



RESTAURANT MENU

Chef Recommended Dishes

STARTERS

- 11. Veggie Spring Rolls (4 pcs)** \$6.95
Deep fried rolls filled with shredded vegetables and glass noodles. Served with sweet and sour sauce.
- 12. Crab Rangoon (5 pcs)** \$7.95
Deep fried wontons filled with crab meat, cream cheese, diced bell peppers, and spices. Served with sweet and sour sauce.
- 13. Crispy Tofu (8 pcs)** \$7.50
Deep fried tofu. Served with a sweet and sour sauce with peanuts.
- 14. Golden Pillows (6 pcs)** \$6.95
Deep fried wontons filled with pureed potatoes, mildly seasoned with curry. Served with sweet and sour sauce.
- 15. Thai Curry Puffs-Karipap (3 pcs)** \$8.95
Light and crispy pastries filled with curry minced chicken, sweet potatoes, and brown onions.
- 17. Grilled Satay Chicken (4 skewers)** \$10.95
Skewers marinated in Thai spices and coconut milk then grilled. Served with peanut sauce.

SOUPS

- **GLUTEN FREE** options available for Tom soups upon request.

- | | Small | Large |
|---|--------|---------|
| 21. Tom Yum Goong | \$7 | \$14 |
| Shrimp and mushrooms in a hot and sour soup with lemongrass, chili, lime, and galangal, cilantro. (GLUTEN FREE, MILD SPICY) | | |
| 22. Tom Yum Gai | \$7 | \$14 |
| Chicken and mushrooms in a hot and sour soup with lemongrass, chili, lime, galangal and cilantro. (GLUTEN FREE, MILD SPICY) | | |
| 23. Tom Kha Kai | \$7 | \$14 |
| Chicken and mushrooms in a hot and sour soup with coconut milk, lemongrass, chili, lime, galangal and cilantro. (GLUTEN FREE, MILD SPICY) | | |
| 24. Wonton Soup | \$7 | \$14 |
| Chicken and chicken wontons in a clear broth with bok choy, carrots, celery, and cilantro. | | |
| 25. Vegetable & Tofu Soup | \$6.50 | \$13 |
| Steamed tofu in a clear veggie broth with broccoli, carrots, celery, onions, baby corn, and cilantro. | | |
| 26. Glass Noodle Soup | | \$13 |
| Chicken and shrimp in a clear broth with carrots, black mushrooms, onions, baby corn, and cilantro. | | |
| 27. Spicy Seafood Soup | | \$17.95 |
| Shrimp, mussels, scallops, calamari, fish in a hot and sour soup with lemongrass, chili, lime, galangal, ginger and basil. (MILD SPICY) | | |

SALADS

- 31. Thai Green Salad** \$7.95
Mixed greens, carrot, red cabbage, and cucumber with peanut sauce.
- 32. Dragonfly Chicken Salad** \$11.95
Mixed greens, red cabbage, carrots, chestnut's, beansprout and shredded chicken tossed in a citrus sesame dressing topped with crushed peanuts.
- 34. Spicy Beef/Shrimp Salad** \$13.50/\$13.50
Beef or Shrimp with lettuce, carrots, onions, cilantro, basil, cucumber in a spicy lime dressing. (MILD SPICY)
- 35. Yum Woon Sen** \$13.50
Glass noodles, chicken, shrimp, lettuce, basil, cilantro and red onions in a spicy lime and mint dressing. (MILD SPICY)
- 37. Som Tum Papaya Salad** \$13.50
Shrimp with shredded green papaya, carrots, green beans, garlic, peanuts, and green beans in a garlic dressing.

