

STARTERS

Chicken Satay (Gluten Free) Grilled chicken tenders marinated in Thai herbs & coconut milk. Served with peanut sauce and cucumber salad.	8
Brussel Sprouts (Vegan) Fried and seasoned with soy sauce.	6
Fried Vegetarian Rolls(Vegan) Crispy rolls filled with cabbage,carrots,and glass noodles. Served with sweet chilli sauce.	5.5
Fresh Vegetable Rolls (Gluten Free, Vegan) Rice paper wrapped with fresh lettuce,carrots, cucumber, avocado and basil. Served with peanut sauce.	6.5
Edamame (Gluten Free, Vegan) Steamed and sprinkled with salt.	5
Salt & Pepper Tofu (Gluten Free, Vegan) Lightly batter deep fried tofu tossed with salt, red pepper onion topped with scallion.	6.5
Crab Rangoon Fried wonton skin stuffed with imitation crab meat, cream cheese, carrots, onions and scallions. Served with sweet chilli sauce.	6
Gyoza Pan fried pork dumplings. Served with sweet & spicy ginger sauce.	7
Shumai Steamed shrimp dumplings wrapped in wonton skins . Served with ginger sauce.	6
Crispy Chive Cakes (Vegan) Fried chive cakes, served with sweet & spicy soy sauce.	6.5
↗ Sweet Chilli Wings Fried wings with Thai style sweet chilli sauce.	7
Chicken Finger Breaded chicken in Tempura batter mix then deep fried till golden brown, served with sweet and spicy sauce.	7
Crispy Scallion Pancake (Vegan) Sevred with ginger sauce.	5.5

SOUP

↗ Tom Yum Soup (Veg. or Chicken \$4) (Shrimp \$5) Thai style hot and sour soup served with mushroom, tomatoes topped with cilantro.	
Chicken Rice Soup Chicken and rice in chicken broth. Topped with cilantro, fried garlic, black pepper.	5

SALAD

↗↗ Papaya Salad (Som Tum) Thai style salad with steamed shrimps, shredded green papaya, carrots, tomatoes and garlic in fresh lime dressing. Served on a bed of lettuce.	9
↗↗ Larb Chicken Ground Chicken with red onions, scallions, cilantro, carrot, lime juice, chili powder, and ground roasted sweet rice which is blended with kaffir lime leaves, and lemon grass. Served on top a bed of lettuce.	10

VEGETABLE & TOFU DISHES

| all dishes served with rice |

	Lunch	Dinner
Vegetable Delight Mixed vegetable sautéed in house garlic sauce.	10	13
↗↗ Spicy Eggplant with Tofu Crispy tofu with eggplant, onions and bell peppers in house chili garlic sauce.	10	13
Rama Garden (Vegetarian) Steamed mixed vegetables and tofu served with house peanut sauce on the side.	10	13
↗↗ Tofu Pad Krapow Fried tofu with bell pepper, onion and fresh basil in spicy basil sauce.	10	13
Vegetable and Tofu Noodle Soup (Vegetarian) Steamed rice noodle with mixed vegetable(broccoli, carrots, zucchini, yellow squash) and steamed tofu in vegetable broth topped with scallion, cilantro and fried garlic.	10	12

NOODLE & FRIED RICE DISHES

	Lunch	Dinner
Vegetable or Tofu or Chicken	9	12
Shrimp or Beef	10	13
Seafood (shrimp, scallops, squid)	11	15
Crispy Chicken		13
Crispy Duck		13
Pad Thai (Gluten Free) Stir- fried rice noodles with egg, bean sprouts, scallions and ground peanuts.		
↗↗ Crazy Pad Thai Rice noodle stir-fried with egg, bell peppers, onion, scallion and basil in spicy sauce.Topped with ground peanuts.		
Thai Fried Rice Thai style fried rice with egg, onions, carrots and broccoli.		
↗↗ Pad Kee Mao (Drunken Noodle) Soft flat rice noodles sautéed in chilli-garlic sauce with bell peppers, broccoli, onions, carrots and basil leave flavored with house sauce.		
Pineapple Fried Rice Fried rice with egg, cashew nuts, pineapple chunks, scallion, raisins, onions, carrot and touch of yellow curry powder.		
Pad See Ew Soft flat rice noodles sautéed with egg, carrots, broccoli in dark soy sauce.		
↗↗ Basil Fried Rice Fried rice with bell peppers, onions, carrots and basil leaves in chili-garlic sauce.		
Mango Fried Rice Fried rice with egg, fresh mango,onions, carrots, bell peppers and yellow curry powder.		

NOODLE BOWL

^{NEW} Duck Noodle Soup (Five Spice Broth) Steamed rice noodle with beansprouts, green beans in a five spice broth, topped with thin slice duck, cilantro, scallion, fried garlic.	14
↗↗ Tom Yum Noodle Soup (Hot and Spicy Broth) Shrimp and grounded chicken with steamed rice noodles, bean sprouts, green beans in hot and sour broth. Topped with crushed peanuts, cilantro, scallion, fried garlic and hard boiled egg.	14
Crispy Duck or Crispy Chicken with Egg Noodle (Flavored Noodle with no Broth) Crispy duck or fried chicken on top of steamed egg noodles and bok choy in a flavored five spice sauce. Topped with cilantro, scallion and fried garlic.	14
↗↗ Creamy Shrimp Tom Yum Noodle Soup Steamed rice noodles in creamy hot & sour soup with shrimp, beansprouts, green beans topped with cilantro.	14
Chicken Noodle Soup (Clear Broth) Steamed rice noodles with bean sprouts, green beans in chicken broth topped with chicken, cilantro, scallion and fried garlic.	12
↗↗ Khao Soi Noodle (Eggs Noodle in Curry Broth) Chicken in yellow curry broth. Served with steamed egg noodle, topped with scallion, cilantro, red onion and crunchy noodle.	14

↗ We can alter the spicy level from 1 to 5, according to your taste.

