ABOUT THAI PEPPER

THAI PEPPER was founded in 1983 by a small family who has intended to present Authentic Thai food to be internationally famous.

THAI PEPPER, where we can make you “hot”, indicates not only the spiciness from the chili, but also the aromatic components. Harmonization of spicy Thai chili and herbs with textures of individual dishes makes our dishes full of flavors, including sour, sweet, salty, and spices.

At THAI PEPPER, you will experience the warm and friendly service in a pleasant environment. Also, the presentation of all dishes accompanying with the tastes of food is to deliver the satisfaction to eyes, noses, and tongues.

We hope you enjoy our food and service at THAI PEPPER.

THE CHILI SIGN IN THE MENU INDICATES THE LEVEL OF SPICE PICK YOUR OWN SPICES AS YOU DESIRE

Mild  ➔  Warming Up
Medium ➔  Alive
Hot ➔  Burn
Thai Hot ➔  Suicide Hot

☑️ VEGETARIAN AVAILABLE UPON REQUEST

_GF GLUTEN-FREE ITEM

* Any extra item or special request may incur an additional charge
* Please notify us if you have any food allergies or dietary concerns
* A gratuity charge of 18% will be applied to parties of five or more
## Beverages

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>Thai Coffee</td>
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<td>Tapioca Thai Coffee</td>
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<td>Oiliang</td>
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<td>Pellegrino (750 ML)</td>
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<td>Fiji Artesian Water</td>
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<td>Fresh Squeezed Lemonade</td>
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<td>Hot Tea: Jasmine / Green Tea</td>
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<td>Home-Made Ginger Tea</td>
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<td>Thai Young Coconut</td>
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## Desserts

**DS-1 Home-Made Coconut Ice-Cream**
Home-made coconut ice-cream made with fresh young coconut meat, coconut juice and honey 4.95

**DS-2 Home-Made Mango Ice-Cream**
Our delightful home-made mango ice-cream with sweet and a bit sour of lime 4.95

**DS-3 Home-Made Thai Tea Ice-Cream**
Taking our signature Thai tea and blending it with milk to create the ultimate creamy Thai tea ice-cream 4.95

**DS-4 Home-Made Vanilla Ice-Cream**
Our home-made vanilla ice-cream is rich, creamy, and full of flavor from vanilla bean 4.95

**DS-5 Fried Banana With Ice-Cream**
Lightly-battered banana coated with honey, served with choice of ice-cream -- coconut, mango, Thai tea, or vanilla ice-cream 6.95

**DS-6 Sticky Rice With Ice-Cream**
Sweet sticky rice steamed in coconut milk, served with choice of ice-cream -- coconut, mango, Thai tea, or vanilla ice-cream 6.95

**DS-7 Sticky Rice With Thai Custard**
Steamed coconut egg custard over sweet coconut sticky rice 5.50

**DS-8 Sticky Rice With Mango (Seasonal)**
Sweet coconut milk flavored sticky rice, served with fresh mango 6.95

**DS-9 Thai Coconut Milk Custard “Kanom Tuay”** (3)
“Kanom Tuay” in Thai means “dessert in a small bowl”, made of sweet coconut custard layered on the bottom and topped with savory coconut cream 4.95

**DS-10 Thai Fried Banana**
Lightly-battered Thai style banana, served with honey 4.95
APPETIZERS

A-1 GOLDEN CRISPY TOAST (8)
BREAD SPREAD WITH A MIXTURE OF PORK, SHRIMP, AND SPICES, THEN DEEP-FRIED AND SERVED WITH CUCUMBER VINEGAR 6.95

A-2 SA-TE (CHICKEN OR BEEF, 4 SKEWERS)
SKEWERS OF PAN-SEARED MARINATED CHICKEN OR BEEF, SERVED WITH CUCUMBER VINEGAR AND PEANUT SAUCE 6.95

A-3 THAI PEPPER SAMPLER
COMBINATION OF CUSTOMERS' FAVORITES: A SKEWER OF CHICKEN SA-TE, A SKEWER OF BEEF SA-TE, A PIECE OF CHEESE ROLL AND A PIECE OF CRISPY SPRING ROLL 7.50

