

DINING ROOM--CARRY OUT--DELIVERY MENU

APPETIZERS

1. Assorted Hot Appetizers \$16.00

Crispy roll/chicken satay/jacketed shrimp/sun-dried beef/shrimp toast and golden sack

2. Cee Crispy Roll \$6.00

Stuffed with bean thread, carrot, shitake mushroom and cabbage:
deep-fried served with sweet and sour sauce

3. Cee Soft Roll \$6.00

Soft wrapped with rice noodle, stuffed with cooked Chinese sausage,
egg, cucumber, bean sprout and crabmeat served with tamarind sauce

4. Mini Soft Roll \$7.00

Soft rice noodle wrapped with shitake mushroom, roasted peanut,
minced chicken and mint leaves, served with spicy sour dipping sauce

5. Chicken, Pork or Beef Satay \$7.00

Marinated, skewered & slow grilled: served with peanut & cucumber sauce

6. Crab Cake \$8.00

Marinated crabmeat, pork wrapped with bean curd skin
deep-fried served with house special sauce

7. Jacketed Shrimp \$7.00

Crispy deep-fried shrimp wrapped with rice paper served with tangy dipping sauce

8. Golden Sack \$6.00

Cooked minced chicken, carrot, baby corn in crispy golden cup served with tangy sauce

9. Yum Pla Krob \$7.50

Crispy dried fish mixed with lime juice, red onion, lemon grass, cilantro, chili pepper

10. Papaya-BBQ Pork or Chicken \$11.00

Barbeque marinated chicken breast or pork Thai style: served with spicy papaya home-style salad, sticky rice and Thai country style sauce

11. Larb \$7.00

Cooked minced chicken, pork, or beef mixed with fresh lime juice,
red onion, dried chili pepper, cilantro and mint leaves

12. Num-Tok \$8.00

Grilled sliced flank steak, mixed with red onion, cilantro, lime juice, chili pepper and mint leaves

13. Chicken On Bed Of Lettuce \$6.00

14. Steamed Dumpling \$7.00

Steamed marinated chopped shrimp and pork served with dipping sauce

15. Thai Salad \$5.00

Mixed fresh garden veggies and fried bean curd served with peanut dressing sauce

16. Shrimp Toast \$7.00

Fried canape with prawn spread served with cucumber sauce

17. Seafood Salad \$12.00

Shrimp, squid, mussel, scallop mixed with lime juice, red onion, chili pepper and mint leaves

18. Coconut Shrimp \$10.00

Light batter fried shrimp, served with tangy dipping sauce

19. Pot Sticker \$5.00

Fried vegetable dumpling

20. Paper's Moon \$7.00

Crispy round wonton skin with cream cheese and crabmeat

21. Spicy Papaya Salad \$7.00

Fresh papaya mixed with lime juice, fish sauce, chili pepper and roasted peanut

22. Fried Calamari \$5.00

23. Barbeque Chicken Wings (Thai Style) \$7.00

Marinated & slow grilled chicken wings served with two house dipping sauce

24. Fried Sun Dried Beef \$7.00

Marinated thin slices of beef, sun-dried and fried to perfection served with spicy sauce

25. Fried Bean Curd \$5.00

Served with red tangy sauce and ground peanut

26. Bean Thread Salad \$7.00

Steamed cellophane noodle mixed with lime juice, red onion,
Chinese parsley, soft bean curd, fresh chili pepper and roasted peanut

27. Spicy Tofu Salad \$7.00

Fried tofu mixed with lime juice, lettuce, tomatoes, carrot and onion with spicy dressing

NEXT

SOUPS

28. Tom-Yum Mushroom \$3.50

Mushroom in hot and sour spicy lemongrass seasoning

29. Tom-Yum Shrimp \$5.50

Chicken \$3.50

Shrimp or chicken and mushroom in hot and sour spicy lemongrass seasoning

30. Tom-Kha Chicken \$4.00

Sliced chicken and mushroom in hot and sour spicy lemongrass seasoning and coconut milk

31. Pok-Tak \$5.50

Shrimp, squid, scallop, mussel, mushroom and basil leaves in spicy lemongrass seasoning

32. Vegetable Soup \$3.50

Mixed vegetable in vegetable broth

33. Tofu Soup \$3.50

Soft tofu, spring onion and minced chicken in chicken broth soup

34. Wonton Soup \$4.50

Blended shrimp and pork marinated, wrapped in a wonton skin in chicken broth soup

