

# STARTERS

**A1. SPRING ROLL (4 pieces) (Vegetarian)** 6.95

Crispy spring roll stuffed with vegetables served with sweet & sour sauce

**A2. SHRIMP IN BLANKET (5 pieces)** 7.95

Deep friend marinated shrimp wrapped in spring roll skin served with sweet & sour sauce

**A3. CRAB RANGOON (6 pieces)** 7.95

Stuffed with cream cheese, carrots and crab meat wrapped inside crisp wontons; served with our sweet & sour sauce

**A4. SOFT SHELL CRAB** 8.95

Crispy soft shell crab served with sweet & sour sauce

**A5. GYOZA (5 pieces)** 6.95

Steamed or fried dumplings; pork, scallions served with special sauce

**A6. SHUMAI (5 pieces)** 6.95

Steamed or fried dumplings pork, water chestnuts, shrimp on top with scallions; served with our special sauce

**A7. Fried Chicken Wing(5 pieces)**

Deep fried marinated chicken wing; Served with special sweet soy sauce

**A8. FRIED TOFU (6 pieces) (Vegetarian)** 6.99

Fried firm tofu served with sweet chili sauce topped with crush peanut

**A9. FRIED CARAMARI** 7.95

Deep-fried calamari served with our sweet & sour sauce

**A10. EDAMAME(Vegetarian)** 4.00

Steamed whole soybean, sprinkled with salt

**A11. EGGPLANT TEMPURA (6 pieces) (Vegetarian)** 7.99

Goaded crispy fried eggplant; served with sweet and sour sauce

**A12. VEGETABLES TEMPURA (Vegetarian)** 8.95

Deep-fried battered, carrots, sweet onions, Eggplant, broccolis; served with warm tempura sauce

**A13. SHRIMP TEMPURA (5 pieces)** 10.99

Deep fried battered shrimps and vegetables; served with warm tempura sauce

**A14. CHICKEN SATAY (4 pieces)** 7.99

Chicken marinated in coconut Thai spices sauce and grilled chicken on skewers served with signature peanut sauce and cucumber salad

**A15. LETTUCE WRAPS** 8.99

A combination of ground chicken, shiitake mushrooms and diced water chestnuts topped with green onion; served with crispy noodles and fresh lettuce leaves

**A16. FRESH ROLL** 8.99

(2 pieces cut 4)  
Fresh Thai roll wrapped with lettuce and shrimps in clear rice paper served with our signature homemade sauce

**A17. MANEE SAMPLER (COMBO APPETIZER)** 14.99

Combination appetizer with three pieces crab rangoon, three pieces spring roll, three pieces gyoza, three pieces shumai and three pieces shrimp in the blanket; served with sweet and sour sauce



**A16**



**A17**



**A1**



**A14**



**A15**

# SOUP

You can add the spiciness to any dishes from level 1– 4

## S1.KING OF THE SEA 🌶️ 15.95 (TOM YUM SEAFOOD)

Assorted seafood prepared with chili paste, lemon grass, mushroom, lime juice and coconut cream

## S2. TOM YUM SOUP 🌶️

Chicken, Tofu or vegetable 4.95 (Small)

Shrimp 5.95 (Small)

Chicken, Tofu or vegetable 9.95 (Large)

Shrimp 11.95(Large)

Spicy chili paste, lemongrass and galangal soup with tomatoes, lime leaves, scallions, onions, mushrooms and cilantro in spicy and sour clear broth



S2

## S3. TOM KHA SOUP

Chicken, Tofu or vegetable 4.95 (Small)

Shrimp 5.95 (Small)

Chicken, Tofu or vegetable 9.95 (Large)

Shrimp 11.95(Large)

Creamy coconut milk soup with lemongrass, mushroom, lime leaves, galangal, scallions, onion, and cilantro



S3

## S4. VEGETABLE SOUP

4.95(Small)

9.95(Large)

Copped mix vegetable in a clear broth

## S5. WOON SEN SOUP

4.95(Small)

9.95 (Large)

Glass noodle soup prepared with minced chicken, with cabbage, celery, carrots, green onion and cilantro

