PREMIUM SAKE

Nigori, Junmai Unfiltered, Sho Chiku Bai
Bold and sweet, perfect with spicy food • 9.95

Organic Sake, Sho Chiku Bai
Full and dry, balanced fresh flavor and fruit taste. No preservatives • 13.95

House Sake
Gentle and soft, full flavored, served warm • 6.95   Large • 10.95
**FROSTY COCKTAILS**

**Your Choice • 7.95**

**Cosmopolitan**
Smirnoff Vodka, Cointreau, cranberry juice

**Apple Martini**
Smirnoff Apple Vodka, Midori, Apple Pucker, pineapple juice

**South Beach Martini**
Stoli Vanil, Cranberi Vodka, Parrot Bay Coconut Rum, cranberry and pineapple juices

**Mango Martini**
Absolut Vodka, Parrot Bay Mango Rum, cranberry juice

**Sparkling Pomegranate**
Absolut Mandarin, Pama, Sprite

**Raspberry Martini**
Raspberry vodka, cranberry vodka, Triple Sec, cranberry juice

**Golden Margarita**
Jose Cuervo Tequila, Triple Sec, sour mix

**Strawberry Daiquiri**
Rum and strawberries. Served frozen

**Mai Tai**
Martinique rum, Jamaican rum

**Ocean Blue**
Sake, blue curacao, Triple Sec, pineapple juice

**Zombie**
Rums and liqueurs topped with 151 Rum

**Piña Colada**
Light rum, pineapple juice, coconut liqueur. Served frozen

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**FINE COGNAC**

**Courvoisier V.S. • 9.95**

**Courvoisier V.S.O.P. • 11.95**

**Hennessy V.S. • 9.95**

**Martell V.S. • 9.95**

**Remy Martin V.S.O.P. • 12.95**

**Remy Martin X.O. • 26.00**

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**SPIRITED COFFEES**

**Italian Amaretto**
Disaronno, Sambuca • 7.95

**French**
Grand Marnier, Courvoisier • 7.95

**Irish**
Irish Whiskey • 6.95

**Spanish**
Kahlúa, Brandy • 6.95

**Jamaican**
Tia Maria, Myers’s Dark Rum • 6.95

**Keoke**
Tia Maria, Brandy, Dark Crème de Cacao • 6.95
BEER

Imported
Sapporo • Japan
12-oz. • 4.25
20-oz. • 7.50
Choice • 4.25
Sing Ha • Thailand
Corona • Mexico
Tsingtao • China
Heineken • Holland
Yuengling • USA

Domestic
Choice • 3.95
Budweiser
Bud Light
Miller
Miller Lite
Michelob
Michelob Ultra
Sam Adams
Coors Light

WINE

Also available by the bottle. Ask your server

WHITE WINE  By the glass
KENDALL JACKSON Chardonnay, Calif. • 9.95
ROBERT MONDAVI SELECT
Chardonnay, Calif. • 7.95
MAUI BLANC Pineapple Wine, Hawaii • 8.95
FOLONARI Pinot Grigio, Italy • 7.95
KENDALL JACKSON Riesling, Calif. • 8.95
PLUM WINE, Japan • 7.95

RED WINE  By the glass
DECOY by Duckhorn Winery
Cabernet Sauvignon, Calif. • 12.95
KENDALL JACKSON
Cabernet Sauvignon, Calif. • 10.95
ROBERT MONDAVI
Cabernet Sauvignon, Calif. • 9.95
MACMURRAY RANCH
Pinot Noir, Calif. • 10.95
DECOY by Duckhorn Winery
Merlot, Calif. • 11.95
KENDALL JACKSON Merlot, Calif. • 10.50
STERLING Merlot, Calif. • 9.50
Thai Mini Egg Rolls

APPETIZERS

Thai Mini Egg Rolls (6)
Shrimp, chicken and vegetables, seasoned Thai style • 9.50