ENTREES	Lunch	Dinner
35. Pad Kra-Proa Sliced chicken, pork or beef stir fried with onion, basil leaves and chili pepper	\$10.00	\$12.00
36. Pad Khing Sod Sliced chicken, pork or beef stir fried with fresh ginger, onion, ear mushroom, and spring onion	\$10.00	\$12.00
37. Pad Himmapan Sliced chicken, pork or beef stir fried with cashew nut, onion, bell pepper and carrot	\$10.00	\$12.00
38. Pad Kra Tiem Chicken, pork or beef marinated with garlic and stir fried, served with steamed broccoli and carrot	\$10.00	\$12.00
39. Sweet and Sour Chicken, pork or beef sauteed with pineapple chunk, cucumber, tomatoes, bell pepper, onion in sweet and sour Thai Style sauce	\$10.00	\$12.00
40. Prik Khing Chicken, pork or beef sauteed in curry paste, coconut milk, string bean and kaffir lime leaves	\$10.00	\$12.00
41. Moo Tod Home-style marinated pork with garlic, white pepper and thin soy sauce	\$10.00	\$12.00
42. Pad Ped Chicken, Pork or beef cooked in curry paste, coconut milk, young peppercorn, sliced rhizome, basil leaves and chili pepper	\$10.00	\$12.00
43. Green or Red Curry Chicken, pork or beef cooked in curry paste with coconut milk, bamboo shoot, basil leaves and chili pepper	\$10.00	\$12.00
44. Panang Chicken, pork or beef cooked in panang curry paste with coconut milk and basil leaves	\$10.00	\$12.00
45. Yellow Curry Cooked chunk of chicken in yellow curry paste with coconut milk and potatoes	\$10.00	\$12.00
46. Mussamun Cooked chunk of beef in mussamun curry paste with coconut milk and potatoes	\$10.00	\$12.00
47. Beef Casserole Cooked Australian rib-eyes till tender in Thai herbal soup, served with spicy dipping sauce	\$14.00	\$14.00

NOODLES AND RICE	Lunch	Dinner
48. Seafood Egg Noodle Steamed bedding egg noodle and topped with seafood, Chinese broccoli in gravy sauce	\$12.00	\$15.00
49. Spicy Fried Rice Squid, shrimp, scallop, mussel and rice stir-fried with red chili pepper and basil leaves	\$12.00	\$14.00
50. Pad Thai Chicken Sauteed Thai noodles with chicken, bean sprout, bean curd and ground peanut	\$9.00	\$11.00
51. Pad Thai Shrimp Sauteed Thai noodles with shrimp, bean sprout, bean curd, and ground peanut	\$12.00	\$14.00
52. Pad See Ew (Chicken, Beef or Pork) Sauteed rice noodle with choice of meat, soy sauce, Chinese broccoli and egg	\$9.00	\$11.00
53. Pad Rad Na (chicken, Beef or Pork) Sauteed rice noodle with choice of meat, Chinese broccoli in gravy sauce	\$9.00	\$11.00
54. Kao Na Ped Steamed rice topped with sliced roasted duck, ginger served with soy sauce	\$9.00	\$11.00
55. Crabmeat Fried Rice Sauteed rice with lump crabmeat, pea, carrot, spring onion and egg	\$13.00	\$13.00
56. Fried Rice (Chicken, Beef or Pork) Sauteed rice with choice of meat, pea, carrot, spring onion and egg	\$9.00	\$11.00
57. Mee Ga-te Sauteed thin rice noodle with shrimp, coconut sauce and egg	\$12.00	\$14.00
58. Chef's Special Noodle Sauteed rice noodle with gravy sauce (chopped beef, tomatoes, onion and mushroom)	\$9.00	\$11.00
59. Kee Mao (Drunken Noodle) Sauteed rice noodle with chicken, beef or pork with onion, carrot, chili pepper and basil leaves	\$9.00	\$11.00
60. Spaghetti Kee Mao Squid, shrimp, mussel and scallop sautéed with spaghetti basil leaves, carrot, onion and chili pepper	\$12.00	\$14.00
61. Guay Toew Kua Rice noodle sauteed with chicken, egg, onion and mushroom bedding with green lettuce	\$9.00	\$11.00
62. Seafood Fried Rice Sauteed rice and seafood combo with peas, onion, carrot and egg	\$12.00	\$14.00
63. Na Kai Sauteed slices of chicken with bamboo shoot, green onion, shitake mushroom and cilantro with light brown gravy	\$9.00	\$11.00
64. Curry Noodle Thai soft thin rice noodle in green curry sauce with chicken, bamboo shoot, basil leaves and chili pepper	\$10.00	\$12.00

CHEF'S SPECIAL

65. Crispy Spicy Catfish \$15.00

Filet of catfish and deep-fried until crisp and sauteed with oyster sauce, basil leaves, rhizome slices, young peppercorn and chili pepper

66. Garlic Seafood \$15.00

Squid, scallop, mussel and shrimp sauteed in garlic and white pepper, served with steamed broccoli and carrot

67. Spicy Seafood \$15.00

Squid, scallop, mussel and shrimp sauteed in oyster sauce with carrot, basil leaves and chili pepper

68. Sizzling Seafood \$15.00

Squid, scallop, mussel and shrimp sauteed with onion, chili pepper and basil leaves served on a sizzling plate

69. Curry Lobster Tail \$18.00

Steamed lobster tail topped with green curry paste, bamboo shoot, basil leaves and chili pepper

70. Scallop with Chili Paste \$16.00

Lightly battered deep-fried scallop sauteed with string bean and coconut milk in heavy curry paste

