

# Chef's Select

## Starter

103 Thai Memory Crispy Shrimp Roll 4 Pcs./\$6.25  
Marinated tiger shrimp & chicken with veggies wrapped in spring roll pastry & seaweed served with dipping sauce

106 Gai Satay **Chicken Satay** 4 Pcs./\$6.25  
Grilled skewers of marinated chicken served satay peanut sauce & cucumber

108 Moo Sa-rong **Pork Ball in Egg Noodle** 4 Pcs./\$6.25  
Deep-fried marinated pork ball wrapped in egg noodles served with chilies sauce & sweet sauce



109 Gai Haw Bai Toey **Chicken in Pandanus Leaf** 6 Pcs./\$6.25  
Deep-fried marinated chicken in Pandanus leaf served with sesame sauce

201 Som Tum Thai **Thai Papaya Salad** \$7.95  
Shredded green papaya, carrot, rutabaga mixed with long bean, tomato, garlic, fresh chilies, dried shrimp, crushed peanut & cashew nuts in Thai dressing served with deep-fried chicken drumstick



204 Yum Neuua Yaang **Grilled Beef Salad** \$9.95  
Grilled beef with white & green onion, cucumber, tomatoes & fresh chilies in lime dressing

205 Yum Gai Yaang **Grilled Chicken Salad** \$9.95  
Grilled chicken with white & green onion, cucumber, tomatoes & fresh chilies in lime dressing

306 Tom Yum Goong **Lemon Grass Shrimp Soup** \$7.95  
Tiger shrimp with lemon grass, galangal, lime leaves, mushroom & fresh chilies in lime soup

## Main Course

### Stirred-fried Dishes

FS103 Pla Tod Ma-Muaang **Thai Memory Mango Fish** 🌶️ \$17.95  
Deep-fried crispy basa fish topped with Thai spicy mango salad



Pad Priaao Waan **Sweet & Sour**

Stirred-fried your choice of meat (Tiger Shrimp/ Fish) with pineapple, cucumber, tomatoes, white & green onion in sweet & sour sauce

FS108 Pad Priaao Waan Goong (Tiger Shrimp) \$15.95

FS109 Pad Priaao Waan Pla (Fish) \$15.95



407 Gaaeng Phed Ped Yaang **BBQ Duck Red Curry** \$10.95

BBQ duck with Thai red curry paste, pineapple, grape, tomatoes, zucchini, bell pepper & Thai sweet basil leaves in coconut milk

ST001 Pad Gra Phrao 🌶️ **Spicy Holy Basil with Chicken** \$8.95

ST006 Gra Thiam Prik Thai **Garlic & Black Pepper Beef** \$8.95

ST009 Pad Med Ma-Muaang **Cashew Nut Chicken** \$8.95

ST010 Gai Pad Khing **Ginger Chicken** \$8.95

ST014 Crispy Roasted Pork with Chinese Kale \$9.95

## A-La-Carte Rice Dishes



503 *Khaao Pad* **Fried Rice with Crab Meat** \$9.95  
Fried rice with crab meat, green pea, carrots, corn, white & green onion

504 *Khaao Pad Nahm Prik Phao*  \$9.95  
**Fried Rice with Roasted Chili Paste**  
Fried rice with tiger shrimp, roasted chili paste & garnished with cooked shredded pork

## A-La-Carte Noodle Dishes



*Pad Thai* **We cook only traditional Pad Thai without ketchup!**  
Thai rice noodles with tiger shrimps, chicken, bean sprout, salted Chinese radish, ground chilies, chive flower & garnished with crushed peanut

601 **Thai Memory Pad Thai** \$8.95

609 *Raad Naar* **Seafood Crispy Egg Noodle in Thai Gravy Sauce** \$10.95  
Deep fried egg noodle with tiger shrimp, mussel, squid, Chinese kale, black mushroom, broccoli, carrots in Thai gravy sauce



N702 *Guay Tiao Tom Yum Moo*  **Pork Noodle Spicy Soup**  
Your choice of noodles with boiled minced pork, bean sprouts, fried garlic, roasted chilies paste, lime juice, green onion, coriander & garnished with crushed peanut in pork broth

## Vegetarian Dishes

V013 *Phanang Curry with Baby Corn* \$8.95  
Deep-fried baby corn with Thai Phanang curry paste, ground peanut, bell pepper & lime leaves in coconut milk

