

Appetizers

Siam Roll \$6

-Crispy vegetable roll served with sweet and sour sauce.

Fresh Spring Roll \$6

-Fresh chopped vegetables wrapped with rice paper with a choice of chicken, tofu, or shrimp.

Zen Dumplings \$6

-Ground pork, chicken, and shrimp mixed with water chestnuts and shitake mushrooms wrapped in wonton skin.

Zen Rangoon \$6

-Fresh Crab meat, chopped scallions, cream cheese, and Javin yellow curry powder wrapped in crispy wonton wraps.

Sattay \$6

-Marinated Chicken skewers served with a house peanut sauce and pickle vegetables.

Crispy Fried Tofu \$6

-Deep fried until golden brown tofu served with sweet and sour peanut sauce.

Garlic Leaves \$6

-Sautéed Chinese leek wrapped in tapioca flour served with a creamy sweet garlic soy sauce.

Edamame \$6

-Fresh green soybeans steamed and lightly salted.

Chicken Wings \$6

-Marinated chicken wings, deep fried until golden brown.

Zen Crispy Shrimp \$8

- Shrimp tempura, tossed with a spicy mayo and served with sesame crusted asparagus.

Crispy Fried Calamari \$8

-Deep fried calamari in tempura flour with sweet and sour tomato sauce.

Golden Bags (Thoung Tong) \$8

-Mixed herbs, vegetables and chicken wrapped with crispy egg roll skin.

Lady Fingers (Groong Hom Pa) \$8

-Marinated shrimp with Thai herbs wrapped with crispy egg roll skin.

Seafood & Veggie Tempura \$12

-Scallops, calamari, shrimp, and red snapper with carrots, broccoli, onions and potatoes tempura-battered and deep fried until golden brown.

Soups

Small

★ Tom Yum (Spicy Soup)

-The famous Thai soup with thai herbs, lemongrass, lime juice, hot pepper and fresh mushrooms.

Tom Kha (Coconut Soup)

-Coconut soup with lemongrass, galanga, mushrooms, waterchestnuts, snow peas and lime juice.

Seafood \$4.95, Chicken or tofu \$4.50, Vegetable \$3.95

Eight Delight Soup (Vietnamese) \$4.50

-A clear broth soup with tofu, chicken, shrimp, mushrooms, cucumber, scallions and carrots.

Wonton Soup \$4.50

Ground shrimp and chicken wrapped in wonton skin in a clear
Chicken broth

Seaweed Soup \$4.50

-A clear broth soup with tofu, pork, mushrooms and scallions.

Miso Soup \$2.50

-Dashi soup with fresh tofu, scallions, and wakame.

Large

lunch

diner

Pho Ga

\$8.95

\$10.95

-Sliced chicken with vermicelli.

Pho Tai

\$8.95

\$10.95

-Sliced eye round steak with vermicelli.

Pho Bovien

\$8.95

\$10.95

-Choice of Pork ball, Fish ball, or Beef ball with vermicelli.

Pho Hai San (Seafood)

\$10.95

\$12.95

-Scallops, shrimp, fish ball, squid, with vermicelli.

Vietnamese Entrees

lunch

diner

Vietnamese Grill Pork or Chicken Special

\$8.95

\$12.95

-Grilled with greens, carrots and bean sprouts on a bed of rice vermicelli with a side of sweet and sour vinegarette. Served with one crispy Vietnamese roll.

Vietnamese Grill Shrimp

\$10.95

\$14.95

-With fresh greens, vegetables and one crispy Vietnamese roll. Served with sweet chili sauce.

House Special

\$8.95

\$12.95

-Choice of marinated chicken, beef, or a combination of both. Served on a bed of rice with a side of greens, vegetables and one crispy Vietnamese roll.

Salads

Thai Salad \$6.95

-Assorted greens with carrots, cucumber, and broccoli topped with a sweet cucumber sauce and a creamy house peanut sauce.

* Laab Gai \$14.95

-Ground Chicken, lemon leaves, onions, mint, scallions, dried ground chili, and ground roasted rice on a bed of lettuce.

* Plar Groong (Warm Dish) \$15.95

-Spicy shrimp salad tossed with mushrooms, onions, scallions and lemongrass in a spicy and sour sauce.

** Plar Nur \$14.95

-Beef sliced and mixed in chili paste with onions, tomatoes, scallions and lime juice.

* Mango Salad \$15.95

-Shredded mango, ground chicken, lemon grass, onions, mint, ginger, cilantro, peanuts, hot chili and lime juice.

