

## APPETIZERS

### Satay

Grilled chicken, served with peanut sauce and cucumber sauce \$7.95

### Saigon Fresh Rolls

Delicate rice paper filled with shrimps, avocado, mixed greens, Thai sweet basil, and rice noodles (vegetarian available) \$7.95

### Crispy Thai Spring Roll

All vegetable in crispy rice paper with sweet and tangy sauce \$6.95

### Crispy Wings

Crispy on the outside battered chicken wings with sweet sauce \$6.95

### Gyoza

Japanese ravioli, chicken, served with soy dipping sauce; (vegetarian available) \$6.95

### Crab Rangoon

Crispy egg-noodle wraps filled with cream cheese, imitate crab meat and scallion | \$7.95

### Crispy Triangle

Crispy tofu served with sweet and sour sauce and crushed peanuts | \$6.95

### Fried Calamari

Fried calamari with pickled cucumber, pickled pepper; topped with Parmesan cheese and served with Thai sweet chili sauce | \$10.95

### Chive Pancake

Chinese rice cakes filled with garlic chives | \$6.95

### Shrimp in a Blanket

Shrimp, taro, and vegetables wrapped in crispy spring roll with sweet and sour sauce | \$7.95

### Edamame

Steamed soybeans in pods | \$4.95

### Curry Puffs

Puff pastry with chicken, onions, potatoes, and served with cucumber sauce | \$6.95

### Shumai

Chinese style steamed dumpling stuffed with ground chicken and shrimp | \$6.95

### Takoyaki

Japanese snack, diced octopus, cabbage, green onion brush with takoyaki thick brown sauce and mayo | \$6.95

### Shrimp Tempura

Japanese style fried battered shrimp | \$7.95

### Agadashi Tofu

Light fried tofu served Japanese soy sauce and sprinkle with scallion | \$7.95

French Fries | \$4.95

Roti Canai Roti served with Canai chick pea curry | 7.95

 = Spicy  = Gluten free

## soup

Chicken, Vegetable or Tofu \$5.95, Shrimp \$6.95

Tom Yum  

The most popular Thai spicy and sour soup in lemongrass broth with mushrooms and cilantro

Tom Kha Soup 

Coconut soup in aromatic galangal broth with mushrooms scallion

Glass Noodle Soup 

Clear glass noodle with mushrooms, and cilantro in clear broth and scallion; (vegetable available)

Chicken Rice Soup  \$4.95

Minced chicken with Jasmine rice in clear broth, scallion and garlic oil

Soft Tofu Soup  \$4.95

Soft tofu in clear broth and scallion

Wonton Soup \$5.95

Shrimp and Chicken Wonton in clear broth, bean sprout and scallion

Tom Yum Wonton Soup  \$5.95

Shrimp and chicken in wonton in spicy tom yum broth crushed peanuts and cilantro

Miso Soup \$4.95

## SALADS AND GREENS

Seaweed salad  \$5.95

Malaysian Salad 

Assorted greens, carrots, cucumbers, tomatoes, boiled egg, and fried tofu served with peanuts dressing Grilled chicken \$11.95, Grilled shrimp \$13.95

Steamed Mixed Vegetables 

Assorted mixed vegetables serve with peanut sauce dressing Vegetable or Chicken or tofu \$9.95, Shrimp \$11.95

Let's Wrap 

Choice of grilled chicken strip or grilled shrimp, carrots, bean sprouts, thin rice noodle paper, Boston lettuce, cucumber, and crushed peanuts served with Thai sweet & tangy vinaigrette, and peanut Chicken \$12.95, Shrimps \$14.95

Thai Green Papaya Salad with Shrimps   \$10.95

Grilled shrimps, shredded green papaya, carrots, tomatoes, and ground peanuts in sweet chili-lime dressing

Lemongrass Beef Salad \$16.95

Marinated rib eye beef in lemongrass served with mixed vegetables, lettuces, onions, Thai sweet basil, bell peppers, grounded peanuts, in sweet lime dressing

House Salad  \$9.95

Lettuce, avocado, tomatoes and imitate crab meat served with Japanese sesame salad dressing

Thai Beef   17.95

Grilled marinated beef with spicy Thai dipping sauce

## ENTREES

Chicken, Vegetable or Tofu \$12.95, Beef or Shrimp \$14.95

Basil  

Bell peppers, onions, Thai basil, and chili garlic paste or home thai style Ka-prow minced chicken

Ginger 

Mushrooms, onions, scallions, in thin soy sauce

Garlic Lovers 

Minced garlic sautéed, black pepper with light brown sauce

Mixed Veggie 

Assorted vegetables sautéed in light brown sauce

Singapore 

Pineapples, onions, snow peas, light brown sauce, and a pinch of yellow curry powder

Broccoli Mushrooms 

Minced garlic and light brown sauce

Spicy Green Beans 

Green beans together with bell peppers, and carrots sautéed in red curry chili paste

Snow Peas and Shitake Mushrooms 

Sautéed in light brown sauce (if tofu is your choice, only steamed tofu will be served)

Chicken Cashew Nuts 

Wok stir-fried with onions, pineapple chunks, and cashew nuts in sweet and tangy chili paste sauce

