Taste of Thailand

ABOUT LERS ROS THAI

Lers Ros is a renowned Thai restaurant dedicated to serving authentic home-style cooking Thai dishes. Rooted in home-cooked recipes and exotic herbs and spices, every dish delivers the original Thai flavors, surprises you with an exquisite taste sensation, and keeps you in good health.

Lers Ros was originated in San Francisco in 2008 by Tom Silargorn, chef-owner, who was inspired by his mother’s culinary arts and recipes, dating back to the time he lived in Cholburi, a tourism city in the East of Thailand. It is his vision to bring the uncompromising Thai taste, unlike others, to the Bay Area.

Lers Ros is truly Thai in spirit. In the classical language “Sanskrit”, “Lers” means “exquisitely exceptional” and “Ros” means “the sensation of taste”. Come try the “Taste of Thailand” only at Lers Ros.

Featured dishes include Duck Salad, Basil Chicken, Crispy Pork Belly with Basil, Tamarind Soup, Steamed Bass with Lemongrass, Trout with Mango Sauce, Pineapple Fried rice, Shrimps Paste Fried Rice, to name a few.
CHEF SPECIALS BY TOM SILARGORN

APPETIZER

CRAB ROLL CAKE
Crab meat, seasoned ground pork, water chestnut, filled in bean curd sheet; served with sides of homemade plum sauce, sliced cucumber, and tomato

THAI CURRY PUFF
Thai traditional puff appetizers with chicken and curry powder; served with a cup of cucumber salad and peanut sauce

CRAB ROLL CAKE

THAI CURRY PUFF
CHEF SPECIALS
BY TOM SILARGORN

ENTRÉE

GINGER SCALLOPS 27.95
Scallops stir-fried with striped fresh ginger, black mushroom, bell pepper, green onion, onion in light seasoned garlic sauce

PAD CHA ROCKFISH FILLET 27.95
Fresh rockfish fillet stir-fried with kaffir lime leaves, young peppercorns, galingale, Thai eggplant in light coconut green chili paste, chili, bell pepper, garlic and basil

LERS ROS SPECIAL BASS 39.95
Perfect fried black bass with a topping of sweet chili sauce, bell pepper, and crispy basil leaves

LERS ROS SPECIAL COMBINATION PLATE 25.95
Medium spicy green papaya salad with grilled shrimps, bbq chicken thigh (bone-in) and sticky rice

PRAWNS ASPARAGUS 20.95
Prawns stir-fried with fresh asparagus, red bell peppers, basil leaves in chili and garlic sauce

CLASSIC CHILI PASTE VENISON FILLET 27.95
Venison stir-fried with a thin coconut milk and spicy house made chili paste, Thai eggplant young peppercorns and galingale

CLASSIC CHILI PASTE ALLIGATOR FILLET 27.95
Alligator meat stir-fried with spicy house made chili paste, Thai eggplant, young peppercorns and galingale

BLACK PEPPER BEEF 25.95
Top sirloin beef stir-fried with Thai black peppers, yellow and green onion

CLASSIC CHILI PASTE PORK SPARERIBS 20.95
Tender pork spareribs stir-fried with spicy house made chili paste, young peppercorns and galingale

SHRIMP PASTE FRIED RICE 18.95
Spicy fried rice with shrimps, calamari, shrimp paste; serve with raw Thai eggplant and salted duck egg on side

DRY TOM YUM NOODLE 16.95
Steamed skinny rice noodle with ground pork, slice fish cake, plain crispy pork belly, peanut, chili powder

LERS ROS SPECIAL BASS
APPETIZERS

**FRIED ROLL**
13.95
Delicious traditional vegetable fried rolls, taro, silver noodle, served with sweet chili sauce

**FRIED TOFU**
11.95
Simple but delicious fried tofu, served with peanut on the sweet chili sauce

**THAI CURRY PUFF**
15.95
Thai traditional puff appetizers with chicken and curry powder; served with a cup of cucumber salad and peanut sauce

**CRAB ROLL CAKE**
19.95
蟹肉卷
Crab meat, seasoned ground pork, water chestnut, filled in bean curd sheet; served with sides of homemade plum sauce, sliced cucumber and tomato

**CHICKEN SATAY**
14.95
鸡肉串
Grilled marinated chicken in skewers. Thai traditional way served with cucumber salad and peanut sauce

**FISH CAKE**
14.95
紅咖哩魚餅
Ground fish mixed with a house made red chili paste, served with chunk cucumber in sweet chili sauce and peanut on top

