



Seasonal Specials

Crabmeat Potstickers 19.5
Pan fried house made potstickers filled with crabmeat, pork, chicken, leeks and shitaki mushroom. served with tangy soy sauce and roasted garlic

Spicy Fried Calamari 15.5
Breaded calamari rings, onions, lemons and Thai basil tossed in Thai hot n sour seasoning and curry oil. Topped with creamy sriracha sauce (GF)

Chicken Citrus Salad 18.5
Shredded chicken breast tossed in tangy sesame soy vinaigrette with cabbage, mixed lettuce, arugula, onions, green apples and fresh herbs. Topped with orange and crunchy mixed nuts.(GF)

Spicy Crispy Fish Salad 23.5
Crispy fried fillets tossed in spicy lime dressing with green apple, tomatoes, onions, fresh herbs, crispy chillies and cashew nuts over a bed of mixed lettuce (GF).

Garlic Noodles with Crispy Prawns 24.5
Fresh noodles with breaded crispy shrimp sautéed in spicy garlic soy sauce with egg, Spring greens, garlic chives, beansprout and sweet peppers.

Pu Pad Karee - Softshell Crab Curry 25.5
Crispy fried breaded soft shell crabs in creamy mild yellow curry with snowpeas, leeks, carrots, sweet peppers and Thai basil. Served with steamed jasmine rice

Salmon & Shrimp Fried Rice 25.5
Thai style fried rice with egg, onions, garlic, shrimp and salmon meat. (GF)

Salmon Specials 25.5
Served with steamed jasmine rice. Salmon fillet with choice of:
Grilled with Spicy soy sauce and grilled veggies
Pan fried with Panang curry with mixed veggies (GF)
Breaded and fried with eggplants and Tamarind sauce (GF)

Sides

Garlic Fried Rice 6.5
with roasted garlic and butter

Sauteed Beansprout 9
with garlic chives and oyster sauce

Vegan Seasonal Specials

- Taro and Black Bean Cakes** 12.5
Crispy fried taro and black bean cakes. Served with sweet plum sauce with peanuts
- Spicy Fried Artichoke Hearts** 14.5
Breaded artichoke hearts, onions, lemons and Thai basil tossed in Thai hot n sour seasoning and curry oil. Topped with creamy sriracha sauce (GF)
- Tofu Citrus Salad** 16.5
Crispy fried tofu tossed in tangy sesame soy vinaigrette with cabbage, mixed lettuce, arugula, onions, green apples and fresh herbs. Topped with orange, and crunchy mixed nuts. (GF)
- Tamarind Tofu** 22.5
Crispy fried breaded tofu in house sweet n sour tamarind sauce with sauteed eggplants and basil. Topped with fried onions and green apple. Steamed jasmine rice. (GF)
- Impossible Garlic Noodles** 23.5
Fresh noodles sauteed in spicy garlic soy sauce with 'Impossible' meat, "Just' egg, Spring onions, carrots, garlic chives, beansprouts and sweet peppers.
- Praram Longsong - Tindle Chick'n** 23.5
Pan fried breaded 'Tindle' chick'n, spinach and tender greens. Topped with house creamy peanut sauce and roasted curry. Served with steamed jasmine rice
- Artichoke Hearts & Avocado Curry** 24.5
Creamy mild yellow curry with snowpeas, leeks, carrots, sweet peppers and Thai basil. topped with crispy fried artichoke hearts and avocado. Served with jasmine rice (GF)

Sides

- | | | | |
|---|-----|---|---|
| Garlic Rice
with roasted garlic and butter | 6.5 | Sauteed Cabbage
with onions in garlic soy sauce | 9 |
| Steamed Tendergreens
with creamy panang sauce | 9.5 | Steamed Spinach
with mushroom in tangy soysauce | 9 |

DRINKS

Cha Thai (Creamy Thai Iced Tea)	6
House brewed sweet Thai tea, milk, or coconut milk (v)	
Cha Yen (Thai Iced Tea)	6
Thai iced tea with lime juice. Topped with soda water. (no milk) (v)	
Kafe Yen (Thai Iced Coffee)	6
House brewed Thai coffee, sugar, milk or coconut milk (v)	
Perrier Sparkling Water	6
Coconut Water	4.5
100 % pure organic coconut water	
Iced Tea, Sodas and Others	4
House brewed Iced Tea, Coke, Diet, Sprite, San Pellegrino - Orange soda or Lemonata, Apple juice, Japanese Milk tea, Matcha Latte	
Hot Tea	6
Cafinated: Jasmine, Gen Mai Cha (green)	
Non-Cafinated: House blend - Lemongrass & blue butterfly flowers, Chrysanthymum flowers	
Beers, Cider & Hard Kombucha	6
Singha, Chang beer, Sapporo, Modello Especial, Black Butte Porter, Eel River - Amber Ale, Sierra Nevada - Pale Ale, Phantom Bride IPA, Hard Cider, Hard Kombucha	

WINES

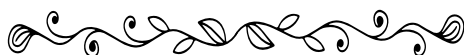
WHITE

Prosecco Gambino / veneto, Italy	12
Mio - Sparkling sake Nada, Japan. 350 ml.	15.5
Gruner Veltliner lenz moser, Austria	9.5/g 34/btl
Simi - Sauvignon Blanc Sonoma County, Ca	10.5/g 36/btl
Kendall Jackson - Chardonney California	12/g 39/btl
Gérard Bertrand - Brut Rosé Crémant De Limoux, France	42/btl

RED

Charles Krug - Merlot Napa Valley, Ca	10.5/g 36/btl
Rodney Strong - Pinot Noir Sonoma County, Ca	12/g 39/btl
Robert Mondavi - Cabernet California	12/g 39/btl
Sobon Estate - Zinfandel Fiddletown, Amador, Ca	12/g 39/btl
Todd Taylor - Primitivo 2020	
Blue House, California Shenandoah Valley	46/btl

DESSERT



- Mango and Sweet rice** 9.5
Fresh sliced mango with warm sweet rice in cocount milk (v) (gf)
- Fried Banana with icecream** 9
Crispy fried wrapped banana. Topped with local honey, organic cacao powder, roasted peanuts. Choice of ice cream: vanilla, mango, ube and coconut
- Sweet Tropical Grill** 9
Grilled mango, banana, pineapple and roasted coconut. Topped with passionfruit syrup. Choice of icecream: vanilla, mango, ube and coconut
- Sweet Black Rice with icecream** 9
warm creamy sweet black rice in coconut cream.
Choice of icecream: vanilla, mango, ube and coconut
- Assorted Icecream** 7.5
Choice of vanilla, mango, ube (sweet purple yam) and coconut
Vegan icecream: available upon request
- Vegan Tropical Cheesecake** 9
made with oat and coconut cream. Topped with fresh tropical fruits, coconut and passionfruit syrup.
- Vegan Mango Lassi Cheesecake** 9
made with oat and coconut cream. Topped with fresh mango and creamy mango lassi

Please Help us!

Save and Minimize Impact on Environment

Drink Your Water

Finish it before asking for refill. We want you to stay hydrate and save water

No Straw, Please!

We provide green straws by request only.

Left - over Container

We use recycable containers & paper bags. Please limit to One container. Additional containers or bags will be charged \$.50 each

Plastic Utensils

and napkins are provided upon request on take out orders.

**We truely appreciate your cooperation in this ongoing effort.
Thank You**