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# DINNER MENU

## APPTIZERS

1. **SATEE**  
Barbecued Chicken or Beef on Skewer, served with Peanut Sauce & Cucumber Salad
2. **TOD MUN PLA**  
Deep Fried Fish Cake, served with Peanut & Cucumber Sauce
3. **SPRING ROLL**  
Deep Fried Spring Roll Stuffed with Bean Thread & Bamboo shoot, Served with Plum Sauce
4. **TO-FU TOD (FRIED BEAN CURD)**  
Crispy Outside Moist Inside, served with Peanut Spicy Plum Sauce
5. **SQUID RING**  
Fried Battered Calamari Ring served with Plum Sauce
6. **MAE KROB**  
Crispy Noodles with Shrimps, Tamarind Sauce & Bean Sprout
7. **HOY OOB**  
Mussels Steamed with Thai Herbs, Lemon Grass & Kaffir Lime Leaves, Served with Special Chili Sauce
8. **HOY JOR**  
Fried Crab Meat Roll, served with Pineapple, Cucumber, & Plum Sauce

## SOUP

9. **TOMYUM KOONG \***  
Clear Shrimp Soup with Chili Pepper, Lemon Grass, Fish Sauce, Mushrooms & Lime Juice
10. **TOM KA KAI**  
Chicken Soup with Coconut Milk & Lime Juice
11. **TOM KA KOONG**  
Shrimp Soup with Coconut Milk & Lime Juice
12. **KANG JUED WOON SEN**  
Chicken with Vegetables, Glass Noodle & Mushrooms

## SALAD/YUM

13. **THAI SALAD**  
Lettuce, Cucumber, Tomato, Bean Sprouts, Dried Bean Curd, Onion, & Thai Dressing
14. **PAPAYA SALAD**  
Shredded Papaya, Tomato Seasoned with Chili Pepper, Lime Juice & Peanut
15. **YUM NUDE \***

- 15. YUM NUKE** \*\*  
B.B.Q. Beef with Cucumber, Onion, Chili Pepper, Tomato & Lemon Dressing
- 16. DUCK SALAD \***  
Roasted Boneless Duck with Chili Pepper, Onion, Ground Cashew Nuts, Lemon Juice & Fresh Apple
- 17. YUM WOON SEN \***  
Glass Noodle Mixed with Shrimps, Ground Pork, Onion, Chili, & Mushrooms
- 18. PLA KOONG \***  
Shrimps Cooked & Seasoned with Red Onion, Lemon Grass, Mint Leave, Scallion, Coriander & Roast Chili Paste

## CURRIES

*Thai curries are prepared & cooked using a special paste, a mixture of several spices, including lemon grass, garlic, shallot, dried chili, shrimps paste & galangal. This paste is cooked with coconut milk & other ingredients before adding the meat of your choice & is served while hot.*

- 19. GANG PED \***  
Red Curry Paste, Chicken, Pork or Beef, Bamboo Shoot & Basil Leaves with Coconut Milk
- 20. GANG KHEW WHAN \***  
Green Curry Paste, Chicken, Pork or Beef, Bamboo Shoot & Basil Leaves with Coconut Milk
- 21. GANG PANANG \***  
Panang Curry Paste, Chicken, Pork or Beef, Fresh string bean & Lime Leaves
- 22. PAD PIK KHING \***  
Fried Prig Khing Paste, Chicken, Pork or Beef, Fresh string bean & Lime Leaves
- 23. SHRIMP CURRY (SHRIMP MALAY) \***  
Red Curry paste, Fresh Pineapple & Chili with Coconut Milk
- 24. SHRIMP KHEW WHAN\***  
Green Curry Paste, Bamboo Shoot & Basil Leaves with Coconut Milk

**\* HOT & SPICY**

**STICKY RICE**

**CURRY RICE**

**STEAMED RICE**

## BEEF/CHICKEN/PORK

- 25. PAD KAPROW \***  
Stir Fried Fresh Chili Pepper, Garlic, Onion & Basil Leaves

