

## **Appetizers**

### **Khanom Jeeb (Steamed Dumplings)**

Steamed lobster/shrimp/vegetable dumplings, topped with crispy fried garlic with threaded daikon, green onion, served with sweet chili sauce, soy vinaigrette and hot mustard.

\$14.95

### **Hoi Jor (Fried Crab Tubes)**

Golden-fried crab tubes wrapped in thin tofu sheet, accompanied by fresh pineapple on the bed of sweet and sour plum sauce and hot mustard.

\$15.95

### **Tom Yum Goong (Hot & Sour River Prawn Soup)**

Grilled river prawn in a rich tart lime broth of Thai herbs, featuring Thai chilies, lemongrass, galangal, Kaffir lime leaves, and cilantro; accompanied by skewered crispy fried shrimp quenelle.

\$15.95

## **Main Courses**

### **Khao Soy (Coconut Amish Chicken Roll Noodles)**

Northern Thai-styled egg noodles in savory Amish chicken roll and stuffed chicken wing coconut soup, drizzled with aromatic chili oil, accompanied by pickled cabbage, fresh and fried shallots, scallion, cilantro, and fresh lime.

\$25.95

### **Gaeng Kheow-Wan Gae (Lamb Chop Green Curry)**

Grilled lamb chops and baby eggplants with aromatic green curry sauce, scattered with sweet basil leaves and finger hot chilies, served with Jasmine rice.

\$35.95

### **Kha Moo (Braised Pork) \*\***

Pork shank and five-flower pork braised in Arun's special sauce of wine/soy mixture, accompanied by Shiitake mushroom, tofu, seasoned egg, pickled cabbage and Gai-lan broccoli, accompanied by chili/garlic

vinaigrette; served with Jasmine rice. (ONLY 5 ORDERS ARE AVAILABLE DAILY).

\$35.95

**Phad Thai (Thai Rice Noodles with King Crab)**

Spectacular Phad Thai noodles with morsels of Dungeness crab meat, tofu bits, dried shrimp (optional), sweet turnip, bean sprouts, garlic chives, topped with torched King crab leg.

\$38.95

**Shoo-Shee Goong Mung Gorn (Sizzling Lobster Tails) \***

Grilled Lobster tails in coconut/curried sauce featuring aromatic kaffir lime leaf and sweet basil leaf, accentuated by young peppercorns; served with Jasmine rice.

\$41.95

**Pla Tord (Whole Fried Red Snapper)**

Crispy fried whole red snapper fillets, ladled with savory three-flavored sauce served with Jasmine rice.

\$45.95

**Nua Yang (Prime Steak with Spicy Thai Salad)**

Slices of grilled New York strip steak, accompanied by Thai spicy salad dressed with refreshing herb vinaigrette, served with turmeric sticky rice.

\$45.95

**Dessert**

**Strawberry Crumble**

With smooth mixed berry coulis

\$9.95

**Hibiscus Sorbet**

House-made hibiscus sorbet & poached pear

\$12.95