

# Salads

## Asian Caesar

Grilled Chicken	8.50
Crispy Chicken	8.50
Grilled Shrimp	9.50
Grilled Salmon	10.50
Add Fried Egg	1.00

Romaine lettuce, shredded parmesan & homemade Asian inspired Caesar dressing with lemongrass, & a hint of spice with chili-garlic. Topped with crispy wontons.

## Yum Puk Foi

Chicken or Fried Tofu	9.95
Shrimp	10.95

Rice noodles mixed with blanched broccoli, string beans, bell peppers, edamame, carrots, ginger, peanuts, mint, cilantro & scallions in a roasted chili-lime dressing.

## Sesame-Ginger Scallop Salad 10.95

Sesame encrusted sea scallop served over mixed greens, edamame, cukes, carrots & avocado with a miso-ginger dressing.

## Sesame Tofu Salad 8.25

Pan-fried sesame encrusted tofu served over mixed greens, edamame, cukes, carrots & avocado with a miso-ginger dressing.

## Soba Noodle Salad

Sesame Encrusted Tofu	9.95
Pan-Fried Sea Scallop	11.25
Grilled Shrimp	10.95
Grilled Salmon	11.25

Buckwheat soba noodles tossed in a soy-sesame vinaigrette with pickled ginger, edamame, cukes, red onion & wakame seaweed. Sprinkled with sesame seeds.

# Specials

## Entrées

## Pok Pok

Grilled Shrimp	10.95
Soft Shell Crab	(1) 12.95 (2) 15.95

This is a classic Thai dish made with shredded green papaya & shredded tart, green mango pounded in a wooden mortar & pestle with garlic, dried baby shrimp, green beans, tomatoes, peanuts, fresh bird chili with a lime, palm sugar dressing. (Spicy)

## Pad Chachaengsao 12.95

Slices of crispy duck stir-fried with egg, glass noodles, baby bok choy, shiitake, sprouts, onions, shallots, garlic, ginger, salted soy beans in a dark, sweet soy sauce.

## Pad Pla Krapow 12.95

Crispy panko-encrusted haddock topped with broccoli, carrots, bell peppers & onions sautéed in a spicy garlic-chili-basil sauce. Served with jasmine rice.

## Sweets

Thai Sundae	6.50
Sweet coconut sticky rice topped with choice of ice cream (coconut, ginger, mango), fresh mango, whipped cream, chocolate syrup, crushed nuts.	