

THAI BANGKOK CUISINE



21670 Stevens Creek Boulevard, Cupertino, CA 95014 | (669) 342-7300



BBQ CRYING TIGER BEEF



THAI THREE FLAVORS FISH

MAIN ENTRÉE PROTEIN PAIRING MATRIX

Vegetable or Tofu	\$23
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Chicken or Pork	\$25
Prawns, Squid, Beef, Fish, or Crispy Pork Belly	\$26
Seafood Combo or Salmon	\$32
Roast Duck or Crab Meat	\$32

CHEF'S PREMIUM BESTSELLERS

1. BBQ Crying Tiger Beef **\$36**

Ribeye steak marinated in Thai style with som-sauce, garlic, black pepper served with homemade dressing.

2. Thai Style Three Flavors Fish **\$28**

Fried fish filet with three flavors mixed sweet chili sauce, garlic, bell pepper, onion, basil.

3. Eggplant Seafood **\$32**

Basil leaves, garlic, bell pepper, and Thai sauce homemade dressing.

4. Pad Kana Moo Grop (Crispy Pork Belly) **\$26**

Stir-fried Chinese broccoli with crispy pork belly.

5. Crab Meat Fried Rice **\$32**

Premium crab meat, egg, onion, served with fresh cucumber slice.



THAI MONEY BAGS



PAD KANA MOO GROG

APPETIZERS

6. Fried Curry Puff (Chicken) **\$15**

Potato, carrot, wrapped in puff pastry.

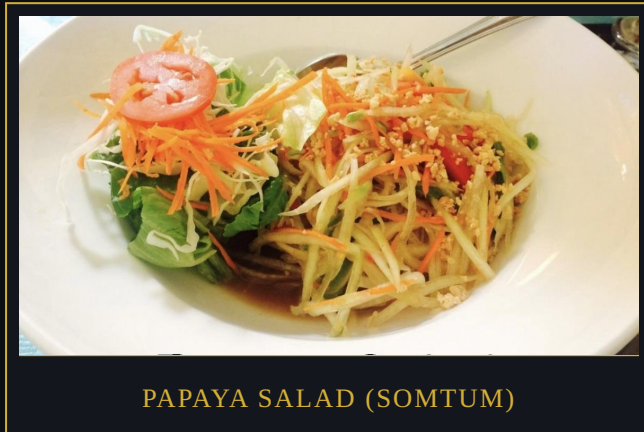
7. Fried Dumpling **\$15**

Crispy pan-fried chicken dumplings served with a savory dipping sauce.

8. Fried Calamari **\$18**

Deep-fried battered squid served with sweet chili sauce.

- 9. Thai Spring Rolls** **\$15**
Crispy vegetarian spring rolls stuffed with mixed vegetables and glass noodles.
- 10. Thai Money Bags** **\$18**
Crispy minced chicken and shrimp wrapped in pastry pouches.
- 11. Chicken Satay** **\$18**
Grilled marinated chicken skewers served with peanut sauce and cucumber salad.
- 12. Roti** **\$15**
Thai flatbread served with savory yellow curry dipping sauce.
- 13. Fresh Paper Rolls** **Tofu \$15 / Shrimp \$18**
Fresh greens and rice noodles wrapped in translucent rice sheets.
- 14. Wonton Crab Rangoon** **\$18**
Crispy wonton skin filled with crab meat and rich cream cheese.
- 15. Thai Spicy Chicken Wings** **\$18**
Deep-fried chicken wings tossed in spicy sweet chili garlic glaze.
- 16. Fish Cake** **\$18**
Fried authentic fish cakes blended with green beans and red curry paste.
- 17. Crispy Gold Fried Tofu** **\$15**
Golden fried bean curd blocks served with sweet crushed peanut dipping sauce.



