

From the woks



- Cashew nuts (Regular)** *Pad med ma moun*
Stir fried cashew nuts, onion, green onion, sweet pepper and fresh orange in shrimp-roasted chili sauce. Served with steamed jasmine rice mixed with red cargo rice.
Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95
- Fresh Basil (Regular)** *Pad ka prow*
Stir fried onion, carrot, sweet pepper, mushroom, green bean, fresh basil and fresh garlic flavored with stir fried sauce. Served with steamed jasmine rice mixed with red cargo rice.
Vegan \$ 11.95
Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95
- Gluten free Fresh basil (Not vegan)** *Pad ka prow*
Stir fried onion, carrot, sweet pepper, mushroom, green bean, fresh basil leaf and fresh garlic flavored with our own gluten free stir fried sauce. Served with steamed jasmine rice mixed with red cargo rice.
Vegan \$ 12.00
Veggie-tofu or chicken \$ 12.00
Beef \$ 13.00
Shrimp or house \$ 14.00
Seafood \$ 15.00
- Spicy (Regular)** *Pad Ped*
Stir fried bamboo shoot, sweet pepper, mush room, fresh basil, green bean, finger root herb in coconut milk based sauce. Served with steamed jasmine rice mixed with red cargo rice.
Vegan \$ 11.95
Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95
- Gluten free Spicy (Not vegan)** *Pad Ped*
Stir fried bamboo shoot, sweet pepper, mush room, fresh basil, green bean, finger root herb in gluten free coconut milk based sauce. Served with steamed jasmine rice mixed with red cargo rice.
Veggie-tofu or chicken \$ 12.00
Beef \$ 13.00
Shrimp or house \$ 14.00
Seafood \$ 15.00
- Mixed vegetables with oyster sauce** *Pad pak nam man hai*
Stir fried assorted veggies with oyster and stir fried sauce. Served with steamed jasmine rice mixed with red cargo rice.
Regular \$ 10.95
Gluten free \$ 11.00
- Mixed vegetables with soybean paste (Vegan)** *Pad pak tao jeaw*
Stir fried assorted veggies with soybean paste and soy sauce. Served with steamed jasmine rice mixed with red cargo rice.
\$ 10.95
- Eggplant Thai style (Regular)** *Pad ma kur*
Stir-fried Eggplants, onion, sweet pepper, fresh garlic, Thai basil with soy bean paste and stir fried sauce. Served with steamed jasmine mixed with red cargo rice.
Regular \$ 10.95
Vegan \$ 10.95
- Fresh garlic (Regular)** *Pad ka team*
Stir-fried your choice of meat with fresh garlic, cilantro roots, black pepper with oyster sauce and stir fried sauce. Served with steamed jasmine mixed with red cargo rice.
Vegan \$ 11.95
Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95
- Gluten free Fresh garlic (Not vegan)** *Pad Ka taem (GF)*
Stir-fried your choice of meat with fresh garlic, cilantro roots, black pepper with gluten free oyster and stir fried sauce, then topped with crispy deep fried garlic. Served on bed of green. Served with steamed jasmine mixed with red cargo rice.
Veggie-tofu or chicken \$ 12.00
Beef \$ 13.00
Shrimp or house \$ 14.00
Seafood \$ 15.00
- Sweet & sour stir fried (Regular)** *Pad Prew Wan*
Stir-fried chunks of fresh pineapple, mango, cucumber, Spanish onion, tomato, sweet pepper and carrot with sweet & sour stir fried sauce. Served with steamed jasmine mixed with red cargo rice.
Vegan \$ 11.95
Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95
- Gluten-free Sweet & sour stir fried (Not vegan)** *Pad Prew wan (GF)*
Stir-fried chunks of fresh pineapple, mango, cucumber, Spanish onion, tomato, sweet pepper and carrot with gluten free sweet & sour stir fried sauce. Served with steamed jasmine mixed with red cargo rice.
Veggie-tofu or chicken \$ 12.00
Beef \$ 13.00
Shrimp or house \$ 14.00
Seafood \$ 15.00
- Fresh ginger (Regular)** *Pad Khing*
Stir-fried fresh ginger, Spanish onion, mushroom, green onion and carrot in stir-fried sauce. Served with steamed jasmine mixed with red cargo rice.
Vegan or Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95

