LUNCH MENU

Lunch menu is available Monday thru Friday from 11:00am-3:00pm, except holidays. Lunch is served with soup of the day and steamed jasmine rice. Please add \$0.50 for steamed jasmine brown rice. (Soup is not included for take-out order.)

CHICKEN, PORK OR TOFU \$10.25 BEEF OR PRAWNS \$12.25

Pad Thai

Stir fried rice noodle with egg, ground peanut, fresh bean sprout, green onion.

Kee Mao Noodle

Stir fried wide rice noodle with onion, bell pepper, bamboo shoot, zucchini, mushroom, basil in hot chili paste.

Pad See Ew

Stir fried wide rice noodle with egg, broccoli in sweet soy sauce.

Rad Nah

Stir fried wide rice noodle with broccoli in brown gravy.

Spicy Basil

Sautéed basil, bell pepper, onion, mushroom in chili sauce.

Ginger Delight

Sautéed fresh ginger, onion, bell pepper, mushroom, zucchini, carrot, celery, baby corn in sesame ginger sauce.

Garlic Delight

Sautéed fried garlic and black pepper in garlic sauce. Served over steamed cabbage, carrot and broccoli.

Golden Cashew Nut

Sautéed onion, bell pepper, celery, carrot, mushroom, water chestnut, baby corn and cashew nut in sweet chili paste.

Sweet & Sour

Sautéed onion, cucumber, bell pepper, tomato, celery and pineapple in homemade sweet and sour sauce.

Swimming Rama

Steamed choice of meat on bed of lightly sautéed spinach with sesame oil and topped with peanut sauce.

Crispy Garlic Chicken \$13.25

Crispy fried chicken with bell pepper in special garlic sauce topped with crispy basil.

Red Curry

Bamboo shoot, bell pepper, basil and coconut milk cooked in red curry.

Yellow Curry

Potato, onion, tomato and coconut milk cooked in yellow curry.

Panang Curry

Bell pepper, basil and coconut milk cooked in panang curry.

COMBINATION SPECIAL

Served with plain Pad Thai noodle (no substitution, please) With steamed jasmine rice \$13.25 With steamed jasmine brown rice \$13.75 Combo A : Golden Cashew Nut with Chicken Combo B : Ginger Delight with Chicken Combo C : Swimming Rama with Chicken Combo D : Red Curry with Chicken Combo E : Yellow Curry with Chicken Combo F : Panang Curry with Chicken

COCKTAILS

Rainforest 9

Vodka, triple sec, midori and refreshing pineapple juice.

Just Peachy 9

Bourbon, Peach Schnapps and orange juice

Mango Passion 9

Perfect compliment to a spicy meal. Vodka, triple sec, and mango juice

Basil Gimlet 9

Sugar rimmed. Muddled basil and lime. Mixed with gin, triple sec, sweet & sour, and simple syrup

Thaiteani 8

Thai Iced Tea and Captain Morgan. Also avaliable on the rocks

WINES

RED WINE

Hogue Merlot Charles & Charles Red Blend Hogue Cabernet Sauvignon Coppola Diamond Syrah

BEERS DRAFT BEERS

Sapporo **6** Snoqualmie Wild Cat IPA **6** Manny's **6**

BEVERAGES

Thai Iced Tea | Thai Iced Coffee **3.50** Fresh & Natural Young Coconut **4.50** Juice: Mango | Orange | Pineapple | Cranberry | Guava **3.50** Lemonade: Raspberry | Blackberry | Peach | Strawberry | Classic **3.50**

Tropical Mojito 9

Muddled longan and mint leaves, limes, rum, soda and simple syrup

Raspberry Haze 9

Fruity and sharp with a raspberry float, muddled limes, vodka, triple sec, chambord, and raspberry syrup

