



Our menu pricing already included
your choices of Angus Top Sirloin, Pork Tenderloin, Free Range Chicken Breast, Tofu, or Veggies
(Substitute prawns \$4/Seafood \$6/Lobster \$12)

Starters

Fresh salad rolls (3 rolls) 10.00 (GF)

Mixed vegetable, Thai herbs and vermicelli noodle wrapped in rice paper- Serve with house special sauce
(Add Shrimp \$2, Add tofu \$1.50)

Tod Mun Pla (Fish Cake – 5 pcs) 12.00 (GF)

Ladies Fish Puree, Kaffir Lime Leaves, Green Beans, Red Curry Paste, Egg – Serve with Sweet & Sour Sauce

Chicken Satay (5 sticks) 12.00 (GF)

Chicken Tenderloin, Turmeric, Curry Powder, Coconut Milk, Curry Paste – Serve with Peanut Sauce and Cucumber salad

Veggies Spring Rolls 10.00 (GF)

Deep-fried spring rolls stuffed with mixed vegetable served with plum sauce
(12 on bite pieces)

Garlic Pork Spare Ribs 12.00 (GF)

Fried Overnight Sous Vide Marinated Pork Ribs, Sriracha Sauce

Basilic Garlic Wings 11.00 (GF)

Deep-fried Overnight Marinated Chicken Wing, Sweet & Sour Sauce

Garlic Sauce Lemongrass Wings 11.00 (GF)

Deep-fried Overnight Marinated Chicken Wing, Sweet & Sour Sauce

Prawns & Veggie Tempura 11.00

Deep-fried prawns and mixed vegetable in tempura batter. served with Lime Seasoned Dressing

Crab Rangoon (8 pieces) 9.00

Crab meat and cream cheese in deep-fried wonton wrapper served with plum sauce

Salad

Yum Nuea (Angus Beef Salad) 15.50 (GF)

Cucumber, Tomato, Red Onion, Cilantro, Green Onion, Mixed Greens, Chili-lime Vinaigrette

Nam Tok 15.50

Grill marinated **beef** or **pork** mixed with mint, shallot, green onion, cilantro, roasted rice powder and lime juice dressing served with fresh lettuce

Larb 15.50 (GF)

Ground **Chicken** or **Pork**, Red Onion, Garlic, Chili, Mint, Romaine Heart, Chili-lime Vinaigrette
(Lao Style available upon request)

House salad 12.50

Mix green salad, tomato, carrot and cucumber with Basilic ginger dressing

Papaya Salad – Som Tum Thai 13.50

Shredded papaya, cherry tomatoes, garlic, green bean, carrot, lime and peanut.

Papaya Salad – Lao Style 13.50

Shredded papaya, cherry tomatoes, garlic, green bean, carrot, lime and peanut. Mixed with Salted Field Crab

Plah Koong 16.50 (GF)

Grilled Prawns, Chili Paste, Fried Red Onion, Lemongrass, Chili-lime Vinaigrette

Plah Squid 16.95

Grilled Prawns, Chili Paste, Fried Red Onion, Lemongrass, Chili-lime Vinaigrette

Yum Talay (Seafood Salad) 19.50 (GF)

Seabass, Scallops, Prawns, NZ Mussels, Calamari, Red Onion, Green Onion, Mixed Green, Sriracha Chili-lime Vinaigrette

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Soup

(add Rice Noodles or Egg Noodles \$2)

Tom Yum Spicy Soup 13.50 (GF)
Mushrooms, Lemongrass, Galangal, Green
Onion, White onion, Cilantro

Tom Yum Spicy Sea Food 18.50 (GF)
Mushrooms, Lemongrass, Galangal, Green
Onion, White onion, Cilantro

Tom Ka Soup 13.50 (GF)
Coconut Milk, Mushrooms, Lemongrass,
Galangal, Green Onion, White onion,
Cilantro,

Tom Ka Soup Seafood 18.50 (GF)
Coconut Milk, Mushrooms, Lemongrass,
Galangal, Green Onion, White onion,
Cilantro,

Noodle Soup

Guay Tiew Nam Sai 13.00 (GF)
Rice Noodles or Egg Noodles, Bean Sprouts,
Fresh Basil, Green Onion, Cilantro, Celery,
Fried Garlic

Guay Tiew Neua 13.00
Sliced Beef, Braised Beef, Beef Meatball,
Bean Sprouts, Fresh Basil, Green Onion,
Cilantro, Celery, Fried Garlic
in House Dark Beef Broth

