

Seafood Specialties

Served with your choice of jasmine or sticky rice.

- 🍴 **Thai Hot Pot**.....19
A medley of shrimp, calamari, scallops, mussels, and salmon simmered in pik prow chilli sauce with bell peppers, onions, basil, carrots.
- 🍴 **Steamed Ginger Snapper**.....22
Whole snapper steamed with fresh ginger, napa cabbage, carrots, and scallions,
- 🍴 **Lao Fish Pocket (Mok Pla)**15
Filet of sole w/lemongrass, fresh dill, mixed vegetables, light coconut curry and spices on bed of banana leaves, steamed to perfection in parchment paper.
- 🍴 **Thai Steamed Mussels**10
Steamed New Zealand mussels served in a hot-pot with thai herbs and a spicy broth.
- 🍴 **Choo Chee Snapper**.....22
Fried whole red snapper, bell peppers, kaffir lime leaves, basil leaves, Choo-Chee curry, and coconut milk.
- 🍴 **Tropical Sea Scallops**.....18
Sea scallops seared with butter served on a bed of fresh coconut meat, mango, pineapple, and mixed vegetables simmered in coconut cream sauce.
- 🍴 **Curry Soft Shell Crab**.....18
Two lightly battered, deep-fried soft-shelled crabs with bean thread noodles, mixed vegetables, curry sauce, and coconut milk.
- 🍴 **Salmon Panang**.....18
Steamed salmon fillet in panang curry with coconut milk, kaffir lime leaves, and mixed vegetables.

Fried Rice

- Chicken, Beef, or Pork.....10
- Shrimp.....12
- Seafood.....13
- Veggies and Tofu.....9

- 🍴 **Thai Fried Rice**
Jasmine rice stir-fried with egg, onions, peas, tomato carrots, and scallions.
- 🍴 **Sriracha Fried Rice**
Jasmine rice stir-fried with egg, mixed vegetables, and Sriracha sauce.
- 🍴 **Basil Fried Rice**
Jasmine rice stir-fried with egg, mixed vegetables, basil leaves and Thai spices.

House Specials

Served with your choice of jasmine or sticky rice.

- 🍴 **Wonton Pad Thai**.....14
Crispy wontons filled with chicken sautéed with succulent shrimp, crispy tofu, eggs, scallions, and peanuts in Pad thai sauce.
- 🍴 **Wild Boar Basil**.....14
Slices of tender pork simmered in coconut curry with mixed vegetables, kaffir lime leaves, wild ginger root, and basil leaves.
- 🍴 **Kai-Ka-Prow**.....13
Minced chicken simmered in red coconut curry and sautéed with fresh chili, chopped bell peppers, bamboo shoots, mushrooms and holy basil (ka-prow leaves).
- 🍴 **Pad Woon Sen**
Sautéed glass noodles with napa cabbage, baby corn, and carrots.
Chicken or Vegetarian 11, Shrimp 13
- 🍴 **Chicken Raam**.....12
Sautéed chicken in our house peanut sauce served over a bed of string beans and broccoli topped with cashew nuts and ground peanuts.
- 🍴 **Pineapple Fried Rice** Jasmine rice stir-fried with egg, pineapple, cashew nuts, raisins, mixed vegetables, scallions and onions. Chicken or Vegetarian.....12

Desserts

- Ice Cream.....4
Coconut, Ginger, Chocolate, Vanilla, Mango, Green Tea,
- Fried Banana Pocket with
Passion Fruit Sauce6
- Sweet Mango with Coconut Sticky Rice6
- Ice Cream with Coconut Sticky Rice.....6
- Fried Ice Cream.....6

Beverages

- Sweet Vietnamese Ice Coffee (imported).....3
- Sweet Thai Ice Tea (imported).....3
- Unsweetened Thai Ice Tea (imported).....2
- Fresh Coconut.....5
- Smoothies4
Pineapple, jack fruit, strawberry, mango
- Soda, Ice Tea, Hot Tea, or Coffee.....2
Coke, diet coke, Sprite, Orange, seltzer, ginger ale.
- Bottled Water.....2

Lunch Specials

Tuesday - Friday

Entrees \$7.95 - Choice of Chicken, Beef, Pork or Veggies.

