

Simply
Thai



T h a i C u i s i n e



Lunch Specials

\$10.95

Served Monday thru Friday, 11.00 am. - 2:30 pm.

All entrees include soup of the day (dine in only), Thai salad, spring roll, and steamed white rice.

- *L1. GAI GRA PRAW**
Chicken sautéed with Thai basil, garlic, bell peppers, chili, and spicy Thai sauce.
- *L2. GAI NOR MAI**
Chicken sautéed with Thai basil, garlic, bamboo shoots, bell peppers, and spicy Thai sauce.
- L3. THAI BBQ CHICKEN**
Grilled boneless BBQ chicken marinated with Thai seasoning, served with house plum sauce.
- L4. SWEET & SOUR CHICKEN**
Chicken sautéed with mixed vegetables, onions, pineapples, and our sweet & sour sauce.
- *L5. RED CURRY CHICKEN**
Chicken simmered in coconut milk with red curry, bamboo shoots, peas, bell peppers, and Thai basil.
- *L6. GREEN CURRY CHICKEN**
Chicken simmered in coconut milk with green curry, eggplants, bell peppers, and Thai basil.
- *L7. YELLOW CURRY CHICKEN**
Chicken simmered in coconut milk with yellow curry, potatoes, tomatoes, and onion.
- *L8. PANANG CHICKEN**
Chicken simmered in coconut milk with panang curry, kaffir leaves, bell peppers, and Thai basil.
- *L9. RED CURRY BEEF**
Tender beef simmered in coconut milk with red curry, bamboo shoots, peas, bell peppers, and Thai basil.
- *L10. PANANG BEEF**
Tender beef simmered in coconut milk, panang curry, kaffir leaves, bell peppers, and Thai basil.
- *L11. MUSSAMUN BEEF**
Tender beef simmered in coconut milk with mussamun curry, potatoes, tomatoes, PEANUTS.
- L12. BEEF BROCCOLI**
Beef sautéed with garlic and broccoli in a delicious oyster sauce.
- *L13. MOO PRIK KHING**
Pork sautéed with our house chili paste, green beans, bell peppers, Thai basil.
- L14. PORK BROCCOLI**
Pork sautéed with garlic and broccoli in a delicious oyster sauce.
- *L15. RED CURRY PRAWN**
Prawns simmered in coconut milk with red curry, pineapples, tomatoes, bamboo shoots, peas, bell peppers, and Thai basil.
- *L16. KUNG NOR MAI**
Prawn sautéed with Thai basil garlic, bamboo shoots, bell peppers, and spicy Thai basil.
- L17. SWEET & SOUR PRAWN**
Prawns sautéed with mixed vegetables, onions, pineapples, and our sweet & sour sauce.
- *L18. EGGPLANT GRA PRAW**
Eggplants sautéed with Thai basil, garlic, bell peppers, chili, and our spicy Thai sauce.
- *L19. CHU CHEE TOFU**
Fried tofu simmered in coconut milk, with chu chee curry, bell peppers, kaffir leaves, and Thai basil.
- *L20. KANG PUCK**
Assorted vegetables simmered in coconut milk, red curry, and Thai basil.

*Please indicate spice level: MILD, MEDIUM, HOT, THAI HOT



Appetizers

1. **SPRING ROLLS** \$7.95
Combination of sautéed vegetables with silver noodles, wrapped in rice paper then deep-fried, served with our house plum sauce.
2. **THAI EGG ROLLS** \$7.95
Ground pork sautéed with vegetables and silver noodles, wrapped in rice paper then deep-fried, served with our house plum sauce.
3. **FRESH ROLLS** \$7.95
Prawns, lettuce, shredded cabbage, cucumber, mint, and vermicelli wrapped with rice paper, served with our delicious PEANUT sauce.
4. **FRIED TOFU** \$7.95
Deep-fried soft tofu served with our house plum sauce and ground PEANUTS.
5. **SATAY** \$10.95
Chicken skewers marinated with Thai spices in coconut milk, served with PEANUT sauce and cucumber salad.
6. **TAMARIND CHICKEN WINGS** \$10.95
Deep-fried chicken wings sautéed with tamarind sauce.
7. **TOD MUN PLA** \$9.95
Deep-fried fish cakes made with green bean and curry paste, served with cucumber and PEANUTS in our house plum sauce.
8. **TOD MUN KUNG** \$10.95
Deep-fried breaded shrimp cakes served with our house plum sauce.
9. **PRAWN ROLL** \$10.95
Deep-fried prawn mousse wrapped with rice paper served with our house plum sauce.
10. **FRIED CALAMARI** \$10.95
Deep-fried calamari served with our house plum sauce.