Curries

(Come with a portion of Jasmine or Brown Rice)

Add Avocado to any Curries for \$2

Taste great with Salmon \$19.95

Red Curry 14.50 (GF)
Bamboo Shoots, Lime Leaf, Basil, Bell
Peppers

Panang Curry 14.50 (GF)
Green Beans, Lime Leaf, Basil, Bell Peppers

Massamun Curry 14.50 (GF)
Potatoes, White Onion, Carrots, Peanuts
(Recommended add Braised Beef Brisket \$3)

Yellow Curry 14.50 (GF)
Potatoes, White Onion, Carrots

Green Curry 14.50 (GF)
Bamboo Shoots, Eggplant, Zucchini, Lime
Leaf, Basil, Bell Peppers

Duck Curry 16.95 (GF)
Pineapple, Tomatoes, Lime Leaf, Basil, Bell
Pepper

Pineapple Curry 14.50 (GF)
Pineapple, Lime Leaf, Basil, Bell Peppers
with Red curry paste

Pumpkin Curry 14.50 (GF)
Pumpkin, Lime Leaf, Basil, Bell Peppers
with Red curry paste

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Noodles

(Noodles and Rice dishes can be made with **Gluten Free Sauce**, please kindly inform our server)

Traditional Pad Thai 15.50 **GF**
Fish Sauce, Rice Noodle, Tamarind, Egg,
Green Onion, Bean Sprouts, Peanuts
****Make it traditional with Grilled River
Prawn or try it with Lobster Tail** Add \$12**

Pad See Iew 15.50
Wide Rice Noodle, Sweet Soy Sauce, Egg,
Broccoli

Pad Kee Mao 15.50
Wide Rice Noodle or spaghetti, Chili Oil,
Egg, Basil, Bell Peppers, Broccoli, White
Onion, Green Onion, Bamboo Shoots,
Tomatoes

Rad Na
Wide Rice Noodles, Egg, topped with
Broccoli in gravy

Pra Ram Noodles 15.50
Wide Rice Noodle, Egg,
Peanut Sauce. Choice with
Baby Spinach or **mixed veggies**

Yakisoba 15.50
Egg Noodles, Egg, Mushroom, Onion
Broccoli, Carrots, Cabbage, Celery,
Green Bean, Baby Corn, Bok Choy,
Zucchini

Phad Woonsen Talay 17.95
Bean Thread Noodles with Scallops,
Salmon, Prawns, Squid, Mussels, Egg,
Mushroom, Onion, Broccoli, Carrot,
Cabbage, Green Bean, Baby Corn, Bok
Choy, Zucchini

Rice Dishes

Kao Pad (House Fried Rice) 15.50
Egg, Onions, Peas, Carrots, Tomatoes, Cucumber

Yellow Fried Rice 15.50
Stir-fried rice with meat, egg, yellow curry powder, pineapple, onion, carrot, green pea,
Cashew Nuts, Tomato, Cucumber

Pineapple Fried Rice 15.50
Stir-fried rice with meat, egg, pineapple, onion, carrot, green pea, Tomato, Cucumber

Kao Pad Poo (Crab Fried Rice) 17.00
Stir-fried rice with Crab, Egg, Onions, Green Onion, Cilantro,
(Add Thai Style Fried Egg \$2), (Extra Crab \$5)

Basilic Fried Rice 15.50
Basil, Egg, White Onion, Green Onion, Mushroom, and bell Peppers, Cucumber

American fried rice 16.50
Thai style fried rice with raisin, egg, green pea, ham, sausage, deep fried breaded chicken and
fried egg

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Entrée

(Come with a portion Jasmine or Brown Rice)
(Entrée can be made with **Gluten Free Sauce**, please kindly inform our server)

Crispy garlic chicken 16.50 **(Very Popular)**

Quick fried crispy chicken in garlic sauce
topped with crispy basil (tofu also
available)

Pad Krapao Krob 16.50

Deep-fried meat with chili pastes and
garlic topped with crispy basil

Garlic Delight 16.50

Lightly fried meat stir-fried with garlic
Thai style served with white pepper,
carrot, cabbage, broccoli, and cilantro

