

Classic Dishes, Chef Specialties, Thai and Fried Rice entrees are made with a choice of chicken, beef, pork or tofu included. Additional proteins add \$2 each. Add Shrimp for an extra \$4.

CHEF SPECIALTIES

(Also comes with a side of steamed white rice, brown rice, or fried rice)

Bangkok Fish

Tilapia filet. Lightly battered and fried. Topped with spicy basil Thai sauce.

\$22

Triple Delicacy

Shrimp, chicken, beef, and scallions stir fried in a sesame sauce.

\$22

Happy Family

Chicken, shrimp, scallops and mixed vegetables with a brown sauce.

\$22

Curry Fish Tilapia

Lightly battered and fried. Topped with choice of house curry sauces and vegetables.

\$23

Green Mango Grouper

Lightly battered grouper topped with shredded mango, diced onions, bell peppers and fresh basil.

\$26

Bistro Seafood Fried rice

Shrimp, imitation crab meat, and calamari in a buttery sauce.

\$19

Dragon and Phoenix

Stir fried chicken, shrimp, baby corn, carrots, water chestnuts, and pea pods in a Cantonese white wine sauce.

\$21

Crystal Shrimp

Jumbo shrimp stir fried with pea pods, mushrooms, and Chinese vegetables in a ginger wine sauce.

\$20

Szechuan Duck

Half duck roasted with bok choy, pea pods, carrots, bamboo shoots, water chestnuts, and green pepper in a spicy Szechuan sauce.

\$28

Korean Sizzling Steak

Tender, marinated beef in a sweet Korean barbecue sauce, served on a hot skillet.

\$21

Spicy Garlic Fish

Grouper filet, Lightly battered and fried. Topped with spicy garlic glaze, diced onions and bell peppers.

\$21

Bun Cha Gio

Vietnamese vermicelli noodles with choice of beef or chicken, lettuce, cucumber, carrot and topped with ground peanuts. Served with Thai rolls.

\$18

THAI

Spicy Peanut Curry

Onions, carrots, bell peppers, and roasted peanuts in our spicy curry blend.

\$16

Siam Curry

Broccoli, pea pods, baby corn, bell peppers and basil leaf with a spicy curry blend.

\$16

Red Curry

Bamboo, carrots, onions, and bell peppers.

\$16

Green Curry

Green beans, onions, bell peppers, peas, and carrots.

\$16

Phuket Curry

Mushrooms, red peppers, onions, and Asian eggplant.

\$15

Avocado Curry

Green beans, red peppers, onions, and fresh avocado sauteed in our curry blend. Garnished with ground peanuts.

\$16

Sriracha

Onions, carrots, bamboo, peapods, and bell peppers in a roasted chili sauce.

\$16

Pataya

Red peppers, mushrooms, peapods, baby corn and onions. Sauteed in sweet chili sauce.

\$16

Prik Pao

Lemongrass stir fry with green beans, mushrooms, onions and basil.

\$16

Panang

Chicken, beef or shrimp with curry sauce and basil leaves.

\$15

FRIED RICE

House fried rice

Wok tossed rice with eggs, carrots, peas, and onions.

\$12

Curry fried rice

House fried rice with eggs, spicy curry seasonings.

\$12

Hibachi fried rice

Hibachi fried rice with eggs, zucchini, onions, and bean sprouts in a buttery sauce.

\$12

Pineapple fried rice

House fried rice with eggs, pineapple chunks in a sweet sauce.

\$12

CLASSIC DISHES

Mango Stir Fry

Broccoli, carrots, mushrooms, onions, and fresh mango in a sweet mango sauce.

\$15

Spicy Garlic Chicken

Lightly battered and flash fried. Diced peppers, onions, and garlic in a tangy glaze.

\$15

Crispy Pineapple Chicken

Lightly battered and flash fried. Tossed with pineapples, onions, and red peppers in a sweet pineapple glaze.

\$15

Hot Pepper

Stir fried onions and fresh jalapenos in a spicy wine sauce.

\$15

Basil Stir Fry

Bell peppers, onions, and green beans in a spicy basil sauce.

\$15

Orange Glaze Chicken

Lightly battered and deep-fried. Tossed in our spicy garlic sauce with orange peels.

\$15

Kung Pao

Stir fried roasted peanuts, scallions, and chili peppers in a spicy teriyaki sauce.

\$15

Mongolian Stir Fry

Onions, in a light wine sauce over a bed of crispy rice noodles.

\$15

Asparagus Stir Fry

Asparagus, mushrooms, red peppers, and baby corn in a mild wine sauce.

\$15

Vegetable Deluxe

Medley of vegetables in a mild stir fry sauce.

\$14

Szechuan

Green peppers, water chestnuts, bamboo, and mushrooms in a spicy Szechuan wine sauce.

\$15

Moo Goo Gai Pan

Mushrooms, carrots, water chestnuts, bamboo, broccoli, and peapods in a mild ginger wine sauce.

\$15

Stir-fry Medley

Peapods, mushrooms, carrots, broccoli, and sweet onions in a mild garlic wine sauce.

\$15

Gan Pan Chicken

Lightly battered and flash fried. Tossed with sweet gan pan sauce with peas and carrots.

\$15

Walnut Glaze Chicken

Lightly battered and flash fried. Tossed in a sweet garlic glaze with roasted walnuts, peas, and carrots.

\$16

General Tso Chicken

Lightly battered and deep fried. Tossed in a spicy garlic sauce with scallions and chili peppers.

\$15

Honey Sesame Chicken

Lightly battered white meat chicken. Tossed in our house honey sauce over a bed of lettuce.

\$15

Garlic Eggplant

Lightly battered and fried Asian eggplant with bell peppers and onions in a mild garlic wine sauce.

