

MIANG KHAM 15

Wide spinach leaves filled with a mix of savory, sweet and spicy, roasted coconut, peanut, ginger, shallot, lime, Thai chili, small dried shrimp (option), drizzle with amazing sweet & tangy tamarin and eaten in one bite, explosive flavor of hot, sour, salty and sweet tastes. A must try.

CRISPY SPRING ROLL 10

Shredded Vegetables, shiitake mushroom, mung bean noodle, deep Fried served with sweet chili dipping sauce.

BANGKOK FRESH ROLL 10

Vegetables, vermicelli noodle, tofu, herbs, wrapped in rice sheet, dipping sauce. Substitute tofu for shrimp +\$3

OCEAN & GARDEN TEMPURA 16

Shrimp, calamari, and vegetable tempura served with Thai sweet chili sauce.

GRILLED PORK JOWL 18

Marinated pork Jowl to tender and grilled served with Jeal sauce.

CHICKEN SATAY 15

Charbroiled marinated chicken on skewer, house peanut sauce, cucumber salad.

LARB 15

Minced chicken, Thai's herbs & spices, roasted rice powder, chili, lime juice.

DYNAMITE WINGS 12

A Thai version of buffalo wings. (for adventurers only)

STEAMED DUMPLINGS 10

Chicken & vegetables dumplings, chili ponzu sauce.

SOUP

TOM YUM

Famous Thai soup with straw mushroom, lemongrass, kaffir lime leaves, galangal, chili, lime juice, served with chicken broth.

- Tom Yum Koong (with Shrimp) 18
- Tom Yum Kai (with chicken) 16
- Tom Yum Pak (with Vegetables) 16

TOM KHA

Mild spicy Coconut milk Soup with straw mushroom, lemongrass, Kaffir lime leaves, galangal.

- Tom kha Koong (with shrimp) 18
- Tom Kha Kai (with chicken) 16
- Tom Kha Pak (with vegetables) 16

POHTAK 23

Herbal Thai hot & sour soup with shrimp, scallop, squid, mussel and fish, galangal, lemongrass, kaffir lime leave, shallot, dry chili, cilantro and Thai basil.

VEGETABLE SOUP 16

Assorted vegetables in clear chicken broth unless requested.

WONTON SOUP 16

Home made shrimp & chicken dumplings, Bok Choy, clear chicken broth.

THAI SALAD

POMELO SALAD 17

Toasted coconut crisps, pomelo, shrimp, cashew nut, shallot, ginger, chili, lime, fried shallot, sweet & tangy sauce.

SOMTUM THAI 15

Shredded green papaya, shredded carrot, long beans, peanut, cherry tomatoes, garlic, chili, lime juice.

SOMTUM POONIM 19

Spicy shredded green papaya, crispy soft-shell crab, peanuts, long beans, cherry tomatoes, garlics, Chili, lime juice.

THAI BEEF SALAD 20

Grilled steak, cucumbers, tomatoes, onion, cilantro, mint and chili lime dressing.

YUM GAI ZAAP 17

Crispy battered chicken, red onion, cilantro, culantro, roasted rice powder, mint, with Chili lime dressing.

GRILLED CHICKEN SALAD 18

Mixed green, grilled chicken breast, napa cabbage, fried tofu, onion, carrot, almond, sesame seed, crispy wonton, Ginger Peanut dressing.

SPICY SHRIMP SALAD 18

Grilled shrimp, roasted chili, onions, tomatoes, cucumbers, kaffir lime, Chili lime dressing.

DESSERTS

MANGO STICKY RICE 12

Thai's popular dessert.

FRIED BANANA ALA MODE 12

Coconut batter, served topped with Ice Cream.

THAI COCONUT ICE CREAM 8

Made with coconut milk, with shredded coconut sticky rice,

BEVERAGES

Aromatic Hot Tea 5

Organic jasmine green tea. (lose tea leaves)

Organic Lavender 5

Earl Grey black tea. (lose tea leaves)

Organic Chamomile Tea. 5

(lose tea leaves, no caffeine)

Iced Green Tea 5

Matcha hot tea 5

Ice Tea Regular 4

Soda 3

Coke, Diet Coke, Sprite

San Pellegrino 7

(sparkling), 750 ml

Acqua Panna 7

(flat) 750 ml

Thai Tea 16 Oz 5

Limeade Home made 5

fresh squeeze (16oz)