Appetizers Crispy Spring Rolls/ Veggie Spring Rolls	3.95
Crispy spring Rolls / Veggle spring Rolls Crispy spring rolls filled with ground chicken and	3.93
vegetables served with sweet n' sour sauce	
Soft Rolls	3.95
Julienne lettuce, shrimp, carrots, noodles wrapped	in
fresh spring roll skin and served with peanut sauce	
Cheese Roll Crisp	3.95
Spring rolls filled with seasoning cream cheese, and	i
shrimp served with our special plum sauce	6.95
Sate Gai / Sate Goong Grilled chicken or shrimp marinated in Thai herbs a	
coconut served with peanut sauce and cucumber sa	
Shrimp Tempura	6.95
Whole shrimp, and vegetables lightly battered and	
tempura then served with sweet n' sour sauce	
Tofu Tempura	5.95
Tempura tofu served with sweet sauce	
Calamari Strips	6.95
Lightly battered, deep fried calamari tossed with sa	it and
pepper served with a sweet and sour sauce Mussel Clay Pot	8.95
Half shell green mussel, steamed with fresh basil, a	
lemongrass in clay pot served with special chili saud	
Crab Cakes	7.95
Snow crab meat pan-fried and served with peanut s	sauce
Gyoza	4.95
Traditional Japanese pot stickers pan-fried and serv	/ed
with a light vinaigrette dip	
Crispy Noodles (Mee krob)	7.95
Crispy thin rice noodles mixed with a sweet tamarir sauce with diced chicken and shrimp, topped with f	
bean sprouts, and scallion	16311
Combination Appetizer	9.95
A combination of our most popular appetizers; crisp	ру
spring rolls, cheese rolls, chicken sate, and crab cal	кe
Soups	
Poe Thak	4.95
A combination of shrimp, squid, scallop, and musse	

Poe Thak 4.95
A combination of shrimp, squid, scallop, and mussel with a basil lemongrass clear hot and sour broth
Tom Yaam Goong or Gai 3.95
Shrimp or chicken with tomatoes, mushrooms, lime zest, and lemongrass in hot and sour broth
Wonton Soup 3.95
Stuffed wonton in clear chicken broth with bean sprouts, Napa cabbages, and carrots
Tom Kha Gai 3.95
Chicken with mushrooms, and tomatoes, in a coconut

milk galangal broth

Salads

House Salad
4.95
Iceberg lettuce with cucumber, tomatoes, carrots, and onions served with our house peanut or ginger dressing
Yaam Beef or Chicken
10.95
Slice beef or chicken soaked in lime juice, tossed with carrots, scallions, tomatoes, onions, and Thai chili paste
Lettuce Wrapped
11.95

Minced pork or chicken tossed in lime juice then mixed with onions, ginger, carrots, and roasted peanuts on a bed of iceberg lettuce

Yaam Seafood 14.95

Shrimp or seafood tossed in lime juice, mixed with chili paste, red onions, tomatoes, carrots, basil, and scallions on a bed of lettuce

Waterfall Beef 16.95

twelve ounce rib-eye steak grilled medium rare, thinly sliced then mixed with lime juice, Thai herbs, onions, scallions, cilantro, and roasted rice

Fish (\$18.95/MKT)

Triple Spice Flavor Fish

Fillet or Whole fish lightly battered then deep fried topped with our house special chili sauce

Happy Fish

Fillet or Whole fish lightly battered then deep fried topped with minced pork, mushrooms, bell peppers, and ginger with a light brown sauce

Sweet and Sour Fish

Fillet or Whole fish lightly battered then deep fried topped with sweet and sour sauce and mixed vegetables **Panang Fish**

Fillet or Whole fish lightly battered then deep fried topped with our Panang curry sauce

Garlic Fish

Fillet or Whole fish lightly battered then deep fried and topped with fresh garlic and black pepper sauce

Duck (\$16.95)

Curry Duck

Boneless Long Island duck simmered in red curry sauce and pineapple garnished with fresh basil

Roasted Duck

Boneless Long Island duck topped with our gingerhoney sauce on a bed of steamed vegetables

Triple Spice Flavor Duck

Boneless Long Island duck topped with our house special chili sauce on a bed of steamed vegetables

House Specials (\$13.95)

Pra Laam Chicken

Chicken with house peanut sauce on a bed of steamed vegetables

Lemongrass Chicken

Chicken sautéed with sun-dried chili paste, onions, fresh lemongrass, and mushrooms

Chicken on Fire

Tempura chicken breast on top of mixed vegetables in a special house chili sauce

Pineapple Fried Rice

Island style fried rice with sweet pineapples, cashew nuts, raisins and combination of meat

Seafood (\$15.95)

