

Appetizers

A1	Goong Home Pah Thai spring rolls filled with shrimp, chicken, and herbs. Deep fried and served with plum sauce.	6.95
A2	Hoi Jor Bean curd skin stuffed with ground pork, diced shrimp, crab meat and herbs. Deep fried and served with plum sauce.	6.95
A3	Kao Greib Parg Mor Steamed Thai dumplings stuffed with ground chicken and peanuts.	5.95
A6	Peek Gai Yad Sai Chicken wings stuffed with ground chicken, clear noodles, mushrooms and herbs. Deep fried and served with plum sauce.	6.95
A8	Po Pia Tod Thai spring rolls filled with clear noodles, mushrooms, cabbage and carrots. Deep fried and served with plum sauce.	5.95
A9	Satae' Charcoal skewers of beef or chicken marinated in herbs and spices with side of peanut sauce and cucumber salad.	6.95
A11	Taohoo Tod Deep fried tofu served with sweet and spicy sauce topped with peanuts.	5.50
A12	Curry Puff Baked pastry filled with diced potato, ground chicken, onion, and curry powder. Served with a side of cucumber salad.	6.95

Soup

	Small	Hot Pot
B1	3.50	9.50
Thom Kha Gai Thai chicken soup in coconut milk, mushrooms, and herbs.		
B2	3.50	9.50
Gang Jued Toahoo Tofu, ground chicken and napa lettuce in chicken broth.		
B3	3.50	9.50
Gang Jued Woonsen Clear noodles, ground chicken and napa lettuce in chicken broth.		
B5	3.50	9.50
Geow Naam Thai wontons filled with ground chicken and diced shrimp, with napa lettuce in chicken broth.		
B6	3.95	10.95
Thom Yum Goong * Thai hot and sour soup with shrimp and mushrooms and herbs.		

Salad

B7	Som Thum * Green papaya seasoned with chili, garlic, tomato, string beans, and ground peanuts.	6.95
B8	Thai Salad Green salad topped with fried tofu, sliced boiled eggs, tomato, and cucumber. Served with a side of Lawan's peanut dressing.	5.95

* MEDIUM SPICY

Yum Yum

Thai Style Dinner Salad Tossed with Dressing of Various Herbs and Spices

Y1	Larb * Choice of ground beef, chicken, or pork mixed with red onion.	8.95
Y2	Nam Sod * Ground pork mixed with sliced ginger, red onion, and peanuts.	8.95
Y3	Yum Goong * Shrimp mixed with onions, lemon grass, tomatoes and cucumbers.	10.95
Y4	Yum Nuer * Sliced charbroiled beef mixed with red onion, tomato, and cucumber.	9.95
Y5	Yum Makuer * Char-grilled eggplant topped with diced shrimp, ground chicken, and red onion. Topped with sliced boiled eggs.	9.95
Y6	Yum Plamueg * Squid mixed with red onion, lemon grass, tomatoes and cucumber.	10.95
Y7	Yum Talay * Shrimp, squid, and mussels mixed with shallot, lemon grass, cucumber and tomatoes.	11.95
Y8	Yum Woonsen * Clear noodles mixed with diced shrimp, ground chicken, and onions.	8.95
Y9	Plah Goong * Grilled shrimp mixed with onion, lemon grass, and chili paste.	15.95

Rice & Fried Rice

Choice of **Vegetables & Tofu, Beef or Chicken 10.50**
Shrimp, Squid or Crab Meat 12.50
(unless specified)

R1	Kao Pahd Fried jasmine rice with carrot, green peas, onions, tomato and scallion.	
R2	Kao Pahd Gra Prow * Fried jasmine rice with fresh chili, mushrooms, onions, bell pepper, and Thai basil.	
R3	Kao Moo Dang Thai jasmine rice topped with roast pork , Thai sausage, sliced boiled eggs, and Lawan's red sauce.	10.50
R4	Kao Pahd Supparod Fried jasmine rice with carrot, green peas, onions, tomato, scallion, cashew nuts, raisins, and pineapple.	12.50 / 14.50