PAPAYA SALAD (SOMTUM)



BROCCOLI STIR-FRY ENTRÉE

THAI SALADS

- 18. Papaya Salad (Somtum)** **\$20**
Shredded green papaya, tomatoes, green beans, peanuts, garlic, chili, lime juice dressing.
- 19. Home Style Thai Salad** **\$21**
Fresh garden greens, boiled egg, tofu blocks served with peanut dressing.
- 20. Larb** **\$24**
Choice of minced ground Chicken, Pork, or Beef tossed with mint, onions, lime juice, toasted rice powder.
- 21. Chicken Satay Salad** **\$24**
Grilled chicken satay strips on top of crisp greens with house dressing.

AUTHENTIC THAI SOUPS

Standard Base: Small \$22 / Large \$25 • Seafood Base: Small \$25 / Large \$29

- 22. Creamy Tom Yum** **Choose Protein**
Spicy lemongrass broth with mushrooms, splash of milk, kaffir leaves, tomatoes.
- 23. Tom Yum** **Choose Protein**
Clear style sour and spicy broth infused with Thai herbs and fresh lime juice.

24. Tom Kha

Choose Protein

Velvety coconut soup base with galangal, lemongrass, fresh mushrooms.

25. Po Taek (Seafood Soup)

Small \$25 / Large \$29

Hot and sour premium assorted seafood combination soup with fresh holy basil.

26. Jelly Noodle Soup

Small \$22 / Large \$25

Clear vegetable broth with clear glass bean noodles and tender greens.

27. Wonton Soup

Small \$22 / Large \$25

House wontons wrapped around seasoned chicken paste in savory clear broth.



STIR-FRIED MAIN ENTRÉES

Priced According to Main Protein Matrix Above

28. Pad Gar Prow

Choose Protein

Stir-fried garlic, chili, bell peppers, fresh sweet basil leaves.

29. Spicy Pad Ped

Choose Protein

Wok-fried bamboo shoots, chili paste, basil, bell peppers, onions.

30. Pad Yellow Powder

Choose Protein

Sautéed curry powder, egg, celery, carrot, green onions.

31. Pad Cashew Nut	Choose Protein
<i>Stir-fried roasted cashew nuts, chili paste, carrot, bell pepper.</i>	
32. Sweet and Sour	Choose Protein
<i>Pineapple chunks, tomatoes, cucumber, onions in house sweet-sour glaze.</i>	
33. Pad Prik King	Choose Protein
<i>Sautéed string green beans with special kaffir lime red curry paste base.</i>	
34. Pad Nor Mai	Choose Protein
<i>Stir-fried bamboo shoots, bell peppers, chili, onions, garlic.</i>	
35. Eggplant Delight	Choose Protein
<i>Stir-fried sweet eggplant with garlic, bell peppers, onions, basil leaves.</i>	
36. Pad Nam Prik Poa	Choose Protein
<i>Stir-fried chili jam, onions, bell peppers, carrots, sweet basil.</i>	
37. Garlic Pepper	Choose Protein
<i>Sautéed pure white pepper and minced garlic sauce served over steamed greens.</i>	
38. Mixed Vegetables	Choose Protein
<i>Assorted seasonal garden fresh vegetables sautéed in garlic house blend.</i>	
39. Broccoli	Choose Protein
<i>Stir-fried fresh broccoli heads and carrots with house garlic oyster sauce.</i>	
40. Spicy Pad Cha	Choose Protein
<i>Sautéed fingerroot strips, young green peppercorns, fresh chili, holy basil.</i>	
41. Pad Kana Moo Grop	\$26
<i>Stir-fried premium Chinese broccoli stalks with crispy golden pork belly chunks.</i>	

THAI CURRIES STYLE

Priced According to Main Protein Matrix Above

42. Yellow Curry Choose Protein

Mild yellow curry base paste with coconut milk, potatoes, carrots, onions.

43. Red Curry Choose Protein

Spicy red chili paste curry with coconut milk, bamboo shoots, bell peppers, basil.

44. Green Curry Choose Protein

Grated fresh green chili paste base curry with coconut milk, eggplant, bamboo, basil leaves.