- Gluten free Fresh ginger (Not vegan)** *Pad Khing (GF)*
Stir-fried fresh ginger, spanish onion, mushroom, green onion and carrot in our own stir-fried sauce. Served with steamed jasmine mixed with red cargo rice.
Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95
- Curry powder stir fried (Regular)** *Pad pong Ga ree*
Stir fried your choice of meat, organic egg, Spanish onion, green onion, sweet pepper, celery with curry powder in coconut milk based stir fired sauce.
Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95

From Northern Thailand

The food from the north is as distinctive as its culture. The influence of neighboring countries such as Myanmar, Chan, Laos and South china (Hunan), is present in of these most popular dishes from our small kitchen to you.

- Northern style green chili dip platter (Regular)** *Nam prik noom platter \$ 15.00*
Northern style spicy sausage + black sticky rice + pork rind + green chili dip + assorted steamed and fresh vegetables. **MEDIUM SPICY UP**
- Northern style pork and tomato dip platter (Regular)** *Nam prik ong platter \$ 15.00*
Northern style spicy sausage + black sticky rice + pork rind + pork and tomato dip (contain shrimp paste) assorted steam and fresh vegetables. **MEDIUM SPICY UP**
- Khao soi (Regular)** *Khao Soi*
Egg noodles in a curry broth, topped with crispy egg noodles, cilantro, red onion and preserved mustard.
Veggie-tofu or chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95
- Hung Lay curry (Regular)** *Kang hung lay \$ 13.95*
Pork belly marinated in hung lay curry paste then sautéed & simmer in pork broth with fresh garlics, garlic pickle, fresh ginger, fresh shallot, peanuts, tamarind paste, palm sugar, thin soy sauce, fish sauce and sea salt. Served with black sticky rice.
- Northern Larb (Regular)** *Larb-Muang \$ 13.95 for pork*
Stir-fried ground pork, thin sliced pork belly with fresh cilantro, chopped green onion, fresh garlic, onion, cilantro and other fresh herbs with dried chili and Northern style dried spices mixed (contain shrimp paste). Serve with fresh vegetables and black sticky rice.
- Sai Oua (Northern style spicy sausage) (2)** *Sai-Oua \$ 8.00*
This northern style spicy sausage packs with quite a bite of heat, stuffed with ground pork, dried chili, fresh herbs and dried spices (contain shrimp paste).

Side Dishes

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|---|---------|--------------------------------------|---------|
| 1. Steamed rice noodle | \$ 2.00 | 12. Add eggplant to any dish | \$ 2.00 |
| 2. Steamed jasmine rice mixed with red cargo rice | \$ 2.00 | 13. Add assorted veggie to any dish | \$ 2.00 |
| 3. Black sticky rice | \$ 3.00 | 14. Add chicken to any dish | \$ 3.00 |
| 4. Steamed Mixed vegetables | \$ 3.00 | 15. Add beef to any dish | \$ 4.00 |
| 5. Steamed Chinese broccoli | \$ 4.00 | 16. Add organic tofu to any dish | \$ 2.00 |
| 6. Fresh bean sprout | \$ 1.00 | 17. Add organic egg to any dish | \$ 2.00 |
| 7. Peanut sauce | \$ 1.75 | 18. Add shrimp to any dish (6) | \$ 5.00 |
| 8. Fresh basil sauce | \$ 1.75 | 19. Add squid to any dish | \$ 5.00 |
| 9. Fresh orange juice based sweet & sour sauce | \$ 1.75 | 20. Add green mussel to any dish | \$ 5.00 |
| 10. Thai Si-Ra-Cha hot sauce | \$ 1.75 | 21. Add Extra packaging to any order | \$ 2.00 |
| 11. Thai fresh chili sauce | \$ 1.75 | | |

Drinks

- | | | | |
|---------------------|---------|-----------------------------|---------|
| 1. Thai Ice Tea | \$ 2.95 | 6. Sanpellegrino | \$ 2.50 |
| 2. Thai Milk Tea | \$ 2.95 | 7. Pop | \$ 1.50 |
| 3. Thai Ice coffee | \$ 2.95 | 8. Perrier | \$ 2.50 |
| 4. Thai milk coffee | \$ 2.95 | 9. Organic Drink (Kombucha) | \$ 4.00 |
| 5. Water bottle | \$ 1.00 | 10. Hot Tea | \$ 2.00 |

Please inform us if you have **FOOD ALLERGY** at the time of order
All prices, menus and ingredients are subject to change without notice.

