

Chef's picks

All items, except Tom yum goong soup & Grilled lemon glass shrimp salad, are served with white jasmine rice, brown rice : \$1.00 additional

Creamy Tom yum goong soup 🌶️ \$14 bowl

Shrimps or chicken in a smooth, milky texture of hot and sour lemongrass & galangal soup with mushrooms, potato, and assorted vegetables (Zucchini, tomato, broccoli, carrots, cabbage, green onion, and cilantro). The broth contains shell fish product.

Grilled lemongrass shrimp salad 🌶️ \$13

Grilled, marinated shrimps with Thai herbs (turmeric, garlic, pepper and lemongrass) tossed in a spicy lime dressing with lemongrass, brown & green onions, mints leaves, cucumber, carrots, tomato and cilantro, served over a bed of spring mixed vegetables

Heaven on earth 🌶️ 🌿 \$16

Pan seared tilapia with lumps of crab meat in a creamy, mild aromatic panang curry coconut sauce with tomato, carrots, bell peppers, and kuffir lime leaves garnished with steamed vegetable (broccoli, zucchini, carrots, cabbage, snow peas)

Hor Moke seafood 🌶️ 🌿 \$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari in a mildly spiced red curry coconut moose, served in a fresh young coconut with steamed vegetables (broccoli, zucchini, carrots, cabbage, snow peas)

Seafood sizzling plate 🌶️ \$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) sautéed with pepper, garlic, Thai spices and vegetables (broccoli, zucchini, carrots, cabbage, snow peas) served with a spicy fresh garlic & lime dipping sauce

Seafood Geisha \$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) sautéed with green & brown onions, bell peppers, celery, in a rich, smooth yellow curry powder moose

Double agent pad cha 🌶️ 🌿 \$16



Shrimps and scallops stir fried with Thai spices and herbs, krachai (ginger flavor root), garlic, chili, peppercorn, bell peppers, brown onion, broccoli, snow pea and basil leaves



Lychee red curry 🌶️ 🌿 \$16

Stuffed lychee with ground chicken, shrimps simmered in a mixture of spices of red curry coconut sauce, green beans, bells peppers and basil leaves

Grover beach sunrise 🌶️ \$19

Scallops with eggplant, zucchini, brown onion, bell peppers sautéed in a basil soybean sauce

 indicates an option of vegetarian style 

 indicates spiciness in a dish, an option of mild, medium, or extra spicy may be requested 

 indicates a gluten free option 

Appetizers

Roti curry puff(1)

\$7

Crispy light brown of roti bread stuffed with mild spice of chicken massamun curry paste served with cucumber relish. (ground chicken, pea & carrot, brown onion, potato)

Bunn dip basket

\$7

Green vegetables and toast (Cucumber, Celery, green leaves, carrots and tomato) serving with the coconut, peanut & chicken dipping sauce

Basil shrimp crispy wonton (6)

\$8

Deep fried wonton stuffed with marinated, chopped shrimp served with a sweet chili sauce. (seasoning chopped shrimp, basil leaves, garlic, wonton skin)

Strawberry fresh roll (4 pieces) (shrimp add: \$1) \$6 (small) \$9 (large)

Fresh spring mixed vegetables, ginger, carrots, cabbage, mint leaves, cucumber, strawberry, or (add shrimp or organic tofu), wrapped with rice paper, sprinkled with toasted coconut flakes, and sesame seeds, served with a house brown sauce or peanut sauce

Mango fresh roll (2 pieces) (shrimp add: \$1) \$6 (small) \$9 (large)

Fresh spring mixed vegetables, ginger, carrots, cabbage, mint leaves, cucumber, green onion, ripe mango, or (add shrimp or organic tofu), wrapped with rice paper, sprinkled with sesame seed and toasted coconut flakes, served with sweet chili sauce or peanut sauce

Avocado fresh roll (4 pieces) (shrimp add: \$1) \$6 (small) \$9 (large)

