

# Appetizers

<b>A1. Satay</b>	<b>Tofu</b>	<b>6.95</b>
	<b>Chicken or pork</b>	<b>7.95</b>
On skewers served with peanut sauce and cucumber relish.		
<b>A2. Thai Egg Rolls</b>		<b>6.95</b>
Deep-fried Thai egg rolls with vegetable, grass noodles, served with homemade sweet and sour sauce.		
<b>A3. Fried Tofu</b>		<b>6.95</b>
Deep-fried tofu served with homemade sauce and ground peanuts.		
<b>A4. Fried Fish Cakes</b>		<b>7.95</b>
Curried fish cakes served with sliced cucumber in spicy sauce.		
<b>A5. Crab Cakes</b> (served with sliced cucumber in spicy sauce)		<b>9.95</b>
<b>A6. Fresh Spring Rolls</b> (Half order <b>3.95</b> )		<b>6.95</b>
Mixture of fresh vegetables and tofu wrapped in delicate rice paper; served with peanut dressing.		
<b>A7. Angel Wings</b> (Half order <b>4.95</b> )		<b>8.95</b>
Crispy fried chicken wings stuffed with silver noodles, celery, carrot, mushrooms, and ground chicken. Served with cucumber in spicy sauce.		
<b>A8. Goong Gra Bok</b>		<b>8.95</b>
Deep-fried prawns in egg roll wraps; served with sweet and sour sauce.		
<b>A9. Mee Grob</b>		<b>6.95</b>
Angel hair crispy rice noodles tossed with tofu in aromatic orange sauce and sprinkled with fresh green onions and red bell pepper		
<b>A10. Fried Calamari</b>		<b>8.95</b>
Deep-fried calamari served with sweet and sour sauce.		
<b>A11. Crab Rolls</b>		<b>7.95</b>
Deep-fried crab rolls with crab meat and silver noodles, served with homemade sweet and sour sauce.		

<b>A12. Fried Wontons</b>	<b>6.95</b>
Deep-fried wontons stuffed with chicken; served with homemade sauce.	
<b>A13. House Dumplings</b>	<b>7.95</b>
Steamed chicken, crab meat and shrimp wrapped with wonton skins.	
<b>A14. Mun Tod</b>	<b>6.95</b>
<b>A15. BBQ Fish Balls on Skewers</b>	<b>6.95</b>
Fish balls topped with house sweet and sour sauce.	

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## Salad

<b>S1. Salad Khaeg</b>	<b>7.95</b>
Fresh garden vegetables, tofu and hard-boiled eggs with peanut dressing.	
<b>*S2. Silver Noodle Salad</b>	<b>10.95</b>
Silver noodles mixed with shrimps, ground chicken, onions, mint leaves, cilantro and Thai spicay lemon dressing	
<b>*S3. Beef Salad</b>	<b>8.95</b>
Sliced grilled steak with ground chili, mint leaves, onions, cilantro and lemon dressing; served with fresh vegetables.	
<b>*S4. Calamari Salad</b>	<b>8.95</b>
Cooked calamari with red onion, mint leaves, cilantro, chili and lemon dressing.	
<b>*S5. Prawns Salad</b>	<b>8.95</b>
With chili paste, onion, mint leaves, cilantro, lemon grass, garlic lemon dressing.	
<b>*S6. Laab</b>	<b>8.95</b>
<b>Laab (deep-fried catfish)</b>	<b>10.95</b>
Cooked ground meat seasoned with red onion, mint leaves, cilantro, lemon dressing and roasted rice powder.	
<b>*S7. Papaya Salad</b>	<b>6.95</b>
Fresh string green papaya mixed with carrot, green beans, tomatoes,	

ground peanuts, chili and lemon dressing.

