





Chef Special

Century Eggs Combo Tray

\$27

[Chicken, pork, <Beef Add \$1>]

Stir-fried with Garlic, chill, basil topped, double fried egg, sliced Century egg and rice

Spicy Basil Combo Tray

\$20

[Chicken, pork, <Beef Add \$1>]

Stir-fried with Garlic, chill, basil topped, double fried egg, and rice

Garlic Combo Tray

\$20

[chicken, pork, <beef, prawns _ Add \$1>]

Steamed rice topped with stir-fried garlic pepper and omelet

B.B.Q Chicken Combo

Papaya salad with prawns, B.B.Q chicken, and sticky rice

Iron Plate Dried Noodles

Tossed rice noodles with ground pork and fish balls on the iron plate

House Seafood

ButterflyFish ปลาลุยสวน

\$27

Iron Plate Dried

Century Eggs Combo

Crispy Fried whole fresh trout topped with authentic house special sauce

Garlic Tilapia

\$27

Deep Fried fresh topped with garlic pepper sauce

\$27

Spicy Whole fish ปลาราดพริก

Deep-fried whole tilapia topped with Crispy Basil in Spicy Sweet and Sour sauce

Ginger Whole Fish

\$27

Deep-fried whole tilapia topped with shredded pork in garlic ginger sauce

\$25

Seafood Hot Platel Sautéed Combination of seafood with green bean in spicy ginger sauce

Pla Dook Pad Phed ปลาดุกผัดเผ็ด

\$19

Fried Catfish (fillet) sauteed with sweet chili sauce and basil







house appetizers

Crab Rolls หอยจือ

\$16

Golden fried stuffed fresh crab meat with ground pork, water chestnut, garlic pepper served with sweet plum ginger sauce

Fish Cake ทอดมันปลา

\$12

Deep fried ground fish mixed with red curry paste and kaffir lime leaves served with sweet cucumber sauce

Fried Rolls ปอเปี๊ยะทอด

\$11

Delicious traditional vegetable fried rolls served with sweet chili sauce

Golden TOFU

\$12

Deep fried tofu served w/ sweet & sour sauce, cucumber

Crispy Veggie Combo

\$14

Fried sweet potatoes, taro, server w/ peanut sweet & sour sauce Crispy Rolls

CornCake ข้าวโพดทอด

\$12

Deep fried corn seed mixed in flour curry paste, kaffir lime leaves, served with sweet chili sauce and peanut

Chicken

Chicken Wings (wet or dry)

\$14

Crispy Fried Chicken with traditional Thai sauce

Chicken Satay ไก่สเต๊ะ

\$12

Grilled chicken white meat served w/ cucumber salad and peanut sauce

Tofu Satay

\$12

Grilled Tofu served w/ cucumber salad and peanut sauce

Grilled Beef Ball ลูกชิ้นปั๋งเนื้อ

\$12

Grilled beef balls with tamarind sauce/cucumber

Grilled Pork Ball ลกชิ้นปั๋งหม

S12

Grilled pork balls with tamarind sauce/cucumber

Koh Moo Yang คอหมย่าง

\$14

Grilled marinated pork neck meat served with home-made rice powder chili sauced

Beef/Pork Jerkey เนื้อหรือหมูทอด \$14

Fried sliced beef or pork served with house-special chili sauce

Crying Tiger เสือร้องไห้

\$16

Grilled rib eye beef served with rice powder chili sauce



Crab Rolls



House Salads

Papaya Salad ลับตำ [veggie, Grilled Prawns, or Pork belly] \$14

Shredded green papaya with tomatoes, chili, lime juice, garlic, peanut, and green beans

S14 Larb and [pork, chicken, or beef]

Ground pork, chicken, or beef tossed in lime juice, onion, rice powder, and basil leaves

Nam Tok นำตก [PORK 14 / BEEF 15]

Grilled sliced marinated pork or beef mixed with onion, rice powder, lime juice, and basil

YumKhorMooYang อำคอหมูย่าง \$14

Grilled pork neck mixed with onion, crispy rice powder, chili, lime juice, and basil

Yum Moo Krob ยำหมกรอบ **S14**

Crispy fried pork belly tossed in lime juice, rice powder, and onion

Yum Woon Sen ยำวันเส้น **S14**

Glass noodles mixed with lime juice, onion, ground chicken, chili, and peanuts

Seafood salad ยำทะเล

\$15

Combination of seafood mixed with white onion, chili, celery, and lime dressing

ThreeMushroomSalads (warm) ยำเห็ดสามอย่าง \$14

Tossed with Three kinds of mushrooms warm, celery, red onion, ginger, cilantro, and lime dressing

House Green salads

Fresh garden vegetables with boiled egg, tomato, cucumber, avocado, white onion, and corn served with homemade dressing

PapayaSalad w/ Pork Belly





Larb



Thai-Style Soups

Tomkha ตับข่า

Coconut milk-based soup with lemongrass, kaffir lime leaves

TomYum ຕັນຍຳ

Traditional spicy and sour soup with lemongrass, mushrooms, and kaffir lime leaves

