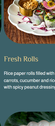
Starters



Thai Green Curry Roti

A warm, baked flaked flatbread served alongside a rich, flavorful chicken green curry with a medium spice and a sprinkle of ground peanuts.



Fresh Rolls

Rice paper rolls filled with spring mix, mint, carrots, cucumber and rice noodles, served with spicy peanut dressing.



Crab Cakes

Minced crab meat expertly formed into cakes and cooked to perfection, served in a delicate crab shell.



Curry Dumplings

Steamed vegetable dumplings served with homemade curry sauce.



Spring Rolls

Crispy deep-fried vegetarian spring rolls filled with organic basil, cabbage, vermicelli noodles, carrots, and sesame oil served with sweet chili sauce.



Crab Rangoon

Crispy wontons stuffed with crab meat, crab sticks, cream cheese, onions, and black pepper, accompanied by sweet chili sauce.



Thai Dumplings

Wontons filled with ground chicken and Thai herbs served with infused soy sauce.



Sriracha Wings

Deep-fried chicken wings marinated in a spicy Southern Thai sriracha sauce.



Classic Chicken Wings

Crispy fried chicken wings served with a zesty Thai chili sauce.



Shrimp Summer Rolls

Rice paper rolls with shrimp, spring mix, basil, carrots, cucumber, and rice noodles served with spicy peanut dressing.



Calamari Basket

Crispy fried calamari served with sweet tamarind glaze and spicy mayo.



Chicken Satays

Marinated free-range chicken skewers with lemongrass, turmeric, and coriander, served with peanut sauce and cucumber vinegar.



Chicken Curry Puffs

Roti pastry puffs filled with a spiced mix of potato, pumpkin, and ground chicken, served with cucumber vinegar.



Chive Pancakes

Pan-fried chive pancakes served with a light, sweet soy sauce.



Crispy Organic Tofu

Deep-fried organic tofu served with sweet chili sauce.



Shrimp Donuts

Minced shrimp and chicken formed into donut rings and served with spicy mayo.

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Salads



Green Papaya Salad

A classic Thai salad with fresh green papaya, long beans, tomatoes, Thai chili, lime juice, and crushed peanuts.



Mango Avocado Salad

Seasonal green mango with Thai chili powder, fish sauce, lime, plum sugar, cilantro, shallots, organic avocado, and mixed greens.



House Fresh Salad

Mixed greens, cucumber, and avocado, served with peanut vinaigrette, and fried tofu.



Organic Salad

Microgreens, organic tomatoes, spring mix, artisan mini head lettuce, romaine hearts, radish, and radicchio with avocado dressing

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Signatures



Crab Meat Fried Rice

Jasmine rice stir-fried with colossal crab meat, scallions, and a farm-fresh egg, served with Thai seafood sauce.



Moo Ping

Thai-style grilled pork skewers with homemade Thai sauce (Jim-Jaew) and served with sticky rice.



Crab Meat Curry Pasty

Colossal crab meat in and a creamy handmade coconut milk curry sauce with pasta.



Khao Soy Chicken

Northern Thai-style chicken drumstick served with egg noodles in a rich chicken curry broth, topped with red onions, scallions and crispy egg noodles.



Chicken Mint Wrap

A popular Isan meat salad with lime juice dressing, chili flakes, toasted rice, and fresh herbs, served with sticky rice and fresh vegetables.



Shrimps in Tamarind Sauce

Jumbo shrimps in a tangy tamarind sauce with broccoli and garlic served with jasmine rice.

Spaghetti Seafood Tom Yum Sauce

Spaghetti tossed with a spicy Tom Yum sauce, shrimps, mussels, calamari, bell peppers, sweet onions, chili flakes, lemongrass, galangal, and lime leaf

Kaeng Phed Ped Yang (Duck Breast)

Roasted duck breast shimmered in red curry paste with coconut milk, baby eggplants, pineapple, mushrooms, seasonal vegetables, served with blue coconut rice.

Seafood Tom Yum Hot Pot

Hot and sour soup with lemongrass, galangal, lime leaf, evaporated milk, shrimps, mussels, calamari, mushrooms, cilantro, and scallions, served with jasmine rice.

