

Appetizers

- 1. FRIED WONTONS**-Deep fried wontons stuffed with ground chicken served with homemade sweet and sour sauce. -- 6.95
- 2. FRIED CHICKEN DUMPLINGS**-Deep fried wontons skin stuffed with ground chicken, and vegetable, served with homemade sweet and sour sauce. -- 6.95
- 3. EGG ROLL (Meatless)**- Mixed vegetables and bean thread noodle wrapped in a rice paper crepe then deep fried, served with homemade sweet and sour sauce. -- 6.95
- 4. GOLDEN TOFU**-Deep fried bean curd, served with homemade sweet and sour sauce with chopped peanuts.-6.95
- 5. TEMPURA**-Deep fried shrimp tempura and vegetables, served with homemade sauce. -- 10.95
- 6. SA-TAY**-Meat marinated with fresh herbs and spices, grilled on skewers, served with peanut sauce and cucumber salad.(Choice of beef, pork or chicken) -- 8.95
- 7. TOD MUN PLAR**-One of Bangkok most favorite appetizer. This deep fried fish-cake mixed with curry paste, served with cucumber salad with chopped peanut. -- 7.95
- 8. KOONG SARONG (Prawn in a blanket)**-Marinated prawn wrapped with bacon and wonton wraps, deep fried, served with homemade sweet and sour sauce. -- 10.95
- 9. MEE KROB**-Crispy noodle mixed with sweet and sour sauce, chicken and shrimp. -- 7.95
- 10. SPICY CHICKEN WINGS**-Chicken wings deep fried until crispy then sautéed with chili, garlic sauce, and topped with crispy mint leaves. -- 8.95
- 11. GARLIC CHICKEN WINGS**-Chicken wings deep fried until crispy then sautéed with a lot of garlic, black pepper, and seasoning. -- 8.95
- 12. STUFFED CHICKEN WINGS**-Chicken wings stuffed with ground pork, deep fried, served with homemade sweet & sour sauce. -- 8.95
- 13. A. NUA DAD DEAW (Beef jerky Issan style)**-Deep fried marinated beef, served with homemade spicy sauce. -8.95
B. MOO DAD DEAW (Pork jerky Thai style)-Deep fried marinated pork, served with homemade spicy sauce. --8.95
- 14. NAM KAO TOD**-Crispy rice mixed with minced sour sausage, green onion, fresh chili, ginger, peanuts, and lime juice. -- 7.95

Soup

Cup=C, Bowl=B, Hot Pot=HP

- 15. TOM YUM PRAWN**-Hot and sour soup with large fresh water prawn, lime juice and lemon grass. HP=20.95
- 16. SEAFOOD SOUP**-Hot and sour soup with combination of seafood. B=12.95, HP=17.95
- 17. TOM KLONG PLA-KROB**-This unique soup was influence by mixed Thai-Cambodian culture which combined pieces of "smoked sheet fish " with the Thai-Cambodian style soup, seasoned with tamarind sauce, fresh herb, spices, chili. HP=15.95
- 18. TOM YUM KAI**-Hot and sour soup with chicken, lime juice, lemon grass and straw mushroom. C=3.95, B=8.95, HP=11.95
- 19. TOM YUM KUNG**-Hot and sour with shrimp, lime juice, lemon grass & straw mushroom. C=4.95, B=10.95, HP=14.95
- 20. TOM YUM PLAR DOOK** -Hot and sour soup with catfish, lime juice, lemon grass and straw mushroom. C=4.95, B=10.95, HP=15.95
- 21. TOM YUM ISSAN**-Hot and sour soup with catfish Issan style. HP=15.95
- 22. EN TUAN**-Spicy and sour soup with beef tendon, bean sprouts and beef. C=4.95, B=8.95, HP=12.95
- 23. TOM KAH KAI (Bangkok Style)**-A distinctive soup of sliced chicken with coconut milk, straw mushroom galanga, lemon grass and a touch of lime juice. C=4.95, B=9.95, HP=13.95
- 24. WOON SEN SOUP (Non Spicy)** -Clear noodles with minced chicken, sliced black mushroom and onion in clear broth. C=3.95, B=7.95, HP=10.95
- 25. TO-FU SOUP (Non Spicy)**-Bean curd soup with ground pork and some vegetable. C=3.95, B=7.95, HP=10.95
- 26. WOR WONTON SOUP**-Wonton stuffed with ground chicken, shrimp, chicken, and vegetables in clear broth. C=4.95, B=8.95, HP=11.95
- 27. SPICY VEGETABLE SOUP**-Hot and Sour soup with assorted vegetables, lime juice, lemon grass and straw mushroom. C=3.95, B=7.95, HP=10.95
- 28. VEGETABLE SOUP (Non Spicy)**-Assorted vegetables in clear broth. C=3.95, B=7.95, HP=10.95
- 29. SEAFOOD SOUP WITH TOFU (Non Spicy)**-Assorted seafood in clear broth with fresh tofu and vegetables. HP=17.95

