

Lunch Menu

Served from 11-2:30 pm

Entree comes with steamed white rice, vegetable soup or green salad
Brown rice add 50c **Extra rice** add 50c
 **No rice for all Noodles dishes

Choice of Entree Protein:

Tofu or Vegetables	8.95
Chicken, Beef, Pork	9.95
Shrimp	10.95
Combination (Chicken, Beef, Pork, Shrimp)	11.95
Seafood (Shrimp and Scallop).....	13.95



Mild 1★2★3★4★5★Hot & Thai-hot

L-01. Thai Noodles Soup

Thin rice noodles in special broth, onion, pepper, topped with cilantro and fried garlic

L-02. House Chicken Salad

Grilled chicken tossed w/green salad, tomato, spinach, cucumber, carrot, cashew w/egg vinaigrette dressing

L-17. Pad Thai (National dish of Thailand)

Stir fried thin rice noodles with eggs, bean sprouts, green onion, topped with ground peanuts

***Broccoli, carrot, cabbage added for Tofu & Vegetables (No egg)

L-18. Pad Kee Mao

Sautéed flat rice noodles with bell pepper, broccoli, and onions in garlic basil sauce topped with cilantro

L-19. Pad Woon Sen

Stir-fried crystal bean noodles with eggs, onions, carrot, cabbage, broccoli, and bean sprouts

***No egg for Tofu and Vegetables

L-20. Pad See-Ew

Stir fried flat rice noodles w/thick soy sauce,egg, onions, broccoli, carrot, cabbage, and bean sprouts

***No egg for Tofu and Vegetables

L-21. Lad-Na (Soft Rice Noodles w/egg OR Crispy Noodles)

Stir-fried w/carrot, onion, broccoli, fresh mushroom, garlic in gravy brown sauce

L-22. House Fried Rice

Stir-fried rice with eggs, carrot, green pea, and onions

***Broccoli, cabbage added for Tofu and vegetables

L-23. Pad Phet

Sautéed in red chili sauce, bamboo shoots, green onions and basil

L-24. Pra-Ram (Creamy peanut sauce)

Steamed spinach, broccoli, green beans, topped with creamy peanut sauce

L-25. Pad Ka Pao (Thai Basil)

Sautéed in basil garlic sauce, white onions, red and green bell pepper

L-27. Spicy Chicken

Fried chicken topped w/bell pepper, onion in spicy sauce

L-28. Cashew Chicken..... 10.95

Sautéed chicken w/cashew, snow pea, white & green onions

L-29. Ginger

Sautéed with fresh ginger, green beans, and onions

L-30. Sweet and Sour

Pineapple, Tomato, white onion, bell pepper and cucumber

L-31. Thai B.B.Q or Teriyaki Chicken

Grilled marinated boneless chicken thigh with chopped cabbage, topped w/BBQ or Teriyaki sauce

L-32. Teriyaki Beef.....10.95

Marinated grilled beef on a bed of broccoli, onion, and zucchini topped with Teriyaki sauce

L-33. Eggplant

Sautéed eggplant w/garlic, green onion, and basil

L-34. Evil Jungle Prince

Bamboo shoots, basil sautéed in red curry sauce, coconut milk on a bed of chopped cabbage

L-35. Garlic Pepper

Sautéed mushroom, onion in garlic pepper sauce, topped w/ cilantro

L-37. Broccoli

Stir-fried broccoli and carrot in light brown garlic sauce

L-38. House Vegetables

Stir-fried snow pea, cabbage, zucchini, broccoli, carrot cauliflower in special brown sauce

L-39. Sweet Chicken

Sautéed chicken breast with minced garlic, green onion, and roasted peanuts

L-43. Yellow Curry

Thai yellow curry sauce, potatoes, carrot, onion, and coconut milk

L-44. Red Curry

Thai red curry sauce, eggplant, bamboo shoots, basil, and coconut milk

L-45. Green Curry

Thai green curry sauce, eggplant, bamboo shoots, green beans, basil, and coconut milk

L-46. Pa-nang Curry

Pa-nang curry sauce, green peas, zucchini, ground peanut, basil, and coconut milk

L-47. Mas-Samun Curry

Mas-samun curry sauce, potatoes, onion, roasted peanut, and coconut milk

L-58. Teriyaki Fish..... 11.95

Grilled tilapia fish fillet on a bed of broccoli, carrot, zucchini, topped with homemade Teriyaki sauce

18% Gratuity may be added for party of 6 or more.

