



Lunch Menu

Appetizers

Pork Satay	4 for \$8/ 8 for \$16
Pork slices marinated in exotic spices and grilled to perfection; served with a spicy peanut sauce	
Satay Krung Thep	4 for \$8/ 8 for \$16
Chicken tenderloins marinated in exotic spices and coconut milk then baked and served with peanut sauce	
Satay Nuea	4 for \$8/ 8 for \$16
Beef marinated in exotic spices & coconut milk then cooked tender; served with peanut sauce	
Paw Pia Thawt (4)	\$10.00
Classic Thai crispy spring rolls- ground pork, shrimp, carrots, and silver noodles are wrapped in rice paper then deep-fried and served with a vinaigrette chilli sauce	
Thai Sticks (4)	\$12.00
Ground pork and shrimp surrounding a large prawn is dipped in batter then deep-fried and served with a sweet chilli sauce	
Thai Style Calamari (10oz)	\$12.50
Tender squid is lightly breaded then deep-fried and served with our tangy ginger sauce	
Vegetarian Spring Rolls (4)	\$10.00
Egg wraps stuffed with mushrooms, bamboo shoots, carrots, water chestnuts, and silver noodles then deep-fried and served with a pineapple plum sauce	
Pandulus Chicken (4)	\$14.00
Chicken tidbits marinated spicy are wrapped inside of pandalus and banana leaves then baked to perfection and served with seasoned cucumbers	
Poppy Shrimp (10oz)	\$12.50
Medium shrimps are coated with a light egg batter then deep-fried; served with an herb curry dip	
Salad Rolls (6)	\$10.50
Large prawns, rice noodles, lettuce, and herbs are rolled in rice paper then served cold with a lime chilli sauce	
Summer Rolls (4)	\$10.50
Rice paper crepes are stuffed with smoked salmon, cucumbers and carrots then served cold with a soy-wasabi sauce sprinkled with toasted sesame seeds	
Lemon Grass Pork Wraps (4)	\$10.50
Pork tenderloin marinated in lemon grass is sautéed with a sweet basil chilli hoi-sin sauce then wrapped with fresh cucumber and lettuce inside a thin Oriental pancake	
Coconut Prawns (4)	\$10.50
Prawns dipped in a light coconut batter then deep-fried; served with a pineapple plum sauce	
Curry Puff (4)	\$10.50
Thin pancakes stuffed with ground chicken, potatoes, carrots and peas; seasoned with a mild curry and served with a sweet and sour chili sauce	

Chef's Choice Combos

An excellent way to experience some of the many flavours and items that we offer. The combo changes daily and consists of two appetizers, a salad and one main dish. Just ask your server to describe today's special for you. **No substitutions please.**

Regular	\$14.00
Vegetarian	\$12.00

The King's Feast

If you are unsure of what to order simply ask for the "King's Feast" (Chef's Choice). It's designed for parties with a minimum of four or more, and priced at **\$32.00 per person**. Our chef will select a unique variety of foods for you to share. The dinner includes divided portions of three different appetizers and then one main dish per person and coconut rice.

Soups

Tom Yam

Our spicy and sour soup with mushrooms, lemongrass, and lime leaves

Vegetables	\$6.00
Chicken	\$7.00
Shrimp	\$7.00

Tom Kha

Spicy coconut soup with lemongrass and galanga

Vegetables	\$6.00
Chicken	\$7.00
Shrimp	\$7.00

Phuket Fisherman Soup

A spicy fish broth soup with shrimp, squid, fish, crab meat, lemongrass and citrus leaves

(appetizer size) \$8.00

Vegetable Noodle

Thai egg noodles and mixed vegetables in a tasty chicken broth with chicken

(lunch size) \$8.00

(add) \$3.00

with seafood: shrimp, squid and scallops

(add) \$4.00

Spicy Lemon Grass Noodle

Vermicelli rice noodles and mixed veggies in a spicy lemon grass broth with chicken

(lunch size) \$8.00

(add) \$3.00

with seafood: shrimp, squid and scallops

(add) \$4.00

Salad

Thai Chicken Salad

Marinated chicken served over a bed of lettuce, cabbage, ginger, carrots, cilantro, basil and tossed with crispy egg noodles with a thai peanut sauce dressing

\$12.00

Fried Rice & Noodles

Bangkok Noodles

Flour noodles stir-fried with chicken and bean sprouts in our hoi-sin peanut sauce

\$14/ \$12 (vegetarian)

Shanghai Noodles

Chicken, shrimp, squid, bean sprouts and Shanghai noodles fried in hot chilli sauce

\$14/ \$12 (vegetarian)

Peanut Chicken Fettuccine

Chicken tenderloins and spinach fettuccine fried in our spicy peanut sauce

\$14/ \$12 (vegetarian)

Pad Thai

Rice stick noodles fried with shrimp, chicken, pressed tofu & bean sprouts then served with crushed peanuts

\$14/ \$12 (vegetarian)

Chilli Fried Brown Rice

Brown rice fried with diced ham, chicken, baby shrimp, green peppers & crushed chillies

\$14/ \$12 (vegetarian)

A 15% gratuity will be added to parties of 6 or more.

Lunch Specials

Chu Chi	\$12.00
Assortment of seasonal vegetables stir-fried with our own chilli jam	
Add chicken or beef or pork	\$3.00
Add prawns (4) or scallops (4) or prawn/scallop mix	\$4.00
Galanga Cashew	\$12.00
Snow peas, asparagus & cashews are stir-fried with chilli sauce & galanga (Thai ginger)	
Add chicken or beef or pork	\$3.00
Add prawns (4) or scallops (4) or prawn/scallop mix	\$4.00
Buddha's Delight	\$12.00
Snow peas, asparagus, shitake mushrooms, carrots, and water chestnuts are stir-fried with a mushroom sauce	
Add chicken or beef or pork	\$3.00
Add prawns (4) or scallops (4) or prawn/scallop mix	\$4.00
Thai BBQ	\$12.00
Mixed vegetables, fresh chilli peppers, lime juice and sweet basil; then spiced up in Thai BBQ sauce	
Add chicken or beef or pork	\$3.00
Add prawns (4) or scallops (4) or prawn/scallop mix	\$4.00
Lemon Grass	\$12.00
Sautéed green & red peppers, onions, carrots, lemon grass, chilli peppers and crushed peanuts.	
Add chicken or beef or pork	\$3.00
Add prawns (4) or scallops (4) or prawn/scallop mix	\$4.00
Moo Moo King	\$12.00
Tree mushrooms, zucchini, baby corn, almonds and fresh ginger are stir-fried in a mild black pepper sauce	
Add chicken or beef or pork	\$3.00
Add prawns (4) or scallops (4) or prawn/scallop mix	\$4.00
Gaeng Khaiw Wan – spicy green vegetable curry	\$12.00
Red Curry Chicken – tender cubed chicken breast sautéed in a spicy red curry with seasonal vegetables	\$13.00
Matsaman Nuea – beef and potato stewed in spicy red curry	\$13.00
Ka Ree Moo – pork and fresh melon in mild orange curry	\$13.00
Tiger Prawn Curry – Tiger prawns and veggies in spicy green curry	\$16.00
Tonga Tonga – scallops in orange curry	\$16.00
Lamb Curry – lamb stewed with taro roots and onions in a medium spicy curry, flavoured with coconut milk	\$13.00
Rice	
Kao Sook – steamed rice	\$2.25
Kao Mun – coconut rice	\$2.75
Brown Rice	\$2.75

The Dinner Menu is available in lunch size (2/3 portions).
Please ask your server.