

HOUSE SPECIALTIES

APPETIZERS

THAI THANI ANGEL WINGS \$12.95

Boneless Chicken Wings stuffed with pork, water chestnuts, clear noodle, black mushrooms, dry mushrooms and garlic. Served with a sweet plum sauce.



Tofu Escapade \$10.95

Silken tofu medallions stir fried in jalapeno, garlic, scallions, mildly seasoned with salt and pepper for a flavorful finish.

Thai Thani Sampler \$19.95

Chicken satay, krab ragoon and egg rolls (No substitutions)



Samui Crystal Crab \$13.95

Seasoned deep fried soft shell crab on bed of lettuce and topped with caramelized tamarind sauce, fried onion and garlic.



Golden Blanket Shrimp Rolls \$12.95

Deep fried rice paper wrapped around marinated shrimps with Thai herbs and spices, served with crispy noodle and plum sauce.



Chicken Basilica Roll \$10.95

Chicken, basil mixed with red and green bell pepper, onion, water chestnut and glass noodle comes with peanut sauce. A sure way to a tasty starter.

HOUSE SPECIALTIES



Chili Lime Raw Salmon **\$15.00**

Thinly sliced fresh salmon topped with spicy lime sauce. .



Salmon Egg Rolls \$12.00

Deep fried salmon wrapped with fresh wheat pastry, green leaf lettuce then seasoned with garlic, basil and lemon grass.



Vegetarian Samosa \$9.95

Pastry triangles freshly stuffed with a mixture of stir fried yellow onion, carrot and potato with the right touch of curry to capture the essence of a true Asian delight.



Mieng-Kum \$10.95

(Siamese Fresca)

Refreshing fusion of diced fried tofu, ginger, lime, peanut, shredded coconut with caramelized dipping sauce.



Seafood Wonder \$19.95

A succulent mesh of intricate seafood flavors to set your taste buds to "what's next" (Calamari, Grilled scallops, Sweet & Sour Salmon)

HOUSE SPECIALTIES



Pan-Seared Sea Bass and Grilled Shrimp **\$28.95**

Seared Sea Bass served in a light red curry tossed with string beans, red and green bell peppers topped with fried basil and garnished with grilled shrimps.



Phuket Platter \$32.95

Grilled jumbo prawns, scallops, mussels, and squids accompanied with a homemade lemon, garlic fish sauce.

ENTREES

White Jasmine Rice \$2, Brown Rice \$3

PHAD PONG CURRY **\$22.95**

A flavorful yellow curry stir fried with Shrimps, Squids, Mussels, Scallops and Imitation Crabmeat mixed with celery, bell peppers, onions, scallions and egg.

KANAH MOO KROB **\$19.95**

(CHINESE BROCCOLI AND CRISPY PORK)

Rich green Chinese broccoli stir-fried in a yellow bean paste and roasted garlic mixed with crispy pork bacon.

PARAM STEAMED CHICKEN **\$16.95**

Thai Thani's homemade peanut sauce served over steamed chicken and lightly braised carrots, mushrooms, baby corns, broccoli, snow peas, and sesame seed on top.



PARAM STEAMED CHICKEN

ALL THE DECORATIVE ART WORK
IN THE RESTAURANT CAN ALSO BE PURCHASED
PLEASE ASK YOUR SERVER FOR DETAILS.

HOUSE SPECIALTIES



Mekhong Vegetarian Kee Mao \$14.95

Stir-fried pasta spaghetti with onion, scallion, bell pepper, basil leaves, carrot, broccoli, baby corn, celery, water-chestnut with light sweet soy sauce.



Lamb Tropicalia \$28.95

Tender set of grilled lamb rack with seasoned herbs and sauteed with onion, bell pepper, scallions and served with black pepper sauce or your choice of Red, Green or Yellow Curry.



Spicy Shrimp Scallop \$24.95

Homemade red curry sauteed with fingerroot, fresh pepper, lemongrass, shrimp and scallop serve in hot pan.



Salmon Glory \$24.95

Pan seared salmon with steamed and fried egg noodle sauteed in our homemade curry coconut milk sauce with herbs.