**THAI HERB SAUSAGE**
14.95
 Sai Oua
Roasted Thai Northern style herb sausage, served with peanut, cut ginger, sliced red onion, lemon and chili

**GARLIC SPARERIBS**
15.95
烤大蒜排骨
Fried tender marinated pork spareribs, served with hot sauce
APPETIZERS

**SUN-DRIED BEEF**
เนื้อกระเพราดำ
Fried sun-dried beef, served with chili and rice powder sauce

**THAI GRILLED PORK**
หมูย่าง
BBQ marinated pork served with chili and rice powder sauce

**GRILLED MEATBALLS**
สุกี้ย่าง
Grilled meatballs (pork or beef), topping by sweet chili sauce

**GRILLED PORK SHOULDER “KOH MOO YANG”**
 koppyang
Smoky and tasty! A famous grilled slices pork shoulder, served with chili and rice powder sauce

**GARLIC QUAIL**
ป็ดกระเทียม
Full flavor of garlic with perfection fried quail, served with hot sauce

**GARLIC FROG**
พูนกระเทียม
House special dish, fried frog with a rich flavor of garlic, served with hot sauce
SOUPS

THAI COCONUT SOUP 16.95
นมขมิ้น
Milky and silky coconut soup, mushroom, lemongrass, kaffir lime leaves, lime juice
Please select; (add $1) Chicken or Shrimps (add $2)

HOT AND SOUR THAI TOM YUM SOUP 17.95
ต้มยำกุ้ง
Medium spicy traditional hot sour soup with Shrimps, cooking cream, mushroom, lemongrass, kaffir lime leaves and lime juice

SEAFOOD POH – TAK SOUP 17.95
ปูเผือก
Traditional medium spicy and sour soup with assorted seafood (calamari, shrimps, fish balls, clams), lemongrass, basil, kaffir lime leaves, Thai fresh chili and lime juice

PORK LIVER SOUP 16.95
ต้มไส้ไก่
House special broth with pork entrails, preserved green mustard; served with house secret chili, garlic and vinegar sauce

SPARERIBS SOUP 17.95
ต้มกระเพรา
Spicy and sour soup with well stewed Pork Spareribs, chilli, rice powder and lime juice
**SALADS**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PAPAYA SALAD RAW CRAB</strong></td>
<td>16.95</td>
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<tr>
<td>Shredded green papaya salad with chili, tomatoes, lime-based salad dressing and raw blue Crab</td>
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</tr>
<tr>
<td><strong>PAPAYA SALAD GRILLED SHRIMPS</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Shredded green papaya salad with chili, tomatoes, peanut, lime-based salad dressing and grilled Shrimps</td>
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</tr>
<tr>
<td><strong>PAPAYA SALAD SALTED DUCK EGG</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Shredded green papaya salad with chili, tomatoes, peanut, lime-based salad dressing and Salted Duck Egg</td>
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</tr>
<tr>
<td><strong>PLAIN PAPAYA SALAD</strong></td>
<td>13.95</td>
</tr>
<tr>
<td>Plain papaya salad with chili, tomatoes, peanut, lime-based salad dressing. <em>No meat.</em></td>
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</tr>
<tr>
<td><strong>HOUSE GREEN SALAD</strong></td>
<td>9.95</td>
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<tr>
<td>Fresh mixed greens, tomato, cucumber, bell pepper, and topping by fried tofu and Thai salad dressing</td>
<td></td>
</tr>
<tr>
<td><strong>RAW SHRIMPS SALAD</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Fresh raw shrimps with chili and lemon grass with lime-based salad dressing, served with sliced garlic and mint leaves</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED SHRIMPS SALAD</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Grilled shrimps with chili, cilantro, shallot, lemongrass, sweet chili paste, fresh Thai chili mixed in lime-based dressing</td>
<td></td>
</tr>
<tr>
<td><strong>SEAFOOD SALAD</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Seafood; shrimps, calamari and fish ball mixed in fresh lime based dressing with cilantro, shallot, fresh Thai chili and celery leaves</td>
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</tr>
<tr>
<td><strong>CALAMARI SALAD</strong></td>
<td>16.95</td>
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<tr>
<td>Quick broiled calamari mixed in fresh lime-based dressing with cilantro, shallot, fresh Thai chili and celery leaves</td>
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</tr>
<tr>
<td><strong>SILVER NOODLE SALAD</strong></td>
<td>14.95</td>
</tr>
<tr>
<td>Silver noodles, ground pork, tiny sun-dried shrimp, peanut with fresh Thai chili mixed in lime-based salad dressing</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED PORK SHOULDER SALAD</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Grilled quick marinated pork shoulder, basil leaves, shallot, cilantro, chili powder and rice powder in lime-based salad dressing</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED BEEF SALAD</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Grilled sliced beef mixed in lime-based dressing with rice powder, chili powder, cilantro, shallot, fresh basil leaves</td>
<td></td>
</tr>
</tbody>
</table>

