
Appetizers

THAI ROLLS	<i>Crispy spring rolls (5) stuffed with a mixture of minced chicken, carrots, and vermicelli deep-fried until golden brown and served with sweet sauce.</i>	4.25
CHICKEN GYOZA	<i>Chicken dumpling (5) with vegetables and ginger. Served with sweet ginger sauce.</i>	4.25
SATAY	<i>Choice of marinated CHICKEN or BEEF (5) barbecued on skewers. Served with zesty peanut sauce and cucumber salad.</i>	4.95
PARADISE BEEF	<i>Thinly sliced beef steak marinated with honey and soy sauce. Coated with freshly crushed coriander seeds, then fried to perfection.</i>	4.95
BANGKOK WINGS	<i>Large, boneless chicken wings (2) stuffed with a mixture of minced chicken vermicelli, and cilantro. Dipped in batter and fried to perfection. Served with sweet sauce.</i>	4.95
GOLDEN CUPS	<i>Flaky pastry cups filled with a delicious blend of minced chicken, corn kernels, carrots, onions, green peas, and herb.</i>	4.95
BUTTERFLY SHRIMP	<i>Fresh plump shrimp (5) wrapped in wonton skins, fried and served with a sweet sauce.</i>	4.95
CAFÉ SAMPLER (FOR TWO)	<i>Thai Rolls, Paradise Beef, Golden Cups, and Butterfly Shrimp. No substitutions please.</i>	7.95

Vegetarian Appetizers

VEGETABLE TEMPURA	<i>Fresh broccoli, summer squash, zucchini, and sweet potatoes dipped in a tempura batter, and deep-fried to perfection and served with a sweet sauce.</i>	4.25
GOLDEN TRIANGLES	<i>Meatless mini-Thai Rolls (7) stuffed with assorted vegetables and herbs & spices. Deep-fried and served with sweet sauce.</i>	4.25

Soups

TOM YUM •	<i>Thailand's famous hot and sour soup. Lemon grass broth flavored with chili paste, lime juice, onions, and tomato. Choice of CHICKEN or SHRIMP.</i>	2.95
TOM YUM TALAY • •	<i>Extra fancy Thai hot and sour soup consisting of shrimp, scallops, squid, crab meat, and onions. Topped with basil leaves.</i>	3.50
TOM KAR	<i>Creamy coconut milk and tasty chicken. Galanga broth seasoned with lime juice, onions and scallions.</i>	2.95
SILVER SOUP	<i>Clear soup with shrimp, zucchini, carrot, snow peas, and summer squash.</i>	2.95

Vegetarian Soups

TOM YUM PUK •	<i>Selected vegetables in our version of hot and sour soup.</i>	2.50
TOM KAR PUK	<i>Tangy galanga soup with coconut milk and assorted vegetables.</i>	2.50
TOFU SOUP	<i>Clear soup with fresh tofu cubes, zucchini, carrot, snow peas, and summer squash.</i>	2.50

Salads

BANGKOK SALAD	<i>Garden fresh vegetables served with marinated chicken slices and fried tofu. Served with peanut dressing on the side.</i>	4.50
GARDEN SALAD	<i>An assortment of fresh vegetables served with peanut dressing on the side.</i>	2.50
YUM NUA •	<i>Char-broiled sirloin steak tossed with onions, cucumber, tomatoes, green pepper, carrot, Thai spices, and herbs. Served over bed of lettuce.</i>	9.95
NAM SOD	<i>Ground chicken breast tossed with peanut, ginger, onion, scallion, and lime juice. Served over a bed of lettuce.</i>	9.95
YUM SEAFOOD •	<i>Steamed shrimp, scallops and squid tossed with Thai spices and herbs, onions, cucumber, tomatoes, green pepper, carrots, lime juice. Served over a bed of lettuce.</i>	10.95