Lunch Special (PLEASE NO SUBSTITUTES)

ONLY on Tuesday – Friday : 11.00 am. – 2.30 pm

- | | |
|---|---|
| Combo 1: Red curry
Red curry + steamed jasmine rice mixed with cargo rice + 1 of deep fried veggie spring roll. | Veggie & tofu \$ 9.50
Chicken \$ 9.50
Beef \$ 9.95 |
| Combo 2: Green curry
Green curry + steamed jasmine rice mixed with cargo rice + 1 of deep fried veggie spring roll. | Veggie & tofu \$ 9.50
Chicken \$ 9.50
Beef \$ 9.95 |
| Combo 3: Yellow curry
Yellow curry + steamed jasmine rice mixed with cargo rice + 1 of deep fried veggie spring roll. | Veggie & tofu \$ 9.50
Chicken \$ 9.50
Beef \$ 9.95 |
| Combo 4: Pa-Nang curry
Pa-nang curry + steamed jasmine rice mixed with cargo rice + 1 of deep fried veggie spring roll. | Veggie & tofu \$ 9.50
Chicken \$ 9.50
Beef \$ 9.95 |
| Combo 5: Pad Thai
Pad Thai + 1 of deep fried veggie spring roll. | Veggie & tofu \$ 9.50
Chicken \$ 9.50
Beef \$ 9.95 |
| Combo 6: Stir-fried Fresh basil
Stir fried fresh basil + steamed jasmine rice mixed with cargo rice + 1 of deep fried veggie spring roll. | Veggie & tofu \$ 9.50
Chicken \$ 9.50
Beef \$ 9.95 |
| Combo 7: Stir-fried Cashew nut
Stir fried cashew nut + steamed jasmine rice mixed with cargo rice + 1 of deep fried veggie spring roll. | Veggie & tofu \$ 9.50
Chicken \$ 9.50
Beef \$ 9.95 |
| Combo 8: Three of Chicken stay + small mango salad | \$ 9.50 |

Dinner Special (PLEASE NO SUBSTITUTES)

EVERYDAY from 2.30 pm - closed

	Dinner for 2 \$ 24.95	Dinner for 4 \$ 57.95	Extended family meal (serve 6-8) \$ 107.95
Vegan	<ul style="list-style-type: none"> 2 fresh rolls Drunken noodle (Vegan version) Yellow curry with organic tofu Steamed jasmine rice mixed with red cargo rice 	<ul style="list-style-type: none"> 4 fresh rolls Mango salad Stir fried Mixed veggie with soybean paste Drunken noodle (Vegan version) Yellow curry with organic tofu Steamed mixed jasmine & red cargo rice 	<ul style="list-style-type: none"> 8 fresh rolls Mango salad Stir fried Mixed veggie with soybean paste Drunken noodle (Vegan version) Yellow curry with organic tofu Steamed mixed jasmine & red cargo rice
Gluten free	<ul style="list-style-type: none"> 2 chicken satay Veggie Pad Thai Red curry (your choice of organic tofu, beef or chicken) Steamed mixed jasmine & red cargo rice 	<ul style="list-style-type: none"> 4 chicken satay 4 fresh rolls Hot & Sour soup Veggie Pad Thai Red curry (your choice of organic tofu, beef or chicken) Steamed mixed jasmine & red cargo rice 	<ul style="list-style-type: none"> 8 chicken satay 8 fresh rolls Hot & Sour soup Veggie Pad Thai Red curry (your choice of organic tofu, beef or chicken) Steamed mixed jasmine & red cargo rice
Tradition	<ul style="list-style-type: none"> 2 Deep fried veggie spring rolls Pad See-ew (Veggie-tofu) Green curry (your choice of organic tofu, beef or chicken) Steamed mixed jasmine & red cargo rice 	<ul style="list-style-type: none"> 4 Deep fried veggie spring rolls Mango salad Shrimp tom yum Pad See-ew (Veggie-tofu) Green curry (your choice of organic tofu, beef or chicken) Steamed mixed jasmine & red cargo rice 	<ul style="list-style-type: none"> 8 Deep fried veggie spring rolls Mango salad Shrimp tom yum Pad See-ew (Veggie-tofu) Green curry (your choice of organic tofu, beef or chicken) Steamed mixed jasmine & red cargo rice