*Consuming raw food may increase your risk of foodborne illness*
PAN FRIED NOODLES

PAD KEE MOW 16.95
พอดีมว
Spicy pan-fried flat noodle with basil, bell peppers, bean sprout, yellow onion
Please select: vegetarian, chicken, pork, beef (add $2), shrimps (add $3) or seafood (add $4)

PAD SEE-EW 16.95
พอดีเอว
Pan-fried flat rice noodle, egg, light white pepper powder, chinese broccoli, oyster sauce
Please select: vegetarian, chicken, pork, beef (add $2), shrimps (add $3) or seafood (add $4)

PAD THAI 16.95
วำเหนง
Traditional Thai Style pan-fried skinny rice noodle, egg, tofu, bean sprout and peanut
Please select: vegetarian, chicken, pork, beef (add $2)

SHRIMPS PAD THAI 17.95
วำเหนงกุ้ก
Traditional Thai style pan-fried skinny rice noodle, egg, tofu, bean sprout, peanut, and shrimps

CRAB PAD THAI 18.95
วำเหนงกุ้ก
Traditional Thai style pan-fried skinny rice noodle, egg, tofu, bean sprout, peanut, and crab meat

GRAVY NOODLE 16.95
สกนึลพาน้อม
House secret gravy sauce and marinated pork topping on the seasoned flat noodle, chinese broccoli

PAN-FRIED SILVER NOODLE 17.95
วำจุเรำ
Silver noodles stir-fried with shrimps, egg and napa cabbage, carrot, and tomatoes
COCONUT MILK CURRIES

**YELLOW CURRY**
บาทรัก
Mild yellow curry with potatoes, yellow onion and carrot
Please select; chicken, pork, beef (add $1) or shrimps (add $2)

**GREEN CURRY**
กะหล่ำปลี
Medium spicy green curry with thai eggplant, bamboo shoot, red bell peppers, basil, and kaffir lime leaves
Please select; chicken, pork, beef (add $1) or shrimps (add $2)

**RED CURRY**
เผ็ด
Mild-medium spicy red curry with Thai eggplant, bamboo shoot, red bell peppers, basil, and kaffir lime leaves
Please select; chicken, pork, beef (add $1) or shrimps (add $2)

**ROASTED DUCK CURRY**
ไก่ย่าง
Red curry with roasted duck, bamboo shoots, red bell peppers, tomatoes, basil, and chunk pineapples

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VEGETARIAN

**VEGETARIAN SOUPS AND SALADS**

**VEGETARIAN COCONUT SOUP**
หมูปิ้ง
Milky and silky coconut soup with fresh garden vegetables, mushroom, tofu, coconut milk, galangal and kaffir lime leaves and lime juice

**VEGETARIAN HOT AND SOUR SOUP**
หมูปิ้ง
Medium spicy and sour soup with fresh garden vegetables, cooking cream, mushroom, tofu, galangal, lemongrass, kaffir lime leaves and lime juice

**VEGETARIAN SILVER NOODLE SALAD**
ยำมือ
Silver noodles salad with vegetables, tofu, chili, peanut in lime-based dressing. Medium spicy.

**LARB TOFU SALAD**
ลาบ
Steamed cube tofu with vegetables, chili powder, rice powder, shallot and green onion in lime-based salad dressing. Medium spicy.

**PLAIN PAPAYA SALAD**
ส้มป่อย
Plain shredded green papaya salad with chili, tomatoes and peanut, lime-based salad dressing. Medium spicy.

