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Hppe	tizers
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1. Thai Imperial Vegetarian Rolls	(4)	\$ 5.00	(8)	\$ 9.95
Mixed vegetable and silver noodles wrapped in egg roll skin.				
2. Pork Pot Sticker	(4)	\$ 5.00	(8)	\$ 9.95
3. Royal Prawn Rolls (5)				\$ 9.95
Prawns and marinated ground chicken wrapped in egg roll skin. Served with plum sauce.				
4. Veggies Tempura (Vegetarian)				\$ 9.95
Deep fried batter of assorted vegetables served with sweet and sour sauce.				
5. Crispy Tofu				\$ 9.95
6. Satav Chicken				\$ 11.95





Royal Prawn Rolls

7. Steamed Mussels			\$ 11.95
Steamed mussels with lemon grass, basil and kaffir leaves. Served with special sauce.			
8. Coconut Shrimp	(4) 5.50	(8)	\$ 10.95
9. Fried Calamari			\$ 11.95
10. Roti (Vegetarian)			\$ 9.95
Grilled Thai Pancake serves with peanut sauce and cucumber salad.			
11. Thai Spicy Wings (6)			\$ 10.95
Deep fried chicken wings with Thai spicy sauce.			





Roti

Thai Chicken Wings

Salads

12. Thai Salad	Mushroom	\$ 14.95	Beef	\$ 16.95
12. Illai Salau	Mushiooni	\$ 14.55	Deel	\$ 10.55
	Shrimp, Squids or Mussels	\$ 16.95	Mixed Seafood	\$ 19.95
Smoother salad with sliced control homemade sauce and cilantrol	ucumber, shredded carrots, sweet chili paste, o.	onions, lettuce a	and tossed with	
13. Larb - Tofu or Ground Ch	icken or Ground Pork			\$ 14.95
Salad with roasted rice, mint	leaves, cucumber, red onion, carrots and lettu	ce, tossed with	homemade sauce.	
14. Thai Garden Salad (Also	available in vegetarian)			\$ 14.95
Assorted Vegetables, chicken, cashew and boiled egg tossed in Thai salad dressing or peanut sauce dressing.				
15. Yum Woon Sen (Also ava	ilable in vegetarian)			\$ 16.95
Silver noodles salad with prav	wns and squids tossed in spicy dressing.			
16. Chicken Satay Salad				\$ 15.95
17. Somtum (Papaya Salad) A	Available only for Dinner time and week	end		\$ 14.95



Thai Gargen Salad



Yum Woon Sen

	oup;
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		<u>Cup</u>	<u>Small</u>	Large
18. Tom Yum	- Tofu or Veggies or Chicken	\$ 4.95	\$ 12.95	\$ 17.95
	- Prawns	\$ 5.50	\$ 14.95	\$ 19.95
	- Seafood	\$ 5.95	\$ 16.95	\$ 21.95
Spicy and sou	r soup with mushrooms, lemon grass, lime juice, chili paste, cilantro a	nd kaffir leaves.		
19. Tom Kha	- Tofu or Veggies or Chicken	\$ 4.95	\$ 12.95	\$ 17.95
	- Prawns	\$ 5.50	\$ 14.95	\$ 19.95
	- Seafood	\$ 5.95	\$ 16.95	\$ 21.95

Spicy and sour soup in coconut milk, mushrooms, galanga, lemon grass and a touch of lime juice.



Tom Yum

Santéed Style

Choice of - Tofu or Veggies or Chicken or Pork \$ 15.50 - Beef \$ 16.50 - Prawns or Calamari \$ 17.50 - Mixed Seafood \$ 21.95

20. Spicy Sauce Sautéed your choice of protein with bell pepper, mushrooms, onion and baby corn.

21. Spicy Crispy Catfish Sautéed your choice of protein with sweet chili paste mushrooms, peas and bell pepper.

22. Basil Sautéed your choice of protein with Thai chili, garlic, bell pepper, onion, basil leaves and zucchini.

23. Rama Served on steamed spinach and topped with peanut sauce.

24. Ginger Sautéed your choice of protein with ginger, mushroom, onion, and bell pepper.

25. Cashew Sautéed your choice of protein with cashew nuts, green onion, yellow onion and chili paste.







26. Bamboo Sautéed your choice of protein with bamboo shoot, sweet basil, bell pepper and garlic.

27. Eggplant Sautéed your choice of protein with eggplant, bell pepper, basil leaves and soy bean sauce.

28. Green Bean Sautéed your choice of protein in red curry paste and green bean and kaffir leaves.

29. Garlic Flavor Sautéed your choice of protein with garlic and pepper sauce, served with fresh lettuce.

30. Sweet and Sour Sautéed your choice of protein with tomatoes, onion, cucumber, pineapples, bell pepper.

31. Mixed Veggies Sautéed your choice of protein with assorted vegetables and special sauce.

32. Broccoli Sautéed your choice of protein with garlic and oyster sauce.

33. Tofu Deluxe (Vegetarian Specialty) Sautéed tofu, baby corn, green bean, peas, onion and carrot in house special gravy.