Combination Appetizer Sampler
Enjoy a combo of rolls, crab rangoon, Bamboo Shrimp, steamed dumplings, Satay Beef and Hunan Spare Ribs. Includes dipping sauces. Great for sharing with family & friends! • 16.95

Crispy Bamboo Shrimp (6)
Six wontons filled with shrimp, fried crisp and served with house sweet & sour sauce • 8.95

Shrimp Shu-Mai (6)
Six wonton dumplings filled with shrimp and served with ginger soy sauce • 8.95

Crab Rangoon (6)
Six wontons filled with cream cheese and imitation crabmeat, fried crisp • 7.95
**Minced Chicken Lettuce Wraps**
Minced chicken stir-fried with vegetables in Chef’s hot and spicy sauce, wrapped in tender lettuce leaves. Perfect for sharing • 8.95

**Salt & Pepper Calamari & Shrimp**
Seasoned with garlic and hot pepper • 9.95

**Spring Rolls** (2)
Seasoned pork, shrimp and vegetables • 5.75

**Vegetable Spring Rolls** (2) • 5.50

**Sesame Noodles**
One of our most popular dishes! Noodles tossed with a fiery sauce of chili peppers, peanut butter and sesame paste • 9.95

**Hunan Spare Ribs** (4)
Lean meaty ribs flavored with gourmet barbecue sauce • 8.95

**Satay Beef** (4)
Sliced, marinated and skewered beef • 7.95

**Steamed or Fried Dumplings** (6)
Filled with minced pork and vegetables • 6.95

**Steamed Chicken Dumplings** (6)
Filled with chicken and vegetables. Served with house ginger sauce • 6.95

**Szechuan Spicy Dumplings** (6)
Filled with minced pork and vegetables, steamed and served with spicy hot Szechuan sauce • 6.95

**Szechuan Spicy Wontons** (8)
Filled with minced pork and vegetables, served with Chef’s spicy hot Szechuan sauce • 8.95

- These dishes seasoned HOT! and spicy.
  We are happy to prepare them hotter or milder upon request. Please tell your server.
SOUPS

**Sizzling Rice Soup for Two**
“Firecracker” soup served popping with crisp rice cake in a rich broth of chicken, shrimp, beef and vegetables. Memorable presentation & great flavor! • 10.95

**Thai Tom Yum Seafood Soup for Two**
Shrimp, scallops, mussels, mushrooms and bamboo shoots in a spicy broth. Accented with lemon grass, chiles and lime juice • 11.95

**Seafood Velvet Soup for Two**
Shrimp and scallops in a rich broth • 10.95

**Wonton Soup for Two**
Pork wontons with shrimp, chicken & vegetables in a savory broth • 8.95  For one • 4.75

**Chicken & Corn Soup** • 3.50

RICE & NOODLES

**Seafood Pan-Fried Noodles**
Shrimp, scallops and calamari tossed with stir-fried vegetables and pan-fried noodles. Served in a brown sauce • 15.95

**Singapore Noodles**
Rice vermicelli noodles tossed in curry seasonings with shrimp, chicken and vegetables • 14.95

**Combination Lo Mein Hunan Style**
Soft noodles stir-fried with shrimp, chicken, beef and Chinese vegetables • 13.95

**Seafood Lo Mein**
Soft noodles stir-fried with shrimp, scallops, calamari and Chinese vegetables • 14.95

**Pan-Fried Noodle Combination**
Shrimp, chicken, beef & vegetables over crisp noodles • 14.95

**Hunan Fried Rice**
Fried rice with shrimp, beef, chicken, egg & vegetables • 10.95

**Spicy Seafood Fried Rice**
House special fried rice with shrimp and scallops. Served with the Chef’s special seasoning • 12.95

**Cantonese Pork Fried Rice**
Rice stir-fried with roast pork, peas, carrots, onions and egg with a light soy sauce • 11.95

**Thai Chicken or Beef with Spicy Noodles**
With onions, fresh basil and red peppers in a spicy Thai sauce.  Chicken • 12.95  Beef • 13.95

