



## APPETIZERS

### VEGETABLE PAKORAS 4.5

MINCED VEGETABLES IN A CHICKPEA FLOUR BATTER, SERVED WITH OUR SWEET AND TANGY TAMARIND SAUCE **V / GF**

### CHICKEN SATAY 6.5

CURRY MARINATED CHICKEN SKEWERS SERVED WITH PEANUT SAUCE **GF**

### CURRY CHICKEN LETTUCE WRAPS 6

MINCED CHICKEN SAUTÉED WITH ONIONS, PEAS, CARROTS AND CILANTRO SEASONED WITH INDIAN YELLOW CURRY. SERVED WITH CRISP LETTUCE CUPS AND TAMARIND SAUCE **V / GF (WITH TOFU)**

### APPETIZER SAMPLER FOR TWO 10

A SAMPLING OF IMPERIAL ROLLS, FRESH MINT ROLLS, PAKORAS AND CHICKEN SATAY

### IMPERIAL ROLLS 4.5

VIETNAMESE-STYLE ROLLS FILLED WITH SEASONED MINCED PORK AND VEGETABLES. SERVED WITH OUR SWEET AND SPICY DIPPING SAUCE

### CRISPY CALAMARI 7

CRISPY SQUID IN A TEMPURA BATTER SERVED WITH A SWEET CHILI SAUCE

### PORK DUMPLINGS 5

SEASONED GROUND PORK AND SCALLIONS. SERVED WITH A GINGER-SOY DIPPING SAUCE. CAN BE PREPARED STEAMED OR PAN-FRIED

### COCONUT SHRIMP 5

CRISPY COCONUT BREADED SHRIMP SERVED WITH A SWEET AND SPICY PINEAPPLE CHUTNEY

### FRESH MINT ROLLS 4

TOFU, CARROTS, CUCUMBER, BEAN SPROUTS AND MINT LEAVES ROLLED IN RICE PAPER. SERVED WITH HOISIN SAUCE AND CHOPPED PEANUTS **V / GF**

## SOUPS

### INDIAN LENTIL SOUP (DAL) 4

LENTILS COOKED IN A VEGETABLE BROTH AND SEASONED WITH INDIAN SPICES **V / GF**

### MISO SOUP 3

TOFU, SHITAKE MUSHROOMS AND SEAWEED IN A MISO BROTH **V / GF**

### TOM YUM SOUP 5.5

SHRIMP, SCALLOPS AND SQUID IN A FRAGRANT, SPICY LEMONGRASS BROTH **GF**

### THAI COCONUT SOUP (THOM KHA) 4.5

CHICKEN, BABY CORN, MUSHROOM AND TOMATO IN A COCONUT BROTH FLAVORED WITH LEMONGRASS AND GALANGAL **GF**

## SALADS

### PAPAYA SALAD 6

SHREDDED GREEN PAPAYA, TOMATOES AND CILANTRO TOSSED IN A SPICY TAMARIND DRESSING, TOPPED WITH CHOPPED PEANUTS **GF**

**ADD SHRIMP 9.5 | ADD CHICKEN 8.5**

### HOUSE ORGANIC SALAD 5

ORGANIC SPRING MIX, RED ONIONS, BELL PEPPERS, TOMATO AND CUCUMBER TOSSED IN OUR HOUSE GINGER DRESSING TOPPED WITH CRISPY WONTON STRIPS **V**

### SIDE SALAD 2

ICEBERG LETTUCE, RED ONIONS, BELL PEPPERS, TOMATO AND CUCUMBERS WITH OUR HOUSE GINGER DRESSING **V**

## ENTREES

ALL ENTREES SERVED WITH A SIDE OF WHITE RICE

### GREEN CHICKEN CURRY 12

CHICKEN, EGGPLANT, TOMATO, ONION AND BELL PEPPERS IN A SPICY GREEN CURRY AND COCONUT MILK SAUCE **GF**

**SHRIMP 14 | TOFU 11**

### SEAFOOD WITH THAI BASIL 16

SCALLOPS, SHRIMP, AND SQUID SAUTÉED WITH MIXED VEGETABLES IN A SPICY FISH SAUCE WITH THAI BASIL

**CHICKEN 12**

### TOFU AND VEGETABLES WITH CHILI BASIL 11

TOFU AND MIXED VEGETABLES IN A THAI-STYLE CHILI BASIL SAUCE **V / GF**

### HONEY WALNUT SHRIMP 15

CRISPY FRIED SHRIMP TOSSED IN A TANGY AND SWEET SAUCE TOPPED WITH CANDIED WALNUTS AND SERVED WITH SAUTÉED MIXED VEGETABLES