Eggplant and Tofu Emerald \$15.95

Stir-fried Chinese eggplant with deep fried tofu, bell pepper, basil leaves with gravy oyster sauce.

 All dishes will be served mild, medium unless requested hotter.

1-3 MILD | 4-5 MEDIUM | 6 REGULAR HOT | 7 THAI HOT | 8-9 FIRE HOUSE | 10 ALL THE WAY

APPETIZERS

1. **KRAB RANGOONS** **\$10.95**
Crispy pastry filled with a perfect blend of cream cheese and imitation crab meat
2. **PAPAYA SALAD AND BBQ CHICKEN COMBO SET** **\$17.95**
Papaya salad served with Thai BBQ chicken and sticky rice.
3. **THAI SPRING ROLLS (DEEP FRIED)** **\$10.00**
Deep fried wheat paper stuffed with bean thread mixed with carrot, cabbage, mushrooms and Thai herbs served with sweet and sour sauce.
4. **SUMMER ROLLS** **Shrimp \$12.00 Tofu \$10.00**
Fresh thin rice pancake stuffed with shrimp and vegetables served with home-made concentrated soy bean sauce top with ground peanuts and peanut sauce.
5. **FRIED TOFU** **\$9.00**
Deep fried bean curd, served with homemade sweet and sour sauce top with ground peanuts.
6. **POT STICKERS (Vegetable or Chicken)** **\$10.00**
Deep fried rice pastry filled with chicken and vegetables served with home-made light soy sauce.
7. **SATAY** **\$12.95**
Chicken or Beef strips marinated in coconut milk and curry powder, threaded onto skewers and grilled. Served with a peanut sauce and cucumber sauce.
8. **STEAMED DUMPLING** **\$12.00**
Mixed with ground shrimp, pork and water chestnut, served with a light soy sauce top with fried garlic.
9. **TOD MANN (Fish Cake)** **\$10.00**
Patties of finely blended fish with red curry paste, green beans and herbs served with chili sweet, cucumber and peanut.
10. **THAI ISAAN SAUSAGE** **\$12.00**
Thai style sausage served with peanut and fresh vegetable.
11. **GARLIC STEAMED MUSSEL** **\$13.95**
Mussels steamed with lemon grass, basil leaves, Thai herbs served with a house spicy sauce.
12. **FRIED CALAMARI** **\$12.95**
Deep fried, lightly breaded strip calamari topped with fried basil served with our homemade sweet chili sauce.



2. GAI YANG & SOMTUM SET



3. SPRING ROLLS



4. SUMMER ROLLS



7. SATAY



11. GARLIC STEAMED MUSSEL

SOUPS

Vegetarian 16 | Chicken 17 | Beef 18 | Shrimp 18 | Seafood 21

13. TOM YUM GOONG 🌶️

A well-known hot and sour spicy soup prepared with, fresh mushrooms, chili, lemon grass tomatoes and lime juice.

14. TOM KA

Prepared with chicken, mushrooms, tomatoes, galangal, lemon grass and lime juice in coconut milk with scallion and cilantro.

15. TOFU SOUP

Tofu steamed and sprinkled with scallions, cilantro and a touch of well-cooked garlic oil.

16. WON-TON SOUP

A seasoned wonton soup with scallions, cilantro and chicken, vegetable and a touch of well-cooked garlic oil.

17. RICE OR NOODLES SOUP

Chicken, rice or rice noodles with scallions, cilantro and a touch of well-cooked garlic oil.

🌶️ All dishes will be served mild, medium unless requested hotter.