**Thai Seafood with Spicy Noodles**
Shrimp, scallops and calamari with onions, fresh basil and red peppers in a spicy Thai sauce • 14.95
THE CHEF’S FINEST

Entrées are served with steamed rice

Hunan Combination
Sliced beef tenderloin, chicken breast and shrimp sautéed and simmered in a rich brown sauce with mushrooms, baby corn & snow peas • 14.95

🔥 Spicy Triple Delight
Beef tenderloin, chicken and shrimp simmered in a garlic sauce with peanuts • 15.50

🔥 Phoenix & Dragon
A delightful combination of General Tso’s spicy chicken and prawns with ginger sauce • 17.95

🔥 Crispy Macadamia Chicken
White meat chicken fried golden and sautéed with onion, red bell pepper and Hawaiian macadamia nuts in Chef’s special sauce • 15.95

🔥 Szechuan Seafood
Shrimp and sea scallops sautéed with red and green peppers, hot chile peppers and black bean sauce • 16.95

🔥 General Tso’s Chicken
The top pick for dinner! Chunks of deep-fried chicken in a sauce of ginger, garlic, onions and red chile peppers splashed with Chef’s special sauce. Wonderful! • 14.50

🔥 These dishes seasoned HOT! and spicy. We are happy to prepare them hotter or milder upon request. Please tell your server.
**LAMB**

**Entrées are served with steamed rice**

**Mala Lamb**
Fire up your taste buds with this hot and spicy dish of lamb simmered in Chef’s special garlic and chile sauce • 15.95

**Hunan Lamb**
Slices of lamb with fresh broccoli, fresh mushrooms and carrots sautéed in Chef’s spicy hot pepper sauce • 15.95

**HUNAN DUCK**

**Entrées are served with steamed rice**

**Gourmet Crispy Duck**
Lightly battered boneless duck deep-fried and served with Chef’s special five-spice sauce • 18.95

**House Roast Duck**
One of our house specialties. Carefully roasted and served with crisp skin and moist meat. Served with Chef’s special five-spice sauce • 18.95

**Szechuan Duck**
Tender duck meat sautéed with fresh mushrooms, snow peas, red and green bell peppers and ginger. Served in hot and spicy Szechuan sauce • 18.95

**Celebrate with Peking Duck**
Tender ducklings seasoned and slowly grilled over an open flame until the skin is very crisp and golden. The delicate skin is sliced first, the meat carved separately. Served with homemade crepes, scallions and plum sauce. To enjoy this celebration, please order 24 hours in advance. Serves four or more • 36.95

**These dishes seasoned HOT! and spicy. We are happy to prepare them hotter or milder upon request. Please tell your server.**

**Peking Duck**
BEEF

Entrées are served with steamed rice

Sesame Beef
The Chef’s special sesame sauce gives this sautéed beef its unique taste • 14.95

Black Pepper Steak
Beef tenderloin quickly sautéed with red and green bell peppers, onions and mushrooms. Finished with a pungent black pepper sauce • 14.95

Crispy Orange Beef
Tender slices of beef sautéed with orange peel in a spicy sauce • 14.95

Hunan Beef
Slices of beef with fresh broccoli and fresh mushrooms sautéed in Chef's spicy hot pepper sauce • 14.50

Beef & Oriental Vegetables
A blend of Oriental vegetables with slices of beef in a brown sauce • 14.50

Green Pepper Steak
Sautéed beef tenderloin with green bell peppers and onions in a mild Mandarin sauce • 14.50

LAMB | DUCK | BEEF | PORK

Moo Shu Pork
A sauté of shredded pork and mild Chinese cabbage with scrambled egg stirred into the mix. Served with four thin Mandarin pancakes and plum sauce • 13.50

Pork & Oriental Vegetables
A blend of Oriental vegetables with slices of tender pork in a brown sauce • 13.50

Hunan Pork
Slices of pork with fresh broccoli and fresh mushrooms sautéed in Chef’s spicy hot pepper sauce • 13.50