*Pad Thai* **All time greatest hit!**

Thai rice noodles with egg, bean sprout, salted Chinese radish, tofu, black mushroom, chive flower, crushed peanut & garnished with cashew nuts

V017 **Thai Memory Pad Thai** \$8.95

V022 *Basil Mushroom* **Stirred-fried Tofu, Mushroom with Thai Holy Basil** \$7.95

V023 *Pak Bung Fai Daeng*  **Stirred-fried Thai Glory with fresh chilies** \$7.95

## Traditional Thai Desserts

D001 *Khaao Niaao Ma-Muang* (Mango with Sticky Rice) seasonal \$5.95

D005 *Fried Banana with Ice Cream* \$5.95

D006 *Fried Pineapple* \$4.95



# Appetizers



101 Khaao Griiap Goong **Shrimp Chips** \$3.25  
Puffy Thai shrimp chips served with roasted chili paste dipping sauce



102 Paw Pia Thawd **Taro Crispy Spring Roll** 4 Pcs./\$5.25  
Taro with cabbages, carrots & glass noodles wrapped in spring roll pastry served with dipping sauce

103 Thai Memory Crispy Shrimp Roll 4 Pcs./\$6.25  
Marinated tiger shrimp & chicken with veggies wrapped in spring roll pastry & seaweed served with dipping sauce

104 Paw Pia Sod **Fresh Spring Roll** 2 Pcs./\$6.25  
Boiled chicken with Chinese sausage, tofu wrapped in spring roll paper & garnished with egg, crab meat, tamarind cinnamon sauce & mustard

105 Paw Pia Pak **Cold Fresh Spring Roll**  2 Pcs./\$6.25  
Fresh veggies, egg & rice noodles wrapped in fresh soft rice spring roll pastry served with Thai Memory chilies peanut sauce



106 Gai Satay **Chicken Satay** 4 Pcs./\$6.25  
Grilled skewers of marinated chicken served satay peanut sauce & cucumber relish



107 Thawd Man Goong **Deep-Fried Minced Shrimp Cake** 4 Pcs./\$7.25  
Served with cucumber relish & dipping sauce (with peanut)

108 Moo Sa-rong **Pork Ball in Egg Noodle** 4 Pcs./\$6.25  
Deep-fried marinated pork ball wrapped in egg noodles served with chilies sauce & sweet sauce



109 Gai Haw Bai Toey **Chicken in Pandanus Leaf** 6 Pcs./\$6.25  
Deep-fried marinated chicken in Pandanus leaf served with sesame sauce

110 Combination Plate \$17.25  
A Combination of Taro Deep-Fried Crispy Spring Roll, Thai Memory Shrimp Roll, Fresh Spring roll, Chicken Satay, Deep-fried Minced Shrimp Cake, Pork Ball in Egg Noodle & Chicken in Pandanus Leaf (All served with dipping sauces)

(Actual dishes may differ slightly from photos)

# Salads

Please note that all dishes may be served mild or spicy upon request.



- 201 Som Tum Thai **Thai Papaya Salad** \$7.95  
 Shredded green papaya, carrot, rutabaga mixed with long bean, tomato, garlic, fresh chilies, dried shrimp, crushed peanut & cashew nuts in Thai dressing served with deep-fried chicken drumstick

**V001** Vegetarian Som Tum Thai \$6.95

Shredded green papaya, carrots & rutabaga mixed with long bean, tomatoes, garlic, fresh chilies & cashew nuts in Thai dressing



- 202 Yum Ma-Muaang **Thai Mango Salad** \$7.95  
 Shredded fresh mango mixed with tiger shrimps, red onions, fresh chilies, ground roasted rice, ground peanut, cashew nuts & mint leaves in Thai dressing

**V002** Vegetarian Yum Ma-Muaang \$6.95

Shredded fresh mango with red onions, fresh chilies, ground roasted rice, cashew nuts & mint leaves in Thai dressing



- 203 Yum Woon Sen **Glass Noodle Salad** \$8.95  
 Glass noodles with tiger shrimps, ground chicken, mushroom, white onion, celery & fresh chilies in Thai dressing



- 204 Yum Neuua Yaang **Grilled Beef Salad** \$9.95  
 Grilled beef with lemon grass, white & green onion, cucumber & fresh chilies in lime dressing

