



LUNCH MENU

Lunch Special served Monday - Friday from 11:00 am to 3:00 pm

We proudly use organic tofu from Ithaca Soy and other organic ingredients from local farms when possible. All our dishes are cooked in canola oil and non-trans fat oil. We cannot list all of our ingredients; however we are happy to personalize your requests

APPETIZERS

VEGETARIAN SPRING ROLLS

Clear noodles and vegetables wrapped in a golden-fried wonton wrapper, served with crushed peanuts in sweet chili sauce. \$5.50

GOONG SALONG

Fried shrimp wrapped in wonton vermicelli noodles, served with sweet chili sauce. \$6.99

FRIED ORGANIC TOFU

Crispy- fried tofu served with crushed peanuts in sweet chili sauce. \$5.25

CHICKEN SATAY

Strips of grilled, marinated chicken tender on skewers, served with a peanut sauce and cucumber relish. \$6.25

WINGS

Crispy chicken wings tossed with your choice of spicy sauce or three flavor sauce. \$6.99

FISH CAKE

Seasoned minced fish infused with red curry and a hint of Thai herbs, served with crushed peanut in sweet chili sauce. \$6.99

FRIED SQUID

Tempura style seasoned fried squid served with sweet chili sauce. \$6.99

FRESH ROLLS

Romaine lettuce, Thai basil, bean sprouts, carrots and vermicelli noodles in a rice paper wrapper served with hoisin chili garlic sauce. Choice of Tofu or Shrimp: \$6.25

SOUPS

With Tofu, Vegetable, Chicken, Mock Chicken
Cup: \$4.25 Pot: \$9.25
With Shrimp or Seafood: Cup: 4.75 /Pot \$9.75

TOM KHA

Creamy coconut soup with galangal, lemon grass, mushroom and Thai herbs

TOM YUM

Traditional light, hot and sour soup with lemongrass and roasted chili.

"YUM" THAI STYLE SALAD

HOUSE SALAD

Organic spring mix, green leaf lettuce, cucumbers, bean sprouts and tomatoes served with peanut sauce. \$5.25

YUM WOON SEN "Clear Noodle Salad"

A salad of clear noodles, cashew nuts tossed in lime-chili dressing served over a bed of spring mix. Choice of Tofu, chicken, Mock chicken: \$8.95 Choice of Shrimp, Seafood: \$9.95

YUM NUA

"Grilled Beef Salad"

Wok-grilled beef tossed with cucumber, tomatoes and scallions in lime-chili sauce served over a bed of lettuce. \$9.99

PLA GOONG

"Grilled Shrimp Salad"

Grilled shrimp tossed in lime juice with sliced lemongrass, kaffir lime leaves, red onion, tomatoes and roasted chili sauce \$10.95

TASTE OF THAI SALAD

Our signature warm salad with green beans, and ground peanuts simmered in coconut milk and roasted chili sauce. Choice of Tofu or chicken: \$7.25

LUNCH SPECIALS

THAI STYLE FRIED RICE

Choice of Chicken, Pork, Beef, Tofu, Vegetable or Mock Chicken: \$8
Choice of Shrimp/Seafood: \$9.25 Add extra veg: \$1.25 Add extra meat: \$2.25



THAI FRIED RICE

Traditional Thai fried rice stir-fried with Thai broccoli, tomato, egg and scallions in a light soy sauce.

SPICY FRIED RICE "Drunken Fried Rice"

Street- Style spicy fried rice with fresh garlic, crushed chili and basil along with baby corn, mushrooms and carrots

YELLOW CURRY FRIED RICE

Southern-Style fried rice with egg, carrot, and yellow onion topped with fried shallot served with chili vinaigrette.

PINEAPPLE FRIED RICE

(Available vegetarian)
A Festive fried rice with pineapple, cashew nuts, sweet sausage, peas, carrots and raisins

NOODLES

Choice of Chicken, Pork, Beef, Tofu, Vegetable or Mock Chicken: \$8
Choice of Shrimp/Seafood: \$9.25 Add extra veg: \$1.25 Add extra meat: \$2.25



PAD THAI

Stir-fried rice noodle in tamarind sauce with tofu Kan, egg, bean sprout, chive, crushed peanuts and lime.

PAD SEE EW

A Thai staple, broad rice noodle stir-fried with egg and Thai broccoli in sweet soy sauce and yellow bean paste.

PAD KEE MAO "Drunken Noodle"

Broad noodle stir fried in garlic and crushed chili with basil, baby corn, carrots and mushrooms.

RAD NAH

Thick Thai gravy sauce with yellow bean paste and Thai broccoli over wok-fried broad noodle.

SPICY RAD NAH

Drunken-style Thai gravy sauce with garlic, crushed chili and basil along with vegetables over wok-fried broad noodles.

KAI KUA

Stir-fried broad noodle with chicken, squid, egg and scallion in light soy sauce served over lettuce.

