

starters

fresh roll

fresh veggie roll with a secret recipe sauce adapted from vietnamese cuisine | **6.95**

thai rolls

crispy rolls stuffed with glass noodles and veggies, served with our tangy plum sauce | **6.95**

lettuce cup

your choice of minced chicken or tofu, sautéed with veggies and a hint of ginger in a tempting sauce. add to lettuce cups to create your own masterpiece | **8.95**

nua nam thoc roll *New!*

grilled steak wrapped with mint, cilantro and cucumber. served with cilantro-vinaigrette | **8.95**

larb

ground chicken with lime juice, onion, chili, roasted rice powder and cilantro. an explosion of taste you won't forget! | **8.95**

heavenly shrimp

seasoned shrimp wrapped in fine egg noodles and crisp fried, served with sweet dipping sauce | **7.95**

sa-te

famous marinated chicken skewers, grilled and served with peanut sauce and cucumber relish | **8.95**

thai wontons

stuffed with caramelized onion, potato, crisp fried with curry powder, with a sweet and mildly spicy sauce alongside | **5.95**

crab cheese puff

a mouthwatering morsel of crab paired with sweet cream cheese in a crispy won ton | **6.95**

beef jerky

marinated strips of beef, deep fried to a mouthwatering crispiness. a spicy sauce is provided | **7.95**

dumplings

classic dumpling stuffed with a ground chicken-veggie mix, served with soy vinaigrette sauce | **6.95**

siam sampler

enjoy a variety of tastes with this mix of sate, heavenly shrimp, thai rolls, fresh rolls, and thai wontons. Please, no substitutions! | **13.95**

soup for the soul

tom yum

clear lemon grass soup with chicken, mushrooms and a hint of spicy and sour flavors | **cup 4.00 bowl 8.50** with shrimp | add 2.00

tom kha

fresh herbs, chicken and mushrooms balance the spicy and sour flavors of the coconut broth | **cup 4.00 bowl 8.50** with shrimp | add 2.00

wonton soup

delicate thai wontons are served in chicken broth with an assortment of vegetables | **cup 4.00 bowl 8.50**

chicken vegetable *New!*

ground chicken and vegetable in chicken broth, sprinkled with roasted garlic. simple and delicious! | **cup 4.00 bowl 8.50**

graceful greens

yum nua

slices of tender grilled beef, tossed with thai herbs and spices in a spicy lime dressing and served on a bed of lettuce, cucumber and tomato | **12.95**

grilled shrimp papaya salad

shredded green papaya with tomato and string bean, and your choice of dressing Classic Thai (dried shrimp-peanut), Salty Crab, or Fermented Fish | **12.95**

chicken salad

slices of grilled chicken, with green salad and crispy wonton skins - with your choice of a sesame vinaigrette, thai peanut or spicy lime dressing | **11.95**

asparagus salad

an exotic mix of asparagus, chicken breast, shrimp, roasted shredded coconut and a distinctive thai-style dressing thai fusion | **12.95**

sides

peanut sauce | 2.50

cucumber relish | 2.50

steamed veggies | 2.50

steamed noodles | 2.50

curry sauce | 4.50

beverages

pop free refills | 2.75

iced tea free refills | 2.75

lemonade free refills | 2.75

juice | 2.75

thai iced tea | 3.50

thai iced coffee | 3.50

sparkling water | 3.50

cold jasmine green tea | 2.75

black tea earl grey, bergamot | 3.50

green tea genmaicha, toasted brown rice | 3.50

earth tea ginger, lemongrass, honey | 3.50

flower tea chamomile, lavender | 3.50

kids menu

available for kids 10 and under. served with juice

chicken fried rice | 6.95

chicken noodles | 6.95

chicken fingers and fried rice | 6.95

sweet treats

banana crepe

served with ice cream | 7.95

sweet sticky rice with mango

with sesame seed | seasonal

sweet sticky rice

with ice cream, coconut and roasted peanuts | 6.95

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Not all ingredients listed. Please make your server aware of any allergies.
A 15% gratuity automatically added to your bill for parties of 6 or more. Prices subject to change.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Exotic Thai

experience faraway flavors



rice is nice

All fried rice dishes prepared using eggs | If prepared with brown rice, add 2.00

vegetable | 11.95
vegetarian chicken | 11.95
chicken | 11.95
tofu | 11.95

beef | 12.95
combination meat | 13.95
shrimp | 13.95
mixed seafood | 14.95

kao gra pow

your choice of meat, an authentic fried rice with a pinch of basil and chili

kao pad tom yum

the popular flavors of tum yum are presented in fried rice form.
your choice of meat

curry fried rice

your choice of meat, fried rice with onion, celery, egg and a touch of yellow curry powder

prik-king fried rice

your choice of meat, jasmine rice cooked with string bean and spicy red chili pepper sauce...an original creation!