Parking available at rear



Nahathais Kitchen Inc.

Take out & Catering

Authentic Thai Foods

Tuesday to Thursday
11:00 am to 8:00 pm
Friday
11:00 am to 9:00 pm
Saturday
4:00 pm to 9:00 pm
Sunday - Monday: CLOSED

519 362 1467

Call ahead for your order
good & healthy food needs some time to prep

What makes us authentic thai and our food taste different from others?

- Our food made from scratch using fresh ingredients.
- We try to use as much organic produce that we can afford in our kitchen, organic egg, organic carrot, organic mushroom, organic mixed veggies, organic tofu and more.
- We have raw dishes. Try our fresh rolls, we use organic veggies and serve with fresh basil sauce.
- For customers who have health concern, we offer **gluten-free** Thai foods, **vegan** Thai dishes, no MSG added.
- Very little oil is use in our stir fries and we cook quick that why our food taste so fresh and flavorful.
- We use organic cane sugar, palm sugar, and dark brown sugar in our cooking make it the natural way.



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www.facebook.com/nahathaikitchen

Appetizers & Soups



APPETIZERS

- 1. Fresh roll (Gluten-free & Vegan)** *Por-Pea Sod*
Soft rice paper wrapped around mixed veggies, green mango, sweet pepper, cucumber and carrot.
Served with fresh basil sauce **\$ 1.95 each**
3 for \$ 5.50
- 2. Fresh roll- shrimp (Gluten-free)** *Por-Pea kung sod*
Soft rice paper wrapped around shrimps, mixed veggies, green mango, sweet pepper, cucumber, and carrot.
Served with fresh basil sauce & Thai seafood sauce. **\$ 2.75 each**
3 for \$ 8.00
- 3. Fresh roll-crab stick & capelin caviar (Regular)** *Por-Pea Pu-ud*
Soft rice paper wrapped around crab stick & capelin caviar, mixed veggies, green mango, sweet pepper, cucumber, and carrot.
Served with fresh basil sauce & Thai seafood sauce. **\$ 2.50 each**
3 for \$ 7.25
- 4. Fresh roll-steamed pork sausage (Regular)** *Por-Pea Moo Yor*
Soft rice paper wrapped around steamed pork sausage, mixed veggies, green mango, sweet pepper, cucumber, and carrot.
Served with fresh basil sauce & Thai seafood sauce. **\$ 2.50 each**
3 for \$ 7.25
- 5. Chicken satay (Gluten-free)** *Gai satay*
Thin strip of chicken breast marinated in coconut milk and a blended of our own curry paste. Skewered and barbecued to perfection. Served with peanut sauce. **\$ 2.35 each**
3 for \$ 6.50
- 6. Deep fried mixed veggies spring roll (Regular)** *Por Pea Tod*
Crispy spring roll filled with mixed veggies and bean noodle.
Served with fresh orange juice based sweet & sour sauce. **\$ 1.85 each**
3 for \$ 5.00
- 7. Deep fried shrimp roll (Regular)** *Kung Hor*
White shrimp wrapped with crispy spring roll wrap. Served with fresh orange juice based sweet & sour sauce. **\$ 1.95 each**
3 for \$ 5.50
- 8. Chicken curry puff (Regular)** *Ka-ree puff saigai*
Deep fried homemade puff pastry filled with a combination of minced chicken breast, potato, sweet potato, onion and curry mixed. **\$ 2.00 each**
3 for \$ 5.50
- 9. Crab Rangoon (Regular)** *Crab Rangoon*
Deep fried pastry filled with chopped crab stick, cream cheese mixed with green onion, pepper, seas salt and a pinch of sugar. Serve with orange juice based sweet & sour sauce. **\$ 5.95**
- 10. Black sticky rice with peanut sauce (Gluten Free)** *Khao-neaw-nam-jim-toa*
Black sticky rice cook with coconut milk and a pinch of sea salt serve with our home made peanut sauce. **\$ 4.50**
- 11. Mixed Rolls** *Por-Pea sod roam*
1 Fresh roll-vegetable, 1 fresh roll shrimp, 1 fresh roll-crab stick & capelin caviar, 1 fresh roll- steamed pork sausage. **\$ 9.25**
- 12. Appetizer Assortment (8)** *Kong wang roam*
1 deep fried veggie spring roll, 1 deep fried shrimp roll, 1 chicken satay, 1 fresh roll-vegetable, 1 fresh roll-shrimp, 1 chicken curry puff. **\$ 12.50**

