



Fall into our Autumn Specials

#48 Slow Cooked Beef Noodle Soup **\$10.99**

Thai slow cooked beef in rice noodle soup, finished with Chinese celery, bean sprouts, green onions and cilantro.

#49 Roast Duck Noodle Soup **\$12.00**

Boneless roast duck in rice noodle soup, finished with Chinese celery, bean sprouts, green onions and cilantro.

#75 Thai Kitchen Tom Yum Noodle Soup 🌶️ **\$10 chicken or tofu** **\$12 shrimp**

Combine our Menu Item #7 special Thai Kitchen Tom Yum Soup with rice noodles and a hard boiled egg. With chicken or tofu or shrimp.

Khao Moo Daeng (Thai BBQ Pork) **\$10.99**

This dish is the ultimate Thai street food. Pork marinated in Thai-style BBQ sauce garnished with cilantro. Served with sliced cucumbers, tomatoes, a hard-boiled egg and steamed white rice.

Khai Palo (Braised Pork Stew with egg) **\$10.99**

This is comfort food at it's best. Braised pork and hard-boiled egg stew cooked in Chef Kwan's own five spice broth of cinnamon, garlic, cilantro, and star anise. Garnished with cilantro and served with steamed white rice.



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Butterfly Peach tea with bubbles

\$3.50

Peach tea mixed with butterfly pea (a Thai flower that gives this drink it's beautiful purple color). A refreshing Spring drink.

#16 Larb with Tofu

\$9.99

Thai style salad with tofu and Green onion, cilantro, lime juice & mint.

Phra Ram Tofu (Peanut Sauce Tofu)

\$10.99

This dish is inspired by Thailand's annual Vegetarian and Vegan Festival. The tofu is pan-fried to perfection and smothered in Chef Kwan's own peanut sauce. Served with steamed with rice.

Golden Tamarind (Tofu in Tamarind Sauce) **\$10.99**

This dish is inspired by Thailand's annual Vegetarian and Vegan Festival. The tofu is pan-fried to perfection and smothered in sweet-and-sour tamarind sauce and topped with fried garlic and shallots. Served with steamed white rice.

Mango with Sticky Rice

\$5.99

Fresh mango is in season and at its peak of flavor, paired with Sweet Sticky Rice.