

Kacha

Appetizers

- Ahi Tuna Larb** \$10.95
Seared Ahi Tuna in roasted rice powder, chili, and spicy lime sauce with a touch of fresh mint, onions and fresh yoghurt
- Chicken Wings** \$7.95
Deep fried chicken wings served with sweet garlic sauce
- Lamb Satay** \$11.95
Grilled marinated lamb skewers, served with cucumber salad and peanut sauce
- Satay (chicken or beef)** \$8.95
Grilled marinated meat skewers, served with cucumber salad and peanut sauce
- Ⓥ **Fresh Mint Rolls** \$6.95
Rice paper roll stuffed with fresh vegetable, mint, noodle, tofu and mushroom served with garlic sauce topped with ground peanut
- Fried Calamari** \$8.95
Deep fried batter calamari served with sweet plum sauce
- Ⓥ **Lady Fingers** \$6.95
(shrimp and chicken, or vegetarian) Fried egg rolls, served with sweet garlic sauce
- Goong Gra Bok** \$8.95
Deep fried marinated shrimp wrapped with egg roll shell, served with sweet garlic sauce
- Goong Tod** \$9.95
Deep fried batter shrimp and vegetable served with sweet plum sauce
- Soft Shell Crab** \$9.95
Deep fried soft crabs, serving with chili garlic sauce
- Ⓥ **Duo Delight** \$6.95
Deep fried Tofu and Taro in batter, served with plum sauce topped with grounded peanut
- Larb (chicken or beef)** \$8.95
Meat in roasted rice powder, chili, and spicy lime sauce with a touch of fresh mint and onions

- Plar** \$9.95
(calamari, or prawns, combination extra \$1)
Choice of calamari or shrimp with lemon grass, red onion and mint leaves, in spicy lemon sauce
- Ⓥ **Roti and Curry** \$6.95
(Yellow, Green or Red) Roti with one choice of curry sauce
- Tod Mon** \$8.95
Fried fish cake mixed with minced green beans and Thai spices, served with sweet cucumber garlic sauce
- Yum Talay** \$11.95
Thai style seafood salad seasoning with lime juice and chili

Salads

- Ⓥ **Papaya Salad** \$8.95
Fresh green shredded papaya salad with tomato, green bean and peanut, marinated with garlic and Thai spicy and sour sauce
- Mango Salad** \$9.95
Shredded fresh mango with shrimps, fresh mint, onion mixed with Thai spices and seasoning
- Ⓥ **Green Salad** Small \$6.95/ Large \$9.95
Seasonal fresh vegetable with one choice of dressing (Peanut sauce or Asian Dressing)

Soups

- Ⓥ **Tom Kha Gai** \$10.95
A blend of Thai spices and coconut milk soup with chicken
- Tom Kha Talay** \$13.95
A blend of Thai spices and coconut milk soup with combination seafood
- Ⓥ **Tom Yum Gai** \$9.95
Spicy and sour soup with chicken, mushroom soup, lemon grass, kaffir lime leaf in chili paste

Ⓥ Available for vegetarian

Any one seafood option add \$4 (shrimp, calamari, or fish). Combination seafood add \$5.

For your convenience, 18% gratuity will be added to any party of 6 or greater

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Tom Yum Goong \$11.95

Spicy and sour soup with jumbo prawns, mushroom soup, lemon grass, kaffir lime leaf in chili paste

Pho Tak \$12.95

Spicy and sour soup with combination seafood and mushroom soup with a touch of lemon grass, red onion and chili

Ⓥ **Gang Jurd** \$9.95

Combination of shrimp, chicken, tofu, spinach, silver noodle, Napa cabbage in chicken broth

Chef Specials

Bangkok Rib \$14.95

Grilled marinated baby back rib with Thai style sauce, served with steam vegetable

Bengal's Favorite \$13.95

Grilled thin sliced beef, sautéed with green curry paste and Thai herbs

Beef Shish Kebab \$14.95

Marinated filet mignon cubes on skewers served with spicy chili garlic sauces

Goong Pad Pong Gari \$15.95

Sautéed prawns with curry power, egg and onion

Lamb Hotplate \$15.95

Sautéed sliced lamb with chili garlic paste and Thai herbs, served on sizzling plate

The Lover \$13.95

Sautéed chicken and shrimp with avocado, pineapple, and onion

The Typhoon \$18.95

Sautéed mussels, scallops, and prawns with homemade chili garlic sauce with fresh peppercorn and Thai herbs, served on sizzling plate

Entrées

Asparagus Lobster Sauce \$13.95

Fresh asparagus sautéed with crab meat, prawn, minced chicken, white egg and white wine in spicy garlic sauce

Ⓥ **Cashew Nut Chicken** \$11.95

Sautéed cashew nut with chicken, onion, dried sweet chili and homemade sauce

Gai Yang \$11.95

Thai style BBQ chicken, marinated with oriental spices, served with sweet garlic sauce

Ⓥ **Mixed Green** \$9.95

Sautéed of asparagus (seasonal), green beans, Napa cabbage, tomato, baby corn and broccoli in garlic oyster sauce

Ⓥ **Pra Ram Long Song** \$11.95

(chicken, beef, vegetarian)
Choice of meat on bed of spinach, topped with peanut sauce

Ⓥ **Ginger Eggplant** \$11.95

Sautéed eggplant with shrimp and chicken in basil ginger garlic sauce

Moo Yang Gratiem \$11.95

Grilled marinated thin slices of pork, served with chili garlic sauce

Garlic Quails \$12.95

Fried quail marinated in garlic and Thai herbs, served with crispy egg noodle and sweet garlic sauce

