

Taste of Thai dinner menu

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Appetizers

Crispy Spring Rolls

Choice of 2 pork or vegetarian fried rolls filled with vegetables and clear noodles, served with a sweet chili dipping sauce.

4.50

Fresh Spring Rolls

Choice of 2 roast pork or vegetarian steamed rolls, filled with fresh vegetables, basil, mint and noodles served with our homemade spicy clear peanut sauce.

5.50

Fried Wonton

8 Crispy fried Pork wontons served with sweet chili sauce.

4.95

Satay Beef, Chicken or Pork

5 grilled skewers of marinated meat served with cucumbers and our peanut sauce.

8.95

Steamed dumplings (Kha Nhab Jeeb)

6 Steamed pork and shrimp dumplings served with a sweet garlic soy dipping sauce.

6.95

Deep fried Squid (Plah Muk Thod)

Fresh squid tubes battered and fried until golden brown with a sweet chili and our signature hot sauce.

8.95

Steamed Mussels with Thai basil

Green shell mussels steamed with Thai basil & served with our signature hot sauce.

8.95

Fried Tofu (Tao Hu Tawt)

Fresh tofu deep fried until golden brown, served with our famous peanut sauce.

6.95

Cucumber Salad (Taeng Kwah)

Sliced cucumbers topped with sweet chili sauce peanuts.

3.95

Soups

Coconut Milk Soup

(Thom Ka)

Creamy coconut milk, based soup with galangal, lemongrass, kaffir leaf, onions, straw mushrooms, and lime juice.

Chicken (Thom Ka Gai)

Cup 5.95 Bowl 9.95

Tofu or Vegetarian (Thom Ka Tao Hu/Hed)

Cup 4.95 Bowl 8.95

Shrimp (Thom Ka Goong)

Bowl 11.95

Hot and Sour Soup

(Thom Yum)

Traditional tangy soup prepared with chili paste, lemon grass, galangal, kaffir leaf, onions, straw mushrooms, tomato & lime juice.

Chicken (Thom Yum Gai)

Cup 4.95 Bowl 8.95

Vegetarian (Thom Yum Hed)

Cup 4.95 Bowl 8.95

Shrimp (Thom Yum Goong)

Bowl 10.95

Seafood Combination (Talay)

Bowl 11.95

Tofu Vegetable Soup

Tofu, mixed vegetable & bean thread noodles in a soy garlic broth.

Cup 4.95 Bowl 8.95

Wonton Soup

Thai style pork dumplings in a sesame soy broth & black pepper.

Cup 4.95 Bowl 8.95

Chicken Rice Soup

Chicken broth based soup with sliced ginger, garlic and rice topped with cilantro and scallions.

8.95

Noodle Soup (Guay Tiaw)

Rice noodles with bean sprouts, garlic & peanuts in a spicy broth topped with scallions & fresh cilantro.

Chicken, Beef or Pork 9.95

Shrimp 10.95

Seafood Combo 11.95

Thai Salads

All Thai salads are served with Jasmine Rice

Chicken Salad

(Laab Gai)

Ground chicken with fresh mint leaves, onions, dried pepper with a touch of rice powder and tossed in our lime soy dressing on a bed of lettuce.

13.95

Tofu Salad (Laab Tao hoo)

Crumbled Tofu with fresh mint leaves, onions, dried pepper with a touch of rice powder and tossed in our lime soy dressing on a bed of lettuce.

13.95

Beef Salad (Yum Nuea)

Sliced top sirloin mixed with onions, chili pepper, scallions and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

13.95

Grilled Pork Salad

(Yum Moo Yang)

Sliced pork mixed with onions, chili pepper, scallions and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

13.95

Seafood Salad

(Yum Talay)

Combination of seafood mixed with onions, chili pepper, scallions and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

17.95

Yum Woon-Sen

Shrimp mixed with bean thread noodles, onions, chili pepper, scallions, and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

15.95

Ground Pork Salad

(Nham Sod)

Minced pork, fresh ginger, onions, chili pepper, scallions, ground peanuts, and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

13.95

Curries

All Curries are served with Jasmine Rice

Each dish prepared with your choice of:

Chicken, Beef or Pork

13.95

Mixed Vegetables or Tofu

12.95

Mixed Vegetables with Tofu

13.95

Shrimp, Scallops or Squid

15.95

Combination Seafood

17.95

Indian Curry

(Gaeng Mas-Sa-Mun)

Mild Indian curry paste in coconut milk with onions, potatoes and peanuts.

Panang

Gaeng Panang

Panang curry paste in coconut milk with kaffir leaf and red bell pepper.

Yellow Curry

(Gaeng Karee)

Mild Yellow curry paste in coconut milk with onions and potatoes.

Red Curry

(Gaeng Daeng)

Spicy Red curry paste in coconut milk with bamboo shoots Thai basil and red bell pepper.

Green Curry

(Kaeng Khiao Wan)

Spicy Green curry paste in coconut milk with Thai eggplant and Thai basil.