Grana-kazi 9

Vodka, triple sec, sweet & sour and POM wonderful pomegranate juice

TFB's Bloody Mary 9

Absolut Peppar, tomato juice, olive juice, pepper and a kick of Sriracha

Vodka Red Bull 8

Vodka with a boost of Red Bull

Pink Lady 9

Salted rim. Muddled limes, vodka, triple sec, sour mix and guava juice

Thaiquila Sun 9

Sauza Gold, peach schnapps, orange juice, and a drop of grenadine

Lycheekazi 9

Muddled lychee and lime. Vodka, triple sec and sweet & sour

Blackberry Margarita 9

Hand pressed limes with Sauza Gold, triple sec, fresh lime juices and blackberry syrup. Classic Margarita is also available

glass 6 | bottle 21

glass 7 | bottle 25

glass 7 | bottle 25

glass 8 | bottle 28

glass 8

glass 7	bottle 25
glass 8	bottle 25
glass 8	bottle 25
glass 8	bottle 28

WHITE WINE

Canyon Road White Zinfandel	
Hogue Chardonnay	
Hogue Pinot Grigio	
Barnard Griffin Riesling	
Korbel Sparkling	

BOTTLED BEERS

Singha **4.50** Chang **4.50**

Soda: Pepsi | Diet Pepsi | Sierra Mist | Dr. Pepper **3.95** Hot Tea: Jasmine | Green | Black | Earl Grey | Chamomile | Peppermint **2** Iced Tea **2.95** Arnold Palmer **3.50**

Perrier 3.50



Appetizer

CHICKEN SATAY

Marinated chicken tender in curry powder, coconut milk and Thai spices. Grilled and served with peanut sauce and cucumber salad.

9 25

CRAB WONTON

Imitation crab meat mixed with cream cheese, onion and celery. Seasoned and wrapped in wonton skin then deep fried. Served with sweet chili sauce.

8 50

SPRING ROLLS

Deep fried shredded cabbage and carrot mixed with glass noodle wrapped in spring rolls wrapper. Served with plum sauce.

6.95

GOLDEN TOFU

Deep fried crispy tofu. Served with peanut sauce. 6 95

ANGEL WINGS

Deep fried battered chicken wings. Stuffed with marinated ground chicken, glass noodle and shredded carrot. Served with sweet chili sauce.

9.25

PRAWNS SATAY

Marinated prawns in curry powder and coconut milk with pineapple chunk. Grilled and served with peanut sauce and cucumber salad. 8 95

FRESH ROLLS

Green leaf lettuce, chicken, shrimps, basil, cucumber and cilantro freshly rolled in rice paper. Served with peanut sauce. 6 95

HAM & CHEESE SPRING ROLL

Deep fried ham & shredded Parmesan cheese in spring roll wrapper. Served with sweet chili sauce. 6.95

BLANKET PRAWNS

Deep fried prawns with marinated ground chicken wrapped in spring roll wrapper. Served with sweet chili sauce.

9 25

LIME CHICKEN

Marinated ground chicken wrapped in spring roll wrapper. Deep fried and finished with orange marmalade glaze and a slice of lime. Served with sweet chili sauce.

7 95

Salads

HOUSE SALAD

Fresh iceberg lettuce, cucumber, tomato, red onion, cubed mango served with sesame soy sauce house dressing on the side.

Chicken or Tofu 9.50

PAPAYA SALAD (SOM TUM)

Shredded green papaya and carrot mixed with tomato, green bean and shrimps. Tossed in lime and fish sauce dressing and topped with ground peanut.

12 50

LARB GAI

Ground chicken tossed with mint leaves, cilantro, green onion, red onion and ground roasted rice in lime and fish sauce dressing served with a wedge of iceberg lettuce.

12.50

BEEF SALAD

Wok-fried sliced beef, red and green onion, cucumber, tomato, cilantro and ground roasted rice tossed in lime and fish sauce dressing. Served with a wedge of iceberg lettuce.

THAI SALAD

Fresh iceberg lettuce, cucumber, tomato, red onion, cashew nut, crispy noodle served with peanut sauce dressing on the side.

Chicken or Tofu 9.50

HONEY WALNUT SALAD

Bed of lettuce topped with deep fried battered prawns, walnut, and water chestnut tossed in creamy honey dressing. Sprinkled with sesame seeds.

14.95

YUM TALAY(Seafood)

Bed of lettuce topped with mixed seafood (prawns, scallops, green shell mussels and squid), red and green onion, cucumber, tomato and cilantro in lime, chili shrimp paste dressing. 16.50

LEMONGRASS PRAWNS SALAD

Bed of lettuce topped with prawns, red and green onion, lemongrass, cilantro and mango in lime chili shrimp paste dressing.

