

SALAD

LEMONGRASS HOUSE SALAD V G	7
<i>Iceberg lettuce, red onion, cucumber, cherry tomatoes, and carrot; served with homemade garlic and sesame dressing</i>	
PAPAYA POK POK (Green Papaya Salad) V G	8
<i>Green papaya, green bean, carrot, fresh garlic, cherry tomatoes, and roasted peanuts in palm sugar lime dressing</i>	
YUM SAMUN PHRAI V	11
<i>Lettuce, lemongrass, culantro, kaffir lime leaves, fresh mint, basil, onion, galangal, carrot, peanut, and dried red chili; topped with toasted coconut flakes</i>	
LARB MOO	12
<i>Isaan style salad made with minced pork, tossed with red onion, mint, culantro, basil, lime, and toasted rice powder</i>	
NAM TOK (Beef Salad)	14
<i>Grilled marinated beef tossed with red onion, scallion, fresh mint, culantro, lime juice, and toasted rice powder</i>	
THAI HERB SALMON SALAD	16
<i>8 oz. wild salmon marinated in Thai herbs and spices; charcoal grilled and served on top of a Thai herb mango salad</i>	
LEMONGRASS SEAFOOD SALAD	15
<i>Shrimp, squid, scallop, and mussel tossed with lemongrass, onion, tomato, fresh mint, and chili lime dressing</i>	

FRIED RICE

*Choices of Tofu, Vegetable, or Chicken;
Add \$1 for Flank Steak, \$3 for Shrimp or \$5 for Seafood*

THAI FRIED RICE	11
<i>Stir fried rice with egg, tomato, garlic, onion and scallion</i>	
KA PROW FRIED RICE (Basil Fried Rice)	11
<i>Stir fried rice with egg, Thai basil leaves, bell pepper, garlic and onion</i>	
TOM YUM FRIED RICE V G	11
<i>Stir fried rice with egg, onion, mushroom, lemongrass, Kaffir lime leaves, and chili paste</i>	
CRAB FRIED RICE	15
<i>Stir fried rice with lump crab meat, egg, tomato, garlic, onion and scallion</i>	
PINEAPPLE SEAFOOD	15
<i>Stir fried rice with shrimp, squid, scallop, mussel, egg, pineapple, cashew nut, tomato, onion, garlic, and scallion</i>	
KHAO MOK GAI V	14
<i>Stir fried rice with mild yellow curry powder; topped with crispy fried chicken breast and fried onion</i>	

ENTRÉE

*Served with Jasmine rice
(Sub Brown Rice \$1 / Sub Fried Rice \$2)*

KHAO KA PROW V	13
<i>Stir fried ground pork with holy basil, Thai chili pepper, garlic, green bean; topped with fried egg over rice</i>	
CASHEW CHICKEN	12
<i>Stir-fried white meat chicken with cashew nut, carrot, mushroom, bell pepper, scallion, garlic and onion</i>	
GAI PAD KHING (Ginger Chicken)	12
<i>Stir-fried white meat chicken with ginger, bell pepper, Ear mushroom, garlic, and celery</i>	
SWEET AND SOUR CHICKEN	12
<i>Stir-fried white meat chicken with tomato, cucumber, pineapple, onion, bell pepper, and garlic in sweet-sour sauce</i>	
CHICKEN BASIL	12
<i>Stir-fried white meat chicken with green bean, bell pepper, Thai basil, garlic and onion</i>	
PEANUT CHICKEN G	13
<i>Stir-fried white meat chicken with homemade peanut sauce; served over baby spinach, and bean sprout</i>	
BEEF BROCCOLI	12
<i>Stir-fried beef with broccoli, carrot, mushroom, and garlic</i>	
PAD PRIK KHING V G	13
<i>Stir-fried beef with green bean, Thai basil, bell pepper, spicy homemade curry paste and shredded Kaffir lime leaves</i>	
THAI PEPPER STEAK V	13
<i>Stir-fried flank steak with jalapeno, white onion, garlic, mushroom, and bell pepper</i>	
CRYING TIGER G	18
<i>8 oz. grilled rib eye steak slices served with sticky rice and sun-dried chili vinaigrette</i>	
GAE YANG (Lamb Chops) G	17
<i>Grilled marinated New Zealand lamb chops; served with green salad and sticky rice</i>	
PAD PAAK RUAM (Stir Fried Veggie) V	12
<i>Stir-fried broccoli, baby bok choy, carrot, mushroom, Napa cabbage, and bell pepper in garlic brown sauce</i>	
SPINACH DELIGHT V	12
<i>Stir-fried baby spinach, carrot, and garlic in light brown sauce</i>	