- 205 Yum Gai Yaang **Grilled Chicken Salad** \$9.95  
 Grilled beef with lemon grass, white & green onion, cucumber & fresh chilies in lime dressing

- 206 Yum Pak Bung Grob **Thai Glory Salad** \$8.95  
 Deep-fried Thai glory, carrot, tiger shrimp & minced pork mixed with onion & fresh chilies in lime dressing

**V003** Vegetarian Yum Pak Bung Grob \$7.95  
 Deep-fried Thai glory & carrot mixed with onion & fresh chilies in lime dressing



- 207 Yum Tua Poo **Wing Bean Salad** \$8.95  
 Wing beans, tiger shrimp & minced pork mixed with onion, crushed peanut, cashew nut & dried chilies in tamarind dressing

**V004** Vegetarian Yum Tua Poo \$7.95

Wing beans mixed with onion, crushed peanut, cashew nut & dried chilies in tamarind dressing

**(Actual dishes may differ slightly from photos)**

# Soups

## *Non Spicy Soups*



301 Tom JEuut Woon Sen **Glass Noodle Soup** \$6.95

Tiger shrimp with ground pork, glass noodles, black mushroom, bok choy, celery, green onion & garnished with fried garlic in Thai Memory broth



302 Keaw Nahm **Wonton Soup** \$6.95

Marinated ground pork filled wontons with tiger shrimps, bok choy, black mushroom, coriander, green onion & garnished with fried garlic in Thai Memory broth

303 Tom JEuut Tao Hoo **Tofu Soup** \$6.95

Tofu with seaweed, black mushroom & veggies in Thai memory broth

## *Spicy Soups* 🌶️🌶️

Please note that all dishes may be served mild or spicy upon request.

Tom Yum **Lemon Grass Soup** **Very popular & well known**

Your choice of meat (Chicken / Tiger shrimp / Seafood) with lemon grass, galangal, lime leaves, mushroom & fresh chilies in lime soup

304 **Tom Yum Hed (Mushroom)** \$5.95

305 **Tom Yum Gai (Chicken)** \$6.95

306 **Tom Yum Goong (Tiger Shrimp)** \$7.95

307 **Tom Yum Talay (Tiger Shrimp, Squid & Mussel)** \$8.95



305



306



307



308 Tom Kha **Galangal Coconut Soup** \$6.95

Tender chicken breast with galangal, lemon grass, mushroom, lime leaves, fresh chilies & lime juice in coconut milk

**V005** Vegetarian Tom Kha **Tofu Galangal Coconut Soup** \$5.95

Tofu with galangal, lemon grass, mushroom, lime leaves, fresh chilies & lime juice in coconut milk



309 Gaaeng Lieng **Pumpkins Soup (No Coconut Milk)** \$7.95

Tiger shrimp with pumpkin & mixed vegetables in curry broth

**V006** Vegetarian Gaaeng Lieng **Pumpkins Soup (No Coconut Milk)** \$6.95

Pumpkin & mixed vegetables in curry broth

310 Gaaeng Som Goong **Veggies & Shrimp Sour Soup (No Coconut Milk)** \$7.95

Tiger shrimp with mixed vegetables in spicy tamarind broth

**V007** Vegetarian Gaaeng Som **Veggies Sour Soup** \$6.95

Mixed vegetables in spicy tamarind broth

311 Hot & Sour Soup \$5.95

Bamboo shoots, egg, green onion & coriander in spicy & sour broth



**(Actual dishes may differ slightly from photos)**

# Curries 🌶️🌶️



## Gaaeng Khiaao Wann

Your choice of meat (Pork / Chicken / Beef) with Thai green curry paste, zucchini, bamboo shoots, bell pepper & Thai sweet basil leaves in coconut milk

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|-------------------------------------|--------|
| 401 <b>Green Curry with Pork</b>    | \$7.95 |
| 402 <b>Green Curry with Chicken</b> | \$7.95 |
| 403 <b>Green Curry with Beef</b>    | \$7.95 |

## Gaaeng Phed

Your choice of meat (Pork / Chicken / Beef) with Thai red curry paste, zucchini, bamboo shoots, bell pepper & Thai sweet basil leaves in coconut milk

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|-----------------------------------|--------|
| 404 <b>Red Curry with Pork</b>    | \$7.95 |
| 405 <b>Red Curry with Chicken</b> | \$7.95 |
| 406 <b>Red Curry with Beef</b>    | \$7.95 |



