



Lunch Menu Portion

For Favorite and Signature Dishes

(11:00am-4:00pm)

Mon.-Sun.

Favorite Dishes

With Vegetables	7.50
Chicken, Beef, Pork, or Tofu	7.50
Shrimp	8.95
Seafood	13.95

Red Curry

Your choice of meat sautéed with bamboo shoots and fresh sweet basil in a Thai red curry cream sauce.

Green Curry

Your choice of meat sautéed with green beans and fresh sweet basil in a Thai green curry cream sauce.

Yellow Curry

Your choice of meat sautéed with diced potatoes, onions, and Thai style yellow curry cream sauce.

Panang Curry

Your choice of meat sautéed with medium herb panang curry and ground peanuts.

Massaman Curry

Sautéed choice of meat with southern Thai-style curry with potatoes, carrots, roasted peanuts, and onions in massaman curry cream sauce.

Stir-Fried Mixed Vegetables

Your choice of meat sautéed with mixed garden vegetables served in a light soy sauce.

Pad Thai

Rice noodles stir-fried with your choice of meat, eggs, ground peanuts, tofu, and bean sprouts.

Pad See Ewe

Rice noodles stir-fried with your choice of meat, eggs, and green vegetables.

Pad Lad Na

Pan-fried noodles topped with your choice of meat sautéed with green vegetables in gravy sauce.

Thai Noodles

Steamed noodles with your choice of meat, with vegetables served **Dry** or **with Soup**.

Thai Fried Rice

Stir-fried rice with eggs, onions, and your choice of meat in a Thai sauce.

Signature Dishes

Triple Flavor Salmon	8.95
Golden brown salmon fish fillet served with tamarind chili garlic sauce.	
Thai Red Curry Salmon	8.95
Golden brown salmon fish fillet served with Thai red curry cream sauce.	
Lamb Loin	8.95
Grilled lamb loin served with Thai green curry sauce.	
Duck Noodles	8.95
Five spices duck over rice noodle soup.	
Yen Ta 4	8.95
Thai style noodles with a combination of seafood, watercress, fried tofu, and fried wontons in a tomato chicken broth.	

Lunch and Dinner

Soups

Mixed Vegetable Soup	3.50
A combination of the season's vegetables in a flavorful broth.	
Wonton Soup	3.95
Chicken & shrimp stuffed with wonton skins, snow peas and shrimp in chicken broth.	
Chicken Coconut Soup	3.95
Sliced chicken in coconut cream and exotic spices.	
Shrimp Coconut Soup	4.95
Shrimp in coconut cream and exotic spices.	
Vegetable Lemon Grass Soup	3.50
Vegetables with lemon grass and lime leaves in a clear broth.	
Chicken Lemon Grass Soup	3.95
Sliced chicken with lemon grass and lime leaves in a clear broth.	
Shrimp Lemon Grass Soup	4.95
Shrimp with lemon grass and lime leaves in a clear broth.	
Chef's Crazy Coconut Soup	5.95
Combination of seafood in coconut cream and exotic spices.	

Appetizers

Chicken Spring Rolls	3.50
Crispy spring rolls stuffed with marinated chicken, vegetables and silver noodles served with a sweet and sour dipping sauce (2).	
Vegetable Spring Rolls	3.50
Crispy spring rolls stuffed with a combination of the season's vegetables, tofu, and silver noodles and served with sweet and sour dipping sauce (2).	
Thai Summer Roll (Fresh Summer Rolls)	3.50
Julienne vegetables, angel hair noodles, and chicken, wrapped with rice paper served with a house special sauce (2)	
Fried Tofu	5.95
Eight pieces of tofu fried golden brown and served with ground peanuts, sweet and sour sauce.	

Satay Chicken or Satay Beef

Charcoal grilled, marinated **chicken** or **beef** on skewers with peanut sauce and cucumber salad. (5 sticks)

Fish Cakes

Six minced chili paste fish cakes deep-fried and served with cucumber sauce.

Singha's Calamari

Crispy deep-fried squid served with sweet and sour sauce.

Mee Grob

Crispy rice noodles, shrimp, pork, and tofu tossed in a sweet and sour sauce and garnished with bean sprouts.

Steamed Herbs Mussels

Fresh mussels steamed with Thai herbs and served with a chili garlic sauce.

Golden Angel Shrimp

Jumbo shrimps batter dipped in coconut flake and fried to golden brown, served with chili sweet and sour sauce (6)

Singha Beef Jerky

Thai style beef jerky served with Thai salsa.

Singha Crispy Wings

Large chicken wings rubbed with exotic Thai spices, fried to a crispy golden brown, and served with sweet chili sauce (6).

Salad

House Salad	4.95
Crispy mixed vegetables with house vinaigrette dressing.	
Tofu Salad	5.95
Strips of fried tofu on a bed of crispy mixed vegetables served with peanut dressing.	
Country Style Chicken Salad	8.95
Chicken breast, roasted broken rice, fresh herbs tossed in a lime dressing, and garnished with cucumber and tomato.	
Beef Salad	8.95
Sliced char-grilled sirloin steak tossed with spicy lime dressing on a bed of crispy mixed vegetables.	
Squid Salad	8.95
Squid tossed with sliced lemon grass, shallots, scallions, and vegetables, in a medium spicy sweet chili dressing.	
Papaya Salad	7.95
Sliced fresh papaya, diced tomatoes, and shrimp tossed with chili lime dressing sprinkled with ground peanut.	
Mee Pu	7.95
Angel hair noodles tossed with lime dressing, topped with crabmeat and ground peanut.	
Silver Noodle Salad	8.95
Shrimp and chicken tossed with silver noodles and fresh herbs in lime dressing.	
Side Orders	
Rice	1.50
Peanut Sauce	1.00
Hot Sauce	1.00

Prices subject to change without notice.