1-3 MILD | 4-5 MEDIUM | 6 REGULAR HOT | 7 THAI HOT | 8-9 FIRE HOUSE | 10 ALL THE WAY



13. TOM YUM GOONG

14. TOM KA

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SALADS

- 18. THAI THANI SALAD** **\$10.95**
 Crispy lettuce, cucumber, red onions and red cabbages, carrots, tomatoes, topped with our homemade peanut dressing.
- 19. PAPAYA SALAD (SOM TUM)** **\$12.95** 
 Thailand's most favorite salad comes with green papaya in thin slices mixed with tomatoes, peanuts, chili, garlic, lime juice, and ground bell peppers.
- 20. YUM NUA** **\$15.95**
 Slices of marinated steak with onion, cucumber, bell pepper, tomatoes, scallions, cilantro and lime juice.
- 21. YUM SHRIMP OR SQUID** **\$15.95**
 Marinated shrimp or squid with onion, cucumber, bell pepper, scallions, tomatoes, lime juice and seasoning.
- 22. LAAB CHICKEN, BEEF OR PORK** **\$14.95**
 Minced and seasoned with lime juice, herbs, onions and spices with a choice of Chicken, Beef or Pork.
- 23. NAM SOD** **\$14.95**
 Ground pork sautéed with ginger, lime juice, onion, shallots and peanuts, served on a bed of lettuce.
- 24. YUM WOON SEN** **\$14.95**
 Tasty glass bean thread seasoned with ground chicken, shrimps, peanuts, tomatoes, onions, and lime juice.
- 25. SUPER PAPAYA SALAD (TUM SUA)** **\$20.95**
 Thin slices green papaya mixed with tomatoes, chili, garlic, lime juice, black crab paste, crispy pork, boil egg, fermented pork sausage, vermicelli, and dried shrimp.



20.YUM NUA



19.PAPAYA SALAD (SOM TUM)

 All dishes will be served mild, medium unless requested hotter.

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ENTREES FROM THE SEA



31. PRAWNS IN CHILI SAUCE

White Jasmine Rice \$2,
Brown Rice \$3

SHRIMP OR SQUID IN PLACE OF MEAT
PLEASE ADD \$4

All dishes will be served mild, medium
unless requested hotter.

26. PLA JIAN

Market Price

Deep fried fresh Whole Snapper or filet topped with ground pork, ginger, mushrooms and herbs.

27. THREE TASTE FISH

Market Price

One of the most famous Thai dish. Deep fried fresh whole fish or filet topped with a spicy chili, bell peppers and garlic sauce.

28. SWEET AND SOUR FISH

Market Price

Deep fried whole fish or filet in a tangy sweet and sour sauce with pineapple, bell peppers, yellow onions, scallion, tomatoes and cucumber.

29. PANANG FISH

Market Price

Deep fried whole fish or filet served with our special panang curry, a mixture of coconut milk and homemade curry paste.

30. LEMON STEAMED FISH

Market Price

Fresh steamed whole fish or filet in lemon sauce topped with chili, garlic and herbs.

31. PRAWNS IN CHILI SAUCE

\$24.95

A choice of deep fried or steamed jumbo shrimp topped with bell peppers, celery, scallions and an onion sauce.

32. PANANG PRAWNS

\$24.95

A choice of deep fried or steamed jumbo shrimps topped with a spicy Thai curry simmered in coconut milk, bell peppers, string beans, peas and basil leaves.

33. ANDAMAN SEAFOOD

\$24.95

Stir fried Shrimps, Squids, Scallops, Mussels and Imitation Crabmeat with scallions, bell peppers, onion, basil leaves with spicy sauce.

34. CLAY POT FROM GULF OF SIAM

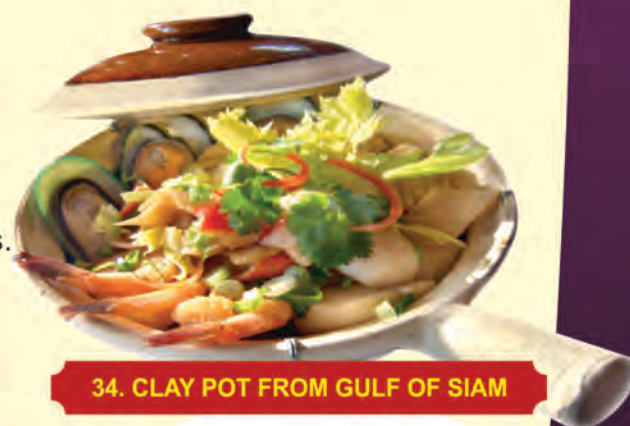
\$24.95

Stir fried squid, shrimp, mussels and imitation crabmeat, scallops, baked with tasty glass bean thread, ginger, celery and vegetables in oyster sauce.