Shrimp Clay pot

Black tiger shrimp in a clay pot cooked with bacons, Napa cabbages, celeries, gingers and mushrooms, and clear noodles seasoned with black peppers

Gaeng Shrimp Pineapple

Black tiger shrimp in red curry with shrimp powder and pineapples

Spicy Seafood Delight

Fresh mussels, shrimps, scallops, and calamari, sautéed in a Thai chili paste and coconut milk with fresh basil, bell peppers, and green beans

Curries

Choice of Chicken, Beef, Pork or Tofu 11.95 Shrimp 14.95 / Seafood 15.95 Combination with shrimp 14.95 Without shrimp 13.95 / Extra Meat \$3

Red Curry

Your choice of meat in red curry sauce with bamboo shoots, bell peppers and fresh basils

Green Curry

Your choice of meat in green curry sauce with bamboo shoots, bell peppers, string beans, zucchini, snow peas and fresh basils

Madsa-Mahn Curry

Your choices of meat in madsa-man curry sauce with potatoes, onions, carrots, and roasted peanuts

Yellow Curry

Your choice of meat in yellow curry sauce with onions, potatoes and carrots

Panang Curry

Your choice of meat in panang curry sauce with bell peppers, snow peas, string beans, and fresh basils

Entrée

Choice of Chicken, Beef, Pork or Tofu 10.95 Shrimp 13.95 / Seafood 14.95 Combination with shrimp 13.95 Without shrimp 12.95 / Extra Meat \$3

Sweet and Sour

Your choice of meat sautéed with mixed vegetables and pineapples in a sweet and sour sauce

Pad Phet

You choice of meat sautéed with sliced bamboo shoots, peppers, mushrooms, and basil in red curry chili paste **Ginger Meat**

Your choice of meat sautéed with fresh gingers, onions, mushrooms, and bell peppers in a light brown sauce

Basil Meat

Your choice of meat sautéed with onions, basil, bell peppers, and mushrooms in a garlic basil sauce

Cashew Nut

Your choice of meat sautéed with garlic, bell peppers, celeries, onions, and cashew nuts in our special sauce

Broccoli or mixed vegetables

Your choice of meat sautéed with broccoli or mixed veggies, and fresh garlic in a thin brown sauce

Pepper Steak

Beef marinated, sautéed with peppers and onions

Garlic and Pepper

Your choice of meat sautéed with fresh garlic and black pepper in dark brown sauce, served on a bed of steamed vegetables

Noodles and Rice

Fried Rice (or Thai Basil Style)

Traditional jasmine fried rice lightly oiled with eggs, carrots, onions, tomatoes and scallions

Pad Thai

One of a kind Thai rice stick noodles with eggs, green onions, and bean sprouts in sweet sauce

Pad Se-ew

Sautéed broad rice stick noodles with eggs, broccoli in dark brown sauce

Drunken Noodles

Broad rice noodles with garlic, bell peppers, mushrooms, tomatoes, and onions, in basil spicy sauce

Lomien

Egg noodles sautéed with mix vegetables in brown sauce **Pad Woon Sen (glass noodles)**

Clear glass noodles sautéed with eggs, and mixed vegetables in light sesame brown sauce

Lunch Menu

Salads

Yaam Beef / Chicken	8.95
Lettuce Wrap	8.95
Yaam Seafood	10.95

Entrée

Chicken, beef, pork, tofu or vegetable 6.95 Shrimps, Fish, or Duck 8.95 / Seafood 9.95 Combination of chicken, beef, and pork 7.95 Combination with shrimp 8.95

Sweet Sour

Ginger

Broccoli (or Mix Vegetables)

Pepper Steak

Basil

Cashew Nuts

Garlic and Pepper

Pad Phet

Roast Duck

Curries

Red Curry Green Curry Yellow Curry Madsa-Mahn Curry Panang Curry

Noodles and Rice

Fried Rice (or Thai Basil Style)

Pad Thai

Pad Se-ew

Drunken Noodles

Lomein

Pad Woon Sen

Side Orders

Jasmine Rice	1
Brown Rice	1.5
Side Salad /Cucumber Salad/steamed	vegetables 3
Peanut Sauce	.50

*All ingredients may not be specify, please indicate any allergies you may have
*Prices and ingredients are subject to change;
please check our website for updates
*All dishes can be prepared mild, medium, hot, or
Thai hot



56 E. Pine St. Orlando, Fl 32801

Tel: 407.245.8088 Fax: 407.245.3021

Delivery: www.doorstepdelivery.net

1.877.892.3667

Restaurant Hours Mon-Fri 11AM-10PM Sat-Sun 5-10PM

Sake bar Hours Thur.Fri.Sat 10.30PM-2AM