* Cucumber Salad (Goi Tom) \$10.95

-Julienned carrot and cucumber salad tossed with fresh mint, basil, scallions, ground peanuts, and a sweet and sour dressing and topped with shrimp.

* Vegetarian Salad \$11.95

-Clear noodle, vegetables, peanut, mushrooms and tossed in a thai spicy sauce.

Chef's Special

Duck Tamarind \$21.00

-Half boneless roasted duck with vegetables in tamarind sauce.

* Duck Choo Chee \$21.00

-Half boneless roasted duck topped with assorted vegetables, coconut milk and choo chee curry.

** Talay Pad Cha \$18.95

-Shrimp, scallops, calamari, and mussels stir fried with bell peppers, onions, scallions, basil, green beans, and white pepper in a Thai herbal spicy house sauce.

* Crying Tiger \$17.95

-Grilled sliced steak marinated with Thai herbs, served with a side of fresh vegetables and a northeastern Thai spicy sauce.

Genghis Khan \$17.95

-Stir fried beef and garlic in a house garlic sauce served with a side of fresh pickled vegetables.

* Fire Shrimp \$17.95

-Grilled shrimp topped with a spicy seafood sauce, cilantro, scallions, served with a side of vegetables and jasmine rice.

Pra ram long sroong \$15.95

-sautéed chicken with pineapple and cashew nuts top with creamy peanut sauce.

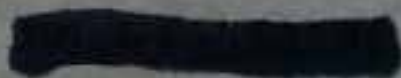
* Sweet Chili Squid \$17.95

-Fresh squid sautéed in sweet spicy sauce with green peppers and cucumbers, onions and scallions.

Melody of love \$17.95

-Shrimp, beef, scallops and chicken emerging from a cornucopia of vegetables presented in a light bubbling oyster sauce.

Fish

 Filet \$16.95

** Drunken Fish

-Deep fried fish topped with chicken, onions, green peppers and basil leaves in a special house hot sauce.

Ginger Fish

-Deep fried fish with onion, fresh ginger, scallions, straw mushrooms and baby corn in a light brown sauce.

Sweet and Sour Fish

-Deep Fried fish topped with pineapples, onions, tomatoes, green peppers and scallions in a sweet and sour sauce.

Curry

	Lunch	Dinner
Seafood Choice of Shrimp, Scallops or Squid	\$9.95	\$14.95
Chicken, Beef, Pork or tofu	\$7.95	\$12.95

★ Masaman Curry

-Masaman curry and coconut milk with potatoes, carrots, onions and peanuts.

★ Panang Curry

-Panang curry paste and coconut milk with green peas, snow peas, carrots, green pepper and basil leaves.

★ Golden Curry

-Red curry and squash, scallions, scallions, onions, tomatoes and green peppers.

** Emerald Curry

-Green curry and coconut milk with eggplant, green beans, basil leaves and zucchini.

** Red Curry

-Red curry and coconut milk with bamboo shoots, red peppers and tomatoes.

★ Yellow Curry

-Yellow curry and coconut milk with pineapple, potatoes and bamboo shoots.

★ Mango Curry

-Sliced mango, bell peppers, onions, bamboo shoots and green peas in a rich coconut curry paste.

*** Country Style Curry

-Red Curry with bamboo shoots, mushrooms, baby corn, green beans, Thai eggplant and basil.

** Spicy Pad Ped (Jungle Curry) (For those who avoid coconut milk)

-Bamboo shoots, green beans, green peppers, basil leaves, and sliced carrots in a spicy curry paste sauce.

Fried Rice

lunch

diner

Vegetable Fried Rice

\$7.95

\$9.95

-An assortment of garden fresh vegetables stir fried with eggs and rice.

*** Kimchi Fried Rice

\$11.00

-Wok'd jasmine rice, onions, egg, kimchi and scallions.

Thai Fried Rice (Choice of chicken, beef, or pork)

\$7.95

\$10.95

- stir fried rice with egg, scallions tomatoes and mixed vegetables.

Pineapple Fried Rice

\$9.95

\$11.95

-Shrimp, chicken, pineapple, onions, green peppers and mushrooms.

** Basil Fried Rice (Choice of chicken, beef or pork)

\$8.95

\$11.95

-Stir fried with onion, green and red pepper, scallions, basil leaves and thai chili.

** Pik Pow Fried Rice (Choice of chicken, beef or pork)

\$8.95

\$11.95

-Spicy rice with mixed vegetables, pineapple, onions, snow peas and scallions.

Noodles

lunch

diner

Pad Thai (Choice of chicken, beef, pork or tofu)

\$8.95

\$10.95

-The most famous thai noodle stir fried with eggs, peanuts, bean sprouts and scallions.

