

Appetizers

- A1. **Por Pya (Spring Rolls) 15**
Four crispy fried rolls – Thai plum sauce
- A2. **Pla Muug Tod (Crispy Squid) 17½**
Lightly battered Humboldt squid – hot and spicy sauce
- A3. **Satay (Grilled Chicken Skewers) 16** 🌿
Four grilled Rosstown chicken skewers – peanut sauce
- A4. **Som Tum (Papaya Salad) 16** 🌿
Green papaya salad with carrot, tomato, Thai chili, green bean, topped with crushed peanuts. Add prawns 8
- A5. **Peeg Gai Tod (Crispy Chicken Wings) 18**
Crispy fried Rosstown chicken wings – Thai plum sauce
- A6. **Moo Ping (Grilled Pork Skewers) 16** 🌿
Sakura pork is marinated with cilantro root, garlic, white pepper and seasoning sauces - spicy tamarind sauce

Soups

- Tom Yum (Spicy Lemongrass Soup)** 🌿
Citrus and lemongrass, mushroom, cilantro
- S1. **Gai (Chicken) 15**
- S2. **Goong (Prawns) 17**
- Tom Kah (Creamy Coconut Soup)** 🌿
Citrus, lemongrass, coconut milk, mushroom, cilantro
- S3. **Gai (Chicken) 15½**
- S4. **Goong (Prawns) 17½**
- S5. **Guay Teow Nam Nua (Beef Brisket Noodle Soup) 22**
Homemade Thai street food style braised brisket egg noodle soup cooked with plenty of spices and an abundance of fresh herbs
- S6. **Guay Teow Moo Tom Yum (Pork Noodle Soup) 20** 🌿
This rice noodle soup is served with Sakura ground and sliced pork, boiled egg, crispy wonton, bean sprouts, chili paste, in a citrus, lemongrass broth
- S7. **Guay Teow Nam Gai (Chicken Noodle Soup) 19** 🌿
Comforting healthy noodle soup with clear, lightly seasoned broth, noodles, Sous Vide chicken, beansprout, cilantro, green onion

Combos 17½

Complimentary soup and spring roll (soup dine-in only).
No substitutions.

- A. **Phad Med Ma Muang Jae (Cashew Vegetable Wok-Fry)**
Roasted cashew wok-fry with bell pepper, carrot, celery, onion, broccoli, garlic, rice
- B. **Phad Thai** 🌿
Rice noodle wok-fry with firm tofu, bean sprouts, egg, chives, tamarind sauce, Thai chili, crushed peanuts
- C. **Gaeng Pak (Red Curry)** 🌿
Red curry, coconut milk, bamboo shoot, bell pepper, zucchini, basil, rice
- D. **Guay Teow Kee Mao (Drunken Noodles)** Rice noodle wok-fry with Thai basil, egg, bell pepper, broccoli, onion, garlic

Specials 20½

Complimentary soup and spring roll (soup dine-in only).
No substitutions.

- LS1. **Gaeng Gai (Chicken Red Curry)** 🌿 Chicken red curry, coconut milk, bamboo shoot, bell pepper, basil, rice
- LS2. **Nua Phad Num Man Hoi (Beef and Broccoli)** Tender beef, broccoli, garlic, house made wok-fry sauce, rice
- LS3. **Graprow Moo Sup (Pork Basil Wok-Fry with Fried Egg)**
Ground pork wok-fry with Thai chili, garlic, basil, our house wok-fry sauce, fried egg, rice
- LS4. **Khao Man Gai (Ginger Garlic Chicken and Rice)**
Sous Vide Rosstown 5oz chicken breast, ginger, garlic rice, cucumber, served with spicy soybean sauce

Spice Levels

Some items like curries and soups are spicy by default and cannot be made with no spice, however they can be made spicier if desired. Of course we do offer the choice of spice levels for most of our other dishes.

- Mai Phet (zero spice)** for those who just can't handle the heat
- Phet Noi (mild)** I just don't want to say "no spice"
- Phet Panklang (medium)** We're talking "I like just a little spice" kinda spicy
- Farang Spicy (hot)** Okay, you like it hot... but foreigner hot
- Phet Mak (extra hot)** This is like being in Thailand and asking your server to make your meal super spicy... be cautious

From the Wok

- W1. **Phuket Phad Ped (Red Curry Seafood Wok-Fry) 26** 🌿
Red curry wok-fry, with scallop, prawn, squid, bamboo, bell pepper, krachai, green bean, kaffir lime leaves, basil, coconut milk
- W2. **Phad Khing (Vegetable Ginger Wok-Fry) 20½**
Ginger, bell pepper, carrot, onion, mushroom, celery, garlic
Choice of tofu, chicken, pork, beef \$3, prawns \$2, or seafood \$4
- W3. **Phad Med Ma Muang (Cashew Vegetable Wok-Fry) 21**
Roasted cashews, bell pepper, broccoli, carrot, celery, onion, garlic
Choice of tofu, chicken, pork, beef \$3, prawns \$2, or seafood \$4
- W4. **Pra Ram Long Song (Tender Beef Wok-Fry) 24½**
Tender sliced beef wok-fry with carrot, broccoli, celery, snow pea, suey-choy, garlic, peanut sauce, crushed peanuts, chili paste
- W5. **Moo Gratiem (Garlic Pork Wok-Fry) 18**
Choice of crispy or tender-sautéed garlic peppered pork, bean sprout, cilantro, green onion
- W6. **Phad Graprow Sup (Basil Wok-Fry) 19½**
Choice of ground chicken or ground pork, Thai chili, garlic, basil, wok-fry sauce
- W7. **Larb (Fresh Herb Wok-Fry) 19½** 🌿
Choice of ground chicken or ground pork, Thai chili, garlic, shallot, cilantro, lime, green onion, mint, kaffir lime leaves, fish sauce

LUNCH

11am - 2pm

Proteins

We believe that food should be healthy as well as deliciously exciting to the taste buds. Our cooking methods are healthier, keeping oils and fat to a minimum while using a full spectrum of the wonderful flavours that Thai food is famous for.