Ask your server for Gluten-Free Option!

Appetizers

Dinner Menu

Salads

- A-1. Sampler(8pcs)** 11.95
2 pieces of Fried Pork Dumping, Crab Wonton, Grilled Chicken Pot Sticker, Coconut Shrimp
- A-2. Steamed OR Fried Pork Dumpling** 7.95
Ground pork seasoning w/ Thai herbs, served with homemade plum sauce
- A-3. Crispy Fried calamari** 7.95
Deep fried calamari served w/sweet Thai chili sauce
- A-4. **Satay Chicken (4 skewers)** 8.95
Marinated chicken strip in curry powder, coconut milk served w/ peanut sauce and cucumber salad
- A-5. Crab Wontons (6pcs)** 7.95
Wonton filled with cream cheese, crab served w/ sweet and sour sauce
- A-6. Fried Spring Roll (4 pcs)** 6.95
Deep fried Thai spring roll w/clear noodles, mixed vegetable served with sweet sauce and peanuts
- A-7. Chicken Pot Sticker (6 pcs)** 7.95
Grilled marinated chicken wrapped, served with homemade plum sauce
- A-8. **Fresh Summer Roll (4pcs)** 6.95
Shrimp, or Chicken and Egg, or Tofu, or Vegetable
Rice paper wrapped with lettuce, noodles, carrot, bean sprouts served w/ sweet peanut dipping sauce
- A-9. **Thai Beef Jerky** 7.95
Marinated sliced beef w/Thai herbs, deep fried, served with chili cilantro sauce
- A-10. Angel Wings (2 pcs)** 6.95
Deep fried two de-boned chicken wings stuffed with mixed vegetables, served w/sweet chili sauce
- A-11. Golden Shrimp Roll(6 pcs)** 7.95
Deep fried seasoning shrimp wrapped, served with sweet chili sauce
- A-12. Coconut Shrimp (6 pcs)** 6.95
Battered coconut shrimp, deep fried, served with sweet Thai chili sauce
- A-13. **Seafood Patty (4 pcs)** 7.95
Marinated minced shrimp, crab meat, onions, carrot, green bean, herbs, served with cucumber dipping sauce
- A-14. **Edamame** 3.95
Steamed soybeans pod, seasoning with salt

** Gluten Free

- S-1. Seaweed Salad** 5.95
- S-2. Dinner Salad** 3.00
Mixed green salad, tomato, cucumber served with egg vinaigrette dressing
- S-3. Cucumber Salad** 3.00
Fresh cucumber, shallots, carrot w/ rice vinaigrette dressing
- S-4. Green Papaya Salad** 8.95
Shredded green papaya mixed w/ garlic, fish sauce, tomatoes, fresh lime juice, served w/cabbage wedges
- S-5. Chicken Salad** 11.95
Grilled chicken breast on mixed greens, tomatoes, carrot, cucumber, cashew nut w/egg vinaigrette dressing
- S-6. Yum Nur (Grilled Beef Salad).....** 12.95
Yum Shrimp(Grilled Shrimp Salad)..... 14.95
Mixed w/spices, mint leave, red onion, lemongrass, lime juice, served on bed of lettuce topped w/cilantro

Soups



- | | |
|-------------------------------------|---------------------|
| Chicken | cup 4.25/bowl 12.95 |
| Shrimp | cup 5.25/bowl 14.95 |
| Seafood (Shrimp, Scallop, Calamari) | cup 6.25/bowl 16.95 |

- 14. Tom Yum (Hot and Sour Soup)**
Fresh mushroom, tomato, lemongrass, kaffir leaves, galangal in spicy & sour broth w/onion and cilantro
- 15. Tom Kha (Coconut Soup)**
Coconut milk broth w/lemongrass, kaffir leaves, ginger, mushroom, lime juice, and green onions
- 16. Seafood Basil Soup**
Special clear soup broth w/scallop, shrimp, salmon, calamari, lemongrass, galangal, kaffir leaves, basil, and green onion



Kid Friendly Meals

- K-1 Egg Fried Rice.....5.95**
- K-2 Pad Thai Chicken..... 7.95**
- K-3 Fried Rice Chicken or Vegetables..... 6.95**
- K-4 Fried Chicken Nugget..... 6.95**
- K-5 Steamed Vegetables and Rice.....4.95**
- K-6 Steamed Vegetables and Noodles.....4.95**
- K-7 Steamed Chicken.....3.95**