<b>*S8. Seafood Salad</b> (Prawns, Calamari and Scallop)	<b>12.95</b>
Seafood combination, red onion, carrot, mint leaves, cilantro with lemon dressing and ground chili.	
<b>*S9. Yum Yai Salad</b> (prawns and chicken)	<b>10.95</b>
Broiled egg, cucumber, onion, tomatoes, and lettuce in a Thai lemon dressing.	
<b>*S10. Yum Naem Sod</b>	<b>8.95</b>
Cooked ground pork with Thai chili, fresh ginger, mint leaves, red onion cilantro and roasted peanuts in garlic lemon dressing.	
<b>*S11. Duck Salad</b>	<b>10.95</b>
Roast duck with red onion, mint leaves, cilantro, roasted rice powder and lemon dressing.	
<b>*S12. Nue Nam Tok</b> (waterfall steak salad)	<b>8.95</b>
Sliced grilled steak with lemon juice, roasted rice powder, onion, cilantro, and mint leaves served with fresh vegetables.	
<b>S13. Small Green Salad</b> ( peanut or lemon dressing )	<b>4.95</b>
Crisp lettuce, tomatoes, cucumbers, onions, and carrots.	

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## Soup

<b>*SO1. Tom Yum</b>		<b>Cup</b>	<b>Clay-Pot</b>	<b>Fire-Pot</b>
Hot and sour soup with onion, mushrooms, <b>Chicken:</b>		<b>4.50</b>	<b>8.95</b>	<b>11.95</b>
celery, tomato, lemon grass, galanga, <b>Tofu:</b>		<b>4.50</b>	<b>8.95</b>	<b>11.95</b>
kaffir leaves and chili oil. <b>Prawns:</b>		<b>5.50</b>	<b>9.95</b>	<b>13.95</b>
<b>SO2. Tom Kha</b>		<b>Cup</b>	<b>Clay-Pot</b>	<b>Fire-Pot</b>
Hot and sour coconut milk soup with <b>Chicken:</b>		<b>4.50</b>	<b>9.95</b>	<b>12.95</b>
tomatoes, onion, mushrooms, celery, <b>Tofu:</b>		<b>4.50</b>	<b>9.95</b>	<b>12.95</b>
lemon grass, kaffir leaves and galanga. <b>Prawns:</b>		<b>5.50</b>	<b>10.95</b>	<b>14.95</b>
<b>SO3. Poh-Tak</b> (Prawns, scallops, calamari and salmon)			<b>Clay-Pot</b>	<b>Fire-Pot</b>
Hot and sour soup with onion, mushrooms, tomato, celery, ginger,			<b>13.95</b>	<b>17.95</b>

lemon grass, kaffir leaves, galanga and mint leaves.

<b>SO4. Gaeng Jued Woon Sen</b>	<b>Clay-Pot</b>	<b>Fire-Pot</b>
Ground chicken with silver noodles, mushroom, onion, celery, carrot and zucchini in a tasty broth.	<b>8.95</b>	<b>11.95</b>
<b>SO5. Wonton Soup</b>	<b>Clay-Pot</b>	<b>Fire-Pot</b>
Wontons stuffed with ground chicken and baby bok choy in a delightful soup.	<b>8.95</b>	<b>11.95</b>
<b>SO6. Tofu and Mushroom Soup</b>	<b>Clay-Pot</b>	<b>Fire-Pot</b>
Fresh tofu and mushrooms with ground chicken, celery, onion, carrot, zucchini and broccoli in a tasty clear broth.	<b>8.95</b>	<b>11.95</b>
<b>SO7. Kao Lao Beef (special Thai beef soup)</b>	<b>Clay-Pot</b>	<b>Fire-Pot</b>
Sliced beef, bok choy, celery, onion, carrot, zucchini and bean sprout in beef broth.	<b>8.95</b>	<b>11.95</b>

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## Curries

*Choice of chicken, pork or beef; add \$3 for shrimp*

<b>*C1. Red Curry</b>	<b>8.95</b>
Coconut milk, bamboo shoots, bell pepper, green beans, zucchini and Thai basil.	
<b>*C2. Green Curry</b>	<b>8.95</b>
Coconute milk, string beans, eggplant, zucchini, carrots, bell pepper, and Thai basil leaves.	
<b>*C3. Yellow Chicken Curry</b>	<b>8.95</b>
Coconut milk, potatoes, onions, and carrots.	
<b>*C4. Pa-naeng Curry</b>	<b>8.95</b>
Coconute milk, carrot, bell pepper, zucchini, green beans and Thai basil.	
<b>*C5. Duck Curry</b>	<b>10.95</b>
Roast duck with red curry, coconut milk, tomato, pineapple, bell pepper and Thai basil leaves.	
<b>*C6. Pineapple Curry</b>	<b>10.95</b>

Prawns and chicken in red curry, coconut milk, pineapple,  
bell pepper and Thai basil.

