

# Appetizers

- |   |             |  |              |
|---|-------------|--|--------------|
| <b>A1. Fresh Summer Rolls</b>   | <b>6.95</b> | <b>A12. Yummy Lettuce</b>  | <b>8.95</b>  |
| Shrimp, shredded carrot, cucumber, fresh lettuce, sweet basil leaves, wrapped in rice paper. Served with House Special Turnip Sauce topped with crushed peanuts. - <b>Available Vegetarian.</b> |             | Shrimp, minced chicken, vegetable, sweet and sour sauce, cradled in lettuce leave and top with crispy rice vermicelli.                       |              |
| <b>A2. Thai Spring Rolls</b>  | <b>5.95</b> | <b>A13. Tofu Triangles</b>   | <b>5.95</b>  |
| Crispy spring rolls, filled with chicken, vegetable, scallion and cilantro. Served with house turnip sauce. <b>Available Vegetarian</b>   |             | Golden fried tofu. Served with turnip sauce and crushed peanut.  |              |
| <b>A3. Satay chicken or Beef</b>  | <b>7.95</b> | <b>A14. Shumai</b>   | <b>6.95</b>  |
| Charcoal grilled chicken or beef on bamboo skewers. Served with Thai peanut sauce and cucumber relish.  |             | Homemade wonton skin dumpling, filled with shrimp and veggies. Served with House Ginger Sauce.   |              |
| <b>A4. Thai Ravioli (steamed or fried)</b>  | <b>5.95</b> | <b>A15. Crab Rangoon</b>   | <b>6.95</b>  |
| A delightful Thai style ravioli filled with pork and shrimp. Served with house ginger sauce.  |             | Home made fried wontons filled with cream cheese, crab meat, pickles. Served with turnip sauce.  |              |
| <b>A5. Tod Mun*</b>   | <b>6.95</b> | <b>A16. Golden Triangles</b>   | <b>5.95</b>  |
| Fried shrimp cakes mixed with Thai spices and herbs. Served with Cucumber relish and crushed peanuts.   |             | Triangle spring rolls filled with vegetable and spices. Served with turnip sauce.  |              |
| <b>A6. Salmon Spring Rolls</b>  | <b>8.95</b> | <b>A17. Na-Tang</b>  | <b>8.95</b>  |
| Crispy spring rolls filled with salmon, scallion, cilantro, and drizzled with soy caramel sauce.  |             | Minced pork and shrimp simmered in a sauce of coconut milk, garlic and crushed peanut with crispy jasmine rice for dipping                   |              |
| <b>A7. Honey glazed Spareribs</b>   | <b>8.95</b> | <b>A18. Scallion Pancake</b>   | <b>5.95</b>  |
| Grilled spareribs marinated in herbs with house special honey glazed.   |             | Home made vegetarian scallion pancake. Served with ginger sauce.   |              |
| <b>A9. Cozy Shrimps</b>   | <b>6.95</b> | <b>A19. Karee Puff</b>   | <b>6.95</b>  |
| Whole shrimp spring rolls marinated in herbs, serve with turnip sauce.  |             | Thai style puff pastry filled with chicken, potato, onion, and curry powder. Served with cucumber relish.                                    |              |
| <b>A10. Chive Dumpling- (Steamed or Fried)</b>  | <b>6.95</b> | <b>A20. Steamed Mussels</b>  | <b>8.95</b>  |
| Vegetarian dumplings filled with chives. Served with spicy ginger sauce.  |             | Green shell mussels steamed in aromatic herbs and white wine, serve with sweet and sour chili sauce.   |              |
| <b>A11. Tempura</b>   |             | <b>A21. Combo Platter</b>  | <b>15.95</b> |
| Thai style tempura with sweet chili sauce.  |             | A platter of chicken and beef satay, spring rolls, vegetable rolls, cozy shrimps, tofu triangles, golden triangles, raviolis, and spareribs. |              |
| <b>Soft Shell Crab</b>  | <b>8.95</b> |  |              |
| <b>Shrimps</b>  | <b>7.95</b> |  |              |
| <b>Vegetables</b>   | <b>6.95</b> |  |              |