Salad

- 30. SQUID SPICY SALAD**-Squid with onion and lettuce mixed with lime juice served on bed of green. -- 10.95
- 31. YUM YAI**-Lettuce, onion, tomato, boiled egg, chicken, shrimp, glass noodle, chopped peanut mixed with house dressing. -- 8.95
- 32. YUM WOON SEN (Glass Noodle Spicy Salad)**-Glass noodle, onion, chicken, shrimp mixed with chili and lime juice on bed of green. -- 8.95
- 33. YUM WOON SEN SEAFOOD**-Glass noodle, onion, with combination of seafood mixed with chili and lime juice on bed of green. -- 12.95
- 34. YUM HED FUNG (Straw Mushroom Spicy Salad)**-Minced pork, straw mushroom, shrimp, onion mixed with chili and lime juice. -- 8.95
- 35. PLA KOONG (Shrimp Spicy Salad)**-Grilled shrimp, lemon grass, lime juice, Thai chili mixed with our secret sauce, served on bed of green. -- 10.95
- 36. YUM NUAH or YUM KAI (Thai Beef or chicken Salad)**-Your choice of charbroiled steak-slice or charbroiled chicken, onion, tomato, fresh chili mixed with lime juice, served on bed of green. -- 10.95
- 37. SPICY SLICED BEEF with Thai Round Eggplant** - Charbroiled steak-sliced, Thai green round eggplant, fresh chili, lemon grass, fresh herbs and spices. -- 10.95
- 38. YUM TALE (Seafood Salad - Thai Style)**-Combination seafood, fresh vegetable, chili, lemon grass, lime juice. Served on bed of green. -- 17.95
- 39. SOM THUM (Thai papaya salad)**-This classic dish from Thailand consists of green papaya, chili, tomato, crushed peanut mixed with lime juice, fish sauce and sugar. -- 7.95
- 40. THAI SALAD**-Mixed green vegetables, boiled egg, served with homemade peanut sauce dressing. -- 6.95
- 41. LARB**-Ground pork, chicken or beef chopped onion, green chili, lime juice. Served with fresh cabbage. -- 8.95
- 42. LARB KOONG OR PLAR DOOK (Catfish)**-Minced shrimp or catfish, chopped onion, fresh and dry chili, lime juice. Served with fresh cabbage. Shrimp=10.95, Catfish=13.95
- 43. SQUID LARB**-Minced squid, chopped onion, green chili, lime juice, served with fresh cabbage. -- 10.95
- 44. NAM SOD**-Ground pork mixed with ginger green onion, dry peanut and lime juice. -- 8.95

- 45. CRISPY CATFISH PIECES SALAD**- This tasty dish consists of deep fried minced catfish, fresh chili, lime juice, peanut, cashew nut, vegetables, served on bed of sliced cabbage. -- 13.95

BBQ

- 46. THAI B.B.Q. CHICKEN**-Served with homemade sweet and sour sauce. -- 13.95
- 47. MOO YANG**-Marinated charbroiled pork, served with spicy sauce. -- 12.95
- 48. PLA DOOG YANG**-Charbroiled whole catfish, served with spicy sauce and tamarind sauce. -- Depend on size
- 49. SUA RONG HAI**-Charbroiled beef served with spicy sauce. -- 13.95
- 50. CHARBROILED PRAWN**-Served with spicy sauce and tamarind sauce. -- 20.95
- 51. CHARBROILED PRAWN**-Topped with garlic black pepper sauce. -- 19.95
- 52. CHARBROILED PRAWN**-Topped with fresh chili, garlic and lime sauce. -- 19.95