♥ Before placing your order, please inform your server if a person in your party has a food allergy.

© **Reminder : Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.**

SPECIALTIES

| All dishes served with rice. |

Lunch Dinner

NEW // Lo-mein Krapow Grounded chicken stir fried with fresh chili, garlic, red pepper, onion, and basil leaves.	13	
Bacon Fried Rice Fried rice with egg, bacon, onion, carrot in house sauce topped with scallion.	13	
// Chicken Pad Krapow Topped with Fried Egg Grounded chicken sautéed w/ green beans, onions and basil leaves in chilli-garlic sauce.	13	
// Crispy Chicken Basil Fried chicken battered in panko bread crumb, sautéed with onions, bell peppers, and basil leaves in hot chili sauce.	10	14
// Avocado Curry (Gluten Free) Flavored with red chili paste with shrimp, chicken, carrots, broccoli, bell peppers, basil leaves topped with avocado. (Shrimp can be replaced with extra Chicken, Tofu or Vegetable)	11	14
// Sweet Potatoes Curry (Gluten Free) Creamy massaman curry sauce with shrimp, chicken, sweet potatoes, onions, bell peppers, carrots and roasted peanuts. (Shrimp can be replaced with extra Chicken, Tofu or Vegetable)	11	14
// Mango Curry (Gluten Free) Flavored red chili paste with addition of yellow curry powder with shrimp, chicken, fresh mango, onions, tomato and bell peppers. (Shrimp can be replaced with extra Chicken, Tofu or Vegetable)	11	14
// Hot and Spicy Beef Beef sautéed with mushroom, carrots, bell peppers, celery in chilli garlic sauce.	10	14
Shrimp and Chicken Broccoli Stir fried shrimp and chicken with broccoli, carrots, mushrooms in garlic sauce.	10	14
// Crazy Chicken Chicken with bell peppers, onions, carrots and celery in house spicy sauce topped with roasted peanuts.	10	13
Chicken Teriyaki Steamed chicken with teriyaki sauce on a bed of steamed mix vegetables and roasted sesame.	10	13
// Sweet Chili Duck Crispy duck with steamed mix vegetables topped with sweet chili sauce.	12	18
// Chicken Cashew Nuts Chicken sautéed with roasted cashew nuts, pineapple chunks, bell peppers, onions, carrots, zucchini, mushroom and yellow squash in brown sauce.	10	13
// Crispy Duck Basil Crispy duck topped with bell peppers, carrots, onions and basil leaves in spicy chili oyster sauce.	12	18
// Spicy Seafood Basil Combination of scallops, shrimp, and squid, sautéed with carrots, onions, bell peppers and basil leaves in chili-garlic sauce.	12	18
// Crispy Chicken Mango Battered chicken in house sweet chili sauce with onions, mango and steamed broccoli.	10	14

SIDE DISHES

White rice / Brown rice	2
Steamed mixed vegetable	4
Steamed rice noodle	2
Egg Fried Rice	4
Sticky Rice	2
Extra Sauce	1

KIDS DISHES \$7

| Age 12 and younger (Only available for dine in.) |

Chicken finger

Teriyaki Chicken

Chicken Fried Rice

DESSERT

NEW Sorbetto served in the natural fruit shell (Gluten Free, Dairy Free) Coconut / Mango / Pineapple	7
Fried Ice Cream Deep fried breaded vanilla ice cream, whip cream, chocolate syrup.	5.5
Mango Sticky Rice (Seasonal) Sweet sticky rice with fresh mango.	6
Fried Banana with Vanilla Ice Cream Banana wrapped in rice paper served with vanilla ice cream.	5.5
Pumpkin Custard Coconut milk, eggs, palm sugar, salt and pumpkin.	6

BEVERAGES

NEW Santa's Tea The combination of thai tea and thai coffee topped with cream.	3
Soda (Coke, Diet Coke, Sprite, Sunkist, Ginger Ale, Rootbeer, Soda water)	2.5
Thai Iced Tea (16 oz.)	3
Thai Iced Coffee (16oz.)	3
Unsweetened Ice Tea	2.5
Hot Thai Tea / Jasmine Tea / Green Tea	2.5
Hot Coffee	2.5
Apple Juice / Lemonade	2
Bottle water	2
Boba Tea (16oz.) Thai Iced Tea / Thai Iced Coffee / Coconut / Mango / Honey Dew / Taro / Strawberry	4.5
Extra Boba	0.50
Sparkling Passion Fruite / Sparkling Lychee	4

SAKE & BEER & WINE

Sake (Served warm) 4 oz.	5
Singha (Thai Beer)	4.5
Tsingtao (Chinese Beer)	4.5
Corona Extra	4
Samuel Sesonal / Regular	3.5
Coors Light	3
Angry Orchard (Hard Cider)	3
Twisted Tea (Original)	3.5
Pinot Grigio WOODBRIDGE	6
Sauvignon Blanc BARE FOOT	7
Chadonnay YELLOW TAIL	8
Plum Wine (Gluten Free) GEKKEIKAN	8
Pinot Noir WOODBRIDGE	6
Cabernet Sauvignon BARE FOOT	7
Shiraz YELLOW TAIL	8