

Appetizers

Thai Egg Rolls.....\$10.95

Deep fried egg rolls stuffed with bean thread noodles, carrots, cabbage, onion and celery served with sweet and sour sauce.

Chicken Satae.....\$13.95

5 strips of chicken marinated in coconut milk and curry powder then grilled on skewers served with a peanut sauce and cucumber salad.

Stuffed Chicken Wings.....\$16.95

Boneless chicken wings stuffed with ground pork, bean thread noodles and vegetables served with sweet and sour sauce.

Goong Sarong.....\$16.95

8 shrimps wrapped with wonton skin, deep fried and served with sweet and sour sauce.

Fried Wonton.....\$10.95

Deep fried wonton stuffed with ground pork.

Fried Tofu.....\$10.95

Deep fried tofu served with sweet and sour sauce with ground peanut.

Shrimp Tempura.....\$16.95

7 shrimps come with onion ring and green bean.

Calamari Tempura.....\$16.95

Calamari come with onion ring and green bean.

Vegetable Tempura.....\$14.95

Mixed vegetables in house special flour served with sweet and sour sauce.

Soup

Tom Yum Goong* Small \$8.95.....Large \$18.95

Hot and sour shrimps with mushrooms, tomato, green onion, galangal and lemon grass.

Tom Yum Gai* Small \$7.95.....Large \$16.95

Hot and sour chicken with mushrooms, tomato, green onion, galangal and lemon grass.

Tom Kha Goong Small \$8.95.....Large \$18.95

Shrimps in coconut milk soup with mushrooms, green onion, galangal and lemon grass.

Tom Kha Gai Small \$7.95.....Large \$16.95

Chicken in coconut milk soup with mushrooms, green onion, galangal and lemon grass.

Tofu Soup Small \$7.95.....Large \$15.95

Tofu, ground pork, carrot, broccoli, celery and onion in special broth.

Wonton Soup Small \$7.95.....Large \$15.95

Marinated ground pork stuffed in Wonton skin, BBQ pork and bokchoy.

Vegetable Soup Small \$7.95.....Large \$15.95

Assorted fresh vegetables soup.

Poh Tack Seafood Hot and Sour Soup*.....\$23.95

Mixture of seafood with mushrooms, galangal, ginger, red onion, lemon grass and spices.

Salmon Hot and Sour Soup*.....\$23.95

Salmon Fillet with mushrooms, lime leave, galangal, lemon grass, ginger, red onion and spices.

Salad

Pla Goong.....\$16.95

Grilled shrimps with chili paste, red onion, lemon grass, fresh mint leaves and lemon juice served on green lettuce.

Larb Gai.....\$15.95

Ground chicken with fresh mint leaves, onion, lime juice and rice powder served on green lettuce.

Calamari Salad.....\$17.95

Boiled squid with fresh mint leaves, onion, ginger, lime juice and rice powder served on green lettuce.

Beef Salad.....\$16.95

Beef with tomatoes, onion, fresh mint leaves, lime juice and rice powder served on green lettuce.

Papaya Salad.....\$14.95

Shredded green papaya, tomatoes, garlic, shrimp, green beans, crushed peanut with lime dressing served on green lettuce.

Yum Yai.....\$17.95

A feast of shrimp, pork, beef, chicken, ground peanut, onion, bell pepper and egg in sweet and sour sauce served on green lettuce.

Thai Salad.....\$14.95

Lettuce with touches of carrot, tomato, cucumber and egg served with peanut dressing.

Yum Woon Sen.....\$15.95

Silver noodle with ground pork, shrimp, onion, celery, peanut and green onion with lime juice served on green lettuce.

Duck Salad.....\$19.95

Slice pieces of roasted duck with chilli paste, red onion, lemon grass, fresh mint leaves and lime juice served on green lettuce.

Meat & Vegetables

Tofu, Chicken OR Pork \$15.95 / Beef \$16.95 / Shrimp \$17.95

Mixed Vegetables

A combination of stir-fried assorted vegetables.

Hot Basil*

Sautéed with chili, onion, bell pepper and basil leaves.

Sweet & Sour

With cucumber, tomato, bell pepper, pineapple, carrot, celery, and onion.

Cashew Nut

Cashew nuts sautéed with chili paste, carrot and onion.

Broccoli

Sautéed with oyster sauce.

Garlic

Sautéed fresh garlic and white pepper served on steam cabbage and carrot.

Ginger

Sautéed with fresh ginger, black mushrooms, carrot, onion, bell pepper, mushrooms and black bean sauce.

Eggplant

Sautéed with egg, carrot, onion and basil leaves.

Pepper Steak

Sautéed with bell pepper, onion, carrot, tomatoes and oyster sauce.

