(stir fried)

Prepared with your choice of Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp, add 6.00

EGGPLANT* 15.00
Japanese eggplant, bell peppers, onions, sweet basil, and chilli peppers.

STIR FRIED RED CURRY* 15.00
Red curry paste, coconut milk, mushrooms, bell peppers, squash, string beans, bamboo shoots, carrots, and sweet basil.

LEMON GRASS 15.00
Lemongrass, mushrooms, onions, and garlic with a touch of yellow curry powder.

SWEET BASIL* 15.00
Sweet basil, chilli peppers, bell peppers, string beans, bamboo shoots, and onions.

MIXED VEGETABLES 15.00
Sautéed seasonal vegetables.

MANGO CHICKEN 15.50
Chicken sautéed with sliced mango, bell peppers, onions, and yellow curry powder.

PARAM 15.50
Squash, broccoli, carrots, and cauliflower topped with peanut sauce and cilantro.

(curry)

(Vegan option not available)
Prepared with your choice of Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp, add 6.00

YELLOW CURRY 15.00
Potatoes, carrots, bell peppers, and onions simmered in coconut milk and yellow curry.

GREEN CURRY 15.00
Mushrooms, squash, sweet basil, lemongrass, string beans, bell peppers, and bamboo shoots simmered in coconut milk and green curry.

RED CURRY 15.00
Japanese pumpkin, bamboo shoots, carrots, string beans, squash, bell peppers, and mushrooms simmered in coconut milk and red curry.

PENANG CURRY 15.00
Eggplant, bell peppers, kaffir lime leaves, coconut milk, and Penang curry paste.

LAMB CURRY 16.00
Tender cubes of lamb, potatoes, carrots, and fried onions simmered in coconut milk and yellow curry.

(sides)

WHITE RICE 2.50 CUCUMBER SALAD 2.50
BROWN RICE 2.50
EXTRA SAUCES 1.50
(Peanut, Cilantro-Lime, Citrus-Plium, or Sweet Chilli)

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*Dish prepared medium spicy.
Sorry, no separate checks. 18% service charge may be added to parties of 6 or more.
Not all ingredients and produce are listed on the menu. Some dishes are prepared with peanuts and dairy products. Please advise us of any food allergies or dietary restrictions that you may have. We will try our best to accommodate.
CRISPY ROLLS 8.00
Shredded taro, onions, carrots, cabbage, mushrooms, and noodles. Served with a side of citrus-plum sauce. (4 pieces per order)

CRISPY SHRIMP ROLLS 10.00
Prawns wrapped in pastry paper. Deep fried and served with a side of citrus-plum sauce. (6 pieces per order)

AVOCADO ROLLS 9.00
Fresh rice paper rolls stuffed with vermicelli rice noodles, avocado, lettuce, carrots, cucumber, mint leaves, and cilantro. Served with a side of peanut sauce. (4 pieces per order)

GRILLED CHICKEN SKEWERS 9.50
Chicken breast marinated with yellow curry, coconut milk, lemongrass, and kaffir lime leaves. Served with a side of peanut sauce and cucumber salad. (5 pieces per order)

CHICKEN WINGS* 10.00
Battered chicken wings sautéed in sweet chili sauce and red bell pepper. Topped with fried basil. (Allow up to 10 minutes to prepare)

SAMOSA 8.00
Pastry stuffed with potatoes, snow peas, carrots, onions, and yellow curry. Served with a side of citrus-plum sauce. (6 pieces per order)

LETTUCE WRAP 10.00
Make your own lettuce wrap! Crispy rolls stuffed with pork, noodles, onions, and mushrooms. Served with a side of lettuce, vermicelli rice noodles, mint leaves, cilantro, cucumber, peanuts, and dipping sauce.

SAMPLER PLATTER 12.00
Grilled chicken skewers, avocado rolls, crispy shrimp rolls, and poppadum rolls. Served with a side of peanut sauce and citrus-plum sauce.

BEEF SALAD* 15.00
Beef tossed with rice powder, lemongrass, lime juice, red onions, cilantro, mint leaves, and Southeast Asian herbs and spices. Served with lettuce.

GRILLED SHRIMP SALAD 13.00
Lemongrass, red onions, cilantro, mint leaves, lime, and Southeast Asian herbs and spices. Served with lettuce.

GREEN SALAD 10.00
Mixed greens, cucumber, carrots, red onions, tomatoes, and avocado. Served with a side of sesame dressing.

PAPAYA SALAD WITH SHRIMP 13.00
Shredded green papaya, carrots, grilled shrimp, tomatoes, lime, fried onions, and sweet vinaigrette dressing. Served with lettuce.

Prepared with your choice of Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp, add 6.00
Brown Rice, add 1.00

BASIL FRIED RICE* 12.50
Fried rice, eggs, basi, bell peppers, bamboo shoots, string beans, and onions.

LEMONGRASS FRIED RICE 12.50
Fried rice, eggs, pineapples, rassins, cashew nuts, onions, and curry powder.

Prepared with your choice of Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp, add 2.00 Cup, 4.00 Bowl
COCONUT SOUP 6.00 12.00
Coconut milk, mushrooms, bamboo shoots, galangal, and cilantro

LEMONGRASS SOUP 6.00 12.00
Lemongrass, kaffir lime leaves, galangal, mushrooms, onions, and cilantro

SALMON COCONUT SOUP 7.00 14.00
Coconut milk, salmon, mushrooms, bamboo shoots, galangal, and cilantro.

BASIL CATFISH* 18.00
Battered deep-fried catfish sautéed with bell peppers, bamboo shoots, squash, string beans, mushrooms, and sweet basil.

CHILI PASTE SEAFOOD* 18.00
Prawns, scallops, calamari, salmon, and vegetables sautéed with chili paste.

GARLIC PRAWNS 18.00
Prawns, butter, garlic, cilantro, shrimp paste, tomato paste, and black pepper. Served with vegetables.

SEAFOOD COMBO* 28.00
Prawns, scallops, calamari, salmon, and vegetables sautéed with red curry paste and coconut milk.

GRILLED SALMON* 18.00
Grilled salmon served with sautéed noodles, shiitake mushrooms, bell peppers, and onions. (Allow up to 10 minutes to prepare)

KEBABS 29.00
Grilled prawns and scallops. Served with a side of vegetables and cilantro-lime sauce. (Allow up to 10 minutes to prepare)

* Dish prepared medium spicy.

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