CURRIES

- Choice of chicken, beef, vegetable, tofu, shrimp (add \$3), fish (add \$5.50), or seafood (shrimp, mussels, scallops, calamari, fish-add \$6)
- Choice of jasmine rice, brown rice, or vegetables.
- Extra chicken \$2.50, beef \$2.50, vegetables \$2, tofu \$1, shrimp \$3, fish \$5.50, seafood \$6.
- **GLUTEN FREE** options available for all Curry dishes upon request.
- 41. Yellow Curry** \$13.50
This curry draws its flavor on turmeric (flowering plant) and dried curry for a rich, savory flavor. Prepared with coconut milk, potatoes, onions and carrots. (MILD SPICY)
- 42. Green Curry** \$13.50
This curry is derived from green chilis, with bright and herby flavors from cilantro root and makrut lime leaves. Prepared with coconut milk, bamboo shoots, bell peppers and Thai basil. (MILD SPICY)
- 43. Red Curry** \$13.50
This curry gets its bright and more spiced taste flavors from dried red chilis. Prepared with coconut milk, bell peppers, bamboo shoots and Thai basil. (MILD SPICY)
- 44. Panang Curry** \$13.50
This curry has a nutty, mellow flavor and texture of roasted peanuts ground. Prepared with coconut milk, carrots, and bell peppers. (MILD SPICY)
- 45. Masaman Curry** \$13.50
This curry is loaded with spices found typically in Indian cuisine. Prepared with coconut milk, potatoes, carrots, onions and peanuts. (MILD SPICY)
- 46. Pineapple Curry** \$13.50
Flavors of the red curry with pineapple chunks. Prepared with coconut milk, bell peppers and pineapple. (MILD SPICY)

BARBEQUE

Choice of Jasmin Rice or Brown Rice.

- 51. BBQ Half Chicken** \$13.95
Marinated with Thai spices and served with steamed rice and sweet & sour dipping sauce.


FROM THE WOK

- Choice of chicken, beef, vegetable, tofu, shrimp (add \$3), fish (add \$5.50), or seafood (shrimp, mussels, scallops, calamari, fish-add \$6)
- Choice of jasmine rice, brown rice, or vegetables.
- Extra chicken \$2.50, beef \$2.50, vegetables \$2, tofu \$1, shrimp \$3, fish \$5.50, seafood \$6.
- VEGAN SAUCE available for most Wok dishes upon request.

 **55. Chili & Sweet Thai Basil** **\$13.95**
Spicy stir fried with garlic, white onions, carrots, Thai basil and bell peppers in a chili garlic sauce. (MILD SPICY)


56. Baby Corn & Mushroom **\$13.95**
Stir fried with baby corn, mushrooms, carrots, onions in oyster sauce.

57. Pad Prik King **\$13.95**
Spicy stir fried with green beans, carrots, garlic, and a blend of pad prik king spices. (MILD SPICY)


 **58. Pepper & Garlic** **\$13.95**
Stir fried with a bed of steamed broccoli in a garlic and black pepper style soy sauce.


59. Ginger & Mushroom **\$13.95**
Stir fried with fresh ginger, mushrooms, baby corn, celery, carrots, and onions in oyster sauce.

60. Cashew Nut & Chili **\$13.95**
Spicy stir fried with bell peppers, onions, carrots, water chestnuts, and cashew nuts in a chili garlic sauce. (MILD SPICY)


 **61. Thai Kung Pao** **\$13.95**
Stir fried bell peppers, onions, carrots, water chestnuts, and peanuts in a chili garlic sauce.

62. Sweet & Sour **\$13.95**
Thai style tomato broth with bell peppers, onions, carrots, celery, cucumbers, and pineapple.

 **63. Orange Chicken** **\$13.95**
Deep fried tempura battered chicken with homemade orange sauce sprinkled with sesame seeds.

 **64. Tamarind Fish** **\$17.95**
Deep fried tempura battered sole filet served with bell peppers, onions, and ginger in a sweet and sour tamarind galangal sauce.