pineapple fried rice

tasty fried rice with your choice of meat, egg, pineapple, cashew nut, raisin and onion

provincial

Substitute brown or fried rice, add 2.00

gang ped yang ^{New!}

homemade five spice roasted duck is stewed royal-style in a delectable red curry with pineapple, tomato, and basil. served with jasmine rice | **16.95**

larb lanna ^{New!}

minced chicken, hand-selected Chiang Rai spices, szechuan peppers, crispy garlic and herbs. accompanied by fresh veggies and sticky rice | **14.95**

ped gra pow ^{New!}

duck breast topped iwth our famous gra pow sauce. served on a bed of asparagus and veggies and jasmine rice | **16.95**

kung op

prawns baked in clay pot over charcoal with soy-ginger cilantro, black pepper, celery, napa, and bean thread noodles. served with a cilantro-lime dip | **14.95**

tom zabb beef ^{New!}

herbal beef stewed in a spicy-sour broth with roasted rice, galangal, mushrooms, kaffir lime, basil, bean sprouts. An Isaan classic! | **14.95**

nau ta khai ^{New!}

new york steak strips are flash fried with lemongrass, chili, onion in a savory sauce. served with jasmine rice | **16.95**

railroad fried rice

your choice of meat, jasmine rice with toasted garlic, egg, onion, peas and carrot. hearty, simple fare, and the perfect dish for the train traveler

simply fried rice

your choice of meat with onion, egg, tomato and thai-style sauce

sticky rice | 3.25

steamed rice | 1.50

fried rice | 2.50

brown rice | 2.50

muok pla salmon ^{New!}

a country-style grilled salmon in banana leaf with mushroom, lemongrass, basil, shallot, grilled asparagus, spicy cilantro sauce. served with jasmine rice | **16.95**

nam kao tod ^{New!}

crispy spicy herbal rice tossed with ground chicken, ginger, shallot, chili, kaffir lime leaf, peanut, toasted coconut, cilantro. served on a bed of green leaves | **12.95**

nau yang prik king ^{New!}

marinated grilled beef is served over a saute of spicy string bean in prik king sauce. served with jasmine rice | **16.95**

panang nua ^{New!}

slow-cooked steak in a rich panang curry sauce with asparagus, bell pepper, kaffir lime leaves. contains nuts. served with your choice of roti or jasmine rice. our famous thai curry! | **16.95**

mussamun nua

slow-cooked steak with potatoes, carrot, crispy shallot. a Malay-style curry. served with your choice of roti or jasmine rice | **16.95**

exotic wok

Served with steamed rice | add 2.00 for brown or fried rice

vegetable | 12.95
vegetarian chicken | 12.95
chicken | 12.95
tofu | 12.95

beef | 13.95
combination meat | 14.95
shrimp | 14.95
mixed seafood | 15.95

gra pow gai sup

a real thai taste with ground chicken, green beans, chili, onion, bell pepper and fresh basil leaves. one of our signature dishes!

dried chili cashew

your choice of meat, onion, carrot, bell pepper, water chestnut and cashew sautéed in roasted chili paste

garlic black pepper

your choice of meat, roasted garlic and black pepper sauce is served on a bed of steamed cabbage, carrot, broccoli

ginger

your choice of meat, sliced ginger, shiitake and white mushroom, and onion in a fresh ginger wine sauce

herbal crisp chicken ^{New!}

battered chicken tenders tossed with crispy herbs, dried chili and bell pepper in a spicy-tamarind sauce

spicy eggplant

your choice of meat, eggplant with mango, onion, bell pepper in black bean sauce, fresh chili, with a touch of basil leaves

nourishing noodles

vegetable | 12.95
vegetarian chicken | 12.95
chicken | 12.95
tofu | 12.95

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pad thai

the classic pan-fried rice noodle dish in slightly sweet tamarind sauce with chicken, bean sprouts, and egg, garnished with crushed peanuts

old school pad thai ^{New!}

alternate version of pad thai. spicy, and finished with basil leaves. Your choice of meat

pad see u

your choice of meat, flat rice noodles stir fried with broccoli and egg in our special sweet black bean sauce

khao soi

your choice of meat, authentic northern thailand dish of vegetables and complex curry noodle flavors

mee gra ti

a mixture of rice vermicelli noodles and ground chicken, green onion, peanut, thai herbs and bean sprouts sautéed in a tasty coconut cream sauce, and topped with crisp shallots. also available prepared vegetarian style!

