

Taste of Thailand



1915 105

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 19.95

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 15.95

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









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



APPETIZERS

ALLENS	
FRIED ROLL UolÜE:nog Delicious traditional vegetable fried rolls, taro,	13.95
silver noodle, served with sweet chili sauce	
FRIED TOFU	11.95
เด้าคู้กอด Simple but delicious fried tofu, served with peanut on the sweet chili sauce	
THAI CURRY PUFF ก:หรีนั้น	15.95
That traditional puff appetizers with chicken and curry poserved with a cup of cucumber salad and peanut sauce	wder;
CRAB ROLL CAKE	19.95
หอยจ๊อ Crab meat, seasoned ground pork, water chestnut,	
Crab meat, seasoned ground pork, water chestriat,	

CHICKEN SATAY diG:Îri Grilled marinated chicken in skewers. Thai traditional way served with cucumber salad and peanut sauce

FISH CAKE 14,95 noquiudan Ground fish mixed with a house made red chill posts

Ground fish mixed with a house made red chili paste, served with chunk cucumber in sweet chili sauce and peanut on top

filled in bean curd sheet; served with sides of homemade plum sauce, sliced cucumber and tomato

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

GARLIC SPARERIBS	15.95
ns:ankunea	

Fried tender marinated pork spareribs, served with hot sauce











APPETIZERS



SUN-DRIED BEEF เนื้อกอดเดดเฉียว Fried sun-dried beef, served with chill and rice powder sauce



17.95 GRILLED MEATBALLS 13.95 ສູກຮັບປິ້ວ Grilled meatballs (pork or beef), topping by sweet chili sauce



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



15.95 GRILLED PORK SHOULDER "KOH MOO YANG" 16.95 ຄວາມຢ່ານ Smoky and tasty! A famous grilled slices pork shoulder, served with chili and rice powder sauce



GARLIC QUAIL 16.95 unnoans:ifieu



16.95 GARLIC FROG 16.95 ກມກວດກຣະເກີຍນ

Full flavor of garlic with perfection fried quail, served with hot sauce House special dish, fried frog with a rich flavor of garlic, served with hot sauce

SOUPS

THAI COCONUT SOUP 16.95 **PORK LIVER SOUP** 16.95

ต้มข่า

Milky and silky coconut soup, mushroom, lemongrass, kaffir lime leaves, lime juice

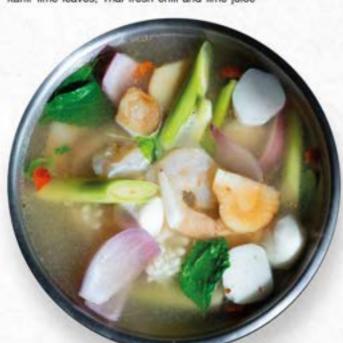
Please select; (add \$1) Chicken or Shrimps (add \$2)

HOT AND SOUR THAI TOM YUM SOUP 17.95 ด้มย่ากุ้ง

Medium spicy traditional hot sour soup with Shrimps, cooking cream, mushroom, lemongrass, kaffir lime leaves and lime juice

SEAFOOD POH - TAK SOUP 17.95

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



SEAFOOD POH - TAK SOUP



HOT AND SOUR THAI TOM YUM SOUP

ตับเครื่องใน(ตือฮวน)

House special broth with pork entrails, preserved green mustard; served with house secret chili, garlic and vinegar sauce

SPARERIBS SOUP 17.95

ตับแซ่บกระดูกหม

Spicy and sour soup with well stewed Pork Spareribs, chili, rice powder and lime juice