13 50

Soups

TOM YUM

Thai hot and sour soup with mushroom, red onion, tomato, lemongrass, galangal and kaffir lime leaves. Sprinkled with cilantro and green onion.

Chicken or Tofu 10.95 Prawns 12.95 Seafood (prawns, scallops, green shell mussels and squid) 16.95

WONTON SOUP

Boiled wonton filled with marinated ground pork and shrimp in chicken broth with Napa cabbage. Topped with slices of Chinese style barbeque pork, green onion and cilantro.

10.95

ТОМ КНА

Thai hot and sour coconut milk soup with galangal, mushroom, red onion, tomato, kaffir lime leaves, lemongrass. Sprinkled with cilantro and green onion.

Chicken or Tofu 11.50 Prawns 13.50 Seafood (prawns, scallops, green shell mussels and squid) 17.50

Special

RED CURRY DUCK

Half boneless duck with pineapple, bell pepper, bamboo shoot, green bean, tomato and basil in red curry.

23.95

GREEN CURRY SCALLOP

Deep-fried scallop with bell pepper, asparagus, bamboo shoot, eggplant, green bean and basil in green curry.

18.95

GREEN MUSSELS IN HOT POT

Stir-fried green shell mussels with basil, onion, cabbage, and lemongrass. Sprinkled with cilantro and black pepper. Served in hot pot. **13**,95

GARLIC LAMB

Sautéed sliced lamb leg with fried garlic and black pepper in garlic sauce. Served on bed of steamed cabbage, broccoli, and carrot.

17.95

BAKED CREAMY CURRY SEAFOOD

Combination seafood cooked in creamy red curry. Served on steamed cabbage and carrot in tin foil bowl.

18.95

FISH PAD PED

Sautéed golden filet catfish with onion, bell pepper, mushroom, bamboo shoot and basil in coconut milk and red chili paste. 18.95

* Choice of spiciness 0-4

- ** Extra meat for chicken, pork, or tofu, please add \$2.95
- *** Extra meat for beef or prawns, please add \$3.95

*** Please inform your server if you are allergic to some specific ingredient. We will do our best to accommodate your dietary needs

**** 18% Gratuity will be added to a party of six or more.

GARLIC DUCK

Half boneless duck on bed of steamed cabbage, carrot, and broccoli. Served with garlic sauce on top.

23.95

PUGET SEAFOOD IN HOT PAN

Stir- fried combination seafood in sweet and sour chili sauce. Served on bed of steamed vegetable in hot sizzling pan.

18.95

BASIL LAMB

Sautéed sliced lamb leg with basil, bell pepper, onion and mushroom in chili sauce. **17.95**

SALMON CURRY IN YOUNG COCONUT

Special cooked filet salmon in creamy red curry. Served in fresh young coconut. 21.95

3-FLAVORED TROUT

Deep-fried boneless trout served with sweet, sour and spicy chili sauce. Topped with crispy basil and bell pepper.

16.50

PLA RAD PRIG

Crispy deep-fried filet catfish topped with spicy red chili sauce, coconut milk, bell pepper and crispy basil.

18.95

THAI FUSION ORANGE SAUCE

Sautéed broccoli, bell pepper, onion, carrot, fresh orange and your choice of meat in homemade orange sauce.

GARLIC DELIGHT

Sautéed choice of meat with fried garlic and black pepper in garlic sauce. Served over steamed cabbage, carrot and broccoli.

SPICY BASIL

Sautéed your choice of meat with basil, bell pepper, onion and mushroom in chili sauce.

SPICY BAMBOO SHOOTS

Sautéed your choice of meat with onion, bell pepper, bamboo shoot, zucchini, mushroom and basil in hot chili paste.

GOLDEN CASHEW NUT

Sautéed your choice of meat with onion, bell pepper, celery, carrot, mushroom, water chestnut, baby corn and cashew nut in sweet chili paste.

BROCCOLI OYSTER SAUCE

Sautéed your choice of meat with broccoli in oyster sauce.

BASIL GROUND CHICKEN

Sautéed ground chicken with onion, bell pepper, mushroom, and basil in chili sauce. *12.50*

WHAT A FEELING

Stir fried combination of chicken, beef and pork with bamboo shoots, onions, bell pepper, zucchini and basil in hot chili paste.

15.50

PAD PRIG KHING

Sautéed your choice of meat with green bean, onion, bell pepper and basil in Prig Khing chili paste.