A-4 THAI TEASER
DEEP-FRIED CALAMARI AND ABALONE MUSHROOMS, SERVED WITH HOUSE SWEET&SOUR SAUCE, TOPPED WITH CRUSHED PEANUTS 6.95

A-5 SOFT SPRING ROLLS (3)
RICE WRAPPER WITH SPICE-INFUSED CHICKEN, CABBAGE, CILANTRO, CELERY, CARROTS, AND NOODLES, SERVED WITH HOUSE SWEET&SOUR SAUCE AND PEANUT SAUCE 5.50
** SHRIMP CAN BE SUBSTITUTED FOR AN ADDITIONAL $1.50

A-6 MEE KROB
CRISPY THAI VERMICELLI WITH CHICKEN IN HOUSE FLAVORFUL SWEET AND SOUR SAUCE, SERVED WITH FRESH BEAN SPROUTS AND CILANTRO 6.95

A-7 THAI PEPPER FISH CAKE
FRIED FISH CAKE MARINATED WITH LONG BEANS, CHILI PASTE AND FINE HERBS, SERVED WITH CUCUMBER RELISH AND CRUSHED PEANUTS 5.95

A-8 THAI PEPPER CHEESE ROLLS (3)
A MIXTURE OF CREAM CHEESE, SCALLIONS, AND SHREDDED CARROT STUFFED IN A THIN WRAPPER, DEEP-FRIED AND SERVED WITH SWEET&SOUR SAUCE 5.50

A-9 CRISPY SPRING ROLLS (3)
A MIXTURE OF CABBAGE, CARROTS AND SCALLIONS STUFFED IN A THIN WRAPPER, DEEP-FRIED AND SERVED WITH SWEET&SOUR SAUCE 5.50

A-10 SIAM DUMPLINGS (4)
STEAMED RICE TART FILLED WITH PORK, WATER CHESTNUTS, CARROTS, BAMBOO SHOOTS AND GREEN PEAS, SERVED WITH GINGER SAUCE 5.95

A-11 SHRIMP ROLLS (4)
A MIXTURE OF SHRIMP, CHICKEN, CRYSTAL NOODLES AND SHIITAKE MUSHROOMS STUFFED IN A THIN WRAPPER, DEEP-FRIED AND SERVED WITH SWEET&SOUR SAUCE 5.95

A-12 CRISPY SOFT SHELL CRAB
SOFT SHELL CRAB LIGHTLY BATTERED FRIED TO PERFECTION, SERVED WITH OUR SIGNATURE SWEET CHILI SAUCE 7.95

A-13 CRISPY PORK BELLY
PORK BELLY MARINATED WITH CRUSHED GARLIC, PEPPER AND SPICES, DEEP-FRIED AND SERVED WITH “JAEW” DRIED CHILI DIPPING SAUCE 6.95

A-14 CRISPY TOFU
DEEP-FRIED TOFU, SERVED WITH SWEET CHILI SAUCE, TOPPED WITH CRUSHED PEANUTS 4.95

A-15 ROYAL WINGS (6)
THAI STYLE CRISPY MARINATED CHICKEN WINGS, SERVED WITH HOMEMADE SWEET CHILI SAUCE 6.95

A-16 THAI ISAN SAUSAGE
THAI FERMENTED SAUSAGE MADE WITH GROUND PORK, STICKY RICE AND SPICES, SERVED WITH LETTUCE, GINGER AND PEANUTS 6.95

SIDE DISH

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<td>CUCUMBER VINEGAR</td>
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<tr>
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<td>SPICY “JAEW” SAUCE</td>
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<tr>
<td>O-10</td>
<td>GINGER SAUCE</td>
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SOUP (INDIVIDUAL SERVING)

S-1 TOM YUM GOONG
SHRIMP, LEMONGRASS, KAFFIR LIME LEAVES, TOMATOES, MUSHROOMS, AND FRESH LIME JUICE IN A SPIKY LEMONGRASS BROTH, TOPPED WITH CILANTRO 5.50