34. Tofu Kee-Mow (Vegetarian Specialty) Sautéed tofu, garlic and chili in house special sauce.

35. Mango Lover - Prawns or Squids \$18.95

- Combination Seafood

\$ 22.95

Sautéed fresh mango with your choice, onion, green onion, cashew nuts, bell pepper,

fresh ginger and chili paste.



Eggplant



Greenbean

Thai Curry Style

Choice of - Tofu or Veggies or Chicken or Pork

- Prawns or Calamari

- Duck \$2

\$ 16.50 \$ 18.50 - Beef - Mixed Seafood \$ 17 50 \$ 22.95

\$ 21.50





Prawn Curry

Green curry

36. Green Curry with coconut milk, eggplant, bell pepper, green peas and sweet basil.

37. Yellow Curry with coconut milk, potatoes, carrot and onion.

38. Panang Curry with coconut milk, zucchini, bell pepper, green peas and sweet basil.

39. Red Curry with coconut milk, bamboo shoots, bell pepper, green peas and sweet basil.

40. Duck Curry with red curry, pineapples, tomatoes, basil, green peas and bell pepper in coconut milk.

41. Prawns Curry with red curry, pineapples, tomatoes, basil, green peas and bell pepper in coconut milk.

42. Ho-Mok - Catfish Steamed curry with catfish, red curry, coconut milk, egg, and vegetables.

43. Massamun Curry with coconut milk, potatoes, carrot, onion, pineapple and peanut.

44. Jungle Curry without coconut milk with baby corn, carrot, mushrooms, basil leaves, bamboo,

green bean, green peas, eggplant and peppercorn.

45. Seafood on Fire \$ 22.95

An authentic Thai red curry without coconut milk with baby corn, mushrooms, carrot, galangal, basil leaves,

pepper corn, bamboo shoot and bell pepper.

46. Salmon with - Sweet & Sour Sauce \$ 20.95

- Red Curry Sauce \$ 20.95

- Red Chili Paste with Green Bean \$ 20.95

Deep fried salmon topped with choice of sweet & sour sauce, red curry, or red chili paste with green bean.







Panang curry



47. B.B.Q Chicken

Marinated chicken in sauce of Thai herbs.

48. B. B.Q Pork

Marinated pork in sauce of Thai herbs.

49. B.B.Q Beef

Marinated beef with honey and Thai seasoning.



\$ 15.95

\$ 15,95

\$ 16.95

BBQ Pork

Rice and Noodles

Choice of - Tofu or Chicken or Pork

\$ 15.50

- Prawns or Crab meat or Beef

\$ 16.50

50. Pad Thai

Pan fried rice stick noodles with your choice of protein, egg, tofu, beansprout and green onion.

51. Pad See Ew

Pan fried flat rice noodles with your choice of protein, egg and broccoli.

52. Rad Nar with gravy

Pan fried flat rice noodles topped with your choice of protein and vegetables in gravy sauce.

53. Pad Woon Sen

Pan fried silver noodles with your choice of protein, egg, yellow onion, carrot, mushroom, napa cabbage, celery green onion and curry powder.

54. Drunken Noodles

Pan fried flat rice noodles with your choice of protein, Thai chili paste, mushroom, tomatoes, beansprout and basil leaves.



Pad Thai



Curry Noodles Soup



Pad See Ew

55. Garlic Noodles

Pan fried wheat noodles with your choice of protein, garlic, black pepper, carrot, spinach and basil leaves.

56. Curry Noodles Soup

Steamed egg noodles in Thai special curry, topped with crispy noodles and hard-boiled egg.

57. House Fried Rice

Fried rice with your choice of protein, egg, tomatoes, onion, green peas and carrot.

58. Basil Fried Rice

Fried rice with your choice of protein, Thai sweet black sauce, garlic, yellow onion and basil leaves.

59. Curry Fried Rice

Fried rice with your choice of protein, tomatoes, onion, carrot and yellow curry powder.

60. Garlic Fried Rice

Fried rice with your choice of protein, garlic, egg, peas, and carrot.

Pice and Noodles





Fried Rice

Pineapple Fried Rice

61. Royal Pineapple Fried Rice - Tofu or Chicke	en or Pork \$15.95
- Prawns or Cra	b meat or Beef \$ 16.95
Special fried rice with your choice of protein, egg, peas, ca	arrot, pineapple, raisin and cashew nuts.
62. Steamed Rice	\$ 2.50
63. Brown Rice	\$ 3.00
64. Sticky Rice	\$ 3.00
65. Side order - Cucumber Salad 6 oz	\$ 3.00
66. Side order - Peanut Sauce 3.25 oz	\$ 2.00
67. Fried Egg	\$ 2.00

Desserts



Fried Banana - \$ 6.95 With Ice-cream - \$ 8.95



Roti \$ 8.95



Mango & Sticky Rice \$ 9.95

Beverages



Young Coconut \$ 6.00



Ice Tea - \$ 2.00 Thai Ice Tea / Coffee - \$ 5.00



Soft Drink - \$ 2.00

18 % Gratuity will be added for party of 5 or more.