



APPETIZER

- 1. Mama's Thai Dumplings (4) \$8**
Golden fried, made from rice flour and filled with pork, shrimp, with crab and water chestnut. Served with sweet black soy sauce.
- 2. Spring Rolls (3) \$7**
Crispy vegetarian roll with bean threads, cabbage, mushrooms, carrots, and served with plum sauce. Add Pork - \$9
- 3. Shrimp Roll (5) \$10**
Golden fried, marinated shrimp in fresh cilantro and garlic, herbs wrapped in thin rice sheet, served with plum sauce.
- 4. Crab Rangoon (6) \$8**
Stuffed crab meat with cream cheese, carrot, celery, and scallion in a crispy egg wrapper with plum sauce.
- 5. Thai Chicken Wings (6) \$8**
Thai style marinated golden fried chicken wings topped with garlic and pepper served with hot sauce
- 6. Chicken Satay (3) \$8**
BBQ marinated on wooden skewer served with peanut sauce and cucumber salad
- 7. Curry Puff (3) \$7**
Potato, cumin curry, wrap in pastry shell, comes with cucumber vinaigrette
- 8. Mama's Appetizer Combo \$23**
Three Dumplings, three Spring Rolls, three Crab Rangoon, three Chicken Satay, and three Curry Puff

SOUP & SALAD

- 9. Gang Jude Tofu \$7 Sm \$12 Lg**
Clear tofu soup with mushrooms, Chinese cabbage, carrots, and scallions. Vegetarian.
- 10. Tom Yum Koong \$7 Sm \$12 Lg**
Traditional shrimp soup with Thai herbs, lemongrass, mushrooms, and coriander
- 11. Tom Kha \$7 Sm \$12 Lg**
Sliced chicken in coconut broth with mushrooms, lemongrass and kaffir lime leaves
- 12. Tom Jued Woonsen \$8 Sm \$13 Lg**
Clear soup with shrimp, glass noodles, broccoli, carrots, cabbage, spring onions, and celery
- 13. Som Tum (Papaya Salad) \$12**
Shredded green papaya, carrots, tomato, chopped garlic, green beans, fish sauce, Thai chili, peanut and lime juice
- 14. Pla Koong \$12**
Grilled shrimp, tossed in chili lime vinaigrette, shallot, mint, lime leaves, lemongrass
- 15. Green Salad \$10**
Mixed garden vegetables with peanut dressing
- 16. Larb \$15**
Ground chicken, beef, or pork, toasted in roasted rice, fish sauce, red onion, green onion, coriander, mint, chili lime dressing
- 17. Yum Ped (Duck Salad) \$18**
Slices of crispy boneless roast duck with ginger, green apple, celery, red onion, pineapple, cashew nut, chili paste, and lime juice
- 18. Nua Nam Tok \$15**
Char-grilled marinated sliced steak, red onion, scallion, ground toasted rice, chili and lime juice topped with cilantro
- 71. Glass Noodle Salad,**
Traditional Thai salad, featuring glass noodles, minced pork, shrimp, red pepper, red onion, and cilantro



MAIN DISH

Choices of
chicken, pork, vegetable, tofu \$15 Beef \$17 Shrimp
or Squid \$18

19. Pad Kra-Prow

Wok sautéed with onion, bell peppers,
garlic, chili paste, basil

20. Pad Kra Tiem

Wok sautéed with fresh garlic, black
pepper, mushrooms

21. Pad Khing

Wok sautéed with fresh ginger, onion, bell
pepper, green onion, celery, mushrooms,
and sesame oil

22. Pad Buddha

Vegetarian. Wok sautéed vegetable delight
in oyster light bean sauce

23. Pad Himmapan

Wok sautéed with pineapple, cashew nuts,
onion, bell peppers, celery, carrots

24. Pad Prik Khing

Wok sautéed with chili paste, string beans,
Kaffir lime leaves, bell peppers

25. Pad Cha

Wok stir fried green chili paste, onion, bell
peppers, mushrooms, fingerroot, green
peppercorns

26. Pad Sweet and Sour

Wok sautéed with cucumbers, tomato,
pineapple, bell peppers, onion, in a sweet
and sour sauce

CHEF SPECIALS

27. Tamarind Duck \$25

Half boneless half duck deep fried topped
with tamarind sauce and broccoli

28. Honey Duck \$25

Half boneless crispy roasted duck, carrot,
green peas, cashew nuts, with homemade
honey sauce

29. Gang Ped Ped Yang \$21

Sliced boneless roasted duck cooked in red
curry, coconut milk with pineapples,
tomatoes, grapes, and fresh basil

30. Pad Kra-Prao \$25

Boneless crispy duck topped with stir fried
onions, scallion, and bell pepper in fresh
chili and basil sauce

31. Gai Yang & Papaya Salad \$18

Grilled marinated chicken breast with
Thai spices and a side of papaya salad

32. Gai Som \$20

Golden chicken nuggets, topped with
fresh orange sauce

33. Kra Pao Moo Grob \$18

Stir fried crispy pork belly with spicy
pepper, string beans, and onions in a Thai
basil sauce

34. Kra Pao Kai Sup \$18

Minced chicken stir fry with chopped
onions, string beans, bell pepper, and
bamboo shoots in a thai basil sauce
topped with a fried egg.

