

Lunch Menu

served from 11:30 a.m. until 2:30 p.m.

Appetizers

1. STEAMED DUMPLING 7.5

Chicken & Vegetables dumpling served w/ House Special Sauce

2. CHICKEN SATAY 8.25

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

3. BAAN THAI SPRING ROLLS 7.5

Crispy Egg rolls stuffed with mixed vegetables, silver noodles served w/sweet & sour sauce.

4. VEGGIE FRESH ROLLS 7.5

Rice paper stuffed with vegetables, noodles, tofu and mint leaves.

5. SUMMER ROLLS 8.25

Rice paper stuffed with prawns, carrot, cucumber, noodles, bean sprouts and mint leaves served with tamarind sauce and peanut sauce.

6. DUCK ROLLS 7.95

Rice paper stuffed with roasted duck, carrot, cucumber, noodles, bean sprouts and mint leaves served with tamarind sauce and peanut sauce.

7. CRISPY TOFU 7 (ORGANIC 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, onion, and shrimp in our delightful Thai ginger sauce.

9. PUMPKIN TOD 7.5

Crispy pumpkin served with cucumber sauce

10. CRISPY CALAMARI 8.75

Fried calamari served with sweet and sour sauce

11. GOLDEN BAGS 7.95

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

12. BAAN THAI COMBO 12.5

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

Salads

13. ORIENTAL CHICKEN SALAD 9.95

Grilled chicken with green vegetables, egg, cucumber, onion, tomato, tofu and raisin served with honey mustard dressing . _

14. 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)

15. PRAWNS SALAD 10.5

Grilled marinated prawns w/mixed green, tofu, organic vegetables & honey mustard dressing

16. PAPAYA SALAD (Som Tum) 8.95

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

17. CHICKEN OR BEEF SALAD 9.25

Chicken or Beef mixed with chopped onion, lime juice, crushed tossed rice, and mint leaves

18. LEMONGRASS & PRAWNS SALAD 10.5

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

Soup (\$5.5/ \$11)

19. TOM KHA - *Chicken soup with coconut milk, mushrooms, tomato, and lemongrass*

20. TOM YUM - *Hot and sour soup with chicken, mushrooms, tomato, and lemongrass*

*Vegetarian can be made to all soups**

Entrée

Served with House salad and Jasmine rice. (Brown Rice Substitution add \$.75)

Vegetables & tofu \$ 9.95/Chicken \$9.95/Prawns \$ 10.95/Seafood \$11.95

Seafood (prawns, scallops & calamari)

* Vegetarian can be made to all dishes except no. 6

21. PRA RAM

Charcoal broiled sliced chicken with steamed vegetables, topped with peanut sauce.

22. PAD BASIL

Sautéed with chopped chili, garlic, green beans, carrot, bamboo shoots, peas, onion, bell pepper and basil.

23. PAD KHING (Ginger)

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

24. GRILLED EGGPLANT

Sautéed grilled eggplant with bean sauce, fresh tofu, carrot, green beans, peas, and basil.

25. PAD RUAM MIT

Sautéed assorted vegetables with garlic, tofu and mushrooms.

26. CHICKEN SATAY PLATE

Charcoal broiled chicken marinated over night served with peanut sauce and cucumber sauce.

27. PUMPKIN CURRY

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

28. PAD BAAN THAI

Sautéed with Thai chili paste, roasted cashew nuts, carrots, onion, green bean, mushrooms bell.

29. MANGO CURRY

Fresh mango, bell pepper, coconut milk, peas, basil and red curry paste.

30. GREEN CURRY

Homemade green curry, basil, coconut milk, eggplant, bell pepper, and bamboo shoots.

31. YELLOW CURRY

A mild Thai curry made from homemade yellow curry powder, coconut milk, bell pepper, and potatoes.

32. PAD PRIK KHING

Sautéed red curry, green beans, bell pepper, carrot, and Thai herbs.

33. PAD TA LAY

Prawns, Calamari and Scallops sautéed with eggplant, garlic, carrot, onion, and basil.

34. PANANG (Chicken/Beef) \$10.95

Panang curry with lime leaves, basil, coconut milk served with steamed broccoli.

35. PAD THAI (Noodles)

Sautéed rice noodles with egg, tofu, bean sprouts, and crushed peanuts.

36. PAD SEE-EWE (Noodles)

Sautéed wide rice noodles with egg, broccoli, carrot, and mushrooms.

37. PAD KEE MOW (Noodles)

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

38. FRIED RICE

Thai style fried rice with garlic, onion, green peas, tomato served with cucumber.

39. CURRY NOODLES SOUP

Curry Noodles Soup with Frie

side Dish

Steamed Jasmine Rice (per person) 2

Sticky Rice (per person) 2.25

Special Brown Rice (per person) 2.25

Peanut sauce 3.5

Cucumber salad 3.5

Desserts

Coconut Ice Cream 3.5

Fried Banana with Honey 4

Fried Banana with Coconut Ice Cream 6

Sweet Sticky Rice with Mango 6

Sweet Sticky Rice with Coconut Ice Cream 5.75

d tofu, onion, carrot, broccoli top with ground peanuts