S-2 HOT AND SOUR CHICKEN SOUP
CHICKEN, BAMBOO SHOOTS, AND SLICED TOFU IN A HOT AND SOUR BROTH, TOPPED WITH GREEN ONIONS AND CILANTRO 5.50

S-3 TOM KHA GAI
CHICKEN, LEMONGRASS, KAFFIR LIME LEAVES, TOMATOES, MUSHROOMS, AND FRESH LIME JUICE IN A LEMONGRASS-INFUSED GALANGAL COCONUT MILK BROTH, TOPPED WITH CILANTRO 5.50

S-4 CHICKEN NOODLE SOUP
CHICKEN, RICE NOODLES AND BEAN SPROUTS IN A CLEAR BROTH, TOPPED WITH GREEN ONIONS AND CILANTRO 4.50

S-5 CHICKEN NAPA SOUP
CHICKEN, NAPA CABBAGE, YELLOW ONIONS AND CARROTS IN A CLEAR BROTH, TOPPED WITH GREEN ONIONS AND CILANTRO 4.50

S-6 SHRIMP WONTON SOUP
SHRIMP IN WONTON WRAPPER AND GREEN LEAVES IN HOUSE FLAVORFUL BROTH, TOPPED WITH GREEN ONION, CILANTRO AND CRISPY GARLIC 5.50

S-7 VEGETABLE SOUP
BROCCOLI, CAULIFLOWERS, NAPA CABBAGE, CABBAGE AND CARROTS IN CLEAR BROTH, TOPPED WITH GREEN ONION AND CILANTRO 4.50

THAI’S SALADS

SA-1 SIGNATURE SALAD
MIXED SHREDDED CARROTS, CABBAGE, LETTUCE, CUCUMBER, TOMATOES, AND RED ONIONS, TOPPED WITH YOUR CHOICE OF HOMEMADE PEANUT DRESSING OR VINEGAR DRESSING 5.50

SA-2 LIME CALAMARI
BROILED CALAMARI TOSSED WITH TOMATOES, YELLOW ONIONS, RED ONIONS, GREEN ONIONS, SHREDDED CARROTS AND LIME DRESSING 12.95

SA-3 LIME CHICKEN
FIRE-GRILLED CHICKEN BREAST TOSSED WITH FRESH LIME JUICE, TOMATOES, RED ONIONS, GREEN ONIONS, CUCUMBER AND SHREDDED CARROTS 11.95

SA-4 LIME BEEF
FIRE-GRILLED FLANK STEAK WITH TOMATOES, RED ONIONS, CUCUMBER, SCALLIONS, AND SHREDDED CARROTS IN FISH SAUCE AND LIME DRESSING 12.95

SA-5 LIME CRYSTAL NOODLES
SHRIMP AND SLICED CHICKEN BREAST WITH CRYSTAL NOODLES, TOMATOES, RED ONIONS, GREEN ONIONS, SHREDDED CARROTS AND LIME JUICE, TOPPED WITH ROASTED CASHEW NUTS 12.95

SA-6 LIME SHRIMP
BROILED SHRIMP TOSSED WITH RED ONIONS, TOMATOES, FINELY SLICED LEMONGRASS AND KAFFIR LIME LEAVES IN A LIME DRESSING 13.95

SA-7 PAPAYA SALAD
SHREDDED GREEN PAPAYA WITH FRESH SHRIMP, DRIED SHRIMP, ROASTED PEANUTS, SHREDDED CARROTS, TOMATOES AND FRESH GARLIC IN FLAVORFUL LIME JUICE 11.50
NOODLES

N-1 PAD THAI
CLASSIC DISH OF RICE NOODLES STIR-FRIED WITH CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP, BEAN SPROUTS, GREEN ONIONS AND EGG, SERVED WITH FRESH BEAN SPROUTS, CRUSHED PEANUTS AND LIME 10.95