35. Basil Eggplant \$15

Basil Eggplant - Stir fried in spicy brown
sauce with fresh chili, garlic, bell pepper
topped with crispy fresh basil.



NOODLES & RICE

Choices of

chicken, pork, vegetable, tofu \$14 Beef \$16
Shrimp or Squid \$17

36. Pad Thai

All-time favorite. Thai noodle dish, wok stir fried rice noodles with egg, scallions, bean sprout, peanut, and savory tamarind sauce

37. Pad Se Ew

Wok stir fried broad rice, noodles with egg, black soy sauce, Chinese broccoli

38. Drunken Noodles

Wok stir fried broad rice noodles with onion, bell pepper, basil, leaves, Chinese, broccoli, chili paste

39. Pad Woon Sen

Stir fried glass noodles with celery, cabbage, onion, and bell peppers

40. Kuy Tiew Kua Kai

Wok sautéed broad rice noodles, chicken, egg, sesame oil

41. Lad Nar

Wok stir fried flat noodle with chinese broccoli, egg, and seasoning in a brown gravy sauce

42. Thai Fried Rice

Wok tossed with egg, onion, carrots, green onion

43. Pineapple Fried Rice

Wok fried rice tossed with pineapple, egg, onions, raisins, carrots, and cashew nuts

44. Mango Fried Rice

Wok fried rice tossed with fresh mango, egg, onions, scallions, carrots

45. Spicy Basil Fried Rice

Wok tossed with egg, onion, bell peppers, fresh, basil, chili paste

46. Yellow Curry Fried Rice

Wok fried rice with egg, yellow curry, onion, green onion

47. Tom Yum Fried Rice

Wok fried rice with egg, Tom Yum chili paste, onion, bell peppers



THAI CURRY

Choices of

chicken, pork, vegetable, tofu \$15 Beef \$17
Shrimp or Squid \$18

48. Red Curry

Red curry paste with coconut milk,
carrots, broccoli, bell peppers, basil

49. Green Curry

Green curry paste with coconut milk,
carrots, broccoli, eggplant, basil, bell
pepper, green bean

50. Yellow Curry

Yellow curry paste with coconut milk,
onion, potato, carrots

51. Jungle Curry

Spicy hot chili paste with eggplant, bell
peppers, basil

52. Panang Curry

Panang curry paste with coconut milk, bell
pepper, kaffir lime leaf

53. Gang Massaman Curry

Massaman curry with tamarind juice
combined with dry spices in coconut milk,
potatoes, and carrots

SEAFOOD

54. Seafood Pad Cha \$20

Assorted seafood wok work with chili
paste, onion, bell peppers, lemongrass,
basil, peppercorn, fingerroots

55. Kao Pad Poo \$20

Crab meat fried rice with egg, onion, and
scallion

56. Pla Tod Kra Tieam \$25

Deep fried tilapia topped with garlic sauce
and cilantro

57. Pla Rad Prick \$25

Deep fried tilapia topped with sweet chili
spicy sauce

58. Jien Pla \$25

Deep fried tilapia topped with chefs
special tamarind sauce, fresh sliced
ginger, black mushrooms, onions, sweet
pepper and scallions

SIDE DISH

Home Made Curry Sauce \$5

Steamed Jasmine Rice \$2

Assorted Mixed Vegetables \$5

Extra Protein/Tofu \$5



LUNCH SPECIALS

Served from 11am to 3pm weekdays
All dishes served with complementary soup
Choices of chicken, pork, vegetable, tofu \$10 Beef \$11 Shrimp or Squid \$12

59. Pad Thai

All-time favorite. Thai noodle dish, wok stir fried rice noodles with egg, scallions, bean sprout, peanut, and savory tamarind sauce

60. Drunken Noodles

Wok stir fried broad rice noodles with onion, bell pepper, basil, leaves, Chinese, broccoli, chili paste

61. Pad Kra-Prao

Boneless crispy duck topped with stir fried onions, scallion, and bell pepper in fresh chili and basil sauce

62. Pad Buddha

Vegetarian. Wok sautéed vegetable delight in oyster light bean sauce

63. Pad Kra Tiem

Wok sautéed with fresh garlic, black pepper, mushrooms

64. Pad Broccoli

Wok sautéed with fresh garlic, broccoli in brown sauce

65. Red Curry

Red curry paste with coconut milk, carrots, broccoli, bell peppers, basil

66. Green Curry

Green curry paste with coconut milk, carrots, broccoli, eggplant, basil, bell pepper, green bean

67. Thai Fried Rice

Wok tossed with egg, onion, carrots, green onion

68. Spicy Basil Fried Rice

Wok tossed with egg, onion, bell peppers, fresh, basil, chili paste

69. Tom Yum Fried Rice

Wok fried rice with egg, Tom Yum chili paste, onion, bell peppers

DESSERT

70. Mango Sticky Rice \$11

Sweet sticky rice cooked in sweet coconut. Served with sweet ripe mango (seasonal please call) and sprinkled with sesame seeds.

**** Cooked to Order ****

Consuming raw or undercooked meats, poultry, seafood, eggs, may increase your risk of food borne illness.

Some dishes may contain soy, nuts, gluten and shell fish, if you have a food allergy please make it clear before you complete your order

All dishes can be made to order from mild, medium to hot.