

## •Appetizers•

**Tofu Tawt • Fried Tofu 4-**  
A Vegan Favorite

✓ Flash Fried Vegan Bean Cake.  
Served with Cucumber Sauce.

**Vegan Dumplings 5-**

✓ Steamed Soft Dumplings filled  
with spices and Vegetables, Served  
with a spicy sauce.

**Fresh Tofu Cake 5-**  
**Braised in Chu Chee Curry**  
(Vegan)

**Thai Dumplings**  
**Similar to Pot Stickers 5-**  
Soft dumplings Pan Fried, filled  
with spices and Pork Served  
with a spicy sauce.

**Po Pia Tawt • Vegan Crispy**  
**Spring Rolls 6-**

✓ Vegetables, Glass Noodles  
Asian Mushrooms and Spices  
in Hand-rolled Spring Roll Skins.  
Served with Sweet and Sour  
Sauce. (Vegan)

**Masaman Curry**  
**Puffs Vegetarian 7-**

Delicious Puff Pastry with a Potato,  
and Curry Stuffing. Shows a  
Thai Muslim Influence  
from Southern Thailand.  
Served with a Sweet Thai  
Chile Sauce.

**Mee Krob •**  
**Sweet Crispy Noodles 5-**  
An Excellent Introduction to Thai  
Cuisine Sweet Crispy Rice  
Noodles, Minced Pork and a Fish  
and Tamarind Sauce.

**Salmon Cakes with a**  
**Thai Basil Aioli 7-**

**Soft Shell Crabs 9-**  
Fresh Soft Shell Crabs Quick Fried and  
Served with Citrus Curry Sauce.

**Coconut Fried Shrimp**  
**Small (4) 6- Large (6) 9-**  
Coconut battered Butterflied  
Large Shrimp Served with  
Sweet Thai Chile Sauce.

**Satay • Grilled Skewers 7-**

Marinated Overnight with  
Thai Herbs and Coconut  
Milk then Grilled.  
Served with Peanut and  
Cucumber Sauces.  
Straits Style Chicken or Steak

**Thai Calamari 9-**  
(Serves 1-2)

Marinated Calamari, Lightly  
battered then Fried to a Golden  
Brown to make this the Most  
Tender Calamari you've ever  
tasted. Served with a Sweet  
Thai Chili Dipping Sauce.

**Pak Tawt • Vegetable Tempura -12**  
(Serves 2 - 4)

✓ Makes a Great Group Appetizer!  
Assorted Vegetables lightly  
breaded then flash fried.  
(Vegan)

**Bangkok Appetizer Plate 13-**  
(Serves 2 - 3)

Consists of Chicken Satays,  
Po Pia Tawt, Tofu Tawt,  
Coconut Shrimp and a  
Portion of Mee Krob. Served  
with Several Dipping Sauces.

## •After Five•

**Seared Scallops with**  
**Cucumber Relish 7-**

**Seared Tuna with**  
**Citrus Curry 7-**

**Oysters Rockefeller 12-**  
Fresh Oysters Rockefeller  
with Spinach and  
Thai Basil.

## •Salads•

**Garden Salad 3-**

✓ Mixed Greens and Tomatoes with  
our Famous Vegan Creamy Tofu  
Sesame Dressing  
With Shrimp 7-

**Nam Pak**  
**Ginger Rice Wraps 11-**  
(Serves 1-3)

✓ A traditional Palace Style Special  
Occasion Dish  
This Northern Thai dish blends roasted  
peanuts, coconut, lime juice, ginger, chiles  
and scallions with a curry flavored rice.  
Each bite is a taste treat that will have you  
reaching for more! (Vegan)

**Spicy Lettuce Wraps (Larb) 11-**  
(Serves 1-3)

Chopped Chicken, Tossed with  
Onions, Chilies, Cilantro, Lemon  
Grass, Toasted Rice Powder, Lime  
Juice and Mint Leaf. Served with  
Leaf Lettuce for wrapping.