**\*C7. Massaman Curry** **8.95**

With onion, potatoes and peanuts in coconut milk.

**\*C8. Prik Khing** **9.95**

Sautéed spicy red curry with string beans, kaffir leaves, carrot, and bell pepper.

**\*C9. Country-Style Curry ( In red curry without coconut milk )** **8.95**

With mushroom, bell peper, carrots, zucchini, string bean, bamboo shoots and basil.

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## Other Dishes

**Choice of chicken, pork or beef; add \$3 for shrimp**

**\*D1. Pad Nam Prik Pao** **8.95**

In a tasty chili sauce with mushrooms, zuchini,onion,carrot, bell peper, baby corn.

**D2. Garlic and Pepper** **8.95**

Tender sliced meat sautéed with fresh garlic, and pepper sauce,  
served on a bed of mixed vegetables.

**\*D3. Pad Prik Sod** **8.95**

Fresh chili and garlic sautéed with bell pepper,onion,mushrooms,carrot,zucchini,  
basil.

**\*D4. Pad Gra Prow ( ground chicken or pork )** **8.95**

Stir-fired with fresh chili, garlic, bell pepper, carrot, zucchini, string bean, Thai  
basil.

**D5. Sweet and Sour (Thai-style)** **8.95**

With pineapple, tomato, bell pepper, onion, zucchini and carrot.

**\*D6. Pad Ma Khuea (eggplant with Thai basil)** **10.95**

Meat stir-fired with eggplant, fresh chili, garlic, bell peper,  
zucchini, bean sauce and Thai basil.

**D7. Baby Corn** **8.95**

Sliced meat sautéed with baby corn, zucchini, mushrooms, onion,bell peper, carrot.

<b>D8. Ginger with Meat</b>	<b>8.95</b>
Meat sauteed with fresh ginger, mushrooms, celery, zucchini, baby corn, bell pepper, onion and carrot.	
<b>*D9. Gai Hima-paan (cashews with chicken)</b>	<b>9.95</b>
Sautéed with roasted chili, zucchini, cashews, carrot, onion and broccoli.	
<b>D10. Mixed Vegetables</b>	<b>8.95</b>
Assorted fresh vegetables sautéed with sliced meat.	
<b>*D11. Pad Ped</b>	<b>10.95</b>
Sliced meat sauteed with red chili paste, bamboo shoots, green beans, zucchini, bell pepper, carrot and Thai basil.	
<b>D12. Garlic and Black Bean Sauce</b>	<b>8.95</b>
With black bean sauce, baby corn, onion, zucchini, carrots, mushrooms and bell pepper.	
<b>D13. Chinese Black Mushrooms</b>	<b>8.95</b>
With black mushrooms, bell pepper, zucchini, baby corn, carrots and onions.	
<b>D14. Meat and Broccoli</b>	<b>8.95</b>
Tender meat sautéed in garlic and oyster sauce with broccoli.	
<b>D15. Pra Ram</b>	<b>8.95</b>
Steamed meat and mixed vegetables topped with peanut sauce	
<b>D16. Asparagus</b>	<b>10.95</b>
Sauteed with chicken, bell pepper and carrots.	

## Seafood

<b>SS1. Pla Jian (Steamed fillet Basa fish)</b>	<b>15.95</b>
With ginger, onion, carrots, baby corn, celery, zucchini, bell pepper and mushrooms.	
<b>*SS2. Seafood Gra Prow ( calamari and prawns )</b>	<b>13.95</b>
Sautéed with fresh chili, garlic, bell pepper ,zucchini, green beans, carrot and Thai basil.	

