



lunch group menu

\$30 per person

Apps choose 1

Moneybags

Crispy, fried golden purses stuffed with minced chicken and shrimp, carrots, peas and sweet corn. Served with a Thai chili dipping sauce.

Spring Rolls

Clear vermicelli noodles, chicken and mixed vegetables. Served with a light chili & carrot vinegar dipping sauce.

Vegetarian Tofu Crips

Crispy organic tofu served with a sweet chili sauce topped with crushed peanuts

Potstickers

Flash-fried potstickers stuffed with minced chicken, chopped scallions, and drizzled with sweet chili sauce. Served with a sweet soy dipping sauce.

Soup choose 1

Coconut Soup ✨ VG GF

Smooth and sweet coconut milk soup flavored with lemongrass, scallions and shiitake mushrooms. Choice of chicken, shrimp or organic tofu.

Lemongrass Soup ✨

A citrusy, lemongrass broth with aromatic herbs, mushrooms, scallions and cherry tomatoes. Choice of chicken, shrimp or organic tofu.

Entrees

choose 1
choice protein -
chicken, veg,
beef, or tofu

Red Curry ✨ VG GF

Savory red curry, coconut milk, bamboo shoots, zucchini and bell peppers.

Pad Thai ✨ VG GF

Stir-fried vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts.

Drunken Noodles ✨ VG

Pan-fried wide rice noodles, bell peppers, onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce.

Basil Fried Rice ✨

Basil rice stir-fried with bell peppers, egg, broccoli, Thai basil leaves, peas and carrots.

Enhance the mood - add 2 glasses of wine or beer for \$15/person

Prices do not include tax or gratuity | We will be happy to customize our menu to suit your tastes

Gluten friendly, vegetarian, and vegan options available upon request



dinner group menu

\$55 per person

Salad choose 1

Tofu Papaya Salad * VG GF

Fresh shredded green papaya and carrots, cherry tomatoes, and green beans tossed in a Thai dressing with flavors of lime, hints of chilies and garlic and topped with cracked peanuts. Served with a side of sticky rice.

Thai Wedge Salad

iceberg lettuce, cherry tomatoes, red onion, Thai pork sausage, peanut dressing

Apps choose 1

Moneybags

Crispy, fried golden purses stuffed with minced chicken and shrimp, carrots, peas and sweet corn. Served with a Thai chili dipping sauce.

Vegetarian Tofu Crips

crispy organic tofu topped with a sweet plum chutney of julienned red onions, chopped bell peppers, cilantro, mango, chopped scallions, cashews

Spring Rolls

Clear vermicelli noodles, chicken and mixed vegetables. Served with a light chili & carrot vinegar dipping sauce.

Potstickers

Flash-fried potstickers stuffed with minced chicken, chopped scallions, and drizzled with sweet chili sauce. Served with a sweet soy dipping sauce.

Entrees choose 1 choice protein - chicken, veg, beef, or tofu

Hawaiian Pad Thai * GF

Thai-marinated pork belly and sliced Thai pork sausage stir-fried with fresh pineapple, cherry tomatoes, bean sprouts, scallions, and broccoli. Dressed with crushed peanuts, crispy shallots, and fresh bean sprouts. (Starts medium spicy.)

Spring Vegetable Curry VG GF

(Vegan option)

Zucchini, bell peppers, peas, carrots, broccoli, rice noodles and pineapple in our savory delicious red curry topped with microgreens and served with a side of semi-sweet coconut rice.

Pineapple Fried Rice VG GF

Stir-fried jasmine rice with shrimp, chicken, cashew nuts, egg, light curry powder, raisins, cherry tomatoes, fresh pineapple, peas, and carrots. Served alongside fresh pineapple and shell. (Substitute brown rice 2.)

Drunken Noodles Seafood Trio *

Pan-fried wide rice noodles, bell peppers, onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce.

Pad Graw Prow * GF

Savory stir-fried holy basil, minced chicken, yellow onions, broccoli, and bell peppers. Served with a side of jasmine rice and topped with two fried eggs.

Red Curry Seafood Trio * GF

Savory red curry, coconut milk, bamboo shoots, zucchini and bell peppers.

Bangkok Curry Noodles * GF

Crab meat, chicken, shrimp, vermicelli rice noodles, broccoli, green beans, and cherry tomatoes tossed in our spicy green curry. (Starts medium spicy.)

+ Premium options: +\$5 add a soup course, +\$10 add dessert course +
- remove salad course -\$5 -

Enhance the mood - add 2 glasses of wine or beer for \$15/person

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