



10290 CHAPEL HILL RD
STE 100, MORRISVILLE,
NC 27560
(919) 443-8038



APPETIZER

Ⓐ SPRING ROLL (3.pcs) (ปอเปี๊ยะทอด) - \$6.95

- Homemade crispy vegetable spring rolls, served with sweet & sour sauce.

Ⓐ FRESH ROLL (2.pcs) - \$8.95

- Fresh rice paper rolls filled with iceberg lettuce, carrot, cucumber, basil leave, and vermicelli noodles. Choice of **shrimp** or **tofu**, served with peanut sauce

CRAB CHEESE (4.pcs) (เกี๊ยวปูครีนชีส) - \$7.95

- Fried homemade wontons filled with crab meat and cream cheese.

Ⓐ CRISPY FRIED TOFU (5.pcs) (เต้าหู้ทอด) - \$6.95

- Deep-fried soybean tofu topped with crushed peanuts and sweet & sour sauce.

Ⓐ EDAMAME / SPICY EDAMAME (ถั่วระลอก / ถั่วระเผ็ด) - \$6.95 / \$7.95 ***Contains ingredients that may trigger shellfish allergies***

- Steamed green soybeans, available plain or tossed in a spicy dry rub.

THAI WINGS ZAB (5.pcs) วิงแซบ (Hot!) - \$9.95 ***Contains ingredients that may trigger shellfish allergies***

- Fried marinated wings tossed in a spicy Thai dry rub.

FRIED FISH BALL (ลูกชิ้นปลาทอด) - \$8.95

- Fried premium fish balls on skewers (3 sticks), served with spicy chili sauce.

POT STICKER (4.pcs) - \$9.95

- Fried Thai dumplings stuffed with pork and vegetables. Served with gyoza sauce

SATAY CHICKEN (สะเต๊ะไก่) - \$9.95

- Grilled chicken marinated in Thai herbs and coconut milk, served with toast, peanut sauce, and fresh cucumber relish (4 skewers)

Ⓐ Vegetarian



Gluten free

Please note : an 18% service charge applies to groups of five or more

Little Spicy



Medium



Hot



Extreme



Please note that our spice levels range from 1 to 4.

Kindly ask our staff for more details if you're unsure about the spice levels.

We kindly ask for your understanding that we cannot remake dishes due to spiciness preferences. Thank you!

S O U P

TOM YUM ต้มยำ

Heart warming hot spicy lime soup with Thai herb, mushroom and tomatoes.

Choice of Protein

Chicken or Tofu: Cup/Bowl: \$6.95/\$12.95

Shrimp: Cup/Bowl: \$7.45/\$13.45

TOM KHA ต้มข่า (COCONUT SOUP)

Our popular coconut milk soup with tomatoes, mushroom and Thai herb.

Choice of Protein

Chicken or Tofu: Cup/Bowl: \$7.45/\$13.45

Shrimp: Cup/Bowl: \$8.45/\$14.45

MISO SOUP

A light and comforting Japanese soup made with savory miso broth, soft tofu, seaweed, and fresh scallions.

\$5.95

THAI SALAD



YUM WOON SEN (ยำวุ้นเส้น) - \$16.95

Thai glass noodle salad with shrimp, ground chicken, tomato, celery, and onion, tossed in a bright lime-tamarind dressing.



YUM WOON SEN SEAFOOD (ยำวุ้นเส้นทะเล) - \$19.95

Thai glass noodle salad with shrimp, squid, New Zealand mussels, ground chicken, tomato, celery, and onion, tossed in a bright lime-tamarind dressing for a light, fresh, zesty flavor.



NAM TOK BEEF (น้ำตก) - \$17.95

Grilled beef slices tossed with Thai herbs, lime juice, fish sauce, chili, cabbage, and toasted rice powder. Bold, spicy, and refreshing. Served with sticky rice or jasmine rice.



LARB CHICKEN (ลาบไก่) - \$15.95

Ground chicken cooked with cilantro, chili, lime juice, fish sauce, ground roasted rice, and onions. Served with fresh romaine lettuce and your choice of sticky rice or jasmine rice.



LARB TOFU (ลาบเต้าหู้) - \$15.95

Crumbled tofu tossed with cilantro, chili, lime juice, fish sauce, ground roasted rice, and onions. Served with fresh romaine lettuce and your choice of sticky rice or jasmine rice.

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PAPAYA SALAD



THAI PAPAYA SALAD (ตำไก่ไทย) - \$12.95



- Shredded fresh green papaya with carrots, mixed in a mortar with tomatoes, peanuts, garlic, lime, chili, fish sauce, and palm sugar.



LAO PAPAYA SALAD (ตำปลาร้า) - \$12.95

- Shredded fresh green papaya with carrots, mixed in a mortar with tomatoes, garlic, lime, chili, palm sugar, fish sauce, and anchovy sauce.



TUM POO PLARA (ตำปูปลาร้า) - \$13.95

- Shredded fresh green papaya with carrots, mixed in a mortar with tomatoes, garlic, lime, chili, palm sugar, fish sauce, anchovy sauce, and salted crab.