45. Panang Curry Choose Protein

Rich thick kaffir lime red curry paste base with coconut milk, bell peppers.

46. Mussaman Curry Choose Protein

Warm spiced curry broth with peanuts, potatoes, onions, cinnamon.

47. Duck Curry \$32

Roasted duck breast slices in red curry broth with pineapple, tomatoes, basil.

48. Mango Curry Choose Protein

Spicy red curry soup base enhanced with sweet fresh mango wedges, bell pepper.

49. Pumpkin Curry Choose Protein

Red curry sauce base cooked with kabocha pumpkin chunks and sweet basil.

THAI SPECIAL SEAFOOD GRID

Standard Base Elements & Premium Selections

Deep Fried Whole Fish with Chili Sauce \$54

Crispy fried whole catch topped with traditional garlic sweet-savory chili reduction glaze.

Basil Seafood Combination **\$32**

Sautéed prawns, calamari, mussels, scallops with chili, garlic, basil.

Panang Seafood Platter **\$32**

Assorted compilation of mixed marine delicacies cooked inside premium thick Panang curry.

Chu Chee Salmon Filet **\$32**

Pan-seared premium salmon filet blanketed in authentic red chu-chee aromatic curry layer.

Seafood Yellow Powder Sauté **\$32**

Assorted mixed seafood wok-fried with egg, white onions, celery in yellow curry powder dust.

Mango Seafood Fusion **\$32**

Sautéed sweet mango wedges and diverse seafood elements floating in red chili reduction.

THAI FRIED RICE SPECIALTIES

49. Thai Fried Rice **Choose Protein**

Classic wok-fried jasmine rice with egg, white onions, tomatoes, green scallops.

50. Spicy Fried Rice **Choose Protein**

Spicy pan-fried jasmine rice with garlic, fresh Thai chilis, onions, sweet basil leaves.

51. Pineapple Fried Rice **Choose Protein**

Fried rice with pineapple chunks, cashew nuts, raisins, egg, onions, curry seasoning.

52. Green Curry Fried Rice **Choose Protein**

Jasmine rice tossed with green curry paste reduction, basil, bamboo shoots, bell peppers.

53. Tom Yum Fried Rice **Choose Protein**

Fragrant pan-fried rice infused with sharp lemongrass, galangal, kaffir lime paste essence.

54. Duck Fried Rice

\$32

Signature house fried jasmine rice tossed with roasted tender shredded duck meat pieces.

55. Yellow Curry Fried Rice

Choose Protein

Wok-fried jasmine rice with standard yellow madras curry seasoning powder, onions, egg.

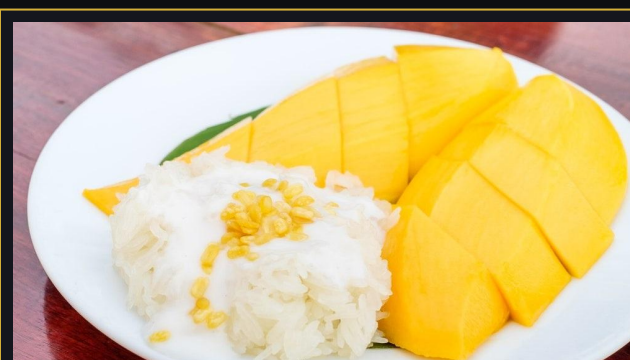
56. Premium Crab Meat Fried Rice

\$32

Wok-fried premium jasmine rice loaded with succulent fresh crab meat lumps, egg, onions.



TRADITIONAL PAD THAI



MANGO STICKY RICE

THAI NOODLES

Priced According to Main Protein Matrix Above

57. Traditional Pad Thai

Choose Protein

Thin rice noodles stir-fried with egg, sweet tamarind broth, bean sprouts, chives, peanuts.

58. Pad See-Ew

Choose Protein

Wide flat rice noodles stir-fried with egg and Chinese broccoli in sweet dark soy sauce.

59. Pad Kee Mow (Drunken Noodles)

Choose Protein

Wide flat rice noodles sautéed with garlic, hot chili, bell peppers, tomatoes, sweet basil.

