

ASSORTED DISHES

Thai BBQ Chicken \$7.95
Chicken marinated in yellow curry powder, turmeric, garlic, coriander, herbs, spices, served with fresh vegetables, and sweet chili sauce.

BBQ Pork Ribs \$7.95
B.B.Q. pork spare ribs marinated in tomatoe sauce, honey, and a hint of ground black pepper.

Orange Chicken \$7.95
Crispy battered chicken in sweet tangy orange-cherry tomato sauce and garnished with sesame seeds.

Crispy Orange Tofu \$7.75
Crispy fried tofu in our sweet tangy orange-cherry tomato sauce.

Spinach with Peanut Sauce \$8.50
Scallion, cashews, cucumber, served over spinach topped with peanut sauce. Choice of Chicken or Tofu.
(Please allow extra time for preparation)

FRIED RICE

Chicken \$7.95 *Beef or Pork* \$8.45
Vegetables or Tofu \$7.75 *Shrimp* \$9.50
(Fried or Soft)

Thai Fired Rice
Jasmine rice, sautéed with egg, green peas, carrot, onion, and tomato.

Spicy Fried Rice 🍴
Jasmine rice, garlic, onion, carrot, fresh chili, and sweet basil.

Curry Fried Rice
Jasmine rice, a touch of yellow curry powder, egg, onion, green peas, carrot, and tomato.

Crab Fried Rice (Crab Only) \$8.50
Jasmine rice, crab, egg, green peas, carrot, and onion.

Pineapple Fried Rice \$9.50
Jasmine rice, a touch of curry powder, sautéed egg, cashew nut, raisin, pineapple, chicken, and shrimp.

SEAFOOD

Shrimp with Chili 🍴 \$10.75
Shrimp sautéed with chili paste, and served with steamed vegetables.

Crispy Trout *(Please allow extra time for preparation)* \$13.75
Whole fish seasoned with herbs, spices, and crispy fried, served with mango, cashews, onion, cilantro, and lime juice.

Spicy Mint Seafood 🍴 \$13.75
Scallops, shrimps, sweet basil, onion, bell pepper in savory chili sauce.

Yellow Curry Combination Seafood \$13.75
Shrimp, calamari, scallops, mussels, crab, fillet, egg, celery, carrot, and onion sautéed in yellow curry powder.

Supreme Seafood \$13.75
Shrimp, calamari, scallops, mussels, crab, fillet, sweet basil onion, bell pepper, and carrots sauteed in roasted chilli paste.

LUNCH SPECIALS \$6.95

Served from 11 – 3 p.m. Daily.

Served with Salad, Veggie Crispy Roll, and White Rice (Brown or Fried Rice additional \$1)

Choices of: Chicken, Beef, Pork, or Tofu. (Shrimp is an additional \$2)

ALL NOODLE DISHES EXCLUDES RICE.

Panang Curry 🍴	Vegetable Medley
Yellow Curry (Kang Go-Ree) 🍴	Teriyaki
Red Curry (Kang-Dang) 🍴	Drunken Noodle 🍴
Green Curry 🍴	Pad Thai Noodle
Spicy Basil Eggplant 🍴	Pad Se Ew Noodle
Saucy Broccoli	Chow Mein Noodle
Garlic Pepper (Gai-Teum)	

DESSERTS

Green Tea, Thai Tea, or Coconut Ice Cream	\$3.00
Banana Wrap with Coconut Ice Cream	\$5.50
Mango with Sticky Rice (Seasonal)	\$6.95

SIDES

White Rice	\$1.00	Steamed	\$4.00
Brown Rice	\$1.50	Vegetables	
Sticky Rice	\$2.00	Peanut Sauce	\$1.00
Garlic Rice	\$2.50	Sweet	\$1.00
Fried Rice	\$2.50	& Sour Sauce	

BEVERAGES

Bottled Water, Coke, Diet Coke, 7-Up, Iced Tea (Refillable), & Jasmine or Green Tea	\$1.25
Thai Iced Tea, Thai Iced Coffee, Lemonade, Apple Juice, Cranberry Juice, & Perrier	\$2.00



FREE DELIVERY

DINE-IN.TAKEOUT. CATERING

2208 Artesia Blvd.
Redondo Beach, CA 90278
310-798-4618

Mon. - Sun. 11:00am - 10:00pm

**FREE DELIVERY WITHIN 3 MILES,
\$15 MINIMUM ORDER.**

Out of area minimum delivery charge is \$3.