SET MENU

CHOOSE BETWEEN A TWO
OR THREE COURSE MEAL *(dine in only)*

1ST. COURSE

APPETIZER

- Choose from:
- Vegetarian Spring Rolls
 - Goong Salong
 - Chicken Satay

TWO COURSE:

With Chicken, Pork, Beef, Tofu,
Vegetable or Mock Chicken: \$13
With Shrimp or Seafood: \$15

Add extra veg: \$1.25 Add extra meat: \$2.25

2ND. COURSE

MAIN ENTREE

Choose any one item from the lunch
specials section of the menu
(Thai Fried Rice, noodle dishes, curry
dishes and wok stir-fry section)

THREE COURSE:

With Chicken, Pork, Beef, Tofu,
Vegetable or Mock Chicken: \$16
With Shrimp or Seafood: \$18

Add extra veg: \$1.25 Add extra meat: \$2.25

3RD. COURSE

DESSERT

- Choose from:
- Fried Bananas
 - Black Sweet Sticky Rice
 - Pot of Tea

LUNCH SPECIALS

CURRIES (Served with jasmine rice)

Choice of Chicken, Pork, Beef, Tofu, Vegetable or Mock Chicken: \$8.50
Choice of Shrimp or Seafood: \$9.75 Add extra veg: \$1.25 Add extra meat: \$2.25



YELLOW CURRY

Potatoes, carrots and yellow onions
cooked in a coconut milk with a mild
spicy, rich and gentle sauce topped
over fried shallot.

MASSAMAN CURRY

Indian-influenced massaman curry
paste simmered in coconut milk with
potatoes, carrots, onions and a hint
of tamarind and peanut.

All the curries are vegan and gluten free.
Curries can not be made milder

PANANG CURRY



A creamy red curry sauce with Thai
herbs, bell peppers and Thai basil served
on a bed of cabbage.

GREEN CURRY



Spicy green chili paste simmered in
coconut milk, bamboo shoots, bell pep-
per and Thai eggplant.

RED CURRY



Red chili paste simmered in coconut
milk with bamboo shoot, bell pepper,
Thai eggplant and Thai basil.

DESSERTS

FRIED BANANA

Ripe bananas wrapped in wonton skins,
lightly fried and topped with
powdered sugar and local honey \$3.95

BLACK SWEET STICKY RICE

Thai sweet sticky rice pudding topped
with creamy coconut milk \$3.75

COCONUT CUSTARD

Coconut milk and rice flour dessert
served warm in ceramic cup. \$6

FRIED ICE CREAM

Fried vanilla ice cream topped with
chocolate syrup, raspberry sauce and
whipped cream. \$5.50

ASIAN STYLE WOK STIR-FRY

(Served with jasmine rice)

Choice of Chicken, Pork, Beef, Tofu, Vegetable or Mock Chicken: \$8.50
Choice of Shrimp or Seafood: \$9.75 Add extra veg: \$1.25 Add extra meat: \$2.25



CASHEW STIR-FRY



Cashews, onions and bell peppers in an
exotic sweet and sour tamarind sauce

SPICY BASIL



A popular spicy stir-fry with fresh
garlic, crushed chili, Thai Basil,
mushroom, onions and bell peppers.

GINGER DELIGHT

Stir-fry with ginger strips, perfumed
shitake mushroom, black fungus
and scallions.

GARLIC PLATTER

A succulent stir-fry with garlic and
crushed dried black peppercorn served
over sliced cabbage.

SPINACH & PEANUT SAUCE

Wilted spinach topped with peanut sauce.

MIXED VEGETABLE

Assorted vegetable stir-fried with
crushed garlic in light soy-based sauce.

THAI GREEN BEAN



Stir Fried green beans, red bell peppers,
garlic and a hint of Thai basil in
a roasted chili sauce.

SWEET AND SOUR

Pineapple chunk, tomato, cucumber,
carrots and yellow onion stir-fried in
tropical sweet and sour sauce.

BROCCOLI STIR-FRY

Stir-fried with broccoli, baby corn,
mushroom and a hint of sesame oil.

BEVERAGES

THAI ICED TEA.....	\$2.50
THAI ICED TEA w/lime juice...	\$2.50
THAI ICED COFFEE.....	\$2.50
FRESH LIME SODA.....	\$2.50
TEA cup.....	\$2.00
Pot...	\$4.00
NAKED MANGO SMOOTHIE...	\$3.75
ASSORTED SODAS (free refills).	\$2.00
SARATOGA SPARKLING WATER	
12oz	\$2.50
28oz	\$4.00
Bruce Cost Ginger Ale....	\$2.95
(Blood Orange, Pomegranate, Passion Fruit)	

Spiciness can be adjusted to taste on most
of our dishes from Mild(0) to Very Spicy



Most of our dishes can be made
vegetarian, vegan or gluten free.
Please let us know of any
dietary restrictions you may have