SPARERIBS SOUP



THAI COCONUT SOUP

SALADS

0,,12,,50		
PAPAYA SALAD RAW CRAB*	16.95	
ส้มด่าปู		
Shredded green papaya salad with chill, tomatoes, lime-based salad dressing and raw blue Crab		PAPAYA SALAD
PAPAYA SALAD GRILLED SHRIMPS สัมตำกุ้งย่าง	16.95	GRILLED SHRIMPS SALAD
Shredded green papaya salad with chili, tomatoes, peanut, lime-based salad dressing and grilled Shrimps		
PAPAYA SALAD SALTED DUCK EGG สัมดำไข่เค็ม	16.95	
Shredded green papaya salad with chili, tomatoes, peanut, lime-based salad dressing and Salted Duck Egg		
PLAIN PAPAYA SALAD	13.95	GRILLED SHRIMES SALAD SILVER MOODLE SALAD
Plain papaya salad with chili, tomatoes, peanut, lime-based salad dressing. No meat.		GRILLED PORK SALAD หมูน้ำตก
		Grilled sliced pork mixed in lime-based dressing with rice powder, chili powder, cilantro, shallot, fresh basil leaves
HOUSE GREEN SALAD สลัดเขก	9.95	rice powder, crisi powder, citaritio, sitariot, tresit basil leaves
		LARB PORK SALAD
Fresh mixed greens, tomato, cucumber, bell pepper, and topping by fried tofu and Thai salad dressing		ลาบหม
		Minced pork with lime-based salad dressing, chill powder,
RAW SHRIMPS SALAD*	16.95	rice powder, cilantro, and shallot
กังแช่น้ำปลา		
Fresh raw shrimps with chili and lemon grass with lime-based salad dressing, served with sliced garlic and mir	nt leaves	tarb chicken salad anulri
		Minced Chicken with lime-based salad dressing, chili powder,
GRILLED SHRIMPS SALAD พล่ากัง	16.95	rice powder, cilantro, and shallot
Grilled shrimps with chili, cilantro, shallot, lemongrass, sweet chili paste, fresh Thai chili mixed in lime-based dress	sing	DUCK SALAD ลาบเปิดย่าง
SEAFOOD SALAD	16.95	A very popular Lers Ros Duck Salad. Chunk of roasted duck mixed with rice powder, chili powder, cilantro and shallot mixed in lime- based salad dressing
UILINI		

ย่าทะเล

Seafood; shrimps, calamari and fish ball mixed in fresh lime based dressing with cilantro, shallot, fresh Thai chili and celery leaves

CALAMARI SALAD

16.95

ย่าปลาหมึก

Quick broiled calamari mixed in fresh lime-based dressing with cilantro, shallot, fresh Thai chili and celery leaves

SILVER NOODLE SALAD

14.95

ย่าวันเส้น

Silver noodles, ground pork, tiny sun-dried shrimp, peanut with fresh Thai chill mixed in lime-based salad dressing

GRILLED PORK SHOULDER SALAD

16.95

ยำคอหมูย่าง

Grilled quick marinated pork shoulder, basil leaves, shallot, cilantro, chili powder and rice powder in lime-based salad dressing

GRILLED BEEF SALAD

16.95

เนื้อน้ำตก

Grilled sliced beef mixed in lime-based dressing with rice powder, chili powder, cilantro, shallot, fresh basil leaves

 Consuming raw food may increase your risk of foodborne illness



CRISPY FLAKED - CATFISH SALAD

Cooked and fried mince catfish with chili and plenty of

garden vegetables, serve with cup of lime-based dressing



15.95

15.95

15.95

18.95

21.95

DUCK SALAD

ย่าปลาดูกฟู

and Thai fresh chili

GRILLED PORK SHOULDER SALAD

LARB SALAD

PAN FRIED NOODLES

PAD KEE MOW

16.95

พัดขี้เมา

Spicy pan-fried flat noodle with basil, bell peppers, bean sprout, vellow prior

Please select; vegetarian, chicken, pork, beef (add \$2), shrimps (add \$3) or seafood (add \$4)