# Soup

- |   |             |   |             |
|---|-------------|---|-------------|
| <b>A22. Tom Yum Goong*</b>  | <b>3.95</b> | <b>A25. Seafood Rice Soup</b>   | <b>4.50</b> |
| Hot and sour soup with shrimp, lemon grass, kaffir lime leaves, lime juice, tomatoes, mushroom, and cilantro. Available with Chicken or Vegetarian. |             | Assorted seafood and rice in chicken broth with celery and garlic oil.  |             |
| <b>A23. Tom Khar Gai</b>  | <b>3.95</b> | <b>A26. Liang Soup*</b>   | <b>4.50</b> |
| Chicken in Thai Coconut soup, with lemon grass, galangal, baby corn and mushroom.   |             | Shrimps, spinach and vegetable in mildly spiced broth fragrance with basil.   |             |
| <b>A24. Cucumber Egg Drop Soup</b>  | <b>3.95</b> | <b>A27. Wonton Soup</b>   | <b>3.95</b> |
| Egg drop soup with fresh cucumber, shrimp, snow pea, baby corn, black mushroom, and carrot.   |             | Thai style wonton soup with choice of pork or shrimp in clear chicken broth, lettuce, chopped parsley and scallion. |             |

# Salads

- |  |              |
|--|--------------|
| <b>A28. Som Tum Papaya with Sticky Rice**</b>  | <b>10.95</b> |
| Shredded green papaya, shrimp, tomato, and peanut are tossed in spicy Thai chili-lime dressing. Complement with fresh vegetable and sticky rice.       |              |
| <b>A29. Yum Nua*</b>   | <b>11.95</b> |
| Sliced charcoal grilled beef on bed of lettuce, cucumber, mushroom, onion, tomato, scallion, and mint leaves in spicy lemon dressing with mint leaves. |              |
| <b>A30. Plar Goong*</b>  | <b>12.95</b> |
| Blushing fresh shrimp tossed in lime juice and sweet chili sauce with lemon grass, mushroom, onion, tomato, scallion, red pepper and mint leaves.      |              |
| <b>A31. Bangkok Salad</b>  | <b>8.95</b>  |
| Grilled Chicken, sliced tofu, hard boil eggs, croutons, fresh green, and peanut sauce.   |              |
| <b>A32. Fenway Salad</b>   | <b>7.50</b>  |
| Romaine lettuce, cucumber, tomato, red and green pepper, crouton, and house citrus dressing.   |              |

\* Spicy, \*\* Hot and Spicy. We can alter the spiciness to your preference.

# House Specials

Rice is recommended with all main dishes.

Steamed Jasmine rice 1.00 Brown Rice 1.50 Sticky Rice 2.00

<b>H1. Seafood Volcano</b>	17.95
Chunks of salmon, shrimp, sea scallop, squid and mussel in spicy Choo Chee curry sauce with bok choy, green bean, pepper, sweet basil and chiffanade kiffir lime leaves.	
<b>H2. Old Lady Spicy** - Chicken, pork or Tofu</b>	13.95
<b>OldLady Spicy ** - Shrimps</b>	15.95
A popular spicy Thai dish with roasted Thai eggplant, red and green pepper, green bean and sweet basil in the Chef's Spicy Special Sauce.	
<b>H3. Poo Pad Pong-Garee</b>	18.95
A quick stir-fried Maryland soft shell crab and crab claws with large shrimp, onion, red and green peppers, scallion, egg, curry powder in the Chef's Special Sauce.	
<b>H4. Bird of Paradise*</b>	17.95
Chunks of salmon, shrimp, sea scallop, squid, mussel and vegetable are steamed in hot and sour broth spiced with lemon grass, kaffir lime leaves and Thai basil.	
<b>H5. Siamese Twins*</b>	14.95
Shrimp and sliced chicken, pineapple chunk, pepper, water chestnut, onion, and scallion sautéed in a spicy-sweet and sour sauce.	
<b>H6. Mango Curry*</b>	13.95
Ripe mango, sliced chicken, summer squash, onion, red and green pepper simmered in coconut milk and Thai yellow curry.	
<b>H7. Lady in green*</b>	18.95
Fresh Atlantic salmon fillet wrapped in Napa cabbage, steamed until perfection with steamed asparagus, cauliflower, broccoli and topped with mild yellow curry and vegetable tempura.	
<b>H8. Shrimps Scampi*</b>	15.95
Large shrimp, quick stir fried in traditional Thai spices with pineapple, tomato, onion, scallion, egg, and Thai yellow curry.	
<b>H9. Fisherman's Madness**</b>	16.95
Shrimp, sea scallop, squid, and green mussel, with mushroom, pepper, onion, fresh sweet basil, stir fried in hot chili sauce.	
<b>H10. Gaprow Chicken or beef**</b>	12.95
Minced chicken or beef in spicy chili-garlic sauce with red pepper, onion, and fresh sweet basil.	
<b>H11. Larb Chicken or Larb Beef**</b>	13.95
Minced chicken or beef mixed with ground roasted jasmine rice, red onion, mint leaves, chopped scallion and cilantro in spicy lime dressing. Served with sticky rice.	
<b>H12. Sizzling Combo</b>	16.95
Sautéed sliced beef, chicken, large shrimp and sea scallop with assorted vegetable, served on a sizzling hot plate.	
<b>H13. Thai Chili Fish**</b>	17.95
Lightly battered and deep fried Haddock fillet topped with our Thai style spicy and sweet chili sauce, and crispy sweet Basil leaves.	
<b>H14. Racha Seafood **</b>	16.95
Shrimp, squid, sea scallop, mussel, onion, pepper, baby corn, broccoli, and scallion are sautéed in tangy and spicy 'Sri Racha' sauce. Served in a crispy tortilla bowl.	
<b>H15. Three Stooges *</b>	16.95
Shrimp, chicken, and beef are sautéed in light plum sauce with lemon grass, ginger, onion, pineapple, mushroom, red pepper and scallion. Topped with crispy basil leaves and crispy rice vermicelli, served in a crispy tortilla bowl.	
<b>H16. Caramelized Salmon Noodle</b>	16.95
Charcoal grilled salmon fillet on steamed rice vermicelli, with green bean, red pepper in ground peanut curry sauce topped with tangy caramelized glaze, crisp shallot, sesame seed, and fresh herb.	