Add \$1.00 for Shrimp.

- Pad Thai
- Pad Se-Ew
- 🍴 Pad Kee Mao - (Drunken Noodles)
- 🍴 Ginger Chicken
- 🍴 Thai Basil
- Garlic
- Sweet & Sour
- Mixed Veggies & Oyster Sauce
- Thai Fried Rice

Curry Entrees \$8.95 – Choice of Chicken, beef, port or Veggies. Add \$1.00 for Shrimp

- 🍴 Green or Red Curry
- Massaman or Yellow Curry

Salads (individually priced)

- Asian Salad \$5.95
- House Salad \$4.75
- 🍴 Papaya Salad \$4.95

Soup (med) - \$3.95

- (Soups select: chicken, or vegetable)
- Add \$1.00 for shrimp, \$1.50 for seafood
- 🍴 Tom-Yum (Hot and Sour)
- Tom-Kar

Corkage fee \$3.00 per table
**Traces of peanut may be in food*

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

Prices subject to change.



**160 Albany Turnpike
Canton, CT 06019**

Telephone: 860-693-9322
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**Take-Out
Catering Available
Open Hours:
Tues - Sat: 11AM - 9:00PM
Sun: 4:00PM - 8:00PM
(Closed 3-5 Tues-Friday)**


BYOB

Starters

- Summer Roll**.....6
Fresh herbs, shrimp and vermicelli noodles wrapped in soft rice paper. Served with house pineapple sauce.
- Chicken Satay**.....6
Grilled skewered chicken marinated in curry. Served with peanut sauce and pickled cucumber.
- Shrimps in a Blanket**.....7
Marinated shrimp wrapped in crispy spring roll wrap. Served with sweet chili sauce.
- Lao Crispy Egg Roll**.....5
Crispy and delicious eggrolls filled with vegetables and taro. Served with house pineapple sauce.
- Curry Puffs**.....7
A Homemade mix of curried chicken and potatoes wrapped in puff pastry. Served with pickled cucumber sauce.
- Calamari**8
Deep-fried squid in light batter served with sweet chili sauce.
- Edamame**.....5
Half-boiled fresh soybean pods sprinkled with a dash of salt.
- Tod Mun (Thai Fish Cake)**..... 7

Soups




	MED	LG
Chicken	5	6
Shrimp	6	7
Vegetable and Tofu	4	5

-  **Tom-Yum (Hot and Sour)**
The famous Lao-Thai hot and sour soup with light spicy sauce, lemon-grass, galangal ginger, onion, bell pepper, tomato, kaffir lime leaves, lime juice and fresh mushroom, with choice of above.
(add \$1.00 for rice noodles)
- Tom-Kar (Coconut Soup)**
Mild and delicious soup with coconut milk, mushroom, onion, bell pepper, galangal ginger, and lime juice, with choice of above
- Clear Noodle**
Choice of above with vermicelli, fresh mushroom, Napa, carrots, scallions cilantro and a sprinkle of fried garlics.




Salad

- Asian Salad**.....8
Shredded lettuce, bean sprout, cucumber, rice noodle, topped w/ sauteed chicken, cubed crispy rolls, herbs cilantro and crushed peanut, served w/house
-  **Som-Tum (Green Papaya Salad)**7
Shredded green papaya, tomato, fresh chili, crushed peanut mixed together in a mortar served with fresh lettuce.
- House Salad**5
Fresh lettuce, cucumber, cilantro, bean sprouts, tomato, carrots, and ground peanuts serves w/ ginger or peanut dressing.
-  **Yum**9
(Choice of Beef, Shrimp or Squid)
Red onions, carrots, tomatoes, cucumber, scallions, and cilantro mixed with lime juice and Thai spicy sauce.
-  **Larb (Served at room temperature)**.....11
(Choice of Chicken or Beef)
Roast rice powder, lime juice, galangal, ginger, scallion, cilantro, mint, bean sprouts served with lettuce and cucumber.

