



APPETIZERS

Soups

Hot and Sour Shrimp Soup (*Tom Yum Goong*)

A classic Thai hot and sour soup with exotic Thai spices.

Chicken Soup in Coconut Milk (*Tom Kah Gai*)

Coconut milk infused with Thai herbs, galangal, lemongrass, mushrooms kaffir lime leaves, fish sauce, lime juice topped with scallions. The broth is milder and less spicy.

Salad

Green Papaya Salad (*Som Tum*)

Traditional shredded green papaya salad with string beans, shredded carrot, and tomato. Mixed with fish sauce, palm sugar, peanut, lime, and tamarind juice.

Grilled Spicy Pork/Beef Salad (*Moo Yang Nam Tok*)

Grilled and thin sliced beef steak mixed with spicy savory goodness. Flake pepper, kaffir lime leaves, lime juice, fish sauce, fresh Thai herbs, and mint topped with scallions.

Spicy Beef Salad (*Yam Neau*)

Grilled sliced beef steaks with cucumber, tomato, scallion, celery, fish sauce, lime juice, mint and fresh pepper.

Spicy Minced Chicken/Pork Salad (*Larb Gai/ Lab Moo*)

Spicy ground chicken or pork, lime juice, fish sauce, fresh pepper, ground roasted rice and herbs. Served with fresh vegetables.

Crystal Spicy Noodle Shrimp Salad (*Yum Woon Sen*)

Thai style spicy glass noodle salad with peanuts, fish sauce, lime juice and tomatoes with fresh pepper.

Chicken Satay (*Gai Satay*)

Marinated chicken tenderloin with lemongrass, kaffir lime leaves, galangal, coconut milk, coriander seeds, and curry powder. Served with peanut sauce and cucumber salad.

Shrimp Cake (*Tod Muh Kong*)

Ground Shrimp mixed with red curry, green beans, egg, kaffir lime leaves, coconut cream and panko. Serves with sweet and chili sauce.

Spring Rolls (*Poh Pia Tod*)

Minced chicken with shredded carrot, cabbage, vermicelli noodles, bean sprouts, soy sauce, and white pepper. Served with sweet pepper.

Thai Spicy Sausage (*Saikhoo*)

Lemongrass, kaffir lime leaves, ground pork, black pepper, and fresh chili. Served with fresh ginger.

ENTREES

Noodles

Pad Thai (*Pad Thai Goong / Gai*)

Stir-fried rice noodle with egg, tofu, sweet radish, shallots, bean sprouts, Chinese chives, and roasted crushed peanuts. Flaked pepper on the side.

Stir Fried Flat Rice Noodle (*Pad Khee Moaw*)

Stir-fried rice noodle with basil, fresh pepper, garlic, soy sauce, oyster sauce, red and green peppers, and mushrooms.

Curry

Sweet Green Curry Chicken (*Kaeng Khew Wan Gai*)

Homemade green curry paste with chicken and mixed vegetables in coconut milk, fish sauce, and palm sugar.

Red Curry Chicken (*Kaeng Phet*)

Homemade red curry paste with chicken, bamboo shoots, and green beans in coconut milk, fish sauce, palm sugar, and basil leaves.

Paneang Curry Chicken/Chilean Sea Bass/Beef (*Kaeng Panang*)

Spicy delicious red curry paste with choice in coconut cream, fish sauce, palm sugar, and kaffir lime leaves.

**Rice included in all Curry dishes.*

Stir-Fried

Spicy Minced Pork / Chicken and Basil (*Pad Kra Phow Moo*)

Pork / Chicken with Thai chili, garlic, onions, green beans and basil leaves.

Stir-Fried Pork with Red Curry (*Moo Pad Prik Khing*)

Home made red curry paste, green beans, and kaffir lime leaves.

Stir-Fried beef with Oyster Sauce (*Neaw Pad Nummun Hoy*)

Tender and flavoursome beef slices stir fried with garlic, sweet onion, green pepper, red pepper, oyster sauce, and scallions.

Stir-Fried Mix Vegetables with Tofu (*Pad Puk Ruam Mid Tofu*)

Vegetables stir-fried with broccoli, snap peas, baby corn, carrot, tofu, garlic and mushroom soy sauce.

**Rice included in Stir Fried Dishes.*

Dessert

Sweet sticky rice with mango or seasonal fruit. The classic Thai dessert.

Please contact me if your party has any food allergies, some recipes contain nuts. Gluten free, Vegetarian and Organic options available upon request. Full service buffet style is \$55 per person. Just choose 4 dishes from the menu we will do the rest.

If you would like extra dishes, pricing is available upon request. Whatever your special occasion may be, we can accommodate!