All entrées come with steamed rice

Sticky rice \$2.00 each

Gratuity 18% may be added for party of 6 or more

Price and Ingredients are subject to change without notice

Some Items may not be available

LOTUS SIAM SPECIAL

53. KOONG TENN -Grilled shrimp served on sliced cabbage, and spicy sauce. -- 11.95

54. KOONG CHAR NUM PLAR-Prawns marinated in seasoned fish sauce, served raw with spicy fish sauce, fresh garlic and roasted chili paste. -- 11.95

55. NUA NAM TOK-Sliced charbroiled beef mixed with green onion, chili, lime juice & rice powder. -- 10.95

56. NUA SAO RENU-Sliced charbroiled beef served on bed of sliced cabbage, topped with our own tamarind sauce and fried dry chili. -- 13.95

57. TUB WHARN-Charbroiled beef liver, mixed with green onion, chili, lime juice. -- 8.95

58. NUA YUM KATIEM-Sliced charbroiled beef served on bed of sliced cabbage, topped with fresh garlic and spicy sauce. -- 13.95

59. KOI SOY (Steak Tartare - Issan Style)-Minced beef with fresh herb, fresh and dry chili rice powder, seasoned sauce, lime juice, served raw. -- 13.95

60. HOH MOK KAI (Issan Style)-With curry paste-chicken, egg, sliced cabbage cooked in a bowl. -- 8.95

61. HOH MOK PLAR (Issan Style)-With curry paste-fish, egg, sliced cabbage cooked in a bowl with your choice of catfish. -- 13.95

62. PLAR DOOK YANG NUM TOK-Sliced charbroiled catfish fillet, topped with spicy sauce, served on bed of sliced cabbage. -- 13.95

63. PLAR DOOK SARM ROD-Deep fried whole catfish, topped with sweet, sour and spicy sauce. – Depend on size

64. PLAR DOOK KRA-PROW KROB-Deep fried whole catfish, topped with sautéed of fresh and dry chili, garlic, Thai basil and crispy Thai basil. -- Depend on size

65. PLAR DOOK O-CHA Deep fried whole catfish, topped with vegetables, lime juice, peanuts, and cashew nuts. – Depend on size

66. ISSAN SAUSAGE-Grilled sour pork sausage, served with fresh chili, ginger and peanut. -- 9.95

67. KANG RENU NAKORN-This unique Issan style red curry is a combination of local vegetables, your choice of chicken or catfish chunk (with skin), without coconut milk. -- 8.95

68. KANG OMM-Influenced by Lao's cooking this is another unique curry that combined local vegetables, your choice of chicken or catfish chunk and rice powder in red curry base, also without coconut milk, thicker than Kang Renu. -- 8.95

69. CRISPY MUSSEL OMELET-Fried Thai mussel omelet to crispy on top of sautéed bean sprout and green onion and served with spicy sweet sauce. -- 8.95

70. CHU-CHEE PRAWN-Fresh prawn in Thai red curry base sauce. -- 19.95

ALA CARTE

Choice of meat: Chicken, Pork or Beef Add \$2.00 for shrimp
All Entrees come with rice.

71. SWEET AND SOUR-Stir-fried your choice of meat, topped with Thai style sweet and sour with pineapple, tomato, cucumber, bell pepper carrot and onion. -- 8.95

72. MINT AND GREEN CHILI-Sautéed with fresh and dry chili, garlic, bell pepper and Thai basil. -- 9.95

73. BROCCOLI AND OYSTER FLAVORED SAUCE -- 8.95

74. PAD WOONSEN-Sautéed with silver noodle, tomato, black mushroom, egg and onions. -- 8.95

75. BABY CORN-Sautéed with baby corns, straw mushrooms, carrot, onion. -- 8.95

76. CHOP SUEY-Stir-fried mixed vegetables with little gravy. -- 8.95

77. BAMBOO SHOOTS CURRY-Bamboo shoots, fresh chili and Thai basil stir fried in red curry sauce. -- 8.95

78. KANA PLAR KEM-Stir-fried of Chinese broccoli with fried salted fish chunks. -- 9.95

79. PEPPER GARLIC SAUCE-Sautéed in our garlic cilantro pepper sauce, served on bed of green. -- 8.95

80. CASHEW NUT-Sautéed in roasted chili paste, cashew nuts, and onion. -- 9.95

81. FRESH GINGER-Sautéed with fresh ginger, black mushrooms, bell pepper and onion. -- 8.95

82. GREEN PEPPER (Pad Prik Sod)-Sautéed with bell pepper, fresh chili, carrot & onion. -- 8.95

83. PAD PRIK KING-Sautéed with spicy red chili paste and green beans. -- 8.95

84. CATFISH WITH CURRY PASTE-Deep fried thin catfish slice without bone sautéed with red curry paste, Kra-chai, fresh & dry chili and coconut milk. -- 13.95