Please let the person taking your order know if you have any food allergies. Most dishes can be made to accomodate vegetarian diet. Prices, delivery charge, and menus are subject to change without notice. We reserve the right to refuse service to anyone.

We accept Visa, Mastercard, Discover, & AMEX.




2208 Artesia Blvd.
Redondo Beach, CA 90278
310-798-4618

APPETIZERS

Tofu Delight (8) Deep fried tofu served with a side of crushed peanuts in sweet & sour sauce.	\$5.50
Veggie Crispy Egg Roll (4) Assorted vegetables and cellophane noodle deep fried and served with sweet chili dipping sauce.	\$5.25
Crispy Wontons (8) Ground chicken blended in spices and wrapped in wonton, fried, and served with sweet chili dipping sauce.	\$5.50
Shrimp Wonton (12) Marinated shrimp wrapped in wonton, fried, and served with sweet chili dipping sauce.	\$8.00
Shrimp Spring Rolls (3) Shrimp, fresh vegetables, rice noodles, basil leaves, wrapped in rice paper, and served with peanut sauce blended with a hint of chilli.	\$7.00
Satay Sticks Choices of: Chicken, Beef, or Tofu on skewers, marinated in coconut milk and spices. Served with sides of a peanut sauce and cucumber sauce.	\$7.50
Dumplings (8) (Gyoza) Dumplings filled with chicken and cabbage. Served with sweet soy sauce. Can be served: Steamed, Fried, or Sautéed.	\$7.00
Thai Style Spicy Wings (10) Crispy chicken wings tossed with a combination of chili paste and sweet & sour sauce.	\$8.00
Golden Shrimp (8) Marinated whole shrimp wrapped in bacon, fried, and served with sweet chili dipping sauce.	\$9.00
Crispy Calamari Served with sweet chili dipping sauce.	\$8.50
Bamboo Sampler Combination of 4 golden shrimp, 4 veggie crispy rolls, and 6 crispy wontons.	\$9.95
Curry Fries Fries with yellow or green curry on the side.	\$5.25

SOUPS

Add Shrimp to any soup for an additional \$2.00

Wonton Soup Chicken, shrimp, and vegetables in a hearty chicken broth.	Bowl \$5.50 Pot \$7.50
--	------------------------

Tofu Soup Chicken, pork, soft tofu, cabbage, celery, onion, mushroom, and carrot.	Bowl \$5.50 Pot \$7.50
---	------------------------

Noodle Soup Cellophane noodles, chicken, shrimp, black mushroom, celery, white onion, and scallion cooked in a hearty chicken broth.	Bowl \$5.50 Pot \$7.50
--	------------------------

Vegetable Soup Mushroom, napa cabbage, celery, and carrot garnished with fried garlic.	Bowl \$5.50 Pot \$7.50
--	------------------------

Tom Yum Spicy lemongrass soup. Chicken, mushroom, lemongrass, galangal, kaffir lime, and roasted chili.	Bowl \$5.50 Pot \$7.50
---	------------------------

Tom Kah Spicy Coconut Soup with Lemongrass soup. Chicken, mushrooms, Lemongrass, kaffir lime leaves, lime juice, and roasted chili.	Bowl \$6.50 Pot \$8.50
---	------------------------

Seafood Soup Scallops, shrimp, calamari, mussels, crab, and fish fillet with ginger, mushroom, kaffir lime leaves, galanga, lemongrass, roasted chili, and basil.	Pot \$13.75
---	-------------

SALADS


Garden Salad Mixed greens, cucumber, carrot, tomato, celery, bell pepper, sliced boiled egg, served with peanut dressing.	\$7.50
---	--------

Chicken Larb Ground chicken seasoned with herbs, mint leaves, scallion, shallot, roasted chili, and rice powder, and served with fresh cabbage.	\$7.50
---	--------

Shrimp Salad Lightly seasoned grilled shrimp, shallot, crispy lettuce, served with roasted chili paste.	\$9.50
---	--------

Beef Salad Season charbroiled beef, lime juice, onion, tomato, cumber, shallot, scallion, and roasted chili. Served on a bed of fresh greens.	\$8.50
---	--------

Papaya Salad (Som-Tom) Shaved green papaya, garlic, green beans, tomatoes, peanut, chili, and lime juice dressing topped with grilled shrimp.	\$8.50
---	--------

 Spicy Dish - Prepared mild or spicier upon request.

