

Lunch Menu

WEEKDAY LUNCH SPECIAL (EXCEPT HOLIDAYS)

CHOICES:	VEGETABLE/TOFU	8.50	CHICKEN, PORK, OR BEEF	8.50
	SHRIMP OR SQUID	10.50	COMBINATION SEAFOOD	12.00

Entrees

SERVED WITH STEAMED RICE; FOR BROWN RICE ADD 1.00

- L1. PAD KA-PAO *Choice of ground meat stir fried with fresh chili, minced green beans, bell peppers, onions, and hot basil leaves.*
- L2. PAD KING SOD *Ground fresh chili, shredded ginger, shiitake mushrooms, onions, zucchinies, carrots, bell peppers, and yellow soybean paste.*
- L3. SWEET AND SOUR *Tomatoes, cucumbers, zucchinies, carrots, onions, mushrooms, pineapple, bell peppers with special sweet and sour sauce.*
- L4. VEGETABLES WITH CASHEW NUTS *Mushrooms, bamboo shoots, broccoli, cashew nuts, baby corns, onions, and bell peppers.*
- L5. GARLIC AND PEPPER *Steamed broccoli and fresh lettuce topped with garlic and black pepper.*
- L6. CHICKEN CASHEW *Cashew nuts, roasted chili, onions, bell peppers, water chestnuts and sweet chili paste.*
- L7. VEGETABLE COMBINATION *Stir fried mixed vegetables with oyster sauce.*
- L8. THE EMERALD *Steamed broccoli, spinach, carrots, cabbages, zucchinies, and your choice of meat topped with delightful peanut sauce.*

Curries

SERVED WITH STEAMED RICE; FOR BROWN RICE ADD 1.00

- L9. RED CURRY *Eggplant, bamboo shoots, bell peppers, and basil leaves with Thai red curry.*
- L10. GREEN CURRY *Eggplant, bamboo shoots, bell peppers, and basil leaves with Thai green curry.*
- L11. YELLOW CURRY *Potatoes, carrots, onions, and bell peppers with Thai yellow curry.*
- L12. MUSSAMUN CURRY *Potatoes, carrots, onions, and peanuts in a richly flavored Thai mussamun curry.*
- L13. PANANG CURRY *Green beans, kaffir lime leaves, and bell peppers in sweet panang curry.*

Noodles

- L14. PAD THAI *Rice noodles stir fried with egg, green onions, beansprouts with special Pad Thai sauce.*
- L15. PAD SEE EW *Fresh wide size rice noodles with egg, flavored with sweet soy sauce, Chinese broccoli, and broccoli.*
- L16. PAD KEE MAO (DRUNKEN NOODLE) *Fresh wide size rice noodles stir fried with egg, fresh chili, onions, tomatoes, bell pepper, basil leaves, and fresh beansprout.*
- L17. PAD CURRY POWDER NOODLE *Stir fried wide size rice noodles, pineapple, cashews, raisin, diced mixed vegetables, the seasoned with curry powder.*
- L18. KAUL GAI *Wide size rice noodles, stir fried with egg, onions, mushrooms, snow peas, fresh lettuce and black pepper.*
- L19. RAD NARH *Stir fried wide size rice noodles topped with snow peas, mushrooms, carrots, zucchinies, Chinese broccoli, and broccoli in oyster gravy sauce.*
- L20. TOM YUM NOODLE 10.50
Medium size rice noodles with squid, shrimp, ground pork, crispy wonton, green onions, beansprouts, cilantro, and ground peanuts in spicy and sour soup.
- L21. KAO SOI 10.00 *Choices: Vegetable/Tofu, Chicken, Pork, or Beef* 12.00 *Shrimp or Squid*
Egg noodle, shallots, cilantro, and pickled lettuce in Kao Soi curry soup, topped with crispy egg noodles.
- L22. ROASTED DUCK WITH EGG NOODLE SOUP 10.50

Fried Rice

- L23. KAO PAD (THAI STYLE) *Typical Thai fried rice with egg, tomatoes, onions, and Chinese broccoli.*
- L24. KAO PAD SPICY BASIL *Fried rice with egg, fresh ground chili, onions, bell peppers, tomatoes, and basil leaves.*
- L25. KAO PAD CHINESE SAUSAGE *Fried rice with egg, Chinese sausage, tomatoes, diced vegetables, and onions topped with shredded dried pork.*
- L26. KAO PAD PINEAPPLE *Fried rice with egg, pineapple, raisins, cashew nuts, tomatoes, carrots, onions, and green peas.*

Lunch Specialties

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- LS1. BBQ CHICKEN 8.50
Half game hen marinated in chef's delicate barbecue sauce, roasted to perfection.
- LS2. LEMON CHICKEN 9.00
Marinated chicken lightly deep fried on a base of fresh lettuce, topped with sweet lime sauce.
- LS3. SALMON IN SPECIAL PANANG CURRY 11.50
Lightly pan fried and grilled salmon fillet, asparagus, red bell peppers, and green beans, topped with panang curry sauce and coconut milk.
- LS4. THREE FLAVORS HALIBUT 11.50
Lightly deep fried halibut served on a bed of pineapple, tomatoes, onions, bell peppers, and cucumbers; topped with spicy sweet and sour sauce and crispy basil.
- LS5. STUFFED CALAMARI WITH GREEN CURRY 11.00
Stuffed calamari, eggplant, bell pepers, bamboo shoots, and basil leaves in green curry; topped with coconut milk.
- LS6. JUMBO PRAWN WITH PANANGE CURRY 11.50
Grilled jumbo prawn, asparagus, bell peppers, and green beans in panang curry topped with coconut milk.