Salads

11. **SIMPLY SALAD** \$8.95
Fresh lettuce, cucumber, onion, tomato, and hard-boiled egg, topped with our delicious PEANUT sauce.
- *12. **SOM TUM** \$9.95
Fresh green papaya, carrot, green bean, shrimp, tomato, and chili tossed with lime juice and tamarind dressing, served with ground PEANUTS.
- *13. **YUM MOO** \$11.95
Fresh bed of lettuce mounted with slices of grilled pork, cucumber, chili, onion, cilantro, tomato, and lime juice.
- *14. **YUM NUR** \$12.95
Fresh bed of lettuce mounted with slices of grilled steak, cucumber, chili, onion, cilantro, tomato, and lime juice.
- *15. **YUM WOON SEN**..... \$10.95
Silver noodles tossed with prawns, ground pork, onion, carrot, cabbage, garlic, chili and our spicy Thai dressing.

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- *16. **LARB (chicken or pork)**\$10.95
Fresh bed of lettuce mounted with a choice of ground chicken or pork, lime juice, dried chili, onions, roasted rice powder, and mint.
- *17. **NAM TOK (beef or pork)**\$12.95
Fresh bed of lettuce mounted with a choice of grilled beef or pork, mint, limejuice, chili, onions, and roasted rice powder.
- *18. **YUM PLA MUK**\$12.95
Fresh bed of lettuce mounted with calamari, tomato, onion, cilantro, chili, and our spicy Thai dressing.
- *19. **PLA KUNG**\$12.95
Fresh bed of lettuce mounted with grilled prawns, lemon grass, onion, mint, and Thai chili paste.



Soups

- | | BOWL | POT |
|--|---------|---------|
| *20. TOM YUM KUNG (PRAWN) <i>Prawns, mushroom, and cilantro simmered in our traditional spicy and sour broth, flavored with a touch of lemon grass, kaffir leaves, and chili paste.</i> | \$10.95 | \$17.95 |
| *21. TOM KHA KUNG (PRAWN) <i>Prawns, mushroom, and cilantro simmered in our traditional coconut milk spicy and sour broth, flavored with a touch of lemon grass, kaffir leaves, and chili paste.</i> | \$10.95 | \$17.95 |
| *22. TOM YUM GAI (CHICKEN) <i>Chicken, mushroom, and cilantro simmered in our traditional spicy and sour broth, flavored with a touch of lemon grass, kaffir leaves, and chili paste.</i> | \$9.95 | \$16.95 |
| *23. TOM KHA GAI (CHICKEN) <i>Chicken, mushroom, and cilantro simmered in our traditional coconut milk spicy and sour broth, flavored with a touch of lemon grass, kaffir leaves, and chili paste.</i> | \$9.95 | \$16.95 |
| *24. TOM YUM PLA <i>Boneless catfish, mushroom, and cilantro simmered in our traditional spicy and sour broth, flavored with lemon grass, kaffir leaves, and chili paste.</i> | \$10.95 | \$17.95 |
| *25. POA TAK <i>Seafood combination, mushroom, and cilantro simmered in our traditional spicy and sour broth, flavored with lemon grass, kaffir leaves, chili paste, and Thai basil.</i> | \$11.95 | \$18.95 |
| 26. KANG JURD COMBO <i>Combination of Napa cabbage, ground pork, prawns, and fish ball in garlic flavored soup.</i> | \$9.95 | \$16.95 |



Poultry

- 27. **THAI BBQ CHICKEN**\$11.95
Grilled boneless BBQ chicken marinated with Thai seasoning, served with house plum sauce.
- *28. **GAI GRA PRAW**\$10.95
Chicken sautéed with Thai basil, garlic, bell peppers, chili, and spicy Thai sauce.

