

Thailand

restaurant

721 E. Blithedale Avenue, Suite B Mill Valley, CA 94941

Dinner Menu Appetizers

1. **Chicken Satay** Charbroiled served with cucumber salad and peanut sauce 11.
2. **Curry Puffs** deep-fried and stuffed with taro root, potatoes, corn, peas, yellow onions and curry powder, served with cucumber salad and home-made sauce. 10.
3. **Angel Wings** Boneless chicken wings, deep-fried and stuffed with mung bean noodles, pork and black mushrooms served with a homemade sauce. 11.
4. **Calamari Todd** Calamari, deep-fried, served with home-made sauce. 11.
5. **Goong Gra Borg** Prawns in eggroll skin, deep-fried with homemade sauce. 11.
6. **Vegetable Egg Roll** Deep fried, served with plum sauce. 9.
7. **Tofu Todd** Deep-fried tofu, served with peanut sauce. 8.
8. **Vegan Fresh Roll** Gluten-free rice paper with avocado, tofu, mung bean noodles, lettuce, cucumber, carrots, enoki mushrooms, served with homemade sauce. 9.

Salad

9. **Pla Goong** Charbroiled prawns with red and green onions, shredded carrots, cilantro, chili, organic mint leaves and lime juice. 14.
10. **Yum Pla Muk** Charbroiled calamari with red and green onions, shredded carrots, cilantro, young ginger, chili, organic mint leaves and lime juice. 14.
11. **Yum Nuer** Charbroiled beef with roasted rice powder, red and green onions, cilantro, lime juice, organic mint leaves and lemon grass. 13.
12. **Larb Gai** Charbroiled ground chicken breast with roasted rice powder, red and green onions, cilantro, lime juice, organic mint leaves and lemon grass. 12.
13. **Papaya Salad** Grilled prawns with green beans, peanuts, tomatoes, shredded carrots and chili 14.
14. **Yum Woon Sen** (Sliver Noodle Salad) Grilled prawns, ground chicken, peanuts, onions, shredded carrots, cilantro, chili and lime juice 14.
15. **Mango Salad** Grilled prawns and calamari, cashew nuts, ginger, onions, shredded carrots, cilantro, chili and lime juice 15.

Soup

16. **Tom Yum** Spicy-sour soup with fresh mushrooms, tomatoes, onions, galangal, organic lime leaves and lemon grass.
Chicken or Vegetables and tofu Cup 7. Bowl 13.
Prawns Cup 8. Bowl 15.
17. **Tom Ka** Mild coconut milk soup with fresh mushrooms, onions, galangal, organic lime leaves and lemon grass.
Chicken or Vegetables and tofu Cup 7. Bowl 13.
Prawns Cup 8. Bowl 15.
18. **Po Tak** Prawns, calamari, scallops and fish in spicy-sour soup with pineapple, mushrooms, tomatoes, onions, galangal, basil, organic lime leaves and lemon grass. Cup 9. Bowl 17.

Phone: (415) 381-1800

* Substitute Non-GMO Free-Range Chicken, add \$6.
 Organic Tofu, add \$3.50

Dinner Menu A La Carte

19. **Red Curry** Coconut milk, green beans, carrots, bell peppers, bamboo and basil. 14.
Mixed vegetables and tofu 13. **Chicken, Beef or Pork** 14.
Combination Seafood 16.
20. **Green Curry** Coconut milk, green beans, carrots, bell peppers, bamboo, basil. 14.
Mixed vegetables and tofu 13. **Chicken, Beef or Pork** 14.
Combination Seafood 16.
21. **Yellow Curry** Sliced chicken, potatoes, carrots, pumpkin and yellow onion. 14.
22. **Pra Ram** Simmered vegetables in peanut sauce with roasted ground peanuts. Tofu 13. **Chicken or Beef** 14.
23. **Kra Prow** Sautéed ground chicken, green beans, bell peppers, basil, chili. 14.
24. **Garlic Pad Pak** Sautéed with mushrooms, mixed vegetables in garlic sauce. Tofu 13. **Chicken, Beef or Pork** 14. **Combination Seafood** 16.
25. **Pad Phed** Sautéed fresh mushrooms, green beans, carrots, bamboo shoots, bell peppers, sweet basil and chili paste. Tofu 13. **Chicken, Beef or Pork** 14. **Combination Seafood or Roast Duck** 16.