Wild Chicken Basil

Wok stir Fried chicken in coconut red curry sauce with Thai sweet basil and eggplants

Mongolian Beef

Sliced beef with onions, bell peppers, and scallion sautéed with in-house special sauce

Tamarind Duck \$18.95

Slices of crispy duck breast in sweet, sour, and tangy tamarind sauce with cashew nut and pineapple chunks

## CURRY ENTREE

Chicken, Vegetable, or Tofu \$12.95, Beef or Shrimp \$ 15.95, Duck \$18.95

Red Curry  

Bamboo shoots, bell peppers, Thai sweet basil, string bean, coconut milk, chili paste, and string beans

Green Curry 

Eggplants, bell peppers, Thai sweet basil, string bean, coconut milk, chili paste, and string beans

 = Spicy  = Gluten free

Yellow Curry 

Pineapple chunks, tomatoes

Massaman Curry 

Potatoes and onions in aromatic spiced gravy

Jungle Curry  

Green beans, bamboo shoots, bell peppers, and Thai sweet basil in red curry broth

## WOK FRIED RICE

Chicken, Vegetable, or Tofu \$12.95, Beef or Shrimp \$14.95, Duck \$16.95

House Fried Rice 

Onions, green peas, carrots, tomatoes, scallions, and egg

Pineapple Fried Rice 

Pineapple chunks, raisins, cashew nuts, and egg

Spicy Basil Fried Rice  

Bell peppers, onions, Thai sweet basil, and garlic-chili paste

## NOODLES

Chicken, Vegetable, or Tofu \$12.95, Beef or Shrimp \$14.95

Pad Thai 

Rice noodles stir-fried with egg, bean sprouts, scallions, and crushed peanuts

Pad C U 

Flat noodle wok stir-fried with broccoli and carrots in sweet soy sauce

Hot and Spicy Noodle  

Flat noodle wok stir-fried with bell peppers, onions, Thai sweet basil, chili-garlic paste

Big Bowl Noodle Soup

Egg noodle in chicken broth with bean sprouts, scallions, and crushed peanuts with spicy chili sauce

Thai town Street Noodle 

Flat rice noodle wok stir-fried with bean sprouts, scallion and egg in light soy sauce

Southern Noodle

Egg noodles stir-fried with bamboo shoots, snow peas, and scallions in sweet dark soy sauce

Indo Noodle 

Flat noodles wok stir-fried with snow peas, bell peppers, egg, and a pinch of yellow curry powder

Saigon Noodle with Grilled Chicken or Shrimps 

Grilled chicken, crispy spring roll, lettuces, carrots, beans sprouts, and crushed peanuts over thin rice noodles; served with sweet lime dressing

Spicy Udon 

Stir fried Udon noodles with bell peppers, onion, eggs, Thai sweet basil over spicy chili sauce

 = Spicy  = Gluten free

### Tempura Udon

Udon noodles in clear broth with broccoli, shrimp tempura, and sliced fish ball

### Pad Thai Talay \$14.95

A spicy version of Pad Thai with shrimps, scallops, squids, red onions, chili oil, and sweet Thai basil

### Duck Noodle Soup \$14.95

Large bowl of egg noodle soup with roasted duck in five-spiced broth

## SEAFOOD

### Soft Shell Crab Mango Avocado Curry \$22.95

Tempura Style soft shell crabs with mango and avocado in Thai yellow curry

### Salmon Teriyaki \$19.95

Pan seared Salmon fillet in Japanese soy sesame dressing and served with mixed green salad

### Shrimp Chu Chee \$19.95

Coconut based curry with shrimp, kaffir lime leaves, and vegetables

### Spicy Seafood Hot Bowl \$18.95

Spicy and sour soup with herb broth in mixed seafood and mushroom

### Salmon Basil \$19.95

Pan seared Basil fillet in basil chili sauce served with sautéed eggplant

### Salmon Ginger \$19.95

Steamed salmon filet in light ginger sauce with ginger, onion, shitake mushroom, and scallion

### Red Snapper \$19.95

Crispy Red Snapper fillet in sweet and sour tamarind sauce, served with steamed broccoli and carrot

### Shrimp Scampi \$22.95

Shrimp sautéed in garlic and shrimp oil served with asparagus

### Miso Scallop \$25.95

New England U10 Sea scallops in spicy miso sauce, served with baby spinach

### Salmon Mango Tango \$19.95

Pan seared Salmon fillet with mango cashew salsa

### Seafood Madness \$18.95

Shrimp, mussels, scallops, and squid, wok with bell peppers, onions, and Thai basil in chili oil

## CHEF RECOMMEND

### Shrimp Satay \$10.95

6 large shrimp on skewer grilled, serve with peanut sauce, cucumber sauce and steamed vegetable

### Peking Duck Wrap \$14.95

Sliced roasted duck, julienned cucumber, and scallions rolled up in Malaysian crepe wrapper

### Crispy Duck \$22.95

Semi boneless half duck in Hong Kong style sauce with asparagus and peach

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**Massaman Short Rib \$22.95**

Beef short ribs simmered in aromatic spices and coconut milk with potatoes and onions

**Half Duck Curry \$22.95**

Crispy half duck simmered in red curry with peach, mango, lychees, and pineapples