Swimming Rama 15.50

Peanut Sauce
Choice with

Baby Spinach or mixed veggies

Orange Chicken 16.50

Battered, Broccoli, Orange Sauce

Broccoli & Portabella Garlic Sauce 16.50

Broccoli, Portabella Mushroom, Garlic,
Chili Paste, Basil

Broccoli Oyster sauce 16.50

Stir-fried meat with broccoli in oyster
sauce

Pad Prik Khing 16.50

Stir-fried meat with green bean, lime leaf
and curry paste

Ginger 16.50

Stir-fried meat with fresh ginger, onion,
carrots, cabbage, mushroom, celery, bell
pepper and baby corn

Sweet and sour 16.50

Stir-fried meat with cucumber, tomato,
carrot, pineapple, onion, bell pepper, and
celery

Cashew Nut Chicken 16.50

Cashews, Bell Pepper, Onion, Carrot,
Baby Corn, Celery, Chili Paste

Thai Basilic Chili and Basil 16.50

Ground Pork or Chicken, Bell Pepper,
Basil, Green Bean, Onion, Garlic, Chili
paste **(Great with A Fried Egg \$2)**

Basil 15.50

Stir-fried meat with green bean, onion,
carrot, bamboo shoot, bell pepper and
basil

Spicy green bean 15.50

Quick deep-fried green bean, basil in
Thai chili paste

Eggplant with basil 15.50

Stir-fried meat with eggplant and basil in
yellow bean sauce

Angus Beef and Mushroom 16.50

Angus Top Sirloin, Green Onion,
Mushrooms

Sesame Honey Angus Beef 15.50

Crispy Angus Top Sirloin, Onions, Green
Onion, Sesame Seeds, Broccoli

Pad Nam prik Pao Talay 18.95

Salmon, Scallops, Prawns, Mussels, Squid,
Bell Peppers, Onion, Carrots, Celery, Baby
Corn, Basil with Chili Paste

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GRILL

Thai BBQ Chicken 15.95

Thai BBQ Pork 14.50

Thai BBQ Beef 14.50

**Grill Squid with Thai style seafood dipping
sauce 15.50**

Sides

Jasmine rice 2

Brown rice 2

Sticky rice 2

Steamed vegetables 5

Fried egg 2

Peanut sauce 4

Side salad 5

Steamed noodle 3

Add On

Chicken 2

Angus Beef 3

Pork 2

Shrimp 4

Seafood 5

Lobster 12

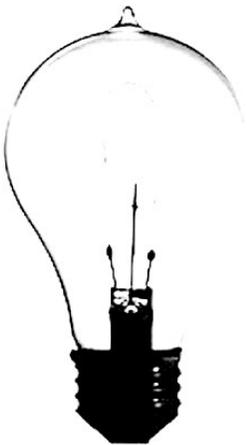
Fried Egg 2

Steamed Veggie 2

Steamed Broccoli 3

Rice Noodle 2

Ramen 2



Desserts

Coconut ice cream \$5.00

Black sticky rice \$5.00

Mango and sticky rice \$8.50

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Chef Special

(Come with a portion of Jasmine or Brown Rice)

Angus Beef Rib 21.95

3 hours slow cook Angus Beef Ribs, with curry of your choice

Pork Spare Rib 21.95

3 hours slow cook Pork Ribs, with curry of your choice

Spicy SeaBass 24.95

Seared Seabass, Roasted Chili, Steamed Veggies
Substitution: Curry Sauce

Nam Tok Beef made with Angus beef 19.50 (GF)

8oz Grilled Flat Iron Beef Thai Style, Red Onion, Scallion, Chili, Mint, Lettuce, Sticky Rice

Summer Salmon 19.50 (GF)

Grilled 8oz Salmon Topped with Spicy Mango Salsa, Mixed Greens, Carrots, Radish

Trout salad 18.50

Deep-fried boneless trout with lime juice, red onion, carrot, green apple, cashew and cilantro

Sizzling lemongrass 18.50

Stir-fried meat with lemongrass, bell pepper, onion and mushroom served on hot plate

Sizzling Prik Pao 18.50

Stir-fried meat with basil, bell pepper and onion in Thai style chili paste

Grilled Halibut 24.95

Grilled Wild Caught Halibut
Your Choice of Thai Style Tamarind Sauce, Thai Style Mango Salad, or Curry Sauce

Grilled Rack of Lamb 24.95

Grilled with Your Choice of Thai Style Spicy
Your Choice of Thai Style Tamarind Sauce, Thai Style Mango Salad, or Curry Sauce

Red Curry Salmon 19.50

Grilled with Your Choice of Thai Style Spicy Tamarind Sauce, or Panang Curry Sauce

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