Fresh spring mixed vegetables, ginger, carrots, cabbage, mint leaves, cucumber, avocado, or (add shrimp, or organic tofu), wrapped with rice paper, sprinkled with toasted coconut flakes and sesame seeds, served with ginger sauce or peanut sauce

vegetable crispy roll (3 rolls)

\$6

Crispy, golden brown vegetable rolls served with sweet chili sauce (cabbage, mushroom, carrot, garlic and pepper)

Chicken crispy roll (3 rolls)

\$6

Crispy, golden brown, hormone- free chicken rolls served with sweet chili sauce (seasoned ground chicken, cabbage, mushroom, carrot, garlic and pepper)



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Appetizers

Corn fritter (3)

\$7

Sweet corn, egg & garlic fritter seasoned to perfection, served with sweet & sour and mild hot chili sauce

Money bag (5)

\$8

Marinated hormone free ground chicken, peas & carrots, sweet corn wrapped in flour paper, fried to golden brown, served with sweet chili sauce

Salmon cake (1)

\$8

Light touch of curry flavored, pan seared salmon cake (bell peppers, green & red onion) with wasabi dressing, garnished with spring mixed vegetables

Crispy calamari

\$8

Rings of crispy, seasoned, fried squid served with sweet chili sauce

Chicken satay (4)

\$8

Skewers of hormone free chicken (white meat) marinated with Asian spices, served with homemade peanut sauce, cucumber relish, and toast

Shrimp tempura (4)







\$8

Crispy, battered shrimps (Thai style) served with sweet chili sauce

Tempura platter

\$12

Crispy, battered shrimps, calamari, and vegetables (Broccoli, mushroom, zucchini, eggplant, carrot, green bean) served with sweet chili sauce

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Soup

Tofu & Shitake soup

\$7 cup / \$12 bowl

Tofu, Shitake mushrooms, and assorted vegetables (snow pea, zucchini, cabbage, carrots, green onion, cilantro, and broccoli) in a clear vegetable broth

Chicken glass noodle soup

\$7 cup / \$12 bowl

Glass noodle (bean thread noodle) with minced chicken, and assorted vegetables (snow pea, zucchini, cabbage, carrots, green onion, cilantro, and broccoli) in a clear chicken broth

Creamy Tom yum goong soup \$14 bowl

Shrimps or chicken in a smooth, milky texture of hot and sour lemongrass & galangal soup with mushrooms, potato, and assorted vegetables (Zucchini, tomato, broccoli, carrots, cabbage, green onion, and cilantro). The broth contains shell fish product, please notify us if you are allergic to this.

Tom yum (Hormone free Chicken, Organic Tofu, or shrimp)

\$7 cup (shrimp: add \$1) / \$12 bowl (shrimp: add \$2)

Hot and sour lemongrass & galangal soup. A blending of sweet & sour and fragrant tanginess combined with a lightly kick of spiciness, with mushrooms and assorted vegetables (Zucchini, tomato, broccoli, carrots, cabbage, green onion, kuffir and cilantro) The broth contains shell fish product, please notify us if you are allergic to this.

Tom kha (Hormone free Chicken, Organic Tofu, or Shrimp)

\$7 cup (shrimp: add \$1) / \$13 bowl (shrimp: add \$2)

Light coconut milk, lemongrass & galangal soup with mushrooms and assorted vegetables (Zucchini, tomato, broccoli, carrots, cabbage, green onion, dry chili, kuffir lime leave and cilantro)

Tom klong (Hormone free Chicken, Organic Tofu, or Shrimp)







\$7 cup (shrimp: add \$1) / \$13 bowl (shrimp: add \$2)

A mixture of Thai herbs in a light, hot and sour broth, red onion, lemongrass, galangal, kuffir lime leaves, dry chili, basil leaves, tamarind juice, cabbage, zucchini, broccoli, green onion, carrots and cilantro.