Szechuan Pork
Shredded pork sautéed with a very hot and spicy garlic and green chile sauce • 14.50
SEAFOOD

Entrées are served with steamed rice

Fresh Mango Shrimp
Jumbo shrimp enhanced with the bright flavor of mango. Served with Oriental vegetables in a light sauce • 15.50

🔥 Combination Seafood Delight
An irresistible combination of jumbo shrimp, scallops, calamari, mussels and Oriental vegetables in a spicy wine sauce • 16.95

Crispy Sesame Shrimp
Jumbo shrimp fried golden and sautéed in Chef's special sesame sauce • 15.50

Crispy Walnut Shrimp
Fried shrimp in a sweet and sour sauce accented with toasted walnuts • 15.50

Pineapple Shrimp
Shrimp dipped in egg white batter and sautéed with bell peppers and pineapple, finished with sweet & sour sauce • 15.50

🔥 Szechuan Shrimp with Black Bean Sauce
A robust black bean sauce gives this dish of sautéed shrimp it’s intense flavor • 15.95

Shrimp with Fresh Asparagus
A beautiful dish of shrimp sautéed with fresh asparagus and a medley of vegetables – snow peas, baby corn, mushrooms, red and green bell peppers. Simmered in Chef’s special wine sauce and garnished with honey roasted walnuts • 15.50

🔥 These dishes seasoned HOT! and spicy. We are happy to prepare them hotter or milder upon request. Please tell your server.
Lake Tung Ting Shrimp
A gourmet’s choice of shrimp marinated in sherry and egg white, broiled and served with sautéed broccoli, snow peas and carrots in a light wine sauce • 15.50

Shrimp with Garlic Sauce
A hot and spicy dish of jumbo shrimp, water chestnuts and Chinese mushrooms in garlic sauce • 15.50

Shrimp with Cashew Nuts
Shrimp and cashews served with a light Oriental brown sauce • 15.95

Imperial Sea Scallops
Sea scallops sautéed with fresh mushrooms, baby corn, fresh asparagus, snow peas & water chestnuts. Simmered in Chef’s spicy hot garlic sauce • 16.95

Jade Scallops
Scallops dipped in egg white and sautéed with water chestnuts, snow peas and mushrooms, served in a light sauce • 16.95

Hunan Scallops
Featuring fresh scallops sautéed with fresh broccoli and mushrooms, served in a hot pepper sauce • 16.95

Hunan Shrimp & Scallops
Shrimp and scallops paired with fresh broccoli and mushrooms, finished with Chef’s spicy hot pepper sauce • 17.95

Kung Po Scallops & Shrimp
Scallops and shrimp sautéed in rich brown sauce with red peppers and peanuts • 17.95

Lake Tung Ting Shrimp
A gourmet’s choice of shrimp marinated in sherry and egg white, broiled and served with sautéed broccoli, snow peas and carrots in a light wine sauce • 15.50

Shrimp with Garlic Sauce
A hot and spicy dish of jumbo shrimp, water chestnuts and Chinese mushrooms in garlic sauce • 15.50

Shrimp with Cashew Nuts
Shrimp and cashews served with a light Oriental brown sauce • 15.95

Imperial Sea Scallops
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Jade Scallops
Scallops dipped in egg white and sautéed with water chestnuts, snow peas and mushrooms, served in a light sauce • 16.95

Hunan Scallops
Featuring fresh scallops sautéed with fresh broccoli and mushrooms, served in a hot pepper sauce • 16.95

Hunan Shrimp & Scallops
Shrimp and scallops paired with fresh broccoli and mushrooms, finished with Chef’s spicy hot pepper sauce • 17.95

Kung Po Scallops & Shrimp
Scallops and shrimp sautéed in rich brown sauce with red peppers and peanuts • 17.95

Lake Tung Ting Shrimp
A gourmet’s choice of shrimp marinated in sherry and egg white, broiled and served with sautéed broccoli, snow peas and carrots in a light wine sauce • 15.50