\* Spicy, \*\* Hot and Spicy. We can alter the spiciness to your preference.  
Please notify your server for any food allergy you may have.

# From the Gulf

<b>G1. Virgin Island *</b>	Shrimp in Thai red curry sauce with, fresh young coconut meat, red pepper sweet basil leaves, Napa cabbage, and top with kaffir lime leaves. Served in fresh coconut shell.	<b>17.95</b>
<b>G2. Lobster Pad Ped **</b>	Sauteed chunks of lobster and shrimp in mild red curry, summer squash, zucchini, egg plant, green bean, bamboo strip, red and green pepper, sweet basil and topped with pepper corn and chiffanade kaffir lime leaves.	<b>20.95</b>
<b>G3. Choo Chee Fisherman **</b>	Chunks of salmon, shrimp, sea scallop, squid and mussel in spicy Choo Chee curry sauce aromatized with kaffir lime leaves, peppers and sweet basil.	<b>16.95</b>
<b>G4. Chili Scallops **</b>	Sautéed sea scallops with fresh chili, bamboo shoot, mushroom, onion, red and green peppers and scallion.	<b>15.95</b>
<b>G5. Three Taste Shrimps *</b>	Golden fried shrimp or charcoal grilled fresh Atlantic salmon steak in authentic Thai flavor of three tastes; sweet, sour and spicy with Thai spices and herbs, topped with chopped scallion and cilantro.	<b>15.95</b>
<b>Three Taste Salmon *</b>		<b>18.95</b>
<b>G6. Chili Shrimps **</b>	Golden fried shrimps topped or Charcoal grilled fresh Atlantic salmon fillet with a special blend of Thai herbs in hot chili oil, red and green peppers, topped with crispy basil leaves.	<b>15.95</b>
<b>Chili Salmon **</b>		<b>18.95</b>
<b>G7. Shrimps Cashew *</b>	Large succulent shrimp sautéed with cashew nut, chunk of pineapple, scallion, onion, mushroom, red and green pepper, and a touch of dried chili.	<b>15.95</b>
<b>G8. Salmon Choo Chee **</b>	Charcoal grilled fresh Atlantic salmon steak topped with Thai hot Choo Chee curry sauce, snow pea, green pea, onion, tomato, carrot, zucchini, summer squash, red and green pepper, sweet basil and chiffanade kaffir lime leaves.	<b>18.95</b>
<b>G9. Shrimps de Emerald</b>	Quick stir-fried large shrimp glazed in fragrant a ginger sauce with scallion, red pepper and mushroom on a bed of crispy green broccoli.	<b>15.95</b>
<b>G10. Seafood Dynasty</b>	Sautéed shrimp, squid and scallop with cashew nut, celery, mushroom, broccoli, red pepper and scallion in mild tangy sauce.	<b>15.95</b>
<b>G11. B.B.Q. Seafood*</b>	Charcoal grilled fresh shrimp, sea scallop, squid and chunks of salmon with onion, tomato, broccoli, pineapple chunk and pepper topped with House Special Chili Sauce.	<b>15.95</b>
<b>G12. Blue Lagoon*</b>	Crispy Maryland soft shell crab topped with pineapple chunk, tomato, onion, broccoli, cauliflower, in special mild yellow curry and egg sauce.	<b>18.95</b>
<b>G13. Tamarind Fish</b>	Lightly battered and deep fried Haddock fillet in a sweet and sour tamarind sauce with baby corn, shredded ginger, onion, pineapple chunk, red and green pepper, snow pea, green pea and scallion.	<b>17.95</b>
<b>G14. Ginger Fish</b>	Lightly battered and deep fried Haddock fillet with an aromatic ginger glaze, shredded ginger, Chinese wood ear mushroom, shiitake mushroom, onion, pepper and scallion.	<b>17.95</b>
<b>G15. Green Ocean Salmon</b>	Charcoal grilled fresh Atlantic salmon steak with quick stir-fried of fresh assortment of vegetable, pineapple chunk in House Special Sauce.	<b>18.95</b>
<b>G16. Hot and Sour Seafood Pot *</b>	Chunk of salmon, shrimp, sea scallop, mussel, and squid simmered in coconut broth with lemon grass, kaffir lime leaves, galangal, celery, mushroom, pepper, fresh chili and lime juice.	<b>16.95</b>

