



FRESH • AUTHENTIC • THAI

STARTERS

11.5

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

Grilled skewered marinated strips of chicken. Thai peanut sauce and fresh cucumber salad.

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

11

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

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

Cooked shrimp, tofu, cucumber, mixed lettuce and noodles wrapped in rice paper. House savory fish sauce with roasted peanuts.

Gung-Hom-Pah: Fried Prawns *(GF option - not available)*

Served with sweet & sour sauce and roasted peanuts.

Tung-Tong: Fried Golden Pouches *(GF option - not available)*

Thin pastry filled with mixture of pork, shrimp and water chestnuts. Sweet & sour sauce and peanuts.

Holy Chicken* *(GF) (SF)*

Crispy fried breaded chicken nuggets tossed in spicy curry oil, Thai herbs and basil.

SOUPS:

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

7.5/ cup, 12/ bowl

Choice of chicken, veggies or tofu.

Shrimp add \$2, Seafood 22/bowl

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)*

7.5/ cup, 12/ bowl

Choice of chicken, veggies or tofu.

Shrimp add \$2, Seafood 22/bowl

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

Gang Jeard: Veggies and Noodles soup

7.5/ cup, 12/ bowl

Choice of chicken or tofu.

Shrimp add \$2

Bean thread noodles, mixed veggies and fried garlic in clear mushroom soy sauce broth.

SALAD

Thai Spicy Salad: * tossed with lemongrass, onions, cilantro and mint leaves in spicy tamarind dressing.

Served over bed of mixed lettuce with cucumber and tomatoes. Choose from the following options:

Yum Nuah: * Sliced Grilled beef *(GF) (SF)*

16

Pla Gung: * Grilled Prawns *(GF) (SF)*

17

Larb Gai: * Shredded Grilled Chicken *(GF) (SF)*

15

Larb Jay: * Minced Grilled Tofu *(GF)*

14

Curry Beef Noodles Salad

16.5

Beef sirloin sautéed in mild yellow curry with tomatoes, onions, cilantro, lemongrass and roasted peanuts. Served over thin rice noodles and mixed lettuce.

Salad Bai Yok:

15.5

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

Yum Woonsen: * Spicy Noodles Salad *(GF)*

17.5

Clear bean thread noodles, prawns & shredded chicken tossed in spicy lime dressing with lemongrass, onions, cilantro & mint leaves. Served over a bed of mixed lettuce.

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

12

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

Add Rice Noodles or Boiled Egg 2, Add Cooked Prawns or Fried Anchovies 2.5, Add all four items 8

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

4.5

with Thai peanut dressing.

Soup & Salad:

12

a cup of soup and small mixed green salad

Kid's Plate: for children 10 and under *(dine-in only)*

12

choice of: 2 skewers of Chicken or Tofu Satay with cucumber salad, and peanut sauce

or a cup of Soup: Veggies and Noodles Soup - *choice of chicken or tofu.*

includes steamed jasmine rice, and a scoop of ice cream.

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

RICE and CURRY PLATES

16.5

Choice of: Tofu or Mixed Veggies, Chicken or Pork add 1.5, Beef add 2.5, shrimp add 3.5

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

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

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

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

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

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

Sliced green beans and carrots sautéed in spicy red curry.

RP5: **Pad-Pak-Ruam**

Mixed fresh vegetables sautéed in 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.

CP1: **Gang-Garee** (Yellow Curry) (GF) (SF)

Chicken, potatoes, onions and carrots simmered in mild yellow curry and coconut milk.

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

Bamboo shoots, bell peppers, and Thai basil 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)

Your choice of meat simmered in thick creamy red curry and coconut milk with mixed veggies.

NOODLES & FRIED RICE

16

Choice of: Tofu or Mixed Veggies, Chicken or Pork add 1.5, Beef add 2.5, shrimp add 3.5

Pad-Thai

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

Pad-See-Ew

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

Lad Nha

Wok-fried fresh flat rice noodles and broccoli florets in gravy soy 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 egg, garlic and onions in light soy sauce.

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

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

GRILLS & SPECIALTIES

Steamed jasmine rice or brown rice add 50¢

Thai Basil's Grill (Nuah -Yang) (GF option - not available) 23

Grilled beef sirloin marinated in sesame soy sauce, grilled veggies and spicy soy sauce.

Gai Tod (GF option - not available) 20

Crispy fried Cornish hen, marinated in mild yellow curry & Thai herbs, cucumber salad in sweet n sour sauce.

Hoi Tom Kha (GF) (SF) 18

Blue shelled mussels sautéed in coconut milk with lemongrass, kaffir lime leaves, onions, cilantro tomatoes and a touch of roasted curry.

Kow-Pad-Sapparod (Pineapple Fried Rice) 22

Traditional Thai style fried rice with chicken and shrimp, egg, pineapple, onions, golden raisin and dried cranberries. Topped with cashew nuts.

Pad Ped Talay* (Seafood Curry) 25

Prawns, scallop, fish fillet, calamari, mussels, onions, bell peppers, bamboo shoots, Thai basil in spicy red curry.

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 |
| Steamed Chicken (5oz) | 9 |

EXTRA

| | |
|---|----------|
| Add Vegetables, Tofu or Cashew Nuts | 2.5 |
| Add Fried Egg | 2.5 |
| Add Chicken, Pork, Beef or Prawns | 3.5 |
| Add Noodles (noodle dishes only) | 3 |
| Specialty Sauces (2 oz or 6 oz): | 1.5, 3.5 |
| Peanut Sauce, Sweet 'n' Sour, Spicy Soy Sauce | |
| Cucumber Salad | 4 |

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

There is a possibility of crossed contamination. Our kitchen prepare food with variety of meat, nuts, gluten and soy please inform our staff, If your're highly sensitive or have severe allergies.

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