

EXOTIC THAI



AUTHENTIC CUISINE

STARTERS

MEE KROB 12

Crispy noodles, from Sukothai, glazed in tamarind-caramel sauce. With onion, lime & cashews.

KANOM-JIP DUMPLING 12

Hand-crafted open-face dumpling with shrimp & chicken. Served with crispy garlic & smoky-soy vinaigrette. Choose Steamed or Fried.

CHICKEN SATE 12

Grilled chicken on skewers with R-Jard cucumber & spicy peanut sauce.

THAI ROLLS 10

Crisp-fried rolls stuffed with taro, cabbage, carrot & glass noodles, with plum sauce.

FRESH ROLLS 9.5

Rice-paper wraps around cucumber, carrot, basil, mint & mixed greens, with peanut sauce.

CRAB CHEESE WONTONS 9.5

Crisp-fried wontons stuffed with cream cheese & onion, with house sauce.

DANCING SHRIMP 14

Grilled shrimp is dancing in a spicy garlic-lime sauce.

CALAMARI 14

Crisp calamari with spicy-lime dressing and sweet chili sauce

TAMARIND TOFU 9.5

Crunchy tofu with a spicy tamarind sauce, crunchy peanut.

BRUSSELS SPROUTS 9.5

Fresh brussels tossed and flash-fried in chili-jam, topped with roasted shallots.

CHIVE RICE CAKE 9.5

Crispy, chewy rice flour cake, served with smoky-soy sauce.

THAI WINGS 14

Crispy wings, choose spicy tamarind sauce or larb dry rub.

GOLDEN COCONUT SHRIMP 14

Coconut-coated shrimp is crispy fried, served with sweet chili sauce.

WHEN TIGERS CRY 16

Marinated steak, alongside a sauce of which the fiercest tiger would be jealous.

HOUSE CLASSICS

HANG LE LAMB 32

Lamb marinated in rich, northern-style Hang Le sauce, then grilled. Served with veggies, sticky rice.

ROYAL DUCK CURRY 24.5

Breast of duck, roasted in royal-style curry sauce, pineapple, lychee, basil. Served with jasmine rice.

RAMA GRILLED CHICKEN 21

Grilled Chicken Sate, broccoli, carrot, cabbage, green beans served over a Spicy Peanut Curry sauce.

LAVA BEEF 27

Marinated flank steak, cubed and flash fried in basil chili jam, onion, red bell pepper, carrot. Topped with crispy basil, served with jasmine rice.

WHOLE FRIED BRANZINO 32

Whole fried sea bass. Choose spicy lime, thai-style 3 flavor, or pla rad prik sauce. Served with veggies & jasmine rice.

THAI RIBS 24.5

Pork spare ribs are slow cooked and finished on the grill, topped with 3-flavor sauce, crispy shallot & garlic. Served with sticky rice and veggies

GRILLED SALMON 26

Grilled salmon topped with your choice of 3-Flavor, Panang or Teriyaki sauce, with Brussels sprouts. Served with jasmine rice. **Add grilled shrimp, add 5.**

NUA YANG BEEF & GARLIC RICE 27

Grilled marinated beef, served on garlic roasted rice, with spicy Crying Tiger sauce.

PHUKET PAD THAI 28

Southern-style pad thai prepared with prawns. Vibrant & rich, with crunchy peanuts in spicy seafood & sweet tamarind sauce. No modifications!

MUSSAMUN BRAISED BEEF 27

Beef, potatoes, & carrot simmered in mussamun curry. A must try! Choose roti or jasmine rice.

JUNGLE CURRY 24.5

Tender beef in fiery non-coconut based curry. Eggplant, green bean, pumpkin. Herbs & finger root ginger, peppercorn. Not for the faint of heart! (Tofu available \$21)

PAD CHA SEAFOOD 28

A highly aromatic and fiercely spicy Thai mixed seafood stir-fry.

GRILLED PRAWN CURRY 28

Grilled prawn, pineapple, tomato, kaffir lime leaves prepared in thick Kaeng Khua curry. With jasmine rice.