Dinner Menu Portions

See Reverse Side for Soups, Apps, and Salads

(4:00pm-9:30pm, Fri. & Sat. till 10:30pm.)

Favorite Dishes

With Vegetables	9.95
Chicken, Beef, Pork or Tofu	10.95
Shrimp	13.95
Seafood	15.95

Red Curry

Your choice of meat sautéed with bamboo shoots and fresh sweet basil in a Thai red curry cream sauce.

Green Curry

Your choice of meat sautéed with green beans and fresh sweet basil in a Thai green curry cream sauce.

Yellow Curry

Your choice of meat sautéed with diced potatoes, onions, and Thai style yellow curry cream sauce.

Panang Curry

Your choice of meat sautéed with medium herb panang curry and ground peanut.

Massaman Curry

Sautéed choice of meat with southern Thai-style curry, potatoes, carrots, roasted peanuts, and onions in massaman curry cream sauce.

Sweet and Sour

Your choice of meat sautéed with vegetables in a sweet and sour sauce.

Spicy Bamboo Shoots

Bamboo shoots sautéed with your choice of meat, sweet basil and bell pepper.

Kra Prao

Fresh sweet basil, chopped garlic and chili sauce with your choice of meat.

Stir-Fried Garden Vegetables

Your choice of meat stir-fried with garden vegetables in a light soy sauce.

Fried Rice

Rice stir-fried with eggs, onions and your choice of meat in a Thai sauce.

Spicy Basil Fried Rice

Stir-fried with snow peas, mushrooms and your choice of meat.

Stir-Fried Snow Pea and Mushroom

Your choice of meat stir-fried with fresh snow peas and mushrooms in a light soy sauce.

Pad Thai

Rice noodles stir-fried with your choice of meat, eggs, ground peanuts, tofu, and bean sprouts.

Drunken Noodle

Stir-fried rice noodles, with your choice of meat, bell peppers and tomatoes with sweet chili paste sauce.

Late Night Noodle

Stir-fried rice noodles, with your choice of meat, eggs, and light soy sauce.

Pad See Ewe

Rice noodles stir-fried with your choice of meat, eggs, and green vegetables.

Pad Lad Na

Pan-fried noodles topped with your choice of meat sautéed with green vegetables in gravy sauce.

Signature Dishes

Thai B.B.Q Chicken	9.95
Charcoal grilled marinated chicken (Thai style) served with sweet and sour sauce on the side.	
Pla Muk Prik Sod	12.95
Stir-fried calamari, onion, tomatoes and finger peppers with brown sauce.	
Crispy Green Beans	14.95
Crispy green beans stir-fried with shrimp and chicken in a medium spicy red curry sauce.	
Duck with Curry	15.95
Roasted duck served with kaffir lime leaves and Thai curry cream sauce.	
Spice Basil Duck	15.95
Sautéed wild mushrooms and sweet basil with sweet chili paste sauce served over sliced boneless duck.	
Triple Flavor Duck	15.95
Roasted duck served with tamarind chili garlic sauce.	
Stir-Fried Silver Noodles	14.95
Stir-fried silver noodles with shrimp and chicken.	
Cashew	14.95
Chicken breast and jumbo shrimp stir-fried with cashew nuts in an exotic Thai sauce.	
Chicken and Shrimp Garlic	14.95
Chicken breast and jumbo shrimp stir-fried, with vegetables in a Thai style garlic sauce.	
Baked Shrimp	14.95
Baked shrimp, silver noodles, napa cabbage and Chinese herbs in a casserole pot.	

Prices subject to change without notice.

Shellfish

Stir-fried combination of shellfish, sweet basil, and bell peppers with chili garlic sauce.

Salmon with Triple Flavor

Golden brown salmon filet served with tamarind chili garlic sauce.

Salmon with Red Curry

Golden brown salmon filet served with Thai red curry sauce, basil and bell peppers.

Seafood Curry

Combination of shellfish, eggplant, basil and julienne lime leaves with house special curry sauce.

Rack of Lamb

Grilled rack of lamb served with shitake mushrooms, green peppercorns and sweet basil in cognac red curry cream.

Alligator

Stir-fried alligator meat, eggplant, basil, bell peppers, green pepper corn and herb with homemade curry.

Crispy Whole Fish of the Day

Golden brown whole fish of the day topped with your choice of sweet and sour sauce, stir-fried ginger sauce, chili basil sauce, or triple flavor sauce.

Vegetarian Dishes

Pineapple Fried Rice	9.95
Rice stir-fried with pineapple, onions and mixed vegetables in an exotic Thai sauce.	
Vegetable Pad Thai	9.95
Stir-fried rice noodles, tofu, bean sprouts topped with ground peanuts.	
Vegetable Red Curry	9.95
Sautéed mixed vegetables in Thai red curry cream sauce.	
Steamed Vegetables	9.95
Steamed vegetables served with soy sauce.	
Stir-Fried Mixed Vegetables	9.95
Combination of stir-fried vegetables with a light soy sauce.	
(Add Tofu)	2.00
Tofu Garlic	9.95
Stir-fried golden brown tofu and vegetables with garlic sauce.	

Side Orders

Rice	1.50	Hot Sauce	1.00
Peanut Sauce	1.00		

Little spicy

Medium spicy

More than medium spicy

Hot & spicy

Super spicy for some they can't eat it