



## Thai Dinner Menu

server from 4pm -10 pm

### SOUP

Tom Yum Goong	9.50
spicy lemongrass soup with straw mushroom and shrimp	
Tom Yum Gai	7.50
spicy lemongrass soup with straw mushroom and chicken	
Tom Kha Gai	7.50
coconut milk broth with sliced chicken, shrimp and flavored with galanga and lime juice	
Kaeng Jued WoonSen	7.50
bean thread noodles with sliced chicken, shrimp, onion and scallion in clear broth	
Kiew Naam	7.50
(this soup is filled with protein) wonton skin wrapped around our house flavored minced pork, whole shrimp, roasted sliced pork and snow peas	

### APPETIZERS

Thai Spring Rolls	8.50
crispy spring rolls filled with marinated chicken, bean thread noodles, sliced cabbage and carrots	
Thai Satey	8.50
chicken or beef strips marinated in homemade Thai sauce, grilled on skewers and served with cucumber salad and homemade peanut sauce	
Thai Orchid Fried Shrimp	12.95
fresh shrimp wrapped in crispy dough and fried, served along with sweet & sour sauce	
Fried Wontons	10.50
wonton skin stuffed with marinated chicken & shrimp	
Pla-Muk Tod	10.50
fried calamari served with sweet & spicy sauce	
Mee Krob	9.50
crisp fried noodles tossed with nuggets of fried tofu, chicken and shrimp in tangy sweet & sour sauce	



Tom Kha Gai



### VEGETARIAN SOUP

Kaeng Jued Pug	7.50
mixed vegetables soup	
Tofu Soup	7.50
clear soup broth with tofu and chinese cabbage	

Tom Yum Vegetable	7.50
spicy lemongrass soup with mixed vegetables	

Bean Thread Noodle	7.50
Soup bean thread noodles with mixed vegetables in clear broth	

### VEGETARIAN APPETIZERS

Thai Spring Rolls	7.95
rispy spring rolls filled with bean thread noodles, sliced cabbage and carrots	
Tofu Tod	7.95
deep-fried bean curd served with sweet chilli and homemade peanut sauce	



## SALADS

**Beef Salad** 12.95

*perfect keto meal  
grilled & sliced strip loin steak served over mixed greens  
in homemade spicy - lime dressing*

**Chef Salad (Thai style)** 12.95

*mixed greens topped with grilled chicken and hard boiled egg, served with homemade peanut dressing*

**Mango salad with shrimp** 12.95

*sliced fresh mango, shallots, onion, stripped carrots and marinated shrimp tossed with spiced lime dressing,  
topped with cashew nuts*

**Mango salad** 10.95

*sliced fresh mango, shallots, onion, stripped carrots,  
tossed with spiced lime dressing, topped with cashew nuts*

**Cabbage Salad** 9.95

*sliced cabbage and stripped carrots tossed in spiced lemon dressing, topped with ground peanuts*

**Garden Green Salad** 9.95

*mixed greens with house vinaigrette*

**Caesar Salad** 10.95

*romaine lettuce tossed in Caesar dressing, topped with parmesan, bacon bits and croutons*

## THAI NOODLE DISHES

**Phad Thai (chicken/shrimp)** 23.95

*Thai Rice noodles stir fried with egg, bean sprouts, sliced cabagge, scallions and topped with crushed peanut*

**Phad Woonsen** 23.95

*stir fried bean thread noodles, with chicken & shrimp & mixed vegetables*

**Phad Mee (chicken/pork)** 21.95

*stir fried egg noodles & mixed vegetables in light soy sauce*

**Phad Mee (beef/shrimp)** 23.95

**Phad Si-ew** 21.95

*rice noodles stir fried with broccoli, egg, in thick soy sauce*

**Phad Si-ew (beef/shrimp)** 27.95



**Phad Si-ew**

## SIDE ORDERS

Bowl of rice or noodles 3.00

Brown rice or Egg fried rice or Plain fried rice 5.00

Side Salad 5.00

Steamed Mixed Vegetables 5.50

Steamed Asparagus 7.50

Homemade Peanut Sauce 1.50

Hot Sauce 1.00

Sweet & Sour Sauce 1.00

## ADD ON'S

(to your meal)