BLUE CRAB FRIED RICE 25

4oz crab meat, egg, garlic, onion, scallion. Seafood sauce served alongside.

KHAO SOI 19

Northern-style curry noodle soup, over egg noodles, topped with mustard greens, cilantro, onion. Choose chicken or tofu. **For duck breast, add 5. For shrimp add 3.**

CRUNCHY TOFU SALAD 18

Crunchy tofu, ginger, roasted peanut & peppers, cilantro, onion, with a spicy-tamarind sauce.

SALADS

SPICY BEEF SALAD 19

Marinated steak grilled and tossed in chili-lime dressing, tomato, cucumber, onion, cilantro, mint. Beef waterfall style also available..

LARB GAI 16

Spicy hand-minced chicken tossed in spicy-lime, roasted rice, fish sauce, mint & onion. Vegan-style with tofu available. Larb Lanna style available - 18

GRILLED SHRIMP PAPAYA SALAD 16

Classic papaya salad, dried shrimp, tomato, green beans. Choose Thai or Isaan style. Without Grilled Shrimp - 12.

CHICKEN LETTUCE WRAPS 16

Famous lettuce wraps with minced chicken & crunchy veggies. Tofu available

SOUPS

TOM YUM 12

Aromatic broth seasoned with lemongrass, tomato, makrut leaves, lime juice, chili & mushrooms. Choose chicken or tofu. **Add shrimp +3.**

TOM KHA 13

Rich coconut soup with lemongrass, tomato, makrut leaves, galangal, lime juice, chili & mushrooms. Choose chicken or tofu. **Add shrimp +3.**

CHICKEN VEGETABLE 11

Clear broth with cabbage, carrot, celery, ground chicken. Garnished with crispy garlic. **Glass noodles add +2.**

PO TAK SEAFOOD 22

Mussels, shrimp, scallops, calamari in tom yum broth, tomato, basil, ginger, roasted chili pepper, onion, mushroom.

RICE

CHICKEN, VEGGIE, TOFU 17 • BEEF 21

SHRIMP 21 • MIXED SEAFOOD 28

THAI FRIED RICE 12

Egg, carrot, tomato, white onion, scallion.

SPICY BASIL FRIED RICE 12

Basil, garlic-chili, bamboo, green bean, carrot, egg.

PINEAPPLE FRIED RICE 12

Pineapple, cashew, raisin, scallion, egg.

ROASTED GARLIC RICE 12

Roasted garlic, onion, carrot, cabbage, scallion, egg.

CURRY FRIED RICE 12

Celery, tomato, onion, egg, cabbage, carrot, scallion, curry powder



NOODLES

CHICKEN, VEGGIE, TOFU 17 • BEEF 21
• SHRIMP 21 • MIXED SEAFOOD 28

PAD THAI GF V

Thin rice noodles, egg, bean sprouts, scallion, crushed peanut in sweet tamarind sauce.

PAD SEE EW V

Flat rice noodles, egg, garlic, broccoli, carrot, cabbage in sweet soy sauce

PAD WOONSEN GF V

Glass noodles, egg, onion, tomato, mushroom, cabbage, carrot, scallion, bean sprouts

PAD KEE MAO GF V

Choose drunken flat rice or glass noodles, tomato, carrot, onion, bamboo, basil in garlic chili sauce.

RAD NAR GF V

Slightly smoky wide rice noodles, broccoli, carrot, topped with savory gravy.

GAJ KUA GF V

Chinatown-style flat noodles, chicken, egg, bean sprouts, ground peanut, served on a bed of lettuce, with a dash of Sriracha.

CURRY

CHICKEN, VEGGIE, TOFU 19 • TENDER BEEF 21 • SHRIMP 21 •
SALMON 26 • MIXED SEAFOOD 28

All curry served with jasmine rice. For roti or brown rice, add \$2

GREEN OR RED CURRY GF

Bright spicy coconut milk, bamboo, bell pepper, green bean, basil.

YELLOW CURRY GF V

Indian-inspired Thai curry, mild, with potato, onion, carrot.

PANANG CURRY GF

Creamy, crimson-hued with bell pepper, Makrut leaves.