TUM SUA (ตำซื้ว) - \$13.95

- Shredded fresh green papaya with carrots, mixed in a mortar with tomatoes, garlic, lime, chili, palm sugar, fish sauce, anchovy sauce, and vermicelli noodles



PAPAYA TRAY COMBO 1 (ตำถาดไก่ย่าง) - \$20.95

- Choice of Thai or Lao papaya salad, served with BBQ chicken, pork cracklings, sticky rice or jasmine rice.



PAPAYA TRAY COMBO 2 (ตำถาดหมูทอด) - \$22.95

- Choice of Thai or Lao papaya salad, served with Moo Tod, pork cracklings, sticky rice or jasmine rice, and house-made sauce.

SIDES

Side Fried Rice

\$7

Sticky Rice

\$3

Brown Rice

\$3

White Rice

\$2

Pork Crackling (แครปหมู)

\$3

Vermicelli Noodle (เส้นขนมจีน)

\$3

Steamed Noodle

\$3

Steamed Broccoli

\$5

Steamed Vegetables

\$5

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Choice Of Protein

Vegetable \$16.95 / Tofu \$16.95 / Chicken \$17.95/ Pork \$17.95 / Beef \$18.95 / Shrimp \$19.95

FRIED RICE



THAI FRIED RICE (ข้าวผัด)

- Stir-fried jasmine rice with **egg**, onion, carrot, and peas.



BASIL FRIED RICE (ข้าวผัดกะเพรา)

- Stir-fried jasmine rice with **egg**, onion, basil leaves, bell pepper, carrots, green beans, and , all tossed in our signature basil sauce.



PINEAPPLE FRIED RICE (ข้าวผัดสับปะรด)

- Pineapple stir-fried with jasmine rice, **egg**, carrot, onion, bell pepper, baby corn, curry powder, and cashew nuts.



JUNGLE FRIED RICE (ข้าวผัดพริกแกง)

- Stir-fried jasmine rice with egg, green beans, bell pepper, and basil leaves, baby corn, all tossed in our house-made curry paste sauce.

NOODLE



PAD THAI (ผัดไทย)

- Stir-fried rice noodles with egg, scallions, bean sprouts, peanuts, and house-made tamarind sauce.



DRUNKEN NOODLE (ผัดขี้เน่า)

- Stir-fried fresh flat rice noodles with **egg**, onion, carrot, baby corn, napa cabbage, basil leaves, and bell pepper.



PAD SEE EW (ผัดซีอิ๊ว)

- Stir-fried flat rice noodles with **egg**, carrot, and broccoli.



PAD WOON SEN (ผัดวุ้นเส้น)

- Mung bean noodles sautéed with **egg**, napa cabbage, carrot, and celery, bell pepper cooked in our brown sauce.

LO MEIN

- Stir-fried egg noodles tossed with fresh bell peppers, onions, scallions, and napa cabbage in a savory house sauce.

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STIR FRIED

All entrées are served with jasmine rice

Side Brown Rice \$3

Side Sticky Rice \$3

Side Fried Rice \$7

BROCCOLI LOVER (ผัดบล็อกโคลี)

- Stir-fried fresh broccoli with a touch of carrot in homemade gravy sauce.

SWEET & SOUR (ผัดเปรี้ยวหวาน)

- Stir-fried cucumber, tomato, bell pepper, and pineapple in our tangy tamarind sauce

THAI BASIL (ผัดกะเพรา)

- Stir-fried basil leaves with onion, bell pepper, carrot, and green beans in our signature basil sauce.

VEGGIE MEDLEY (ผัดผักรวม)

- Stir-fried mixed vegetables in our house sauce.

PAD PRIK KANG (ผัดพริกแกง)

- Stir-fried eggplant, basil leaves, bamboo shoot, red bell pepper and coconut milk, all cooked with our signature curry paste.

CASHEW NUT (ผัดน้ำเงินหันพาณฑ)

- Stir-fried onion, bell pepper, baby corn and cashew nuts in roasted chili sauce.

THAI GINGER (ผัดขิง)

- Stir-fried shredded ginger with bell pepper, onion, celery, baby corn and scallions.

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Vegetable \$17.45 / Tofu \$17.45 / Chicken \$18.45/ Pork \$18.45 / Beef \$19.45 / Shrimp \$19.95

C U R R Y

All curries are vegetarian & gluten-free.

PANANG CURRY (แกงพะแนง)

- A popular curry dish with bell peppers, Napa cabbage, broccoli, and carrots.

MASSAMAN CURRY (แกงน้ำมัน)

- A savory, creamy curry with potatoes, onions, carrots, bell peppers, and cashew nuts.

RED CURRY (แกงแดง)

- A traditional-style red curry with bell peppers, bamboo shoots, green beans, and basil leaves

GREEN CURRY (แกงเขียวหวาน)

- A traditional-style green curry with bell peppers, bamboo shoots, green beans, eggplant, and basil leaves.