Curry Dishes




- Served with Jasmine or Sticky rice
- Chicken, Beef, or Pork.....13
- Shrimp.....15
- Seafood.....17
- Veggies and Tofu.....10
- Yellow Curry**
Mild yellow curry with coconut milk, onions, scallions, carrots, potatoes, and bamboo shoots.
-  **Red Curry**
Spicy red curry with coconut milk, bamboo shoots, carrots, mushrooms, string beans, bell peppers, eggplant, and basil leaves.
- Massamun Curry**
A sweet Indonesian curry with coconut milk, mixed vegetables, peanuts, and potatoes.
-   **Green Curry**
Spicy green curry with coconut milk, bamboo shoots, string beans, bell peppers, peas, mushrooms, eggplant, and basil leaves
-   **Panang Curry**
Rich and spicy panang curry with coconut milk, kaffir lime leaves, and mixed vegetables.

Stir Fry Dishes

- Served with your choice of jasmine or sticky rice.
- Chicken, Beef, or Pork12
- Shrimp.....14
- Vegetable and Tofu10
- Garlic**
Your choice of above sautéed with fresh ground garlic, and mixed vegetables.
- Ginger**
Your choice of above sautéed with fresh ginger, mixed vegetables.
-  **Thai Basil**
Your choice of above sautéed with hot spice, basil leaf, and mixed vegetables.
- Sweet and Sour**
Lao-Thai style sweet and sour dish with tomato, pineapple, and mixed vegetables.
-   **Spicy Eggplant**
Sautéed with your choice of above with fresh Asian eggplant onion, red and green peppers, and basil leaves.

Sauté Noodle

Select Your Choice of Meat Below.

- Chicken, Beef, or Pork.....11
- Shrimp.....13
- Seafood.....15
- Vegetable and Tofu.....10
- Pad-Thai**
The most famous Thai noodle dish, stir-fried with eggs, spiced tofu, beansprouts, scallions, and ground peanut.
-  **Pad-Keemao (Drunken Noodles)**
Spicy flat rice noodle sautéed stir-fried with onion, broccoli, mushrooms, bell peppers, carrots, snow or snap peas and basil leaves.
- Pad-See-Ew**
A quick stir-fry of flat rice noodle with egg, mixed veggies, in a thin soy sauce.
-   **Pad-Sriracha**
Flat rice noodle stir fried with egg, carrot, bean sprouts, and scallions, in Sriracha sauce

Duck

Served with your choice of jasmine or sticky rice.

- Tamarind Duck**.....24
Half a crispy boneless roasted duck topped with a tantalizing tamarind sauce served with steamed baby bok choy.
-  **Ginger Duck**18
Boneless roast duck with fresh ginger and mixed vegetables.
-  **Basil Duck**.....18
Boneless roast duck with mixed vegetables and fresh basil.
- Cashew Duck**.....19
Boneless roast duck in Vietnamese chili sauce with cashews, pineapples, and mixed vegetables.
-   **Panang Duck**.....18
Boneless Roast Duck simmered in panang curry with coconut milk, kaffir lime leaves, and mixed vegetables.
-  **Red Curry Duck**.....18
Boneless Roast Duck simmered in red curry,

Grill

Served with your choice of jasmine or sticky rice.

- Tiger Cry**12
Sliced flank steak marinated in house seasonings and served w/ chili sauce and mixed greens.
- Loog Chin Ping**7
Grilled Laotian meatballs glazed with tamarind sauce.
- Sai Ghock(Sausage)**.....12
Home made sausages, stuffed with ground pork, lemongrass, and kaffir lime leaves, served with steamed vegetables and Lao chili sauce.
- Yarng-Kai Noi**11
Laotian style barbecue cornish hen, marinated with lemongrass, fresh garlic, curry powder served with steamed vegetables and homemade Lao chili sauce.

Seafood Continued

- Salmon Mango Curry**.....18
Steamed salmon fillet with fresh mango and mixed vegetables in curry sauce and coconut milk.
- Shrimp Cashew Nut**.....18
Large succulent shrimp sautéed in Vietnamese chili sauce with cashews, pineapple, and mixed vegetables.
(Chicken - 15)