Seafood Selection

These entrées are served with steamed white rice

SEAFOOD COMBO	<i>Fresh shrimp and sea scallops sauteed with snow peas, mushroom, baby corn, carrots, zucchini, summer squash, cashew nuts and pineapple chunks in a special garlic sauce.</i>	10.25
CHONBURI SQUID •	<i>Tender squid sauteed in a garlic chile sauce with onions, green pepper, mushrooms, carrots, and baby corn.</i>	9.95
SHRIMP BEAN KING •	<i>Fresh plump shrimp sauteed with green beans, mushroom, green pepper, and carrots in a house special garlic chili sauce.</i>	9.95
EXPRESS SHRIMP	<i>Steamed large shrimp and assorted vegetables seasoned with garlic and light soy sauce.</i>	9.95
SEAFOOD MADNESS • • •	<i>A mixed saute of shrimp, sea scallops, squid with onions, mushrooms, green peppers, carrots and snow peas in a garlic hot chili pepper sauce.</i>	10.95
OCEAN SCALLOP	<i>A mixed saute of sea scallop with lychee nuts, carrots, mushrooms, scallions, green peppers, baby corns, and snow peas in a light ginger sauce.</i>	9.95
SHRIMP SCAMPI	<i>Fresh plump shrimp sauteed with mushrooms, onions, green peas, green peppers and pineapple chunks in a garlic wine sauce and a touch of curry powder. Served over minced lettuce.</i>	9.95
SPICY SCALLOPS •	<i>A mixture of sea scallops with green pepper, bamboo shoots, carrots, mushroom, onions and baby corns in a spicy garlic chili sauce.</i>	9.95
SHRIMP MERMAID	<i>Prepared with breaded shrimp and assorted vegetables in a tangy sweet ginger sauce. Accompanied by steamed broccoli.</i>	10.25
THAI RAAM •	<i>Steamed chicken, broccoli, cauliflower, green beans, zucchini, summer squash, carrot, and peppers topped with zesty peanut sauce.</i>	SHRIMP 9.95 CHICKEN 8.95

House Specialties

These entrées are served with steamed white rice

IMPERIAL DUCK	<i>Boneless and skinless roast duck sauteed with onions, green peppers, mushrooms, baby corns, zucchini, summer squash, and carrots in a garlic brown sauce and a touch of fresh aromatic basil leaves.</i>	10.50
RACHA TRIO	<i>Thinly sliced chicken breast, beef fillet, and pork loin marinated in plum sauce, honey, and herbs. Lightly sauteed in olive oil and mixed with snow peas, tomatoes, pineapple chunks, mushroom, green pepper, zucchini, summer squash, and baby corns in a honey plum soy sauce.</i>	10.50
BANGKOK BASIL • • •	<i>Choice of CHICKEN or flank BEEF steak, stir fried with aromatic fresh basil leaves, onions, mushrooms, green peppers, carrots, and scallions in our chef prepared garlic chili hot pepper sauce.</i>	8.95
EMERALD CHICKEN • •	<i>Tender chicken sauteed bamboo shoots, green beans, green peppers, zucchini, and snow peas in a garlic green cilantro sauce.</i>	9.95
EXPRESS CHICKEN	<i>Sliced chicken breast sauteed with onions, carrots, mushrooms, green peppers, pineapple chunks, and roasted cashew nuts in a light garlic brown sauce.</i>	8.95
PORK =N PEPPERCORN • •	<i>Sliced barbecued loin of pork sauteed with onions, green pepper, carrots, chili peppers, and Thai eggplant in a hot garlic chili pepper sauce, with aromatic basil leaves.</i>	9.95
LEMON GRASS CHICKEN	<i>A mixed saute of chicken, onions, baby corns, zucchini, summer squash, carrots and green peppers in a light garlic lemon grass sauce.</i>	9.95
BBQ CHICKEN	<i>Perdue chicken marinated in aromatic herbs and spices, then barbecued to perfection. Accompanied by steamed assorted vegetables. Served with hot chili sauce on the side.</i>	8.95
BBQ PORK	<i>Charcoal broiled boneless pork loin seasoned with Thai herbs and spices. Accompanied by steamed assorted vegetables. Served with hot chili sauce on the side.</i>	8.95
ORANGE SUPREME CHICKEN	<i>Breaded marinated chicken breast pan-fried to perfection, then sliced and topped with special orange sauce. Accompanied by steamed broccoli and cauliflower.</i>	10.50

Thai Curry Dishes

~~These entrées are served with steamed white rice~~

Prepared in an authentic Thai manner with assorted garlic chili paste and coconut milk.

Items Below: Beef 8.95, Chicken 8.95, Shrimp 9.95, Tofu 8.50
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DUCK CHOO CHEE • •	<i>Boneless, skinless roast duck and assorted vegetables sauteed in popular Thai Choo Chee red curry.</i>	10.95
PANANG CURRY • •	<i>With green beans, green peppers, carrots, zucchini, and summer squash in a spicy panang curry paste. Topped with shredded caffin lime leaves.</i>	
MASAMAN CURRY • •	<i>With onions, sweet potatoes, carrots, green peppers and peanuts in a spicy masaman curry paste.</i>	
RED CURRY • •	<i>With bamboo shoots, carrots, zucchini, summer squash, and green peppers in a spicy red chili curry paste.</i>	
YELLOW CURRY • •	<i>With onions, tomato, pineapple chunks, green peppers, summer squash, and a touch of curry powder.</i>	
GREEN CURRY • • •	<i>With bamboo shoots, zucchini, green peppers, green peas, green beans, and snow peas in a garlic cilantro parsley paste.</i>	