Fisherman soup

\$16 bowl

Mixed seafood (shrimps, fish, mussels, calamari, scallop), mushrooms, tomato, basil leaves, cilantro in a spicy lime & lemongrass broth

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Salad

House salad   \$6

Fresh green spring mixed vegetables with carrots, cucumber, red cabbage, and tomato served with a choice of peanut dressing or miso dressing (on the side)

Papaya salad    \$9

Fresh green shredded papaya, carrots, tomato and green beans tossed with chili, garlic, and peanut in a spicy lime & fish sauce dressing, topped with a grilled shrimp (no fish sauce for vegetarian option)

Papaya salad combo  \$12


A choice of grilled chicken or grilled pork with papaya salad, fresh green shredded papaya, carrots, tomato and green beans, and a grilled shrimp tossed with chili, garlic, and peanut in a spicy lime & fish sauce dressing

Kale salad  \$9


Fresh kale, avocado, water chestnuts, carrots, sesame seeds tossed in a house miso dressing

Spinach salad    \$12


Lightly battered, fried spinach leaves or fresh spinach with minced hormone free chicken and shrimp tossed with brown & green onions, tomato, cilantro, cashew nuts in a spicy lime dressing

Thai Beef salad (yum Nuer yang)  \$12



Grilled, thin slices of marinated beef with cucumber, tomato, brown & green onions, chili, red cabbage, and cilantro tossed in spicy lime dressing, served on top of spring mixed vegetable



Thai grilled pork salad (yum moo yang)  \$11

Grilled, slices of marinated pork loin with cucumber, tomato, brown & green onions, chili, red onion, and cilantro tossed in spicy lime dressing, served on top of spring mixed vegetable

Thai roasted duck salad (yum ped yang)  \$14

Slice of marinated, roast duck (duck breast, skin off) with cucumber, tomato, red & green onions, chili, and cilantro tossed in sweet chili jam and spicy lime dressing, served on top of spring mixed vegetable

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Salad

Beef num tok

\$12

Grilled, thin slices of marinated beef with red & green onions, cilantro, toasted rice powder, Thai chili flake, tossed in lime based spices, garnished with sliced cabbage, and spring mixed vegetable

Glass noodle salad (Yum woon sen) \$12

Bean thread noodle with shrimp, minced chicken, calamari, tomato, celery, carrots, brown & green onions, cilantro, and Thai spices tossed in spicy lime dressing

Larb Kai

\$11

A spicy Thai minced chicken salad, boil of minced chicken tossed with red onion, green onion, cilantro, toasted rice powder, lime juice and Thai spices served with sliced cabbage







Grilled lemongrass shrimp salad \$13

Grilled, marinated shrimps with Thai herbs (turmeric, garlic, pepper and lemongrass) tossed in a spicy lime dressing with lemongrass, brown & green onions, mint leaves, cucumber, carrots, tomato, red cabbage, and cilantro served over a bed of spring mixed vegetables

Fisherman salad

\$16

Mixed seafood (shrimps, scallop, mussels, calamari, fish) tossed in romaine lettuce, red onion, cucumber, tomatoes, red cabbage, and carrots in a spicy chili jam & lime dressing served on the bed of spring mixed vegetables

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Noodles

A Choice of hormone free chicken (white meat), pork or Organic tofu
Beef : \$1.00 extra, substitute or add shrimps: \$4.00, seafood : \$6.00 extra

Pad Thai

\$12

Thin rice noodles with a choice of meat, egg, bean sprout, green onion stir fried in a tamarind and palm sugar sauce, sprinkled with crush roast peanuts and cilantro, garnished with fresh bean sprout, and a lime wedge

Pad-see-ew

\$12

Stir-fried wide rice noodles with a choice of meat, egg, broccoli crown, Chinese broccoli, carrots, and garlic, in a sweet dark soy sauce

Drunken noodle (spicy noodle)