85. SPICY CATFISH WITH basil leaves -Sautéed deep fried thin catfish slice without bone in fresh and dried chili and Thai basil leaves. -- 13.95

86. KANA MOO KROB-Stir-fried Chinese broccoli and crispy side pork slice with oyster flavored sauce. -- 9.95

87. KRA PHAO MOO KROB-Stir-fried crispy side pork with Thai basil. -- 9.95

SEAFOOD

88. SEAFOOD PAD PED-Combination seafood with homemade roasted curry paste, lemon grass, straw mushroom lime juice and mint leaves. -- 17.95

89. SEAFOOD CHILI & MINT LEAVES-Combination seafood with homemade fresh chili paste and Thai basil. -- 17.95

90. SQUID GARLIC-Sautéed in our garlic cilantro pepper sauce. -- 10.95

91. GINGER FISH-Deep fried whole pompano fish topped with ginger, onions, and black mushroom sauce. -- 19.95

92. SWEET & SOUR FISH-Deep fried whole pompano fish topped with Thai style sweet and sour sauce. -- 19.95

93. PLAR LAAD PRIK-Deep fried whole pompano fish topped with sautéed fresh chili, garlic sauce. -- 19.95

94. SHRIMP WITH OYSTER FLAVORED SAUCE and vegetable -- 10.95

95. HOH MOK SEAFOOD-Steamed combination seafood, egg, sliced cabbage, coconut milk and curry sauce cooked in it's own juice. -- 17.95

96. STEAMED MUSSEL-Half shell mussel steamed with Thai basil, in clay pot, served with spicy fish sauce. -- 9.95

97. CHILI MUSSEL-Sautéed of half shell mussel with fresh and dry chili, garlic and Thai basil. -- 9.95

98. SALMON PANANG-Charbroiled salmon fillet served on Thai style creamy curry sauce with cognac. -- 19.95

99. POACH SALMON-Poached salmon fillet topped with spicy fresh chili garlic sauce, served on bed of cabbage. -- 19.95

100. SALMON NAM-TOK-Charbroiled salmon fillet topped with spicy dry chili sauce with rice powder. -- 19.95

101. SEAR SCALLOP -- 20.95

A: topped with sautéed in our garlic cilantro pepper sauce.

B: topped with homemade fresh chili and Thai basil.

C: topped with red curry (#128).

NOODLES

Choice of meat: Chicken, Pork or Beef Add \$2.00 for shrimp

102. PAD THAI-Could have been the most popular stir fried classic Thai small rice noodle of all time. This dish stir fried with egg, green onion, bean sprouts and chopped peanut. -- 8.95

103. RAD NA-Stir-fried flat rice noodle topped with gravy Chinese broccoli with choice of meat. -- 8.95

104. RAD NA SEAFOOD-Stir-fried flat rice noodle topped with gravy Chinese broccoli with seafood. -- 12.95

105. PAD SW-EW-Stir-fried flat rice noodle with egg and Chinese broccoli with black soy sauce. -- 8.95

106. RAD NA (Yellow Curry Noodle)-Stir-fried flat rice noodle topped with ground beef cooked with curry powder, tomato, bell pepper, onion and celery. -- 8.95

107. KAI KOOWAH-Pan fried flat rice noodle with chicken, egg, served on bed of green. -- 8.95

108. MEE KROB RAD NA-Crispy egg noodle topped with straw mushroom, vegetable and gravy. -- 8.95

109. COMBINATION BEEF NOODLE SOUP-One of the most popular "Boat vender"beef soup in Bangkok, consist of small flat rice noodle,Thai style beef ball, beef in seasoned beef soup. -- 8.95

110. BEEF BALLS NOODLE SOUP-Similar to Noodle soup above, but only with Thai style beef ball. -- 8.95

111. TOM YUM NOODLE SOUP-This noodle soup is quite difference from all other noodle soup that we offer. Although small flat rice noodle is being used, the combination of ground pork and ground peanut, the sour and spicy taste of this soup set it apart. -- 8.95

