

# Dinner Menu

## APPETIZERS

### 1. CHICKEN SATAY 8.25

*Barbeque tender chicken marinated over night with fresh herbs and spices, grilled, served with cucumber sauce and peanut sauce.*

### 2. STEAMED DUMPLING 7.5

*Chicken & Vegetables dumpling served w/ House Special Sauce*

### 3. BAAN THAI SPRING ROLLS 7.5

*Egg rolls stuffed w/ mixed vegetables, silver noodles, deep fried & served w/ sweet & sour sauce*

### 4. VEGGIE FRESH ROLL 7.5

*Rice Paper stuffed with vegetables, noodles, tofu and mint leaves.*

### 5. SUMMER ROLL 8.25

*Rice paper stuffed with prawns, vegetables, noodles, and mint leaves.*

### 6. DUCK ROLL 7.95

*Rice paper stuffed with roasted duck, vegetables, noodles and mint leaves*

### 7. CRISPY TOFU \$7(ORGANIC TOFU \$8)

*Crispy tofu served with sweet and sour sauce and crushed peanuts.*

### 8. MEANG KUM 7.5

*A very special Thai appetizer prepared with, lime, ginger, roasted coconut, peanuts, red onion, and shrimp in our delightful Thai ginger sauce.*

### 9. CRISPY CALAMARI 8.75

*Fried calamari served with sweet and sour sauce*

### 10. POTATOES TOD 7.5

*Crispy potatoes served with cucumber sauce.*

### 11. PUMPKIN TOD 7.5

*Crispy pumpkin served with cucumber sauce.*

### 12. GOLDEN BAGS 7.95

*Mixture of prawns and ground pork in seasoning, stuffed in wonton, deep - fried, served w/sweet and sour sauce.*

### 13. BAAN THAI COMBO 12.5

*A combination of Spring Rolls, Chicken Satay, Pumpkin Tod and Potatoes Tod.*

## SALADS

### 14. HOUSE SALAD 6.95

*Mixed organic vegetables, cucumber, onion, tomato and raisin served with tasty homemade honey mustard dressing.*

### 15. THAI CRUNCH SALAD 9.95

*Our signature Salad, shredded romaine lettuce, grilled chicken, cucumber, peanuts, carrot & red cabbage tossed with peanut dressing (Avocado add 1.5)*

### 16. PRAWNS SALAD 10.5

*Grilled marinated jumbo prawns with mixed green, tofu, organic vegetables and homemade honey mustard dressing*

### 17. PAPAYA SALAD (Som Tum) 8.95

*Tomato, green beans, green papaya, and garlic strips with lime dressing*

### 18. CHICKEN SALAD ( Larb) 9.25

*Minced chicken mixed with chopped onion, lime juice, crushed tossed rice, served with organic green salad.*

### 19. GRILLED BEEF SALAD 9.25

*Charcoal broiled slice Angus Beef tossed with, onion, tomato and lime dressing served with organic green salad.*

### 20. LEMONGRASS & PRAWNS SALAD 10.5

*Grilled smoked prawns consisting of chopped onion, lemongrass served with mixed organic vegetables, lime dressing and roasted coconut.*

## SOUP

### 21. TOM YUM KOONG 6/12

*A tasty hot and sour soup with prawns, mushrooms, tomato, and lemongrass.*

### 22. TOM KHA KAI 5.50/11

*An exotic chicken soup with coconut milk, galanga, mushrooms, tomato, and lemongrass.*

### 23. TOM KHA SEAFOOD 13

*Combination of seafood (Salmon, Prawns, Calamari, Scallops) with coconut milk, galangal, mushrooms, tomato, and lemongrass.*

## HOMEADE CURRIES

(Beef, Chicken or Pork) 11.5 / (Prawns) 12.95 (Seafood) Salmon, Prawns, Scallops, and Calamari 15.5

### 24. PUMPKIN CURRY

*Thai-style homemade curry with pumpkin, coconut milk, peas, bell pepper and basil.*

### 25. RED CURRY

*Homemade red curry with coconut milk, eggplant, bamboo shoots, bell pepper, and basil.*

### 26. GREEN CURRY

*Homemade green curry with coconut milk, bamboo shoots, eggplant, bell pepper & basil.*

### 27. YELLOW CURRY

*A mild homemade yellow curry with coconut milk, potatoes, peas and bell pepper.*

## THAI STREET FOOD

(Beef, Chicken or Pork) 11.25 / (Prawns) 12.95 (Seafood) Prawns, Scallops and Calamari 15

### 28. CASHEW NUT

*Sautéed with Thai chili paste, roasted cashew nuts, carrots, onion and string beans.*

### 29. BASIL

*Sautéed with garlic, bell pepper, carrot, bamboo shoots, peas, onion, and basil.*