Gai Ob Farg

Grilled marinated chicken with garlic, turmeric, cilantro root, coriander, and lemongrass, served with sticky rice

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Curries

Choice of Protein: Vegetables | Organic Tofu | Chicken | Shrimp | Hanger Beef | Seared Salmon (6 oz.) | Roasted Duck

Massaman Curry

Massaman curry paste with cumin, coriander, lemongrass, organic potatoes, white onion, cashew nuts, long hot peppers, and organic bell peppers

Green Curry

Homemade green curry paste with Thai basil, seasonal vegetables, organic carrots, organic broccoli, green baby eggplant, and fresh basil, served with jasmine rice.

Panang Curry

Thick and spicy-sweet red curry with lime leaf, fresh basil, seasonal vegetables, organic carrots, palm sugar, coconut milk, long beans and organic broccoli, served with jasmine rice.

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Fried Rices

Choice of Protein: Vegetables | Organic Tofu | Chicken | Shrimp | Hanger Beef | Seared Salmon (6 oz.) | Roasted Duck

Pineapple Fried Rice

Jasmine rice stir-fried with fresh pineapple, curry powder, farm-fresh egg, cashew nuts, dark soy sauce, sea salt, freshly ground pepper, farm tomatoes, scallions, white onions, and Chinese broccoli

Spicy Basil Fried Rice

Jasmine rice stir-fried with spicy basil sauce, farm-fresh egg, dark soy sauce, sea salt, freshly ground pepper, farm tomatoes, organic bell peppers, basil leaves, and long hot chili

Thai Fried Rice

Jasmine rice stir-fried with farm-fresh egg, dark soy sauce, sea salt, freshly ground pepper, farm tomatoes, scallions, white onions, and Chinese broccoli.

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Noodles

Pad Thai

Thin rice noodles stir-fried with Khaosan's homemade Pad Thai sauce, farm-fresh egg, peanuts, bean sprouts, and scallions.

Pad See Ew

Broad rice noodles stir-fried with Chinese broccoli, farm-fresh egg, and sweet soy sauce.



Drunken Noodle

Broad rice noodles stir-fried with a spicy house sauce, bell peppers, sweet onions, chili flakes, farm-fresh egg, and basil.



Garlic Udon Hanger Beef

Sautéed hanger beef with garlic and udon noodles, served with onions, bak choy, and sweet light soy sauce.

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Noodle Soups



Pho Hanger Beef Steak

Aromatic beef broth with hanger beef slices, thin rice noodles, topped with cilantro, scallions, and red onions.



Pho Grilled Pork

Homestyle grilled pork in a creamy pork bone broth with thin rice noodles, onions, scallions, cilantro, basil leaves, and bean sprouts.



Pho Chicken

Homestyle chicken and ginger broth with thin rice noodles, cilantro, scallions, onion, basil leaves, and bean sprouts.



Pho Tom Yum

Tom Yum broth with mushrooms, ground chicken, shrimp, ground peanuts, thin rice noodles, and bean sprouts.



5-Spice Roasted Duck

Five-spice duck broth with roasted duck, thin rice noodles, Chinese broccoli, bean sprouts, onions, scallions, and cilantro.



Vegetarian Pho

Mixed vegetables and organic tofu in vegetable broth with thin rice noodles, onions, scallions, cilantro, basil leaves, and bean sprouts.

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Entrées



Nuer Yang

Grilled ribeye with stir-fried mixed vegetables served with white rice and jim-jaw sauce.



Kra-Pao-Gal-Kal-Dao

Ground chicken with garlic, chili, long hot chili, red bell peppers, and Thai basil sauce, served over rice with a sunny-side-up egg.



Organic Mixed Green

Wok-fried rice with organic vegetables, carrots, green, yellow zucchini, broccoli, bell peppers, and organic tofu served with jasmine rice.



Crispy Branzino

Deep-fried whole branzino seasoned with pink Himalayan salt and pepper, served with the chef's special sauce and jasmine rice.



Crispy Chicken with Cashew Nuts

Crispy chicken stir-fried with cashew nuts in a fresh chili paste, white onions, broccoli, served with jasmine rice.



Crispy Garlic Chicken

Crispy chicken stir-fried with a garlic sauce and broccoli served with jasmine rice.



Salmon Rice Bowl

Pan-seared salmon with sautéed seasonal vegetables over jasmine rice.

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Desserts



Mango Ice Cream

Homemade mango ice-cream with fresh mango and blue sticky rice.

Coconut Ice Cream

Homemade coconut ice cream with blue sticky rice.





Mango Sticky Rice

Thai's iconic dessert, sweet ripe mango, and served with blue coconut rice.