.95
 Rice noodles topped with sautéed ground pork, baby corn, green pepper and onion in tomato sauce



- R5. Khao Kra Pao (Chicken, Pork or ground pork)**
 ข้าวกระเพราไข่ดาว \$ 9.95
 Rice on top with a choice of meats stir-fried with mushroom, green beans in chili-garlic sauce and holy basil leaves with fried egg



- R6. Khao Pad (Chicken or Pork)** ข้าวผัด \$ 9.95
 Fried rice with your choice of meats, egg, onion and tomatoes



- R7. Green Curry Fried Rice** ข้าวผัดเขียวหวานไก่ \$ 9.95
 Green curry fried rice mixed with chicken, egg and zucchini seasoned with kaffir lime leaf, chili, and Thai basil

Rice & Noodle (อาหารจานเดียว)



R8. Tom Yum Fried Rice ข้าวผัดต้มยำไก่ \$ 9.95



Spicy fried rice mixed with chicken, mushroom seasoned with lemongrass, kaffir lime leave, galangal, and lime juice



R9. Kao Hor Kai Gai Tod ข้าวห่อไข่ไก่ทอด \$ 9.95

Egg stuff with fried rice on top with ketchup served with deep-fried chicken



R10. Pineapple Fried Rice ข้าวอบสับประรด \$ 15.99

Stir-fried rice with pineapple, pork sausage and curry powder on top with stir-fried chicken, green onion, onion and cashew nut. Grilled and served in a whole pine apple.

Additional Rice Vermicelli with cabbage, pickle mustard, and bean sprouts \$ 2.00 per set

Additional Steam Rice \$ 0.50 per bowl

Additional Steam Rice \$ 2.00 per Pot

Sticky Rice \$ 2.00 per bowl



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