PUMPKIN CURRY GF

Pumpkin, bell pepper, makrut leaf, basil in panang curry sauce.

SAUTEED

CHICKEN, VEGGIE, TOFU 18 • BEEF 21 • SHRIMP 21 • MIXED SEAFOOD 28

All sauteed served with jasmine rice. For roti or brown rice, add \$2

GRA POW GF V

Thai basil, long green bean, bell pepper, carrot in spicy-garlic. *Add Fried Egg \$2.*

THAI CHILI CASHEW GF V

Famous homemade chili-jam with cashew, onion, bell pepper, carrot.

BASIL EGGPLANT GF V

Japanese eggplant, onion, carrot, bell pepper, basil, with chili-garlic black bean sauce.

SPICY STRING BEAN GF V

Green beans with spicy Prik Kang sauce, basil, wild lime leaves, onion, bell pepper.

GARLIC GF V

Sauteed in garlic-black pepper sauce on a bed of mixed veggies.

GINGER GF V

Fresh ginger, shiitake & wood ear mushroom, onion, carrot, bell pepper in ginger-wine sauce.

CRISPY TAMARIND CHICKEN 18

Crispy breaded chicken tossed in sweet tamarind sauce, roasted shallots, bell pepper, onion on a bed of fresh cabbage.

CHICKEN TERIYAKI GF 19

Grilled chicken thighs sauteed in teriyaki sauce, with mixed veggies.

DAILY SPECIALS

WE INVITE YOU TO ENJOY OUR HAPPY HOUR
APPETIZERS! DINE IN ONLY 5-6PM

Thai Rolls, Crab Cheese WonTons,
Mee Krob, Brussel Sprouts
\$6

MONDAY

Half Price Mocktails.

TUESDAY

\$2 Off Cocktails.

WEDNESDAY

Half Price Wine.

THURSDAY

\$2 Off Mai Tais.

SUNDAY

Half Price Draft Beer.



SIDES

HOUSE SALAD 9
Choose peanut or ginger dressing.

JASMINE RICE 3

STICKY RICE 4

ROTI 5

STEAMED VEGGIES 6

STEAMED NOODLES 6

BEVERAGES

CHA MA NAO 6
Thai Iced Tea with lemonade.

HOT TEA 4

SPARKLING WATER 6

THAI ICE TEA OR COFFEE 6

COKE PRODUCTS 3.7

Free refills.

LUNCH

Served with soup of the day & salad with ginger dressing.
Available mon-fri 11-3 except holidays. *Substitute beef, shrimp add 4*

GRILLED CHICKEN SATE GF 14 HOUSE CURRY GF V 14
Served with jasmine rice, R-Jard
cucumber & spicy peanut sauce
Curry-of-the-day, with chicken or tofu.
Served with jasmine rice.

GRA POW GF V 14 FRIED RICE GF V 13
Minced chicken or tofu,
served with jasmine rice.
Choose Thai, Spicy Basil, Pineapple or Curry
Fried Rice. Choose chicken or tofu.

CHILI CASHEW GF V 14 PAD THAI GF V 13
Chicken or tofu, served with jasmine rice.
Choose chicken or tofu, with peanut.

SPICY STRING BEAN GF V 14
Green beans sauteed in spicy prik kang sauce.
Choose chicken or tofu

V VEGETARIAN GF GLUTEN-FREE MILD MEDIUM HOT

*NOT ALL INGREDIENTS LISTED. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES. 100% NON-EXPOSURE TO ALLERGENS CANNOT BE GUARANTEED AS CERTAIN INGREDIENTS FROM OUTSIDE SUPPLIERS MAY BE PREPARED ON SHARED EQUIPMENT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS *

IN ORDER TO KEEP FAITHFUL TO TRADITIONAL RECIPES AND TECHNIQUES, REQUESTED MODIFICATIONS MAY NOT BE ACCEPTED

*A 20% GRATUITY AUTOMATICALLY ADDED TO YOUR BILL FOR PARTIES OF 5 OR MORE. PRICES SUBJECT TO CHANGE