112. CHOW MEIN-Stir-fried egg noodle with vegetables and your choice of meat. -- 8.95

113. DUCK NOODLE SOUP-Flat rice noodle soup with roasted duck. -- 8.95

114. YEN-TA-FO-Flat rice noodle in red sauce soup with squid, fried tofu, shrimp and pork. -- 8.95

115. SEAFOOD NOODLE SOUP-Assorted seafood in a clear broth soup with small flat white noodle. -- 12.95

116. DRUNKEN NOODLE SEAFOOD-Pan fried flat rice noodle topped with, sauteed assorted seafood with fresh & dry chili, Thai basil served on bed of green. -- 12.95

117. SPICY THAI SPAGHETTI SEAFOOD-Stir-fried egg noodles with tomato, fresh & fried chili, assorted seafood. -- 12.95

118. THAI STYLE SPAGHETTI (Not Spicy)-Pan fried egg noodles in our own special sauce with egg, chicken, shrimp and tomato. -- 8.95

FRIED RICE

Choice of meat: Chicken, Pork or Beef

119. THAI FRIED RICE-Stir fried with egg, onion, tomato and your choice of meat. Chicken, Pork or Beef -- 8.95
SHRIMP -- 10.95, SEAFOOD -- 12.95

120. FRESH CHILI FRIED RICE-Stir fried with bell pepper, fresh chili, white onion and your choice of meat. -- 8.95

121. SPICY FRIED RICE-Stir-fried with fresh and dry chili, garlic and mint leaves. Chicken, Pork or Beef -- 8.95, SEAFOOD SPICY FRIED RICE -- 12.95

122. PINEAPPLE FRIED RICE-Stir-fried with yellow curry powder, pineapple, shrimp and chicken, served on plate. --8.95

123. COMBINATION FRIED RICE-Stir-fried with beef, pork, chicken and shrimp. -- 10.95

124. VEGETABLE FRIED RICE with egg -- 7.95

125. HOUSE SPECIAL FRIED RICE-Delectable combination of black and golden resin with a colorful mixture of peas, carrot and pineapple, cashew nuts, chicken, pork, shrimp and tomato sauce. -- 10.95

126. CRAB FRIED RICE-Fried rice with crab meat, tomato, onion, and egg. -- 12.95

THAI CURRIES

Choice of meat: Chicken, Pork or Beef Add \$2.00 for shrimp

127. PANANG-The color and flavor of fresh & dried chili makes this curry a unique dish. Cooked with coconut milk, Thai basil and chili your choice of meat or tofu. -- 10.95

128. RED CURRY-The beautiful red color from both fresh and dried chili and spice make this curry hotter than yellow curry. Cooked with coconut cream, Thai basil and bamboo shoots and your choice of meat or tofu. -- 9.95

129. YELLOW CURRY-The mildest among all Thai curries made from curry powder, turmeric and spice with coconut cream, potato and carrot, your choice of meat or tofu. -- 9.95

130. GREEN CURRY-This green curry is one of the most popular curry around Bangkok city. Combination of green curry paste with coconut cream, bamboo shoot. Thai basil, fresh chili and your choice of meat or tofu. -- 9.95

131. ROASTED DUCK CURRY-The combination of roasted duck, pineapple, bell pepper and tomato in red curry base with a touch of coconut milk make this dish very tasty and unique. -- 10.95

132. MUSAMAN CURRY-The very interesting flavor curry made from musman curry paste with coconut cream, peanuts, onion, tomato, potato, carrot and your choice of meat or tofu. -- 10.95