N-2 ROYAL NOODLE
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP STIR-FRIED WITH EGG NOODLES, YELLOW ONIONS, BROCCOLI, CARROTS AND SNOW PEAS IN OUR SPECIALTY SOY-BASED SAUCE 11.95

N-3 RAD NAR
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP STIR-FRIED WITH BROCCOLI, CAULIFLOWERS, AND CARROTS IN A BROWN GRAVY SAUCE, SERVED OVER PAN-FRIED FLAT RICE NOODLES 11.95

N-4 BANGKOK CHICKEN NOODLE
FINELY CHOPPED CHICKEN BREAST SAUTÉED WITH YELLOW CURRY POWDER, FRESH GARLIC, YELLOW ONIONS, GREEN ONIONS AND TOMATOES; SERVED OVER PAN-FRIED FLAT RICE NOODLES AND LETTUCE 11.95

N-5 PAD SEE EY
OUR ORIGINAL HOUSE NOODLES STIR-FRIED WITH CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP, AND BROCCOLI IN A SWEET SOY-BASED SAUCE 10.95

N-6 PAD KEE MAO
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP STIR-FRIED WITH FLAT RICE NOODLES, YELLOW ONIONS, TOMATOES, CARROTS, BROCCOLI AND FRESH GARDEN BASIL IN A SAVORY SOY-BASED SAUCE 11.95

N-7 THAI TOM YUM NOODLE SOUP
RICE NOODLES, GROUND PORK, FISH BALLS, BEAN SPROUTS, GROUND PEANUTS, SCALLIONS AND CILANTRO IN LIME JUICE AND CHILI BROTH 10.95

FRIED RICE

F-1 THAI PEPPER FRIED RICE
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP STIR-FRIED WITH RICE, EGG, SHREDDED CARROTS, RED ONIONS AND GREEN ONIONS, GARNISHED WITH GREEN ONIONS, CILANTRO, TOMATOES AND CUCUMBER 10.95

F-2 SIAM SPICY FRIED RICE
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP STIR-FRIED WITH RICE, EGG, SHREDDED CARROTS, RED ONIONS AND GREEN ONIONS IN AROMATIC BLEND OF THAI SPICY SAUCE, GARNISHED WITH GREEN ONIONS, CILANTRO, TOMATOES AND CUCUMBER 11.50

F-3 BASIL FRIED RICE
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP STIR-FRIED WITH RICE, EGG, CARROTS, BROCCOLI, RED ONIONS, YELLOW ONIONS, GREEN ONIONS, TOMATOES AND FRESH BASIL IN A SOY-BASED SAUCE, GARNISHED WITH GREEN ONIONS, CILANTRO, TOMATOES AND CUCUMBER 11.95

F-4 PINEAPPLE FRIED RICE
COMBINATION OF CHICKEN, BEEF, PORK AND SHRIMP STIR-FRIED WITH RICE, EGG, YELLOW CURRY POWDER, CARROTS, RED ONIONS, GREEN ONIONS, CASHEW NUTS AND PINEAPPLE CHUNKS, GARNISHED WITH GREEN ONIONS, CILANTRO, TOMATOES AND CUCUMBER 14.95

F-5 COMBINATION FRIED RICE
COMBINATION OF CHICKEN, BEEF, PORK AND SHRIMP STIR-FRIED WITH RICE, EGG, CARROTS, RED ONIONS AND GREEN ONIONS, GARNISHED WITH GREEN ONIONS, CILANTRO, TOMATOES AND CUCUMBER 14.95
ENTRÉE
SERVED WITH JASMINE RICE OR BROWN RICE

E-1 PEPPER STEAK
SLICED BEEF SAUTÉED WITH YELLOW ONIONS AND BELL PEPPERS
IN A SIGNATURE PEPPER SAUCE 13.50

E-2 BASIL DELIGHT
CHOICE OF CHICKEN, BEEF*, PORK OR SHRIMP* STIR-FRIED WITH FRESH GARLIC, BELL PEPPERS, YELLOW ONIONS AND FRESH GARDEN BASIL IN A SPECIALTY BASIL SAUCE 12.50