SOUPS

- 1. Tom Yum (Lemongrass soup) (Regular)** *Sea food \$ 8.95*
An original blend of lemongrass, galangal, lemon juice, lime leaves broth with organic mushroom, fresh chilli, carrot, napa, culantro. **Shrimp \$ 7.95**
Chicken \$ 6.95
Veggie-tofu \$ 6.95
- 2. Thai style hot & sour soup (Gluten free)** *Ka Por Pla*
It is a house famous Thai thick soup. Vegetable broth filled with bamboo shoot, cilantro, green onion, carrot, dried shitake mushroom, dried black fungus mushroom, egg. **\$ 6.95**
- 3. Tom Kah (Coconut milk soup) (Gluten free)** *Sea food \$ 8.95*
A flavor blends of galangal, lemon grass, kaffir lime leaf, lemon juice mushrooms, cilantro, tomato, Napa, carrot in coconut milk broth. **Shrimp \$ 7.95**
Chicken \$ 6.95
Veggie-tofu \$ 6.95
- 4. Clear soup (Tom Jerd) (Regular)** *Tom Jerd*
A flavourful of clear chicken broth with grass noodles, mushroom, napha, green onion, carrot and coriander. **Chicken \$ 6.95**
Veggie-tofu \$ 6.95
- 5. Wonton soup (Regular)** *Kaew nam*
Seasoned ground chicken wrapped in wonton wrap, green onion, carrot, sprinkled with fried onion in clean soup **\$ 6.95**