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| 407 <u>Gaaeng Phed Ped Yaang</u> <b>BBQ Duck Red Curry</b>  | \$10.95 |
| BBQ duck with Thai red curry paste, pineapple, grape, tomatoes, zucchini, bell pepper & Thai sweet basil leaves in coconut milk |         |

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| 408 <u>Gaaeng Phed Gai Yaang</u> <b>BBQ Chicken Red Curry</b>  | \$10.95 |
| BBQ chicken with Thai red curry paste, pineapple, grape, tomatoes, zucchini, bell pepper & Thai sweet basil leaves in coconut milk |         |



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| 409 <u>Gaaeng Karee Gai</u> <b>Karee Curry with Chicken</b>                           | \$7.95 |
| Chicken with Thai yellow curry paste, tomatoes, potatoes, white onion in coconut milk |        |



## Phanang Curry

Your choice of meat (Pork / Chicken / Beef) with Thai phanang curry paste, ground peanut, bell pepper & lime leaves in coconut milk

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|---------------------------------------|--------|
| 410 <b>Phanang Curry with Pork</b>    | \$7.95 |
| 411 <b>Phanang Curry with Chicken</b> | \$7.95 |
| 412 <b>Phanang Curry with Beef</b>    | \$7.95 |



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| 413 <u>Gaaeng Massamun Gai</u> <b>Massamun Curry with Chicken</b>                         | \$7.95 |
| Chicken with massamun curry paste, white onions, potatoes, roasted peanut in coconut milk |        |

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| 414 <u>Gaaeng Massamun Nua</u> <b>Massamun Curry with Beef</b>                         | \$7.95 |
| Beef with massamun curry paste, white onions, potatoes, roasted peanut in coconut milk |        |

**(Actual dishes may differ slightly from photos)**

# Special Fish & Seafood Dishes

Please note that all dishes may be served mild or spicy upon request.

## Deep-fried dish

FS101 Plaa Tod Kra Tiem **Garlic & Pepper Fish** \$15.95  
Deep-fried basa fish with garlic & black pepper



FS102 Plaa Lui Suan **Herbal Fish Delight** \$15.95  
Deep-fried varieties of Thai herb combination and cashew nuts topped on deep-fried basa fish

FS103 Pla Tod Ma-Muaang **Thai Memory Mango Fish** 🌶️ \$17.95  
Deep-fried crispy basa fish topped with Thai spicy mango salad

FS104 Salmon Raad Prik **Sweet & Spicy Salmon** 🌶️ \$15.95  
Deep-fried salmon in sweet & spicy sauce

## Steamed dish (cooking time: 15-20 mins)



🌶️ FS105 Pla Muek Neung Ma Nao **Squid in Spicy Lime Sauce** \$17.95  
Steamed whole squid with garlic, fresh chilies, mint leaves & celery in lime sauce

## Stirred-fried dish

FS106 Seafood Pad Phong Karee **Seafood with Curry Powder** \$15.95  
Stirred-fried tiger shrimp, mussel, squid, egg, celery, white & green onion & bell pepper in curry sauce

FS107 Pad Ped Seafood **Seafood with Spicy Sauce** \$15.95  
Stirred-fried tiger shrimp, mussel, squid with white onion, bell pepper, Thai sweet basil in spicy sauce



Pad Priaao Waan **Sweet & Sour**  
Stirred-fried your choice of meat (Tiger Shrimp/ Fish) with pineapple, cucumber, tomatoes, white & green onion in sweet & sour sauce

FS108 Pad Priaao Waan Goong **(Tiger Shrimp)** \$15.95

FS109 Pad Priaao Waan Plaa **(Fish)** \$15.95

FS110 Pad Gra Phrao Plaa **Spicy Holy Basil with Fish** 🌶️ \$15.95  
Stirred-fried white fish with Thai holy basil leaves, fresh chilies

FS111 Goong Tod Gra Thiiam Prik Thai **Garlic Black Pepper Shrimp** \$15.95  
Stirred-fried tiger shrimps with garlic & black pepper serve with chili sauce

## Curries dish



Chu Chee Curry 🌶️  
Your choice of meat (Fish / Tiger Shrimp) with chu-chee curry paste, lime leave, Thai sweet basil leaves & bell pepper in coconut milk