Ⓥ **Pad Graprao** \$11.95

(minced chicken, pork, beef, vegetarian, or seafood) Sautéed choice of meat in sweet basil and fresh chili garlic sauce

Ⓥ **Pad Praew Wan** \$11.95

Sautéed chicken, pork, and shrimp with onion, tomato and pineapple in sweet and sour sauce

Ⓥ **Pad Prik King** \$11.95

(chicken, pork, beef, or vegetarian)
Sautéed choice of meat with green bean in red chili garlic sauce

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Ped Yang \$14.95
Slices of roast duck, served with sweet spicy black soy sauce

Andaman Skewers \$15.95
Combination of charbroiled scallop, prawn, and fish with vegetables on skewers, served with spicy lemon garlic sauce and sweet chili sauce

Curries

⑤ **Gang Gari Gai** \$11.95
Yellow curry with chicken cooked in coconut milk and potato cubes, served with cucumber salad

Goong Chu Chee \$15.95
Broiled prawns topped with spicy chili curry sauce with a touch of Thai herbs and vegetable

⑤ **Gang Dang** \$11.95
(chicken, pork, beef, vegetarian, or seafood)
Red curry paste in a coconut milk with bamboo shoot, bell pepper, and sweet basil

Goong Gratiem \$15.95
Marinated jumbo prawns sautéed in garlic black pepper sauce with steamed vegetable

⑤ **Gang Kiew Wan** \$11.95
(chicken, pork, beef, vegetarian, or seafood)
Spicy green curry cooked in coconut milk with slices of eggplant, green beans and fresh sweet basil

Pla Muk Pad Ped \$13.95
Sautéed Calamari in sweet basil spicy chili sauce with bamboo shoot

Panang Nur \$11.95
Mild red thick curry in a coconut milk with carrot, bell pepper, sweet basil, and tender beef cube

Pla Rad Prik \$16.95 / Market Price
(fillet or whole fish) Deep fried choice of fillet fish in batter or whole fish topped with sweet tamarind sauce and crispy basil

⑤ **Pumpkin Curry** \$12.95
(chicken, pork, beef, vegetarian, or seafood)
Thai style red curry with pumpkin, sweet basil, bell pepper, and baby corn

Salmon Chu Chee \$17.95
Grilled salmon steak topped with spicy chili curry sauce with a touch of Thai herbs and vegetable

Lamb Curry \$17.95
Marinated lamb cooked in yellow curry with potato served with cucumber salad and roti

Seafood Hot Plate \$18.95
Combination of prawns, scallop, calamari, fish and mussel sautéed in homemade garlic spicy sauce, served on sizzling plate

Pineapple Duck Curry \$14.95
Roast duck cooked in coconut milk and red curry with a combination pineapple, tomato and spinach served in half pineapple

Noodles

⑤ **Pad Kee Mao** \$10.95
(chicken, pork, beef, vegetarian, or seafood)
Pan fried rice noodles with choice of meat with garlic, basil, chili, egg and vegetable

⑤ **Pad See Eew** \$10.95
(chicken, pork, beef, vegetarian, or seafood)
Pan fried thick rice noodles with choice of meat with garlic, Chinese broccoli, egg, and soy sauce

⑤ **Pad Thai** \$10.95
Pan fried rice noodle with shrimp, tofu, egg, bean sprouts and green onion topped with ground peanut

Seafoods

Chu Chee Talay \$18.95
Broiled combination seafood topped with spicy chili curry sauce with a touch of Thai herbs and vegetable

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- Ⓥ **Pad Kin Na Ree** \$11.95
Combination of shrimp, calamari, chicken and silver noodle pan fried with baby corn and green onion in oriental sauce

Fried Rices

- Ⓥ **Pineapple Fried Rice** \$12.95
(chicken, pork, beef, vegetarian, or seafood)
- Ⓥ **Thai Fried Rice** \$10.95
(chicken, pork, beef, vegetarian, or seafood)

Sides

- Jasmine Rice** \$1.50
- Brown Rice** \$2.00
- Peanut Sauce** \$3.00
- Curry Sauce** \$3.50
- Cucumber Salad** \$2.50
- Steam Green** \$5.00

Desserts

- Mango with Sticky Rice** \$7.00
- Fresh Mango** \$5.00
- Fried Banana with Ice Cream** \$6.00
- Ice Cream** \$3.50
- Sweet Roti** \$4.00
- Sweet Roti with Ice Cream** \$6.00

Non-alcoholic Beverages

- Soda (refill)** \$2.50
Coke, Diet Coke, Sprite, Root Beer
- Shirley Temple** \$3.00
- Thai Iced Tea / Coffee** \$3.00
- Regular Iced Tea (refill)** \$2.50
- Minute Maid Lemonade** \$3.00
- Minute Maid Orange Juice** \$3.00
- Waiwera Sparkling Water** \$3.00/\$6.00
- Waiwera Still Water 1 liter** \$5.00
- Hot Tea / Coffee** \$2.00

Beer

- Singha** \$4.50
- Singha Light** \$4.50
- Chang** \$4.50
- Rolling Rock** \$4.25
- Stella Artois** \$4.25
- Bud Light (draft)** \$4.50
- Sierra Nevada (draft)** \$5.00
- Blue Moon (draft)** \$5.00

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