chicken noodles

fresh rice noodles sautéed with chicken, egg, peanuts, green onion and bean sprouts

glass noodles

your choice of meat, sautéed glass noodles, with egg, tomato, onions, napa, snow peas, celery and bean sprouts

sam yan noodles

your choice of meat, BKK Chinatown! pasta and sesame stir fried with veggies

spicy string beans (country prik king)

your choice of meat, flash fried with green beans, snow peas, roasted cashew nuts, ground peanuts, and kaffir lime leaves in a mildly spicy red sauce

shiitake asparagus

your choice of meat, distinctive shiitake mushrooms and asparagus in a black pepper sauce

crispy mango chicken

lightly battered chicken breast is sautéed with onion and cashew nut in a sweet and tangy mango sauce

pad prik sod

your choice of meat sautéed with white and green onion and jalapeño in a spicy black pepper sauce

mixed veggie

a selection of garden veggies are cooked with a light, thin soy sauce

pad ma muang gai ^{New!}

grilled chicken quick fried with mango, onion, tomato, bell pepper, pineapple in a delicate sauce and finished with fresh basil

spicy basil noodles

your choice of meat, stir-fried flat rice noodles with chilies, bamboo, bell pepper, egg and onion provide a background for the aromatic flavor of basil leaves

pattaya noodles

your choice of meat, egg noodles are fried crispy, then topped with a hearty shiitake mushroom, bamboo shoot and onion sauce

drunken noodles

your choice of meat, a no-nonsense dish of glass noodles, sautéed a little spicier, with aromatic basil leaves, some veggies. can be prepared not-so-spicy

pong karee noodles ^{New!}

your choice of meat, rice stick noodles, sautéed with veggies in a yello curry sauce

24 hour noodles (thai pho) ^{New!}

tender beef sloooow-cooked and served with rice noodles, garnished with fresh basil, bean sprout, cilantro and garlic oil. Pho-bulous!

tom yum noodle soup

rice noodles in a tom yum broth, with fresh mushrooms, tomatoes, and bean sprouts with your choice of chicken, tofu, or shrimp. sprinkled with scallions and cilantro

coconut noodle soup

a rich coconut broth contains rice noodles, fresh mushrooms, tomatoes, and bean sprouts with your choice of chicken, tofu, or shrimp. sprinkled with scallions and cilantro

madame curry

Served with steamed rice | brown or fried rice, add 2.00 | roti (thai flatbread), add 3.50

vegetable | 13.95
vegetarian chicken | 13.95
chicken | 13.95
tofu | 13.95

beef | 14.95
combination meat | 14.95
shrimp | 14.95
mixed seafood | 15.95

kang-karee

your choice of meat, a milder curry, potatoes and carrots simmering in coconut milk.

kang-dang

your choice of meat, thai spicy curry, simmered in coconut milk, bamboo shoots, bell peppers and basil leaves.

kang-kyowan

your choice of meat, a broth of coconut milk, with eggplant, basil leaves, bamboo and bell pepper.

kang-pa

your choice of meat, a non-coconut country style, with traditional thai vegetables as the primary influence (for the adventurous only – no, we can't prepare it mild!)

pumpkin curry

your choice of meat, tasty thai pumpkin has been added to our savory panang curry finished with fresh basil.

tropical curry

your choice of meat, fresh basil, sweet mango, pineapple, tomato and carrot are simmered in a red curry coconut milk broth.

grilled great

Served with steamed rice | brown or fried rice, add 2.00

crying tiger

a selection of new york strip is lightly marinated and grilled to a mouth-watering perfection, a sauce “spicy enough to make a tiger cry” is served on the side | **14.95**

teriyaki thai chicken

grilled chicken breast is swathed in a smooth thai twist teriyaki sauce. served on a bed of grilled asparagus and veggies | **13.95**

grilled rama chicken ^{New!}

grilled chicken breast topped with a spicy peanut sauce. served on a bed of grilled vegetables and veggies | **13.95**

smart seafood

Served with steamed rice | brown or fried rice, add 2.00

pad pet talay

seafood, onion, bell pepper sautéed in a spicy roasted chili sauce and aromatic basil leaves | **16.95**

goong karee ^{New!}

shrimp, onion and celery sautéed in a curry powder sauce | **14.95**

chu chee pla ^{New!}

red snapper batter-fried and tossed with bell pepper in a chu chee sauce and sprinkled with lime leaves | **16.95**

pla rad prik ^{New!}

red snapper batter-fried and topped with spicy chili-tamarind-basil sauce | **16.95**

lemongrass short ribs


beef short ribs, marinated in a delicate lemon grass sauce, then char-grilled alongside cucumber chutney and served with spicy sauce | **16.95**

peppercorn chicken


a filet of marinated chicken breast is grilled and presented with a rich garlic-peppercorn sauce on a bed of grilled asparagus and veggies | **13.95**



a little kick |  noticeably spicy |   native spiciness |  

 Gluten-free option available upon request.

Be sure to mention to server to prepare dish gluten-free.

 Vegetarian option available, please ask your server before order
not all ingredients listed - please make server aware of any allergies!

prices subject to change | a 15% gratuity will automatically be added to parties of 6 or more