**26. PAD CASHEW NUT**

Stir Fried Cashew nut, Onion, Scallion in Garlic Sauce

**27. PAD GINGER & SCALLION**

Stir Fried Ginger, Mushroom, Scallion, Onion in Black Bean Sauce

**28. PAD BABYCORN, MUSHROOM**

Stir Fried Baby corn, Mushroom, Snow pea in Garlic Sauce

**FISH****29. PLA LARD PRIG \***

Deep Fried Whole Fish Topped with Chili Pepper & Garlic Sauce

**30. PLA JEARN \***

Deep Fried Whole Fish, Garnished with Ground Pork, Mushroom, & Garlic Sauce

**31. PLA NUANG**

Steamed Whole Fish with Ginger, Scallion & Black Bean Sauce

**SHRIMP****32. SHRIMP PAD KAPROW \***

Stir Fried Shrimps with Fresh Chili Pepper, Garlic, Onion, & Basil Leaves

**33. SHRIMP CAHSEW NUT**

Stir Fried Cashew nut, Onion, Scallion in Garlic Sauce

**34. SHRIMP GINGER & SCALLION**

Stir Fried Ginger, Mushroom, Scallion, Onion in Black Bean Sauce

**35. SHRIMP BABYCORN & MUSHROOM**

Stir Fried Baby corn, Mushroom, Snow pea in Garlic Sauce

**FROG LEGS****36. FROG LEGS WITH GARLIC SAUCE**

Deep Fried Frog Legs with Garlic & Ground Pepper

**37. FROG LEGS WITH BASIL SAUCE \***

Deep Fried Frog Legs Saut?ed with Fresh Basil, Chili, & Onion

**VEGETABLES****38. GANG PUCK \***

Red Curry Paste, Coconut Milk, Mixed Vegetables with To-Fu

**39. SAUTEED DELIGHT**

Saute'ed Mixed Vegetables with To-Fu & Garlic Sauce

**40. EGGPLANT & BASIL**

Saute'ed Eggplant with Basil Leaves in Garlic Sauce

**GRILLED****41. GAI YARNG (MARINATED HALF CHICKEN) \***

Served with Tamarind Sauce, Chili, & Garlic Sauce

**42. NURE YANG (MARINATED TENDER BEEF) \***

Slice Beef with Spicy Chili Sauce

**NOODLES****43. PAD THAI**

Stir Fried Flat Noodles with Shrimps, Egg, Bean Curd &amp; Bean Sprout

**44. SIAM NOODLE**

Stir Fried Flat Noodles with Barbecued Duck

**45. PAD WOON SEN**

Stir Fried Glass Noodles, Shrimps, Egg, Bean Curd &amp; Bean Sprouts

**46. KAE MAO NOODLE**

Stir Fried Flat Noodles with Basil, Shrimps, onion, and green pepper

**FRIED RICE****47. THAI FRIED RICE**

Choice of Meat, Egg, Tomato, Onion, &amp; Scallions

**48. SPICY FRIED RICE \***

Choice of Meat with Basil Leaves, &amp; Chili

**49. PINEAPPLE FRIED RICE**

Fried Rice with pineapple, Tomato, Onion, Scallions, &amp; Shrimps in Yellow Curry

**CHEF'S RECOMMENDED***Served with Salad & Curry Rice***51. BANGKOK DUCK \***

Deboned Half Duck, Coconut Milk, Chili &amp; Pineapple Curry Sauce

**52. DUCK TAMARIND**

Deboned Half Duck, Kiwi Fruit, Tamarind Sauce on a Bed of Spinach

**53. BANGKOK JUMBO SHRIMPS**

Sautéed with Thai Herbs, Scallops, Marsala Wine &amp; Garlic Sauce

**54. MUSSAMUN JUMBO SHRIMPS \***

Sautéed with Coconut Milk, Peanuts, Avocado, &amp; Mussamun Curry

**55. CHICKEN MUSSAMUN \***

Sautéed with Coconut Milk, Peanuts, Potato, &amp; Mussamun Curry

**56. SEA SCALLOPS CURRY \***

Sautéed with Coconut Milk, Chili, &amp; Red Curry Sauce

**57. SEA SCALLOPS SCAMPI**

Sautéed with Onion, Zucchini, &amp; Garlic Sauce

**58. TOM YUM POTEK (THAI BOUILABAISSSE) \***

Sea Food Combination, Glass Noodles, Lemon Grass &amp; Mushroom