60. Pad Chow Mein

Choose Protein

Stir-fried egg noodles with mixed seasonal fresh crisp vegetables and house sauce.

61. Kuay Teow Kua Kai **Choose Protein**

Flat rice noodles stir-fried dry with egg, chicken shreds, green scallions.

62. Pad Woon Sen **Choose Protein**

Clear bean thread glass noodles wok-fried with egg, cabbage, carrots, wood ear mushrooms.

63. Tom Yum Noodle Soup **Choose Protein**

Rice noodles submerged in hot and sour soup base seasoned with crushed peanuts.

64. Rad Nar **Choose Protein**

Wide flat rice noodles pan-charred and topped with thick Chinese broccoli gravy sauce.

65. Khao Soi **Choose Protein**

Northern Thai egg noodles in coconut yellow curry soup topped with crispy crunch nest.

66. Noodle Soup **Choose Protein**

Clear vegetable or meat broth base with rice noodles, bean sprouts, garlic oil dust.

67. Spaghetti Keemow **Choose Protein**

Stir-fried wheat spaghetti noodles with baby corn, fresh onion, basil, tomato, bell peppers.

THAI BBQ GRILL

68. BBQ Chicken **\$26**

Half chicken bone-in marinated overnight in Thai aromatics and lemongrass house formula.

69. BBQ Pork **\$26**

Marinated pork shoulder steaks grilled and served with traditional nam-jim-jaew chili sauce.

AUTHENTIC SPICY MENU

Priced According to Main Protein Matrix Above

Khaw Kling

Choose Protein

Southern dry-fried minced meat blend with lemongrass, turmeric, shredded kaffir leaves.

Spicy Ginger Sauté

Choose Protein

Stir-fried fresh julienne ginger roots, bell peppers, wood ear mushrooms, onions.

Angry Meat

Choose Protein

Ultra-spicy fiery wild wok-fried dish with green peppercorns, fingerroot, chilis, basil.

Kang Pa (Jungle Curry)

Choose Protein

Water-based fiery non-coconut milk red curry soup with bamboo, herbs, seasonal crops.



CHU CHEE SALMON



FRIED BANANA DESSERT

ACCOMPANIMENTS & SIDES

Steamed Jasmine Rice / Brown Rice / Sticky Rice / Coconut Rice / Steamed Noodles	\$5
Cucumber Salad Plate / Steamed Seasonal Greens Bundle	\$7
Creamy House-made Peanut Sauce Boat	\$6
Sautéed Garlic String Green Beans	\$14

SWEET THAI DESSERTS

Mango Sticky Rice	\$14
<i>Sweet coconut milk soaked warm sticky rice served next to chilled fresh mango slices.</i>	
Fried Banana with Vanilla Ice Cream Scoop	\$14
<i>Crispy battered sweet bananas drizzled with honey, paired with real vanilla cream scoop.</i>	
Warm Roti Flatbread with Vanilla Ice Cream	\$14
<i>Pan-fried flakey sweet flatbread layered with sweetened condensed milk drizzle.</i>	
Crispy Golden Fried Ice Cream Ball	\$10
<i>Flash-fried shell surrounding dense frozen ice cream interior core center block.</i>	
Signature Fruit Loaded Banana Split	\$15
<i>Three premium ice cream scoops nestled flat inside cut fresh bananas topped with sauces.</i>	

BEVERAGES & HOT BREWS

Authentic Sweetened Thai Ice Tea	\$6
Traditional Rich Thai Ice Coffee	\$6
Fresh Cracked Sweet Young Coconut Juice Water	\$9
Organic Fresh Squeezed Lemonade Jar	\$6
House Brewed Ice Unsweetened Black Tea	\$4
Standard Soft Drinks (Coca-Cola / Diet Coke / Sprite) Can	\$4
Hot Infusion Pots (Jasmine Green Tea / Roasted Ginger Tea / Black Coffee)	\$4