Param Longsong

Spinach and Broccoli with choice of meat over peanut sauce.

Prik King*

Sautéed with green beans and carrot in curry paste.

Thai BBQ Chicken

Marinated boneless chicken with special house sauce.

BBQ Garlic Pork

Marinated boneless sliced pork with special house sauce served on steam cabbage and carrot.

Duck Hot Basil*.....\$19.95

Sautéed with chili, onion, carrot, green bean, bamboo shoot, red bell pepper and basil leaves.

Thai Kitchen Curry

Tofu, Chicken OR Pork \$16.95 / Beef \$17.95 / Shrimp \$18.95

Red Curry

Red curry cooked with coconut milk, peas & carrots, bamboo shoots and basil leaves.

Mixed Vegetable Red Curry*

As above using assorted fresh vegetables.

Green Curry*

Green curry cooked with coconut milk, peas & carrots, bamboo shoots and basil leaves.

Mixed Vegetable Green Curry*

As above using assorted fresh vegetables.

Gang Pa*

Thai Country style curry prepared with exotic red curry, basil leaves and vegetables.
(No Coconut milk)

Masaman

Mildest of curry dishes, potato, carrot, onion and peanut in a coconut milk.

Gang Panang*

Panang curry cooked with coconut milk, peas & carrots, bell pepper and basil leaves.

Pineapple Red Curry*

Red curry cooked with coconut milk, pineapple, bell pepper, tomato, onion, carrot and basil leaves.

Duck Red Curry*...\$21.95

Red curry cooked with coconut milk, pineapple, bell pepper, tomato, onion, carrot and basil leaves.

Pumpkin Curry*

Red curry cooked with coconut milk, onion, zucchini, carrot and kabocha squash.

Seafood

Calamari Red Curry*.....\$18.95

Red curry cooked with coconut milk, carrot, green beans and basil leaves.

Salmon Panang*.....\$23.95

Panang curry cooked with coconut milk, peas & carrots, bell pepper and basil leaves served with grilled salmon and steamed vegetables.

Calamari Garlic.....\$17.95

Sautéed fresh garlic and white pepper served on steamed cabbage and carrot.

Scallop Garlic.....\$21.95

Sautéed fresh garlic and white pepper served on steamed cabbage and carrot.

Spicy Catfish*.....\$18.95

Deep fried fillet catfish sautéed with chili, bell pepper, onion, carrot, celery, rhizome, and basil leaves.

Spicy Sea Scallop*.....\$21.95

Stir fried scallop sautéed with chili, bell pepper, onion, carrot, celery, ginger and basil leaves.

Seafood Hot Basil*.....\$23.95

Mix seafood sautéed with chili, onion, carrot, celery, bell pepper and basil leaves.

Fried Rice

Mix Vegetables OR Tofu \$16.95

Chicken OR Pork \$16.95 / Beef \$17.95 / Shrimp \$18.95

House Fried Rice

Sautéed with egg, choice of meat, onion, green onion and tomatoes.

Spicy Fried Rice*

Sautéed with egg, choice of meat, onion, chili, bell pepper and basil leaves.

Combination Fried Rice.....\$18.95

Sautéed with egg, beef, pork, chicken, shrimp, onion, green onion and tomato.

Pineapple Fried Rice.....\$19.95

Shrimp, chicken, pineapples, butter, raisins, onion, cashew nuts and a touch of curry powder.

Crab Fried Rice.....\$19.95

Crab meat, onions, tomato and egg.

Noodles

Tofu, Chicken OR Pork \$16.95 / Beef \$17.95 / Shrimp \$18.95

Pad Se-Eww

Flat noodles stir-fried with egg, chinese broccoli, bean sprouts, black bean sauce and choice of meat.

Spicy Drunken*

Flat noodles stir-fried with egg, broccoli, carrot, onion, bell pepper, basil leaves, black bean sauce and choice of meat.

Chow Mein

Egg noodles with assorted vegetables, bean sprouts, bamboo shoots and choice of meat.

Pad Woon Sen

Silver noodles sautéed with cabbage, onion, carrot, egg and celery.

Pad Thai.....\$16.95

World famous Thai noodles dish, rice noodles stir-fried with egg, shrimp, chicken, tofu and bean sprouts topped with ground peanut.

Vegetarian Pad Thai.....\$16.95

Same above assorted vegetables without shrimp and chicken.

Shrimp Pad Thai.....\$18.95

Rice noodles stir-fried with egg, shrimps, tofu and bean sprouts topped with ground peanut.

