

Luncheon Menu

Sawadee Combination \$11.00

Salad, appetizer and a light entrée; changes daily

Rim Nam Appetizer\$10.00

Three varieties of savoury appetizers, served with coconut rice; changes daily

Chef's Choice Special (minimum two persons) \$15.00/person

An array of appetizers and entrees, a sampling of the evening menu

Tom Yam Guay Teow Talay

A collage of shrimp, fish cakes, and seafood served on top of nice noodles, bean sprouts, and green onion in a chili jam and lemongrass broth.

Mary's Noodle Soup

Homemade flour noodles served in a mild broth with chicken tenderloin, shiitake mushrooms, broccoli, and bean sprouts.

SALADS (served with sticky rice) \$9.00/(vegetarian style)\$8.00

Som Tum

Traditional green papaya salad with tomato, fresh shrimp, and lime chili dressing.

Pla Goong

Fresh prawns marinated in chili basil vinegar, served with lightly pickled cucumber.

Yum Nuea

Spicy beef strips tossed with silver noodle, tomato, cucumber, dry shrimp powder, lemongrass, cilantro, basil and chili sauce.

Yam Yai

Thai noodle salad with barbecue pork, baby shrimp, bean sprouts, and a medium spicy honey soy sesame dressing

Mango Spinach Chicken

Fresh mango and spinach tossed with steamed chicken tenderloin in a honey mustard dressing, topped with pasta ribbons

Rice Plates

Individually priced; includes your choice of coconut, steamed, or brown rice.

Pad Kra Kao \$10.00/(vegetarian)\$9.00

Stir-fried chicken tenderloin with basil and vegetables

Poppy Shrimp \$11.00

A house specialty; served with a herd curry dip

Gaeng Khaiw Wan \$8.50

Sweet green vegetable curry

Panang Kai \$9.50

Chicken tenderloin and vegetables simmered in Panang curry

Matsaman Nuea \$9.50

Spicy red curry laced with cumin and peanuts, stewed with tender beef and potato

Karee Moo \$9.50

Pork tenderloin with fresh melon in a mild yellow curry

peanuts; served with chili lime dressing

Kao Pad Prik

Chili fried rice with ham, baby shrimp, and chicken