### 30. PRA RAM

*Steamed vegetables, topped with peanut sauce.*

### 31. GINGER

*Sautéed with fresh ginger, green beans, carrot, mushrooms, and green onion.*

### 32. GRILLED EGGPLANT

*Grilled eggplant sautéed with sliced chicken, fresh tofu carrot, green beans, peas, and basil.*

### 33. PRIK KHING

*Sautéed with red curry paste, green beans, carrot, bell pepper, and lime leaves.*

### 34. GARLIC

*Sautéed in garlic & pepper sauce, bell pepper, mushrooms, carrot, green beans & green onion*

## SEAFOOD

### 36. SEAFOOD COMBO 15

*Sautéed red curry with Prawns, Calamari, Salmon and Scallops, bamboo shoots, green beans, carrot, bell pepper and basil.*

### 37. SCALLOPS AND GINGER 13.5

*Scallops sautéed w/ ginger, carrot, mushrooms, bell pepper, green beans & green onion in bean sauce.*

### 38. BASIL CALAMARI 12.75

*Calamari sautéed w/garlic, bell pepper, carrot, bamboo shoots, & basil.*

### 39. SWEET AND SOUR PRAWNS 12.95

*Sautéed with Prawns, pineapple, cucumber, tomato, carrot, mushroom, and green onion.*

### 40. SALMON YELLOW CURRY 15

*A mild homemade yellow curry with salmon, potatoes, peas and bell pepper.*

# ORGANIC ORGANIC13.95

Create your own dish by selecting with your choice of  
garlic sauce,  
ginger sauce,  
Or curries (red, green or yellow)

Hormone Free Chicken with organic green beans, Organic carrot, organic broccoli and organic  
tofu. Vegetarian can be made to all dishes

## The Chef Recomends.....

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### A. BASIL SALMON 14.95

Saut é ed Salmon with garlic, bell pepper, Carrot, peas, onion,  
bamboo shoots, and basil.

### B. SALMON MANGO 14.95

Grilled Salmon with Mango, peanuts, onion, bell pepper tossed  
with lime dressing served with green salad.

### C. AVOCADO JUMBO PRAWNS 13.5

Avocado and grilled marinated prawns topped with peanut sauce served  
w/ steamed carrot, green beans, and broccoli.

### D. SEAFOOD PUMPKIN CURRY 15

Our popular red curry with pumpkin Salmon, Prawns, Calamari, Scallops, peas, and basil.

### E. BASIL DUCK 12.95

Sauteed boneless roasted duck w/ garlic, mushrooms, bamboo shoots, peas, bell pepper and basil.

### F. PANANG CURRY (Beef Or Chicken) 11.95

A thick red "Panang Curry" w/ lime leaves, basil & coconut milk served w/ steamed broccoli.

### G. YELLOW CURRY LAMB 13.5

A mild homemade yellow curry w/lamb, coconut milk, onion, potatoes, bell pepper, peas.

### H. RED CURRY DUCK 13.5

Sliced boneless roasted duck in coconut milk with red curry paste, eggplant,  
bamboo shoots, tomato, pineapple, bell pepper, & basil.

### I. GARLIC LAMB 13.5

Lamb sauteed with garlic, bell pepper, carrot, green bean & onion.

## GRILL

### 41. B.B.Q. CHICKEN 11.5

*Marinated barbequed chicken served with sweet and sour sauce.*

### 42. B.B.Q. BEEF 11.5

*Barbequed Angus beef with Thai herbs served with sweet and sour sauce.*

### 43. B.B.Q. PORK 11.5

*Barbequed pork marinated with Thai herbs served with sweet and sour sauce.*

### 44. SALMON SATAY 14.5

*Grilled Salmon with Teriyaki sauce served w/ peanut sauce and steamed vegetables.*

### 45. LAMB SATAY 13

*Barbequed lamb marinated with Thai herbs served with steamed carrot, broccoli and peanut sauce.*

## FRIED RICE

*(Beef, Chicken or Pork) 11.25/ (Prawns or Hormone free Chicken) 12.95 / (Seafood) 14*

### 46. KAO PAD

*Thai style fried rice with garlic, egg, onion, peas, tomato, carrot, served with cucumber.*

### 47. HEALTHY THAI FRIED RICE 11.5

*Special Thai brown fried rice with your choice of chicken, beef, pork, carrot, garlic, onion, peas, egg, tomato, corn, served with cucumber.*

## NOODLES

*(Beef, Chicken or Pork) 11.25/ (Prawns or Hormone free Chicken) 12.95 / (Seafood) 14*

### 48. PAD THAI

*Sautéed noodles with egg, bean cake, bean sprouts, onion, and crushed peanuts.*

### 49. PAD SEE-EWE

*Sautéed rice noodles with egg, carrot, broccoli, and mushrooms*

### 50. PAD KEE MOW

*A dish of soft wide rice noodle sautéed with green chili, egg, carrot, tomato, bell pepper, broccoli, and basil.*