## S6. WONTON SOUP 6.95

Clear chicken broth with shrimp and chicken dumplings, bed with cabbage fried garlic and cilantro on top

# SALADS

You can add the spiciness to any dishes from level 1– 4

## SL1. PAPAYA SALAD 🌶️ 8.99 (SOM TUM)

Shredded young green papaya tossed with shrimps, green bean, carrots, garlic, grapes, tomatoes and ground peanuts with Thai chili and lime dressing served with lettuce

## SL2. HOUSE SALAD 6.99

Lettuce, tomato, shredded and carrot with ginger dressing

## SL3. CRYSTAL SALAD 9.99 (YUM WOON

SEN) Glass noodles mixed with shrimp, ground chicken, carrots, red onion, and scallions in spicy lime dressing

## SL4. CHICKEN SALAD 🌶️ 8.99 (LARB GAI)

Minced chicken cooked with, lime juice, fish sauce roasted rice powder, red onions, mint leaves, roasted Thai chilies, cilantro, and scallions; flavored with lime-based medium spicy dressing, served on a bed of lettuce

## SL5. NAM SOD 🌶️ 8.99

Minced chicken cooked with lime juice, red onion, scallion, cilantro, sliced ginger and roasted peanuts served on a bed of lettuce

## SL6. THAI BEEF SALAD 9.99 (NUAU NAM TOK)

Beef tenderloin sliced grilled with roasted rice powder, red onions, mint leaves and roasted Thai chilies powder; flavored with lime-based medium spicy dressing served on bed of lettuce

## SL7. DUCK SALAD 12.99

Slices of boneless duck with red onions, mint leaves, green onions, cilantro, ginger sliced and roasted rice powder in our delight lime dressing served on a bed of lettuce.

## SL8. SPICY SEAFOOD SALAD 12.99 (YUM TA LAY) 🌶️

Mixed seafood with lime juice, onion and chili paste served on a bed of lettuce.



SL1

# MANEE SPECIAL

Served with soup of the day or side salad and a bowl of Jasmine rice  
(Substitution Brown rice or Fried Rice 1.00)  
Add the spiciness to any dishes from level 1– 4

## SP1. LAVA TRIO 🍲 17.99

Shrimp, sea scallops, mussels, squid stir-fried with onion, mushroom, and scallion, tossed in sweet chili paste on bed of lettuce

## SP2. SHRIMP WITH ASPARAGUS

15.99 Stir-fried shrimp, asparagus, shiitake mushroom, green onion in brown sauce

## SP3. SPICY EGGPLANT STIR-FRIED 🍲 15.99

Stir-fried eggplant with chicken, shrimp, basil leaves, Thai pepper chili, bell peppers, onion in special house sauce

## SP4. CRISPY DUCK 17.99

Half boneless duck, marinated fried served with special duck sauce.

## SP5. DUCK BASIL 15.99

Crispy Boneless duck topped with basil sauce, basil leaves, onions, bell pepper, mushroom, carrots, and Thai chili.

## SP6. PINEAPPLE DUCK CURRY 🍲 🍲

15.99 Roasted duck cooked in Red Curry with pineapple, grape tomato, bell peppers, carrot and basil leave.

## SP7. BANGKOK SEAFOOD 🍲 🍲 17.99

Shrimp, sea scallops, mussels, squid, basil leave, bell peppers, green bean, carrot in red curry.

## SP8. PANANG SALMON 🍲 17.99

Grilled salmon in Panang curry paste, coconut milk on bed of fresh asparagus and topped with kaffir lime leaves.

## SP10. RED SNAPPER CHILI 🍲 15.99

Golden fried red snapper fillet dressed with sweet chili sauce

## SP11. DANCING SEA SCALLOP 16.99

Large scallops stir-fried with peas, carrots and

shiitake mushrooms, green onion in our house special gravy sauce.