YELLOW CURRY (แกงเหลือง)

- A creamy yellow curry with onions, carrots, bell peppers, and potatoes.

PINEAPPLE CURRY (แกงสับปะรด)

- A creamy pineapple curry with pineapple, onions, bell peppers, carrot and baby corn.

N O O D L E B O W L & S O U P B O W L

BEEF NOODLE SOUP (ก๋วยเตี๋ยวเนื้อ) - \$17.95



- Thin rice noodles with braised beef, bean sprouts, Chinese broccoli, meatballs, and basil leaves in a pandan beef broth.

GAO LAO (ເກາເຫລາເນື້ອ) - \$17.95



- Braised beef with bean sprouts, Chinese broccoli, meatballs, basil leaves, and pandan beef broth, served with white rice on the side.

WONTON SOUP (ເກົ່າວັດ) - \$14.95



- Marinated chicken wrapped in wonton skin, served in a clear broth with napa cabbage, carrot and white rice on the side.

TOM YUM SEAFOOD - \$18.95

- Heartwarming hot and spicy lime soup, infused with Thai herbs, and featuring mushrooms, tomatoes, shrimp, squid, and New Zealand mussels. Served with jasmine rice.

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SPECIALTY

BASILL SEAFOOD (กะเพราทะเล) - \$25.95

- A spicy Thai-style stir-fry featuring premium seafood – New Zealand mussels, squid, and shrimp – cooked with fresh Thai basil, garlic, chilies, and red bell peppers

THAI BASIL EGGPLANT - (\$19.95 Shrimp, \$17.95 Tofu)

- Wok-fried eggplant with bell pepper, onion, and Thai basil in our spicy basil sauce. Bold flavor with your choice of shrimp or tofu.

BEAN SPROUT DELIGHT (ผัดถั่วงอก) - \$16.95

- Fresh bean sprouts and scallions stir-fried to perfection in our light house sauce with your choice tofu.

CRABMEAT FRIED RICE (ข้าวผัดปู) - \$22.95

- Stir-fried crab meat with jasmine rice, egg, onion, and Chinese broccoli.

CRAB JUNGLE FRIED RICE (ข้าวผัดพริกแกงเนื้อปู) - \$23.95

- Stir-fried crab meat with jasmine rice, egg, green beans, bell peppers, baby corn and basil leaves in house-made curry paste sauce.

CRABMEAT OMLET (ข้าวไข่เจียวปู) - \$18.95

- Fluffy Thai-style omelet with crab meat, served over rice and chili sauce on the side.

THAI OMELET (ข้าวไข่เจียว) - \$15.95

- Classic Thai-style omelet served over rice with chili sauce on the side.

MOO TOD (ข้าวเหนียวหมูทอด) - \$19.95

- Marinated fried pork with sticky rice, served with house-made sauce.

KA PRAO GAI-KAI DAO (กะเพราไก่ไข่ดาว) - \$19.95

- Stir-fried ground chicken with basil leaves, onion, green beans, and bell peppers, topped with a sunny-side-up egg.

BBQ CHICKEN (ไก่ย่าง) - \$20.95

- Two grilled, marinated chicken leg quarters served with your choice of sweet & sour sauce or spicy tamarind sauce. Choice of sticky rice or jasmine rice.

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LUNCH SPECIAL Lunch hour 11.00 am - 2.30 pm Monday - Friday

Lunch entrees are served including house salad (dine in only)

All curry entrees come with jasmine rice

Choice Of Protein

Vegetable \$13.45 / Tofu \$13.45 / Chicken \$14.45/ Pork \$14.45 / Beef \$15.45 / Shrimp \$15.95



PAD THAI

- Stir-fried rice noodles with egg, scallions, bean sprouts, peanuts, and house-made tamarind sauce.



DRUNKEN NOODLE

- Stir-fried flat rice noodles with egg, onion, carrot, baby corn, napa cabbage, and basil leaves.



PAD SEE EW

- Stir-fried flat rice noodles with egg, carrot, and broccoli.



VEGGIE MEDLEY

- Stir-fried mixed vegetables with house sauce.



THAI BASIL

- Stir-fried basil leaves with onion, bell pepper, carrot, and green beans in our signature basil sauce.



THAI FRIED RICE

- Stir-fried jasmine rice with egg, onion, carrot, and peas.



JUNGLE FRIED RICE

- Stir-fried jasmine rice with egg, baby corn, bell pepper, green beans, and basil leaves in house-made curry paste sauce.



PANANG CURRY

- Most popular curry dish with bell peppers, napa cabbage, broccoli, and carrots.



RED CURRY

- Traditional red curry with bell peppers, bamboo shoots, green beans, and basil leaves.



GREEN CURRY

- Traditional green curry with coconut milk, bell peppers, bamboo shoots, eggplant, green beans, and basil leaves.



MASSAMAN CURRY

- Savory, creamy curry with potatoes, onions, carrots, bell peppers, and cashew nuts.



YELLOW CURRY

- A creamy yellow curry with onions, carrots, bell peppers, and potatoes.