

# Appetizer

## Summer Rolls \$7

Fresh spring rolls stuffed with tofu, shrimps, egg, cucumber, carrot, bean sprouts, mint wrapped with red leaves and rice wrapper served with tamarind sauce.

## Imperial Rolls \$6

Fried egg rolls stuffed with cellophane noodles, shiitake mushroom, cabbage served with sweet and sour sauce

## Chicken Satay \$6

Grilled marinated curry chicken skewers served with house special peanut sauce and cucumber salad.

## Duck Lumpia \$7

Fried rice wrappers stuffed with roasted duck, shiitake mushroom, cellophane noodles, leeks and celery served with hoisin plum sauce.

## Samosas \$6

Fried rice wrappers stuffed with potato, pea, onion in an aromatic curry spices and fresh herb served with cucumber salad.

## Golden Roasted Almond Tofu \$7

Fried tofu coated with slices roasted almonds served with house special peanut sauce.

## Corn Fritters \$6

Pan fried sweet corn with rice flour served with cucumber salad.

## Garlic Edamame \$6

Stir fried Japanese beans in delicious garlic spiced sauce.

## Crisp Rings of Calamari \$7

Fried calamari rings with light batter serve with lemon mayo.

## Okonomiyaki (Japanese Pizza) \$7 Shrimps add \$2

Pan fried rice flour mixed with eggs and cabbage topped with Okonomiyaki sauce, mayonaise, katsuobushi (dried bonito) and flakes seaweed.

## Cream Cheese Shrimp Wontons \$7

Fried wonton wrapped with shrimp, cream cheese, scallion and ginger served with sweet & sour sauce.

## Dangeness Crab Cakes \$8

Big chunks of leg and claw Dangeness crab meat, ground pork, egg, chopped garlic and scallion served with wasabi creamy sauce.

# Add Green

\$6

Pan Fried fresh selection of seasonal vegetable sautéed in garlic sauce. Create your own favorite sautéed dish by selecting one of these organic vegetable varieties with choice of garlic-oyster flavor or basil sauce (Served medium spicy) Meat or Tofu add \$1 Shrimps add \$2

Broccoli  
Eggplant  
Green Bean

Spinach  
Snap Pea

# Soup

## ● Tom Yum Chicken Soup \$4 Shrimps add \$2

Spicy and sour soup chicken with mushroom, lemon grass, tomatoes, galangal and kaffir lime leaves. Substitute chicken with tofu and veggies for a tasty home made vegetarian soup.

## Tom Kha Chicken Soup \$4

Coconut milk soup chicken with mushrooms, lemon grass, galangal and kaffir lime leaves. Substitute chicken with tofu and veggies for a tasty home made vegetarian soup.

## Miso Tofu and Seaweed Soup \$3

A traditional Japanese soup mixed softened miso paste, wakame (seaweed), tofu and sprinkled scallion.

# Salad

## Seaweed Salad \$4

Cold seaweed salad with citrus ponzu

## Caesar Salad \$5 Grilled chicken add \$1

Bacon, hearts of romaine lettuce topped with light caesar dressing and grated parmesan cheese.

## Prawn Cocktail \$7

A bed of crisp iceberg lettuce is topped with diced tomato and avocado, cold cooked prawns and a creamy cocktail sauce.

## ● Asian Noodle Salad \$7

Mixed Capellini, cabbages, bean sprouts, carrots, white mushroom and ginger topped with grilled marinated chicken and house special peanut sauce dressing.

## ● Grilled Beef Salad \$7

Grilled marinated beef with onion, fresh mints, ground roasted rice, chilli and lemon dressing.

## ● Som-Tum (Classic Thai Salad) \$7

Mixed green papaya, carrots, string beans, tomatoes, garlic, chilli pepper with lemon dressing topped with roasted almonds and grilled prawns.

## Oriental Seared Ahi Tuna Salad \$10

Mixed organic greens, tomatoes, seared Ahi tuna, topped with soy ginger-wasabi dressing.

## ● Seafood Salad \$12

Combo seafood with onions, cilantro, fresh chilli pepper and lemon dressing.

# Side Order

\$2

Jasmine rice  
Brown rice  
Sticky rice

Peanut sauce  
Cucumber salad  
Steamed noodle

# Noodle

Your choices of meat are beef, chicken or substitute meat with tofu for delicious vegetarian meal. Shrimps add \$2

## Pad Thai \$9

Stir fried rice noodles with a choice of meat, chives, tofu, egg, bean sprouts, tamarind sauce and ground peanut. (no egg for vegetarian version)

## Lad Nar \$8

Stir-fried rice noodle with a choice of meat, broccoli in black bean gravy sauce.

## Pad See-u \$8

Stir fried rice noodles with a choice of meat, egg and broccoli and sweet thick soy sauce. (no egg for vegetarian version)

## ● Pad Kee Mao Noodle \$8

Stir-fried rice noodle with a choice of meat, bell peppers, tomatoes, green beans, onions, carrots, chili and basil.

## ● Capellini Tom Yum \$9

Stir-fried Capellini Angel hair pasta with a choice of meat, mushroom in spicy Tom-Yum style roasted chilli cream sauce.

## Pad Woon Sen \$8

Cellophane noodle with a choice of meat, egg, cabbage, mushroom, tomato and onions. (no egg for vegetarian version)

## ● Mee Goreng \$8

Stir-fried yellow noodles, Indonesian style with a choice of meat, onion, chili sauce and vegetables topped with crispy shallot.

## Beef Noodle Soup \$9

Rice noodles in beef broth, with beef lean flank, meatballs and bean sprouts topped with cilantro and scallion.

## Chicken Stew Noodle \$9

Rice noodle with slow-cooked chicken in clear chicken broth and bean sprouts topped with cilantro and scallion.

## Garlic Noodle with BBQ Pork Loin \$9

Stir-fried yellow noodle with garlic topped with marinated tangy BBQ pork loin.

## Miso Ramen \$9

Yellow noodles served in a miso-based broth, topped with sliced pork, seaweed, green onions, and corn.

## Tempura Soba \$10

Shrimp tempura over buckwheat noodle in soy broth soup topped with wakame and scallion.

## Honey Roasted Duck Noodle Soup \$10

Rice noodles in duck broth, with honey roasted duck, spinach and bean sprouts topped with cilantro and scallion.

Take Out

MOOD