SWIMMING RAMA

Steamed your choice of meat on bed of lightly sautéed spinach with sesame oil and topped with peanut sauce.

GINGER DELIGHT

Sautéed your choice of meat with fresh ginger, onion, bell pepper, mushroom, zucchini, carrot, celery and baby corn in sesame ginger sauce.

SWEET AND SOUR

Sautéed your choice of meat with onion, cucumber, bell pepper, tomato, celery and pineapple in homemade sweet and sour sauce.

PAD PED

Sautéed your choice of meat with onion, bell pepper, green bean and basil in red chili paste and coconut milk.

GARDEN DELIGHT

Stir fried your choice of meat with carrot, zucchini, cabbage, baby corn, mushroom, celery and broccoli in oyster sauce.

MONGOLIAN BEEF

Sautéed beef with onion and broccoli in special Mongolian sauce. Served on top of crispy egg noodle. 14.50

14.50

CRISPY GARLIC CHICKEN

Crispy fried chicken with bell pepper in special garlic sauce topped with crispy basil 13.25

Adventurous

SPAGHETTI KEE MAO

Stir-fried spaghetti with onion, bell pepper, bamboo shoot, zucchini, mushroom, basil in hot chili sauce.

Chicken or Pork or Tofu 14.50 Beef or Prawns 16.50

CURRY & ROTI

Pick one of our famous curries and enjoy it with Indian Roti. You'll love it!!!

Chicken or Pork or Tofu 16.95 Beef or Prawns 18.95

UDON TOM YUM

Thai style hot and sour soup with mushroom, tomato, lemongrass, red onion kaffir lime leaves with popular Japanese noodle "Udon".

Chicken or Pork or Tofu 14.50 Beef or Prawns 16.50

PENNE BASIL

Stir-fried penne pasta with onion, bell pepper, mushroom and basil in spicy chili sauce.

Chicken or Pork or Tofu 14.50 Beef or Prawns 16.50

THAI FUSION PASTA

Stir-fried pasta, egg, onion, tomato, mushroom, celery, carrot with tomato sauce and a touch of butter. Sprinkled with grated Parmesan cheese.

Chicken or Pork or Tofu 14.50 Beef or Prawns 16.50

UDON TOM KHA

Thai style hot and sour coconut milk soup with galangal, mushroom, tomato, lemongrass, red onion, kaffir lime leaves with popular Japanese noodle "Udon".

Chicken or Pork or Tofu 14.95 Beef or Prawns 16.95

Seafood Lover

SUPREME SEAFOOD

Sautéed combination seafood (prawns, scallops, green mussels, and squid) with onion, bell pepper, mushroom, zucchini, carrot and basil in sweet chili paste.

18.95

GARLIC SALMON

Deep fried lightly floured salmon topped with garlic and black pepper sauce on top of steamed broccoli, cabbage and carrot.

18.50

EGGPLANT DELIGHT

Stir-fried prawns with eggplant, onion, carrot, mushroom, bell pepper, zucchini and basil in sweet chili paste.

15.50

ASPARAGUS SALMON

Stir-fried asparagus, green bean, onion, bell pepper and basil with deep fried lightly floured salmon in Prig Khing chili paste.

18.50

GINGER SALMON

Sautéed ginger, onion, bell pepper, mushroom, celery, carrot, zucchini and baby corn with deep fried lightly floured salmon in sesame ginger sauce.

18.50

PANANG SALMON

Filet salmon with bell pepper and basil cooked in Panang Curry. Drizzled with coconut milk. *18.50*

PRAWNS KAREE

Prawns, broccoli and pineapple cooked in yellow curry.

15.50

PRAWNS & SQUID WITH CURRY POWDER

Stir-fried prawns and squid with egg, celery, bell pepper, onion, carrot and green onion in creamy curry powder sauce. **15.50**

Fried Rice

FRIED RICE

Stir-fried steamed jasmine rice with egg, onion, tomato, carrot, broccoli and cabbage

Chicken or Pork or Tofu 12.50 Beef or Prawns 14.50

MANGO FRIED RICE

Stir-fried steamed jasmine rice with prawns, egg, tomato, onion, carrot, mango, broccoli and cabbage. **14.50**

PINEAPPLE FRIED RICE

Stir-fried steamed jasmine rice with prawns, egg, chicken, onion, pineapple, carrot, broccoli, tomato and cabbage. *14.50*

CURRY FRIED RICE

Stir-fried steamed jasmine rice with egg, prawns, pineapple, onion, carrot, broccoli, cabbage, tomato and yellow curry powder.