E-3 THAI GARLIC CHICKEN
SLICED CHICKEN SAUTÉED WITH FRESH GARLIC AND MUSHROOMS IN GARLIC SAUCE, TOPPED WITH GREEN ONIONS AND CILANTRO, SERVED ON A BED OF LETTUCE 11.95

E-4 CASHEW CHICKEN
SLICED CHICKEN BREAST STIR-FRIED WITH YELLOW ONIONS, BELL PEPPERS, CARROTS AND CASHEW NUTS IN A SWEET CHILI SAUCE 12.50

E-5 MIXED VEGETABLE
CHOICE OF CHICKEN, BEEF*, PORK OR SHRIMP* STIR-FRIED WITH CAULIFLOWERS, BROCCOLI, SNOW PEAS, CABBAGES AND CARROTS IN OUR SIGNATURE BROWN SAUCE 11.50

E-6 GINGER DELIGHT
CHOICE OF CHICKEN, BEEF*, PORK OR SHRIMP* SAUTÉED WITH FRESH GINGER, FRESH GARLIC, CARROTS, YELLOW ONIONS, GREEN ONIONS, BELL PEPPERS AND MUSHROOMS IN A SPECIALTY GINGER SAUCE 11.95

E-7 PAD WOON SEN
CRYSTAL NOODLES STIR-FRIED WITH CHOICE OF CHICKEN, BEEF*, PORK OR SHRIMP*, EGG, FRESH GARLIC, NAPA CABBAGE, YELLOW ONIONS, GREEN ONIONS, CARROTS AND TOMATOES IN OUR SIGNATURE BROWN SAUCE 13.50

E-8 THAI ROYAL SHRIMP
SHRIMP SAUTÉED WITH FRESH GARLIC, BELL PEPPERS, SNOW PEAS AND YELLOW ONIONS IN A RED CHILI GARLIC SAUCE 15.50

E-9 IVORY CHICKEN
CRISPY LIGHTLY BATTERED PIECES OF BONELESS CHICKEN BREAST OVER A BED OF STEAMED BEAN SPROUTS, TOPPED WITH CREAMY WHITE SAUCE AND CRUSHED PEANUTS 11.95

E-10 THAI PEPPER CLAYPOT
CHOICE OF CHICKEN, BEEF*, PORK OR SHRIMP* BRAISED WITH CRYSTAL NOODLES, CAULIFLOWERS, CARROTS, CABBAGE, BROCCOLI AND SNOW PEAS IN A LIGHT SOY-BASED SAUCE 11.95

● ADDITIONAL $2 FOR BEEF SELECTION  ● ADDITIONAL $3 FOR SHRIMP SELECTION
CURRY
SERVED WITH JASMINE RICE OR BROWN RICE

C-1 RED CURRY
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP SIMMERED IN SPICY RED CURRY, COCONUT MILK, BAMBOO SHOOTS AND FRESH GARDEN BASIL 12.50

C-2 YELLOW CURRY
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP SIMMERED IN A TRIPLE FLAVORED YELLOW CURRY, COCONUT MILK, POTATOES, YELLOW ONIONS AND CARROTS 12.50

C-3 GREEN CURRY
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP SIMMERED IN SPICY GREEN CURRY WITH COCONUT MILK, BAMBOO SHOOTS AND FRESH GARDEN BASIL 12.50

C-4 PANANG CURRY
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP WITH COCONUT MILK COOKED TO PERFECTION IN A RICH PEANUT PANANG CURRY, GARNISHED WITH KIFFIR LIME LEAVES 12.50

C-5 MASSAMAN CURRY
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP BRAISED IN A CREAMY PEANUT CURRY SAUCE WITH POTATOES, YELLOW ONIONS, CARROTS AND PAINEAPPLE CHUNKS 13.95

C-6 PINEAPPLE CURRY
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP WITH PINEAPPLE CHUNKS, TOMATOES AND SNOW PEAS SIMMERED IN A COCONUT MILK-INFUSED SPICY RED CURRY 13.95