V: Served Spicy **V**: Vegetarian **G**: Gluten Free

SEAFOOD

*Served with Jasmine rice
(Sub Brown Rice \$1 / Sub Fried Rice \$2)*

GOONG KA TIEM (Garlic Shrimp)	15
<i>Sautéed head-on prawn in shell with garlic sauce; served over carrot and broccoli</i>	
KOH PARADISE V	16
<i>Stir-fried shrimp, squid, scallop, mussel, egg, garlic, onion, carrot, bell pepper, and Thai basil in sweet curry paste</i>	
GARLIC RED SNAPPER	17
<i>Crispy red snapper fillet with garlic sauce; served over carrot and broccoli</i>	
SALMON PANANG V G	18
<i>8 oz. wild salmon charcoal grilled; topped with medium creamy panang curry, broccoli, bell pepper, and Thai basil</i>	
VOLCANO SEAFOOD V G	18
<i>Steamed shrimp, squid, scallop, mussel, young coconut meat, bell pepper, zucchini, egg, and Thai basil with medium red curry; served in young coconut shell</i>	
CHILEAN SEA BASS	MKT
<i>8 oz. Chilean sea bass charcoal grilled, wok-seared spinach; topped with ginger-soy sauce</i>	

NOODLE

*Choices of Tofu, Vegetable, or Chicken;
Add \$1 for Flank Steak, \$3 for Shrimp or \$5 for Seafood*

PAD THAI	12
<i>Stir-fried thin rice noodles with egg, bean sprout, and scallion in tamarind sauce; topped with crushed peanut</i>	
PAD KEE MAO (Drunken Noodle)	12
<i>Stir-fried broad rice noodles with egg, Thai basil, broccoli, bell pepper, tomato, carrot, garlic and onion</i>	
PAD SEE EEW (Street Noodle)	12
<i>Stir-fried broad rice noodles with egg, broccoli, carrot, and garlic</i>	
PAD WOON SEN	13
<i>Stir-fried glass noodles with egg, celery, bell pepper, carrot, Napa cabbage, mushroom, garlic, scallion, and onion</i>	
CRAB NOODLE V G	15
<i>Stir-fried thin rice noodles with lump crab meat, egg, scallion, jalapeno, carrot, and garlic</i>	
TURMERIC FLAT NOODLE V	12
<i>Stir-fried broad rice noodles with our blended of turmeric seasoning, egg, spinach, red bell pepper, and beansprout</i>	

CURRY

*Served with Jasmine rice
(Sub Brown Rice \$1 / Sub Fried Rice \$2)
Choices of Tofu, Vegetable, or Chicken;
Add \$1 for Flank Steak, \$3 for Shrimp or \$5 for Seafood*

GANG KEAW WAAN (Green Curry) V G	12
<i>Spicy curry with coconut milk, bamboo shoot, bell pepper, green bean, eggplant, and Thai basil leaves</i>	
GANG DANG (Red Curry) V G	12
<i>Spicy curry with coconut milk, bamboo shoot, bell pepper, zucchini, and Thai basil leaves</i>	
GANG KA REE (Yellow Curry) V G	12
<i>Creamy mild curry with coconut milk, carrot, potato, and onion</i>	
PANANG CURRY V G	12
<i>Medium spicy curry with coconut milk, bell pepper, green bean, and Kaffir lime leaves</i>	
GANG GAE V G	16
<i>Slowly braised lamb with homemade massaman curry paste with coconut milk, herbs, spices, potato, and onion; topped with crispy fried onion</i>	
GANG PHED PED YANG (Duck Curry) V G	16
<i>Spicy red curry with roasted duck, coconut milk, pineapple, bell pepper, cherry tomato, and Thai basil</i>	

SWEET

PURPLE RICE PUDDING	5
MANGO STICKY RICE (Seasonal)	7
ROTI + BANANA	7
GOURMET ICE CREAM	6
GOURMET CAKE	6

SIDE ORDERS

JASMINE RICE	2
BROWN RICE / STICKY RICE	3
FRIED RICE	5
STEAMED NOODLE / VEGGIE	5
FRIED EGG	2
DIPPING SAUCE	2
ROTI SHEET	2