14.50

FAMILY FRIED RICE

Stir-fried steamed jasmine rice with Chinese style BBQ Pork, Chinese Sausage, prawns, egg, onion, tomato, carrot, cabbage and broccoli.

14.50

Veggie

HOT GARDEN

Stir-fried cabbage, broccoli, zucchini, carrot, mushroom, baby corn, bell pepper, basil and celery in hot curry paste. 10.95

10.90

VEGGIE DELIGHT

Stir-fried cabbage, broccoli, zucchini, carrot, mushroom, baby corn and celery in garlic sauce. *10.95*

EGGPLANT JAY

Stir-fried eggplant, mushroom, carrot, zucchini, onion, bell pepper and basil in sweet chili paste. *10.95*

SHOWER GREEN

Bed of lightly stir-fried cabbage, broccoli, carrot, zucchini, and spinach with sesame oil topped with peanut sauce.

10.95

BASIL VEGETABLE

Stir-fried cabbage, broccoli, zucchini, carrot, baby corn, mushroom, bell pepper, onion, celery and basil in chili sauce.

10.95

Curries Chicken, Pork or Tofu 13.50 | Beef or Prawns 15.50

RED CURRY

Your choice of meat with bamboo shoot, bell pepper, basil and coconut milk cooked in red curry.

MASSAMAN CURRY

Your choice of meat with potato, onion, peanut and coconut milk cooked in Massaman curry.

YELLOW CURRY

Your choice of meat with potato, onion, tomato and coconut milk cooked in yellow curry.

GREEN CURRY

Your choice of meat with bamboo shoot, bell pepper, basil, eggplant, green bean, and coconut milk cooked in green curry.

PANANG CURRY

PAD SEE EW

RAD NAH

Your choice of meat with bell pepper, basil and coconut milk cooked in Panang curry.

PUMPKIN RED CURRY

Your choice of meat with pumpkin, bell pepper, basil, and coconut milk cooked in red curry.

Stir fried wide rice noodle with your choice of

Stir fried wide rice noodle with your choice of meat

GOLDEN NOODLE WITH ASPARAGUS Stir-fried your choice of meat with asparagus,

bamboo shoot, mushroom, green onion in light

sesame gravy. Served over crispy egg noodle.

Stir-fried wide rice noodle with your choice of meat. Served on bed of fresh iceberg lettuce and topped

meat, egg and broccoli in sweet soy sauce.

Chicken or Pork or Tofu 14.50 Beef or Prawns 16.50

and broccoli in brown gravy.

INDIAN NOODLE

with peanut sauce.

Noodes Chicken, Pork or Tofu 12.50 | Beef or Prawns 14.50

PAD THAI

Stir fried rice noodle with your choice of meat, egg, ground peanut, fresh bean sprout and green onion.

KEE MAO NOODLE

Stir fried wide rice noodle with your choice of meat, onion, bell pepper, bamboo shoot, zucchini, mushroom and basil in hot chili paste

THAI FUSION NOODLE

Stir fried wide rice noodle with your choice of meat, egg, pineapple, tomato, onion, celery and carrot in light sweet soy sauce.

PAD WOONSEN

Stir-fried glass noodle with your choice of meat, egg, celery, baby corn, carrot, zucchini, cabbage, broccoli, onion, mushroom and tomato.

NOODLE SOUP

Steamed egg noodle with Chinese style BBQ pork, ground chicken, fresh bean sprout, green onion and cilantro in chicken broth.

11.50

Side Orders

Small 1.95 | Large 3.95 Steamed Jasmine Rice Small 2.50 | Large 4.95 Steamed Brown Rice

4.50

Sticky Rice

2.50

Cucumber Salad

^{3.50} Desserts

Steamed NoodleSteamed Mixed Vegetable3.507.50Peanut SauceRoti3.501.75

Mango With Sweet Sticky Rice 7.50

Black Sticky Rice Pudding

Ice Cream : Coconut, Mango, And Green Tea 3.95

* Choice of spiciness 0-4

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