26. **Spicy Eggplant** Sautéed with bell peppers, sweet basil and chili paste. Tofu 13. **Chicken** 14. **Prawns** 16.
27. **Pad Khing** Sautéed with young ginger, tomatoes, pineapple, onions, bell peppers, carrots, snow peas and mushrooms in the house sauce. **Mixed vegetables and tofu** 13. **Chicken** 14. **Roast Duck** 16.
28. **Tofu Pad Prik Khing** Sautéed green beans, bell peppers, basil, chili paste. 13.

BBQ & GRILL

29. **Barbeque** (Chicken, beef or pork) marinated in Thai herbs, sautéed vegetables and garlic, served with homemade sauce. 14.
Grilled Salmon with sautéed vegetables and garlic, served with homemade sauce. 18.

Fish and Seafood

30. **Red Curry Salmon** Coconut milk, snow peas, carrots, bamboo shoots, fresh pineapple, tomato, bell peppers, and basil. 16.
31. **Salmon Pad Khing** Sautéed salmon with young ginger, tomatoes, pineapple, onions, bell peppers, carrots, snow peas and mushrooms in the house sauce. 16.
32. **Pla Rad Prik** (Sole) Deep-fried, with green beans, yellow onions, bell peppers and crispy sweet basil in spicy sauce. 17.
33. **Chou Chee Pla** (Mahi Mahi or Salmon) Pan grilled in panang sauce with coconut milk, green beans, bell peppers and organic lime leaves. 18.
34. **Chou Chee Prawn** Grilled with mango, green beans, bell peppers, coconut milk, organic lime leaves in panang sauce. 18.
35. **Salmon Pad Phed** Asparagus, pumpkin, bell peppers, basil in a chili sauce 18.
36. **Grilled Scallops** Asparagus, pumpkin, cashew nuts, carrots, bell peppers in garlic sauce 20.

Dinner Menu Noodles and Fried Rice

- 37. Pad Thai** (Gluten-free noodle) Stir-fried with egg, tofu, peanuts, green onions and bean sprouts.
Mixed fresh vegetables 13. **Chicken, Beef or Pork** 14. **Prawns** 15.
- 38. Pad Kee Mow** (Gluten-free noodle) Stir-fried mixed fresh vegetables, egg, tomatoes, onions, bell peppers and sweet basil in spicy sauce.
Mixed vegetables and tofu 13. **Chicken, Beef or Pork** 14. **Prawns** 15.
- 39. Pad See Ew** Gluten-free noodle Stir-fried with broccoli, cabbage and egg.
Mixed vegetables and tofu 13. **Chicken, Beef or Pork** 14. **Prawns** 15.
- 40. Thai Curry Noodle** (Asian noodle or angel hair pasta) Spicy red curry sauce with coconut milk, green beans, carrots, bamboo shoots, bell peppers and basil.
Mixed fresh vegetables and tofu 14. **Chicken** 15. **Prawns** 16.
- 41. Pad Kra Prow Pasta** (Angel hair) Sautéed ground chicken breast and angel hair pasta with spicy chili, garlic, green beans, bell peppers and sweet basil. 14.
- 42. "Thailand" Fried Rice** Prawns, barbecued pork, egg, onions and cilantro. 15.
- 43. Spicy Basil Fried Rice** Egg, onions, bell peppers, sweet basil and chili paste.
Mixed vegetables and tofu 13. **Chicken, Beef or Pork** 14. **Prawns** 15.
- 44. Pineapple Fried Rice** Fresh prawns and chicken, egg, cashew nuts, raisins, pineapple, onions and curry powder. 15.

Side Orders

- Steamed Jasmine rice** (per person) 2.
- Brown Rice** (per person) 2.50
- Sticky Rice** (per person) 3.
- Peanut Sauce** Small 2. Medium 5. Large 7.
- Cucumber Salad** 6.
- Green Salad** 9.

Desserts

- Coconut Ice Cream** 5.
- Fried Banana with Ice Cream** 8.
- Sweet Sticky Rice with Fresh Mango** (seasonal) 9.

