

Soups and Salads

Hot and Sour Soup (*tom yum kai*)

Fresh and spicy soup with lemongrass, straw mushrooms, and kaffir lime leaves.

Chicken Coconut Cream Soup (*tom khaa kai*)

Coconut milk based soup with lemongrass, mushrooms, kaffir lime leaves and galangal.

Green Papaya Salad (*som tam*)

Shredded green papaya tossed with tomato, crushed peanut, lime juice, fresh garlic and Thai chili pepper.

Spicy Chopped Pork (*laab moo*)

Spicy chopped pork with shallot, mint, and lime. Served with cabbage and sticky rice.

Specialties

Waterfall Salad (*neua nom tok*)

Spicy grilled pork with shallot, mint, and lime. Served with cabbage and sticky rice.

Entrees

Thai Omelet (*khai ciaw muu sap*)

Egg with chopped pork, tomatoes, and green onion. Served on jasmine rice.

Basil Stir Fry (*phad kraprao*)

Stir-fried beef, pork, or chicken with chili, onion, chopped bell pepper and fresh basil leaves. Served on jasmine rice.

Stir Fried Pork with Burnt Pepper Sauce (*phaad prik prao muu*)

Cashew Chicken (*kai phad met mamuang himmapaan*)

Stir-fried chicken, dried spur chilies, tomatoes, cilantro, and cashews. Served on jasmine rice.

Thai Fried Noodles (*phad thai*)

Chicken or pork stir-fried with garlic, salted radish, tofu, shallots, and rice noodles.

Hainanese Chicken Rice (*khao man kai*)

Rice cooked in chicken broth, topped with boiled or fried chicken. Served with spicy dipping sauce and winter melon soup.

Curry

Massaman Curry

Chicken stewed in coconut milk with potato, peanut, onion and massaman curry paste.

Green Curry

Spicy curry with beef and Thai eggplant

Muslim Curry

Mild yellow curry with chicken, potatoes, and tomatoes

Desserts

Mango sticky rice

Thai Smoothie

Cantaloupe, apple, lime, watermelon, or pineapple