



## LUNCH MENU

### appeThaizers

#### appeThaizing Shrimp \$8

Shrimp lightly fried to perfection and tossed with spicy appeThaizing cream sauce. Sprinkled with sesame seeds and chopped scallions.

#### Coconut Shrimp \$7

Crispy, crusted shrimp served with appeThaizing chili sauce and topped with chopped cilantro and scallions.

#### Chicken Satay \$7

Skewed chicken breast marinated in Thai herbs and coconut cream. Served with appeThaizing peanut sauce and cucumber salad.

#### Tofu Tod \$5

Crispy white tofu fried soft with appeThaizing sweet chili sauce and topped with chopped cilantro and ground peanuts.

#### appeThaizing Spring Rolls \$6

Marinated ground pork, shrimp, glass noodle, carrots, bean sprouts and green onions wrapped with thin rice paper. Fried and served with carrot sauce.

#### appeThaizing Veggie Rolls \$5.5

Glass noodle, carrots, cabbage, tofu, bean sprouts, and green onions wrapped with thin rice paper. Fried and served with carrot sauce.

### Salads

#### Thai Beef Salad \$12

Sliced grilled beef, tomatoes, red onions, green onions and cilantro. Tossed with appeThaizing lime dressing over greens.

#### Thai Tofu Salad \$9

Tofu, Cooked large shrimp, red onions, tomatoe, garlic, sweet peppers and cilantro. Tossed with lime dressing over greens.

#### Thai Chicken Salad \$10

Sliced gilled chicken, tomatoes, red onions, dried shallots and mixed greens. Tossed with appeThaizing peanut dressing and topped with a sprinkle of sesame seeds.

#### Mixed Greens \$4

Mixed greens with tomatoes and red onions with your choice of house balsamic or our peanut dressing.

### Soups

Chicken \$4 | Shrimp \$5 | Tofu \$4

#### Tom Yum (Thai Lemon Grass Soup)

A Thai favorite, this spicy and sour soup is flavored with fresh lemon grass, kaffir lime leaf and a touch of chili. Served with mushrooms and garnished with onions and cilantro.

#### Tom Kha (Coconut & Galangal Soup)

Coconut milk, galangal broth and lemon grass broth flavored with fresh lemongrass, kaffir lime leaf and a touch of Thai chili. Served with mushrooms and garnished with onions and cilantro.

### Grilled

#### Pra Ram Long Song \$11

Chicken breast pan seared golden brown with appeThaizing peanut sauce. Topped with fried shallots and a sprinkle of sesame seeds. Served with steamed fresh broccoli and baby corn.

#### Gai Yang \$11

Tender chicken breast marinated in thai herbs, grilled and topped with appethaizing chili sauce and served with a side of the sauteed vegetables of the day.



# Noodles

Chicken \$10 | Pork \$10 | Beef \$10 | shrimp \$11 | Tofu \$10

## Pad Thai

This famous Thai noodle dish is rice noodles mixed with egg, bean sprouts, chives, and fresh ground peanut—all sautéed in tamarind sauce.

## Brown Noodles

Flat rice noodle sautéed with garlic, egg and appetizing sweet soy sauce. Mixed with seasonal Asian greens, mushrooms and baby corn.

## Golden Noodles

Steamed egg noodles served with seasonal Asian greens and bean sprouts. Tossed with spices and honey lime vinaigrette and topped with green onions, cilantro, and fresh ground peanut.

## Pad Keemow

Flat rice noodle sautéed with egg, chili, broccoli, seasonal Asian greens, tomatoes, and sweet Thai basil.

# Curries

Chicken \$10 | Pork \$10 | Beef \$10 | shrimp \$11 | Tofu \$10

## Red Curry

Your choice of meat sautéed with mushrooms, bamboo shoots, sweet peppers, and Thai basil. Served in Thai red curry and coconut milk.

## Green Curry

Your choice of meat sautéed with mushrooms, baby corn, Japanese eggplant, sweet pepper and Thai basil. Served in spicy Thai green curry and coconut milk.

## Panang Curry

Your choice of meat sautéed with pineapple, sweet pepper and Thai basil. Served in Panang curry and coconut milk.

## Yellow Curry

Your choice of meat sautéed with potato, white bean, and basil in Yellow curry

# Sautéed

Chicken \$10 | Pork \$10 | Beef \$10 | shrimp \$11 | Tofu \$10

## Ga Prow

Sautéed fresh garlic, white onions and bamboo shoots with your choice of meat, fish or tofu in our tangy sauce. Flavored with cinnamon, basil and a touch of chili peppers.

## Num Mun Hoi

Your choice of meat, fish or tofu sautéed in garlic, baby corn, mushrooms, white onions and scallions in appetizing mushroom sauce.

## Kow Lad Na

Your choice of meat, fish, or tofu sautéed with garlic, white onions, baby corn, mushrooms, bamboo shoots, cashew nuts and scallions in golden soy sauce.

## Pad Pak

Sautéed steamed fresh vegetables, seasonal Asian green, baby corn, mushrooms, broccoli, green peas and garlic with a flavorful light brown appetizing sauce.

## Gratiem Prig Thai

Your choice of meat, fish or chicken sautéed in garlic with cilantro, fresh ground pepper and appetizing garlic sauce.

## Thai Fried Rice

Sautéed steamed jasmine rice, egg, tomatoes, green peas, white onions, and scallions with your choice of meat or tofu in our chef's special sauce topped with cilantro.

## Pad Prig Pow

Your choice of meat, fish or tofu sautéed in roasted chili sauce with chili peppers and coconut milk. Flavored with basil and a hint of lemon juice.

# Desserts

**Peanut Butter Pie, Coppa Pistachio, Bomba, Exotic Bomba**