DINNER

APETIZERS

Spring Rolls (VG)
A delicate combination of vegetables and spices, rolled in a light wonton wrapper. Deep-fried and served with plum dipping sauce. $1.0

Fresh Rolls (VG, GL, 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 $7.9

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. $3.9

Chicken or Prawns Satay (LC & GL & GS)
Choice of barbecue chicken or prawns marinated in coconut milk and a mixture of Thai spices. Served with our famous peanut sauce and cucumber salad. Chicken $5.5, Prawns a piece (GL, LC) $1.5

Calamari Rings
Deep-fried and served with sweet sriracha sauce. $3.9

Angel Prawns
Prawns wrapped in egg noodles and deep-fried to golden brown. Served with a sweet sriracha sauce. $1.2

Crispy Garlic Wings
Jumbo-sized chicken wings marinated with fresh garlic and spices. Deep-fried until golden brown and served with sweet chilli sauce dipping sauce. $3.9

Chicken Lettuce Wrap (LC)
Stir fried ground chicken breast, oyster mushrooms and fresh ground ginger. Served with lettuce for wrapping. $3.9

Golden Vegetable (VG)
Lightly battered onions, carrots, eggplant, green beans, broccoli, mushrooms and sweet potatoes. Deep-fried and served with sweet sriracha sauce. $3.9

Fried Tofu (VG, GL, LC)
Firm Tofu deep-fried to a golden brown. Served with sweet chilli sauce. $3.9

SOPH

Tom Yum
A traditional hot & sour Thai style clear soup simmered with mushrooms, lemongrass, lime leaves and chili. Chicken, Tofu or Vegetables $6.9

Prawns $6.9, Seafood Combo $9.9

Tom Kha
A traditional hot & sour soup simmered with coconut milk, galangal, mushroom, lemongrass, lime leaves and chili. Chicken, Tofu or Vegetables $5.9

Prawns $5.9, Seafood Combo $8.9

DINNER

SALADS

Som Tum (GL, LC)
Shredded green papaya & carrot with dried baby shrimp, Thai chili, cherry tomatoes, green beans and roasted peanuts in lime sauce. $1.5

Thai Ginger Garden Salad (VG, GL, LC)
Seasonal mixed green vegetables including cucumber, onion and tomato. Served with ginger dressing. $1.0

Yum Woon Sen Salad (GL)
Bean thread noodle in a spicy lime sauce, topped chicken breast, calamin, prawns, scallop, mushroom, onion, tomato and cilantro and roasted peanuts. $3.9

Larb Gai
Chopped chicken breast cooked in lime dressing, red onion, green onion, cilantro and mint. Served with fresh cabbage wedges as edible spoon. $3.9

Beef Salad (GL, LC)
Charcoal beef with cucumber, red onion, tomato, cilantro in a spicy lime sauce. Tastes great with a Singha Beer. $3.9

Trot Salad (GL)
A boneless deep-fried trout, topped with fresh shredded cabbage, carrots, red onion, fresh ginger, lime sauce, green mango, cilantro and fresh roasted peanuts. $16

NOODLES- Soup & Salad

Chicken, Pork, Tofu or Vegetables $15

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

Bu Mee Huang (Lg. Noodle Soup) (VG)
Stir fried egg noodles with garlic sauce, ground peanuts, bean sprouts, spinach, green onion and cilantro.

Bu Mee Nauk (Lg. Noodle Soup) (VG)
Stir fried egg noodles in a clear broth with bean sprouts, green onion and cilantro.

Guang Tiew Nauk (Rice Noodle Soup) (VG)
Stir fried white rice noodles in clear broth, bean sprouts, green onions and cilantro. (Vegan option 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 $19

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

Pued Thai Winning - Bite of Seattle “Best Bite” (GL)
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.

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

Pued Kao Mao
Stir-fried wide rice noodles stir-fried in black soy sauce with egg, broccoli and Chinese broccoli.

Phat 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.