Noodles OR Fried Rice

- Chicken, Beef, Pork..... 10.95 /Shrimp 12.95
- Combination (Chicken, Beef, Pork, and Shrimp) 13.95
- Seafood (Shrimp and Scallop) 14.95



17. Pad Thai (National dish of Thailand)

Stir-fried thin rice noodles with eggs, bean sprouts, green onion, topped with ground peanuts

18. Pad Kee Mao (Drunken Noodles)

Sautéed flat rice noodles with bell pepper, broccoli, onions, basil, topped with cilantro

19. Pad Woon Sen

Stir-fried crystal bean noodles with eggs, onions, carrot, cabbage, broccoli, and bean sprouts

20. Pad See-Ew

Stir-fried flat rice noodles in thick soy sauce w/egg, onions, broccoli, carrot, cabbage, and bean sprouts

21. Lad-Na (Soft Rice Noodles w/egg OR Crispy Noodles)

Stir fried with carrot, onion, broccoli, fresh mushroom, garlic topped with gravy brown sauce

22. House Fried Rice

Stir fried rice with egg, carrot, green peas, and onions
 ***Broccoli, cabbage added w/Tofu & Vegetable Fried Rice
 Add pineapple..... 1.00 / add curry powder.....0.50 cents

22-A. Thai Noodles Soup

Thin rice noodles in special broth, onion, pepper, topped with cilantro and fried garlic

Entrées



- Choose your choice of meatChicken, Beef or Pork
- Shrimp add 2.00
- Combination (Chicken, Beef, Pork, and Shrimp) add 3.00

Entrées served w/steamed white rice, brown rice extra..... 1.00



23. Pad Phet

Sautéed in red chili paste sauce with green onions, bamboo shoots, and basil

12.95

25. Thai Basil (Pad Ka Prao)

Bell pepper, white onions, basil sautéed in garlic chili sauce

12.95

24. Pra-Ram (Creamy Peanut Sauce)

Steamed spinach, broccoli, green beans, topped with creamy peanut sauce

12.95

26. Asparagus Delight Chicken

Bite-size chicken breast stir-fried with garlic, fresh mushroom, carrot, and asparagus

13.95

Entrées

- | | | | | | |
|--------------|---|-------|--|---|-------|
| 27. | Spicy Chicken
Lightly battered deep fried chicken topped with bell pepper, onion in spicy sauce | 13.95 | | 34. Evil Jungle Prince
Bamboo shoots, basil sautéed in red curry sauce, coconut milk on a bed of chopped cabbage | 12.95 |
| 28. | Cashew Chicken
Sautéed chicken with cashew nuts, snow pea, onion, and green onion | 13.95 | | 35. Garlic and Pepper
Fresh mushroom, green onions sautéed in garlic pepper sauce, topped with cilantro | 12.95 |
| 29. | Ginger
Green beans, fresh ginger, and yellow onion sautéed in light brown sauce | 12.95 | | 36. Thai Spice
Sauteed w/Thai spices, broccoli, zucchini, green bean, snow pea, asparagus, basil, ginger, galangal, and kaffir leaves | 12.95 |
| 30. | Sweet and Sour
Cucumber, tomato, pineapple, onion, and bell pepper simmered in sweet and sour sauce | 11.95 | | 37. Broccoli
Stir-fried broccoli, carrot in light brown garlic sauce | 11.95 |
| 31. | Thai B.B.Q Chicken or Teriyaki Chicken
Marinated grilled chicken thigh on a bed of chopped cabbage, served w/Thai B.B.Q or Teriyaki sauce | 12.95 | | 38. House Mixed vegetables
Stir-fried snow pea, cabbage, zucchini, broccoli, cauliflower, and carrot in special brown sauce | 12.95 |
| 31-A. | Teriyaki Beef
Marinated grilled beef on bed of broccoli, onions, zucchini topped w/homemade Teriyaki sauce | 13.95 | | 39. Sweet Chicken
Sautéed chicken breast with minced garlic, green onion, and roasted peanuts | 12.95 |
| 32. | Larb
Ground meat w/shallots, fried onion, green onion, mint leaves, bean sprouts, roasted rice powder in lime dressing, topped w/cilantro | 13.95 | | 40. House Combo
Sautéed chicken, pork, & shrimp with baby corn, snow pea, onion, green onion, and fresh mushroom | 15.95 |
| 33. | Eggplant
Sautéed eggplant, green onion, basil in garlic brown sauce | 12.95 | | 41. Smoked Chili Chicken
Sautéed chicken in smoked chili sauce, onion, pineapple, zucchini, bell pepper, and cashew nuts | 13.95 |