ENTREES

<i>Chicken</i>	\$7.95	<i>Beef or Pork</i>	\$8.45
<i>Vegetables or Tofu (Fried or Soft)</i>	\$7.75	<i>Shrimp</i>	\$9.50

Garlic Pepper (Gai-Teum) Stir-fried with fresh garlic and black peppers with a bed of cabbage and side steamed broccoli.
--

Spicy Green Bean (Prik-King) Thai classic made with roasted chili paste, sautéed with green bean, bell pepper, topped with crispy mint leaves.
--

Sweet & Sour Homemade sweet and sour sauce, cucumber, tomato, onion, pineapple, and bell pepper.
--

Saucy Broccoli Steamed broccoli stir-fried under intense heat with garlic and oyster sauce.

Spicy Basil Eggplant Eggplant stir-fried in roasted chili, bell pepper, onions, and sweet basil.
--

Cashew Nut Stir-fried with cashews, roasted dried chili, onion, bell pepper, and green onion.

Vegetable Medley Seasonal fresh greens and mushrooms, stir-fried under intense heat in a light garlic sauce.
--

Teriyaki Homemade teriyaki sauce garnished with sesame seed.
--

Spicy Mint Leaf (Gra-Pow) Sweet basil, garlic, chili, onion, carrot, and bell pepper. Or traditional thai style with ground chicken	\$8.95
---	--------

CURRIES

<i>Chicken</i>	\$7.95	<i>Beef or Pork</i>	\$8.45
<i>Vegetables or Tofu (Fried or Soft)</i>	\$7.75	<i>Shrimp</i>	\$9.50

Panang Curry Blend of red chili, mild chili paste, herbs, spices, bell pepper, peas, carrots, and sweet basil in a coconut cream.

Yellow Curry (Kang Go-Ree) Carrots and potatoes in a coconut cream.

Red Curry (Kang-Dang) Blend of red chili, herbs, spices, bell peppers, bamboo shoots, and sweet basil in a coconut cream.

Green Curry (Kang Kew-Wan) Blend of green chili, herbs, spices, eggplant, bamboo shots, bell pepper, and sweet basil, in a coconut cream.

Pineapple Curry <i>(Any Meat or Shrimp additional \$2)</i> Blend of red chili, herbs, spices, mild chili paste, pineapple, bell pepper, tomatoes, and sweet basil in a coconut cream.	\$8.50
--	--------

NOODLES

<i>Chicken</i>	\$7.95	<i>Beef or Pork</i>	\$8.45
<i>Vegetables or Tofu (Fried or Soft)</i>	\$7.75	<i>Shrimp</i>	\$9.50

Pad Thai Thin rice noodles sautéed with egg, green onion, and bean sprouts garnished with crushed peanuts.
--

Pad See Ew Flat rice noodles, sautéed with broccoli in sweet soy sauce.

Rad-Na Flat rice noodles, steamed broccoli, in garlic soy gravy.
--

Drunken Noodle (Pad Ke Mow) Flat rice noodle, sautéed with onion, green chili, sweet basil, and garlic chili sauce.

Pad Woon Sen Cellophane noodles, sautéed with egg, onion, tomato, black mushroom, green onion, and bean sprouts with sweet soy sauce.

Chow Mein Egg noodles sautéed with broccoli, carrot, mushroom, cabbage, baby corn, onion, celery, and bean sprouts.

Chicken Noodle (Gai Ku-Ah) Flat rice noodle sautéed with egg, chicken, calamari, green onion, bean sprouts, and topped with crushed peanuts.	\$8.50
--	--------