Radch Nah
Stir-fried fresh 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 $19

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

Pad Prik King (LG)
Stir-fried green beans, shiitake mushrooms, white mushrooms, baby corn, bell peppers, sweet basil, carrot, onion and house made red chili paste. $14

Pad Thai (Spicy Green Beans) (VG, GL)
Green beans fried then stir-fried in our house made chili sauce with red bell peppers and Thai basil.

Swimming Rama
2 Officials fresh spinach topped with our homemade creamy peanut sauce. $15

Cashew Chicken (LC)
Chicken, fresh house roasted cashew nuts, bell pepper, onion, celery and carrots stir-fried in sweet chilli sauce. Available with all protein options.

Sweet & Sour
Stir-fried onion, cucumbers, pineapple and bell pepper in tangy sweet & sour sauce.

Pad Kai Pualai
Stir-fried bell pepper, mushrooms, onion and sweet basil in garlic sauce.

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

Thai Ginger Special (GL)
Stir-fried fresh ginger, onion, shiitake mushrooms, white mushrooms, celery, bell pepper and oyster sauce.

Rama Jay (VG)
Stir-fried mixed vegetables topped with our house made creamy sauce.

Spicy Eggplant (VG, GL)
Chinese eggplant stir-fried in our house made chili paste.

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 $14, Prawns $15, Seafood Combo $18

Red Curry (GL)
Red curry cooked with coconut milk, bamboo shoots, sweet basil and bell pepper.

Green Curry (GL)
Green curry cooked with coconut milk, eggplant, bell peppers and sweet basil.

Panang Curry (GL)
Panang curry cooked with coconut milk, bell pepper and sweet basil.

Musamum Curry (GL)
Musamum curry cooked with coconut milk, onion, potatoes and fresh house made roasted peanuts.

Yellow Curry (VG, GL)
Mild yellow curry cooked with coconut milk, tomato, carrots and potatoes.

DINNER

SIGNATURE DISHES

Signatures 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 jasmine rice with fresh crab meat, snow peas, coconut milk and egg. Perfect with a squeeze of lime! $22

Salmon Curry
Wild caught Alaskan coho salmon in panang curry cooked with coconut milk, bell pepper and sweet basil. $2.1

Halibut Cheeks
Steamed halibut cheek in a spicy panang curry sauce with green beans and sweet chili sauce. $21

Wok Fried Seafood
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. $25

Pumpkin Curry with Prawns (VG, GL)
Prawn and kabocha squash in spicy panang curry sauce with sweet basil and bell peppers. $21

Ginger Prawns
Battered prawns and seasonal vegetables deep fried to perfection then topped with special tamari sauce and sprinkled with fried ginger and basil. $19

Ginger Scallops
Battered scallops and seasonal vegetable deep fried to perfection then topped with our chef’s special tamari sauce and sprinkled with fried ginger and basil. $25

Pad.jpg
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

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

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

BARBECUE

Tiger Teer-Khor
Grilled New York Steak marinated Thai-style. Served with spicy lime chilli dipping sauce and sticky rice. $21

Grilled Wild Salmon (GL, LC & GL)
Barbecued filet of wild caught Alaskan coho salmon served with fresh grilled broccoli, asparagus, cauliflower and fried potatoes. Served with ginger sauce and choice of white or brown jasmine rice. $21 (GL) with sweet chilli sauce

Moo Yahng
Grilled pork tenderloin marinated Thai-style. Served with our spicy chili dipping sauce and sticky rice. $18

Gai Yahng
Grilled half chicken marinated with tumeric seasoning and fresh garlic. Served with sweet chili dipping sauce and sticky rice. $18

Tahy Fawor
Combination of grilled seafood, jumbo prawns, scallops, calamari and mussels. Served with fresh Thai chilli lime sauce. $14

Phak Yahang
Barbecue vegetables, asparagus (in season), green beans, eggplant, bell peppers, mushrooms, broccoli, onions and carrots. Served with sweet sriracha chilli sauce $14