\* Spicy, \*\* Hot and Spicy. We can alter the spiciness to your preference.  
Please notify your server for any food allergy you may have.

# Poultry

<b>P1. Bangkok Duck</b>		<b>18.95</b>
Crispy half boneless roasted duck sliced and glazed with chef's tangy caramelized sauce. Complemented with sautéed of assorted fresh vegetable and pineapple chunk.		
<b>P2. Roasted Duck Curry *</b>		<b>15.95</b>
Sliced boneless roasted duck with pineapple chunk, tomato, pepper, and fresh sweet basil simmered in fruity and spicy Thai Red Curry sauce.		
<b>P3. Tamarind Duck</b>		<b>15.95</b>
Sautéed sliced boneless roasted duck in sweet tamarind sauce with pineapple chunk, onion, tomato, mushroom, shredded ginger, green pea, snow pea, red and green pepper, and scallion.		
<b>P4. Duck Chili*</b>		<b>15.95</b>
Sautéed sliced boneless roasted duck in spicy, sweet and sour sauce with onion, tomato, dried chili mushroom, shredded ginger, pineapple chunk, scallion and topped with roasted cashew nuts.		
<b>P5. Duck Choo Chee**</b>		<b>15.95</b>
Roasted duck, zucchini, summer squash, snow pea, green pea, onion, tomato, carrot, fresh basil leaves, chiffanade kaffir lime leaves, and Thai hot Choo Chee Curry.		
<b>P6. Rama Duck*</b>		<b>18.95</b>
Sliced Boneless roasted half duck on bed of fresh watercress and topped with baby corn, mushroom, bamboo shoot, tomato, snow pea and ground peanut in spiced peanut-sauce.		
<b>P7. Chicken Cashew Nuts* or Almonds</b>		<b>13.95</b>
Sautéed chicken, pineapple chunks, red and green peppers, onion, mushrooms, scallion, and roasted cashew nuts or Almonds.		
<b>P8. Pine Nut Chicken</b>		<b>13.95</b>
Tender sliced chicken sautéed with assorted vegetables in fragrant House Ginger Sauce and topped with roasted pine nut.		
<b>P9. Lemon Chicken</b>		<b>13.95</b>
Marinated medallion chicken breast lightly dipped in Thai style tempura powder and fried until golden brown, on a bed of lettuce and topped with Lemon Sauce.		
<b>P10. Chicken Mermaid**</b>		<b>14.95</b>
Marinated chicken breast wrapped with fresh asparagus, topped with red peppers, fresh sweet basil leaves, chiffanade kaffir lime leaves, in spicy Thai Green Curry sauce.		

