

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

RICE and CURRY PLATES

12 small/ 15 large

Choice of: Tofu or Mixed veggies

Served with steamed jasmine rice, brown rice add 50¢

VRP1: **Gra-Tiam-Prik-Tai** (Thai Scampi) (Gluten Free option - not available)

Carrots and snow peas pan-fried in mild Thai garlic-pepper soy sauce, sweet chili sauce.

VRP3: **Pad-Kra-Pow***

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

VRP4: **Pad-Prik-King***

Sliced green beans and carrots sautéed in spicy red curry.

VRP5: **Pad-Pak-Ruam**

Mixed fresh vegetables sautéed in light gravy soy sauce.

VRP6: **Pad-Prew-Wan**(Thai Sweet 'n Sour)

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

VRP7: **Pad-Ped-Makluah*** (Thai Spicy Eggplant)

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

VCP2: **Gang-Ped*** (Red Curry)(gf)

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

VCP3: **Gang-Keaw-Wan***(Green Curry)(gf)

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

VCP4: **Pa-Nang**(Creamy Curry)(gf)

Creamy red curry and coconut milk.

NOODLES, FRIED RICE & SPECIALTIES

12 small/ 15 large

Choice of: Tofu or Mixed veggies

V- Pad-Thai

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

V- Pad-See-Ew

Pan fried fresh rice noodles, broccoli florets and egg in sweet soy sauce.

V- Lad Nha

Pan fried fresh rice noodles, broccoli florets in gravy bean sauce.

V- Pad-Kee-Mow* (Drunken Noodles)

Thick rice noodles pan-fried in a spicy soy sauce with chopped garlic chilies, tomatoes and Thai basil. Served over a bed of lettuce and bean sprouts.

V- Kow-Pad(Thai Fried Rice)

Thai fried rice with egg, onions and Thai basil.

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

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

V- Kow-Pad-Sapparad (Pineapple Fried Rice)

16 available in large plate only

Fried tofu, pineapple, veggies, onions, golden raisin and cranberries, cashew nuts

Pumpkin Curry

16 available in large plate only

Bell peppers, kabocha squash, okra, eggplants, green curry and Thai basil

SIDES

| | |
|-----------------------------|-----|
| Steamed Jasmine Rice: | 2.5 |
| Steamed Brown Rice: | 3 |
| Steamed Sweet Rice: | 4.5 |
| Steamed Rice Noodles: | 5 |
| Grilled or Steamed Tofu: | 5 |
| Grilled or Steamed Veggies: | 5 |

EXTRAS

| | |
|---|-----|
| Add Vegetables or Tofu: | 2 |
| Cashew Nuts | 2 |
| Extra Noodles (noodle dishes only) | 2.5 |
| Specialty Sauces: | 2.5 |
| Peanut Sauce, Sweet 'n'Sour , Spicy Soy Sauce | 3.5 |
| Cucumber salad | 3.5 |

* indicates - SPICY



thai basil
FRESH • AUTHENTIC • THAI
Vegan Menu

STARTERS

9.5

Tofu Sa-Tay: (Gluten Free option - not available)

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

Po-Pia-Pak: Veggie Spring Rolls (Gluten Free option - not available)

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

Veggie Salad Roll: Fresh Salad Rolls (gf)

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

Pak Tod: Fried Veggies and Tofu (gf)

Breaded veggies and organic tofu in spiced rice flour. Served with sweet chilli plum sauce. (gf)

SOUPS: Choice of: Tofu or Veggie:

6.75/ cup 9.75/ bowl

Tom Yum-Soup: Thai Hot & Sour Soup (gf)

Clear broth infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, mushroom, tamarind juice and a touch of roasted curry. Add Veggies or Noodles 1.5

Tom Kha Gai-Soup: Thai Coconut Soup (gf)

Coconut broth infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, mushroom, tamarind juice and a touch of roasted curry. Add Veggies or Noodles 1.5

Gang Jeard: Clear Noodles & Veggies Soup

Clear bean thread noodles and mixed veggies in clear broth and fried garlic.

SALAD

Larb Jay:* Spicy Salad (gf)

11

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

Curry Tofu Noodles Salad: (gf)

13

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

Crispy Curry Rice and Coconut Salad: (gf)

12

tosted with ginger, lime juice, green apple, tomatoes, onions, cilantro, and roasted peanuts. Served over mixed lettuce.

Salad Bai Yok: (gf)

13

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

Som Tum:* Spicy Green Papaya Salad (gf)

9.5

Thai country style shredded green papaya salad with carrots, cabbage & long bean pounded in chilli, garlic, tomatoes in house special tamarind dressing using traditional mortar & pestle. **Add Rice Noodles 2**

Small Mixed Green Salad (gf)

4.5

with Thai peanut dressing.

Soup & Salad: (gf)

10.5

a cup of soup and small mixed green salad

* indicates - SPICY

We appreciate your business, 4% of service tips are distributed to kitchen staffs