Shrimp with Garlic Sauce
A hot and spicy dish of jumbo shrimp, water chestnuts and Chinese mushrooms in garlic sauce • 15.50

Shrimp with Cashew Nuts
Shrimp and cashews served with a light Oriental brown sauce • 15.95

Imperial Sea Scallops
Sea scallops sautéed with fresh mushrooms, baby corn, fresh asparagus, snow peas & water chestnuts. Simmered in Chef’s spicy hot garlic sauce • 16.95

Jade Scallops
Scallops dipped in egg white and sautéed with water chestnuts, snow peas and mushrooms, served in a light sauce • 16.95

Hunan Scallops
Featuring fresh scallops sautéed with fresh broccoli and mushrooms, served in a hot pepper sauce • 16.95

Hunan Shrimp & Scallops
Shrimp and scallops paired with fresh broccoli and mushrooms, finished with Chef’s spicy hot pepper sauce • 17.95

Kung Po Scallops & Shrimp
Scallops and shrimp sautéed in rich brown sauce with red peppers and peanuts • 17.95

Lake Tung Ting Shrimp
A gourmet’s choice of shrimp marinated in sherry and egg white, broiled and served with sautéed broccoli, snow peas and carrots in a light wine sauce • 15.50

Shrimp with Garlic Sauce
A hot and spicy dish of jumbo shrimp, water chestnuts and Chinese mushrooms in garlic sauce • 15.50

Shrimp with Cashew Nuts
Shrimp and cashews served with a light Oriental brown sauce • 15.95

Imperial Sea Scallops
Sea scallops sautéed with fresh mushrooms, baby corn, fresh asparagus, snow peas & water chestnuts. Simmered in Chef’s spicy hot garlic sauce • 16.95

Jade Scallops
Scallops dipped in egg white and sautéed with water chestnuts, snow peas and mushrooms, served in a light sauce • 16.95

Hunan Scallops
Featuring fresh scallops sautéed with fresh broccoli and mushrooms, served in a hot pepper sauce • 16.95

Hunan Shrimp & Scallops
Shrimp and scallops paired with fresh broccoli and mushrooms, finished with Chef’s spicy hot pepper sauce • 17.95

Kung Po Scallops & Shrimp
Scallops and shrimp sautéed in rich brown sauce with red peppers and peanuts • 17.95

Lake Tung Ting Shrimp
A gourmet’s choice of shrimp marinated in sherry and egg white, broiled and served with sautéed broccoli, snow peas and carrots in a light wine sauce • 15.50

Shrimp with Garlic Sauce
A hot and spicy dish of jumbo shrimp, water chestnuts and Chinese mushrooms in garlic sauce • 15.50

Shrimp with Cashew Nuts
Shrimp and cashews served with a light Oriental brown sauce • 15.95

Imperial Sea Scallops
Sea scallops sautéed with fresh mushrooms, baby corn, fresh asparagus, snow peas & water chestnuts. Simmered in Chef’s spicy hot garlic sauce • 16.95

Jade Scallops
Scallops dipped in egg white and sautéed with water chestnuts, snow peas and mushrooms, served in a light sauce • 16.95

Hunan Scallops
Featuring fresh scallops sautéed with fresh broccoli and mushrooms, served in a hot pepper sauce • 16.95

Hunan Shrimp & Scallops
Shrimp and scallops paired with fresh broccoli and mushrooms, finished with Chef’s spicy hot pepper sauce • 17.95

Kung Po Scallops & Shrimp
Scallops and shrimp sautéed in rich brown sauce with red peppers and peanuts • 17.95

Lake Tung Ting Shrimp
A gourmet’s choice of shrimp marinated in sherry and egg white, broiled and served with sautéed broccoli, snow peas and carrots in a light wine sauce • 15.50

Shrimp with Garlic Sauce
A hot and spicy dish of jumbo shrimp, water chestnuts and Chinese mushrooms in garlic sauce • 15.50

Shrimp with Cashew Nuts
Shrimp and cashews served with a light Oriental brown sauce • 15.95