\$12

Wide rice noodles stir fried with a choice of meat, egg, basil leaves, brown onion, carrots, zucchini, bell peppers, garlic, and Thai chili (this dish is also called pad kee mow)

Jungle noodle

\$12

A gingery flavor of spicy noodle, stir fried wide rice noodle with choice of meat, egg, basil leaves, bell peppers, brown onion, snow peas, carrots, garlic, chili and krachai (type of ginger flavor root)

Pad woon sen

\$12

Glass noodle (bean thread noodles) stir fried with a choice of meat, egg, green onion, zucchini, broccoli, carrot and brown & green onions, topped with cilantro

Rad Na

\$12

Pan seared wide rice noodles drenched in a savory light brown gravy with a choice of meat, broccoli crown, Chinese broccoli, carrots and preserved yellow bean

Sukhothai rice noodle soup (Noodle Tom Yum) \$12

Hot, sour and sweet thin rice noodle soup with minced chicken, Thai BBQ pork, fish balls, blanched green beans, bean sprout, Chinese broccoli, sprinkled with crushed roast peanut, green onion, cilantro, chili flake, and a crispy wonton skin (can be substituted to glass noodles, and non-spiciness is optional)

Roasted duck noodle soup







\$13

Slices of roasted duck (duck breast with skin off) in light dark soy soup with shredded cabbage, celery, bean sprout, green onion, and cilantro

Wonton soup

\$13

Chicken wrapped wontons in a clear broth with shrimps, shredded cabbage, bean sprout, green onion and cilantro (An option of spicy tom yum broth can be accommodated)

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Fried rice

A choice of Hormone free chicken (white meat), pork or Organic tofu

Beef : \$1.00 extra, substitute or add shrimps: \$4.00, Seafood : \$6.00 extra

Substitute to brown rice : \$1.00 additional

Thai fried rice

\$12

Fried rice with a choice of meat, or mixed vegetables, egg, brown onion, Chinese broccoli, peas & carrots, garnished with slices of cucumber & tomato, green onion and cilantro,

Pineapple fried rice

\$13

Fried rice with a choice of meat, or mixed vegetable, egg, curry powder, pineapple, raisins, brown & green onions, peas & carrots, cilantro, and cashew nuts

Prick pao fried rice

\$12

Spicy fried rice with a choice of meat, or mixed vegetables, egg, sweet chili jam, bell pepper, peas & carrots, cilantro, brown & green onions, and basil leaves (The sauce contains shell fish product, please notify us if you are allergy to this)

Crab fried rice

\$16

Thai fried rice with lumps of crab meat, egg, green onion, garnished with tomato, cilantro, and cucumber

Basil fried rice







\$12

Spicy fried rice with a choice of meat, egg, basil leaves, brown onion, bell peppers, green onion, cilantro and chili

Special house fried rice

\$13

A Choice of grilled pork, grilled chicken, or BBQ pork over Thai fried rice, egg, brown & green onions, Chinese broccoli, peas & carrots, cilantro, and tomato

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Entrée

Poultry, beef, and vegetarian

A choice of Hormone free chicken (white meat), pork or Organic tofu
Beef: \$1.00 extra, substitute or add shrimps: \$4.00. seafood: \$ 6.00 extra
All items are served with white jasmine rice, brown rice: \$1.00 additional

Pad kraprow (Basil stir fry) \$12

A choice of meat wok fried with garlic, Thai chili, zucchini, green beans, bell peppers, brown onion, carrots and basil leaves in a basil and garlic sauce

Pad Kana (Chinese broccoli stir fry) \$12

A choice of meat with Chinese broccoli stir fried in a light garlic, oyster sauce (spicy is optional)

Beef & Broccoli \$13

Beef, broccoli, carrot wok fry in a light garlic oyster sauce

Kung pao chicken \$12

Hormone free Chicken stir fried in light spiced sauce with brown onion, carrots, bell peppers, dried chili, zucchini, water chestnuts, and peanuts

