Appetizers
Thai Egg Rolls
Deep fried egg rolls stuffed with bean thread noodles, carrots, cabbage, onion and celery served with sweet and sour sauce.
Chicken Satae\$12.95
S 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
Goong Sarong\$15.95 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\$9.95
Deep fried tofu served with sweet and sour sauce with ground peanut.
Shrimp Tempura
Calamari Tempura\$15.95 Deep fried Calamari come with onion ring and green bean served with sweet and sour
Vegetable Tempura\$13.95 Deep fried Mixed vegetables in house special flour served with sweet and sour sauce.
Soup
Tom Yum Goong* Small \$7.95Large \$15.95
Hot and sour shrimps with mushrooms, tomato, green onion, galangal and lemon grass.
Tom Yum Gai* Small \$6.95Large \$13.95
Hot and sour chicken with mushrooms, tomato, green onion, galangal and lemon grass. Tom Kha Goong Small \$8.50Large \$16.95
Shrimps in coconut milk soup with mushrooms, green onion, galangal and lemon grass.
Tom Kha Gai Small \$7.95Large \$14.95
Chicken in coconut milk soup with mushrooms, green onion, galangal and lemon grass.
Tofu Soup Small \$6.95Large \$13.95 Tofu, ground pork, carrot, broccoli, celery and onion in special broth.
Wonton Soup Small \$6.95Large \$13.95
Marinated ground pork stuffed in Wonton skin, BBQ pork and bokchoy.
Vegetable Soup Small \$6.95Large \$13.95
Assorted fresh vegetables soup. Poh Tack Seafood Hot and Sour Soup*\$19.95
Mixture of seafood with mushrooms, galangal, ginger, red onion, lemon grass and spices.
Salmon Hot and Sour Soup*\$19.95
Salmon Fillet with mushrooms, lime leave, galangal, lemon grass, ginger, red onion and spices.
Salad
Pla Goong\$15.95
Grilled shrimps with chili paste, red onion, lemon grass, fresh mint leaves and
lemon juice served on green lettuce.
Larb Gai
served on green lettuce. Calamari Salad\$15.95
Boiled squid with fresh mint leaves, onion, ginger, lime juice and rice powder
served on green lettuce.
Beef Salad
on green lettuce.
Papaya Salad
with lime dressing served on green lettuce.

Yum Yai	seanut, onion, bell pepper and egg in sweet		
Meat &Vegetables			
Tofu, Chicken OR Pork \$13.95 /	Beef \$14.95 / Shrimp \$15.95		
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*\$17.95 Sautéed with chili, onion, carrot, green bean, bamboo shoot, red bell pepper and basil leaves.		

I nai Kitchen Curry

Tofu, Chicken OR Pork \$14.95 / Beef \$15.95 / Shrimp \$16.95

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)

Mas-Sa-Man

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*...\$18.95 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*	\$16.95
Red curry cooked with coconut milk, carrot, green beans and basil leaves.	
Salmon Panang*	\$19.95
Panang curry cooked with coconut milk, peas & carrots, bell pepper and basil leav served with grilled salmon and steamed vegetables.	
Calamari Garlic	.\$16.95
Sautéed fresh garlic and white pepper served on steamed cabbage and carrot.	
Scallop Garlic	\$18.95
Sautéed fresh garlic and white pepper served on steamed cabbage and carrot.	
Spicy Catfish*	\$16.95
Deep fried fillet catfish sautéed with chili, bell pepper, onion, carrot, celery, rhizon	
basil leaves.	
Spicy Sea Scallop*	\$18.95
Stir fried scallop sautéed with chili, bell pepper, onion, carrot, celery, ginger and b	asil
leaves.	
Seafood Hot Basil*	\$19.95
Mix seafood sautéed with chili, onion, carrot, celery, bell pepper and basil leaves.	

Fried Rice

Mix Vegetables OR Tofu \$14.95 Chicken OR Pork \$14.95 / Beef \$15.95 / Shrimp \$16.95

House Fried Rice

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

Spicy Fried Rice* Sautéed with egg, choice of ¢16 05

meat, onion, chili, bell pepper and basil leaves.

Combination Fried Rice	.\$15.95
Sautéed with egg, beef, pork, chicken, shrimp, onion, green onion and tomato.	
Pineapple Fried Rice	\$16.95
Shrimp, chicken, pineapples, butter, raisins, onion, cashew nuts and a touch of cu	ırry
powder.	-
Crab Fried Rice	\$16.95
Crab meat, onions, tomato and egg.	