All ingredients are selectively sourced.

- Gai (Rosstown Chicken) 8**
- Moo (Sakura Pork) 7**
- Nua (Certified Angus Beef Sirloin) 9**
- Teahu (Tofu) 7**
- Goong (Ocean Wise Prawns) 8**
- Plahmuk (Ocean Wise Humboldt Squid) 7**
- Talay (Ocean Wise Mixed Seafood) 10**
prawn, squid, scallop
- Tempeh (Local Green Cuisine) 6**

DINNER

Curry

- C1. **Gaeng Keo Waan (Green Curry) 21** 🌿
Green curry, coconut milk, bamboo shoot, bell pepper, zucchini, basil
Choice of tofu, chicken, pork, beef \$3, prawns \$2, or seafood \$4
- C2. **Gaeng (Red Curry) 21** 🌿
Red curry, coconut milk, bamboo shoot, bell pepper, zucchini, basil
Choice of tofu, chicken, pork, beef \$3, prawns \$2, or seafood \$4
- C3. **Panang (Dried Red Curry) 21** 🌿
Dried red curry with coconut milk, bell pepper, green bean, kaffir lime leaves
Choice of tofu, chicken, pork, beef \$3, prawns \$2, or seafood \$4
- C4. **Massaman Lamb (Royal Curry) 32** 🌿
Sweet tamarind curry with cinnamon, nutmeg, cardamom, New Zealand lamb shank, potato, onion, peanuts

Noodles

- N1. **Phad Thai 15½** 🌿
Rice noodle wok-fry with firm tofu, bean sprouts, egg, chives, tamarind sauce, Thai chili, crushed peanuts
- N2. **Bangkok Noodles 15**
Rice noodle wok-fry with bean sprouts, egg, green onion. Seasoned lightly with a mild house sauce
- N3. **Guay Teow Kee Mao (Drunken Noodle) 16**
Rice noodle wok-fry with Thai basil, egg, bell pepper, broccoli, onion, Thai chili, garlic
- N4. **Phad Seeuw (Soy Bean Fresh Noodles) 16½**
Freshly made noodles with egg, Chinese broccoli, garlic, salted soy bean sauce

Sides of Rice

Steamed 4

Coconut 5

Looking for vegan or gluten free options? Just ask!

🌿 Indicates gluten free.

Please inform your server of any allergies.

All substitutions \$2.

Tables of 6 or more will be charged 18% gratuity.



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Fried Rice

- F1. **Kow Phad (Fried Rice) 16¼**
Tomato, egg, Chinese broccoli, onion, carrot, snow pea, garlic, Thai chili
- F2. **Kow Phad Kee Mao (Drunken Fried Rice) 17**
Thai basil, bell pepper, Chinese broccoli, onion, garlic, egg, white pepper, Thai chili
- F3. **Kow Phad Tom Yum (Spicy Lemongrass Fried Rice) 17¼**
Egg, mushroom, tomato, cilantro, lemongrass, kaffir lime leaves, chili oil sauce, balanced with spices, lemon juice
- F4. **Kow Phad Supparod (Pineapple Fried Rice) 18¼**
Egg, tomato, onion, pineapple, cashews, yellow curry spice

Vegetable Wok-Fry

- V1. **Baan Thai Garden 17**
Carrot, broccoli, celery, snow pea, suey-choy, garlic - peanut sauce
- V2. **Phad Pak Kana (Chinese Broccoli) 17**
Chinese broccoli, salted soybean, garlic
- V3. **Macau Phad Tofu (Eggplant Tofu Wok-Fry) 19**
Eggplant, soft tofu, snow pea, carrot, basil, garlic, salted soybean

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Teahu (Tofu) 7

Goong (Ocean Wise Prawns) 8

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prawn, squid, scallop

Tempeh (Local Green Cuisine) 6

BEVERAGES

Silk Road Tea 4/per person

Philosopher's Brew (Herbal)

Lemongrass, citrus peel, rosehip, lavender blossom

Gen Mai Cha (Green)

Japanese green tea, roasted rice

Jasmine Oasis (Green)

Green tea, jasmine

Happy (Wellness Tea)

Lemon balm, white and green tea, lemongrass, bergamot, citrus peel, lavender, kaffir lime, jasmine

Espresso

Single/Ristretto 3

Double 4

Cappuccino 4½

Latte 4½

Americano 4

Thai Iced Tea or Coffee 5

DESSERTS

Gluy Tod and Gelato 9

Warm crispy plantains, vanilla bean gelato, honey drizzle and coconut flakes.

Chocolate Cake 9

 🌿

The first thing you will say after "OMG! This cake is fantastic!" is "I can't believe its gluten free AND vegan". This decadent chocolate cake is created using plant based ingredients mixed with a healthy quantity of Cocoa, finished with a heavenly chocolate glaze and raspberry coulis.

Key Lime Pie 9

The real Key Lime, no mistake! A perfectly blended all natural key lime filling, refreshingly set in a deep dish graham shell and generously topped with the most delicious real whipped cream.

Mango Cheesecake 9

Refreshing mango cheesecake perfectly baked on a ginger spiced graham crust, then topped with smooth fond, sweet mango drizzle and toasted coconut flakes for the perfect tropical finish.



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