



MENU 2016 EST.



SCAN TO STAY
CONNECTED WITH US

STARTERS

Shrimp Tiles – Ground shrimp and pork blend infused with garlic, cilantro, and chili. Enhanced with carrot, green onion, and sesame oil, served with sweet chili sauce. 10

Chicken Satay – Juicy, grilled chicken served with flavorful peanut sauce, cucumber relish, and toasted bread cubes. 9

Archa Wings – Crispy fried chicken wings coated with your choice of a flavorful “Wing Zaab” Tom Yum flavored dry rub or tangy Thai toasted chili “saucy” rub. 10

Fried Spring Rolls – House-made rolls stuffed with seasoned veggies and glass noodles deep-fried to golden and crispy and served with sweet chili sauce. 8

Roti Mataba – Tender chicken blended with carrot, onion, potato, and eggs, seasoned with Madras powder and butter, cooked to perfection, encased in a flaky and golden-brown roti, served with Thai cucumber relish. 12

Buddha’s Basket – Delicious crunch of fried tofu and crispy sweet yam served with vegan sweet chili sauce. 10

Enoki Tempura – A crisp blend of enoki mushrooms, kale, carrot, onion, and basil leaves infused with red curry paste and delicately fried to perfection, served with spicy peanut sauce. 9

Pot Stickers – Pan-fried dumplings filled with seasoned pork and served with soy and vinegar sauce. 7

SOUP & SALAD

Tom Yum [Shrimp or Mixed Mushrooms] – World’s renowned Thai hot & sour soup with lemongrass, galangal, mushrooms, onions, and tomatoes and a touch of lime leaves, a drizzle of fresh lime juice, and sprinkled with cilantro. 16

Nua Nam Tok* – A Thai-inspired Beef salad. Savory grilled beef, perfectly seasoned and thinly sliced, tossed in a tangy dressing with shallots, mints, Culantro, and toasted rice powder. 16

Som Tum Goong Sod – Thai green papaya with carrots, shredded and tossed with Shrimp and a symphony of flavors of lime juice, fish sauce, palm sugar, chili peppers, garlic, tomatoes, green beans, dried shrimp powder, and roasted crushed peanuts. 15

Tom Kha [Chicken or Mixed Mushrooms] – Rich and creamy Thai classic coconut milk soup with galangal, mushrooms, onions, tomatoes, and lime leaves with a sour touch of tamarind, lime juice and sprinkled with cilantro. 16

Larb – Your choice of minced meat, Chicken, or Pork, seasoned with fresh shallots, mints, cilantro, and toasted rice powder. 15

Som Tum Song Kruang – The ultimate Thai papaya salad that combines the vibrant flavors of green papaya, crisp carrots, green beans, tomatoes, and Culantro tossed in a tangy dressing of lime juice, fish sauce, tamarind juice, chili peppers, and a splash of Thai Anchovy sauce (optional), served with crunchy pork rinds. 15

FROM THE GRILL

Thai Famous Ribs – Succulent and tender ribs marinated in a harmonious blend of traditional Thai spices, grilled to smoky perfection, and served with toasted chili dipping sauce, mixed greens, and sticky rice. 18

Crying Tiger* – Succulent slices of beef chuck marinated with aromatic herbs and spices, then grilled to perfection, served with a tangy dipping sauce, green salad, and sticky rice. 20

*THIS ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

VEGAN GLORY

Pad Pak Ruam Mit – A classic Thai dish bursting with a blend of stir-fried cabbage, carrots, mushrooms, broccoli, snap peas, onions, baby corn, and Shiitake mushrooms infused with authentic flavors and aromatic spices. Served with a side of Jasmine Rice. 16

Lucky Mee – Yakisoba noodles cooked to perfection and topped with vibrant flavors of crisp cabbages, carrots, mushrooms, bean sprouts, tofu, Shiitake mushrooms, and green onions. 16

Wealthy Tofu – Crispy tofu stir-fried with mushrooms, baby corn, onion, bell peppers, bean sprouts in mushroom sauce, and chili-vinegar paste served on top of wide rice noodles. 16

Mushroom Ob Woon Sen – Button, Beech, Oyster, Enoki, and Shiitake mushrooms stir-fried with glass noodles, fragrant herbs, ginger, bell peppers, and green onions. Served with a side of Jasmine Rice. 17

Szechwan Eggplants - Spicy-fried eggplants in our vegetarian sauce, fresh chili pastes with mushroom, bell pepper, onions, fresh basil leaves, and a touch of Madras powder. Served with a side of Jasmine Rice. 16

Spice it up! Seasonings can transport or transform any dish from one part of the world to another!

Mild | Medium | “American Hot” | “Thai Hot” | Extremely Spicy Hot!

“FLAVORS OF THE EAST” ONE PLATE CLASSICS

[Chicken, Pork, or Tofu 15 | Mixed Vegetables 14 | Beef or Shrimp 17]

FRIED RICE

Thai Fried Rice – Jasmine rice stir-fried with Chinese kale, egg, tomatoes, onion, soy-based sauce, and sprinkled with cilantro.