- \*SS3. Pad Ta-lay** (Prawns, scallops, calamari and salmon) **17.95**  
Seafood combination sautéed in chili paste with bamboo shoots, zucchini, green beans, bell pepper, carrot and Thai basil.
- \*SS4. Three Season Fish** (Deep-fried fillet Basa) **14.95**  
Topped with tomato, pineapple, onion, bell pepper, zucchini, carrot and spicy sauce.
- SS5. Sweet and Sour Fish** **14.95**  
Deep-fried filet of Basa fish topped with onion, pineapple, bell pepper, zucchini, carrot and tomato in sweet and sour sauce.
- SS6. Sawasdee Fried Fish** (sauce on the side) **14.95**  
Boneless trout deep-fried top with fresh mint leaves, onion, cilantro, roasted chili, apple string, and cashew nuts.
- SS7. Fresh Garlic and Oyster Sauce** (Scallops and Shrimp) **14.95**  
Sautéed with mushrooms, zucchini, carrot, bell pepper, onion and garlic oyster sauce.
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## Chef 's Special

- CF1. Goong Ob Woon Sen ( prawns in a clay pot )** **13.95**  
Prawns sautéed with silver noodles, ginger, carrot, onion, zucchini, mushroom baby corn, celery and sesame oil.
- \*CF2. Fresh Salmon Chu Chee** **14.95**  
Topped with red curry, green beans, zucchini, carrots, bell pepper and Thai basil.
- \*CF3. Spicy Catfish** **13.95**  
Deep-fried catfish sautéed with carrot, bell pepper, string beans, zucchini, eggplant, and Thai basil in red chili sauce.
- CF4. Pad Ma-Muang** **13.95**  
Prawns, mango, onion, zucchini, bell pepper and carrot with mango sauce.
- \*CF5. Pumpkin Red Curry** (prawns, scallops and chicken) **13.95**  
Red curry in coconut milk with pumpkin, bell pepper and Thai basil.

<b>CF6. Eggplant Delight</b> ( prawns and chicken )	<b>13.95</b>
Stir-fried eggplant with egg, mushrooms, zucchini, onion, celery, bell peper, baby corn and carrot.	
<b>*CF7. Seafood Delight</b> ( prawns, scallops and calamari )	<b>14.95</b>
Red curry in coconut milk with bell peppers, carrots, green beans and pinapple.	
<b>CF8. Pad Woon Sen</b> (pan-fried grass noodles)	<b>11.95</b>
With prawns, pork, eggs, carrots, zucchini, onions, baby corn, mushroom and celery.	
<b>*CF9. Sawasdee Seafood</b> ( prawns, scallops, and calamari )	<b>15.95</b>
Sautéed in a toasted chili sauce with mushrooms, onion, carrots, zucchini, bell pepper and cashew nuts.	
<b>*CF10. Sawasdee Crispy Chicken</b>	<b>10.95</b>
Crispy chicken topped with pinneapple, tomatoes, onions, zucchini, bell peper, carrots and spicy house sauce.	
<b>*CF11. Spicy Lamb</b>	<b>13.95</b>
Sautéed with chili,kaffir leaves,garlic, bell pepper,carrots, green beans, Carrot.	
<b>*CF12. Lamb Curry</b>	<b>13.95</b>
Lamb in yellow curry with potatoes, onions, green beans and carrots.	

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## House Specials

<b>H1. Lychee Lover</b>	<b>13.95</b>
Prawns, lychee, onion, tomato,zucchini, bell peppers and carrot sautéed in sweet and sour sauce.	
<b>*H2. Devil Duck</b>	<b>13.95</b>
Sauteed duck with fresh chili, bell pepper, zucchini, carrot, onion, string beans and Thai basil.	
<b>H3. Roast Duck Dinner</b>	<b>13.95</b>

Special roast duck over mixed vegetables served with spicy soy sauce.

<b>*H4. Sawasdee Spicy Duck</b>	<b>13.95</b>
With pineapple, tomatoes, onions, carrots and spicy sauce over crispy noodles.	
<b>H5. Tasty Duck</b>	<b>13.95</b>
Roast duck sautéed with garlic, fresh ginger, mushrooms, zucchini, baby corn, celery, bell pepper, onions and carrots.	
<b>H6. Sawasdee Scampi</b>	<b>13.95</b>
Prawns sautéed with lemon grass, carrots, bell peppers, zucchini and kaffir lime leaves in garlic lemon sauce.	
<b>H7. B-B-Q Chicken</b>	<b>9.95</b>
Thai-style special marinated chicken served on a bed of steamed vegetables.	
<b>H8. Sawasdee Curry ( chicken, prawns and scallops )</b>	<b>13.95</b>
With sweet potatoes, carrot and string beans in turmeric curry.	