Please specify your desired level of spiciness:

Mild • Medium • Hot • Native Thai

Indicates dishes prepared with peanuts

Stir Fry

All Stir fry are served with Jasmine Rice

Each entrée is prepared with your choice of:

Chicken, Beef or Pork
13.95

Mixed Vegetables or Tofu
12.95

Mixed Vegetables with Tofu
13.95

Shrimp, Scallops or Squid
15.95

Combination Seafood
17.95

Ginger (Pad Khing)

Fresh ginger sautéed with garlic, onions, mushrooms, scallions and red bell pepper.

Basil (Pad Kaprow)

Fresh Thai basil sautéed with garlic, onions, mushrooms, scallions and red bell pepper.

Cashew nuts (Pad Himaphan)

Cashew nuts sautéed with garlic, onions, mushrooms, scallions and red bell pepper

Chili Oil (Pad Prik Pow)

Tamarind based chili paste sautéed with garlic onions, mushrooms, scallions, and red bell pepper.

Thai Style Sweet & Sour (Pad Priaw Wan)

Cucumber, green bell peppers, tomato, onions and pineapple sautéed in a sweet and sour sauce

Curry Paste (Pad Prik Khing)

Curry paste sautéed with green beans, lime leaf and red bell pepper.

Garlic Sauce (Pad Krathiam)

Garlic sautéed with onions, mushrooms, scallions, red bell pepper and black pepper

Mixed Vegetables

(Pad Phak Ruam Mit)

Assorted vegetables sautéed in a garlic sauce.

Specialty Entrée's

All Specialty entrée's are served with Jasmine rice

Hot & Spicy Fish (Pla Lad Prik)

Whole fish deep fried topped with a sautéed basil, onions, scallions and red bell pepper. (Ground Pork optional)
Market Price

Ginger Fish (Pla Je-an)

Whole fish deep fried topped with a sautéed ginger, mushrooms, onions and scallions and red bell pepper (Ground Pork Optional)
Market Price

Fillet of the Day

Choose between a fried or sautéed fillet and we will prepare your fish with any of our curries or entrée's.
Market

Crispy Shrimp

(Goong Tawt)

Battered Shrimp and broccoli deep fried until golden brown served with a sweet chili & hot sauce for dipping

15.95

Crispy Chicken

(Gai Tawt)

Battered chicken and broccoli deep fried until golden brown served with a sweet chili & hot sauce for dipping.

13.95

Chicken or Tofu Peanut Sauce

(Tua li song Gai/Tao hu)

Sautéed with Thai our famous peanut sauce served on bed of mixed vegetables.

14.95

Crispy Seafood Basil Chili Oil

(Tawt Talay Prik Kaprow)

Battered Seafood deep fried and topped with a tamarind based chili paste sautéed with garlic onions, mushrooms, scallions, and red bell pepper.

18.95

Please specify your desired level of spiciness:

Mild • Medium • Hot • Native Thai

Noodle Dishes

Please specify if you would like us to prepare your dish without egg if you are a vegetarian. Each noodle dish is prepared with your choice of:

Chicken, Beef or Pork
12.95

Shrimp, Scallops or Squid
13.95

Combination Seafood
15.95

Mixed Vegetables or Tofu (with or without egg)
11.95

Mixed Vegetables with Tofu (with or without egg)

12.95

Pad Thai

Rice noodles sautéed with egg, scallions, bean sprouts & ground peanuts.

Drunken noodles

(Pad Khi Mao)

Rice noodles sautéed with eggs, scallions, bean sprouts, ground peanuts & hot basil.

Pad Siew

Wide rice noodles sautéed with broccoli, egg & in a brown sauce.

Lad Na

Wide rice noodles topped broccoli & our Homemade brown sauce gravy

Pad Bah Mee

Egg noodles sautéed with garlic, mixed vegetables & black pepper.

Pad Sai Roong

Clear bean thread noodles sautéed with egg, tomato, Napa cabbage & scallions. (Served with Jasmine rice)

18% Gratuity will be added to parties of 6 or more.

Indicates dishes prepared with peanuts

Thai Fried Rice

Each Fried Rice is prepared with your choice of:

Chicken, Beef or Pork

9.95

Shrimp

10.95

Combination (Chicken, Beef, Pork
and Shrimp)
11.95

Tofu or Vegetable (with or without
egg)
8.95

Tofu and Vegetable (with or without
eggs)
9.95

Thai Style Fried Rice

Jasmine rice sautéed with egg, garlic,
onions & scallions.

Curry Fried Rice

Jasmine rice sautéed with egg, garlic,
onions,
scallions & curry powder.

Basil Fried Rice

Jasmine rice sautéed with egg, garlic,
onions,
scallions and hot basil.

Pineapple Fried Rice

Jasmine rice sautéed with egg, garlic,
onions,
scallions and pineapple.

Drinks

**Pepsi, Diet Pepsi, Sierra Mist,
Lemonade,
Dr.Pepper or Mt Dew**
1.50 (Cans)

**Unsweetened Iced Tea (Free
refills)**
1.95

Thai Iced Tea (1 refill)
2.50

Thai Iced Coffee (1 refill)
2.50

Hot Tea (Green or Jasmine)
2.50

Bottled Water
1.50

