

LUNCH SPECIALS

Choice of 2 items below

Served with *RICE* and *TOM YUM CHICKEN SOUP*
All items can be substitute for *VEGETABLES* or *TOFU*

\$9.95

- *S1. CHICKEN MASSAMAN CURRY**
A perfect blend of curry, with chicken, roasted peanuts and peanut sauce cooked in coconut milk.
- S2. PAD THAI**
Pan fried **RICE NOODLE** with shrimp, peanuts, egg, bean sprouts and scallions.
- *S3. BEEF PANANG**
Red curry cooked in coconut milk with beef, sweet peas, red peppers and fresh basil.
- *S4. CHICKEN RAMA**
Twice cooked chicken: Deep fried slightly first, then sautéed with chili, garlic and tamarind sauce.
- *S5. PAD PED PLA MUEK**
Sautéed squid with basil leaves in chili and garlic sauce.
- S6. MIXED GREEN**
Sautéed mixed vegetables in garlic sauce.

SIDE ORDER

JASMINE RICE (White rice)	2.00
BROWN RICE	2.00
STICKY RICE	2.00

BEVERAGES

THAI ICED TEA or THAI ICED COFFEE	2.00
HOT COFFE OR HOT TEA	2.00
SODA	2.00
SPARKLING WATER	3.00
SINGHA (Thai beer)	5.00
BUDWEISER	4.50
BUD LIGHT	4.50
NON-ALCOHOLIC BEER	3.50

Items with an **asterisk** can be prepared from mild to spicy.
NO MSG

APPETIZERS

- A1. POA PIA (THAI SPRING ROLLS)** 3.95
Crystal noodle and vegetables wrapped in spring roll skin, deep fried and served with sweet garlic sauce.
- A2. GOONG NONG VONG (PRAWN ROLLS)** 4.95
Shrimps marinated in garlic and pepper, wrapped in egg roll skin, deep fried and served with sweet garlic sauce.
- A3. WONTON** 3.95
Ground chicken with garlic and pepper, wrapped in wonton skin, deep fried served with sweet garlic sauce.

SOUP & SALAD

- *A4. TOM YUM GOONG** 2.95
Hot and sour shrimp soup with lemongrass, lime juice and chili paste.
- A5. TOM KHA KAI** 2.95
Thai style chicken soup with coconut milk, lemongrass, lime juice and Thai herbs.
- A6. KING & I SALAD** 2.95
A colorful assembly of lettuce, tomato, cucumber, onion and carrots served with Thai peanut dressing or oil and vinegar.

REGULAR LUNCH

\$7.95

- *L1. CHICKEN MASSAMAN CURRY**
A perfect blend of curry, with chicken, roasted peanuts and peanut sauce cooked in coconut milk.
- L2. PAD THAI**
Pan fried **RICE NOODLE** with shrimps, peanuts, egg, bean sprouts and scallions.
- *L3. BEEF PANANG**
Red curry cooked in coconut milk with beef, sweet peas, red peppers and fresh basil.
- *L4. CHICKEN RAMA**
Twice cooked chicken: Deep fried slightly first, then sautéed with chili, garlic and tamarind sauce.
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