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- *29. **GAI NOR MAI** \$10.95
Chicken sautéed with Thai basil, garlic, bamboo shoots, bell peppers, and spicy Thai sauce.
- 30. **GAI PAD KHING**\$10.95
Sautéed chicken with ginger, onions, and mushrooms.
- *31. **GAI PRIK SOD** \$10.95
Sautéed chicken with fresh chili, tomato, onion, and bell peppers.
- 32. **CHICKEN BROCCOLI** \$10.95
Chicken sautéed with garlic and broccoli in a delicious oyster sauce.
- *33. **CASHEW CHICKEN** \$10.95
Sautéed chicken with cashews, fresh mango, fried chili, water chestnut, and onion.
- 34. **SWEET AND SOUR CHICKEN** \$10.95
Sautéed chicken with mixed vegetables, onions, pineapples, and our sweet & sour sauce.
- *35. **RED CURRY CHICKEN** \$10.95
Chicken simmered in coconut milk with red curry, bamboo shoots, peas, bell peppers, and Thai basil.
- *36. **GREEN CURRY CHICKEN** \$10.95
Chicken simmered in coconut milk with green curry, eggplant, bell peppers, and Thai basil.
- *37. **YELLOW CURRY CHICKEN** \$10.95
*Chicken simmered in coconut milk with yellow curry, onions, tomato, potato,
served with a cucumber salad.*
- *38. **PANANG CHICKEN** \$10.95
Chicken simmered in coconut milk with panang curry, kaffir leaves, bell peppers, and Thai basil.
- *39. **ROAST DUCK CURRY** \$12.95
*Boneless roasted duck simmered in coconut milk, red curry, pineapple, tomato, peas,
bell peppers, and Thai basil.*



Beef

- *40. **THAI BBQ BEEF** \$13.95
Grilled steak marinated with Thai seasoning, served with fresh cucumber, lettuce, tomato, cilantro, and our spicy BBQ sauce.
- *41. **NUR GRA PRAW**\$11.95
Beef sautéed with Thai basil, garlic, bell peppers, chili and our spicy Thai sauce.
- *42. **NUR NOR MAI**\$11.95
Beef sautéed with our spicy Thai sauce, garlic, bamboo shoots, bell peppers, and Thai basil.
- *43. **NUR PRIK SOD**\$11.95
Beef sautéed with fresh chili, tomato, onion, and bell peppers.
- 44. **BEEF BROCCOLI**\$11.95
Beef sautéed with garlic and broccoli in a delicious oyster sauce.
- 45. **PARAM BEEF**\$11.95
Beef sautéed with garlic and stir-fried spinach, topped with our delicious PEANUT sauce.
- *46. **RED CURRY BEEF**\$11.95
Tender beef simmered in coconut milk, red curry, bamboo shoots, peas, bell peppers, and Thai basil.
- *47. **PANANG BEEF**\$11.95
Tender beef simmered in coconut milk, panang curry, kaffir leaves, bell peppers, and Thai basil.
- *48. **MUSSAMUN BEEF**\$11.95
Tender beef simmered in coconut milk with mussamun curry, potatoes, tomatoes, and PEANUTS.
- *49. **NUR PRIK KHING**\$11.95
Beef sautéed with our house chili paste, green beans, bell peppers, and Thai basil.