C-7 PRIK KHING
CHOICE OF CHICKEN, BEEF, PORK, OR SHRIMP SAUTEED WITH THAI CHILI AND GINGER PASTE, GREEN BEANS AND CARROTS, TOPPED WITH KAFFIR LIME LEAVES 13.95

DUCK
SERVED WITH JASMINE RICE OR BROWN RICE

D-1 TRIPLE SPICY DUCK
LIGHTLY-BATTERED ROASTED DUCK TOPPED WITH OUR SIGNATURE TRIPLE FLAVORED SAUCE, SERVED WITH STEAMED SNOW PEAS, CARROTS, CAULIFLOWERS AND BROCCOLI 17.95

D-2 BASIL DUCK
SLICED ROASTED DUCK SAUTEED WITH YELLOW ONIONS, FRESH GARLIC, BELL PEPPERS AND GARDEN FRESH BASIL IN A RED CHILI GARLIC SAUCE 17.50

D-3 ROYAL DUCK
LIGHTLY-BATTERED BONELESS DUCK SERVED WITH SPECIALTY ORANGE-PLUM SOY SAUCE AND STEAMED SNOW PEAS, CARROTS, CAULIFLOWERS AND BROCCOLI 17.95

D-4 ROAST DUCK CURRY
SLICED ROAST DUCK SIMMERED IN A SPICY RED COCONUT CURRY WITH TOMATOES, PINEAPPLE CHUNKS AND FRESH GARDEN BASIL 17.50

D-5 THAI GINGER DUCK
SLICED ROAST DUCK SAUTEED WITH FRESH GARLIC, YELLOW ONIONS, GREEN ONIONS, MUSHROOMS, BELL PEPPERS, CARROTS AND FRESH GINGER IN OUR SIGNATURE GINGER SAUCE 17.50
CHEF’S SPECIALS
SERVED WITH JASMINE RICE OR BROWN RICE

★ SP-1 BANGKOK DELIGHT
SHRIMP, SCALLOPS, AND FINELY CHOPPED CHICKEN BREAST SAUTÉED WITH YELLOW CURRY POWDER, FRESH GARLIC, SNOW PEAS, YELLOW ONIONS, GREEN ONIONS, CAULIFLOWERS AND BROCCOLI 17.95

★ SP-2 ROYAL SEAFOOD
SHRIMP AND SCALLOPS STIR-FRIED WITH FRESH GARLIC, CABBAGE, SNOW PEAS, CAULIFLOWERS, BROCCOLI, CARROTS AND CASHEW NUTS IN OUR SIGNATURE SPICY SAUCE 17.95

★ SP-3 ROYAL MASSAMAN
COMBINATION OF CHICKEN, BEEF, SHRIMP, AND SCALLOPS BRAISED WITH CARROTS, SNOW PEAS, BROCCOLI, POTATOES, AND PINEAPPLE CHUNKS IN A PEANUT CURRY SAUCE 17.95

★ SP-4 PAD PED CALAMARI
LIGHTLY BATTERED CALAMARI DEEP-FRIED, THEN SAUTÉED WITH GREEN BEANS AND SNOW PEAS IN A SPICY RED CHILI PASTE, TOPPED WITH CRISPY BASIL 17.50

★ SP-5 THAI DELIGHT SCALLOP
SCALLOPS STIR-FRIED WITH FRESH GARLIC, BELL PEPPERS, YELLOW ONIONS, SNOW PEAS AND FRESH GARDEN BASIL IN A SPICY RED CHILI GARLIC SAUCE 17.50

★ SP-6 TRIPLE SPICY FISH
LIGHTLY BATTERED FILET RED SNAPPER TOPPED WITH OUR SIGNATURE TRIPLE FLAVOR SAUCE, GARNISHED WITH TOMATOES AND CUCUMBER 16.50

SP-7 CRISPY GARLIC SHRIMP
LIGHTLY BATTERED SHRIMP PAN-SEARED WITH CRISPY GARLIC AND GROUND PEPPERS, SERVED ON A BED OF SAUTÉED CABBAGE, CAULIFLOWERS, CARROTS, SNOW PEAS AND BROCCOLI 17.50