FS112 **Chu Chee Curry with Fish** \$15.95

FS113 **Chu Chee Curry with Tiger Shrimp** \$15.95



FS 114 Gaaeng Karee Goong **Karee Curry with Tiger Shrimp** \$10.95  
Tiger shrimp with Thai yellow curry paste, tomatoes, potatoes, white onion in coconut milk

(Actual dishes may differ slightly from photos)

# Stirred-Fried Dishes

## Classic Thai Style



### Pad Gra Phrao Spicy Holy Basil 🌶️

Stirred-fried your choice of meat (Chicken / Beef / Pork / Crispy Roasted Duck) with Thai holy basil leaves, fresh chilies & bell pepper

ST001	<u>Spicy Holy Basil with Chicken</u>	\$8.95
ST002	<u>Spicy Holy Basil with Beef</u>	\$8.95
ST003	<u>Spicy Holy Basil with Pork</u>	\$8.95
ST004	<u>Spicy Holy Basil with BBQ Duck</u>	\$10.95

### Gra Thiiam Prik Thai Garlic & Black Pepper

\$8.95

Stirred-fried your choice of meat (Chicken / Beef / Pork) with Garlic & Black Pepper

ST005	<u>Garlic &amp; Black Pepper Chicken</u>
ST006	<u>Garlic &amp; Black Pepper Beef</u>
ST007	<u>Garlic &amp; Black Pepper Pork</u>



### ST008 Pad Neuua Nahm Mun Hoy

\$8.95

Stirred-fried beef with, mushroom, bell pepper, white & green onion

### ST009 Pad Med Ma-Muang Cashew Nut Chicken

\$8.95

Stirred-fried chicken with cashew nuts, bell pepper, white & green onion & black mushroom



### ST010 Gai Pad Khing Ginger Chicken

\$8.95

Stirred-fried chicken with fresh ginger, bell pepper, mushroom, white & green onion

## Modern Thai Style

### ST011 Herbal Chicken

\$9.95

Stirred-fried chicken with varieties of Thai herb combination

### ST012 Thai Memory Chicken

\$9.95

Stirred - fried crispy chicken with orange, pine apple, carrot, white & green onion, red pepper in orange sauce

### ST013 Lychee Beef

\$9.95

Stirred - fried beef with lychee, carrot, white & green onion, red pepper in lychee sauce

### ST014 Crispy Roasted Pork with Chinese Kale

\$9.95

Stirred - fried crispy roasted pork with Chinese kale in Shitake mushroom sauce

(Actual dishes may differ slightly from photos)

## Grilled Dishes

(Served with Sticky Rice, fresh vegetable & special spicy dipping & sweet and sour sauces)

**Just \$9.95**



**G001** Moo Ping (Thai Grilled Pork)  
(5 skewers)



**G002** Gai Yaang (Thai Grilled Chicken)



**G003** Neua Yaang (Thai Grilled Beef)

## Side Orders

<b>S01</b>	<u>Khao Suey</u> Steamed Jasmine Rice (for 1)	\$1.00
<b>S02</b>	<u>Khao Suey</u> Steamed Jasmine Rice (for 4-6)	\$3.50
<b>S03</b>	<u>Khao Kati</u> Steamed Coconut Rice (for 1)	\$2.00
<b>S04</b>	<u>Khao Kati</u> Steamed Coconut Rice (for 4-6)	\$5.50
<b>S05</b>	<u>Khao Neaw</u> Steamed Sticky Rice	\$1.50
<b>S06</b>	<u>Khao Neaw Kati</u> Steamed Coconut Sticky Rice	\$2.50

(Actual dishes may differ slightly from photos)

## *A-La-Carte Rice Dishes*

### *Khaao Pad*

Fried rice with your choice of meat (Chicken / Tiger Shrimp / Crab Meat), green pea, carrots, corn, white & green onion

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|-----|---|--------|
| 501 | <b>Fried Rice with Chicken</b>                      | \$7.95 |
| 502 | <b>Fried Rice with Tiger Shrimp &amp; Pineapple</b> | \$8.95 |
| 503 | <b>Fried Rice with Crab Meat</b>                    | \$9.95 |



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| 504 | <u><i>Khaao Pad Nahm Prik Phao</i></u> | \$9.95 |
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**Fried Rice with Roasted Chili Paste**

Fried rice with tiger shrimp, roasted chili paste & garnished with cooked shredded pork

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|-----|--|--------|
| 505 | <u><i>Khaao Pad Gra Phrao Kluk</i></u> | \$9.95 |
|-----|--|--------|

**Spicy Holy Basil Fried Rice with Chicken**

Fried rice with fresh Thai holy basil, chilies, chicken & bell pepper

## *A-La-Carte Noodle Dishes*



*Pad Thai* We cook only traditional Pad Thai without ketchup!