**GF CHICKEN 13 | TOFU 12 V**

### CRISPY CATFISH 15

BREADED AND FRIED CATFISH FILET TOPPED WITH A CHILI BEAN SAUCE WITH THAI BASIL. SERVED WITH SAUTÉED MIXED VEGETABLES

### CHICKEN TIKKA MASALA 13

CHICKEN AND VEGETABLES IN A CREAMY TOMATO-BASED CURRY SAUCE SERVED WITH BASMATI RICE **GF TOFU 12**

### INDIAN CURRY FISH 15

MARINATED AND PAN-FRIED TILAPIA FILET SERVED WITH AN INDIAN CURRY SAUCE ACCOMPANIED BY A CUCUMBER SALAD **GF**

**CHICKEN 12.5 | TOFU 11 V**

### THAI VEGETABLE CURRY 11

MIXED VEGETABLES IN A RED COCONUT CURRY SAUCE **V / GF CHICKEN 12 | SHRIMP OR BEEF 14**

### KOREAN-STYLE BEEF 13

TENDER SLICES OF SEARED BEEF MARINATED IN A KOREAN BARBEQUE SAUCE. SERVED WITH SAUTÉED MIXED VEGETABLES

### MISO GLAZED SALMON 15

GRILLED SALMON FILET WITH A GINGER, MISO AND HONEY GLAZE. SERVED WITH STIR FRIED MIXED VEGETABLES

### MACADAMIA CHICKEN 13

MACADAMIA AND PANKO ENCRUSTED CHICKEN BREAST SERVED ON A BED OF MIXED VEGETABLES IN A PENANG CURRY SAUCE

### LEMONGRASS TOFU 11

PAN-FRIED TOFU MARINATED IN A FRAGRANT LEMONGRASS SAUCE. SERVED ON A BED OF SAUTÉED SPINACH, CARROTS AND SHIITAKE MUSHROOMS **V / GF**

### GRILLED PORK CHOP 13

PORK CHOP MARINATED IN HOISIN, GARLIC AND GINGER. GRILLED AND SERVED WITH SAUTÉED MIXED VEGETABLES

### GRILLED TERIYAKI CHICKEN 12

GRILLED CHICKEN BREAST IN TERIYAKI SAUCE, TOPPED WITH SESAME SEEDS. SERVED WITH STIR-FRIED MIXED VEGETABLES.

## RICE AND NOODLES

### DRUNKEN NOODLES

FRESH WIDE RICE NOODLES STIR-FRIED WITH VEGETABLES AND EGG IN A SAVORY-SWEET SAUCE WITH THAI BASIL **GF**

**CHICKEN 11 | SHRIMP OR BEEF 12 | TOFU 10.5 V**

### PAD THAI

RICE NOODLES STIR FRIED WITH EGG, SCAL-LION, CARROT, CABBAGE, BEANSPOUT AND MUSHROOM IN A TRADITIONAL SWEET AND TANGY SAUCE. TOPPED WITH CHOPPED PEANUTS **GF**

**CHICKEN 11.5 | SHRIMP OR BEEF 13 | TOFU 11 V**

### NASI GORENG

INDONESIAN-STYLE FRIED RICE WITH ONIONS AND A SWEET SOY BASED SAUCE. TOPPED WITH A FRIED EGG. **GF**

**CHICKEN 11 | SHRIMP OR BEEF 12 | TOFU 10.5 V**

### MIE GORENG

INDONESIAN-STYLE STIR-FRIED EGG NOODLES WITH EGG, ONION, CARROT, BEANSPOUT, BELL PEPPER, MUSHROOM AND CABBAGE IN A SWEET SOY BASED SAUCE

**CHICKEN 11 | SHRIMP OR BEEF 12 | TOFU 10.5**

### PINEAPPLE FRIED RICE

THAI-STYLE FRIED RICE WITH MIXED VEGETABLES, CASHEWS AND FRESH PINEAPPLE **GF**

**CHICKEN 11.5 | SHRIMP OR BEEF 13 | TOFU 11 V**

### VIETNAMESE VERMICELLI BOWL 12

GRILLED MARINATED PORK AND SHRIMP ATOP A BED OF VERMICELLI NOODLES, CUCUMBER BEAN SPROUTS, LETTUCE, FRIED ONION AND FRESH MINT. TOPPED WITH CHOPPED PEANUTS.

### SINGAPORE NOODLES

RICE NOODLES STIR-FRIED WITH YELLOW CURRY, MUSHROOM, CABBAGE, BEANSPOUT, SCALLION, CARROTS AND EGG. **GF**

**CHICKEN 11 | SHRIMP OR BEEF 12 | TOFU 10.5 V**

### LAKSA 12

A COCONUT CURRY SOUP WITH RICE NOODLES, SHRIMP, TOFU, TOMATOES AND BEAN SPROUTS



HOW HOT IS IT?



CHOOSE A SPICE LEVEL FOR EVERY DISH!

★	1 STAR	MILD
★★	2 STARS	A TOUCH OF SPICE
★★★	3 STARS	MEDIUM SPICE
★★★★	4 STARS	PRETTY HOT
★★★★★	5 STARS	YIKES!

**\*V / GF INDICATES WHICH ITEMS CAN BE PREPARED VEGAN OR GLUTEN FREE. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR PREFERENCES.**