Imperial Sea Scallops
Sea scallops sautéed with fresh mushrooms, baby corn, fresh asparagus, snow peas & water chestnuts. Simmered in Chef’s spicy hot garlic sauce • 16.95

Jade Scallops
Scallops dipped in egg white and sautéed with water chestnuts, snow peas and mushrooms, served in a light sauce • 16.95

Hunan Scallops
Featuring fresh scallops sautéed with fresh broccoli and mushrooms, served in a hot pepper sauce • 16.95

Hunan Shrimp & Scallops
Shrimp and scallops paired with fresh broccoli and mushrooms, finished with Chef’s spicy hot pepper sauce • 17.95

Kung Po Scallops & Shrimp
Scallops and shrimp sautéed in rich brown sauce with red peppers and peanuts • 17.95

Lake Tung Ting Shrimp
A gourmet’s choice of shrimp marinated in sherry and egg white, broiled and served with sautéed broccoli, snow peas and carrots in a light wine sauce • 15.50

Shrimp with Garlic Sauce
A hot and spicy dish of jumbo shrimp, water chestnuts and Chinese mushrooms in garlic sauce • 15.50

Shrimp with Cashew Nuts
Shrimp and cashews served with a light Oriental brown sauce • 15.95

Imperial Sea Scallops
Sea scallops sautéed with fresh mushrooms, baby corn, fresh asparagus, snow peas & water chestnuts. Simmered in Chef’s spicy hot garlic sauce • 16.95

Jade Scallops
Scallops dipped in egg white and sautéed with water chestnuts, snow peas and mushrooms, served in a light sauce • 16.95

Hunan Scallops
Featuring fresh scallops sautéed with fresh broccoli and mushrooms, served in a hot pepper sauce • 16.95

Hunan Shrimp & Scallops
Shrimp and scallops paired with fresh broccoli and mushrooms, finished with Chef’s spicy hot pepper sauce • 17.95

Kung Po Scallops & Shrimp
Scallops and shrimp sautéed in rich brown sauce with red peppers and peanuts • 17.95
**CHICKEN**

*Entrées are served with steamed rice*

- **Kung Po Chicken**
  Diced chicken sautéed in a rich sauce flavored with red peppers and peanuts • 13.95

- **Chicken & Asparagus**
  Sliced chicken sautéed with fresh asparagus, snow peas, baby corn, mushrooms, red and green bell peppers. Simmered in Chef's special brown sauce • 14.50

- **Fresh Mango Chicken**
  Sliced chicken breast enhanced with the bright flavor of mango. Served with Oriental vegetables in a light brown sauce • 14.50

- **Chicken & Eggplant with Black Bean Sauce**
  Packed with flavor • 14.50

- **Chicken with Cashew Nuts**
  Diced chicken and cashews served with a savory brown sauce • 13.95

- **Chicken with Garlic Sauce**
  Shredded chicken, water chestnuts and Chinese mushrooms in garlic sauce • 13.95

- **Crispy Sesame Chicken**
  Sliced chicken fried golden and sautéed in Chef's special sesame sauce • 14.50

- **Sweet & Sour Chicken**
  Chunks of deep-fried chicken breast with sweet and sour sauce • 12.95

- **Wor Shu Chicken**
  Battered and deep-fried chicken breast served with Chef's special gravy • 12.95

- **Szechuan Chicken**
  Diced chicken sautéed and fired up with a very hot and spicy garlic and green chile pepper sauce • 13.95

- **Moo Shu Chicken**
  A sauté of shredded chicken and mild Chinese cabbage with scrambled egg stirred into the mix. Served with four thin Mandarin pancakes and plum sauce • 13.95

- **Chicken & Fresh Green Beans**
  Fresh long green beans tossed with sliced chicken breast in a brown sauce • 13.95

*These dishes seasoned HOT! and spicy. We are happy to prepare them hotter or milder upon request. Please tell your server.*
Crispy Orange Chicken
Slices of crispy chicken breast sautéed with a spicy orange sauce • 14.50