Thai rice noodles with tiger shrimps, chicken, bean sprout, salted Chinese radish, ground chilies, chive flower & garnished with crushed peanut

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|-----|--|--------|
| 601 | <b>Thai Memory Pad Thai</b>                        | \$8.95 |
| 602 | <b>Royal Pad Thai (Pad Thai wrapped in omelet)</b> | \$9.95 |

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|-----|--|--------|
| 603 | <u><i>Mee Krob</i></u> <b>Thai Crispy Noodle</b> | \$8.95 |
|-----|--|--------|
- Thai crispy rice noodles topped with a sweet & sour sauce & combined with

*Khao Soy* **Popular in Northern Thailand!**

Egg noodles with your choice of meat (Chicken / Beef) in a creamy curry sauce

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|-----|--|--------|
| 604 | <b>Chiang-Mai Curry Noodles with Chicken</b> | \$9.95 |
| 605 | <b>Chiang-Mai Curry Noodles with Beef</b>    | \$9.95 |



*Spaghetti Pad Kee Mao*

Stirred-fried spaghetti with your choice of meat (Beef/ Chicken/ Seafood), Thai holy basil leave & fresh chilies

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|-----|--|--------|
| 606 | <b>Spicy Spaghetti with Beef</b>                                     | \$8.95 |
| 607 | <b>Spicy Spaghetti with Chicken</b>                                  | \$8.95 |
| 608 | <b>Spicy Spaghetti with Seafood</b><br>(Tiger shrimp, Squid, Mussel) | \$9.95 |



*Raad Naa* Please note that all dishes may be served mild or spicy upon request

609 **Fried Rice Noodle in Thai Gravy Sauce** \$9.95  
Fried rice noodle with tiger shrimp, pork, Chinese kale, black mushroom, broccoli, carrots in Thai gravy sauce

610 **Seafood Crispy Egg Noodle in Thai Gravy Sauce** \$10.95  
Deep fried egg noodle with tiger shrimp, mussel, squid, Chinese kale, black mushroom, broccoli, carrots in Thai gravy sauce

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|-----|---|--|
| 611 | <u><i>Pad See-ew</i></u> Please note that all dishes may be served mild or spicy upon request |  |
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**Fried Rice Noodle in Sweet Soy Sauce**

Stirred-fried rice noodle chicken, egg, Chinese kale, bean sprout, carrots in sweet soy sauce

**(Actual dishes may differ slightly from photos)**

# Noodle Soups

\$6.95

## **N701** Guay Tiaao Nahm Moo **Pork Noodle Soup**

Your choice of noodles with boiled minced pork, bean sprouts, fried garlic, green onion & coriander in pork broth



## **N702** Guay Tiaao Tom Yum Moo 🌶️ **Pork Noodle Spicy Soup**

Your choice of noodles with boiled minced pork, bean sprouts, fried garlic, roasted chilies paste, lime juice, green onion, coriander & garnished with crushed peanut in pork broth

## **N703** Guay Tiaao Nahm Gai **Chicken Noodle Soup**

Your choice of noodles with boiled chicken, bean sprouts, fried garlic, green onion & coriander in chicken broth

## **N704** Guay Tiaao Tom Yum Gai 🌶️ **Chicken Noodle Spicy Soup**

Your choice of noodles with boiled chicken, bean sprouts, fried garlic, roasted chilies paste, lime juice, green onion, coriander & garnished with crushed peanut in chicken broth



## **N705** Guay Tiaao Neuua **Beef Noodle Soup**

Your choice of noodles with beef, bean sprouts, bok choy, fried garlic, green onion & coriander in beef broth