Chef's Suggestions

Items Below: Chicken 8.95, Beef 8.95, Shrimp 9.95, Scallop 9.95, Tofu 7.95
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BABY CORN	<i>With onions, mushrooms, carrots, and scallions in a garlic brown sauce.</i>
BROCCOLI	<i>With fresh mushrooms and carrots in a garlic brown sauce.</i>
GARLIC	<i>With baby corn, mushroom, snow peas, and carrots in garlic sweet honey soy sauce.</i>
GINGER	<i>With green peppers, mushrooms, onions, carrots, and scallions in a garlic ginger sauce.</i>
SNOW PEAS	<i>With onions, mushrooms, scallions, carrots, and snow peas in garlic brown sauce.</i>
SWEET & SOUR	<i>With assorted vegetables in our own tangy tomato sauce.</i>
BAMBOO	<i>With mushrooms, onions, green peppers, carrots, bamboo shoots</i>

SHOOTS • •

and scallions in a red garlic hot chili sauce.

Vegetarian Selections

These entrées are served with steamed white rice

TOFU ROYALE	<i>A mixed saute of fried tofu with mushrooms, snow peas, bean sprouts, baby corns, and scallions in a garlic ginger sauce.</i>	7.95
VEGGIE DELIGHT	<i>A quick stir-fried of assorted vegetables in a garlic brown sauce.</i>	7.95
VEGETABLE SWEET & SOUR	<i>Assorted vegetables prepared in our own tangy sweet and sour sauce.</i>	7.95
THAI GARDEN •	<i>Steamed broccoli, cauliflower, tofu, carrots, green beans, summer squash, zucchini, snow peas, and green peppers topped with a zesty peanut sauce.</i>	7.95
LITE & LIVELY •	<i>A stir-fried of nappa cabbage, broccoli, baby corns, carrots, and green peppers in a spicy chili sauce.</i>	7.95
VEGETABLE CURRY • •	<i>Assorted vegetables prepared in a red chili pepper curry sauce.</i>	8.50

Fried Rice And Noodles

CHICKEN FRIED RICE	<i>Delicious fried rice with chicken, egg, and assorted vegetables.</i>	6.25
SHRIMP FRIED RICE	<i>Delicious fried rice with shrimp, egg, and assorted vegetables.</i>	6.25
VEGETABLE FRIED RICE	<i>Meatless fried rice prepared with egg and assorted vegetables.</i>	6.25
CHICKEN PAD THAI	<i>Thailand's famous rice noodles stir-fried with chicken, egg, ground peanut, bean sprouts, and scallions in a delicately flavored sauce.</i>	7.25
SHRIMP PAD THAI	<i>Thailand's famous rice noodles stir-fried with shrimp, egg, ground peanut, bean sprouts, and scallions in a delicately flavored sauce.</i>	7.25
TOFU PAD THAI	<i>Meatless PAD THAI with tofu, egg, scallions, and extra bean sprouts.</i>	7.25
VEGGIE PAD THAI	<i>Meatless PAD THAI with egg and assorted vegetables.</i>	7.25
STEAMED WHITE RICE	<i>Steamed white rice.</i>	1.00

Non Alcoholic Beverages

Soda: Pepsi, Diet Pepsi, Orange, Lemon Slice, Root Beer	1.00
Lemonade, Thai Unsweetened Iced Tea, Thai Hot Tea	1.00
Hot Coffee ☿ Regular or Decaffeinated	1.00
Poland Springs Water ☿ Carbonated or Non-carbonated	1.50
Thai Sweetened Iced Tea with or without cream, Lipton's Iced Tea	1.50
Non-alcoholic beers ☿ Buckler, Clausthaler, O'Doul's	2.50

Malt Beverages

Singha Thai Beer	3.25	Samuel Adams	2.75
Heineken	2.95	Rolling Rock	2.50
Amstel Light	2.95	Budweiser	2.50
Beck's Dark	2.95	Bud Light	2.50

Wines

	<u>Glass</u>	<u>Half Carafe</u>	<u>Full Carafe</u>
Thai Lotus White Wine	3.50	--	--
August Sebastiani Chardonnay	3.50	--	--
August Sebastiani Cabernet Sauvignon	3.50	--	--
White Zinfandel	2.75	5.50	10.50
Franzia Chablis	2.50	5.00	9.50
Franzia Burgundy	2.50	5.00	9.50

Desserts

Home-made Coconut Custard	2.25	Home-made Thai Tapioca Pudding	2.25
Lychees Fruit with Ice in Syrup	2.25	Coconut Ice Cream	2.25
Longans Fruit with Ice in Syrup	2.25	Ginger Ice Cream	2.25
Rambutan Fruit with Ice in Syrup	2.25	Red Bean Ice Cream	2.25
Pineapple Fruit with Ice in Syrup	2.25	Green Tea Ice Cream	2.25