PAD SEE-EW

16.95

พัดธีชื่อ

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

พัดไทย

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

พัดไทยกัง

Traditional Thai style pan-fried skinny rice noodle, egg, tofu, bean sprout, peanut, and shrimps





CRAB PAD THAI

18.95

พัดไทยป

Traditional Thai style pan-fried skinny rice noodle, egg, tofu, bean sprout, peanut, and crab meat

GRAVY NOODLE

16.95

ราดหน้ายอดพัก หมูหมัก

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

PAN-FRIED SILVER NOODLE

17.95

พัดวุ้นเส้น

Silver noodles stir-fried with shrimps, egg and napa cabbage, carrot, and tomatoes



COCONUT MILK CURRIES

YELLOW CURRY 18.95 GREEN CURRY 18.95

แกงก:หรื

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

RED CURRY 18.95

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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

20.95

แดงเปิดย่าง

แกงเขียวหวาน

Red curry with roasted duck, bamboo shoots, red bell peppers, tomatoes, basil, and chunk pineapples

Medium spicy green curry with thai eggplant, bamboo shoot,

Please select; chicken, pork, beef (add \$1) or shrimps (add \$2)

red bell peppers, basil, and kaffir lime leaves







RED CURRY



YELLOW CURRY

VEGETARIAN

VEGETARIAN SOUPS AND SALADS

VEGETARIAN COCONUT SOUP 16.95

ตับข่าพัก

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 15.95

ตัมย่าพัก

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 11.95

ย่าวันเส้นพัก

Silver noodles salad with vegetables, tofu, chili, peanut in lime-based dressing. Medium spicy.

LARB TOFU SALAD 11.95

ลาบเด้าหู้

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

PLAIN PAPAYA SALAD 13.95

สับต่า

Plain shredded green papaya salad with chili, tomatoes and peanut, lime-based salad dressing. Medium spicy.



HOUSE GREEN SALAD

สลัดแขก

Fresh mixed greens, tomato, cucumber and topping by fried tofu and <u>peanut</u> salad dressing

9.95

VEGETARIAN

VEGETARIAN MAIN DISHES

STIR-FRY MIXED VEGETABLE AND TOFU	15.95
พัดพักรวม	

Stir-fried mixed vegetables and tofu in bean sauce

STIR-FRY BROCCOLI 13.95

พัดบล็อคโคลี่ Stir-fried broccoli in bean sauce

STIR-FRY SPINACH 13.95

พัดพักโขม Stir-fried spinach in bean sauce

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GINGER TOFU 14.95

Wัดเด้าหู้ข้อสัด Tofu stir-fried fresh ginger, green onion, red bell peppers and black mushrooms with bean sauce

SWEET AND SOUR TOFU 14.95

เต้าผู้ปรี่ยวหวาน

Tofu stir-fried with sweet and sour sauce with cucumber, tomato, red bell peppers, green onion, yellow onion, and pineapple

CASHEW NUT TOFU 14.95

เต้าหู้หิมพานต์

Tofu stir-fried with yellow onion and roasted cashew nuts

VEGETABLE & TOFU PEANUT SAUCE 14.95

พระราบพัก

Mixed vegetables and tofu topped with peanut sauce

EGGPLANT TOFU 15.95

เต้าหู้พัดมะเชื่อ

Stir-fried eggplant, tofu, red bell peppers, with garlic chili sauce and basil













SPICY TOFU 15.95

กะเพราเด้าห้

Tofu stir-fried with garlic, Thai fresh chill, basil leaves, carrot, bamboo shoot, and red bell peppers in Thai traditional way

SPICY GREEN BEAN WITH FRIED TOFU 15.95

เต้าหู้พริกขิง

Crispy tofu stir-fried with house made chili paste and green bean

VEGETARIAN PAD THAI 15.95

พัดใทยพัก

Traditional stir-fried Skinny rice noodles with tofu, egg, mixed vegetables, bean sprouts and crushed peanuts