35. TORNADO PRAWNS

\$24.95

A choice of deep fried or steamed jumbo shrimps topped with shrimp paste sauce, onions, scallions, basil leaves, green beans and fresh bell pepper.



34. CLAY POT FROM GULF OF SIAM



27. THREE TASTE FISH

ENTREES OFF THE SEA

SELECTION OF BEEF ADD \$2
Jasmine Rice thereafter will be \$2, Brown Rice \$3
SHRIMP OR SQUID \$3, SEAFOOD OR SCALLOP \$4

36. SWEET AND SOUR \$14.95

A choice of Chicken, Beef add \$2 or Pork sautéed in a tangy sweet and sour sauce with pineapples, bell peppers, yellow onions, tomatoes, green onions and cucumbers.



36.SWEET AND SOUR

37. MIXED VEGETABLES \$14.95

Fresh vegetables sautéed in light gravy with your choice of Chicken, Beef add \$2 or Pork.



37.MIXED VEGETABLES

38. BBQ CHICKEN \$16.95

Famous Thai style BBQ chicken served with sweet and sour sauce.

39. ORANGE PEEL CHICKEN \$15.95

Deep fried chicken, water chestnuts, orange peel and green onion in a sweet tangy sauce.

40. SIZZLING DUCK \$24.95

Golden brown fried boneless Duck on the bed of steamed green mixed vegetable top with a Thai chili sauce.

41. CURRY ROAST DUCK \$22.95

Boneless cooked duck in Thai curry with pineapple, bell peppers, basil leaves, peas, tomatoes, string beans, eggplants, and bamboo shoots.

42. TIGER TEAR BEEF \$19.95

Famous Northern Thai style, marinated steak grilled with special house sauce, served with vegetables and Thai steak spicy sauce.



42. TIGER TEAR BEEF

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SPICY DISHES

SELECTION OF BEEF ADD \$2

White Jasmine Rice \$2, Brown Rice \$3

SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$4

All dishes will be served mild, medium unless requested hotter.

43. PHAD PANANG \$15.95

A spicy Thai curry dish prepared with coconut milk, bell peppers, peas, string beans and basil leaves with your choice of Chicken, Beef add \$2 or Pork.

44. PHAD BAI KAPOW \$14.95

Kapow, (Basil leave) Thai herbs with onions and bell peppers, scallions, stir fried with your choice of Chicken, Beef add \$2 or Pork.

45. CASHEW NUT SPECIAL \$14.95

Cashew nuts, scallions, mushrooms, celery, carrots, onions, water chestnuts and snow peas stir fried in a special sauce with your choice of Chicken, Beef add \$2 or Pork.

46. RED CURRY \$15.95

Chicken, Beef add \$2 or Pork cooked in coconut milk with string beans, egg plants, basil leaves, bell peppers, peas and bamboo shoots.

47. GREEN CURRY \$15.95

Chicken, Beef add \$2 or Pork cooked in coconut milk with peas, string beans, bell peppers, eggplants and basil leaves.

48. YELLOW CURRY \$15.95

Chicken, Beef add \$2 or Pork cooked in coconut milk with curry powder, potatoes, yellow onions, and red bell peppers.

49. MASSAMAN CURRY SUPREME \$15.95

Savoury, coconutty and flavor with seasoned potato, red onion, peanut and your choice of Beef add \$2 or Chicken. ***with Lamb \$28.95***



47. GREEN CURRY



48. YELLOW CURRY

NOODLES AND FRIED RICE

SELECTION OF BEEF ADD \$2

White Jasmine Rice \$2, Brown Rice \$3

SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$4

50. PHAD THAI **\$14.95**

The national noodle dishes, Rice noodles stir fried with egg, scallions, ground peanuts, bean sprouts and other spices.

Served with raw bean sprouts and a wedge of lime.

