



# THE MENU

4371 OLD HARRODSBURG ROAD, SUITE 160  
LEXINGTON, KY 40513  
859.303.7073

## STARTERS

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

**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 a choice of a flavorful “Wing Zaab” dry rub or tangy Thai toasted chili rub. 10

**Shrimp Tiles** – Ground shrimp and pork blend infused with garlic, cilantro, and chili. Enhanced with carrot, green onion, and sesame oil, served with a side of plum sauce. 9

**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. 10

**Buddha’s Basket** – Delicious crunch of our signature vegetarian spring rolls, fried tofu and crispy sweet yam served with vegan sweet and tangy tamarind sauce. 9

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

## SOUP

**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

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

**Tom Jued Pork Ball** – Tender homemade glass noodle and pork ball blend in a fragrant broth, accompanied by a medley of onions, Napa cabbage, mushrooms, carrots, and celery. 15

## SIDES

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

## SALAD

**Nua Nam Tok\*** – A Thai-inspired beef salad. Savory grilled beef, perfectly seasoned and thinly sliced, tossed in a tangy dressing with shallots, mint leaves, culantro, and toasted rice powder. 12

**Larb** – Your choice of minced meat [Chicken or Pork] seasoned with a medley of fresh shallots, mint leaves, cilantro, and toasted rice powder. 11

**Som Tum Thai** – Thai green papaya and carrots, shredded and tossed with a symphony of flavors of lime juice, fish sauce, palm sugar, chili peppers, garlic, tomatoes, green beans, dried shrimp powder, and roasted crushed peanuts. 11

**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. 12

**Yum Crispy Foo** – Perfectly fried tofu mush tossed with shallots, shredded green mango, chili peppers, tangy lime dressing, and toasted cashew nuts. 11

## VEGAN

**Pad Pak Ruam Mit** – A vibrant Thai dish bursting with a blend of stir-fried cabbage, carrots, mushrooms, broccoli, 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 a medley of 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, 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!

\*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.

## CURRY

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

## STIR-FRY

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

**Dirty Kale** – A Thai delight featuring our homemade crispy pork belly perfectly sauteed with tender Chinese kale. 18

**Wild Basil** – A classic Thai stir-fry featuring your choice of ground meat or sliced crispy pork belly with bell peppers, Thai chili peppers, garlic, and fresh basil leaves. [Pork Belly 18]

**Garlic** – Perfectly seared protein of your choice sauteed in a fragrant garlic-infused sauce with chopped garlic and served on a bed of crisp cucumber slices sprinkled with crispy garlic.

**Spicy Green Beans** – Crisp green beans stir-fried to perfection with aromatic spices, bell peppers, onion, and finely chopped lime leaves. [Pork Belly 18]

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

## NOODLES

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

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

**Pad See Ew** – Wide rice noodles stir-fried with broccoli and egg in sweet soy sauce.

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

## FRIED RICE

**Thai Fried Rice** – Jasmine rice stir-fried with Chinese kale, egg, tomatoes, onion, soy-based sauce, and sprinkled with cilantro. [Chicken, Pork, Tofu 15 | Mixed Vegetables 14 | Beef, Shrimp 17]

**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]

**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 SOUPS

**Duck Palo Noodle Soup** – Silky rice noodles served in a flavorful and aromatic broth, topped with tender braised duck, lettuce, and beansprouts. 16

**Tom Yum Noodle Soup** – Rice noodles swim 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. 15

**Boat Beef Noodle\*** – 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

## GRILLS

**Crying Tiger\*** – Succulent slices of beef chuck marinated with aromatic herbs and spices, then grilled to perfection, served with a tangy dipping sauce, mixed greens, and sticky rice. 19

**Moo Yang** – Grilled boneless pork loin (10 ounces) marinated in aromatic soy-based seasoning with garlic, cilantro, and ground black pepper served with Thai-dried chili sauce, mixed greens, and sticky rice. 16

**Thai Famous Ribs** – Bone-in, country style 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. 17

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S. PELLEGRINO | Sparkling Water 4  
ACQUA PANNA | Still Mineral Water 4  
“CHA YEN” | Thai Iced Tea 5  
“CAFÉ YEN” | Thai Iced Coffee 5  
SODA | Coke, Diet Coke, Sprite (by the can) 1.50

HOT TEA | Jasmine, Oolong, Green 4  
HOT COFFEE (Refills) 4  
HORIZON | Organic Milk 3

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 major 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 completely gluten-free.