71. Scallop in Garlic Sauce \$16.00

Lightly battered deep fried scallop sauteed with fresh garlic and white pepper (traditional plate)

72. Spicy Rib-Eyes Salad \$15.00

Grilled rib-eye steak served with spicy salad (House dressing)

73. Fish in Chili Sauce Market Price

Crispy whole flounder or pompano in chili sauce

74. Sesame Beef \$15.00

Sliced, marinated flank steak with sesame oil and our chef's sauce served on a sizzling plate with steamed string bean and carrot

75. Roasted Duck in Curry \$15.00

Sliced, de-boned duck in spicy red curry paste with pineapple chunks, basil leaves, chili pepper, tomatoes and coconut milk

76. Grilled Rockfish Market Price

Grilled whole rockfish stuffed with herbs, served with house spicy sauce

77. Lamb in two Seasons \$16.00

Sauteed tender lamb, one with chili paste, basil leaves, and rhizome slices; the other with garlic sauce served with steamed broccoli between them

78. Tamarind Sauce Shrimp \$16.00

Giant shrimp in tamarind sauce topped with crispy fried shallot

79. Red Curry Salmon \$15.00

Salmon sauteed with red curry paste, basil leaves and chili pepper

80. Ginger Fish Market Price

Whole flounder or pompano deep fried, topped with shredded pork, onion, ginger sliced and shitake in ginger sauce

81. Lemongrass Pork \$15.00

Marinated pork chop with lemongrass and Thai herbs: slow-grilled and served with house sweet & sour tangy sauce

82. Spicy Flounder or Tilapia Fillet \$16.95

Filet of Flounder or Tilapia stir-fried with fresh chili pepper, pepper corn, rhizome and basil leaves

NEXT

VEGETARIAN ENTREES**83. Bean Curd and Bean Sprout**

Fried bean curd and bean sprout sauteed with light brown sauce

LUNCH

\$9.00

DINNER

\$11.00

84. Tofu with Basil

Tofu sauteed with basil leaves and chili pepper

\$9.00

\$11.00

85. Curry Veggies

Mixed veggies with choice of red curry or green curry, bamboo shoot, basil leaves and chili pepper

\$9.00

\$11.00

86. Spicy Eggplant

Fast cooked eggplant sautéed with basil leaves, chili pepper in black bean sauce

\$9.00

\$11.00

87. Pad Ka-Na

Sauteed Chinese broccoli in light brown sauce

\$9.00

\$11.00

88. Fried Rice Veggies

Fried rice with mixed vegetables

\$9.00

\$11.00

89. Pad Veggies

Sauteed mixed vegetable in light brown sauce

\$9.00

\$11.00

90. Sweet & Sour

Sauteed cabbage, tomatoes, bell pepper, pineapple chunk, cucumber, snow pea, and carrot in sweet and sour sauce (Thai style)

\$9.00

\$11.00

91. Pad Prik Khing

Sauteed string bean in chili paste

\$9.00

\$11.00

DESSERTS

1. Fried Banana and Ice cream in Syrup \$5.50

2. Sweet Stick Rice with Egg Custard \$4.50

3. Sweet Stick Rice with Fresh Mango (Seasonal) \$5.95

4. Key Lime Pie \$4.50

5. Triple Layer Chocolate Cake \$5.50

6. Raspberry Cheese Cake \$4.50

7. Ice Cream \$4.50

Chocolate, Vanilla, Coffee, Strawberry, Mint Chocolate Chip, Coconut, and Caramel Swirl

8. Baked Thai Custard \$4.00

NEXT

LUNCHEON SPECIAL \$9.95

From 11.30 am -3:00pm, dine in, carry-out and delivery

Choice of one appetizer and one entree

All entrees served with jasmine rice except noodle and fried rice dishes

No MSG used

APPERTIZERS

Crispy Spring Roll

Shrimp Toast

Larb Chicken

Cooked minced chicken, pork, or beef mixed with fresh lime juice, red onion, dried chili pepper, cilantro and mint leaves

Fried Bean Curd

Paper's Moon

Crispy round wonton skin wrapped with cream cheese and crabmeat

Mixed Vegetable Soup

Tom Yum Chicken Soup

Chicken and mushroom in hot and sour spicy broth with lemongrass & dried hot pepper

Tom Yum Mushroom Soup

Mushroom in hot and sour spicy broth with lemongrass & dried hot pepper

ENTREES

Green or Red Curry with Chicken

Ginger Chicken, Beef or Pork

Chicken, Beef or Pork

Sauteed with basil leaves, chili pepper and onion

Chicken with Cashew Nut

Sweet and Sour Chicken, Beef, Pork or Vegetables

Na Kai

Sauteed slices of chicken with bamboo shoot, green onion, shitake mushroom and cilantro with light brown gravy

Pad Thai with Chicken or vegetable (Noodle)

Fried Rice with Chicken, Beef or Pork and egg

Spicy Fried Rice with Chicken, Beef or Pork

Beef and Broccoli in Oyster Sauce

Mixed Vegetable in Light Brown Sauce

Bean Curd (tofu) and Bean Sprout in Light Brown Sauce