# Beef and Pork

<b>B1. Spicy Babe Ribs**</b>		<b>14.95</b>
Oven roasted boneless pork ribs stir-fried in hot chili with Thai Spices and Herbs, onion, mushroom, bamboo shoot, green bean, pepper and sweet basil leave.		
<b>B2. Sweet and Sour Spareribs</b>		<b>14.95</b>
Stir-fried oven roasted boneless spareribs with onion, tomato, cucumber, pineapple chunk, green and red pepper, mushroom, scallion, in House Special Sweet and Sour Sauce.		
<b>B3. Spicy String Beans*</b>		<b>13.95</b>
Tender sliced pork in mild red curry sauce, green bean, snow pea, roasted cashew nut, ground peanut and assorted pepper.		
<b>B4. Honey Pork</b>		<b>12.95</b>
Sliced tender pork loin, tomato, pineapple, baby corn, mushroom, snow pea, and scallion are sautéed in honey and soy sauce.		
<b>B5. Num-Tok ** ( Beef or Pork )</b>		<b>13.95</b>
Charcoal grilled beef or pork with ground roasted jasmine rice, red onion, mint, chopped scallion, cilantro, with spicy lime dressing, on a bed of fresh lettuce.		
<b>B6. Beef Macadamia</b>		<b>14.95</b>
Marinated cubes of tender beef stir-fried with assorted mushroom, red pepper, shredded ginger, scallion on a bed of fresh watercress and topped with macadamia nuts.		
<b>B7. Tender Beef Pepper*</b>		<b>13.95</b>
Marinated sliced tender beef, assorted mushrooms, red and green pepper, scallion, and hot chili.		

Rice is recommended with all main dishes. Steamed Jasmine Rice 1.00 Brown Rice 1.50 Sticky Rice 2.00

\* Spicy, \*\* Hot and Spicy. We can alter the spiciness to your preference.  
Please notify your server for any food allergy you may have.

# Curry Dishes

Chicken, Beef, Pork or Tofu 11.95  
Vegetarian Ham or Shrimps or Duck 13.95

- C1. Red Curry\*\***  
Thai eggplant, bamboo shoot, green pepper, red pepper, green bean, fresh basil, coconut milk and Thai red curry.
- C2. Green Curry\*\***  
Thai eggplant, bamboo shoot, green pepper, red pepper, green pea, fresh basil, coconut milk and Thai green curry.
- C3. Yellow Curry\***  
Yellow squash, pineapple, tomato, onion, red pepper, green pepper, coconut milk and Thai yellow curry.
- C4. Masaman Curry\***  
Butternut squash, potato, onion, carrot, red pepper, green pepper, carrot, peanut, coconut milk and Masaman curry.
- C5. Panang Curry\*\***  
-Chicken, beef or tofu 13.95  
-Shrimps or Vegetarian Ham 15.95  
-Duck ( half boneless duck ) 18.95  
Snow pea, pepper, green pea, green bean, bamboo shoot, fresh sweet basil leaves and topped with chick peas, chiffanade kaffir lime leaves and Thai Panang curry.

## Create A Gourmet Original

Chicken, Beef, Pork or Tofu 11.95  
Vegetarian Ham or Shrimps or Duck 13.95  
This item [] extra \$0.50

- |  |   |
|--|---|
| <b>[G1] Asparagus</b><br>Fresh asparagus, tomato, mushroom in house special sauce.   | <b>G8. Broccoli</b><br>Broccoli, mushroom, carrot, stir fried in oyster sauce.                            |
| <b>[G2] Basil **</b><br>Mushroom, onion, red and green pepper, fresh basil in chili garlic sauce.                              | <b>G9. Pineapple</b><br>Pineapple, tomato, snow pea, onion, pepper and curry powder                       |
| <b>[G3] Ginger *</b><br>Shredded ginger, mushroom, onion, pepper, scallion in soy sauce.                                       | <b>G10. Rama Garden</b><br>Steamed vegetable, your choice of meat, House peanut Sauce.                    |
| <b>[G4] Bok Choy</b><br>Stir-fried fresh bok choy and garlic in light House Special Sauce.                                     | <b>G11. Snow Peas</b><br>Snow pea, mushroom, tofu, scallion in oyster sauce.                              |
| <b>[G5] Garlic</b><br>Tomato, onion, pepper, garlic, cashew stir-fried in garlic sauce on bed of lettuce.                      | <b>G12. Spicy Bamboo Shoots *</b><br>Bamboo shoot, pepper, mushroom, scallion and hot chili sauce.        |
| <b>[G6] Spicy Eggplant **</b><br>Sliced Thai eggplant, fresh basil, garlic, hot chili, sautéed with yellow bean and soy sauce. | <b>G13. Sweet and Sour</b><br>Cucumber, tomato, pineapple, onion, scallion, pepper, sweet and sour sauce. |
| <b>G7. Baby Corn</b><br>Baby corn, bamboo shoot, mushroom, scallion in oyster sauce.   | <b>G14. Vegetable Sauté</b><br>Sautéed assorted vegetable and garlic in oyster sauce.                     |