VEGETARIAN YELLOW CURRY 17.95

แกงก:หรีพัก

Mild yellow curry with potato, yellow onion, vegetables, and tofu

VEGETARIAN RED CURRY 17.95

แกงแดงพัก

Mild - medium spicy red curry with vegetables, tofu, Thai eggplant, bamboo shoot, red bell peppers and kaffir lime leaves

VEGETARIAN GREEN CURRY 17.95

แกงเขียวหวานพัก

Medium spicy green curry with vegetables, tofu, Thai eggplant, bamboo shoot, red bell peppers and kaffir lime leaves

POULTRY

FOOLIKI	
BASIL CHICKEN	18.95
Ground chicken stir-fried with garlic, chili, basil leaves and red bell peppers in Thai traditional way	
BASIL CHICKEN LIVERS ก:เพราเครื่องในใก่	18.95
Chicken liver, gizzard, heart stir-fried with garlic, chili, basil leaves and red bell peppers in Thai traditional way	
SWEET AND SOUR CHICKEN ไก่เปลี่ยวหวาน	18.95
Chicken stir-fried with sweet and sour sauce with cucumber, tomato, red bell peppers, green onion, yellow onion and pineapple	
BBQ CHICKEN	18.95
Marinated barbequed chicken thigh (bone-in), served with sweet and sour sauce	
CHICKEN SPINACH AND PEANUT SAUCE ws:snulni	18.95
Chicken with spinach and peanut sauce	
CASHEW NUT CHICKEN ใก่พัฒนะม่วงหิมพานต์	18.95
Chicken stir-fried with yellow onion, green onion, carrot, and roasted cashew nuts	
CHICKEN MIXED VEGETABLE	18.95
Chicken stir-fried with fresh mixed vegetables; cabbage, broccoli, carrot and spinach in bean sauce	
GINGER CHICKEN Īriwiolio	18.95
Chicken stir-fried with fresh ginger, green onion, yellow onion, bell pepper, and black mushrooms	
CLASSIC CHILI PASTE CHICKEN Īriwāriwa	18.95
Full taste of house made chili paste, kaffir lime leaves, bell pepper, young peppercorns and galingale stir-fried with sliced chicken	
SPICY GREEN BEAN CHICKEN ไก่พรักขิง	18.95
Chicken stir-fried with house made chili paste, bell pepper, and green bean	
FIVE SPICES DUCK	31.95

เปิดพะโล้

Five spices duck, de-boned and served on a bed of chinese broccoli with garlic. Served with vinegar and chili blended sauce.







PORK

BASIL PORK

18.95

ก:IWSาหม

Ground pork stir-fried with garlic, chili, basil leaves and red bell peppers in Thai traditional way

SWEET AND SOUR PORK

18.95

หมูเปรี้ยวหวาน

Pork stir-fried with sweet and sour sauce with cucumber, tomato, red bell peppers, green onion, yellow onion and pineapple

GINGER PORK

18.95

หมูพัดข้อ

Pork stir-fried with fresh ginger, green onion, yellow onion, bell pepper, and black mushrooms

STEWED PORK LEG

18.95

เกหม

Well stewed pork leg in five spices soup, served with sides of green mustard, chinese broccoli, chili and vinegar sauce

GARLIC PORK

18.95

หมูกระเทียม

Pork stir-fried with fresh garlic and white pepper powder in light soy sauce

CLASSIC CHILI PASTE PORK

18.95

หมูพัดเพ็ด

Full taste of house made chili paste, kaffir lime leaves, young peppercorns, bell pepper, and galingale stir-fried with pork

SPICY GREEN BEAN PORK

18.95

หมูพริกขิง

Pork stir-fried with house made chili paste, bell pepper, and green bean

CRISPY PORK BELLY WITH BASIL

20.95

พัดก:เพราหมูกรอบ

A famous pork belly with crispy rind stir-fried with basil leaves, red bell peppers, garlic, and Thai fresh chili.