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## SAWASDEE Noodles

<b>N1. Pad Thai (chicken)</b>	<b>8.95</b>
Famous Thai rice noodles pan-fried with fried tofu, <b>(prawns)</b>	
bean sprouts, egg, green onion, and ground peanuts. <b>(crab meat)</b>	
<b>N2. Pad See-Ew</b>	<b>8.95</b>
Flat rice noodles pan-fried with egg, and broccoli.	
<b>*N3. Pad Khee Mao</b>	<b>8.95</b>
Flat rice noodles pan-fried with chili, string beans, bell pepper, zucchini, tomato, carrot and Thai basil.	
<b>N4. Rad Nah</b>	<b>8.95</b>
Pan-fried flat rice noodles with soy sauce, topped with broccoli and gravy.	
<b>N5. Yellow Noodles with Chicken (Singapore style)</b>	<b>8.95</b>

	Pan-fried noodles in curry sauce, egg, baby bok choy, and bean sprouts.	
<b>N6.</b>	<b>Goi-Se-Mee</b> (shrimp and chicken)	<b>10.95</b>
	Crispy noodles topped with zucchini, carrots, onions, celery, mushroom, baby corn in gravy sauce.	
<b>N7.</b>	<b>Gai Kua</b>	<b>8.95</b>
	Flat rice noodles and chicken stir fried with lettuce, egg, green onion, bean sprout, and cilantro.	
<b>N8.</b>	<b>Chow Mein</b>	<b>8.95</b>
	Egg noodles stir-fried with chicken, celery, onions, carrots, cabbage, baby bok choy, egg and bean sprouts.	

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## Fried Rice Dishes

**With Choice of chicken, pork or beef; add \$3 for shrimps**

<b>FR1.</b>	<b>Fried Rice</b>	<b>8.95</b>
<b>FR2.</b>	<b>Veggie Fried Rice</b>	<b>8.95</b>
	Thai-style fried rice with tofu, egg, mixed vegetables, onion and tomatoes.	
<b>FR3.</b>	<b>Pineapple Fried Rice (chicken)</b>	<b>10.95</b>
	With prawns and chicken, eggs, pineapple, onions, tomatoes, <b>(prawns)</b> cashews nut and raisins.	<b>13.95</b>
<b>*FR4.</b>	<b>Authentic Spicy Fried Rice</b>	<b>8.95</b>
	Spicy fried rice with bell pepper, chili, green beans, carrots, zucchini and thai basil.	
<b>FR5.</b>	<b>Thai fried rice with crab meat</b> (eggs, onion, and tomatoes)	<b>11.95</b>

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## Veggie Dishes

<b>V1. Fresh Spring Rolls</b>	<b>6.95</b>			
Mixed fresh vegetables, tofu and sesame seeds, wrapped in a delicate rice paper, served cold with light peanut dressing.				
<b>V2. Salad Khaeg</b>	<b>7.95</b>			
With fresh garden vegetables, tofu, hard-boiled eggs and peanut sauce dressing.				
<b>*V3. Tom Yum Tofu Soup</b>	<b>Cup</b>	<b>Clay-Pot</b>	<b>Fire-Pot</b>	
Hot and sour soup with onion, mushrooms, tomatoes, celery lemon grass, galanga and kaffir leaves:	<b>4.50</b>	<b>8.95</b>	<b>11.95</b>	
<b>*V4. Tom Kha Tofu</b>	<b>Cup</b>	<b>Clay-Pot</b>	<b>Fire-Pot</b>	
Hot and sour coconut milk soup with onion, mushrooms, tomatoes, celery, lemon grass, galanga and kaffir leaves.	<b>4.50</b>	<b>9.95</b>	<b>12.95</b>	
<b>*V5. Eggplant with Thai Basil</b>	<b>9.95</b>			
Stir-fried with fried tofu, garlic, chili, bell pepper, zucchini, bean sauce, Thai basil.				
<b>*V6. Tofu Gra Prow</b>	<b>8.95</b>			
Deep-fried tofu sautéed with fresh chili, green beans, zucchini, carrots, bell pepper and Thai basil.				
<b>V7. Tofu Pra Ram</b>	<b>8.95</b>			
Steamed tofu on a bed of mixed vegetables, topped with homemade peanut sauce.				
<b>V8. Pad Thai Tofu and Vegetables</b>	<b>8.95</b>			
Rice noodle stir-fried with tofu, egg, bean sprouts, green onion and ground peanuts.				
<b>*V9. Red or Green Curry with Tofu</b>	<b>8.95</b>			
Mixed vegetables with tofu in a choice of red or green curry with coconut milk.				
<b>*V10. Tofu Yellow Curry</b>	<b>8.95</b>			
Yellow curry in coconut milk with potato, onion and mixed vegetables.				
<b>*V11. Tofu Pa-naeng Curry</b>	<b>8.95</b>			
Pa-naeng curry in coconut milk with carrots, bell peper, zucchini, string bean and Thai basil.				
<b>V12. Sweet and Sour Tofu</b>	<b>8.95</b>			