SP-8 THAI GINGER FISH
MARINATED FILET RED SNAPPER PAN-SEARED, THEN SAUTÉED WITH FRESH GINGER, CABBAGE, CARROTS, BROCCOLI, CAULIFLOWERS AND SNOW PEAS 17.50

★ SP-9 CHUU-CHEE FISH
LIGHTLY BATTERED FILET RED SNAPPER SIMMERED IN THICK RED CURRY SAUCE, KIFFIR LIME LEAVES, BROCCOLI, CARROTS, CAULIFLOWERS AND SNOW PEAS 17.95

★ SP-10 PAD NOMAI GAI
SLICED CHICKEN BREAST SAUTÉED WITH BAMBOO SHOOTS, BELL PEPPERS AND FRESH GARDEN BASIL IN SPECIALTY CHILI SAUCE, TOPPED WITH KIFFIR LIME LEAVES 14.95
VEGETARIAN

**V-1 VEGGIE RED CURRY**
CRISPY TOFU SIMMERED IN A SPICY RED CURRY WITH COCONUT MILK, BAMBOO SHOOTS, CABBAGE, BROCCOLI, CARROTS, SNOW PEAS AND CAULIFLOWERS 12.50

**V-2 VEGGIE GREEN CURRY**
CRISPY TOFU SIMMERED IN A SPICY GREEN CURRY WITH COCONUT MILK, BAMBOO SHOOTS, CABBAGE, BROCCOLI, CARROTS, SNOW PEAS AND CAULIFLOWERS 12.50

**V-3 VEGGIE PANANG CURRY**
CRISPY TOFU WITH COCONUT MILK, SNOW PEAS, CAULIFLOWERS AND BROCCOLI COOKED TO PERFECTION IN A RICH PEANUT PANANG CURRY SAUCE 12.50

**V-4 GARLIC OKRA**
FRESH OKRA AND SHREDDED CARROTS SAUTÉED WITH SOY GARLIC SAUCE 10.95

**V-5 VEGETARIAN NOODLES**
STIR-FRIED FLAT RICE NOODLES WITH CRISPY TOFU, CABBAGE, BROCCOLI, SNOW PEAS, CAULIFLOWERS AND CARROTS IN A LIGHT BROWN SAUCE 10.95

**V-6 VEGGIE FRIED RICE**
STIR-FRIED RICE WITH CRISPY TOFU, RED ONIONS, GREEN ONIONS, BROCCOLI, CAULIFLOWERS, CARROTS AND SNOW PEAS, GARNISHED WITH SCALLIONS, CILANTRO, TOMATOES AND CUCUMBER 10.95

**V-7 VEGGIE PAD THAI**
CLASSIC DISH OF RICE NOODLES STIR-FRIED WITH CRISPY TOFU, BROCCOLI, CABBAGE, CAULIFLOWERS, SNOW PEAS, BEAN SPROUTS, CARROTS AND GREEN ONIONS, SERVED WITH FRESH BEAN SPROUTS, CRUSHED PEANUTS AND LIME 10.95

**V-8 VEGGIE KEE MAO**
FLAT RICE NOODLES STIR-FRIED WITH CRISPY TOFU, YELLOW ONIONS, CABBAGE, CARROTS, TOMATOES, BROCCOLI, CAULIFLOWERS AND FRESH GARDEN BASIL IN A SPECIALTY SAVORY SOY-BASED SAUCE 11.95

**V-9 BASIL OKRA**
FRESH OKRA STIR-FRIED WITH CRISPY TOFU, YELLOW ONIONS, FRESH GARLIC, BELL PEPPERS AND FRESH GARDEN BASIL IN A BASIL SAUCE 13.95

**V-10 RAJA TOFU**
CRISPY TOFU SAUTÉED WITH FINE HERBS AND SPICES SAUCE, TOPPED WITH CRISPY GARDEN BASIL 13.95