BEEF

GRILLED SIRLOIN BEEF 22.95

Top sirloin beef, tender, well-marbled and flavorful. Extremely delicious.

BASIL BEEF 20.95 n:iwsniūo

Ground beef stir-fried with garlic, chill, basil leaves and red bell peppers in Thai traditional way

BEEF BROCCOLI 20.95 เนื้อพัดบล็อกโคลี่

Beef stir-fried with broccoli in bean sauce

BEEF MIXED VEGETABLE 20.95

เนื้อพัดพัก

Beef stir-fried with fresh mixed vegetables; cabbage, broccoli, carrot and spinach in bean sauce

BEEF SPINACH AND PEANUT SAUCE 20.95

ws:sามเนื้อ

Beef with spinach, served with peanut sauce

GINGER BEEF 20.95

เนื้อพัดขึง

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

CLASSIC CHILI PASTE BEEF 20.95

เนื้อพัดพริก

Full taste of house made chili paste, kaffir lime leaves, young peppercorns, bell pepper, and galingale stir-fried with beef

SPICY GREEN BEAN BEEF 20.95

เนื้อพริกขิง

Beef stir-fried with house made chili paste, bell pepper, and green bean



SEAFOOD

BASIL SHRIMPS 20.95

กังก:เพรา

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

CLAMS SWEET CHILI SAUCE 23.95

หอยสายพัดพริกเพา

Clams stir-fried with light sweet chili paste, red bell peppers, garlic and basil leaves

SWEET AND SOUR SHRIMPS 20.95

ทุ้งเปรี่ยวหวาน

Shrimps stir-fried with sweet and sour sauce with cucumber, tomato, red bell peppers, green onion, yellow onion and pineapple

GARLIC SHRIMPS 20.95

กังกระเทียม

Shrimps stir-fried with fresh garlic and white pepper powder in light soy sauce

RED CHUU CHEE CURRY SHRIMPS 20.95

gano

Shrimps, topped with red chili coconut milk sauce and kaffir lime leaves

GINGER SHRIMPS 20.95

ญังพัดขึ้ง

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

SHRIMPS MIXED VEGETABLE 20.95

กังพัดพัก

Shrimps stir-fried with fresh mixed vegetables, cabbage, broccoli, carrot and spinach in bean sauce

GREEN CURRY SEAFOOD 22.95

แทงเขียวหวานท:เล

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

ทุ้งพัดเพ็ด

Full taste of house made chili paste, kaffir lime leaves, young peppercorns, bell pepper, and galingale stir-fried with shrimps

SPICY GREEN BEAN SHRIMPS 20.95

กังพรักขิง

Shrimps stir-fried with house made chili paste, bell pepper, and green bean

CLASSIC CHILI PASTE CALAMARI 20.95

ปลาหมีกพัดเพ็ด

House made chili paste, kaffir lime leaves, young peppercorns, bell pepper, and galingale stir-fried with calamari

CHILI PASTE CATFISH FILLET 20.95

ปลาดกพัดเพ็ด

Thai style stir-fried catfish (bone-in) with house made chili paste, kaffir lime leaves, young peppercorns

ORIGINAL THAI STYLE

CLAMS SWEET CHILI SAUCE หอยลายพัฒพริกเพา	23.95

Clams stir-fried with light sweet chili paste, red bell peppers,garlic and basil leaves

QUAIL CLASSIC CHILI PASTE 19.95

Bone-in chunk quail stir-fried with a house made chili paste, young peppercoms, galingale and kaffir lime leaves

BOAR CLASSIC CHILI PASTE 19.95

พัดเพ็ดหมูป่า

Boar stir-fried with a house made chili paste, young peppercoms, galingale and kaffir lime leaves

THAI EEL DRY CHILI PASTE 19.95

พัดเพ็ดปลาใหล

Spicy chili paste with Thai eel (bone-in) stir-fried with a house made chili paste, young peppercoms, galingale and kaffir lime leaves

STINKY BEAN SHRIMPS

ก้งพัดส:ตอ

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

BASIL FROG

พัดกะเพรากบ

Bone in chuck frog leg stir-fried young peppercorns, galingale, kaffir lime leaves, gartic and basil leaves

GREEN CURRY FISH CAKE

แกงเขียวหวานลูกชิ้นปลากราย

Medium spicy green curry with fish cake, Thai eggplant, bamboo shoot, red bell peppers, kaffir lime leaves.