Salads



- 1. Mango salad (Gluten free & Vegan)** *Yum Ma Moung*
Fresh julienned cut green mango, cashew nut, sweet pepper, red onion, cilantro, mint, all tossed in a tamarind based dressing. **\$ 7.5**
- 2. Savoury fruit salad** **\$ 8.50**
Assorted fruit, carrot all tossed in lemon juice-fish sauce-palm sugar based dressing. It is a cool new trend salad in Thailand.
- 3. Bangkok style papaya salad (Gluten free)** *Som Tam Thai*
Shredded green papaya, carrot, tomato, green bean, fresh chilli, roasted peanuts and garlic mixed with lemon juice-fish sauce based dressing. *You can: Added Shrimp*
Papaya salad \$ 9.00
Shrimp \$ 13.00
- 4. Bangkok style papaya salad (Regular)** *Som Tam Thai*
Shredded green papaya, carrot, tomato, green bean, fresh chilli, roasted peanuts and garlic mixed with lemon juice-fish sauce based dressing. *You can: Added Shrimp or steamed pork sausage or crab stick or added everything above.*
Papaya salad \$ 8.95
Steamed pork sausage \$ 9.95
Crab stick \$ 9.95
Shrimp \$ 10.95
Every thing \$ 10.95
- 5. Papaya salad with salted crab (Regular)** *Som Tam Pu*
Salted crab, shredded green papaya, chili, organic carrot, carrot, tomato, green bean mixed with lemon juice-fish sauce based dressing. *You can: Added Shrimp or steamed pork sausage or crab stick or added everything above.*
Papaya salad \$ 8.95
Steamed pork sausage \$ 9.95
Crab stick \$ 9.95
Shrimp \$ 10.95
Every thing \$ 10.95
- 6. Street style papaya salad (Regular)** *Som Tam Pla Ra*
Shredded green papaya, chili, organic carrot, tomato, bamboo shoot, mustard pickle, cilantro, green bean, then mixed with our own tamarind-pickled fish based dressing. *You can: Added Shrimp or steamed pork sausage or crab stick or added everything above.*
Papaya salad \$ 8.95
Steamed pork sausage \$ 9.95
Crab stick \$ 9.95
Shrimp \$ 10.95
Every thing \$ 10.95
- 7. Spicy ground chicken salad** *Larp E-sarn*
Ground chicken breast mixed with chop onions, fresh chili, galangal, green onions, cilantro, and mint leaf in lemon juice based dressing. **Regular version \$ 9.25**
Gluten free version \$ 9.50
- 8. Spicy grilled Beef Salad** *Pla Nur*
Grilled sliced beef, lemon grass, cucumber, fresh chilli, onion, red pepper mint leaf, cilantro in lemon juice based dressing. **Regular \$ 10.25**
Gluten free \$ 10.50
- 9. Spicy seafood salad** *Yum Ta Lay*
Green mussels, shrimps, squids, crab stick, cilantro, onion, red pepper, green pepper, tomato, celery, tossed with our own lemon juice based dressing. **Regular \$ 13.25**
Gluten free \$ 13.50
- 10. Spicy bean noodle salad** *Yum Woon-sen*
Bean noodle, onion, chicken, shrimps, cilantro, red pepper, green pepper, tomato, celery in lemon juice based dressing. **Regular \$ 12.25**
Gluten free \$ 12.25
- 11. Thai style grilled chicken (Regular)** *Gai Yang*
Chicken thigh marinated in sauce and spices then barbecued, served with Thai style barbecued dipping sauce and sweet chilli sauce. **\$ 10.95**
- 12. Thai style grilled pork (Regular)** *Moo Yang*
Pork marinated in sauce and spices then barbecued, served with Thai style barbecued dipping sauce and sweet chilli sauce. **\$ 10.95**

Thai curries



- 1. Green curry (Gluten free)** *Kang keaw wan*
Combination of our homemade green curry paste (contain shrimp paste) , coconut milk, green pepper, red pepper, squash, eggplant, bamboo shoot, and Thai basil. Served with steamed jasmine rice mixed with red cargo rice. **Veggie-tofu \$ 12.00**
chicken \$ 12.00
Beef \$ 13.00
Shrimp \$ 14.00
Seafood \$ 15.00

- 2. Red curry (Gluten-free)** *Kang Ped*
Combination of our homemade red curry paste (contain shrimp paste), coconut milk, green pepper, red pepper, squash, eggplant, bamboo shoot, and Thai basil. Served with steamed jasmine rice mixed with red cargo rice. **Veggie-tofu or chicken \$ 12.00**
Beef \$ 13.00
Shrimp \$ 14.00
Seafood \$ 15.00

- 3. Yellow curry (Gluten free or vegan with organic tofu)** *Kang ga-ree*
The mildest among Thai curries. Combination of our homemade yellow curry paste (No shrimp paste), coconut milk, Spanish onion, potato and carrot. Served with steamed jasmine rice mixed with red cargo rice. **Veggie-tofu \$ 12.00**
chicken \$ 12.00
Beef \$ 13.00
Shrimp \$ 14.00
Seafood \$ 15.00
(Gluten free & Vegan if you order with veggie-tofu)

- 4. Pineapple curry (Gluten free)** *Kang sap-pa-rod*
Combination of our homemade curry paste (contain shrimp paste), coconut milk, and fresh pineapple chuck. Served with steamed jasmine rice mixed with red cargo rice. **Veggie-tofu or chicken \$ 12.00**
Beef \$ 13.00
Shrimp \$ 14.00
Seafood \$ 15.00