Spicy Seafood Pad Thai (Choice of shrimp, scallops, or squid)

\$9.95

\$12.95

-Thai noodles stir fried with eggs, peanuts, bean sprouts and scallions.

Vegetable Pad Thai

\$8.50

\$9.95

-Stir fried with assorted vegetables, eggs, bean sprouts, scallions and peanuts.

Thai Lad Nar

\$9.95

\$12.95

-Soft rice noodles with vegetables, seafood and a light gravy.

Chow Mein

\$8.95

\$10.95

-Steamed egg noodles and vegetables wok'd in chow mein sauce.

Lo Mein (Light Gravy)

\$8.95

\$10.95

-Steamed egg noodles and vegetables wok'd in lo mein sauce topped with a light gravy.

* Drunken Noodle

\$8.95

\$11.95

-Spicy rice noodle with basil leaves, broccoli, green peppers, bean sprouts and bamboo shoots.

*** Country Style Noodle

\$8.95

\$11.95

-Spicy rice noodle with basil leaves, bamboo shoots, baby corn, green beans and bean sprouts.

Yaki Soba

\$12.00

-Yellow noodles stir fried with vegetables in a tangy katsu sauce.

Japanese Entrees

Japanese-Style Steak \$16.00

-Seared steak topped with garlic and scallions, served with a side of carrots, potatoes, miso soup, and our house katsu sauce.

Salmon Steak \$16.00

-Wild salmon steak served with a side of carrots, potatoes, jasmine rice and miso soup.

Chicken Teriyaki \$15.00

-Teriyaki marinated chicken breast pan seared and served with carrots, potatoes and jasmine rice.

Combination Platters

Lunch \$8.95

L1) Chicken Satay, Chicken Wings, Egg Roll, and Fried Rice.

L2) Chicken Satay, Egg Roll, Dumpling and Fried Rice.

L3) Chicken Satay, Egg Roll, Fried Tofu and Fried Rice.

No Substitutions

Dinner \$11.95

D1) Chicken Satay, Dumpling, Egg Roll, Chicken Wings and Fried Rice.

D2) Chicken Satay, Egg Roll, Dumplings, Fried Tofu and Fried Rice.

D3) Chicken Satay, Egg Roll, Fried Shrimp, Fried Tofu and Fried Rice.

No Substitutions

Side Orders

- Steamed Rice \$1.00

-Steamed Noodles \$2.00

-Steamed Mixed Vegetables \$3.00

Desserts

-Fried Ice Cream \$4.95

-Mango Sticky Rice \$5.95

-Ice Cream \$3.95

-Fried Banana with honey \$3.95

-Thai Sweet Rice Pudding \$3.95

Beverages

-Thai Hot Tea- Free

-Thai Ice Tea \$3.50

-Pepsi Products \$2.00

Entrees

Lunch Dinner

Seafood Choice of Shrimp, Scallops or Squid \$9.95 \$13.95

Chicken, Beef, Pork or tofu \$7.95 \$12.95

Cashew Nuts

-Onions, scallions, celery and pineapple in a light brown sauce.

Broccoli

-Stir fried with mushrooms and carrots in a special house sauce.

★ Garlic

-Stir fried with Thai garlic sauce and vegetables on fresh lettuce.

** Hot Basil leaves

-Stir fried onions, basil leaves, green beans and green peppers in hot thai chili sauce.

★ Spicy Eggplant

-Stir fried with basil leaves, green beans and mushrooms in Thai spicy sauce.

★ Kiss Me Cashew Nut

-Stir fried celery, carrots, onion and scallions with spicy sweet and sour sauce.

★ Pik Pow and Peanuts

-Sauteed with snow peas, celery, pineapples, onions, scallions and peanuts in pik pow sauce.

Pepper

-Stir fried onions, baby corn, green peppers, scallions and carrots in garlic sauce.

★ Lemon Grass

-Stir fried with lemon grass, onions, scallions in hot chili.

★ Spicy Bamboo

-Stir fried with onion, green peppers, red peppers, scallions and basil leaves in house spicy sauce.

Vegetarian Entrees

Pad Luam Pak \$11.95

-Stir fried mixed vegetables with a house soy-based sauce.

★ Spicy Pad Ped \$11.95

-Bamboo shoots, green beans, basil leaves and sliced carrots in a spicy curry paste sauce.

★ Vegetable Curry \$12.95

-Broccoli, snow peas, carrots, green beans, bamboo shoots and basil leaves in a green curry paste.

★ Spicy Tofu \$12.95

-Tofu, bamboo shoots and green peppers in a red curry and coconut milk sauce.