**HOUSE GREEN SALAD**
ผักสด
Fresh mixed greens, tomato, cucumber and topping by fried tofu and peanut salad dressing
# VEGETARIAN

## VEGETARIAN MAIN DISHES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>STIR-FRY MIXED VEGETABLE AND TOFU</td>
<td>15.95</td>
</tr>
<tr>
<td>(ผัดผักผสม) Stir-fried mixed vegetables and tofu in bean sauce</td>
<td></td>
</tr>
<tr>
<td>STIR-FRY BROCCOLI</td>
<td>13.95</td>
</tr>
<tr>
<td>(ผัดโขดกิ้ง) Stir-fried broccoli in bean sauce</td>
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<tr>
<td>STIR-FRY SPINACH</td>
<td>13.95</td>
</tr>
<tr>
<td>(ผัดคะหลัก) Stir-fried spinach in bean sauce</td>
<td></td>
</tr>
<tr>
<td>GINGER TOFU</td>
<td>14.95</td>
</tr>
<tr>
<td>(ผัดทูดูดัก) Stir-fried fresh ginger, green onion, red bell peppers and black mushrooms with bean sauce</td>
<td></td>
</tr>
<tr>
<td>SWEET AND SOUR TOFU</td>
<td>14.95</td>
</tr>
<tr>
<td>(ผัดผักหวาน) Tofu stir-fried with sweet and sour sauce with cucumber, tomato, red bell peppers, green onion, yellow onion, and pineapple</td>
<td></td>
</tr>
<tr>
<td>CASHEW NUT TOFU</td>
<td>14.95</td>
</tr>
<tr>
<td>(ผัดกิ้งก่าผักนก) Tofu stir-fried with yellow onion and roasted cashew nuts</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE &amp; TOFU PEANUT SAUCE</td>
<td>14.95</td>
</tr>
<tr>
<td>(ผัดผักและผัดผักเนย) Mixed vegetables and tofu topped with peanut sauce</td>
<td></td>
</tr>
<tr>
<td>EGGPLANT TOFU</td>
<td>15.95</td>
</tr>
<tr>
<td>(ผัดผักเปรี้ยว) Stir-fried eggplant, tofu, red bell peppers, with garlic chili sauce and basil</td>
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</tr>
<tr>
<td>SPICY TOFU</td>
<td>15.95</td>
</tr>
<tr>
<td>(ผัดพริกเผา) Tofu stir-fried with garlic, Thai fresh chili, basil leaves, carrot, bamboo shoot, and red bell peppers in Thai traditional way</td>
<td></td>
</tr>
<tr>
<td>SPICY GREEN BEAN WITH FRIED TOFU</td>
<td>15.95</td>
</tr>
<tr>
<td>(ผัดพริกขี้เกียจ) Crispy tofu stir-fried with house made chili paste and green bean</td>
<td></td>
</tr>
<tr>
<td>VEGETARIAN PAD THAI</td>
<td>15.95</td>
</tr>
<tr>
<td>(ผัดไทยพืช) Traditional stir-fried Skinny rice noodles with tofu, egg, mixed vegetables, bean sprouts and crushed peanuts</td>
<td></td>
</tr>
<tr>
<td>VEGETARIAN YELLOW CURRY</td>
<td>17.95</td>
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<tr>
<td>(แกงแกงผัก) Mild yellow curry with potato, yellow onion, vegetables, and tofu</td>
<td></td>
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<tr>
<td>VEGETARIAN RED CURRY</td>
<td>17.95</td>
</tr>
<tr>
<td>(แกงเผ็ดผัก) Mild – medium spicy red curry with vegetables, tofu, Thai eggplant, bamboo shoot, red bell peppers and kaffir lime leaves</td>
<td></td>
</tr>
<tr>
<td>VEGETARIAN GREEN CURRY</td>
<td>17.95</td>
</tr>
<tr>
<td>(แกงเขียวหวานผัก) Medium spicy green curry with vegetables, tofu, Thai eggplant, bamboo shoot, red bell peppers and kaffir lime leaves</td>
<td></td>
</tr>
</tbody>
</table>
# HOUSE SPECIALS

## POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BASIL CHICKEN</strong>  газдо̀дóк</td>
<td>18.95</td>
</tr>
<tr>
<td>Ground chicken stir-fried with garlic, chili, basil leaves and red bell peppers in Thai traditional way</td>
<td></td>
</tr>
<tr>
<td><strong>BASIL CHICKEN LIVERS</strong>  แก่แพร่อกิ</td>
<td>18.95</td>
</tr>
<tr>
<td>Chicken liver, gizzard, heart stir-fried with garlic, chili, basil leaves and red bell peppers in Thai traditional way</td>
<td></td>
</tr>
<tr>
<td><strong>SWEET AND SOUR CHICKEN</strong>  ส้มแจ๊ส</td>
<td>18.95</td>
</tr>
<tr>
<td>Chicken stir-fried with sweet and sour sauce with cucumber, tomato, red bell peppers, green onion, yellow onion and pineapple</td>
<td></td>
</tr>
<tr>
<td><strong>BBQ CHICKEN</strong>  ไก่ย่าง</td>
<td>18.95</td>
</tr>
<tr>
<td>Marinated barbequed chicken thigh (bone-in), served with sweet and sour sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN SPINACH AND PEANUT SAUCE</strong>  ซองเฉียดผักโขม</td>
<td>18.95</td>
</tr>
<tr>
<td>Chicken with spinach and peanut sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CASHEW NUT CHICKEN</strong>  ไก่ฉี่มันแผ่นพ่น</td>
<td>18.95</td>
</tr>
<tr>
<td>Chicken stir-fried with yellow onion, green onion, carrot, and roasted cashew nuts</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN MIXED VEGETABLE</strong>  ไก่ผัดผักสด</td>
<td>18.95</td>
</tr>
<tr>
<td>Chicken stir-fried with fresh mixed vegetables; cabbage, broccoli, carrot and spinach in bean sauce</td>
<td></td>
</tr>
<tr>
<td><strong>GINGER CHICKEN</strong>  ไก่เจ้าเม็ด</td>
<td>18.95</td>
</tr>
<tr>
<td>Chicken stir-fried with fresh ginger, green onion, yellow onion, bell pepper, and black mushrooms</td>
<td></td>
</tr>
<tr>
<td><strong>CLASSIC CHILI PASTE CHICKEN</strong>  แก่ป่นผัดผัช</td>
<td>18.95</td>
</tr>
<tr>
<td>Full taste of house made chili paste, kaffir lime leaves, bell pepper, young peppercorns and galangal stir-fried with sliced chicken</td>
<td></td>
</tr>
<tr>
<td><strong>SPICY GREEN BEAN CHICKEN</strong>  ไก่กะเพรา</td>
<td>18.95</td>
</tr>
<tr>
<td>Chicken stir-fried with house made chili paste, bell pepper, and green bean</td>
<td></td>
</tr>
<tr>
<td><strong>FIVE SPICES DUCK</strong>  แก่ทุกสิ่ง</td>
<td>31.95</td>
</tr>
<tr>
<td>Five spices duck, de-boned and served on a bed of chinese broccoli with garlic. Served with vinegar and chili blended sauce.</td>
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</tbody>
</table>
# HOUSE SPECIALS

## PORK

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BASIL PORK</strong></td>
<td>18.95</td>
</tr>
<tr>
<td>Ground pork stir-fried with garlic, chili, basil leaves and red bell peppers in Thai traditional way</td>
<td></td>
</tr>
<tr>
<td><strong>SWEET AND SOUR PORK</strong></td>
<td>18.95</td>
</tr>
<tr>
<td>Pork stir-fried with sweet and sour sauce with cucumber, tomato, red bell peppers, green onion, yellow onion and pineapple</td>
<td></td>
</tr>
<tr>
<td><strong>GINGER PORK</strong></td>
<td>18.95</td>
</tr>
<tr>
<td>Pork stir-fried with fresh ginger, green onion, yellow onion, bell pepper, and black mushrooms</td>
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</tr>
<tr>
<td><strong>STEWED PORK LEG</strong></td>
<td>18.95</td>
</tr>
<tr>
<td>Well stewed pork leg in five spices soup, served with sides of green mustard, chinese broccoli, chili and vinegar sauce</td>
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</tr>
<tr>
<td><strong>GARLIC PORK</strong></td>
<td>18.95</td>
</tr>
<tr>
<td>Pork stir-fried with fresh garlic and white pepper powder in light soy sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CLASSIC CHILI PASTE PORK</strong></td>
<td>18.95</td>
</tr>
<tr>
<td>Full taste of house made chili paste, kaffir lime leaves, young peppercorns, bell pepper, and galangal stir-fried with pork</td>
<td></td>
</tr>
<tr>
<td><strong>SPICY GREEN BEAN PORK</strong></td>
<td>18.95</td>
</tr>
<tr>
<td>Pork stir-fried with house made chili paste, bell pepper, and green bean</td>
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<tr>
<td><strong>CRISPY PORK BELLY WITH BASIL</strong></td>
<td>20.95</td>
</tr>
<tr>
<td>A famous pork belly with crispy rind stir-fried with basil leaves, red bell peppers, garlic, and Thai fresh chili.</td>
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</tbody>
</table>
HOUSE SPECIALS

BEEF

GRILLED SIRLOIN BEEF  22.95
เนื้อย่าง
Top sirloin beef, tender, well-marbled and flavorful. Extremely delicious.