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Pork

- *50. **THAI BBQ PORK** \$11.95
Grilled pork marinated with Thai seasoning, served with fresh cucumber, lettuce, tomato, cilantro, and our spicy BBQ sauce.
51. **MOO KA TEM** \$10.95
Deep fried slices of pork marinated with garlic, Thai herbs, topped with fried garlic, served with cucumber, tomato.
- *52. **MOO GRA PRAW** \$10.95
Pork sautéed with Thai basil, garlic, bell peppers, chili, and our spicy Thai sauce.
- *53. **MOO PRIK SOD** \$10.95
Sautéed pork with fresh chili, tomato, onion, and bell peppers.
- *54. **MOO PRIK KHING** \$10.95
Pork sautéed with our house chili paste, green beans, bell peppers, and Thai basil.
55. **PORK BROCCOLI** \$10.95
Pork sautéed with garlic and broccoli in a delicious oyster sauce.
56. **SWEET & SOUR PORK** \$10.95
Sautéed pork with mixed vegetables, pineapples, onions, and our sweet & sour sauce.
- *57. **MOO NOR MAI** \$10.95
Pork sautéed in our spicy Thai sauce with garlic, bamboo shoots, bell peppers, and Thai basil.
58. **GARLIC SPARE RIBS** \$11.95
Spare ribs marinated with garlic, Thai herbs, topped with fried garlic, served with cucumber, tomato.



Seafood

- *59. **KUNG GRA PRAW** \$11.95
Prawns sautéed with Thai basil, garlic, bell peppers, chili, and our spicy Thai sauce.
60. **KUNG KA TEM** \$11.95
Deep fried prawns marinated with garlic, Thai herbs, topped with fried garlic, served with cucumber, tomato.
61. **KUNG PAD PUCK** \$11.95
Prawns sautéed with garlic and mixed vegetables in a delicious oyster sauce.
- *62. **RED CURRY PRAWN** \$11.95
Prawns simmered in coconut milk with red curry, tomatoes, bamboo shoots, peas, pineapples, bell peppers, and Thai basil.
- *63. **KUNG NOR MAI** \$11.95
Prawns sautéed with Thai basil, garlic, bamboo shoots, bell peppers, and spicy Thai basil.
64. **KUNG KAO PODE** \$11.95
Prawns sautéed with baby corn, mushroom, onion, and oyster sauce.
65. **SWEET & SOUR PRAWN** \$11.95
Sautéed prawns with mixed vegetables, onions, pineapples, and our sweet & sour sauce.
- *66. **JUMBO PRAWN PRIG PAO** \$18.95
Jumbo prawns sautéed with sweet Thai chili paste.
- *67. **JUMBO PRAWN CHU CHEE** \$18.95
Jumbo prawns simmered in coconut milk with chu chee curry, bell peppers, kaffir leaves, and Thai basil.

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- *68. **PLA MUK GRA PRAW** \$11.95
Calamari sautéed with Thai basil, garlic, bell peppers, chili, and our spicy Thai sauce.
- *69. **PLA MUK PRIK SOD** \$11.95
Calamari sautéed with fresh chili, tomato, onion, and bell peppers.
- *70. **PLA MUK NOR MAI** \$11.95
Calamari sautéed with Thai basil, garlic, bamboo shoots, bell peppers, and spicy Thai basil.
- 71. **IMPERIAL FISH** \$18.95
Deep-fried basa fillets topped with mushroom, garlic, ginger, pork, and onion gravy.
- *72. **PLA RAD PRIK** \$18.95
Deep-fried basa fillets topped with our spicy and sweet garlic sauce.
- *73. **PLA DUK PAD PHED** \$12.95
Deep fried catfish fillets sautéed with Thai chili paste, garlic, red onion, bell peppers, then topped with crispy Thai basil.
- *74. **CHU CHEE SALMON (Atlantic 7-8 oz.)** \$21.95
Grilled salmon simmered in coconut milk and chu chee curry, bell peppers, kaffir leaves and Thai basil.
- *75. **CHU CHEE SEA BASS (Chilean 8 oz.)** \$27.95
Grilled Chilean sea bass simmered in coconut milk and chu chee curry, bell peppers, kaffir leaves and Thai basil.
- *76. **CHU CHEE LOBSTER (7-8 oz.)** \$27.95
Steam lobster simmered in coconut milk and chu chee curry, bell peppers, kaffir leaves and Thai basil.
- 77. **SWEET & SOUR FISH** \$18.95
Deep-fried basa fillets topped with mixed vegetables, pineapples, onions, and our sweet & sour sauce.
- *78. **GRA PRAW TALAY** \$19.95
Prawns, scallops, calamari, and mussel sautéed with Thai basil, garlic, bell peppers, chili, and our spicy Thai sauce.
- *79. **CHU CHEE TALAY** \$19.95
Prawns, scallops, calamari, and mussels simmered in coconut milk and chu chee curry, bell peppers, kaffir leaves, and Thai basil.