CHOICE OF

CHICKEN / PORK / VEGGIE \$15

PRAWNS \$17

Spicy Seafood Soup [Poh tak]

\$19

Combination Seafood in Spicy & Sour Soup, Prawns, scallops, calamari, mussels, and Fish

Tom Zapp Kra Dook Moo ຕັນເເຮັບກຣະດູກหນູ \$17

Spicy and sour soup with well stewed pork spare ribs, chili, rice powder





Pan-fried noodles and Fried rice

PadThai ผัดไท

Traditional Thai-style pan-fried rice noodles, with tofu, egg, peanut, beansprout, and chive

Pad Kee Mao ผัดขึ้นมา

Spicy pan-fried rice noodles with onion, chili, beansprout, bell pepper, and basil

Pad See Ew ພັດซีວິ້ວ

Pan-fried flat noodles with Chinese broccoli, egg, garlic, and black soy sauce

Rad Nah ราดหน้าหมูหมัก

Pan-fried thick rice noodles topped with vegetables, marinated pork in gravy sauce

FriedRice ข้าวผัด

Fried rice with egg, garlic, onion cilantro

Basil Fried rice ข้าวผัดกะเพราคลุก

Pan Fried with chili garlic and basil

CHOICE OF

CHICKEN / PORK/ VEGGIE \$14

BEEF / PRAWNS \$16, SEAFOOD \$17

Crab fried Rice ข้าวผัดปู

Fried rice with egg, garlic, onion, cilantro, and crab meat

Pineapple fried rice ข้าวผัดสับปะรถ

Pan Fried rice with prawns, Cashew nuts, and pineapple

\$22

\$20



Main dishes

BasilPorkBelly	ผัดกระเพราหมูกรอบ	\$16
	k belly, garlic, chili, and basil leaves	

Green + Pork belly คะนั่วหมูกรอบ \$16

Stir-fried crispy pork belly, garlic, chili, and Chinese broccoli

B.B.Q. Chickens ໄດ່ຍ່ານ \$16

Thai Omelet [Ground pork, Crab meats] PORK 14 / CRAB 18



Pad Broccoli ผัดบล็อกโคลี่

Sauteed fresh broccoli with garlic oyster sauce

Pad Makuer Tofu ພັດນະເขືອ

Stir-fried eggplant with garlic chili and basil leaves

Pad Kra Prow ผัดกะเพรา

Stir-fried with garlic, fresh chili, and basil leaves

Pad Gratiem ผัดกระเทียม

Pan-fried with garlic, pepper, and cilantro

Pad Prik Khing ผัดพริกขิง

Sauteed house-made chili paste with green bean, bell pepper, and basil leaves

Pa-Ram ws:sau

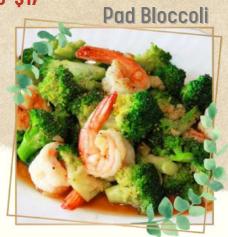
Sautéed mixed vegetables with a choice of meat topped with sweet curry peanut sauce

CHOICE OF

CHICKEN / PORK/ VEGGIE \$14

BEEF / PRAWNS \$16, SEAFOOD \$17







House Curries

Pumpkins Curry แกงฟักทอง

Coconut red panang curry, pumpkins and basil

Pineapples Curry แกงสับปะรถ

Coconut red panang curry with pineapples

Yellow Curry แกงกะหรื่

Coconut yellow curry with potatoes, yellow onion, and carrots

Green Curry แถงเขียวหวาน

Coconut green curry with zucchini, bamboo shoot, red bell peppers, and kaffir lime leaves

CHOICE OF

CHICKEN / PORK/ VEGGIE \$14

BEEF / PRAWNS \$16, SEAFOOD \$17

Side Order

Sautéed Fresh Green Bean	\$10
Sautéed Fresh Chinese broccoli	\$10
Steamed Rice Noodles (Flat or Thin /Egg Noodles)	\$5
Jasmine Steamed Rice	\$3
Brown Rice	\$5
Garlic & Ginger Rice	\$5
Golden Spoon rice	\$5
Sticky Rice	\$3
Peanut Sauce	\$5
Fried egg	\$3

Sall Fresh Green



Green Curry

House Noodles Soup

Golden Spoon Noodle soup Ground meat and Sliced meat with the fish ball

Ground meat and Sliced meat with the fish bal in-house special soup

Tom Yum Noodles soup ก๋วยเตี๋ยวตับยำ

Ground pork, steamed pork tender in spicy & sour soup

Chicken Noodles Soup ก๋วยเตี๋ยวไก่

Ground chicken, Sliced chicken, bean sprout in clear soup

CHOICE OF NOODLES

small rice noodles / flat rice noodles / egg noodles

Golden Spoon Noodle soup



Golden spoon Desserts

Sweet Sticky Rice with Durian	\$10
ข้าวเหนียวทุเรียน	
Sweet Sticky Rice with Mango (Seasonal)	\$10
ข้าวเหนียวมะม่วง (ตามฤดูกาล)	
Ice cream w/sweet sticky rice [choice: vanilla/mango/coconuts]	\$10



Soft Drinks



