

3 COURSES FOR \$30

FIRST COURSE (choose one from Appetizers, Soup or Salad)

APPETIZERS

* FRESH BASIL ROLLS

Shrimp, rice noodles, lettuce, bean sprouts and basil, wrapped in a rice paper. Served with Chef Suntorn's house sauce.

EGG ROLLS

Egg roll wrapper filled with cabbage & carrots (no meat). Served with sweet and sour sauce.

* CHICKEN LARB -gluten-free

Minced chicken mixed with ground rice, onions, mint, scallions, cilantro, chili powder, fish sauce and lemon juice. Served with a wedge of cabbage.

* CHICKEN NAM SOD -gluten-free

Minced chicken mixed with ginger, scallions, cilantro, onions, peanuts, chili powder, fish sauce and lemon juice. Served with a wedge of Iceberg lettuce.

FRIED WONTONS

Chicken, shrimp and cream cheese. Served with sweet and sour sauce.

SOUPS

TOM KHA GAI (CUP) (Chicken Coconut) -gluten-free

Sliced chicken breast cooked in coconut milk with galanga roots, lime leaves, lemon grass, button mushrooms, cilantro and scallions.

SALADS

YUM YAI -gluten-free

Iceberg lettuce mixed with cucumbers, onions, tomatoes, mushrooms, tofu, hard-boiled **eggs**, mint, cilantro and scallions. Served with **egg-peanut** dressing.

* Denotes spicy

Please inform your server if you have any food allergies

18% Gratuity will be added to parties of 8 or more

SECOND COURSE (choose one from Entrees, Curries or Noodles & Rice)

ENTREES

PAD THAI -gluten-free

Rice noodles stir-fried with chicken, shrimp, eggs, bean sprouts, scallions, peanuts and Pad Thai sauce.

* BARRAMUNDI (Asian Sea bass)

Lightly floured, fried then stir-fried in your choice Basil or Curry sauce.

(Your choice of chicken, pork, or tofu, beef or shrimp)

* BASIL

Basil, bell peppers, onions, and garlic, Thai chili sauce.

* PAD PRIK

Basil, bell peppers and onions, Prik King curry sauce.

GINGER

Juliennes of ginger, mushrooms, onions, carrots and scallions.

GARLIC

Black pepper-garlic sauce. Served on a bed of romaine lettuce.

* PRIK KING

Green beans, Prik King curry sauce.

SWEET AND SOUR -gluten-free

Onions, bell peppers, cucumbers, tomatoes, pineapples and scallions.

* CASHEW NUTS

Cashew nuts, bell peppers, onions and scallions.

VEGETABLES DELIGHT

Medley of fresh vegetables stir-fried in a soy-based sauce.

CURRIES

(Your choice of chicken, pork, tofu, beef, or shrimp)

* GREEN CURRY -gluten-free

Bell peppers, bamboo shoots, eggplants, green peas and basil.

* RED CURRY -aluten-free

Bell peppers, bamboo shoots and basil.

* MASAMAN (Mild) -gluten-free

Potatoes, onions and cashew nuts.

NOODLES AND RICE

(Your choice of chicken, pork, tofu, beef, or shrimp)

PAD SEE-EU

Flat rice noodles stir-fried with eggs, broccoli, garlic and sweet soy sauce.

* PAD KEE MOW

Flat rice noodles stir-fried with tomato, onions, bell peppers and basil.

PAD WOON SEN

Cellophane noodles, eggs, napa cabbage, onions, carrots, snow peas, tomatoes, mushrooms, scallions and bean sprouts.

* THAI NOODLES

Fresh egg noodles stir-fried with green beans, mushrooms, tomatoes and basil in a Thai chili sauce.

FRIED RICE (choice of vegetables, beef, chicken, pork, duck or shrimp)

All fried rice has **eggs**, onions, scallions, carrots and green peas

THIRD COURSE - DESSERT (choose one from Cheesecake, Chocolate Torte or glass of House Wine)

* Denotes spicy