Pineapple Chicken
Deep-fried slices of chicken breast sautéed with bell peppers, onions and pineapple, finished with sweet & sour sauce • 13.95

Chicken & Oriental Vegetables
Sliced chicken breast with Oriental vegetables stir fry in white sauce • 13.95

Hunan Chicken & Shrimp
Sliced chicken and shrimp sautéed with fresh broccoli and mushrooms, finished with Chef’s spicy hot pepper sauce • 14.95

Hunan Chicken
Sliced chicken, fresh broccoli and mushrooms in a spicy hot pepper sauce • 13.95
Pad Thai
One of the most popular dishes in Thailand! Rice noodles tossed with sautéed shrimp and chicken garnished with fresh bean sprouts and peanuts • 14.50

Vegetable Pad Thai
Tofu and a mix of vegetables over rice noodles with bean sprouts and peanuts • 13.95

🔥 Fresh Basil Chicken
A perfect pairing of sautéed chicken breast, onions and mushrooms accented with fresh basil and chile pepper • 14.95

🔥 Fresh Basil Seafood
A tempting combination of shrimp, scallops and mussels sautéed with onion, chile peppers and garnished with fresh basil • 17.95

🔥 Thai Chicken with Eggplant
Sliced chicken breast, eggplant, red and green peppers sautéed and finished with a light spicy sauce with fresh basil • 14.95
THAI CURRY DISHES

🔥 Red Curry Dishes
Select your favorite and we’ll sauté it with bamboo shoots and bell pepper. Simmered in a sauce of sweet coconut milk contrasted with spicy Thai red curry sauce.
- Red Curry Chicken • 14.95
- Red Curry Beef • 15.95
- Red Curry Duck • 18.95
- Red Curry Shrimp & Scallops • 17.95

🔥 Green Curry Dishes
Flavored with Thai green curry sauce seasoned with garlic, cilantro and lemon grass. Your favorite is stir-fried with Chinese eggplant, bamboo shoots and bell pepper.
- Green Curry Chicken • 14.95
- Green Curry Beef • 15.95
- Green Curry Shrimp & Scallops • 17.95

🔥 Yellow Thai Curry Dishes
Your selection is sautéed with green beans, bamboo shoots and onion. Finished with a yellow curry sauce.
- Yellow Curry Chicken • 14.95
- Yellow Curry Beef • 15.95
- Yellow Curry Shrimp & Scallops • 17.95

🔥 Siam Thai
This recipe comes from the fabled city of Siam, redolent with the flavors of garlic, lemon grass, ginger and much more. Stir-fried with green beans and served in a special Thai sauce.
- Siam Chicken • 14.95
- Siam Beef • 15.95
- Siam Shrimp • 16.95
- Siam Tofu • 13.95

Green Curry Shrimp & Scallops

🔥 These dishes seasoned HOT! and spicy. We are happy to prepare them hotter or milder upon request. Please tell your server.
SIDE ORDERS

- Steamed Rice • 1.00
- Fried Rice • 1.50
- Brown Rice • 2.00
- Crispy Fried Noodles • 2.00
- Extra Vegetables • 1.00
- Extra Chicken • 2.00
- Extra Beef • 3.00
- Extra Seafood • 4.00
- Extra Sauce • 1.00

GOURMET DESSERTS

- Tiramisu
  Layers of espresso soaked cake and mascarpone dusted with cocoa • 4.95
- Cheesecake • 4.50
- Ice Cream
  Choose French vanilla, Oriental coconut or raspberry sherbet • 3.95
- Triple Chocolate Cake
  Indescribably delicious! • 5.95

BEVERAGES

- Coke Products, Iced Tea
  Free refills • 2.95
- Coffee
  Free refills • 2.95
- Hot Tea • 1.95
- Juice • 2.95
- Strawberry Smoothie • 4.95
- Virgin Piña Colada • 5.95

*These dishes seasoned HOT! and spicy. We are happy to prepare them hotter or milder upon request. Please tell your server.*