## Vegetarian and Tofu Dishes

Vegetarian Ham 2.00 extra, Tofu extra 1.00

- |  |                              |
|--|------------------------------|
| <b>V1. Tofu Delight</b><br>Soft tofu, shrimp, red and green pepper, green pea, carrot simmered in a light soy gravy sauce.<br><b>Available without shrimp.</b>   | <b>14.95</b><br><b>12.95</b> |
| <b>V2. Larb Tofu**</b><br>Chopped fried tofu with ground roasted jasmine rice, red onion, mint leaves, chopped scallion and cilantro in spicy lime dressing. Served with sticky rice.                                      | <b>13.95</b>                 |
| <b>V3. Healthy Tofu</b><br>Sautéed soft tofu triangle, shitake mushrooms and Chinese broccoli in oyster sauce. Topped with crisp shallot.  | <b>13.95</b>                 |
| <b>V4. Paradise Garden*</b><br>Zucchini, bamboo strip, summer squash, Thai eggplant, cauliflower, snow pea, green bean, green and red pepper, and sweet basil leaves in a mild red curry sauce.                            | <b>12.95</b>                 |
| <b>V5. Tamarind Tofu</b><br>Sautéed soft tofu triangles, mushroom, baby corn, pineapple chunks, snow pea, onions, tomato, shredded ginger, green pea, red and green pepper, and scallion in sweet and sour tamarind sauce. | <b>12.95</b>                 |
| <b>V6. Vegetable Curry*</b><br>Assorted fresh vegetables in spicy red curry sauce.   | <b>10.95</b>                 |

# Noodles

Vegetarian Ham or Shrimps only dishes add \$ 2.00

<b>N1. Mhee Thai*</b>	Rice vermicelli, shrimp, chicken, spiced tofu bits, Chinese chive, bean sprout sautéed in Chef's special Tamarind sauce, topped with egg, crisped shallot and fresh herb.	<b>11.95</b>
<b>N2. Pad Thai</b>	Rice noodle, shrimp, chicken, egg, scallion, bean sprout, ground peanut.	<b>10.95</b>
<b>N3. Pad Thai Country Style *</b>	Authentic version of Pad Thai, plus turnip and spiced tofu bits.	<b>10.95</b>
<b>N4 Vegetable Pad Thai</b>	Rice noodle stir-fried with tofu, assorted vegetables, pineapple chunks, egg and ground peanuts.	<b>10.95</b>
<b>N5. Seafood Pad Thai *</b>	Rice noodle, assorted seafood, egg, spiced tofu bits, minced turnip, bean sprout, scallion, and ground peanut.	<b>14.95</b>
<b>N6. Jade Noodle</b>	A special green noodle, stir fried with shrimp, mushroom, pepper, sprout, and scallion.	<b>11.95</b>
<b>N7. Pad Woon Sen</b>	Bean thread noodle, stir fried with pork, shrimp, egg, green pea, baby corn, carrot, mushroom, celery, snow pea, sprout and scallion.	<b>11.95</b>
<b>N8. Drunken Noodle **</b>	Flat rice noodle, green bean, pepper, onion, fresh basil, hot chili. (choose: chicken, beef, pork, or tofu)	<b>10.95</b>
<b>N9. Pad See-Ew</b>	Flat rice noodle, broccoli, carrot and egg. (Chinese broccoli available upon request) (choose: chicken, beef, pork, or tofu)	<b>10.95</b>
<b>N10. Jersey Street Noodle</b>	Whole wheat noodle, chicken, mushroom, onion, red pepper, carrot, bean sprout and scallion.	<b>10.95</b>
<b>N11. Kau Gai</b>	Flat rice noodle, egg and chopped scallion. (choose: chicken, beef, pork, or tofu)	<b>10.95</b>
<b>N12. Yellow River</b>	Yellow Noodle, assorted seafood, pepper, mushroom, onion, carrot, bean sprout and scallion.	<b>14.95</b>
<b>N13. Basil Pad Thai *</b>	House special Pad Thai, assorted seafood, egg, and aromatized with fresh basil leaves.	<b>14.95</b>
<b>N14. Crispy Pad Thai</b>	Crispy yellow noodle, shrimp, chicken, egg, stir fried in Pad Thai sauce topped with ground peanut and cilantro.	<b>11.95</b>
<b>N15. Noodle Aspar</b>	Wide rice noodle, shrimp, asparagus, shitake mushroom, egg and Chef's special sauce	<b>11.95</b>
<b>N16. Khoa Soi *</b>	Flat egg noodle, spicy yellow curry sauce, scallion, cilantro, and garlic.	<b>11.95</b>