## SP12. MANGO CURRY 🍲 🍲 15.99

Fresh mango, shrimps, chicken, bell pepper, pineapple, potato and carrots in red curry sauce

## SP13. MANEE CLAY POT 17.99

Braked shrimps with Thai herbs and glass noodles in hot pot

## SP14. GARLIC SOFT SHELL CRAB

17.99 Crispy soft shell crab topped with garlic sauce on bed of lettuce

## SP16. LOBSTER WITH SWEET CHILI SAUCE 24.99

Steamed lobster in sweet and chili sauce on bed of lettuce

## SP17. LOBSTER CURRY 🍲 24.99

Lobster tail sautéed in a special creamy red or green curry with bamboo shots, bell peppers, green been and fresh basil leave.

## SP18. LOBSTER WITH GARLIC & PEPPER 24.99

Deep fried lobsters topped with garlic and pepper sauce on bed of lettuce

## SP19. LOBSTER PAD THAI

19.99 Stir-fried, thin, fresh rice noodles with lobster, eggs, sweet turnips, red onions, ground peanuts, bean sprouts and scallions, in sweet tamarind sauce

## SP20. SALMON PAD THAI 17.99

Stir-fried, thin, fresh rice noodles with eggs, sweet turnips, red onions, ground peanuts, bean sprouts and scallions, in sweet tamarind sauce topped with grilled salmon served with lime

# STIR-FRY

Choices: Chicken, Pork, Vegetable or Tofu: 11.99 Beef: 12.99 Shrimp: 13.99  
Seafood (Shrimp, scallop, calamari and mussel) for 17.99 Sub Brown rice or Fried Rice 1.00

*Add the spiciness to any dishes from level 1– 4 served with a bowl of Jasmine rice*

### **SF1. GINGER SAUCE**

Sautéed fresh ginger, celery, baby corn, onion, scallions, bell peppers, mushroom and carrot in ginger sauce

### **SF2. GARLIC AND PEPPER SAUCE**

Sautéed fresh garlic, black pepper in Thai seasoning over on a bed of fresh shredded cabbage and carrot topped with fried garlic and cilantro

### **SF3. SWEET AND SOUR**

Sautéed pineapple, cucumbers, carrots, onions, tomatoes and bell peppers in Thai style sweet and sour sauce

### **SF4. SPICY BASIL LEAVES**

Sautéed fresh basil leaves, garlic, bell peppers, onions and green bean in Thai chili basil sauce

### **SF5. MIXED VEGETABLES**

Sautéed mixed vegetables (Broccoli, carrots, mushrooms, baby corn, celery and bean sprouts) in light brown sauce

### **SF6. CASHEWNUT**

Sautéed cashew nuts, carrots, roasted chili, mushroom, onions, bell peppers

### **SF7. WILD SIAMESE 🌶️**

Sautéed green beans, bamboo shoots, baby corn, bell peppers, basil leaves and curry sauce (Contains coconut cream)

### **SF8. PRIK KHING 🌶️**

Green beans, bell peppers and shredded kaffir lime leaves stir-fried with spicy house sauce

### **SF9. SWIMMING RAMA (RAMA DELIGHT)**

Sautéed meat in a homemade peanut sauce with mixed vegetables topped with ground peanut and sesame seed

### **SF10. BEEF OYSTER SAUCE**

Sautéed beef tenderloin with broccoli and fresh garlic in oyster sauce

### **SF11. ORANGE CHICKEN**

Deep-fried chicken breasts tossed with garlic, bell peppers, ginger, and onions, topped with orange sauce and scallions

### **SF12. SESAME CHICKEN**

Deep-fried chicken breasts tossed with green bean, garlic, ginger, and carrots; topped with sesame seeds, scallions and sesame sauce

### **SF13. LAVA CHICKEN 🌶️**

Crispy chicken stir-fried with onion, mushroom, and scallion, tossed in sweet chili paste

### **SF14. MONGOLIAN BEEF**

Sautéed beef tenderloin with garlic, onion, broccoli in special house brown sauce topped with shredded bell pepper and green onion

### **SF15. FRIED CRACKER WITH CHICKEN 🌶️**

Crispy chicken, bell pepper, onion, peanut, green onion tossed in spicy chili sauce