Ginger delight \$12

A Choice of meat wok fried with assorted vegetables (zucchini, carrots, green & brown onion), shitake mushroom, and ginger in a mellow, refreshing ginger sauce

Gai yang (Grilled lemongrass chicken) \$12







Slices of marinated, grilled, hormone free chicken (white meat) with Thai spices and herbs, served with sweet chili & spicy sauce, garnished with spring mixed vegetable, shredded cabbage, cilantro, cucumber and tomato

Moo Yang (Thai grilled pork) \$12

Tasty slices of grilled, marinated pork loin served with sweet chili & spicy dipping sauce, garnished with spring mixed vegetable, shredded cabbage, cilantro, cucumber and tomato

Moo Dang (Honey Thai BBQ pork) \$12

Slices of honey roasted pork loin served with steam Chinese broccoli and sweet prickle, soy sauce, sprinkled on top with cilantro

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Entrée : Poultry, beef, and vegetarian

A choice of Hormone free chicken (white meat), pork or organic tofu
Beef : \$1.00 extra, substitute or add shrimps: \$4.00, seafood : \$6.00
All items are served with white jasmine rice, brown rice : \$1.00 additional

Mongolian beef

\$13

Beef sautéed in soybean based sauce with brown onion, carrots, broccoli and bell peppers, sesame seeds, served on a sizzling hot plate

Himalaya (Cashew stir-fry)

\$12

A choice of meat sautéed with brown onion, water chestnuts, Zucchini, pineapple, cashew nuts, and snow pea in a sweet chili jam sauce (The sauce contains shell fish product, please notify us if you are allergy to this)

Eggplant lover

\$12

A Choice of meat with eggplant, zucchini, brown onion, bell peppers sautéed in a basil soybean sauce

Chicken clay pot (No rice being served)

\$12

A savory fragrant of herbs and spices, hormone free chicken (white meat), glass noodles, broccoli, zucchini, carrots, cabbage, mushrooms, ginger, and cilantro seasoned and tossed in special chef paste, served in a clay pot with a side of spicy garlic & lime dipping sauce

Orange chicken or Orange tofu

\$12

Crispy, battered hormone free chicken (white meat), OR lightly battered, crispy organic tofu in tangy sweet & sour of an orange sauce, garnished with steamed vegetables

Mixed green paradise







\$12

A Choice of meat with fresh garlic and assorted vegetables (Broccoli, zucchini, carrots, cabbage, snow peas, green bean and bean sprout) stir fried in a thin house brown sauce

Pad prik sod

\$12

A Combination of fresh chili aroma and the spiciness, the stir fry of fresh jalapeno, brown & green onion, broccoli with a choice of meat in a light garlic, brown sauce

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 indicates a gluten free option 

Entrée : Poultry, beef, and vegetarian

A choice of Hormone free chicken (white meat), pork or organic tofu
Beef : \$1.00 extra, substitute or add shrimps: \$4.00, seafood : \$6.00
All items are served with white jasmine rice, brown rice : \$1.00 additional

Pad prik king

\$12

A complex aroma and a combine of sweet, salty and spicy flavors, seasoned of red curry paste sautéed to thick with a choice of meat, green beans, carrots, bell peppers, and kuffir lime leaves (no coconut milk added)

Black pepper & garlic sauce

\$12

A Choice of meat with brown onion, zucchini, broccoli, carrots, and bell peppers stir fried in garlic and black pepper sauce

Crispy basil Duck

\$16

Marinated duck (skinless duck breast) sautéed with green bean, brown onion, bell peppers in garlic & basil sauce served on a bed of battered fried spinach, and topped with crispy basil leaves

Kai Katiem prik tai (Garlic chicken)

\$13

The old school must-have plate, chicken sautéed in a tasty garlic and pepper sauce, topped with crispy garlic, cilantro, served with cabbage and carrot pickles, sliced cucumbers, tomatoes and cilantro







Param (Heavenly plate for peanut sauce lovers)

\$13

Choice of pan seared meat with assorted steamed vegetable, topped with savory house peanut sauce (spinach, broccoli, cabbage, carrot, zucchini).

