

LUNCH MENU

Red Jasmine Curry Dishes

BEEF	CHICKEN	PORK	TOFU	DUCK	SHRIMP	SCALLOP
7.95	7.95	7.95	7.95	8.95	8.95	8.95

RED CURRY

 Red curry in coconut milk with string beans, green peppers, carrots and bamboo shoots with basil.

YELLOW CURRY

 Yellow curry in a coconut milk with green and red pepper, onions, tomatoes, and pineapples and summer squash.

GREEN CURRY

 Green curry in coconut milk with green peas, green peppers, string beans, zucchini, eggplants and Thai basil.

MANGO CURRY

 Yellow curry with mango chunks, onions, summer squash, red and green pepper, carrot, snow peas and tomatoes.

MASAMAN CURRY

 Masaman curry in coconut milk with carrots, sweet potatoes, pineapples, onions, peanuts and green peas.

PRIK KHING CURRY

 Prik khing curry sauteed with string beans, carrots, snow peas, red peppers, mushrooms and baby corns.

Thai Noodles and Thai Fried Rices

THAI SILK NOODLES

7.95

 The most famous Thai noodle dish stir-fried with shrimp, squid and mussels with red pepper, bean sprouts, scallion and Thai basil in a pik-pow sauce.

PAD THAI SHRIMP

7.95

The most famous Thai noodle dish stir-fried with bean sprouts, egg, ground peanuts and scallions.

PAD THAI CHICKEN

7.95

The most famous Thai noodle dish stir-fried with bean sprouts, egg, ground peanuts and scallions.

VEGETABLE PAD THAI

7.50

The famous stir-fried Thai noodles with ground peanut, egg, bean sprouts and scallions.

TOFU PAD THAI

7.50

The famous stir-fried Thai noodle with egg, ground peanuts, bean sprouts and scallions.

SHRIMP FRIED RICE

7.95

With egg, green peas, corn, tomatoes, onions and scallions.

CHICKEN FRIED RICE

7.95

With egg, green peas, corn, tomatoes, onion and scallions.

VERMICELLI

6.95

A choice of grilled sliced pork, beef, chicken or shrimp on top of a bowl of vermicelli, shredded lettuce, mint bean sprouts and roasted peanut. Served with home made dressing.

Side Dishes

Rice	1.50
Steamed vegetables	3.00
Peanut Sauce	1.00



Spicy



Hot & Spicy



Very Spicy

However, we can alter the spice according to your taste.