Curry

- | | |
|---------------------------------|-------|
| Chicken, Beef, OR Pork..... | 12.95 |
| Shrimp | 14.95 |
| Salmon | 16.95 |
| Seafood (Shrimp, Scallop) | 17.95 |



- | | | | | | |
|------------|---|--|--|--|-------|
| 42. | Kang Pa (Jungle Curry)
Green beans, eggplant, zucchini, basil, red chili paste, kaffir leaves sautéed in garlic brown sauce | | | 47. Mas-Samun Curry
Mas-samun curry sauce, potatoes, onion, roasted peanut, and coconut milk | |
| 43. | Kang Ga Ree (Yellow Curry)
Thai yellow curry sauce, potatoes, carrot, onion, and coconut milk | | | 48. Duck Curry | 15.95 |
| 44. | Kang Phet (Red Curry)
Thai red curry sauce, eggplant, bamboo shoots, basil, and coconut milk | | | 49. Mango Curry
Chicken.....13.95/ Shrimp..... | 15.95 |
| 45. | Kang Keow Waan (Green Curry)
Thai green curry sauce, eggplant, bamboo shoots, green beans, basil, and coconut milk | | | 50. Pineapple Curry
Chicken.....13.95/ Shrimp..... | 15.95 |
| 46. | Kang Pa-Nang Curry
Pa-nang curry sauce, green peas, zucchini, ground peanut, basil, and coconut milk | | | 51. Avocado Curry
Chicken.....13.95/ Shrimp..... | 15.95 |
| | | | | Broccoli, asparagus, avocado, red bell pepper in green curry sauce and coconut milk | |

Mild 1★2★3★4★5★Hot & Thai-hot

Ask your server for Gluten-Free Option!

Seafood

- 52. Seafood Sautéed** 18.95
Shrimp, fish, calamari, and scallop sautéed with chili paste, onions, carrot, garlic and basil
- 53. Spicy Shrimp OR Scallop** 16.95/17.95
Lightly battered deep-fried, topped with spicy sauce, green onions, served on a bed of steamed broccoli
- 54. Thai Basil Seafood** 18.95
Sautéed shrimp, scallop, and calamari with garlic chili sauce, onion, bell pepper, and basil
- 55. Seafood Asparagus** 18.95
Sautéed shrimp, fish, scallop, snow pea, asparagus, carrot, onions in garlic brown sauce
- 56. Grilled Shrimp OR Scallop** 16.95/17.95
Grilled shrimp or scallop on a bed of broccoli, zucchini, carrot, topped with creamy coconut garlic sauce
- 57. Grilled Seafood (Shrimp and Scallop)** 18.95
Snow pea, zucchini, onion, fresh mushroom, pineapple, topped with plum sauce
- 58. Teriyaki Fish** 14.95
Grilled tilapia fish fillet on a bed of broccoli, zucchini, and carrot, topped with homemade Teriyaki sauce
- 59. Ginger Scallop** 17.95
Lightly battered scallop deep-fried sautéed with ginger sauce, white onion, and green beans
- 60. Grilled Salmon** 17.95
Grilled fillet of salmon on a bed of broccoli, zucchini, topped with creamy coconut red curry sauce
- 61. Thai Spice Seafood** 18.95
Sautéed shrimp, scallop, calamari with Thai spices, broccoli, snow pea, green bean, asparagus, snow pea, garlic, basil, ginger, galangal, and kaffir leaves
- 62. Crispy Catfish Basil** 16.95
Bite-size catfish deep-fried sautéed with garlic, basil, served on a bed of broccoli, and zucchini
- 63. Thai Pasta Seafood** 18.95
(Scallop, Salmon, and Shrimp)
Sautéed rice noodles topped with broccoli, zucchini, asparagus, and mushroom in coconut red curry sauce
- 64. Smoked Chili Seafood** 18.95
Sautéed scallop, shrimp, calamari in smoked chili sauce, garlic, zucchini, pineapple, and cashew