Tofu Param (Heavenly plate for peanut sauce lovers) \$13

Fried tofu with assorted steamed vegetable and spinach, topped with savory house peanut sauce.

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Curry

A choice of hormone free chicken (white meat), pork or organic tofu
Beef : \$1.00 extra, substitute or add shrimps: \$4.00, seafood : \$6.00 extra
All items are served with white jasmine rice, brown rice : \$1.00 additional

Yellow curry    \$12

A choice of meat with potatoes, brown onions, bell peppers and carrots in a mild herby, creamy simmered, yellow curry coconut sauce

Red curry    \$12

A choice of meat with assorted vegetables (bamboo shoot, broccoli, zucchini, bell peppers, basil leaves and carrots) in a mixture of spices of red curry coconut sauce

Green curry    \$12

A choice of meat and assorted vegetables (Eggplant, snow pea, broccoli, zucchini, bell peppers, basil leaves, and carrots) in an aromatic complex flavor of citric undertone, green curry coconut sauce

Massamun curry    \$12

A rich, and flavorful, fragrant yellow curry, incorporated with lemongrass, nuts, and other Thai herbs come with a choice of meat, brown onion, potato, and cashew nuts

Panang curry    \$12

A creamy, mild, aromatic coconut curry sauce with a choice of meat, tomato, carrots, bell peppers, kuffir lime leaves

Pineapple curry    \$12







A choice of meat with pineapples, bell peppers, and basil leaves in a complex mild spiced of creamy red curry coconut sauce, with a shine of sweet and sour flavors from pineapple

Duck curry  \$16

Slices of marinated roasted duck (duck breast and skin off) with pineapple, tomatoes, bell peppers, and basil leaves in a mixture of spices of red curry coconut sauce

Lychee red curry   \$16

Stuffed lychee with ground chicken and shrimps simmered in a mixture of spices of red curry coconut sauce, green beans, bells peppers and basil leaves

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Fish menu

All items are served with white jasmine rice, brown rice : \$1.00 additional

Choose one of the following fish fillet for one of the sauce A to H

Salmon \$16 Tilapia \$15 Basa \$15

A) Ginger sauce

Pan seared fish with assorted vegetables (zucchini, carrot, green & brown onion), shitake mushroom, and garlic in a mellow and refreshing ginger sauce

B) Garlic sauce

Pan seared fish with peas & carrots in a tasteful of fresh garlic sauce, served on the side with steam assorted vegetables (broccoli, zucchini, carrots, and cabbage)

C) Pine apple curry sauce

Pan seared fish topped with a creamy, complex mild spiced of red curry coconut sauce with a shine of sweet and sour flavors from pineapple (pineapple, bell peppers, basil leaves)

D) Yum apple (green apple in a spicy lime dressing)

Pan seared fish topped with a mild spicy lime dressing (green apple, green & red onions, and cilantro)

E) Celery stir-fry

Pan seared fish sautéed in a light garlic and soy bean sauce, with garlic, celery, brown & green onions, and bell peppers

F) Himalaya (cashew stir fry)







Pan seared fish topped with a sautéed of brown onion, water chestnuts, pineapple, cashew nuts, zucchini, and snow peas in a sweet chili jam sauce (The sauce contains shell fish product, please notify us if you are allergic to this)

G) Panang curry

Pan seared fish in a creamy, mild, aromatic panang curry coconut sauce with tomato, carrots, bell peppers, kuffir lime leaves

H) Green curry

Pan seared fish and assorted vegetables (Eggplant, snow pea, broccoli, zucchini, bell peppers, basil leaves, and carrot) simmered in an aromatic complex flavor of citric undertone, green curry coconut sauce