BASIL BEEF  20.95
กะเพราเนื้อ
Ground beef stir-fried with garlic, chili, basil leaves and red bell peppers in Thai traditional way

BEEF BROCCOLI  20.95
เนื้อพริกผักไก่
Beef stir-fried with broccoli in bean sauce

BEEF MIXED VEGETABLE  20.95
เนื้อผักพื้น
Beef stir-fried with fresh mixed vegetables; cabbage, broccoli, carrot and spinach in bean sauce

BEEF SPINACH AND PEANUT SAUCE  20.95
ไก่-ผักเนื้อ
Beef with spinach, served with peanut sauce

GINGER BEEF  20.95
เนื้อพริกผง
Beef stir-fried with fresh ginger, green and yellow onion, bell pepper, and black mushrooms

CLASSIC CHILI PASTE BEEF  20.95
เนื้อพริกไทย
Full taste of house made chili paste, kaffir lime leaves, young peppercorns, bell pepper, and galangal stir-fried with beef

SPICY GREEN BEAN BEEF  20.95
เนื้อพริกไทย
Beef stir-fried with house made chili paste, bell pepper, and green bean

SEAFOOD

BASIL SHRIMPS  20.95
กุ้งมะนาว
Shrimps stir-fried with garlic, chili, basil leaves and red bell peppers in Thai traditional way

CLAMS SWEET CHILI SAUCE  23.95
หม้อย่างพริกหวาน
Clams stir-fried with light sweet chili paste, red bell peppers, garlic and basil leaves

SWEET AND SOUR SHRIMPS  20.95
กุ้งน้ำหวาน
Shrimps stir-fried with sweet and sour sauce with cucumber, tomato, red bell peppers, green onion, yellow onion and pineapple

GARLIC SHRIMPS  20.95
กุ้งกระหรี่
Shrimps stir-fried with fresh garlic and white pepper powder in light soy sauce

RED CHUU CHEE CURRY SHRIMPS  20.95
น้ำยำชูช่๊ะ
Shrimps, topped with red chili coconut milk sauce and kaffir lime leaves

GINGER SHRIMPS  20.95
กุ้งพริก
Shrimps stir-fried with fresh ginger, green onion, yellow onion, bell pepper, and black mushrooms

SHRIMPS MIXED VEGETABLE  20.95
กุ้งผัก
Shrimps stir-fried with fresh mixed vegetables, cabbage, broccoli, carrot and spinach in bean sauce

GREEN CURRY SEAFOOD  22.95
กะหรี่น้ำเขียว
Seafood; shrimps, calamari and fish ball in medium spicy green curry with Thai eggplant, bamboo shoot, red bell peppers, basil, kaffir lime leaves

CLASSIC CHILI PASTE SHRIMP  20.95
กุ้งพริกไทย
Full taste of house made chili paste, kaffir lime leaves, young peppercorns, bell pepper, and galangal stir-fried with shrimps

SPICY GREEN BEAN SHRIMPS  20.95
กุ้งพริกไทย
Shrimps stir-fried with house made chili paste, bell pepper, and green bean

CLASSIC CHILI PASTE CALAMARI  20.95
ปลาทูพริกไทย
House made chili paste, kaffir lime leaves, young peppercorns, bell pepper, and galangal stir-fried with calamari

CHILI PASTE CATFISH FILLET  20.95
ปลาทูพริกไทย
Thai style stir-fried catfish (bone-in) with house made chili paste, kaffir lime leaves, young peppercorns
HOUSE SPECIALS

ORIGINAL THAI STYLE

CLAMS SWEET CHILI SAUCE
23.95
掂_allocation_price
Clams stir-fried with light sweet chili paste, red bell peppers, garlic and basil leaves

QUAIL CLASSIC CHILI PASTE
19.95
=lenama
Bone-in chunk quail stir-fried with a house made chili paste, young peppercorns, galingale and kaffir lime leaves

BOAR CLASSIC CHILI PASTE
19.95
ลำปำ
Boar stir-fried with a house made chili paste, young peppercorns, galingale and kaffir lime leaves

THAI EEL DRY CHILI PASTE
19.95
ปลาบึก
Spicy chili paste with Thai eel (bone-in) stir-fried with a house made chili paste, young peppercorns, galingale and kaffir lime leaves

STINKY BEAN SHRIMPS
20.95
กุ้งขิง
Shrimps stir-fried with sator (stinky-flat-oval and crunchy bean) in red house chili oil paste

BASIL FROG
19.95
ปลาเผา
Bone in chuck frog leg stir-fried young peppercorns, galingale, kaffir lime leaves, garlic and basil leaves

GREEN CURRY FISH CAKE
19.95
ปลาทqpผ.qก
Medium spicy green curry with fish cake, Thai eggplant, bamboo shoot, red bell peppers, kaffir lime leaves.

