

dinner menu

starters

- pineapple-glazed pork ribs 14
- fried chicken wings *garlic-tamarind glaze* 10
- pork satay *cumin-coconut milk marinade* 10
- chicken satay *peanut sauce, pickled cucumbers* 9
- crispy garden rolls 10
- crispy pork rolls 10
- laab kai *ground chicken, mint, shallot, roasted-chilli lime, lettuce* 12
- green papaya salad *very spicy- tomato, dried shrimp, lime, peanut* 11
- kratong tong *pastry cups, ground chicken, peas, corn* 9
- spicy lemongrass shrimp *grilled shrimp, roasted chili, mint* 16
- coconut seafood soup hotpot *spicy* 16
- tom yum soup *spicy - single/family* 6 / 16

curries

- massaman brisket *6-hour braise, Weiser potatoes & carrots, peanuts* 18
- panang curry *mild - chicken/shrimp* 12 / 14
- green curry *spicy w/ eggplant - chicken/shrimp* 12 / 14

stir-fry

- juno's spicy shrimp fried rice *chinese broccoli, fried egg, bird-eye chili dip* 15
- spicy drunken noodles *chicken/shrimp/beef* 13
- pad siew *chicken/shrimp/beef* 13
- pad thai shrimp *tamarind sauce, dried shrimp, peanuts* 13
- seafood platter *mussels, squid, shrimp, chili, basil, garlic* 18
- farmer's market greens *chef's choice preparation* 13
- prik king green beans 12

one plate

- grilled whole fish *fish of the day, chili, lemongrass, lime, jasmine rice* 29
- chili soft shell crab *red chili, kaffir lime, green peppercorn, jasmine rice* 17
- bbq pork collar *grilled marinated pork, spicy jaew sauce, sticky rice* 16
- steak nam tok *grilled medium rare sirloin, roasted chili, shallot, sticky rice* 16
- pad ga prao *spicy basil, minced chicken, fried egg - with jasmine rice* 15
- garlic *with jasmine rice - chicken/shrimp* 14
- cashew *with jasmine rice - chicken/shrimp* 14
- grilled bangkok shrimp *garlic sauce, broccoli, egg fried rice* 18
- sticky rice / brown rice / jasmine rice 3

beer regular / large

chang *thailand* 7 / 11

singha *thailand* 8 / 12

saporro *japan* 8 / 12

kirin *japan* 8 / 12

kirin light *japan* 8 / 12

heineken 7

sake

nigori sho chiku bai *japan, served cold* 16

sho chiku bai *japan, served hot* 10

soft drinks

thai tea *regular / without ice* 4 / 5 *take-away add 1*

thai coffee *regular / without ice* 4 / 5 *take-away add 1*

fountain *sprite, coke, diet coke* 3

iced tea, lemonade 3

perrier, pellegrino 7

bottled water 2

hot jasmine tea 3

dessert

mango sticky rice 11

mango sticky rice a la mode 11

coconut-pineapple ice cream 5

Corkage fee is \$20.00
Ask about our catering packages and parties.
Please let us know of your food allergies.