19.95 SHRIMPS TAMARIND SOUP

แกงส้มกุ้งพัทธวม

Shrimps and assorted vegetables in house made tamarind and dried chili soup. Spicy and sour,

FRIED EGG TAMARIND SOUP	19.95
A. C.	

19.95

แกงสัมชะอมใช่ทอด

Fried egg with acacia, shrimps in house made tamarind and dried chili soup. Spicy and sour.

THAI SPICY SHRIMP PASTE TRAY 26.95

น้ำพริกก:ปั

A set of fresh and steamed Thai vegetables; serve with spicy dipping shrimp paste and fried indian mackerels

STEAMED BASS WITH LEMONGRASS 39.95

ปลาก:พงนึ่งมะนาว

The best item in the menu. A steamed fresh bass with chopped chili, crunch lemongrass and fresh lime juice. Whole fish; bone in.

TROUT WITH MANGO SAUCE 28.95

ปลาเทราท์ทอดน้ำปลา

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

ปลาธาดพริก

Whole fried tilapia with house chili based sauce. Whole fish; bone in.

RICE PLATES

STEWED PORK LEG

บาหม

Rice Plate 16.95 A La Carte 20.95

16.95

Well stewed pork leg in five spices soup, served with sides of green mustard, chinese broccoli, chili and vinegar sauce

FRIED RICE

ข้าวพัด

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

Vegetable, Egg and Tofu	14.95
Chicken	16.95
Pork	16.95
Beef	18.95
Shrimps	18.95
CDAR MEAT EDIED DICE	20.95

CRAB MEAT FRIED RICE

ข้าวพัดป

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

PINEAPPLE FRIED RICE

ข้าวพัดสับป:รด

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

Vegetable, Egg and Tofu	16.95
Chicken	19.95
Pork	19.95
Beef	21.95
Calamari and Shrimps	23.95

GARLIC RICE WITH STEAMED CHICKEN

ข้าวมันใก่

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 RICE WITH CRISPY CHICKEN	16.95