Noodles

Choice of **Vegetables and Tofu, Beef or Chicken 10.50** **Shrimp or Squid 12.50**
(unless specified)

N1	Goey See Mee Stir-fried egg noodles topped with sautéed chicken , bamboo shoots, baby corn, mushrooms and scallion.	
N2	Guey Theow Kee Mao * Stir-fried flat rice noodles sautéed with Thai basil leaves, mushrooms, bell peppers, onions, and tomatoes.	
N4	Guey Theow Nuer Rice noodles with beef, beef meatballs , bean sprouts, and scallion in beef broth .	
N5	Pahd See Ew Stir-fried flat rice noodles sautéed with egg and Ka-na.	
N6	Pahd Thai Stir-fried rice noodles with tofu, bean sprouts, egg, scallion and ground peanuts.	
N7	Rard Nar Stir-fried flat rice noodles topped with Ka-na and Thai gravy.	

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Entrées

Choice of Vegetables & Tofu 10.50 Beef or Chicken 11.50 Shrimp or Squid 13.50 (unless specified)		
Served with a side of Jasmine Rice		
E1	Pahd Gra Prow * Sautéed fresh chili, mushrooms, onions, bell peppers and Thai basil.	
E2	Pahd Ka-na Sautéed Ka-na in oyster sauce.	
E3	Pahd Kaw Pod Sautéed with onion, baby corn, mushrooms and scallion.	
E4	Pahd Khing Sautéed with fresh ginger, onion, mushrooms and scallion.	
E5	Pahd Preow Waan Sautéed vegetables with Lawan's sweet and sour sauce.	
E6	Pahd Prig * Sautéed with fresh chili, mushrooms, bell pepper and onion.	
E7	Pahd Prig Khing * Sautéed string beans with red curry paste and kaffir lime leaves.	
E8	Pahd Makuer Sautéed Thai eggplant, mushrooms, mixed vegetables and Thai basil.	
E9	Moo Yang Kao-Neow Grilled skewer of pork marinated in herbs and spices with side order of Sweet Rice (sticky rice) or Jasmine rice.	
E10	Pahd Woonsen Sautéed clear noodles, baby corn, napa lettuce, mushrooms, carrots and scallion.	
Seafood		
Served with a side of Jasmine Rice		
S1	Goong Samrod * Deep fried shrimp topped with spicy sweet and sour sauce.	15.95
S2	Goong Ob Woonsen Shrimp sautéed with clear noodles, ginger, and napa lettuce.	13.50
S4	Pahd Kee Mao Talay * Sautéed shrimp, squid and mussels with fresh chili, bell pepper, mushrooms, onions, and Thai basil.	15.95
S5	'Pooh Tod Soft-shell crabs lightly deep fried. Served with sweet and spicy sauce topped with ground peanuts.	20.95
Filet of: Salmon Red Snapper Tilapia or Soft-Shell Crab		20.95
Deep Fried or Grilled Deep fried Steamed Deep Fried		
Topped With:		
60	Gang Dang * Red curry with pineapple, tomato, bell pepper, Thai eggplant and Thai basil.	
61	Gang Keow Waan * Green curry with Thai eggplant, bell pepper and Thai basil.	
62	Gang Panang * Panang curry with bell pepper and kaffir lime leaves.	
63	Samoon Prai Minced lemongrass, shallot, diced lime, cubed ginger, bell pepper, peanuts in light tamarind sauce.	
64	Sam Rod * Spicy sweet and sour sauce.	
65	Ma-Karm Pineapple, bell pepper, onion, scallion in tamarind sauce.	
66	Jian Sautéed ginger, ground chicken, mushrooms and scallion.	
67	'Preow Waan Sautéed vegetables and sweet and sour sauce.	
68	Pahd Khing Sautéed fresh ginger, onion, mushrooms and scallion.	
69	Pahd Gra Prow * Sautéed fresh chili, onion, bell pepper, mushrooms and Thai basil.	
70	Yum Yum * Mixed with herbs and spices. Served as dinner salad, Thai style.	
71	Mussamun * Mussamun curry with onions, potatoes, and peanuts.	

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