



Thai basil
FRESH • AUTHENTIC • THAI

Vegan Menu

STARTERS

9.5

Tofu Sa-Tay: *(GF option - not available)*

Grilled skewered marinated tofu. Thai peanut sauce and fresh cucumber salad.

Po-Pia-Pak: Fried Spring Rolls *(GF option - not available)*

Golden fried rolls filled with mixed vegetables, tofu and bean thread noodles. Sweet & sour sauce.

Po-Pia-Sod: Fresh Salad Rolls *(GF)*

Tofu, cucumber, mixed lettuce and noodles wrapped in rice paper. Thai peanut sauce.

Pak Tod: Fried Veggies and Tofu *(GF)*

Breaded veggies and organic tofu in spiced rice flour. Sweet chili plum sauce.

Holy Tofu: Spicy Fried Tofu

Crispy fried breaded tofu tossed in spicy curry oil, Thai herbs and basil. Coconut mint yogurt sauce.

SOUPS: Choice of veggies or tofu.

7.5/ cup 10.5/ bowl

Tom Yum-Soup: Thai Hot & Sour Soup *(GF)(SF)*

Clear broth infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, mushroom, tamarind juice and a touch of roasted curry.

Tom Kha Gai-Soup: Thai Coconut Soup *(GF)(SF)*

Coconut broth infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, mushroom, tamarind juice and a touch of roasted curry.

Gang Jeard: Clear Noodles & Veggies Soup

Clear bean thread noodles, tofu, mixed veggies and fried garlic in clear mushroom soy sauce broth.

SALAD

Larb Jay:* Spicy Salad *(GF)*

12

Crumbled grilled tofu tossed with lemongrass, onions, cilantro and mint leaves in spicy tamarind dressing. Served over a bed of mixed lettuce with cucumber and tomatoes.

Curry Tofu Noodles Salad: *(GF)*

14

Sautéed tofu in mild yellow curry with tomatoes, onions, cilantro, lemongrass and roasted peanuts. Served over thin rice noodles and shredded lettuce.

Impossible Larb Salad: *(GF)*

16

'Impossible' meat tossed with lemongrass, onions, cilantro and mint leaves in spicy tamarind dressing. Served over a bed of mixed lettuce with cucumber and tomatoes.

Salad Bai Yok: *(GF)*

13

Sautéed tofu in mild yellow curry with tomatoes, onions, cilantro, lemon grass and roasted peanuts. Served over a bed of baby spinach, cucumber and tomatoes

Som Tum:* Spicy Green Papaya Salad *(GF)(SF)*

10.5, *Add Rice Noodles 2*

Thai style shredded green papaya salad with carrots, tomatoes, cabbage & long bean pounded in chili and garlic and spicy tamarind dressing using a traditional mortar & pestle with roasted peanuts.

Small Mixed Green Salad *(GF)(SF)*

4.5

with Thai peanut dressing.

Soup & Salad:

11

a cup of soup and small mixed green salad

* indicates - SPICY, *(GF)* - Gluten Free, *(SF)* - Soy Free

Some items may be modified for dietary restrictions, additional charge may apply

Our team appreciate your business. Portions of your gratuity are shared with the kitchen staff.

Vegan Menu

Small Plate available during lunch hours 11am - 4pm, Monday - Friday

RICE and CURRY PLATES

13 small/ 16 large

Choice of: Tofu or Veggie.

Impossible meat (large only) add 2

Served with a side of steamed jasmine rice, Brown rice add 50¢.

Add Mixed Green Salad 3

RP1: **Gra-Tiam-Prik-Tai** (Thai Scampi) *(GF - not available)*

Carrots, broccoli and snowpeas in a mild garlic-pepper soy sauce. Served with lettuce and sweet chili sauce.

RP3: **Pad-Kra-Pow***

Bell peppers, mushrooms, onions and Thai basil sautéed in spicy garlic chilies soy sauce.

RP4: **Pad-Prik-King***

Green beans and carrots sautéed in spicy red curry.

RP5: **Pad-Pak-Ruam**

Mixed fresh vegetables sautéed in a light gravy soy sauce.

RP6: **Pad-Prew-Wan** (Thai Sweet 'n Sour)

Pineapple, tomatoes, snow peas, carrots, onions and bell peppers sautéed in Thai style sweet 'n sour sauce.

RP7: **Pad-Ped-Makluah*** (Thai Spicy Eggplant)

Eggplant, bell peppers and Thai basil sautéed in spicy red curry.

CP2: **Gang-Ped*** (Red Curry) *(GF)(SF)*

Bamboo shoots, bell peppers and Thai basil simmered in red curry and coconut milk.

CP3: **Gang-Keaw-Wan*** (Green Curry) *(GF)(SF)*

Asian eggplant, long beans, bell peppers and Thai basil simmered in green curry and coconut milk.

CP4: **Pa-Nang*** (Creamy Curry) *(GF)(SF)*

Tofu and mixed veggie simmered in thick creamy red curry and coconut milk.

NOODLES & FRIED RICE

13 small/ 16 large

Choice of: Tofu or Veggie.

Impossible meat (large only) add 2

Pad-Thai

Thai style thin rice noodles sautéed in a tangy sweet sauce with tofu, bean sprouts and roasted peanuts.

Pad-See-Ew

Wok-fried fresh flat rice noodles and broccoli florets in a sweet soy sauce.

Lad Nha

Wok-fried fresh flat rice noodles and broccoli florets in a light gravy bean sauce.

Pad-Kee-Mow* (Drunken Noodles)

Wok-fried fresh flat rice in a spicy soy sauce with chopped garlic, chilies, tomatoes and Thai basil.

Served over a bed of lettuce and bean sprouts.

Kow-Pad (Thai Fried Rice)

Thai fried jasmine rice with onions in garlic soy sauce.

Kow-Pad-Kra-Pow* (Thai Spicy Fried Rice)

Thai spicy fried jasmine rice with spicy garlic chilies, onions and Thai basil.

Kow-Pad-Sapparod (Pineapple Fried Rice) *(large only, add 2)*

Thai style fried rice with pineapple, onions, golden raisin and cranberries. Topped with cashew nuts.

SIDES

Steamed Jasmine Rice:	2.5
Steamed Brown Rice:	3
Steamed Sweet Rice:	5
Steamed Rice Noodles:	5
Grilled or Steamed Tofu:	5.5
Grilled or Steamed Veggies:	5.5

EXTRAS

Add vegetables, tofu or cashew:	2.5
Extra Noodles (<i>noodle dishes only</i>)	3
Specialty Sauces:	2.5
Peanut sauce, Sweet 'n'sour , Spicy soy sauce	
Cucumber salad	3.5

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