Pineapple Fried Rice – Jasmine rice stir-fried with pineapples, egg, carrots, raisins, cashew nuts, tomatoes, and onion with a touch of Madras Powder and sprinkled with cilantro. Choice of [Chicken, Pork, Tofu, or Mixed Veggies 16 | Beef or Shrimp 18]

Spicy Basil Fried Rice – Spicy-fried Jasmine rice with egg, bell peppers, onion, and basil leaves in a delectable blend of chili sauce and savory soy sauce.

Crab Fried Rice – Jasmine rice stir-fried with egg and crab meat and served with crispy-fried softshell crab and chopped spring onion. 19

NOODLE STIR-FRY

Pad Thai – Chan noodles stir-fry with egg, bean sprouts, and green onion in tamarind-based sauce, served with crushed peanuts on the side and cilantro.

Pad See-Ew – Wide rice noodles stir-fried to perfection with crisp Broccoli and egg in a savory soy sauce blend.

Kee Mao – Spicy-fried wide rice noodles with bamboo shoots, egg, tomatoes, onion, carrots, broccoli, bell peppers, basil leaves, fresh chili and garlic paste, and Thai chili jam.

Kua Gai – Wide rice noodles traditionally stir-fried with chicken, eggs, and spring onions served on a bed of lettuce with wonton chips and sweet chili sauce. 15

Phuket Noodle – Yakisoba noodles stir-fried with shrimp, Chinese broccoli, shredded carrots, and topped with a fried egg. 18

NOODLE SOUP

Duck Palo Noodle Soup – Silky rice noodles served in a flavorful and aromatic broth, topped with tender braised duck, lettuce, and beansprouts. 19

Boat Beef Noodle Soup* – A Thai street food favorite featuring silky rice noodles immersed in a rich and savory beef broth adorned with tender slices of beef, braised beef, beansprouts, basil leaves, and culantro. 16

Tom Yum Noodle Soup – Rice noodles in a tangy and aromatic Tom Yum broth infused with fragrant herbs, chili, and a medley of homemade pork balls, crispy shrimps, green beans, spinach, beansprouts, crispy pork wonton, and crushed peanuts. 17

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CURRY

[Chicken, Pork or Tofu 17 | Mixed Veggies 16 | Beef or Shrimp 19]
Served with a side of steamed Jasmine Rice

Pumpkin Red Curry – Savory and rich Thai red curry with coconut milk, pumpkins, bell peppers, and basil leaves.

Avocado Green Curry – Rich and creamy green curry prepared with coconut milk, avocado, eggplants, bell peppers, and basil leaves.

Yellow Curry – The creamiest and most subtle curry with significant Indian influence is prepared with coconut milk, potatoes, carrots, and onions.

Massaman Curry - Mildly flavored curry originated in South Thailand with Indian influences with coconut milk, potatoes, onions, carrots, pineapples, roasted peanuts, and bay leaf.

Duck Curry – Succulent stewed duck served in red curry with pineapples, carrots, tomatoes, onions, bell peppers, and fresh basil leaves. 22

SIGNATURE STIR-FRY

[Chicken, Pork or Tofu 16 | Mixed Veggies 15 | Beef or Shrimp 18]
Served with a side of steamed Jasmine Rice

Dirty Kale – A trendy Thai delight featuring our homemade Crispy Pork Belly perfectly sauteed with garlic and tender Chinese kale. 19

Wild Basil – A classic Thai stir-fry featuring your choice of finely chopped meat (chicken, pork, or beef) with bell peppers, Thai chili peppers, garlic, and fresh basil leaves. [Pork Belly 19]

Garlic Lover – A garlic-centric stir-fry of broccoli, carrots, and cabbage in our homemade Garlic-Cilantro-White Pepper Trio Paste, sprinkled with crispy garlic and cilantro.

Spicy Green Beans – Crisp green beans stir-fried to perfection with aromatic spices, bell peppers, onion, and finely chopped lime leaves. [Pork Belly 19]

Black Pepper – Specially marinated slices of Pork or Beef wok-tossed to perfection with freshly ground black pepper, onions, bell peppers, and green onion.

Sunny Delight – A vibrant Thai-inspired stir-fry featuring bell peppers, broccoli, bamboo shoots, baby corn, onions, carrots, mushrooms, celery, and basil leaves tossed in a blend of red curry and fresh chili paste, with a touch of Thai chili jam.

Thai Jasmine Rice	3	Steamed Noodles	4	SIDES
Sticky Rice	4	Steamed Vegetables	4	
Garlic Fried Rice	6	Spicy Peanut Sauce	5	
Fried Egg*	2	Thai Cucumber Relish	4	
Toasted Roti	5	Crispy Pork Belly	8	

Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the primary FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options on most items; however, our kitchen is not entirely gluten-free.



S. PELLEGRINO | Sparkling Water 4
ACQUA PANNA | Still Mineral Water 4
“CHA YEN” | Thai Iced Tea 5
“CAFÉ YEN” | Thai Iced Coffee 5
HORIZON | Organic Milk 3
SODA | Coke, Diet Coke, Sprite (by the can) 2

GOLD PEAK | Sweet Tea 4
GOLD PEAK | Unsweet Tea 4
HOT TEA | Jasmine, Oolong, Green 4
HOT COFFEE (Refills) 4



To ensure seamless service, an 18% service charge will be added to parties of six or more adults.