DESSERTS

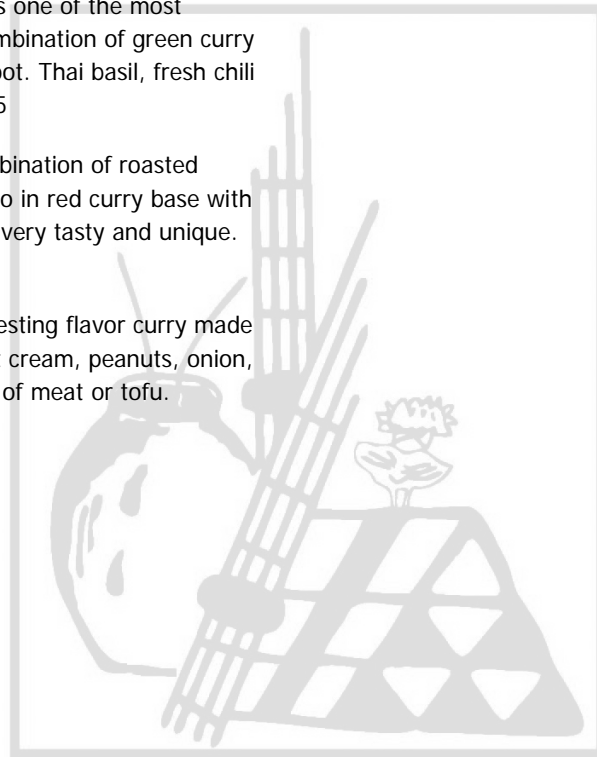
COCONUT ICE CREAM 3.00

WITH STICKY RICE 4.00

STICKY RICE WITH MANGO (Seasonal) 7.95

FRIED BANANA ROLL 7.50

LOTUS



of SIAM

Lotus of Siam - Northern Thai Cuisine

The food from the north is as distinctive as its culture. Northern dishes are generally milder than those of central and Northeastern Thailand. The influence of neighboring Myanmar (formerly Burma), Chan, Chiang San, Laos, and South China (Hunan), is evident in some of the most popular dishes.

A. Khao Soi -- 8.95

This typical Burmese influence Northern Thai egg noodle is served in curry sauce and coconut cream (your choice of beef or chicken), garnished with sliced red onion, lime and pickled vegetables.

B. Northern Larb-- 8.95

Completely different from the Issan larb in taste, this northern style larb (ground pork) is cooked with Northern Thai spices and no lime juice, garnished with fresh herbs and vegetables.

C. Sai Oua (Northern Style Sausage) -- 8.95

If you like Louisiana style hot sausage you have got to try this one. Stuffed with ground pork, fresh and dried herb and spice, this mild/medium spicy sausage is indeed very tasty.

D. Thum-ka-noon (Pounded Young Jack Fruit Shredded) 9.95

This "local" dish from the north is unique to the northern part of Thailand. Made of shredded young jack fruit, ground pork, tomato, Northern Thai spices and seasoned.

E. Kang-ka-Noon (Spicy Young Jack Fruit Curry) -- 9.95

For those of you who love the texture of the heart of artichoke and spicy food, have we got a dish for you. This northern style curry is made of young jack fruit chunk with a texture similar to the heart of artichoke cooked in northern style curry base, fresh and dried spices and your choice of pork, chicken or smoked sheet-fish flakes.

F. Nam-Prik-Hed (Spicy Mushroom Dip) -- 9.95

This classic Northern Thai dish is very popular among vegetarians around the northern border, served with fresh vegetables.

G. Kha-Nom-Jean-Nam-Ngyow (Rice Vermicelli Curry) 8.95

Although influenced by Chan and Hunan cooking from the southern part of China, this unique red curry sauce has tomato, ground pork and some spare ribs on top of rice vermicelli, garnished with fried chili, lime and fresh bean sprout, is one of the most popular dishes among locals along the northern border.

H. Nam-Prik-Noom (Green Chili Dip) -- 9.95

Roasted green chili, garlic, onion and tomato pounded in mortar. One of the most popular and spicy dips of Northern Thailand, eaten with *sticky rice, fried pork skin and fresh vegetables. (Medium Spicy and up)

I. Nam-Prik-Ong (Red Chili Dip) -- 9.95

One of the least spicy of all northern chili dips. A combination of ground pork, tomato, dried spices (taste somewhat similar to spaghetti sauce) Also eaten with *sticky rice and fresh vegetables.

J. Kang Care (Northern Red Curry) --- 9.95

Similar to Kang Renu Nakorn, this home style non-coconut cream red curry from the north is a combination of fresh, aromatic vegetables, spices, herb and your choice of chicken, pork or catfish chunk, but with more vegetables and some different herb and spices.

K. Kang Hung Lay (Pork Stew Northern Curry) -- 9.95

Influenced by Burmese this almost sweet pork curry is one of the most popular curries of the north (it is somewhat similar to pork stew) Cooked with pork, pork with fat, dried and fresh spices. It is usually eaten with rolled up *sticky rice ball.

L. Kang Hoh (Dry Pork Curry with Mixed Vegetables) -- 9.95

Assorted vegetables fresh and dry spices, herb, clear noodle, pork all mixed in to this dish. This is also one of the " Temple Dish " or street vendor choice and it's a well consumed dish among Northern Thais.

M. Northern Style Tom Kah Kai (Spicy Chicken Soup) -- 8.95

Different from " Bangkok " style Tom Kah Kai, this Northern home style chicken soup has no coconut cream. Cooked with roasted green chili, tomato, onion, fresh herbs and spices.

