

DINNER

APPETIZERS

Spring Rolls (VG)

A delicate combination of vegetables and spices, rolled in a light wonton wrapper. Deep-fried and served with plum dipping sauce. \$10

Fresh Rolls (VG, GS, LC)

Two fresh rolls made with mint, bean sprouts, green leaf lettuce and shredded carrots - wrapped in rice paper. Served with hoisin sauce for dipping. Choice of prawns or tofu \$9

Mieng Kahm (GS, LC)

Toasted coconut, house roasted peanuts, fresh limes, red onion, Thai chili, fresh ginger, dried baby shrimp and plum sugar sauce. Served with Cha-Plu leaves for wrapping. Great for sharing! \$14

Giew Tod (LC)

Fresh Red rock crab leg and claw meat and cream cheese in a wonton wrapper. Deep-fried and served with sweet sriracha sauce. \$10

Chicken or Prawns Satay (LC & LC,GS)

Choice of barbecued chicken or prawns marinated in coconut milk and a mixture of Thai spices. Served with our famous peanut sauce and cucumber salad.

Chicken 4 skewers (LC) \$10, Prawns 8 pieces (GS, LC) \$13

Calamari Rings

Deep-fried and served with sweet sriracha sauce. \$10

Angel Prawns

Prawns wrapped in egg noodles and deep-fried to golden brown. Served with a sweet sriracha sauce. \$12

Pacific Place Platter (LC)

Barbecued scallops, jumbo prawns, chicken satay and golden vegetables served with sweet chili sauce and peanut sauce. \$18

Crispy Garlic Wings

Jumbo sized chicken wings marinated with fresh garlic and spices. Deep fried until golden brown and served with sweet chili sauce dipping sauce. \$12

Chicken Lettuce Wrap (LC)

Stir fried ground chicken breast, oyster mushrooms and fresh ground ginger. Served with lettuce for wrapping. \$12

Golden Vegetable (VG)

Lightly battered onions, carrots, eggplant, green beans, broccoli, mushrooms and sweet potatoes. Deep-fried and served with sweet sriracha sauce. \$11

Fried Tofu (VG, GS, LC)

Firm Tofu deep-fried to a golden brown. Served with sweet chili sauce. \$8

SOUP

Tom Yum (VG,GS,LC)

A traditional hot & sour Thai style clear soup simmered with mushrooms, lemongrass, lime leaves and cilantro. .

Chicken, Tofu or Vegetables \$6/\$11

Prawns \$8/\$15, Seafood Combo \$9/\$17

Tom Kha (VG,GS,LC)

A traditional hot & sour soup simmered with coconut milk, galangal, mushroom, lemongrass, lime leaves and cilantro.

Chicken, Tofu or Vegetables \$7/\$12

Prawns \$9/\$16, Seafood Combo \$10/\$18

DINNER

SALADS

Som Tum (GS, LC)

Shredded green papaya & carrot with dried baby shrimp, Thai chili, cherry tomatoes, green beans and roasted peanuts in lime sauce. \$13

Thai Ginger Garden Salad (VG, GS, LC)

Seasonal mixed green vegetables including cucumber, onion and tomato. Served with ginger dressing. \$10

Yum Woon Sen Talay (GS)

Bean thread noodle in a spicy lime sauce, chopped chicken breast, calamari, prawns, scallop, mussel, onion, tomato, cilantro and roasted peanuts. \$20

Larb Gai (GS, LC)

Chopped chicken breast cooked in lime dressing, red onion, green onion, cilantro and mint. Served with fresh cabbage wedges as edible spoon. \$13

Beef Salad (GS, LC)

Charbroiled beef with cucumber, red onion, tomato, cilantro in a spicy lime sauce. Tastes great with a Singha Beer. \$15

Trout Salad (LC)

A boneless deep-fried trout, topped with fresh shredded cabbage, carrots, red onion, fresh ginger, lime sauce, green mango, cilantro and fresh house roasted peanuts. \$16

NOODLES- Soup & Salad

Chicken, Pork, Tofu or Vegetables . \$13

Beef \$15, Prawns \$17, Seafood Combo \$19

Ba Mee Hang (Egg Noodle Salad)

Steamed egg noodles with garlic sauce, ground peanuts, bean sprouts, spinach, green onion and cilantro.

Ba Mee Naam (Egg Noodle Soup)

Steamed egg noodles in a clear broth with bean sprouts, green onion and cilantro.

Guay Tiew Naam (Rice Noodle Soup) (VG)

Steamed fresh wide rice noodles in clear broth, bean sprouts, green onions and cilantro. (Vegan order no fish sauce)

Tofu Soup (VG)

Rice bean thread noodle, Napa cabbage, spinach, celery, onion and soft tofu in a clear broth. Available with tofu only.

STIR-FRIED NOODLES

Chicken, Pork, Tofu or Vegetables \$14

Beef \$16, Prawns \$18, Seafood Combo \$20

Phad Thai Winner - Bite of Seattle “Best Bite” (GS)

The most famous Thai dish. Stir-fried thin rice noodles with egg, bean sprouts, onion and fresh roasted ground peanuts in tamarind sauce and served with fresh-cut lime.

Phad See Jew

Fresh wide rice noodles stir-fried in black soy sauce with egg, broccoli and Chinese broccoli.

Phad Kee Mao

Stir-fried fresh wide rice noodles in house made roasted chili sauce with egg, sweet basil, tomato, broccoli, bell pepper and onion.

Phad Woon Sen

Stir-fried bean thread noodles with egg, Napa cabbage, celery, mushrooms, onion, baby corn, carrots, spinach, bell peppers and tomato in garlic sauce.

Radh Nah

Stir-fried fresh wide rice noodles, broccoli and Chinese broccoli in a brown soy bean gravy. The most commonly ordered dish in Thailand.

