

# STARTER

## **Chicken Sa-Tay:** 13.5 Grilled skewers of marinated chicken breast or tofu in creamy yellow curry. Served with a side of peanut sauce and cucumber salad. (GF option - not available) **Tofu Sa-Tay** 12.5 Grilled skewers of marinated tofu (V) Po-Pia-Tod: Fried Spring Rolls 12.5 Golden fried rolls filled with vegetables, tofu and bean thread noodles. Served with Sweet & sour sauce. (V) (GF option - not available) Po-Pia-Sod: Fresh Salad Rolls 12.5 Soft rice paper wrappers filled with tofu, cucumber, rice noodles and mixed lettuce. Served with house savory fish sauce with roasted peanuts or peanut sauce. (GF) Shrimp add \$2.5 **Holy Chicken\*** Crispy fried breaded chicken nuggets with rice flour batter, tossed in spicy curry oil with Thai herbs and basil. (GF) (SF) **Holy Tofu\*** 12.5 Crispy fried breaded tofu (GF) (V) **Tung-Tong: Fried Golden Pouches** 14.5 Crispy pastry filled with mixture of pork, chicken, shrimp and water chestnuts. Sweet & sour sauce and roasted peanuts. (GF option - not available) 14.5 **Gung-Hom-Pah: Fried Prawns** Marinated prawn in garlic soy sauce wrapped in crispy pastry. Sweet & sour sauce and roasted peanuts. (GF option - not available) SALAD **Curry Beef Noodle Salad** 20.5 Beef sirloin sautéed in mild yellow curry with tomatoes, onions, cilantro and roasted peanuts. Served over thin rice noodles, chopped lettuce and fresh herbs. Savory fish sauce dressing Salad Bai Yok Sautéed chicken in mild yellow curry with tomatoes, onions, cilantro, and Thai fresh herbs. Served over a bed of baby spinach with peanut dressing. **Crispy Rice & Coconut Salad** Fried crispy rice and coconut in spicy lime dressing with ginger, onions, cilantro, mint. Served over chopped lettuce and roasted peanut. (GF) (SF) (V) Add Shredded grilled chicken 3 SomTum: Thai Green Papaya Salad 145 Thai traditional green papaya salad pounded with roasted peanuts, chili, garlic, tomatoes, carrots, cabbage & long bean in spicy fish sauce dressing. Served with lettuce and lime. (GF) (SF) Add on: Rice Noodles or Boiled Egg \$2.5 Cooked Prawns, or Fried Anchovies \$3 **Small Mixed Greens Salad** 5.5 with Thai peanut dressing (V) (GF)

**Cucumber Salad** 

a cup of soup and small mixed green salad

Soup & Salad:

## SOUP

Choose from soups below with choice of tofu or veggies 8.5/cup 14/ bowl

Chicken: 9/ cup, 15/bowl Shrimp: 10/ cup, 17/bowl

Add tofu or Veggies: add 1/cup, 2.5/ bowl Add Noodles: add 1.5/cup, 3/bowl

#### **Tom Yum Soup**

Thai Hot n Sour soup with mushroom in clear broth infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, and a touch of roasted curry. (GF)

## **Tom Kha Soup**

Thai coconut soup with mushroom in hot N sour broth infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, and a touch of roasted curry. (GF)

## **Gang Jeard**

Clear bean-thread noodles in clear chicken or veggies broth.

## **KhaoPhun: Curry Noodle Soup**

20.5

Big bowl of rice noodles in creamy coconut red curry broth with shredded chicken, bamboo shoots, fresh cabbage, beansprouts and Thai basil. Topped with parboiled egg and crispy fried chillies add shrimp (2) \$3

## Po-Teak: Seafood Soup

24.5

22.5

Mixed seafood: prawns, scallop, mussels, calamari, fish fillet, onions, tomatoes and mushroom simmered in hot n sour broth infused with Thai herbs and roasted curry. choice of

Tom Yum: Clear broth

Tom Kha: Creamy coconut broth

# THAI SPICY SALAD

# Thai Spicy Salad:\*

Choose from below options. your choice of meat: tossed with onions, fresh Thai herbs mix, cilantro and mint leaves in spicy tamarind dressing. Served over mixed lettuce with cucumber and tomatoes.

extra dressing or on side add \$1.5

<b>Larb Jay</b> Grilled organic tofu (GF)	15.5
<b>Larb Gai</b> Shredded grilled chicken breast (GF) (SF)	17.5
Yum Nuah Sliced grilled beef (GF) (SF)	19.5
Pla Goong Grilled Prawns (GF) (SF)	20.5

# Yum Woonsen

Cooked prawns, shredded chicken breast and clear beanthread noodles (GF) (SF)

#### **Kid's Plate**

includes steamed jasmine rice, and a scoop of ice cream. for children 10 and under (dine-in only)

Kid's Plate - Satay	12.5
2 skewers of tofu satay, cucumber and peanut sauc Chicken Satay add 1	е

Kid's Plate - Soup
a cup of clear noodles soup with tofu
Chicken noodles soup add \$1

4.5

13.5



175

# RICE & CURRIES

# Choice of tofu or mixed veggies with steamed jasmine rice

Chicken or Pork add 3

Beef add 4.5, Shrimp add 5.5

Brown rice add \$0.75

#### **RP1: Gra-Tiam-Prik-Tai**

Thai Scampi: Choice of meat with carrots and snow peas pan-fried in mild garlic-pepper soy sauce. Served with fresh lettuce and Sweet chili sauce.