- 5. Pa nang curry (Gluten free)** *Kang pa nang*
Combinations of our homemade pa-nang curry paste (contain shrimp paste), coconut milk, fine chopped kaffir lime leaf, and green bean. Served with steamed jasmine rice mixed with red cargo rice. **Veggie-tofu \$ 12.00**
chicken \$ 12.00
Beef \$ 13.00
Shrimp \$ 14.00
Seafood \$ 15.00
This kind of curry does not contain a lot of curry sauce when compared with other curries.

- 6. Musaman curry (Gluten free)** *Kang mu-sa-man*
The very interesting flavor curry made from our homemade musaman curry paste (contain shrimp paste) with coconut milk, peanuts, onions, potato, carrot. Served with steamed jasmine rice mixed with red cargo rice. **Veggie-tofu or chicken \$ 12.00**
Beef \$ 13.00
Shrimp \$ 14.00
Seafood \$ 15.00

- 7. Pork ribs curry (regular)** *Kang-prik-ga-dook-moo*
Pork rib cut in cube, kaffir lime leaf and fresh galangal stir fried with our homemade curry paste (contain shrimp paste) then simmer in a pork bone broth. Served with steamed jasmine rice mixed with red cargo rice. This kind of curry does not contain a lot of curry sauce when compared with other curries. VERY SPICY **\$ 13.95**

Rice Dishes



- 1. Gluten free fried rice (Gluten free)** **Vegetables\$ 10.50**
Steamed jasmine & red cargo rice sautéed with carrot, green onion, Spanish onion,egg flavored with our own gluten free sauce. **Chicken \$ 11.50**
Beef \$ 12.50
Shrimp \$ 13.50
Seafood \$ 14.50
Your choice of vegetables, chicken, beef, shrimp or seafood.
- 2. Vegan fried rice (Vegan) (Not gluten free)** *Vegan fried rice*
Steamed jasmine & red cargo rice stir fried with carrot, pineapple, green onion, red bean, assorted veggies, and cashew nut. **\$ 10.25**
- 3. Pineapple fried rice (Regular)** *Khao pad sab pa rod*
Steamed mixed jasmine& red cargo rice stir fried with carrot, green onion, pineapple, cashew nut, onion, garlic, curry powder, raisin, egg, chicken breast and shrimps. **Gluten free \$ 13.50**
Regular \$ 13.25
- 4. Chicken fried rice (Regular)** *Khao pad gai*
Steamed jasmine & red cargo rice stir fried with carrot, green onion, Spanish onion, black pepper, chicken breast and egg. **\$ 11.25**
- 5. Vegetables fried rice (Regular)** *Khao pad pak*
Steamed jasmine & red cargo rice stir fried with carrot, green onion, assorted veggies, black pepper and egg. **\$ 10.25**
- 6. Shrimp fried rice (Regular)** *Khao pad kung*
Steamed jasmine & red cargo rice stir fried with carrot, green onion, Spanish onion, black pepper, shrimps and egg. **\$ 13.25**
- 7. Tom Yum fried rice (Regular)** *Khow pad tom yum*
Steamed jasmine & red cargo rice stir fried with fresh lemon grass, kaffir lime leaf, galangal, fresh garlic, green onion and egg flavored with tom yum sauce. **Veggie-tofu \$ 10.25**
Chicken \$ 11.25
Shrimp \$ 13.25
Seafood 14.25
Medium spicy up
- 8. Shrimp paste fried rice (Regular)** *Khow pad ka-bi*
Steamed jasmine & red cargo stir fried with fresh garlic, fresh chili, shrimps, green bean, red onion and egg flavored with shrimp paste sauce. **\$ 13.25**
Medium spicy up