65. Spicy Seafood Combo **\$18.50**
Seafood mix of shrimp, mussels, scallops, calamari, fish in chili, garlic, ginger and sweet Thai basil. (MILD SPICY)


 **66. Eggplant Lover** **\$13.95**
Spicy stir fried eggplants, bell peppers, onions, carrots, and basil in a chili garlic sauce. (MILD SPICY)


67. Broccoli & Brown Sauce **\$13.95**
Stir fried with broccoli, carrots, and garlic in an oyster sauce.


**Allergy Notice: Menu items may contain or come into contact with peanuts, wheat, eggs, nuts and milk. If you have a food allergy or special dietary requirements, please inform a member of our staff.*

NOODLES AND RICE

- Choice of chicken, beef, vegetable, tofu, shrimp (add \$3), fish (add \$5.50), or seafood (shrimp, mussels, scallops, calamari, fish-add \$6)
- Extra chicken \$2.50, beef \$2.50, vegetables \$2, tofu \$1, shrimp \$3, fish \$5.50, seafood \$6.

 **71. Pad Thai** **\$13.95**
Stir fried thin rice noodles with beansprouts, egg and peanuts in a tamarind sauce. (GLUTEN FREE)

 **72. Pad Kee Mao (Thai Drunken Noodles)** **\$13.95**
Stir fried flat rice noodles with bell peppers, bamboo shoot, onion, carrot and basil. (MILD SPICY)

 **73. Pad See Ew** **\$13.95**
Stir fried flat rice noodles with broccoli, carrots and eggs.

74. Pad Woon Sen **\$13.95**
Stir fried glass noodles, eggs, onions, carrots, baby corn, black mushroom, celery, and green onions.

75. Lad Nar **\$13.95**
Stir fried flat rice noodles with broccoli, carrots in a special brown gravy sauce.

 **76. Pineapple Fried Rice** **\$14.95**
Shrimp and chicken, curry flavored rice, eggs, pineapples, green onions, cashew nuts, raisins, and cucumbers.

 **77. Dragonfly Fried Rice** **\$13.95**
Eggs, cucumber, onions, and green onions.

78. Crab Fried Rice **\$16.95**
Crab, onions, eggs, toasted garlic, and cucumbers.

79. Thai Beef Noodle Soup **\$13.95**
Choice of flat or thin rice noodles with beef slices, bean, bean sprouts, celery, toasted garlic, and cilantro in a beef broth.

80. Steamed Rice **\$2.75**
Choice of Jasmine or Brown.

PARTY TRAYS AND CATERING AVAILABLE



50-A Peninsula Center, Rolling Hills Estates, CA 90274

HOURS: Mon to Sat 11:00am to 3:00pm
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DRINKS · SMOOTHIES · BOBA

Fountain Drinks.....\$1.95

Coke, Diet Coke, Nestea Raspberry (Unsweetened) Iced Tea, Minute Maid Lemonade, Sprite, Barq's Root Beer. 16 oz

Ice Blended Smoothies.....\$4.25

Choose from Mango, Passion Fruit, Strawberry, Taro, or Green Tea Latte. 16 oz. (ADD BOBA \$0.75)

Thai Iced Tea\$3.95

A creamy and refreshing sweet tea with milk and sugar. 16 oz. (ADD BOBA \$0.75)

Thai Iced Coffee.....\$3.95

Thai style coffee with milk and sweetened. 16 oz. (ADD BOBA \$0.75)

Classic Milk Tea.....\$3.95

Black tea with sweetened milk. 16 oz. (ADD BOBA \$0.75)

Bottled Ice Tea.....\$1.95

Arnold Palmer Half Iced Tea & Half Lemonade 16 oz., Pure Leaf Sweet or Unsweetened Tea 16.9 oz

Ito En Unsweetened Green Tea.....\$2.95

Genuine and high-quality green tea experience in a bottle. 16.9 oz

Martinelli's Apple Juice.....\$1.95

100% pure apple juice, 10 oz.

Parrot Coconut Juice.....\$2.50

Refreshing Thailand coconut water with pulp, non-GMO, cholesterol free, 16.6 oz

Bottled Water.....\$1.95

Aquafina purified drinking water. 16.9 oz

Hot Tea.....\$1.95

Chamomile, Earl Grey, English Breakfast, Green Tea, Jasmine, Orange Spice, Peppermint (Caffeine Free), Pomegranate Raspberry, Wild Raspberry (Caffeine Free)