(GF option - not available)

#### RP3: Pad-Kra-Pow\*

Thai Spicy Basil: Bell peppers, mushrooms, onions and Thai basil sautéed in spicy garlic chili soy sauce.

### RP4: Pad-Prik-King\*

Spicy Green beans and carrots sautéed in red curry.

## **RP5: Pad-Pak-Ruam**

Mixed fresh vegetables sautéed in mild and light gravy soy sauce.

# **RP6: Pad-Prew-Wan**

Thai Sweet 'n Sour with fresh pineapple, tomatoes, snow peas, carrots, onions and bell peppers sautéed in Thai style sweet 'n sour sauce.

### RP7: Pad-Ped-Makluah\*

Spicy Eggplant with bell peppers and Thai basil in spicy red curry.

# CP1: Gang-Garee (Yellow Curry)

Chicken broth based yellow curry and coconut milk with potatoes, onions and carrots (GF) (SF) vegan option is not available

## CP2: Gang-Ped\* (Red Curry)

Red curry and coconut milk broth with bamboo shoots, bell peppers, and Thai basil (GF) (SF)

# CP3: Gang-Keaw-Wan\* (Green Curry)

Green curry and coconut milk with Asian eggplant, long beans, bell peppers and Thai basil (GF) (SF)

# CP4: Pa-Nang\* (Creamy Curry)

Thick creamy red curry and coconut milk with mixed veggies. (GF) (SF)

# SIDES

Fried Egg 2.5

Steamed Jasmine Rice: 3 Steamed Brown Rice: 3.5 Steamed Sweet Rice: 5.5 Steamed Rice Noodles: 6.5 Grilled or Steamed Tofu: 6.5 Grilled or Steamed Veggies: 6.5 Steamed Chicken (5oz) 9.5

## **ADD-ON AND EXTRAS**

Vegetables or Tofu 2.5 Cashew nuts or Egg 2.5 Chicken or Pork (2.5 oz) 3 Beef (2.5 oz) 4 Prawns (3) 4 Extra Rice Noodles (items with noodles only) 3.5

# **NOODLES & FRIED-RICE**

## Choice of tofu or mixed veggies

Chicken or Pork add 3

Beef add 4.5, Shrimp add 5.5

#### **Pad-Thai**

Thai style thin rice noodles sautéed in a tangy sweet sauce with tofu, egg, bean sprouts and roasted peanuts.

## Pad-See-Ew

Wok-fried fresh flat rice noodles, egg and broccoli florets in a sweet soy sauce.

#### **Lad Nha**

Wok-fried fresh rice noodles and broccoli florets in gravy soy sauce.

# Pad-Kee-Mow\* (Drunken Noodles)

Wok-fried fresh rice noodles in spicy chilies soy sauce with tomatoes and Thai basil. Served over a bed of lettuce and bean sprouts.

# Kow-Pad (Thai Fried Rice)

Thai fried jasmine and brown rice in light garlic soy sauce with egg and onions

#### Kow-Pad-Kra-Pow\* (Spicy Fried Rice)

Thai spicy fried jasmine and brown rice in spicy garlic chilies soy sauce with onions and Thai basil.

#### SPECIALTIES

#### with steamed jasmine rice

Brown rice add \$0.75

Nuah -Yang (Thai Basil's Grill)

26.5 sesame soy

17

Grilled beef tritips (10 oz) marinated in sesame soy sauce, grilled veggies and spicy soy sauce.

Extra Grilled Beef (5 oz) - 12.5

(GF option - not available)

## Gai Tod

ناط برمالمبير

Crispy fried Cornish hen, marinated in mild yellow curry & Thai herbs. Served with cucumber salad in sweet n sour sauce.

(GF option - not available)

# **Hoi Tom Kha**

22.5

Blue shelled mussels in coconut milk & roasted curry with onions, tomatoes, lemongrass, kaffir lime leaves, andThai basil. (GF) (SF)

# Pad Ped Talay\* (Seafood Curry)

. .. : . . . .

Prawns, scallop, fish fillet, calamari, mussels, onions, bell peppers, bamboo shoots, Thai basil in spicy red curry. (GF)

## **Kow-Pad-Sapparod**

24.

Thai Pineapple Fried Rice with chicken, shrimp, egg, pineapple, onions, golden raisin and dried cranberries. Topped with cashew nuts.

# SPECIALTY SAUCES

# Available in 2 sizes

1.5oz - \$1.5, or 6 oz. - \$4.5 Choice of: peanut sauce, sweet n sour, spicy soy sauce, creamy sriracha, savory fish sauce, spicy fish sauce. creamy sriracha, roasted peanuts.