*Please choose your noodle*



**N 01**

**(Rice Noodle)**



**N 02**

**(Egg Noodle)**

**(Actual dishes may differ slightly from photos)**

# Vegetarian Dishes

## Curries

- V008** Gaaeng Khiaao Wann **Green Curry with Tofu** \$7.95  
Tofu with Thai green curry paste, zucchini, bamboo shoots, bell pepper & Thai sweet basil leaves in coconut milk
- V009** Gaaeng Khiaao Wann Pak **Green Curry with Mixed Veggies** \$7.95  
Tofu with Thai green curry paste, mixed veggies, bell pepper & Thai sweet basil leaves in coconut milk
- V010** Gaaeng Phed **Red Curry with Tofu** \$7.95  
Tofu with Thai red curry paste, bamboo shoots, zucchini, bell pepper and Thai sweet basil leaves in coconut milk
- V011** Gaaeng Phed Pak **Red Curry with Mixed Veggies** \$7.95  
Tofu with Thai red curry paste, mixed veggies, bell pepper and Thai sweet basil leaves in coconut milk
- V012** Phanang Curry with Tofu \$7.95  
Tofu with Thai Phanang curry paste, ground peanut, bell pepper & lime leaves in coconut milk
- V013** Phanang Curry with Baby Corn \$8.95  
Deep-fried baby corn with Thai Phanang curry paste, ground peanut, bell pepper & lime leaves in coconut milk
- V014** Gaaeng Karee **Yellow Curry with Tofu** \$7.95  
Tofu with Thai yellow curry paste, tomatoes, potatoes, white onion in coconut milk
- V015** Gaaeng Massamun **Massamun Curry with Tofu** \$7.95  
Tofu with massamun curry paste, white onions, potatoes, roasted peanut in coconut milk

## A-La-Carte Rice & Noodle Dishes

- V016** Khaao Pad **Vegetarian Fried Rice** \$7.95  
Fried rice with green pea, carrots, corn, black mushroom, cashew nuts, white & green onion
- Pad Thai **All time greatest hit!**  
Thai rice noodles with egg, bean sprout, salted Chinese radish, tofu, black mushroom, chive flower, crushed peanut & garnished with cashew nuts
- V017** **Thai Memory Pad Thai** \$8.95
- V018** **Royal Pad Thai** (Pad Thai wrapped in omelet) \$9.95

## Stirred-fried Dishes

- V019** Pad Phak **Stirred-Fried Mixed Veggies** \$7.95
- V020** Tao Hoo Pad Khing **Ginger with Tofu** \$7.95
- V021** Tao Hoo Pad Nam Prik Phao **Spicy Tofu** \$7.95
- V022** Basil Mushroom **Stirred-fried Tofu, Mushroom with Thai Holy Basil** \$7.95
- V023** Pak Bung Fai Daeng  **Stirred-fried Thai Glory with fresh chilies** \$7.95
- V024** Eggplant Delight **Stirred-Fried Eggplant in Special Sauce** \$7.95

# Desserts

## Traditional Thai Desserts

D001 **Khao Niao Ma-Muang** (Mango with Sticky Rice) seasonal  \$5.95



D002 **Khao Niao Lumyai** (Longan with Sticky Rice) \$4.95

D003 **Khao Niao Kanun** (Jackfruit with Sticky Rice) \$5.95

D002

D004 **Fried Banana** \$4.95

D005 **Fried Banana with Ice Cream** \$5.95

D006 **Fried Pineapple** \$4.95

D007 **Fried Pineapple with Ice Cream** \$5.95

Fruit in Syrup \$3.95

D008 **Rambutan & Pineapple in Syrup**

D009 **Longan in Syrup**

D010 **Lychee in Syrup**

D011 **Palm's Seed & Jackfruit in Syrup**



D012 **Mango Ice Cream** \$3.95

D013 **Green Tea Ice Cream** \$3.95

D014 **Coconut Ice Cream** \$3.95

# Kob Khun Ka (Thank You)

## Beverages

### Hot Healthy Drink

\$ 3.50 / pot

### Iced Healthy Drink

\$ 2.50 / glass

**H / I 1001 Nahm Gek -Hauy (Chrysanthemum Flower Juice) “Ju Hua”**  
Anti-inflammatory, treat high blood pressure & relieve stress