**SF11**

**SF13**

**SF12**

**SF6**

**SF14**

# THAI PASTAS / NOODLES

Choices: Chicken, Pork, Vegetable or Tofu: 11.99 Beef: 12.99 Shrimp: 13.99  
Seafood (Shrimp, scallop, calamari and mussel) for 17.99  
Add the spiciness to any dishes from level 1– 4

## N1. PAD THAI

Stir-fried, thin, fresh rice noodles with eggs, red onions, ground peanuts, bean sprouts and scallions, in sweet tamarind sauce served with lime



N2

## N2. PAD SEE YOU

Stir-fried, wide flat noodles with eggs, carrots and broccoli in Thai sweet soy sauce



N6

## N3. DRUNKEN NOODLES (PAD KEE MAO)

Stir-fried, wide flat rice noodles with eggs, garlic, bell pepper, green beans, bamboo shoot, fresh basil leaves, mushrooms, carrots, bell peppers, and onions in spicy Thai basil sauce



N1

## N4. PAD WOON SEN

Stir fried crystal noodles with egg, baby corn, mushroom, green onion, carrot, cabbage, celery, and bell pepper with special Thai brown sauce.



N4

## N5. RAD NA (SUB TO CRISPY EGG NOODLES 2.50)

Stir-fried flat rice noodles with broccoli, carrot, napa and mushrooms topped with delicious house brown gravy sauce.

## N6. LO MEIN

Stir-fried egg noodles with broccoli, carrots, onion, bean sprouts in brown sauce



N1



N3

# NOODLE SOUPS

Add the spiciness to any dishes from level 1– 4

## NS1. CHICKEN NOODLE SOUP

11.99

Steamed rice noodles, **minced chicken** and bean sprout in **chicken** clear broth topped with cilantro, scallions and fried garlic

## NS2. BEEF NOODLE SOUP

12.99

Steamed rice noodles and bean sprout in Asian **beef** broth with toasted garlic, scallions on top

## NS3. DUCK NOODLE SOUP

12.99

Steamed rice noodles, bean sprout and Marinated **peking duck** in duck broth

## NS4. TOM YUM NOODLE SOUP 🍲

12.99

Steamed rice noodles, **minced chicken** and bean sprout in chicken clear broth a little bit of

lime juice topped with cilantro, scallions, ground peanuts, chili paste and fried garlic

## NS5. KAO SOY 🍲 14.99

Steamed egg noodles and **chicken** in traditional Chiang Mai curry topped with crispy noodles, green onion served with pickled lettuce, lime wedge and red onion



NS2



NS5

# FRIED RICE

Choices: Chicken, Pork, Vegetables or Tofu: 11.99 Beef: 12.99 Shrimp: 13.99

Seafood (Shrimp, scallop, calamari and mussel) for 17.99

*Sub Brown rice 1.00* Add the spiciness to any dishes from level 1– 4

## F1. THAI FRIED RICE

Thai Jasmine rice stir-fried with eggs, peas, carrot, onions and tomatoes; topped with scallions served with cucumber and lime wedge

## F2. BASIL FRIED RICE

Thai Jasmine rice stir-fried with eggs, fresh basil leaves, bell peppers, onions green beans, garlic and Thai fresh chili; topped with scallions served with cucumber and lime wedge

## F3. CRAB FRIED RICE 14.99

Thai Jasmine rice stir-fried with crab meat, egg, peas, carrots, tomato and onion topped with scallions served cucumber and lime wedge



F4

## F4. PINEAPPLE FRIED RICE

14.99

Jasmine rice stir-fried rice with curry powder, **chicken, shrimp**, egg, onions, pineapples, peas, carrots, raisins, tomato and cashew nut; topped with scallions served in half fresh pineapple, cucumber and lime wedge

## F5. PRESIDENT FRIED RICE 🍲

14.99 Thai Jasmine rice stir-fried with **chicken, shrimp**, eggs, onions, peas, carrots and special spicy sauce topped with scallions served cucumber and lime wedge

## F6. MANEE FRIED RICE 16.99

Thai Jasmine rice stir-fried with **beef, chicken, pork, shrimps**, eggs, peas, carrots, onions and tomatoes; topped with scallions served with cucumber and lime wedge