Noodles

Tofu, Chicken OR Pork \$14.95 / Beef \$15.95 / Shrimp \$16.95

Pad Se-Eww

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

Chow Mein

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

Spicy Drunken*

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

Pad Woon Sen

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

Pad Thai.....\$14.95 World famous Thai noodles dish, rice noodles stir-fried with egg, shrimp, chicken, tofu and bean sprouts topped with ground peanut. Vegetarian Pad Thai......\$14.95

Same above assorted vegetables without shrimp and chicken.

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

* Indicates spicy

Lunch Special

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

Tofu, Chicken OR Pork 14.95 / Beef \$15.95 / Shrimp \$16.95

Mas-Sa-Man Curry

Mildest curry with potato, onion, carrot and peanut in coconut milk.

Red Curry or Green Curry*

Curry paste cooked with coconut milk, peas, bamboo shoot, carrot and basil leaves.

Mix Vegetable Red Curry or Green Curry*

Curry paste cooked with assorted vegetables, coconut milk, and basil leaves.

Pumpkin Curry*

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

Prik King*

Sautéed with green beans and carrot in Thai curry paste.

Cashew Nut

Cashew nuts stir-fried with chili paste, onion, bell pepper and carrot.

Broccoli

Stir-fried broccoli with oyster sauce.

Pad Se-Eww Noodles

Flat noodles stir-fried with egg, chinese broccoli, bean sprouts and black bean sauce. (Steamed rice not included)

Eggplant

Sautéed with egg, onion, carrot and basil leaves.

Ginger

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

Sweet and Sour

Sautéed with cucumber, tomato, pineapple, onion, carrot, bell pepper and celery.

Hot Basil*(Duck \$17.95)

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

Chow Mein

Stir-fried Egg noodles with assorted vegetables (Steamed rice not included)

Stir-fried Mix Vegetables

Assorted of fresh mix vegetables with ovster sauce.

Spicy Drunken Noodles*

Flat noodles stir-fried with egg, broccoli green bean, onion, carrot, bell pepper, basil leaves and black bean sauce. (Steamed rice not included)

Thai Egg Rolls	\$9.95
00	s stuffed with bean thread noodles, carrot, cabbage, onion and
celery.	

Chicken Satae	12.95
Strips of chicken marinated in coconut milk and curry powder then gril	
skewers served with a peanut sauce and cucumber salad.	

Thai BBO Chicken\$14.95
Marinated boneless chicken with special Thai Kitchen sauce.
BBO Garlic Pork\$14.95

- Stir fried scallop sautéed with chili, bell pepper, onion, carrot, celery, ginger and basil leaves.
- Spicy Catfish*.....\$16.95 Deep fried fillet catfish sautéed with chili, bell pepper, onion, carrot, celery,
- rhizome, and basil leaves. Salmon Panang*.....\$16.95
- Panang curry cooked with coconut milk, peas, carrot, bell pepper and basil leaves served with grilled salmon and steam vegetables
- Pad Thai......\$14.95 Rice noodles stir-fried with egg, shrimp, chicken, tofu and bean sprouts.
- Topped with ground peanut. (Steamed rice not included) Vegetarian Pad Thai.....\$14.95 Same above (without shrimp and chicken) with assorted vegetables. (Steamed
- Shrimp Pad Thai......\$16.95

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\$6.95	
Cucumber Salad\$6.95	
Jasmine Steamed Rice\$3.00 per person	l
Brown Rice\$4.00 per person	
Steam Vegetables\$5.95	
Steam RiceNoodles\$5.95	,
Beverages	
Sparkling Water\$2.50	
Sodas\$2.50	
Гhai Ice Coffee\$4.95	
Гhai Ice Tea\$4.95	;
Regular Ice Tea\$3.50	
Jasmine Hot Tea\$2.00/person	
Fresh Coconut\$6.95	
Lemonade ThaiTea\$4.95	
Lemonade\$3.50	1
WINES	
00.00/ 1 020.00/ 1	
White Wine\$8.00/glass or \$30.00/bottl	le
Sauvignon Blanc, Chardonnay or Gewurztraminer	
Red Wine (Cabernet Sauvignon)\$8.00/glass or \$30.00/bott	
Corkage Charge\$8.00/bott	le
BEERS	
Domestic Beer	
(Bud Light, Budweiser and Sierra Nevada)\$4.	
mport Beer (Singha, Heineken and Sapporo)\$4	.95
Dessert	
Гhai Coconut Ice Cream\$6.9	
Fried Banana\$6.9	
Fried Banana with Coconut Ice Cream\$9.5	
Sticky Rice with Mango(By Season)\$8.	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 03/01/2022