**H / I 1002 Nahm Ma-Toom (Bale Fruit Juice)**  
Strengthen the stomach & promotes its action

**H / I 1003 Nahm Ta-Krai (Lemon Grass Juice)**  
Treat stomach disorders, hypertension & fever

### Juice \$ 2.50

**Mango, Guava, Pineapple & Coconut, Passion Fruit, Lychee,**  
**Guanabana, Tropical Fruits Mix**

**Roasted Coconut with pulp ..... \$3.00**

### Carbonated Beverage \$ 1.75

**Pepsi, Diet Pepsi, Coke, Diet Coke, Ginger Ale,**  
**A&W Root Beer (non caffeine), Sprite, Perrier**

**SW4001 Spring Water ..... \$1.25 / bottle**

## Coffee & Tea

**H 2001 Premium Thai Arabica Hot Espresso Coffee..... \$2.50/cup**  
**H 2002 Premium Thai Arabica Hot Cappuccino Coffee..... \$2.85/cup**  
**H 2003 Premium Thai Arabica Hot Crema Coffee..... \$2.50/cup**

**H 2004 Hot Jasmine Tea..... \$2.50/pot**

**H 2005 Hot Green Tea..... \$2.50/pot**

**H 2006 Hot Spiced Chai..... \$2.50/pot**

**H 2007 Hot Ginger Tea..... \$2.50/pot**

**H 2008 Hot Earl Grey..... \$2.50/pot**

**H 2009 Regular Tea ..... \$1.50/pot**

**TG 1001 Tea to Go..... \$1.50/cup**

**TG 1002 Coffee to Go..... \$2.50/cup**

**I 2001 Thai Iced Coffee (no milk)..... \$2.50/glass**

**I 2002 Thai Iced Coffee (with milk)..... \$2.75/glass**

**I 2003 Thai Iced Tea (no milk)..... \$2.50/glass**

**I 2004 Thai Iced Tea (with milk)..... \$2.75/glass**

**I 2005 Nestlé Iced Tea ..... \$1.75/glass**

**M3001 Milk..... \$1.75/glass**

## House Wine

### Red Wine:

Dry Red Wine \$4.25 / glass \$13/carafe  
Shiraz \$4.50/ glass \$14.50/carafe

### White Wine:

Dry White Wine \$4.25 / glass  
\$13 / carafe

## Domestic Wine

### Red Wine:

Naked Grape Unoaked Shiraz \$28 / bottle

### White Wine:

Pelee Island Late Harvest Vidal VQA \$30 / bottle  
Pelee Island Monarch \$30/ bottle

## Imported Wine

### California:

EJ White Zinfandel \$5.50 / glass \$15/carafe  
Gray Fox Chardonnay \$25 / bottle  
Gray Fox Merlot \$28 / bottle

### Australia:

Yellow Tail Merlot \$7 / glass \$22.50/carafe \$35 /bottle  
Yellow Tail Shiraz \$7 / glass \$22.50/carafe \$35 /bottle  
Yellow Tail Chardonnay \$6.50 / glass \$20/carafe \$30 /bottle

### Italy:

Lamberti Donini Merlot Di Piave \$6 / glass \$17/carafe  
Lamberti Donini Trebbiano Chardonnay \$6 / glass \$17/carafe  
Montalto Nero D' Avola Cabernet Sauvigno \$35 / bottle  
Ruffino Chianti \$40 / bottle

### France:

L' Epayrie Rouge (Red) \$5 / glass \$15.50/carafe  
L' Epayrie Blanc (White) \$5 / glass \$15.50/carafe

## Beer

### Domestic Beer

*\$4.50 | bottle*

**Budweiser  
Blue  
Canadian  
Coors Light**

### Imported

*\$5.50 | bottle*

**Thai Singha  
Corona  
Henneken**

## Mixed Drink

*\$5.50*

**Cranberry Cooler: Cranberry juice, Club soda (non alcoholic)**

**Gin & Tonic**

**Rum & Coke**

**Rye & Coke**

**Bay Breeze: Vodka, Pineapple juice, Cranberry juice**

**Café Coconut: Malibu Liqueur, Hot coffee**

**Café Marnier: Grand Marnier, Espresso**

**Cape Codder: Vodka, Cranberry juice**

**Greyhound: Vodka, Grapefruit juice**

**Peach Blush Coole: White Zinfandel, Peach Schnapps, Club soda**

**Screwdriver: Vodka, Orange juice**

**Sea Breeze: Vodka, Cranberry juice, Grapefruit juice**

**Woo Woo: Vodka, Peach Schnapps, Cranberry juice**

**Yellow Snow: Vodka, Peach Schnapps, Orange juice**

*\$6.50*

**Caesar  
Mai- Tai**

## Shooter

*1 oz \$5.00*

**Vodka, Gin, Rum, Rye, Baileys, Kahlua, Grand Marnier**