# CURRY

Choices: Chicken, Pork, Vegetable or Tofu: 11.99 Beef: 12.99 Shrimp: 13.99

Seafood (Shrimp, scallop, calamari and mussel): 17.99

*Sub Brown rice or Fried Rice 1.00*

Add the spiciness to any dishes from level 1– 4  
Served with a bowl of Jasmine rice

### C1. RED CURRY 🌶️🌶️

Red curry paste and creamy coconut milk prepared with bell peppers, bamboo shoots, carrot, green bean and fresh basil leaves

### C2. GREEN CURRY 🌶️🌶️🌶️

Green curry paste and creamy coconut milk prepared with bell peppers, bamboo shoots, carrot, green bean and fresh basil leaves

### C3. PANANG CURRY 🌶️

Panang curry paste and creamy coconut milk prepared with green beans and bell pepper

### C4. YELLOW CURRY 🌶️

Yellow curry paste and creamy coconut milk prepared with bell peppers, potato, carrot, onion, and pineapple

### C5. MUSSAMUN CURRY 🌶️

Mussamun Curry paste and creamy coconut milk prepared with onion, potato, carrot, and peanut



C2

## VEGETARIAN

### V1. VEGETARIAN DELIGHT

11.99 Stir-fried broccoli carrots, mushrooms, baby corn, celery, zucchini and green beans in Thai brown sauce

### V2. MOCK DUCK BASIL STIR-FRY 12.99

Crispy mock duck stir-fried in house sauce with bell peppers, onions, carrots and basil leaves topped with crispy basil

### V3. MOCK DUCK CURRY

13.99 Crispy mock duck topped with spicy red curry sauce, green beans, bell peppers, carrots and basil leaves



C1.

## KIDS

Must be under the age 12 years old to order.

### FRIED RICE 5.99

Jasmine rice stir-fried with chicken, peas, carrot and eggs

### LO MEIN 5.99

Egg noodles stir-fried with chicken and eggs

### CHICKEN NUGGETS WITH FRENCH FRIES OR A BOWL OF JASMINE RICE 5.99

## DESSERTS

### STICKY RICE WITH MANGO (Seasonal)

6.00

Sweetened sticky rice flavored with coconut milk served with fresh mango.

## STICKY RICE WITH THAI CUSTARD

6.00

Sweetened sticky rice flavored with coconut milk served with Thai Custard.

## CHEESECAKE TEMPURA 6.00

Deep-fried cheesecake drizzled with chocolate syrup; served with whipped cream.

## FRIED BANANA 5.00

Banana coated with special flour deep fried and served with vanilla ice cream, sugar powder and chocolate sauce.

(Substitute with Japanese Green tea ice cream for \$1.00 more)

## ICE CREAM

Choice of Japanese green tea 4.00 Vanilla 2.50



## SIDES ORDER

GINGER DRESSING (large)	6.00
(2oz)	2.00
PEANUT SAUCE	2.50

Cheesecake Tempura    Fried Banana W/ Ice Cream

Consuming poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Please inform your server at the beginning of your visit if a person in your party has a food allergy or special dietary need. We will do the best to accommodate your needs. Please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, egg, fish, shellfish, soy, milk, and wheat)

## STEAMED MIXED VEGETABLES

3.50

TERIYAKI SAUCE	3.00
CUCUMBER SALAD	2.50
STICKY RICE	2.50
FRIED RICE	3.00
JASMINE RICE	2.00
BROWN RICE	2.50
STEAMED NOODLE	2.50
STEAMED WIDE FLAT NOODLES	3.00
STEAMED LOMINE NOODLES	3.00
FRENCH FRIES	2.50

## BEVERAGES

THAI ICED TEA	2.99
THAI ICED COFFEE	2.99
THAI ICED GREEN TEA LATTE	2.99
SOFT DRINKS	1.99

(Coke, Diet Coke, Sprite, Lemonade, Root beer)

HOT TEA *(Jasmine, Green, Oolong)	2.50
HOT COFFEE*	2.50
SWEET/UNSWEET ICE TEA*	2.50

\*COMPLIMENTARY REFIL

An 18% gratuity will be included for parties of 8 or more