SHRIMPS TAMARIND SOUP
19.95
ปลาเผาตง
Shrimps and assorted vegetables in house made tamarind and dried chili soup. Spicy and sour.

FRIED EGG TAMARIND SOUP
19.95
ตง
Fried egg with acacia, shrimps in house made tamarind and dried chili soup. Spicy and sour.

THAI SPICY SHRIMP PASTE TRAY
26.95
ญเป็น
A set of fresh and steamed Thai vegetables; serve with spicy dipping shrimp paste and fried indian mackerels

STEAMED BASS WITH LEMONGRASS
39.95
ปลากระทา
The best item in the menu. A steamed fresh bass with chopped chili, crunchy lemongrass and fresh lime juice. Whole fish; bone in.

TROUT WITH MANGO SAUCE
28.95
ปลากระ
Fried quick marinated whole trout in fish sauce and light white pepper powder; served with mango sauce. Whole fish; bone in.

TILAPIA WITH BASIL SAUCE
28.95
ปลากระป๋า
Whole fried tilapia with house chili based sauce. Whole fish; bone in.
# HOUSE SPECIALS

## RICE PLATES

### STEWED PORK LEG  
**Rice Plate 16.95**  
**A La Carte 20.95**  

Stewed pork leg in five spices soup, served with sides of green mustard, Chinese broccoli, chilli and vinegar sauce.

### FRIED RICE  
**14.95**  

Fried rice with egg, tomatoes, green onion, yellow onion, cilantro and your choice(s) below:

- **Vegetable, Egg and Tofu**  
- **Chicken**  
- **Pork**  
- **Beef**  
- **Shrimps**  

### CRAB MEAT FRIED RICE  
**20.95**  

Fried rice with crab meat, egg, tomatoes, green onion, yellow onion and cilantro.

### PINEAPPLE FRIED RICE  
**16.95**  

Pineapple fried rice with egg, tomatoes, green onion, yellow onion, cilantro, raisins, cashew nut and your choice(s) below:

- **Vegetable, Egg and Tofu**  
- **Chicken**  
- **Pork**  
- **Beef**  
- **Calamari and Shrimps**  

### GARLIC RICE WITH STEAMED CHICKEN  
**16.95**  

Garlic and ginger rice with steamed chicken, served with medium spicy soybean paste sauce and clear soup.  
*As known as the Thai Classic “Kao Mun Gai”*

### GARLIC RICE WITH CRISPY CHICKEN  
**16.95**  

Garlic and ginger rice with crispy chicken, served with sweet chili sauce.

### CRISPY CHICKEN OVER FRIED RICE  
**16.95**  

Crispy chicken over fried rice, served with sweet chili sauce.

### FIVE SPICES DUCK  
**18.95**  
**Half Duck 31.95**  

Five spices duck, de-boned. Served with vinegar and chili blended sauce.

### STIR-FRY BASIL  
**14.95**  

Basil leaves, chili, garlic and red bell peppers in Thai traditional way. Serve with rice.

- **Tofu**  
- **Chicken**  
- **Pork**  
- **Beef**  
- **Shrimps**  
- **Seafood**
NOODLE SOUP

PORK TOM YUM NOODLE SOUP
15.95
ก๋วยเตี๋ยวต้มยำกุ้ง
Medium spicy and sour noodle soup with ground pork, pork meatballs, sliced fish cake, bean sprout, crushed peanuts, and rice noodle

CHICKEN NOODLE SOUP
13.95
ก๋วยเตี๋ยวไก่
Ground chicken, sliced chicken, bean sprout and rice noodle

DUCK NOODLE SOUP
16.95
ก๋วยเตี๋ยวเป็ด
Five spice duck in house special boiled soup, bean sprout, Chinese celery and rice noodle

THAI BOAT NOODLE SOUP PORK
15.95
ก๋วยเตี๋ยวเรือคุ้ย
Native Thai style herb and meat boiled soup, sliced pork, pork meatballs, bean sprout, Chinese celery and rice noodle