Side Order

- Steamed Mixed Vegetables Small.... 3.95/Large 7.95
Peanut Sauce, Teriyaki Sauce, or B.B.Q. Sauce 1.50
Spicy Mayo..... 0.50
Curry sauce (Yellow, Green, Red, Panang)..... 3.95
Steamed White or Brown Rice 1.00
Steamed Rice Noodles 2.50
Crispy Egg Noodles 2.50



Chef's Special

- Ch-1. Rack of Lamb** 21.95
Grilled marinated rack of lamb with zucchini, snow pea, broccoli, red bell pepper, topped with basil sauce and fried crispy basil leaves.
- Ch-2. Crispy Duck** 20.95
Deep fried roasted boneless half duck with Thai herbs, served on a bed of broccoli, carrot, spinach, topped with ginger sauce
- Ch-3. Grilled Sea Bass** 20.95
Grilled sea bass, served on spinach, asparagus, and carrot, topped with ginger sauce
- Ch-4. Seafood Curry Basil** 22.95
Shrimp, fish, scallop, crab leg, sautéed w/ chef's sauce, egg, cream, green onion, and basil



Mild 1★2★3★4★5★Hot & Thai-hot

Ask your server for Gluten-Free Option!

Appetizers

Vegetarian Menu

Entrées

- V1. Fried tofu** 6.95
Tofu deep fried until golden brown, served with creamy peanut sauce
- V2. Fried Spring Roll (4 pcs)** 6.95
Thai style spring roll deep fried seasoned with clear noodles, mixed vegetables served with sweet sauce topped with ground peanuts
- V3. Tempura Vegetables** 6.95
Battered deep fried of mixed vegetables, served with Thai sweet chili sauce

Soups

Small..... 3.95 Large..... 11.95

- V4. Tom Yum Tofu OR Vegetables**
Lemon grass, kaffir leaves, galangal, tomatoes, mushroom, green onion topped with cilantro
- V5. Tom Kha Tofu OR Vegetables**
Tofu, mushroom, lemon grass, kaffir leaves, ginger, green onion, lime juice, and coconut milk
- V6. House Vegetable Soup** Small.....3.50/ Large.....8.95
Chopped zucchini, cabbage, carrots, celery, cauliflower, in a clear vegetable broth

Noodles

- V7. Pad Thai Fried Tofu **No egg** 10.95
Stir-fried thin rice noodles, broccoli, cabbage, green onion, carrot, bean sprouts, topped with ground peanuts
- V8. Pad Kee Mao Tofu (Drunken Noodles)** 10.95
Sautéed flat noodles with red chili paste, garlic, onions, broccoli, and bell pepper, basil, topped with cilantro
- V9. Pad Woon Sen Tofu **No egg** 10.95
Stir-fried crystal bean noodles with bamboo shoots, cabbage, carrots, bean sprouts, and green onions
- V10. Pad See-Ew tofu **No egg** 10.95
Stir-fried flat rice noodles in thick soy sauce, broccoli, onions, cabbage, carrot, and bean sprouts

Entrées

**Entrees served w/steamed rice /// Brown rice..... add 1.00

- V11. Pad Phet Tofu** 11.95
Sautéed tofu, zucchini, bamboo shoots, broccoli, basil, green onions in red chili sauce
- V12. House Mixed Vegetables** 11.95
Stir-fried snow pea, broccoli, zucchini, carrot, cauliflower, and cabbage in garlic brown sauce
- V13. Eggplant Tofu** 11.95
Sautéed eggplant with tofu, garlic, green onion, and basil

- V14. Thai Spices (Mixed Green)** 11.95
Sautéed Thai spices w/broccoli, zucchini, green bean, snow pea, asparagus, basil, ginger, galangal &kaffir leaves
- V15. Pra-Ram Tofu (Peanut Sauce)** 11.95
Steamed spinach, green bean, broccoli, tofu, topped with creamy peanut sauce
- V16. Garlic Pepper** 11.95
Sautéed fresh mushrooms, zucchini, tofu in garlic pepper sauce, topped with cilantro
- V17. Asparagus Tofu Delight** 12.95
Stir-fried asparagus, fresh mushroom, bean sprouts, tofu with vegetable soy sauce
- V18. Cashew Nut Vegetables** 12.95
Sautéed mixed vegetables, roasted cashew nut with garlic vegetable soy sauce