✓ Also available Vegan made  
with Veggie Burger 11-

**Yum Goong**  
**"Thai Shrimp Salad" 13-**  
(Serves 1-3)

Grilled Prawns Seasoned with  
Lime Juice, Sweet Chili Paste,  
Lemon Grass, Onions, Tomatoes  
and Mint Leaf. Served on a  
Bed of Fresh Lettuce.

\*Also available with  
Calamari (Yum Pla Muk) 13-  
Try Larb, or Yum Goong  
as a Group Appetitizer

**Yum Nua Spicy Steak Salad 12-**  
Tender Steak tossed with baby  
greens, cucumbers, rice  
powder and spices.

**Yum Yai**

**The Major Thai Salad 14-**  
Marinated Chicken, egg and Shrimp  
tossed with Glass Noodles and  
Cucumber with a Thai Lime and  
Vinegar Dressing over Baby Greens.

**Pomelo and Shrimp Salad 13-**

Shrimp and Pomelo  
(Thai Grapefruit) tossed  
in a Piquant Dressing  
With Coconut Flakes  
over Baby Greens.

**Mango and Shrimp or**  
**Salmon Cakes Salad 14-**  
Ripe Mango slices together with  
your choice of Shrimp or  
Marty's Salmon Cakes In a  
lightly creamy dressing topped  
with shaved Coconut

## •Soups•

**Thai Coconut Soup**  
An Exotic Creamy Soup  
with Coconut Milk, Fish Sauce,  
Kaffir Lime Leaf, Lemon Grass,  
Galangal, Mushrooms, Cilantro,  
Tamarind and Onion. Chicken,  
Vegetables, Mushrooms  
Bowl 4-Tureen (Serves 3-4) 11-  
Shrimp Bowl 5- Tureen 13-

**Tom Yum Goong**  
**Spicy Sour Soup**  
A Spicy and Sour Soup with  
Mushrooms, Fish Sauce,  
Lime Juice, Shrimp Paste,  
Tamarind, Kaffir Lime Leaf  
and Lemon Grass.  
Bowl 5- Tureen (Serves 3-4) 13-

**Po - Tak • Spicy Sour**  
**Seafood Combination**  
A Spicy Combination of  
Shellfish and Seasonal Fish  
with Lemon Grass, Kaffir Lime  
Leaf, Fish Sauce, Thai Basil  
and Mushrooms.  
Tureen (Serves 3-4) 16-

**Miso Soup**  
Classic Vegan Miso Soup  
Miso Paste and Soft Tofu  
with Cilantro.  
Bowl 3- Tureen (Serves 3-4) 9-

## •Side Dishes•

**Singha™ Battered Shrimp 10-**  
Giant Prawns in a Singha™  
Beer Batter, Flash-Fried  
Served with dipping sauces  
over Mee Krob Noodles.

**Thai Moo Yang Pork BBQ 8-**  
Pork Tenderloin Marinated  
with Sweet Soy and Thai  
Spices, then Grilled.  
Served with a  
Spicy Soy Sauce.

**Thai Gai Yang**  
**Chicken BBQ 8-**  
Chicken Breast Marinated  
with Curry and Coconut Milk  
then Grilled. Served with a  
Sweet and Sour Sauce.

**Kao Pad • Our Special**  
**Mild Fried Rice 7-**  
✓ Fresh Jasmine Rice Pan  
Fried with or without Egg, Onion,  
Tomato and Seasonal Vegetables  
with just a hint of Seasoning.  
Chicken, Pork, Steak or  
Tofu Veggie or Vegan  
Shrimp or Mussels 11-

**Steamed Jasmine Rice**  
**(Extra Serving) 1-**

**Steamed Brown Rice**  
**(Per Serving) 2-**

**Kao Neow Sticky Rice**  
**(Per Serving) 3-**

**Steamed Rice Noodles**  
**or Udon Noodles 3-**

**Additional Dipping Sauces**  
**(3 oz) 2-**

**Curry or Peanut Sauce**  
**(8 oz Serving) 5-**