51. PHAD KEE MAO **\$14.95**

Stir fried large rice noodles with bean sprouts, onions, scallions, basil leaves, carrots, broccoli, bell peppers and your choice of Chicken, Beef add \$2 or Pork.

52. PHAD SE-EW **\$14.95**

Your choice of Chicken, Beef add \$2 or Pork stir fried with large rice noodles, light sweet soy sauce, broccoli, Chinese broccoli and egg.

53. PHAD LAD NA **\$14.95**

Pan fried homemade large rice noodles topped with tasty yellow soybean creamy sauce, Chinese broccoli, yellow bean, broccoli and mildly spiced gravy, with your choice of Beef add \$2, Chicken or Pork.

54. HOUSE FRIED RICE COMBINATION **\$16.95**

A house specialty, fried rice with Pork, Beef add \$2, Chicken, Shrimp, egg, scallions, onions, tomatoes, carrots, broccoli, and mild Thai spices.

55. PINEAPPLE YELLOW CURRY FRIED RICE 🍍 **\$15.95**

Your choice of Chicken, Beef add \$2 or Pork stir fried with rice, egg, curry powder, raisins, cashew nuts, onions, carrots, peas, pineapple pieces and scallions.

56. FRIED RICE **\$14.95**

Your choice of Chicken, Beef add \$2 or Pork fried with rice, egg, scallions, broccoli, carrots, tomatoes, and onions.

57. THAI NOODLE SOUP **\$13.95**

Rice noodles simmered in a light broth, bean sprouts, scallions and cilantro, serve with your choice of Chicken, Beef add \$2 or Pork.

58. DUCK NOODLE SOUP **\$15.95**

Slices of roast duck atop noodles, bean sprouts, scallions and cilantro in light brown broth.



50. PHAD THAI



51. PHAD KEE MAO



54. HOUSE FRIED RICE

ALL THE DECORATIVE ART WORK
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SIDE ORDERS

BROWN RICE	\$3.00
JASMINE RICE	\$2.00
STICKY RICE	\$3.00
EXTRA VEGETABLES	\$3.00
EXTRA SAUCE	\$2.00
EXTRA CURRY SAUCE	\$5.00
EXTRA PEANUT SAUCE	\$5.00

BEVERAGES

FRESH YOUNG COCONUT	\$6.00
THAI TRADITIONAL ICED TEA	\$4.00
THAI TRADITION ALICED COFFEE	\$4.00
ICE TEA (FREE REFILLS)	\$3.00
HOT GREEN TEA	\$3.50
HOT JASMINE TEA	\$3.50
SPARKING WATER	S \$4.00 L \$8.00
ORANGE JUICE	\$3.00
SOFT DRINK	\$3.00
(PEPSI PRODUCTS AND FREE REFILLS)	

BEERS

THAI BEER (SINGHA/LEO)	\$6.95
DRAFT BEER	\$7.99
SAPPORO	\$7.99
LAGUNITAS	\$7.99
KOOL KIDZ CALI CRAFT	\$7.99
TIKI TIME CALI CRAFT	\$7.99
MODELO	\$7.99

WINES AND SAKE AVAILABLE

(PLEASE SEE WINE LIST)



DESSERTS

SWEET STICKY RICE WITH MANGO (SEASONAL)

\$8.95

COCONUT DELIGHT

Scoop of coconut ice cream,
served with banana delight and honey.

\$7.50

FRIED ICE CREAM

Scoops of vanilla ice cream covered with our homemade batter,
then fried so the center is still frozen.

\$7.50

FRIED CHEESECAKE ICE CREAM

Served with a scoop of vanilla ice cream.

\$8.50

THAI GRANDMA ICE CREAM

Coconut ice cream serves with sweet sticky rice
and topped with peanuts.

\$7.95

COCONUT OR VANILLA ICE CREAM, GREEN TEA

\$5.95

FRIED BANANA WITH ICE CREAM

\$8.95

BANANA DELIGHT

Deep fried slices of banana wrapped in pastry skin,
served hot with honey and top with sesame seeds.