DINNER

SPECIALTIES

Chicken, Pork, Tofu or Vegetables \$14

Beef \$16, Prawns \$18, Seafood Combo \$20

Phad Prik Khing (LC)

Stir-fried green beans, shitake mushrooms, white mushrooms, baby corn, bell peppers, sweet basil, carrot, onion and house made roasted chili sauce.

Phad Thua (Spicy Green beans) (VG, LC)

Green beans flash fried then stir-fried in our house roasted chili sauce with red bell peppers and Thai basil.

Swimming Rama (VG, GS)

Wok Seared fresh spinach topped with our homemade creamy peanut sauce.

Cashew Chicken (LC)

Chicken, fresh house roasted cashew nuts, bell pepper, onion, celery and carrots stir-fried in roasted chili sauce. . Available with all protein options.

Sweet & Sour (VG, LC)

Stir-fried onion, cucumber, tomato, pineapple and bell pepper in tangy sweet & sour sauce

Phad Bai Kaplau (LC)

Stir-fried bell pepper, mushrooms, onion and sweet basil in garlic sauce

Phad Pak (LC)

Snow peas, carrot, white mushroom, shiitake mushroom, celery, Napa cabbage and baby corn stir-fried in oyster sauce.

Thai Ginger Special (LC)

Stir-fried fresh ginger, onion, shiitake mushrooms, white mushrooms, celery, bell pepper and oyster sauce.

Rama Jay (VG, GS)

Steamed mixed vegetables topped with our house made creamy peanut sauce.

Spicy Eggplant (VG, LC)

Chinese eggplant stir fried in our house made chili sauce with bell Peppers and sweet basil.

Fried Rice (\$1 extra for brown rice)

Stir-fried steamed jasmine white rice with broccoli, onion, tomatoes and egg.

Yellow Curry Fried Rice (\$1 extra for brown rice)

Stir-fried steamed jasmine white rice with yellow curry, pineapple, carrots, cabbage, onion, celery and egg

CURRIES

Curries are served with choice of Thai jasmine white rice or brown rice

Chicken, Pork, Tofu or Vegetables \$16

Beef \$18, Prawns \$20, Seafood Combo \$22

Red Curry (GS, LC)

Red curry cooked with coconut milk, bamboo shoots, sweet basil and bell pepper.

Green Curry (GS, LC)

Green curry cooked with coconut milk, eggplant, bell peppers and sweet basil.

Panang Curry (GS, LC)

Panang curry cooked with coconut milk, bell pepper and sweet basil.

Mussamun Curry (GS, LC)

Mussamun curry cooked with coconut milk, onion, potatoes and fresh house made roasted peanuts.

Yellow Curry (VG, GS, LC)

Mild yellow curry cooked with coconut milk, tomato, onions, carrots and potatoes.

DINNER

SIGNATURE DISHES

Signature dishes are served with choice of Thai jasmine white rice or brown rice.

Crab Fried Rice - (Red Rock Crab Leg & Claw meat only)

Our famous stir-fried steamed white jasmine rice with fresh crab meat, snow peas, onions, tomatoes and egg. Perfect with a squeeze of lime! \$21

Salmon Curry (GS, LC)

Wild caught Alaskan coho salmon in panang curry cooked with coconut milk, bell pepper and sweet basil. \$20

Halibut Cheeks (GS, LC)

Steamed halibut cheeks in a spicy panang curry sauce with green beans and sweet Basil. \$21

Wok Fried Seafood (LC)

Stir-fried Red Rock Crab leg and claw meat, scallops calamari, prawns and mussel with egg onions celery and bell peppers in yellow curry sauce. \$22

Pumpkin Curry with Prawns (GS, LC)

Prawns and kabocha squash in spicy panang curry with sweet basil and bell peppers. \$20

Ginger Prawns or Ginger Scallops

Battered prawns or Scallops and seasonal vegetables deep fried to perfection then topped with special tamarind sauce and sprinkled with fried ginger and basil.

(Prawns \$18 / Scallops \$22)

Phad Talay (LC)

Stir-fried combination of prawns, mussels, scallops, calamari, green beans, bell peppers, baby corn, shiitake mushroom, white mushroom, onion and sweet basil in house made roasted chili sauce. \$20

Garlic Prawns (LC)

Sautéed prawns with fresh garlic, black pepper and cilantro. Served on a bed of steamed broccoli. \$18

Pla Lard Prik

Whole boneless trout deep-fried to a golden brown. Topped with our spicy tamarind sauce, mushrooms, bell peppers and sweet basil. \$16

BARBECUE

Tiger Tearless (LC)

Grilled New York Steak marinated Thai-styled. Served with spicy- lime chili dipping sauce and sticky rice. \$20

Grilled Wild Salmon (GS, LC & LC)

Barbecued filet of wild caught Alaskan coho salmon served with fresh grilled broccoli, asparagus, cauliflower and carrots Served with ginger sauce and choice of white or brown jasmine rice. \$20 (GS) with sweet chili sauce

Moo Yahng (LC)

Grilled pork tenderloin marinated Thai-style. Served with our spicy chili-lime dipping sauce and sticky rice. \$17

Gai Yahng (LC)

Barbecue half chicken marinated with turmeric seasoning and fresh garlic. Served with sweet chili dipping sauce and sticky rice. \$17

Talay Paow (GS, LC)

Combination of grilled seafood: jumbo prawns, scallops, calamari and mussels. Served with fresh Thai chili-lime sauce. \$20

Phak Yahng (GS, LC)

Barbecue vegetables, asparagus (in season), green beans, eggplant, bell peppers, mushrooms, broccoli, onions, tomatoes and carrots. Served with sweet sriracha chili sauce \$15