*** Indicates spicy**

Lunch Special

Served 11:00 am to 3:00 pm Monday through Friday.
Each lunch includes Thai salad served with peanut dressing and steamed white rice
(substitute to brown rice add \$1.00) with the following.
(No substitutions please)

Tofu, Chicken OR Pork 16.95 / Beef \$17.95 / Shrimp \$18.95

Mas-Sa-Man Curry Mildest curry with potato, onion, carrot and peanut in coconut milk.	Eggplant Sautéed with egg, onion, carrot and basil leaves.
Red Curry or Green Curry* Curry paste cooked with coconut milk, peas, bamboo shoot, carrot and basil leaves.	Ginger Sautéed with fresh ginger, black mushroom, onion, carrot, bell pepper and black bean sauce.
Mix Vegetable Red Curry or Green Curry* Curry paste cooked with assorted vegetables, coconut milk, and basil leaves.	Sweet and Sour Sautéed with cucumber, tomato, pineapple, onion, carrot, bell pepper and celery.
Prik King* Sautéed with green beans and carrot in Thai curry paste.	Hot Basil*(Duck \$19.95) Sautéed with chili, onion, bamboo shoot, red bell pepper and basil leaves.
Cashew Nut Cashew nuts stir-fried with chili paste, onion, bell pepper and carrot.	Chow Mein Stir-fried Egg noodles with assorted vegetables (Steamed rice not included)
Broccoli Stir-fried broccoli with oyster sauce.	Stir-fried Mix Vegetables Assorted of fresh mix vegetables with oyster sauce.
Pad Se-Eww Noodles Flat noodles stir-fried with egg, chinese broccoli, bean sprouts and black bean sauce.	Spicy Drunken Noodles Flat noodles stir-fried with egg, broccoli, onion, carrot, bell pepper, basil leaves and black bean sauce.

Thai Egg Rolls.....	\$12.95
Deep fried rolls stuffed with bean thread noodles, carrot, cabbage, onion and celery.	
Chicken Satae.....	\$15.95
Strips of chicken marinated in coconut milk and curry powder then grilled on skewers served with a peanut sauce and cucumber salad.	
Thai BBQ Chicken.....	\$16.95
Marinated boneless chicken with special Thai Kitchen sauce.	
BBQ Garlic Pork.....	\$16.95
Marinated boneless sliced pork with special house sauce served on steam cabbage and carrot.	
Spicy Sea Scallop*.....	\$21.95
Stir fried scallop sautéed with chili, bell pepper, onion, carrot, celery, ginger and basil leaves.	
Spicy Catfish*.....	\$18.95
Deep fried fillet catfish sautéed with chili, bell pepper, onion, carrot, celery, rhizome, and basil leaves.	
Salmon Panang*.....	\$19.95
Panang curry cooked with coconut milk, peas, carrot, bell pepper and basil leaves served with grilled salmon and steam vegetables	
Pad Thai.....	\$16.95
Rice noodles stir-fried with egg, shrimp, chicken, tofu and bean sprouts. Topped with ground peanut. (Steamed rice not included)	
Vegetarian Pad Thai.....	\$16.95
Same above (without shrimp and chicken) with assorted vegetables. (Steamed rice not included)	
Shrimp Pad Thai.....	\$18.95
Rice noodles stir-fried with egg, shrimps, tofu and bean sprouts. Topped with ground peanut. (Steamed rice not included)	

Sides

Peanut Sauce.....	\$2.95
Small Salad.....	\$7.95
Cucumber Salad.....	\$7.95
Jasmine Steamed Rice.....	\$3.00 per person
Brown Rice.....	\$4.00 per person
Steam Vegetables.....	\$5.95
Steam Rice Noodles.....	\$5.95

Beverages

Sparkling Water.....	\$2.95
Sodas.....	\$2.95
Thai Ice Coffee.....	\$5.95
Thai Ice Tea.....	\$5.95
Regular Ice Tea.....	\$3.95
Fresh Coconut.....	\$8.95
Lemonade Thai Tea.....	\$5.95
Lemonade.....	\$3.95

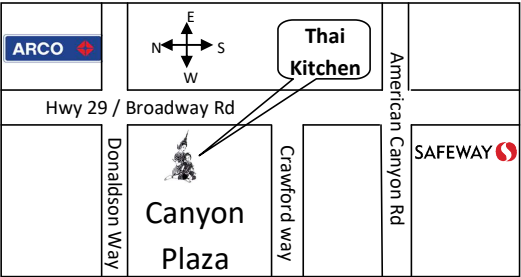
Dessert

Thai Coconut Ice Cream.....	\$7.95
Fried Banana.....	\$7.95
Sticky Rice with Mango (By Season).....	\$10.95

Sale Tax will be added to your bill.
We reserve the right to refuse service to anyone.



All credit card purchases subject to a \$15 minimum.



Effective on 03/07/2025