Curry

- V19. Mango Curry Tofu** 12.95
Mango, asparagus, snow pea, red bell pepper, basil, coconut milk in red curry sauce
- V20. Pineapple Curry Tofu** 12.95
Pineapple, red bell pepper, snow pea, zucchini, basil, coconut milk in red curry sauce
- V21. Avocado Curry Tofu** 12.95
Broccoli, asparagus, avocado, red bell pepper, coconut milk in green curry sauce
- V22. Evil Jungle Prince Vegetables** 11.95
Sautéed mixed vegetables, bamboo shoots, basil in red curry paste and coconut milk
- V23. Yellow Curry Tofu** 11.95
Potatoes, carrot, broccoli, onion, coconut milk in yellow curry sauce
- V24. Green Curry Tofu** 11.95
Broccoli, eggplant, bamboo shoots, green bean, basil, coconut milk in green curry sauce
- V25. Red Curry Tofu** 11.95
Eggplant, broccoli, bamboo shoots, basil, coconut milk in red curry sauce
- V26. Pa-Nang Curry Tofu** 11.95
Broccoli, zucchini, peas, mushrooms, ground peanuts, basil, coconut milk in pa-nang curry sauce
- V27. Mas-Samun Curry Tofu** 11.95
Potatoes, onions, roasted peanut, cauliflower, broccoli, coconut milk in mas-samun curry sauce
- V28. Jungle Curry Tofu** 11.95
Tofu, eggplant, zucchini, green bean, red chili paste, galangal, kaffir leaves in garlic basil sauce

18% Gratuity may be added for party of 6 or more.

Mild 1★2★3★4★5★ Hot & Thai-hot

Beer

Budweiser	3
Bud Light	3
Miller Light	3
Michelob Ultra	4
Blue Moon (Craft)	4
Corona (Mexico)	4
Fat Tire (Craft)	4
New Castle (England)	4
Rogue Dead Guy Ale (Craft)	5
Sierra Nevada Pale (Craft)	4
Kirin Ichiban (Japan)	4
Tiger (Singapore)	4
Sapporo Large 22oz (Japan)	6
Singha (Thailand)	5
Stella Artois (Belgium)	4
Taj Mahal 22oz (India)	7
Tsingtao (China)	4
Yuengling Traditional Lager	4

Wine

	Glass	Bottle
Dark Horse Chardonnay	5	20
Ecco Domani Pinot Grigio	6	22
Monkey Bay Sauvignon Blanc	6	22
La Crema Chardonnay	7	26
Robert Mondavi Chardonnay	7	26
Kung Fu Girl Riesling	7	24
Yellow Tail Riesling	5	20
Kendall Jackson Merlot	7	26
La Crema Pinot Noir	7	26
Louis Martini Cabernet Sauvignon	7	26
Robert Mondavi Cabernet	7	26
Sauvignon Yellow Tail Cab-Merlot	5	20
7 MOONS Red Blend	6	22
Gekkeikan Plum Wine	6	
Fleur De Mer Cotes de Provence Rose'	7	26
Francis Ford Coppola Sofia Brut Rose'	5	

Beverages

Pepsi, Diet Pepsi, Dr. Pepper, Lemonade, Mountain Dew, or Sierra Mist	2.50
Unsweet Iced Tea	2.50
Hot Tea (Black, Green, Jasmine, or Mint)	2.50
Coffee (regular or Decaf)	2.50
Sweet Thai Ice Tea (no refill)	3.50
Sweet Thai Ice Coffee (no refill)	3.50

Sake

Small Gekkeikan Sake (Hot) OR (Chilled)	4
Large Gekkeikan Sake (Hot) OR (Chilled)	8
Gekkeikan Zipang Sparkling Sake (Chilled)	9.50
Ozeki Hana Awaka (Chilled)	9.50
Ozeki Nigori Cloudy Sake (Chilled)	10

Desserts

Homemade Tapioca Pudding w/Coconut Milk	4
Homemade Coconut Ice Cream	4
Fried Banana w/Honey	5
Sweet Sticky Rice w/Coconut Ice Cream	6
Sweet Stick Rice w/Fresh Sliced Mango	6
Fried Banana w/Coconut Ice Cream	6
Combo Delight (Sticky Rice, Mango, & Ice Cream)	8