* Sticky rice does not come with the order.

Sticky rice \$2.00 each.

Gratuity 18% may be added for party of 6 or more

Some items may not be available

Lotus of Siam – 953 E. Sahara Ave. Suite A5, Las Vegas, NV 89104 -- Tel. 702-735-3033 – Monday-Friday Lunch 11:30am-2:00pm Buffet or Ala Carte, Dinner 5:30pm-9:30pm – Saturday-Sunday NO Lunch Dinner 5:30pm-10:00pm Reservation Recommended for dinner daily. Please call at least one day in advance to make a reservation. Price and Ingredients are subject to change without notice

CHEF'S CHOICE

LOBSTER (Garlic Pepper Sauce)- Deep fried lobster, sautéed with our special garlic sauce. – Depend on size

GARLIC PRAWN- Deep fried prawn with shell and sautéed with our special garlic sauce, topped with ground black pepper. – 19.95

DRUNKEN NOODLE PRAWN- Deep fried prawn with homemade fresh chili and Thai basil. Serve on the top of pan fried flat rice noodle. – 20.95

SEA BASS

A: with GINGER- Steamed Sea Bass topped with our special brown sauce and ginger. Serve on the top of steamed vegetable. – 22.95

B: with SUKI SAUCE (Spicy Sauce)- Steamed Sea Bass topped with our special red chili sauce. Serve on the top of steamed vegetable. – 22.95

C: with SA-MM ROD SAUCE- Deep fried Sea Bass, topped with sweet, sour and spicy sauce. – 22.95

D: on DRUNKEN NOODLE- Deep fried Sea Bass topped with homemade fresh chili and Thai basil. Serve on the top of pan fried flat rice noodle. – 23.95

E: SEA BASS SOM THUM (Sea Bass with Thai Papaya Salad)- Steamed Sea Bass topped with som thum which consists of green papaya, chili, tomato, crushed peanut mixed with lime juice, fish sauce and sugar. – 23.95

F: HOR MOK SEA BASS- Steamed Sea Bass, egg, sliced cabbage, coconut milk and curry sauce cooked in it's own juice. – 23.95

G: TOM YUM SEA BASS- Hot and sour soup with Sea Bass, lime juice, lemon grass and straw mushroom. – 23.95

CRISPY DUCK

A: with CHILI MINT LEAVES- Crispy duck topped with homemade fresh chili and Thai basil. – 19.95

B: with PANANG-Crispy duck topped with Thai style red cream curry sauce with cognac. – 19.95

C: with CHU-CHEE- Crispy duck topped with Thai red curry base sauce. – 19.95

D: on DRUNKEN NOODLE- Crispy duck topped with homemade fresh chili and Thai basil. Serve on the top of pan fried flat rice noodle. – 20.95

RED SNAPPER – Price depend on size

A: with CHILI MINT LEAVES- Deep fried whole red snapper topped with homemade fresh chili and Thai basil.

B: with SARM ROD SAUCE- Deep fried whole red snapper topped with sweet, sour and spicy sauce.

C: with PANANG- Deep fried whole red snapper topped with Thai style red cream curry sauce with cognac.

KHAO SOI BRAISED SHORT RIB- The Northern Thai egg noodle is served in curry sauce, coconut cream and braised short rib, garnished with sliced red onion, lime and pickled vegetables. – 18.95

BRAISED SHORT RIB with PANANG- Braised short rib topped with Thai style red cream curry sauce with cognac. – 18.95

CHICKEN or BEEF RAMA- Charbroiled chicken or beef topped with special peanut sauce. Sided with asparagus. – 15.95

NUA YANG PRIK THAI ONN- Charbroiled beef sautéed with our special baby corn pepper sauce. – 15.95

NUA YANG PANANG- Charbroiled beef served on Thai style creamy curry sauce with cognac. – 15.95

DRUNKEN NOODLE SOFT SHELL CRAB- Deep fried soft shell crab with homemade fresh chili and Thai basil. Serve on the top of pan fried flat rice noodle. —17.95

SOFT SHELL CRAB SALAD- Thai delicious dish consists of deep fried soft shell crab, fresh chili, lime juice, peanuts, vegetable, served on bed of sliced cabbage. – 17.95

Gratuity 18% may be added for party of 6 or more

Price and Ingredients are subject to change without notice

Some Items may not be available