# Fried Rice

Substitute for Brown Rice in a Fried Rice dish add \$ 0.50

<b>F1. Thai Fried Rice</b>	Shrimps, chicken, egg, onion, broccoli, carrot, and tomato served with slices of cucumber.	<b>10.95</b>
<b>F2. Basil Fried Rice *</b>	Fresh basil leaves, red pepper, red onion with hot chili sauce. (choose: chicken, beef, pork, or tofu)	<b>10.95</b>
<b>F3. Pik Pow Fried Rice</b>	Stir-fried rice, egg, red onion, pepper in a sweet and spicy chili sauce. (choose: chicken, beef, pork, or tofu)	<b>10.95</b>
<b>F4. Pineapple Fried Rice</b>	Shrimp, chicken, pineapple, raisin, baby corn, snow pea, green pea, tomato, onion, carrot, egg and curry powder.	<b>10.95</b>
<b>F5 Vegetable Fried Rice</b>	An assortment of garden fresh assorted vegetable & pineapple chunks stir-fried with rice and egg.	<b>10.95</b>
<b>F6. Mango Fried Rice</b>	House Special fried rice with ripe mango, large shrimp, chicken, egg, shredded ginger, carrot strip and green peas, topped with roasted almond, chopped scallions and cilantro.	<b>13.95</b>
<b>F7. Hawaiian Fried Rice</b>	A tasty fried rice with fresh shrimp, crab meat, crab claw, egg, green pea, shredded carrot, onion, top with roasted pine nuts, scallion and cilantro.	<b>15.95</b>
<b>F8. Bangkok Fried Rice</b>	Thai style fried rice with Chinese broccoli, tomato, onion, egg and your choice of meat. (choose: chicken, beef, pork, or tofu)	<b>11.95</b>
<b>F9. Grapow Fried Rice **</b>	A spicy fried rice with ground chicken or beef, pepper, red onion and fresh sweet basil.	<b>12.95</b>

## Sides

Jasmine Rice	\$1.00
Brown Rice	\$1.50
Sticky Rice	\$2.00
Peanut Sauce	\$1.00
House Sweet 'n' Sour Sauce	\$1.00
Steamed Vegetable	\$3.00

## Beverages

Thai Ice Tea	\$2.95
Thai Ice Coffee	\$2.95
Cha Manaw (Lime Thai Iced Tea)	\$3.50
Homemade Limeade	\$3.50
Unsweetened Thai Iced Tea	\$1.95
Sparkling Water	\$3/\$4/\$5
Thai Hot Tea	\$1.95
Jasmine Tea, Green Tea	\$1.95
Hot Coffee	\$2.50
Coke, Diet Coke, Sprite, Ginger Ale	\$1.50

## Desserts

Thaitation Crispy Mango Rolls	\$7.50
Thaitation Coconut Mousse with Mango	\$7.50
Fried Ice Cream	\$5.95
Mango Split	\$7.50
Fried Banana	\$4.95
Mango with Sweet Sticky Rice (Seasonal)	\$7.95
Strawberry Cheese cake	\$7.50
Chilled Lychee, Rambutan, or Longan	\$4.95
Ice cream- Coconut, Ginger, or Green Tea	\$5.50

All Prices Subject to 7% Massachusetts Meal and Local Tax.

Prices and Products are subject to change without notice.

For your convenience, 18% gratuities may be added to a party of 5 or more.