Noodles



- 1. Pad Thai (Gluten free)** *Pad Thai*
Stir fried rice noodle with egg, bean sprout, tofu, green onion, preserved radish with pad Thai sauce. **Veggie-tofu \$ 10.25**
Chicken \$ 11.25
Beef \$ 12.25
Shrimp or house \$ 13.25
Seafood \$ 14.25
- 2. Vegan Pad Thai (Not gluten free)** *Pad Thai vegan*
Stir fried rice noodle with tofu, bean sprout, green bean, napa, carrot, green onion, and preserved radish with vegan pad Thai sauce. **\$ 10.25**
- 3. Gluten free & vegan Pad Thai** *Pad Thai vegan*
Stir fried rice noodle with tofu, bean sprout, green bean, napa, carrot, green onion, preserved radish with Gluten free & vegan pad Thai sauce. **\$ 10.25**
- 4. Low Carb Pad Thai (Gluten free)** *Ma-la-kor Pad Thai*
Stir fried shredded green papaya with egg, bean sprout, tofu, green onion, green bean, carrot, napa, preserved radish with pad Thai sauce. **Veggie-tofu \$ 11.00**
Chicken \$ 12.00
Beef \$ 13.00
House= Chicken + beef + shrimp
Shrimp or house \$ 14.00
We replaced rice noodle with shredded green papaya **Seafood \$ 15.00**
- 5. Thai Noodle in lemongrass soup (Regular)** *Kuey Teaw tom yum*
Rice noodle in lemongrass soup with seafood, fish tofu, fish ball, beansprouts, green bean, ground peanut, roasted chili paste, coriander, cilantro and green onion. **\$ 13.95**
- 6. Thai noodle in beef stew soup (Regular)** *Kuey Teaw Nuer toon*
Rice noodle in Thai beef stew soup with chinese broccoli, beansprouts, coriander and green onion, topped with fried garlic. **\$ 12.25**
- 7. Thai noodle in clear soup (Regular)** *Kuey Teaw Gai*
Rice noodle in clear broth with chicken breast, beansprouts, cilantro, green onion. Topped with fried garlic. **\$ 10.25**
- 8. Pad Woon Sen** *Pad Woon Sen*
Bean noodles stir-fried with shrimp, chicken, garlic, napa, celery, onion, cauliflower, sweet pepper, green onion, carrot, and egg in stir fried sauce. **Gluten free \$ 13.50**
Vegan \$ 10.25
Regular \$ 13.25
- 9. Pad See-ew (Regular)** *Pad See-ew*
Stir-fried thick rice noodles with egg, carrot and Chinese broccoli in stir fried sauce and black soy sauce. **Veggie-tofu or chicken \$ 11.25**
Beef \$ 12.25
Shrimp or house \$ 13.25
Seafood \$ 14.25
- 10. Rad Nar (Regular)** *Rad Nar*
Stir-fried thick rice noodle with carrot, Chinese broccoli and cauliflowers topped with gravy sauce. **Vegan or veggie-tofu \$ 10.95**
chicken \$ 11.95
Beef \$ 12.95
Shrimp or house \$ 13.95
Seafood \$ 14.95
- 11. Gluten free Drunken Noodle (Not vegan)** *Pad kee-mow*
Stir-fried thick rice noodle with mushroom, on season veggies, onion, Thai basil, finger root ginger, crushed black peppers in gluten free stir-fried sauce. **Veggie-tofu \$ 10.50**
Chicken \$ 11.50
Beef \$ 12.50
Shrimp or house \$ 13.50
Seafood \$ 14.50
- 12. Drunken noodle (Regular)** *Pad kee-mow*
Stir-fried thick rice noodle with mushroom, assorted veggies, onion, Thai basil, finger root ginger, crushed black peppers in stir-fried sauce. **Vegan or veggie-tofu \$ 10.25**
chicken \$ 11.25
Beef \$ 12.25
Shrimp or house \$ 13.25
Seafood \$ 14.25
- 13. Stir fried suki-yaki (Regular)** *Suki Pad Hang*
Stir fried assorted veggies, egg and bean noodle in suki-yaki sauce. **Veggie-tofu \$ 10.25**
Chicken \$ 11.25
Beef \$ 12.25
Shrimp or house \$ 13.25
Seafood \$ 14.25

All prices, menus and ingredients are subject to change without notice.