

STIR FRIES

Talay Pad King (Seafood Stir Fry)

\$19.00

Black tiger prawns, scallops, and squids, stir-fried with ginger, mushrooms and mixed vegetables in a light oyster-garlic sauce.

Pad Met Mamuang (Cashew Stir Fry)

Chicken | Tofu

\$17.00

Toasted cashews and mixed vegetables, stir fried with a mild roasted chili sauce.

Pleo Waan Moo (Pork Pineapple Stir Fry)

\$17.00

Pork and pineapple, stir-fried with mixed vegetables, and housemade stir-fried-tamarind sauce.

Pad Gra Pao (Spicy Thai Basil Stir Fry)

Chicken | Pork

\$17.00

Thai basil and fresh chilies, stir fry with mixed vegetables and garlic-oyster sauce.

Pad Gra Pao Moo Krob (Pork Belly Stir Fry)

\$18.00

Thin slices pork belly stir-fry with mix veggies, Thai basil,, fresh chilies and, garlic-oyster sauce.

CURRIES

Keow Waan (Green Coconut Curry)

Chicken | Tofu

\$15.00

Black Tiger Prawn | Halibut

\$18.00

Green coconut curry with eggplants, red peppers, green beans, carrots, broccoli, bamboo shoots, baby corn, and Thai basil.

Bangkok Panang (Red Coconut Curry)

Chicken | Tofu

\$15.00

Black Tiger Prawn | Halibut

\$18.00

Red coconut curry with lime leaves, red peppers, green beans, cauliflowers, broccoli, carrots, bamboo shoots and Thai basil.

Gang Kari Neua (Beef Coconut Yellow Curry)

\$17.00

Slow cooked beef in yellow coconut curry with potatoes, carrots, green beans and onions. Topped with crispy shallots.

Massaman (Thick Creamy Coconut Curry)

Chicken

\$16.00

Beef

\$18.00

Sweet and sour massaman coconut curry with potatoes, onions, tomatoes, carrots, cinnamon, star anise and peanuts.

NOODLES

Pad Thai (Stir Fried Noodle)

\$15.00

Add Chicken

\$3.00

Add Black Tiger Prawn

\$5.00

Rice noodles stir-fried with egg, tofu, mixed vegetables and housemade Pad Thai sauce. Topped with bean sprouts, carrots, scallions, peanuts, and lime.

Pad See Ew (Soy Sauce Stir Fried Noodle)

\$17.00

Rice noodles stir-fried with chicken, mixed vegetables, egg, and a sweet dark soy-garlic sauce.

Yum Woon Sen (Glass Noodle Salad)

\$18.00

Glass noodles mixed with black tiger prawns, squids, mushrooms, tomatoes, mixed vegetables and a spicy chili-garlic-lime sauce. Served with greens.

Khao Soi (Yellow Coconut Curry Noodle)

Chicken

\$17.00

Beef

\$18.00

Yellow coconut curry mixed with special Khao Soi paste, and egg noodles. Topped with bean sprouts, crispy wonton, lime, scallions, cilantro and crispy Thai chilies.

Goong Ob Woon Sen (Ginger Prawn Noodle)

\$18.00

Glass noodles mixed with Sichuan pepper, black pepper, garlic, ginger, bacon, black tiger prawns, shiitake mushrooms and special sauce.

Pad Kee Mao Talay

(Thai Spicy Seafood Noodle Stir-Fry)

\$19.50

Egg noodles stir-fried with black tiger prawns, squids, mussels, basil, red chillies, black pepper, garlic, red peppers, broccolis, onions, mushrooms, and housemade stir-fried sauce.

Tom Yum Curry Noodle

Chicken | Tofu

\$17.00

Seafood

\$19.50

Rice noodles in Tom Yum curry soup topped with bean sprouts, scallions, cilantros, and peanuts.

STARTERS

Po Pia (Vegetable Spring Rolls)

\$12.00

Crispy rolls filled with seasoned vegetables and glass noodles. Served with sweet and sour plum sauce.

Po Pia Talay (Seafood Spring Rolls)

\$14.00

Crispy rolls filled blue crab, shrimp seasoned with garlic, cilantro and pepper. Served with sweet and sour plum sauce.

Larb Wings (Thai Spicy Wings)

\$15.00

Deep fried chicken wings with chilies, lemongrass, and fish sauce with fresh mint, chilies, toasted rice, and lime juice.

Tod Mun Khao Pod (Crispy Corn Fritters)

\$13.00

Sweet corn fritters with turmeric and curry powder. Garnished with diced vegetables, roasted peanuts, and plum sauce.

Satay Gai (Chicken Skewers)

\$15.00

Savory skewers of chicken marinated in yellow coconut curry and served with warm peanut sauce and green salad.

Tod Mun Pla (Fish Cakes)

\$15.00

Spicy fish cakes infused with red curry paste and lime leaves. Served with green salad, diced vegetables and plum sauce.

Larb Moo (Spicy Minced Pork Salad)

\$14.50

Ground pork with toasted rice, shallots, chili flakes and fresh mint. Topping with crispy chili and cucumber relish.

Moo Tod Gratiem (Crispy Fried Pork)

\$13.50

Thai style deep fried pork served with Sriracha sauce.

Goong Sauce Makam

(Black Tiger Prawn With Tamarind Sauce)

\$12.50

Black tiger prawns with the combination of palm sugar and tamarind puree provides the perfect balance of sweet, salty and sour that Thai cuisine strives.

SOUPS

Tom Yum Goong (Spicy and Sour Soup)

\$14.00

Spicy and sour black tiger prawns, mushrooms, and mixed vegetables soup infused with lemongrass, tomatoes, galangal, lime leaves, onions, chilies and lime.

Tom Kha (Coconut Soup)

\$12.00

Add Chicken

\$3.00

Rich coconut milk, lemongrass, lime leaves tomatoes, onions and galangal soup with mushrooms and mixed vegetables.

SALADS

Yum Mamuang (Mango Salad)

\$14.00

Shredded green mangoes, carrots and green apples with tomatoes, shallots, cashews and toasted coconut. Served with sweet chili-lime-fish sauce and green salad.

Salad Kaeek (Thai Style Salad Bowl)

\$16.00

Greens, crispy tofu, thinly sliced boiled eggs, cucumbers, grape tomatoes, shallots, crispy wonton, and bean sprouts served with peanut dressing.

Som Tam (Papaya Salad)

\$15.25

Add Black Tiger Prawn

\$5.00

Shredded green papaya, carrots, green bean, tomatoes and roasted peanuts, with sweet chili-lime-fish sauce and green salad.

SIDES

Jasmine Rice

\$3.00

Coconut Rice

\$5.00

Sticky Rice

\$6.00

Rice Noodle

\$4.00