Noodles / Fried Rice

- 80. **PAD THAI** \$10.95
Pan-fried rice noodles with choice of chicken or prawns (add 1.00), egg, tofu, bean sprouts, green onion, and ground PEANUTS.
- *81. **PAD KEE MOW** \$10.95
Pan-fried thick rice noodles, mixed vegetables, Thai basil, chili, and choice of chicken, pork, (beef or prawns add 1.00).
- 82. **PAD WOON SEN** \$10.95
Pan-fried silver noodles with chicken, prawns, tomatoes, carrots, and green onions.
- 83. **PAD SEE EW** \$10.95
Pan-fried thick rice noodles, egg, broccoli, and choice of chicken, pork, (beef or prawns add 1.00).
- 84. **FRIED RICE** \$10.95
Fried rice with egg, onion, and choice of chicken, pork, (beef or prawns add 1.00).
- 85. **CRAB FRIED RICE** \$12.95
Fried rice with crab meat, egg, and onion.
- 86. **PINEAPPLE FRIED RICE** \$11.95
Fried rice with chicken, prawn, pineapple, raisins, egg, onion, and cashew nuts.
- *87. **SPICY FRIED RICE** \$11.95
Fried rice with chili, garlic, bell peppers, Thai basil, and choice of chicken, pork, (beef or prawns, add 1.00).

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Vegatarian Appetizers

- 88. **SPRING ROLLS** \$7.95
Combination of sautéed vegetables with silver noodles, wrapped in rice paper then deep-fried, served with our house plum sauce.
- 89. **VEG. FRESH ROLLS** \$7.95
Tofu, lettuce, shredded cabbage, cucumber, mint, and vermicelli wrapped with rice paper, served with our delicious PEANUT sauce.
- 90. **FRIED TOFU** \$7.95
Deep-fried soft tofu served with our house plum sauce and ground PEANUTS.
- 91. **CRISPY CORN** \$8.95
Deep fried baby corn, served with our house plum sauce.
- 92. **CRISPY VEGGIES** \$8.95
Deep fried mixed vegetables, served with our house plum sauce.
- 93. **CORN CAKE** \$8.95
Deep-fried corn kernels, green beans, curry paste, served with cucumber and ground PEANUTS in our house plum sauce.
- 94. **ROTI** \$8.95
Grilled flatbread served with yellow curry sauce or peanut sauce



Vegatarian Salad

- 95. **THAI SALAD** \$8.95
Fresh lettuce, tofu, cucumber, onion, and tomato topped with our delicious PEANUT sauce dressing.
- *96. **SOM TUM JAY** \$8.95
Fresh green papaya, carrot, green bean, tomato, and chili tossed with lime juice and tamarind dressing, served with ground PEANUTS.
- *97. **YUM PUCK** \$8.95
Lettuce, tomato, cucumber, garlic, cilantro, and chili tossed with our spicy Thai dressing.
- *98. **EGGPLANT SALAD** \$8.95
Grilled eggplants, tofu, mushroom, onion, cucumber, tomato, cilantro, and chili tossed with our spicy Thai dressing.



Vegatarian Soup

- | | BOWL | POT |
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| *99. TOM YUM PUCK <i>Mixed vegetables, mushroom, and cilantro simmered in our traditional spicy and sour broth, flavored with a touch of lemon grass, kaffir leaves, and chili paste.</i> | \$9.95 | \$16.95 |
| *100. TOM KHA PUCK <i>Mixed vegetables, mushroom, and cilantro simmered in our traditional coconut milk spicy and sour broth, flavored with a touch of lemon grass, kaffir leaves, and chili paste.</i> | \$9.95 | \$16.95 |
| 101. SILVER NOODLE TOFU SOUP <i>Tofu and silver noodles simmered with Napa cabbage and garlic oil.</i> | \$9.95 | \$16.95 |