ข้าวมันไก่ทอด

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

CRISPY CHICKEN OVER FRIED RICE 16.95

ข้าวพัดไก่ทอด

Crispy chicken over fried rice, served with sweet chili sauce

FIVE SPICES DUCK	Rice Plate 18.95
ข้าวหน้าเป็ด	Half Duck 31.95

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

STIR-FRY BASIL

ข้าวพัดกะเพรา

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

14.95
16.95
16.95
18.95
18.95
19.95







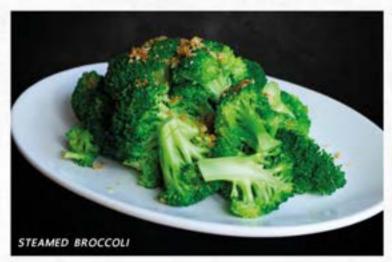


NOODLE SOUP

PORK TOM YUM NOODLE SOUP ก๋วยเตี๋ยวตับยำหมู Medium spicy and sour noodle soup with ground pork, pork meatballs, sliced fish cake, bean sprout, <u>crush peanut</u> , and rice noodle	15.95
CHICKEN NOODLE SOUP ก๋วยเตี๋ยวไก๋ Ground chicken, sliced chicken, bean sprout and rice noodle	13.95
DUCK NOODLE SOUP ก๋วยเดี๋ยวเปิดตุ๋น Five spice duck in house special boiled soup, bean sprout, chinese celery and rice noodle	16.95
THAI BOAT NOODLE SOUP PORK ก๋วยเตี๋ยวเรือหมู Native Thai style herb and meat boiled soup, sliced pork, pork meatballs, bean sprout, chinese celery and rice noodle	15.95
THAI BOAT NOODLE SOUP BEEF ก๋วยเตี๋ยวเรือเนื้อ Native Thai style herb and meat boiled soup, sliced beef, beef meatballs, bean sprout, chinese celery and rice noodle	15.95
BEEF AND MEATBALL NOODLE SOUP ก๋วยเตี๋ยวสูกษึ้นเนื้อสด Noodle soup with sliced beef, beef meatballs, bean sprout, chinese celery and rice noodle	15.95
PORK AND FISH BALL NOODLE SOUP ก๋วยเตี๋ยวหมูลูกชิ้นปลา Special house boiled soup with sliced pork, ground pork, sliced fish cake, fish ball and rice noodle	15.95
SQUARE RICE NOODLE SOUP - KUAY JUB ก๋วยจี๊บน้ำขัน/ใต้ 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	15.95
BEEF TENDON NOODLE SOUP ก๋วยเดี๋ยวเอ็นตุ๋น Well stewed beef tendon, meat ball and sliced beef in house special soup and vegetables	15.95
YEN TA FO NOODLE SOUP ເຢິນຕາໂฟ A medium spicy house made seasoned soybean cord sauce, calamari, shrimps, spinach, bean sprout and rice noodle	15.95
COMBINATION NOODLE SOUP ก๋วยเตี๋ยวรวม A combination noodle soup with sliced pork, ground pork, sliced fish cake, fish ball, calamari, shrimps, and rice noodle	15.95



COMBINATION NOODLE SOUP





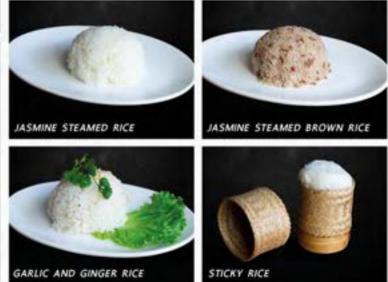


SIDES

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

STICKY RICE WITH MANGO (SEASONAL)	12.00
STICKY RICE WITH DURIAN	12.00
SWEET STICKY RICE WITH ICE CREAM*	10.00
ICE CREAM*	8.00
FRIED BANANA WITH ICE CREAM*	8.00
FRIED BANANA WITH HONEY	7.00

* CHOICE OF VANILLA, STRAWBERRY, TOASTED ALMOND, WHITE PISTACHIO, COFFEE

SOFT DRINKS

FRESH YOUNG COCONUT IN SHELL	8.50
SPARKING WATER	3.50
THAI ICED TEA	4.50
THAI ICED COFFEE	4.50
ICED JASMINE TEA	2.00
HOT JASMINE TEA	2.00
COKE / DIET COKE / SPRITE	4.00

SAKE

OZEKI SAKE DRY Filtered-chilled	10.00
OZEKI KARATAMBA SAKE Filtered-chilled	16.00
HAKUSHIKA FRESH&LIGHT SAKE Filtered-chilled	10.00
OZEKI "NIGORI COULDY SAKE" Unfiltered-chilled	16.00
NIGORI "SAYURI" SAKE Unfiltered-chilled	16.00
HANA "PEACH" SAKE Filtered-chilled	16.00
CLASSIC JUNMAI SHO CHIKU BAI Filtered-warmed	13.00







BEER



SINGHA 6.50



CHANG 6.50



HEINEKEN 6.50



SAPPORO 6.50



6.50



FAT TIRE 6.50



GUINNESS 6.50



ANCHOR STEAM 6.50