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Shrimp and seafood

All items are served with white jasmine rice, brown rice : \$1.00 additional

Asparagus shrimp \$16

Sautéed shrimps, asparagus, zucchini and carrots in a light brown, garlic sauce

Lychee shrimp  \$16

Lightly battered shrimps sautéed with bell pepper, brown & green onion, ginger, tomato and lychee in a delightful of lychee sauce (Pan seared shrimp for gluten free option)

Garlic shrimp \$16

Shrimp with peas & carrots in a tasteful of fresh garlic sauce, served on the side with steam assorted vegetables (broccoli, zucchini, carrots, and cabbage)

Tamarind shrimp  \$16

Lightly battered of shrimps, bell peppers, green onion tossed in a savory, crisp and tanginess of tamarind sauce (Pan seared shrimp for gluten free option)

Shrimp clay pot (No rice being served) \$16

Shrimps, lumps of crab meat, broccoli, zucchini, carrots, cabbage, mushrooms, cilantro, and ginger with bean thread noodles cilantro seasoned and tossed in special chef paste served in clay pot with a side of spicy fresh garlic & lime dipping sauce

Three Musketeers   \$16



Shrimps, calamari, and fish simmered in a complex flavored, red curry coconut sauce (broccoli, zucchini, carrots, bell peppers, snow peas)

Heaven on earth   \$16

Pan seared tilapia with lumps of crab meat in a creamy, mild aromatic panang curry coconut sauce with tomato, carrots, bell peppers, and kuffir lime leaves garnished with steamed vegetables (broccoli, zucchini, carrots, cabbage, snow peas)

Haw mok seafood   \$16



Assorted seafood (green mussels, shrimps, scallops, fish and calamari) in a mildly spiced red curry coconut sauce, served in a fresh young coconut with steamed vegetables (broccoli, zucchini, carrots, cabbage, snow peas)



Kaprow talay (Basil seafood)   \$16

Assorted seafood (shrimps, fish, mussels, calamari, scallops) sautéed with broccoli, chilies, zucchini, green beans, brown onion, bell peppers and basil leaves in a mild spiced garlic & basil sauce, served in a hot sizzling plate

Prik pao seafood  \$16

Mixed seafood (green mussel, shrimp, fish, scallops, and calamari) stir fried with green & brown onion, broccoli, bell peppers, carrots, and basil leaves in a smooth, mild spiced, sweet chili jam sauce

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Shrimp and seafood

All items are served with white jasmine rice, brown rice : \$1.00 additional

Seafood sizzling plate

\$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) sautéed with pepper, garlic, Thai spices, and vegetables (broccoli, zucchini, carrots, cabbage, snow peas) served with a spicy fresh garlic & lime dipping sauce

Seafood Geisha

\$16

Assorted seafood (green mussel, shrimp, fish, scallops, and calamari) sautéed with green & brown onions, bell peppers, celery, in a rich, smooth yellow curry powder moose

Double agent pad cha

\$16

Shrimps and scallops stir fried with Thai spices and herbs, krachai (type of ginger root), garlic, chili, peppercorn, bell peppers, brown onion, broccoli, snow peas, and basil leaves

Black pepper scallop

\$19

Scallops sautéed with carrot in a black pepper and garlic sauce served with steamed asparagus and broccoli.

Grover beach sunrise

\$19

Scallops with eggplant, zucchini, brown onion, bell peppers sautéed in a basil soybean sauce

Sides

Peanut sauce \$1(s)
Steamed rice noodle \$4
Steamed vegetables \$4
Thai Fried rice with egg \$5(no meat)



Jasmine white rice \$ 2 cup
Brown rice \$2 cup
Sticky rice \$3



Drinks

Thai iced tea \$3.50
Regular ice tea \$2.50
Hot tea \$2.00 (jasmine, or green)
(individually served)
Soda \$2
Mineral water \$2






Desserts

Fried coconut banana balls with vanilla ice cream 6.00
Sweet coconut sticky rice with mango 6.00
Roti bread with sweet condensed milk 6.00

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