Beverages

- Thai Iced Tea/Coffee** (available with non-dairy) 3.50
- Thai Hot Tea** 2.
- "Thailand" Home-made Organic Lemon Grass Mint Tea** (hot) 2.
- Fresh Squeezed Orange Juice** 5.
- Home-made Lemonade** 4.
- Ginger Ale Soda** (with fresh ginger) 3.
- Soda** 2.
- Caribbean Cooler** (Italian soda) 4.
- Arnold Palmer** (Lemonade and iced tea) 3.

Lunch Menu Rice Plates

* Substitute with Non-GMO Free-Range chicken, add \$4.
 Organic Tofu, add \$2.50

- 1. Red Curry** Coconut milk, green beans, carrots, bell peppers, bamboo shoots and sweet basil.
Mixed vegetables and tofu 10. **Chicken, Beef or Pork** 11. **Combination Seafood** 12.50
- 2. Green Curry** Coconut milk, green beans, carrots, bell peppers, bamboo shoots and sweet basil.
Mixed vegetables and tofu 10. **Chicken, Beef or Pork** 11. **Combination Seafood** 12.50
- 3. Yellow Curry** Sliced chicken breast, potatoes, carrots, pumpkin, yellow onions. 11.
- 4. Pra Ram** Simmered vegetables in peanut sauce with roasted ground peanuts.
Tofu 10. **Chicken or Beef** 11.
- 5. Kra Prow** Sautéed ground chicken breast with garlic, green beans, bell peppers, sweet basil and chili paste. 11.
- 6. Garlic Pad Pak** Sautéed fresh vegetables, mushrooms in garlic sauce.
Tofu 10. **Chicken, Beef or Pork** 11. **Combination Seafood** 12.50
- 7. Tofu Pad Prik Khing** Sautéed tofu with garlic, green beans, bell peppers, sweet basil, organic lime leaves and chili paste. 10.
- 8. Pad Phed** Sautéed fresh mushrooms with garlic, green beans, carrots, bamboo shoots, bell peppers, sweet basil with chili paste
Tofu 10. **Chicken, Beef or Pork** 11. **Combination Seafood or Duck** 12.50
- 9. Spicy Eggplant** Sautéed with garlic, bell peppers, basil and chili paste.
Tofu 10. **Chicken** 11. **Prawns** 12.
- 10. Pad Khing** Sautéed with young ginger, tomatoes, pineapple, onions, bell peppers, carrots, snow peas and mushrooms in the house sauce.
Mixed vegetables and tofu 10. **Chicken, Beef or Pork** 11. **Roast Duck** 12.50
- 11. Barbeque** (Chicken, Beef or Pork) Marinated in Thai herbs, sautéed mixed fresh vegetables and garlic, served with homemade sauce. 12.

Lunch Menu Noodles and Fried Rice

- 12. Pad Thai** (Gluten-free noodle) Stir-fried with garlic, egg, tofu, peanuts, green onions and bean sprouts.
Mixed fresh vegetables 10. **Chicken, Beef or Pork** 11. **Prawns** 12.
- 13. Pad Kee Mow** (Gluten-free noodle) Stir-fried vegetables with garlic, egg, tomatoes, onions, bell peppers and basil in spicy sauce.
Mixed fresh vegetables and tofu 10. **Chicken, Beef or Pork** 11. **Prawns** 12.
- 14. Pad See Ew** (Gluten-free noodle) Stir-fried with garlic, broccoli, cabbage, egg.
Mixed vegetables and tofu 10. **Chicken, Beef or Pork** 11. **Prawns** 12.
- 15. Thai Curry Noodle** (Asian noodle or angel hair pasta) Spicy red curry sauce with coconut milk, green beans, carrots, bamboo shoots, bell peppers and basil.
Mixed fresh vegetables and tofu 10. **Chicken** 11. **Prawns** 12.
- 16. Pad Kra Prow Pasta** (Angel Hair) Sautéed ground chicken breast and pasta with spicy chili, garlic, green beans, bell peppers and basil. 11.
- 17. "Thailand" Fried Rice** Stir-fried rice with prawns, barbecued pork, egg, garlic, green onions and cilantro. 12.
- 18. Spicy Basil Fried Rice** garlic, egg, onions, bell peppers, basil, chili paste.
Mixed fresh vegetables and tofu 10. **Chicken, Beef or Pork** 11. **Prawns** 12.
- 19. Pineapple Fried Rice** with prawns, chicken, egg, garlic, cashew nuts, raisins, pineapple, onions and curry powder. 12.