\$6.95



BANANA DELIGHT



FRIED ICE CREAM



FRIED CHEESECAKE
ICE CREAM



SWEET STICKY RICE
WITH MANGO



GREEN TEA
ICE CREAM





Lunch Special

(Serve with soup of the day and salad)
Shrimp and Squid in place of meat please add \$2

NOODLES AND FRIED RICE

Phad Thai

14.00

The national noodle dishes, Rice noodles stir fried with egg, scallions, ground peanuts, bean sprouts and other spices. Served with raw bean sprouts and a wedge of lime.

Phad Kee Mao

14.00

Stir fried large rice noodles with bean sprouts, onions, scallions, basil leaves, carrots, broccoli, bell peppers and your choice of Chicken, Beef or Pork.



Phad Se Ew

14.00

Your choice of Chicken, Beef or Pork stir fried with large rice noodles, light sweet soy sauce, broccoli, Chinese broccoli and egg.

Phad Kee Mao

Phad Lad Na

14.00

Pan fried homemade large rice noodles topped with tasty yellow soybean creamy sauce, Chinese broccoli, yellow bean, broccoli and mildly spiced gravy, with your choice of Beef, Chicken or Pork.

House Fried Rice Combination

14.00

A house specialty, fried rice with Pork, Beef, Chicken, Shrimp, egg, scallions, onions, tomatoes, carrots, broccoli, and mild Thai spices.

Pineapple Yellow Curry Fried Rice

14.00

Your choice of Chicken, Beef or Pork stir fried with rice, egg, curry powder, raisins, cashew nuts, onions, carrots, peas, pineapple pieces and scallions.

Fried Rice

14.00

Your choice of Chicken, Beef or Pork fried with rice, egg, scallions, broccoli, carrots, tomatoes, and onions.

Thai Noodle Soup

14.00

Rice noodles simmered in a light broth, bean sprouts, scallions and cilantro, serve with your choice of Chicken, Beef or Pork.

All dishes will be served mild, medium unless requested hotter.

1-3 MILD | 4-5 MEDIUM | 6 REGULAR HOT
7 THAI HOT | 8-9 FIRE HOUSE | 10 ALL THE WAY



Phad Thai

RICE PLATE

Sweet and Sour

14.00

A choice of Chicken, Beef or Pork sautéed in a tangy sweet and sour sauce with pineapples, bell peppers, yellow onions, tomatoes, green onions and cucumbers.



Mix Vegetable

Mix Vegetable

14.00

Fresh vegetables sautéed in light gravy with your choice of Chicken, Beef or Pork.

BBQ Chicken

14.00

Famous Thai style BBQ chicken served with honey plum sauce.

Orange Peel Chicken

14.00

Deep fried chicken, water chestnuts, orange peel and green onion in a sweet tangy sauce.

SPICY DISHES

Phad Panang 🌶️

14.00

A spicy Thai curry dish prepared with coconut milk, bell peppers, peas, string beans and basil leaves with your choice of Chicken, Beef or Pork.

Phad Bai Kapow 🌶️

14.00

Kapow, (Basil leave) Thai herbs with onions and bell peppers, scallions, stir fried with your choice of Chicken, Beef or Pork.

Cashew Nut Special 🌶️

14.00

Cashew nuts, scallions, mushrooms, celery, carrots, onions, water chestnuts and snow peas stir fried in a special sauce with your choice of Chicken, Beef or Pork.

Red Curry 🌶️

14.00

Chicken, Beef or Pork cooked in coconut milk with string beans, egg plants, basil leaves, bell peppers, peas and bamboo shoots.

Green Curry 🌶️

14.00

Chicken, Beef or Pork cooked in coconut milk with peas, string beans, bell peppers, eggplants and basil leaves.

Yellow Curry 🌶️

14.00

Chicken, Beef or Pork cooked in coconut milk with curry powder, potatoes, yellow onions, and red bell peppers.

Massaman Curry

14.00

Savoury, coconutty and flavor with seasoned potato, red onion, peanut and your choice of Beef or Chicken.



Yellow Curry