	Tofu sautéed with vegetables and pineapple.	
<b>V13.</b>	<b>Mixed Vegetables with Tofu</b>	<b>8.95</b>
	Mixed vegetables with tofu in oyster sauce.	
<b>*V14.</b>	<b>Tofu Spicy Fried Rice</b>	<b>8.95</b>
	Spicy fried rice with tofu, green beans, bell pepper, carrot, zucchini, chili and thai basil.	
<b>V15.</b>	<b>Baby Corn and Tofu</b>	<b>8.95</b>
	Baby corn, tofu, onions, zucchini, carrots, bell pepper, mushrooms in garlic oyster sauce.	
<b>*V16.</b>	<b>Cashew Nuts with Tofu</b>	<b>9.95</b>
	Cashew nuts with tofu, carrot, onion, zucchini and broccoli.	
<b>V17.</b>	<b>Ginger with Tofu</b>	<b>8.95</b>
	Fresh ginger, mushrooms, celery, zucchini, baby corn, bell peppers, onions, and carrots.	

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## Desserts

	<b>Sticky Rice with Coconut Ice Cream</b>	<b>3.95</b>
	<b>Fried Bananas</b>	<b>3.95</b>
	<b>Fried Bananas with Coconut Ice Cream</b>	<b>6.95</b>
	<b>Deep-Fried Coconut Ice Cream</b>	<b>4.95</b>
	<b>Coconut Ice Cream</b>	<b>2.95</b>
	<b>Green Tea Ice Cream</b>	<b>2.95</b>
	<b>Sweet Rice with Mango</b>	<b>6.95</b>
	<b>Rambutan Stuffed with Pineapple (Thai Fruit)</b>	<b>2.95</b>
	<b>Lychee (Thai fruit)</b>	<b>2.95</b>

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# Beverages

<b>Thai Iced Tea with Black Pearls</b>	<b>2.95</b>
<b>Thai Iced Tea or Thai Iced Coffee</b>	<b>1.95</b>
<b>Soda (Coke, 7up, Diet Coke, Dr Pepper)</b>	<b>1.50</b>
<b>Hot Chocolate or Milk</b>	<b>1.50</b>
<b>Hot Tea, Coffe or Lipton Ice Tea</b>	<b>1.50</b>
<b>Ginger Hot Tea</b>	<b>1.95</b>
<b>Coconut Juice or Apple Juice</b>	<b>1.95</b>
<b>Lemonade</b>	<b>1.50</b>
<b>Fresh Orange Juice</b>	<b>1.95</b>
<b>Tamarin Juice (lots of Vitamin C!)</b>	<b>1.95</b>

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# Beer

## Imported Beer

<b>Thailand; SINGHA, PHUKET, and CHANG</b>	<b>3.50</b>
<b>Netherlands; Heineken</b>	<b>3.50</b>
<b>Mexico; Corona</b>	<b>3.50</b>
<b>Japan; Kirin</b>	<b>3.50</b>
<b>China; Tsing Tao</b>	<b>3.50</b>

## Domestic Beer

<b>Budweiser, Bud Light</b>	<b>2.50</b>
<b>O'Doul's (non-alcoholic)</b>	<b>2.50</b>

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# Wines

See our wine list for available wines.

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## Side Orders

<b>Steamed Rice</b>	<b>1.50</b>
<b>Sticky Rice</b>	<b>2.00</b>
<b>Brown Rice</b>	<b>2.00</b>
<b>Peanut Sauce</b>	<b>2.95</b>
<b>Steamed Noodles</b>	<b>2.95</b>