

Specials

8/18/17 - 8/24/17

Soup: Tao Hua Pla

Cup: \$3 Bowl: \$5

Clear chicken broth with clear noodle, Napa cabbage, carrot, and flavorful fish tofu. Topped with cilantro, scallion and fried garlic.

Appetizers

Som Tam Khao Poad \$6.50

A twist on the well known green papaya salad, this dish includes fresh local sweet corn kernels. The texture of the corn is an amusing backdrop to the crunchy papaya and lime juice. Poached shrimp is added to this sweet, sour, and mildly spicy salad.

Fresh Roll \$5

Assorted vegetables, rice noodles, and steamed shrimp wrapped in rice paper. Served with Hoisin sauce topped with peanuts and sesame seeds.

Todd Mun Pla \$5.50

Spicy fried fish cakes. The iconic Thai street food.
Served with cucumber relish topped with peanut.

Side Order: Nam Prik Ong \$6

A Northern Thai treat. Sweet-spicy chili dip made from pork, tomato, garlic and red onion. Served with vegetables & fried pork rinds.

Entrée

Seafood in the Garden \$20

Assorted seafood (shrimp, calamari, crispy Tilapia, bay scallop sautéed with seasonal, local vegetables, Shiitake mushroom, Chinese broccoli, and other assorted vegetables in garlic sauce. Served with Jasmine Rice

Curry of the Day: Red Curry \$12

A medium spicy Red curry with assorted vegetables and your choice of meat (chicken, pork, beef or tofu).
Add \$2 for shrimp, \$5 for crispy Tilapia, \$7 for crispy duck

Desserts

Thai Custard \$5 A rich coconut-milk custard steamed inside a Buttercup Squash. Served a slice with sweet sticky rice.

Khao Pod Khluk \$4 Kernels of boiled corn tossed ("khluk") with grated coconut, sugar, and toasted sesame seeds. A down-home, comforting dessert.