Add Beef 4.00

Add Shrimp (per piece) 3.50

Add Tofu 4.00

Add Cashew nuts 3.00

Add Vegetables 3.00

**Sorry, No Substitutions**



### THAI ENTRÉE

Gai Pad Med Ma-Moung <i>stir-fried chicken with cashew nuts, onions, scallions and bell peppers</i>	21.95
Gai Nam Deang <i>sliced and lightly fried chicken smothered in our tangy sauce, served with side of broccoli</i>	19.95
Phad Prik Pa Gai	21.95
<i>stir-fried chicken with lemon grass, kaffir lime leaves, shallots and basil in spicy herb sauce</i>	
Ped Phad Khing <i>boneless duck, stir fried with fresh ginger and mixed vegetables in oyster sauce</i>	28.95
Basil Duck <i>baked boneless Long Island Duck, sautéed with fresh basil and bell peppers in house chilli sauce</i>	28.95
Thai Curry (chicken or pork)	19.95
<i>green curry with coconut milk and bamboo shoots</i>	
Panang Curry (chicken or pork)	19.95
<i>panang curry with coconut milk, bell peppers, cabbage and sweet basil leaves</i>	
Phad Prik (chicken or pork) <i>stir fried onions, scallions and bell peppers in mild sauce</i>	19.95
Phad Kra Prow (chicken or pork)	21.95
<i>sautéed garlic and minced hot chilli with sweet basil</i>	
Phad Khing (chicken or pork) <i>stir-fried sliced fresh ginger, onions and scalions in oyster sauce</i>	19.95
Thai Orchid Fried Rice (chicken or pork) <i>rice fried in wok with mixed vegetables</i>	19.95
Thai Orchid Fried Rice (shrimp or beef)	26.95
Thai Orchid Fried Rice (combination of chicken & pork)	23.95
with brown rice add \$5.00	



### THAI VEGETARIAN ENTRÉE

Phad Pug <i>sauted mixed vegetables with tofu in light soy sauce</i>	18.95
Phad Thai <i>Thai Rice noodles stir fried with egg, sliced cabagge, scallions and topped with crushed peanut</i>	19.95
Phad Woon Sen <i>stir fried bean thread noodles, with carrot, cabbage, snow peas and onion</i>	19.95
Phad Mee <i>egg noodles with mixed vegetables in light soy sauce</i>	19.95
Vegetable Curry	18.95
<i>green curry with coconut milk, broccoli, bamboo shoots, bell pepper, carrot and snow peas</i>	
Vegetable Panang	18.95
<i>panang curry with coconut milk, broccoli, bamboo shoots, bell pepper, carrot and snow peas</i>	
Phad Kra Prow	19.95
<i>sauted mixed vegetables with sweet basil, garlic and minced hot chilli</i>	
Vegetable Fried Rice <i>rice fried in wok with mixed vegetables</i>	18.95
with brown rice add \$5.00	
add tofu \$4.00	



## SEAFOOD ENTRÉE

### Pla Tod Lad Prik

*pan fried fillet of Red Snapper topped with delectable Thai chilli sauce*

26.95

### Lobster Thai Style

*grilled lobster tail with seafood combination of shrimp, scallop and squid in red curry sauce*

38.00

### Phad Pow Tak

*stir fried shrimps, squid, scallops and mussels with sweet basil and bell peppers in chilli garlic sauce*

29.95

### Phad Khing Ta-lay

*stir fried prawns, scallops and squid with fresh ginger, onions, scallions and bell peppers in oyster & thin soy sauce*

29.95

### Phad Prik Pa Goong

*stir fried prawns with lemon grass, kaffir lime leaves, shallots and basil in spicy herb sauce*

28.95

### Phad Nor Mai Goong

*stir fried shrimps with bamboo shoots, sweet basil and bell peppers with garlic and minced hot peppers*

27.95

### Phad Kra Prow Shrimps

*sautéed jumbo shrimps with sweet basil, garlic and minced hot chilli*

27.95

### Thai Curry Prawns

*prawns with bamboo shoots in coconut milk with green curry*

27.95

### Kaeng Goong

*prawns with snow peas, Thai basil in coconut milk and red chilli*

27.95

### Pla Poa

*grilled, marinated salmon served with salad, rice and tamarind sauce on the side*

28.95

### Tuna Panang

*pan seared Tuna, served with carrots, snow peas, broccoli in Panang curry sauce*

29.95

**all prices are listed in CI \$**

**15% gratuity will be added for your convenience**



Shrimp Pad Thai



Phad Kra Prow



Panang Curry



Gai Pad Med