\$15

Pepper Steak

Bamboo, onions, mushrooms, and bell peppers. Tender stir fried beef in a mild brown sauce.

\$15

Sweet and Sour Chicken

Lightly battered and deep fried. Bell peppers, onions, and pineapples.

\$15



APPETIZERS

Egg Roll

Filled with gourmet cabbage, carrots, onions and pork.

\$2.5

Vegetarian Roll

Filled with sauteed Chinese vegetables and fried.

\$3

Tuna Tataki

Lightly seared sushi grade tuna with ponzo sauce and wasabi.

\$16

Thai Rolls (6)

Fried crispy spring rolls with shrimp and chicken. Served with a Thai chili sauce.

\$8

Chicken Satay (4)

Skewered dark meat chicken marinated in Thai curry spices. Served with a sweet peanut sauce and our house Thai vinaigrette.

\$12

Bon Bon Chicken

Lightly battered and fried in a sweet tangy glaze. (Substitute shrimp for an additional \$3)

\$9

Salt and Pepper Calamari

Lightly battered and fried. Tossed in our house salt and pepper blend with scallions and dried chiles over a hot wok.

\$12

Edamame

Steamed soybeans. Lightly salted.

\$7

Salt and Pepper Shrimp

Lightly battered and fried. Tossed in our house salt and pepper blend with scallions and dried chiles over a hot wok.

\$15

Crab Rangoon (4)

Crispy fried puffs filled with sweet cream cheese, scallions, and crab meat.

\$5

Pot Stickers (6)

Lightly pan fried and served with our house sauce. (Choice of pork or vegetables)

\$8

Tempura Asparagus (6-8)

Selected asparagus stalks. Lightly battered and fried. Served with ponzo sauce and house spicy mayo.

\$10

Szechuan Mussels

Deep-water, half shelled mussels steamed, then tossed with a spicy Szechuan sauce.

\$14

Spicy Wontons

Pork filled wontons, lightly pan fried in a spicy teriyaki sauce. Garnished with green onions. (Add egg \$1.)

\$9

Thai Dumplings

Steamed shrimp and pork dumplings in a spicy Thai garlic sauce. Garnished with dried red onions and fresh cucumbers.

\$9

SOUPS

Wonton

Shrimp and pork dumplings in a chicken broth. Served with scallions and Chinese napa.

\$5

Hot and Sour

Black pepper broth with soft tofu, bamboo, and water chestnuts.

\$4.5

Egg Drop

Whisked egg whites with soft tofu, bamboo, and water chestnuts.

\$4.5

Tom Yum Chicken or Vegetables

Spicy lemongrass, mushrooms, and bamboo (Substitute shrimp for an additional \$3.)

\$5

Miso

Japanese bean paste, seaweed, and tofu.

\$4

Thai Seafood (for two)

Medley of seafood in a spicy lemongrass broth.

\$19

SALADS

Thai Salad

Tossed salad served with a ginger vinaigrette. (Add marinated stir-fry chicken or grilled beef for an additional \$3).

\$9

Pork Lettuce Wrap

Spicy minced pork, ginger, scallions, whole roasted peanuts and cilantro in a spicy lemongrass dressing. Wedge of lettuce.

\$12

Minced Chicken

Sauteed minced chicken with scallions and water chestnuts in a spicy chili sauce.

\$9

Seaweed

Seasoned with sesame dressing.

\$7

Kani Salad

Shredded imitation crab meat mixed with spicy mayo sauce.

\$10

NOODLES

Pad Thai

Rice noodles stir fried with eggs and green onions with shrimp and chicken. Garnished with ground peanuts & fresh bean sprouts.

\$16

Pad See Ew

Rice noodles stir fried with eggs, broccoli, bell peppers, carrots, and onions in a mild soy sauce. Choice of chicken, beef, pork, or tofu. (Substitute shrimp for an additional \$4)

\$15

Pad Kee Mao

Rice noodles stir fried with vegetables and basil in a spicy soy sauce. Choice of chicken, beef, pork, or tofu. (Substitute shrimp for an additional \$4)

\$15

Lo Mein

Egg noodles stir fried with onions, carrots, and bean sprouts in a sweet teriyaki sauce. Choice of chicken, beef, pork, or tofu. (Substitute shrimp for an additional \$4)

\$13

Coconut Spaghetti

Mandarin egg noodles tossed with vegetables, shrimp, and pork in a sweet mild coconut sauce.

\$16

Thai Spaghetti

Mandarin egg noodles tossed with vegetables, shrimp, and pork in a spicy Thai basil sauce.

\$16

Pan Fried Noodles

Mandarin style fried noodles. Topped with vegetables in a teriyaki sauce. Choice of chicken, beef, pork, or tofu. (Substitute shrimp for an additional \$4.)

\$14

Vietnamese Phó

Rice noodles in a slow-cooked Vietnamese beef broth. Topped with onions and thinly sliced beef. Garnished with fresh bean sprouts and basil.

\$12

Korean Spicy Jam Bowl Soup

Egg noodles in a spicy chicken broth with seafood and topped with minced pork. Served with spicy Korean kimchi.

\$21

Singapore Noodles

Vermicelli rice noodles stir fried with shrimp and ground pork. Tossed with Chinese cabbage, egg and fresh bean sprouts in a mild curry sauce.

\$19

SIDES

Lo mein
\$4

Sweet coconut rice
\$3

Ginger dressing salad
\$4

Steam/Stir-fry vegetables
\$5

Steamed rice
\$1.5

Brown rice
\$2

Plain fried rice
\$2

Kimchi
\$3

CHILDREN'S MENU (under 12)

Chicken Lo mein
\$6

Chicken Broccoli
\$6

Sweet & Sour Chicken
\$6

Chicken Fried Rice
\$6