



not your ordinary Thai restaurant < since 1995

BEGINNINGS

Crispy vegetable rolls (paupia)	8.95
Salt and pepper fried tofu with crushed peanuts sweet chili dipping sauce (tofu tod)	8.95
Coconut and sesame crusted sweet potato with sweet crushed nuts dipping sauce (mun thet tod)	8.95
Thai spiced corn fritters served with cool cucumber and crushed peanuts salad (kao pode tod)	8.95
Grilled chicken on bamboo skewers with toast and peanut 'satay' sauce (gai satay)	8.95
Fried lemongrass wings with sweetened fish sauce glazed, chili, and scallions (bpik gai tod)	9.95
Pan-fried dumplings of shrimp and pork served with Thai ginger soy (basil panstickers)	9.95
Crispy wrapped whole tiger prawns with sweet chili vinaigrette (goong gra bog)	9.95
Fried calamari served with 'Sriracha' chili vinaigrette (plamuk tod)	11.95

SOUP + SALAD

Chicken and mushrooms in lemongrass, galanga, and coconut milk soup (dtom ka gai)	8.95 / 12.95
Shrimp and mushrooms in spicy and sour lemongrass soup * (dtom yum goong)	8.95 / 12.95
Mixed seafood in basil, lime, and lemongrass soup * (poh taak)	8.95 / 12.95
Minced chicken salad with cilantro, shallots, mint, lime, chili, & roasted rice powder * (larb gai)	13.95
Grilled skirt steak salad with shallots, mint, cilantro, roasted rice, chili, and lime juice * (neur namtok)	14.95
Wild-caught Monterey squid salad with shallots, cilantro, chili, and lime juice * (yum plamuk)	14.95

VEGETABLES

Garlic cauliflower (galam nam pla)	13.95
Stir-fried seasonal vegetables (pad pak ruammit)	13.95
Eggplant, shitake mushroom, tofu, bell peppers, & scallions stir-fried in basil-chili jam * (basil's eggplant)	13.95
Stir-fried fresh tofu with green beans, water chestnuts, oyster mushrooms, and spring onions (monk's delight)	13.95
Golden bean cakes with cashew nuts, mushroom, and onions in roasted chili jam (crunchy bean cakes)	13.95
Squash, eggplant, zucchini, mushroom, tomatoes, and bell peppers in green curry * (pak rad kang)	13.95
Fried tofu, peas, eggplant, squash, pumpkin, basil, & jalapeno in red curry tamarind sauce* (pak tay po)	13.95
Stir-fried kabocha squash, string beans, and Thai basil with 'pong gari' curry sauce * (basil pumpkin)	13.95

Please note that most dishes can be prepared vegetarian and gluten-free. Please inform our staff of any food allergies. Cilantro, crisped basil leaves, and bell peppers are used as garnish on most of our dishes. Our kitchen uses ingredients that may contain fish or shell fish. * items are prepared with chili so let us know your preference on spiciness! Certain items may not be amendable.

FISH + SEAFOOD

Wok-fry shrimp, tender eggplant, yellow squash, and Thai basil in garlic chili sauce * (shrimp eggplant)	16.95
Fried tiger prawns with onions, bell peppers, crisped shallots & garlic in tamarind sauce * (tamarind prawns)	16.95
Shrimp, squid, and scallops stir-fried with zucchini, onions, basil, and fresh chili peppers * (pad talay ruam mit)	16.95
'Spicy' wok-fried crispy catfish & eggplant with wild ginger, bell peppers, and peppercorn * (pla-duk pad ped)	16.95
Prawns, and squid served with eggplant & zucchini in green curry * (kang talay)	18.95
Grilled salmon filet with asparagus and cauliflower in kaffir lime 'choo chee' curry* (choo chee pla)	19.95

MEATS + POULTRY

Minced chicken stir-fried with eggplant, bell peppers, basil, and Thai bird's eye chili * (gai gra prao) <small>add fried egg \$3</small>	14.95
Chicken breast stir-fried with cashew nuts, zucchini, bell peppers, & spring onions (gai ma-muang hinmapan)	14.95
Crispy chicken, string beans, and peppers stir-fried with sweet & spicy 'pik-khing' curry * (gai pik khing)	14.95
Slow-cook 1/2 chicken, onions, & potatoes in mild yellow curry (kang gari gai)	17.95
Roasted duck and snap peas stir-fried with red curry paste and young peppercorn * (curry peppercorn duck)	16.95
Roasted duck in red curry with wilted cabbage, cherry tomatoes, and pineapples (kang bpet)	16.95
Coconut braised pork shoulder and 'kabocha' pumpkin in tangy red curry * (kang kua mu) <small>sub. prawns add \$3</small>	15.95
Chinese 'gai lan' broccoli, bell peppers, & crisped pork belly wok-fried in chili-garlic sauce * (kana mu grob)	15.95
Spicy southern Thai stir-fried pork shoulder with asparagus and bell peppers (kua kling mu) <small>* mild option not available</small>	15.95
Stir-fried skirt steak with wild ginger, apple eggplant, yellow squash, and green curry reduction * (jungle beef)	15.95
Wok-tossed sliced beef with lemongrass, red bell peppers, snap peas, & roasted chili jam (neur takai)	15.95
Grilled marinated skirt steak with house curried-peanut sauce and steamed vegetables (praram rong song)	19.95
Braised beef short ribs, zucchini, and bell peppers in basil-kaffir 'panang' curry * (panang short ribs)	19.95

RICE + NOODLE

Crab fried rice (kao pad pu) <small>add fried egg \$3</small>	14.50
Thai pineapple fried rice with prawns and cashew nuts (kao pad sapparot)	14.50
Turnip cakes stir-fried with egg, beansprouts & chives served with roasted 'Sriracha' chili (kanom pak gard)	13.50
Spicy wide rice noodles, skirt steak, onions, peppers, & egg stir-fried with basil, garlic, & chili * (pad ke-mao)	14.50
Pan-fried wide rice noodles with pork, Chinese broccoli, egg, in Thai black bean sauce (pad se-ew)	14.50
Fresh rice stick noodles stir-fried with shrimp, tofu, egg, nuts, bean sprouts, & chives (pad thai) <small>try our spicy version!</small>	14.50
Stir-fried garlic noodle with prawns, scallops, squid and fresh basil (seafood bamee)	17.50

SIDES

Cool cucumber salad	2.5	Jasmine rice	2.5 per	Fried egg	3.
Peanut sauce	2.5	'Roti' bread	3	Thai style omelette	6.