THAI BOAT NOODLE SOUP BEEF
15.95
ก๋วยเตี๋ยวเรือเนื้อ
Native Thai style herb and meat boiled soup, sliced beef, beef meatballs, bean sprout, Chinese celery and rice noodle

BEEF AND MEATBALL NOODLE SOUP
15.95
ก๋วยเตี๋ยวเนื้อและกลิ่น
Noodle soup with sliced beef, beef meatballs, bean sprout, Chinese celery and rice noodle

PORK AND FISH BALL NOODLE SOUP
15.95
ก๋วยเตี๋ยวหมูและปลา
Special house boiled soup with sliced pork, ground pork, sliced fish cake, fish ball and rice noodle

SQUARE RICE NOODLE SOUP - KUAY JUB
15.95
ก๋วยจั๊บไฟป่าไก่
Square rice noodle in Thai traditional broth and pork entrails, crispy pork belly and half boiled egg
Please select : five spice broth (brown) or clear broth

BEEF TENDON NOODLE SOUP
15.95
ก๋วยเตี๋ยวเนื้อวัตถุ
Well stewed beef tendon, meat ball and sliced beef in house special soup and vegetables

YEN TA FO NOODLE SOUP
15.95
ยันต้าโฟ
A medium spicy house made seasoned soybean cord sauce, calamari, shrimps, spinach, bean sprout and rice noodle

COMBINATION NOODLE SOUP
15.95
A combination noodle soup with sliced pork, ground pork, sliced fish cake, fish ball, calamari, shrimps, and rice noodle

COMBINATION NOODLE SOUP
SIDES

JASMINE STEAMED RICE 2.00
JASMINE STEAMED BROWN RICE 3.00
STICKY RICE 3.00
STEAMED RICE NOODLE 3.00
GARLIC AND GINGER RICE 4.50
PEANUT SAUCE 4.50
HOUSE GREEN SALAD 9.95
STEAMED BROCCOLI 6.95
STEAMED MIXED VEGETABLE 6.95
STEAMED MIXED VEGETABLE & TOFU 7.95
CUCUMBER SALAD 4.95
# DESSERTS

<table>
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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Sticky Rice with Mango (Seasonal)</td>
<td>12.00</td>
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<tr>
<td>Sticky Rice with Durian</td>
<td>12.00</td>
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<tr>
<td>Sweet Sticky Rice with Ice Cream*</td>
<td>10.00</td>
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<tr>
<td>Ice Cream*</td>
<td>8.00</td>
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<tr>
<td>Fried Banana with Ice Cream*</td>
<td>8.00</td>
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<tr>
<td>Fried Banana with Honey</td>
<td>7.00</td>
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*Choice of Vanilla, Strawberry, Toasted Almond, White Pistachio, Coffee

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# SOFT DRINKS

<table>
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<tr>
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<tbody>
<tr>
<td>Fresh Young Coconut in Shell</td>
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<tr>
<td>Sparkling Water</td>
<td>3.50</td>
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<tr>
<td>Thai Iced Tea</td>
<td>4.50</td>
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<tr>
<td>Thai Iced Coffee</td>
<td>4.50</td>
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<tr>
<td>Iced Jasmine Tea</td>
<td>2.00</td>
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<tr>
<td>Hot Jasmine Tea</td>
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<tr>
<td>Coke / Diet Coke / Sprite</td>
<td>4.00</td>
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# SAKE

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<tbody>
<tr>
<td>Ozeki Sake Dry</td>
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<tr>
<td>Filtered-chilled</td>
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<tr>
<td>Ozeki Karatamba Sake</td>
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<td>Filtered-chilled</td>
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<td>Hakushika Fresh &amp; Light Sake</td>
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<tr>
<td>Ozeki “Nigori Couldy Sake”</td>
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<td>Unfiltered-chilled</td>
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<td>Nigori “Sayuri” Sake</td>
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<td>Hana “Peach” Sake</td>
<td>16.00</td>
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<td>Filtered-chilled</td>
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<tr>
<td>Classic Junmai Sho Chiku Bai</td>
<td>13.00</td>
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<tr>
<td>Filtered-warmed</td>
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BEER

SINGHA 6.50
CHANG 6.50
HEINEKEN 6.50
SAPPORO 6.50
CORONA 6.50
FAT TIRE 6.50
GUINNESS 6.50
ANCHOR STEAM 6.50