

# 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** \$14

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

**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** \$15

**Beef \$17, Prawns \$19, Seafood Combo \$21**

**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** \$15

**Beef \$17, Prawns \$19, Seafood Combo \$21**

**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** \$17

**Beef \$19, Prawns \$21, Seafood Combo \$23**

**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! \$22

**Salmon Curry** (GS, LC)

Wild caught Alaskan coho salmon in panang curry cooked with coconut milk, bell pepper and sweet basil. \$21

**Halibut Cheeks** (GS, LC)

Steamed halibut cheeks in a spicy panang curry sauce with green beans and sweet Basil. \$22

**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. \$23

**Pumpkin Curry with Prawns** (GS, LC)

Prawns and kabocha squash in spicy panang curry with sweet basil and bel peppers. \$21

**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 \$19 / Scallops \$23)

**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. \$21

**Garlic Prawns** (LC)

Sautéed prawns with fresh garlic, black pepper and cilantro. Served on a bed of steamed broccoli. \$19

**Pla Lard Prik**

Whole boneless trout deep-fried to a golden brown. Topped with our spicy tamarind sauce, mushrooms, bell peppers and sweet basil. \$17

## BARBECUE

**Tiger Tearless** (LC)

Grilled New York Steak marinated Thai-styled. Served with spicy- lime chili dipping sauce and sticky rice. \$21

**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. \$21 (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. \$18

**Gai Yahng** (LC)

Barbecue half chicken marinated with turmeric seasoning and fresh garlic. Served with sweet chili dipping sauce and sticky rice. \$18

**Talay Paow** (GS, LC)

Combination of grilled seafood: jumbo prawns, scallops, calamari and mussels. Served with fresh Thai chili-lime sauce. \$21

**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 \$14