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Vegatarian Curry

- *102. **KANG PUCK** \$10.95
Mixed vegetables simmered in coconut milk, red curry, bamboo shoots, peas, bell peppers, and Thai basil.
- *103. **KHEAW PUCK** \$10.95
Mixed vegetables simmered in coconut milk with green curry, eggplant, bell peppers, and Thai basil.
- *104. **YELLOW CURRY POTATO** \$10.95
Mixed vegetables simmered in coconut milk with yellow curry, potatoes, tomatoes, onions, served with cucumber salad.
- *105. **PANANG TOFU** \$10.95
Fried tofu simmered in coconut milk with panang curry, kaffir leaves, bell peppers, and Thai basil.
- *106. **MUSSAMUN POTATO** \$10.95
Mixed vegetables simmered in coconut milk with mussamun curry, potatoes, tomatoes, onion, and PEANUTS.
- *107. **CHU CHEE TOFU** \$10.95
Fried tofu simmered in coconut milk with chu chee curry, bell peppers, kaffir leaves, and Thai basil.



Vegatarian Pan-fried

- 108. **VEG. COMBO** \$9.95
Assorted vegetables stir-fried with garlic flavored sauce.
- *109. **POP-EYE** \$9.95
Stir-fried spinach with garlic, chili, lime juice and soy bean paste.
- *110. **TOFU GRA PRAW** \$9.95
Tofu sautéed with Thai basil, garlic, bell peppers, chili, and our spicy Thai sauce.
- *111. **EGGPLANT GRA PRAW** \$9.95
Eggplants sautéed with Thai basil, garlic, bell peppers, chili, and our spicy Thai sauce.
- *112. **PRIK KHING JAY** \$9.95
Green beans, tofu, and bell pepper sautéed with our house chili paste.
- 113. **SWEET & SOUR VEG.** \$9.95
Tofu sautéed with mixed vegetables, pineapples, and our sweet & sour sauce.



Vegatarian Noodles / Fried Rice

- 114. **PAD THAI JAY (egg or no egg)** \$10.95
Pan-fried rice noodles, mixed vegetables, tofu, bean sprouts, green onion, and ground PEANUTS.
- *115. **PAD KEE MOW JAY** \$10.95
Pan-fried thick rice noodles, mixed vegetables, tofu, chili, and Thai basil.
- 116. **VEG. FRIED RICE (egg or no egg)** \$10.95
Fried rice with mixed vegetables, and green onions.
- *117. **SPICY VEG. FRIED RICE** \$10.95
Fried rice with mixed vegetables, chili, garlic, tofu, and Thai basil.
- 118. **PINEAPPLE VEG. FRIED RICE (egg or no egg)** \$10.95
Fried rice with mixed vegetables, pineapple, raisins, onion, and cashew NUTS.

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Side Items

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| White Jasmine Rice | \$2 |
| Brown Jasmine Rice | \$2.50 |
| Peanut Sauce | \$4 |
| Cucumber Salad | \$4 |



Desserts

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| Vanilla or mango Ice Cream | \$3.50 |
| Fried Banana with choice of Honey or Chocolate Drizzle | \$7.50 |
| Fried Banana with choice of Vanilla or mango Ice Cream | \$7.50 |
| Sweet Sticky Rice with choice of Fresh Mango or Ice Cream | \$7.50 |



Beverages

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| THAI ICED TEA | \$3.50 |
| THAI ICED COFFEE | \$3.50 |
| COCONUT JUICE | \$3 |
| SOFT DRINKS: Coke, Diet Coke, Sprite, Iced Tea | \$2 |
| HOT GREEN TEA | \$1.50 |
| FRESH COCONUT | \$5 |



Beer

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|----------------------------------|--------|
| SINGHA | \$4.50 |
| SAMUEL ADAMS | \$4.50 |
| HEINEKEN | \$4.50 |
| BUDWEISER, BUD LIGHT | \$3.50 |
| WINE LIST AVAILABLE UPON REQUEST | |

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Customized orders may be subject to an additional charge.

Gratuuity of 18% added for party of 6 or more.

We reserve the right to refuse service to anyone.

Menu prices are subject to change without notice.

We are not responsible for lost or stolen articles.

