LEMON GRASS SPECIALTIES

Pine Nuts Chicken

Sauteed chicken with fresh vegetables in a fragrant ginger sauce. Sprinkled with pine nuts.

Chicken Cashew Nuts *

Sauteed chicken, snowpeas, mushrooms, squash, onions, bell peppers, carrots and cashew nuts in a chilli sauce.

Sam Yang **

Sauteed chicken, beef and pork with onions, ginger, celery, and bell peppers in a chilli brown sauce.

Wild Boar Basil ***

Sauteed pork, mushrooms, sweet basil, peppercorn, and bell peppers in a green curry sauce.

Garden

For the peanuts sauce lover. Steamed fresh vegetables with a choice of chicken, tofu or all vegetable served with peanut sauce on the side.

Thai Grilled Chicken

Grilled whole chicken breast marinated with herbs and spices, served with steamed vegetables and peanut sauce.

Home Style Duck

Crispy duck topped with mushrooms, ginger and bell peppers in a delicious honey lemon sauce and steamed broccoli.

Poo Ket

Sauteed shrimp with garlic and mushrooms, served over fresh lettuce.

Black Peppers Shrimps

Sauteed shrimp and bean noodles with black pepper and herbs. Served over fresh lettuce.

* SPICY ** HOT& SPICY *** VERY HOT

Beef Salad **

Grilled seasoned and seared sliced beef with mushrooms, red onions, bell peppers, and chilli-lime sauce over a bed of fresh lettuce.

Salmon

A fillet salmon steak, grilled moist and tender, served with our special tamarind sweet pepper sauce and steamed egetables.

Fisherman Platter **

Grilled salmon topped with shrimp, mushrooms, bell peppers, sweet basil and babycorn in a curry sauce.

Seaman Platter ***

Fried whole fish (stripe bass) decorated with mushrooms, red onion, bell peppers and babycorns in a hot tamarind sauce.

Seasonal

Hot Pot **

Thai hot and sour seafood soup, with mushrooms, basil, red onion, tomatoes, pepper, lemon grass and lime.

Koong Ping

A skewer of tender white gulf shrimp mixed with large shrimp, grilled to order. Served with fresh steamed vegetables.

Pu - Cha *

Combination of fried Thai crab cakes and grilled shrimp. Served with fresh steamed vegetables.

All ingredients may not be listed. **Please let us know your allergy** or preference We may alter accordingly

Plain Boiled Rice 1.00 Brown Rice 2.00

Extras : chicken 2.00, vegetables 2.00, tofu 2.00 Shrimp @ 1.00, seafood 3.00

APPETIZERS

Sa-Tay Marinated chicken or beef on skewers. A choice of chicken or beef or mix.

Siam Rolls Fried crispy vegetables spring rolls.

Crab Bag Minced shrimp and real crab meat wrapped and fried until crispy.

Koong Krob Wrapped shrimp fried till golden.

Beef Curry Puff Turnover filled with ground beef, onion, curry and spices.

Chicken Dumplings * *Steamed minced chicken and cabbage dumplings, topped with a spicy sauce.*

Vegetables Dumplings * Steamed minced tofu, cabbage, carrots, and spinach, topped with a spicy sauce.

Spinach Dumpligs * Fried dumplings filled with spinach.

Tofu Triangle Crispy tofu served with sweet chilli sauce and ground peanut.

Larb Gai ** Ground chicken mixed with chilli, red onion, lemon grass and lime.

Som Tam * (Papaya Salad) Shredded green papaya, carrots, tomatoes, peanuts mixed with garlic-lime sauce.

SOUPS

*Hot & Sour Shrimp Soup * Spicy shrimp soup with mushrooms, lime and chilli paste.*

Tom Yum Gai * *Hot & sour chicken and mushroom soup.*

*Tom Yum Hed * Hot & sour mushrooms soup with coconut milk.*

Chicken Coconut Soup Mild delicious soup with coconut milk, and thai herbs.

One Ton Soup Chicken wonton soup with cabbage in a clear broth.

Glass Noodles Soup Shrimp soup with bean noodles, cabbage, babycorn and snowpeas.

SALAD

Salad

Lettuce, bell pepper, celery, and tomatoes with peanut sauce or chilli lime dressing.

Chicken Salad

Lettuce, bell pepper, celery, tomatoes and red onion topped with grilled chicken and peanut sauce dressing.

Yum Tofu **

Crispy tofu with mushrooms, red onion, bell pepper and chilli – lime sauce. Serve over fresh lettuce.

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NOODLES

Pad Thai

The most famous Thai noodles. Sauteed rice noodles with sprouts, egg and peanut with a choice of shrimp, chicken, fried tofu or vegetables.

Beef Flat Noodle

Sauteed rice noodles with beef, broccoli, carrots, egg and sprouts.

Pad Woon Sen Sauteed bean noodle with shrimp, egg and vegetables.

Noodles Tofu *

Steamed rice noodles and sprouts, topped with crispy tofu and spicy sauce.

Rama Noodle

Steamed noodles with chicken, snowpeas, carrots and string beans. Topped with peanut sauce.

Pat Pong *

Sauteed spaghetti with mushrooms, onion, bell pepper and basil, **with a choice of** chicken, shrimp, tofu or vegetables.

Drunken Noodle *

Sauteed rice noodle with mushrooms, onion, bell pepper and basil, **with a choice of** chicken, shrimp, fried tofu or vegetables.

FRIED RICE

Siam Fried Rice

Fried rice with shrimp, chicken, green peas, egg, onion, bell pepper, babycorn, snowpeas and raisins.

Pineapple Fried Rice

Fried rice with shrimp, chicken, green peas, pine apple, onion, bell pepper, babycorn, snowpeas and raisins.

Vegetables Fried Rice Fried rice with fresh vegetables.

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THAI CURRY

Mas Sa Man Curry *

The mildest among Thai curries made from curry powder, cummin and spices. Sauteed with coconut milk, onions, carrots, sweet potatoes and peanuts.

Yellow Curry **

The popular curry made from curry powder, tumeric and spices. Sauteed with coconut milk, pineapples, onions, carrots, mushrooms, babycorn, and squash.

Red curry **

Delightful red curry made from both fresh and dried chilli and spices. Sauteed with coconut milk, mushrooms, bell peppers, carrots and bamboo.

Choo Chee Curry **

A colorful red curry sauteed with coconut milk, broccoli, squash, babycorn, carrots, string beans, bell peppers and pineapples.

Green Curry ***

The flavor of fresh green chilli makes this hot curry a unique dish. Sauteed with coconut milk, string beans, bamboo and bell peppers.

Emeral Curry ***

The very hot and spicy green curry sauteed with string beans and bell peppers.

Country Curry ***

Light green curry sauce sauteed with string beans, carrots, squash, broccoli, bell peppers, mushrooms and sweet basil.

Pa Nang **

Sauteed panang curry paste with coconut milk, string beans, straw mushrooms, and babycorn. Sprinkled with walnuts.

Pik King **

Sauteed pik king curry paste with coconut milk, string beans and bell peppers. Sprinkled with pine nuts.

A Choice of : Chicken, Beef or Pork Shrimp or Duck All ingredients may not be listed. Please let us know your allergy or preference We may alter accordingly

SAUTTED DISHES

Lemon Grass Chicken ** Sauteed chicken, with lemon grass, garlic, onions, squash and carrots in a special garlic - chilli sauce.

Chicken Rainbow Sauteed chicken and vegetables in a brown sauce.

Chicken and Broccoli Sauteed chicken, broccoli and straw

mushrooms in a brown sauce. Chicken Pineapple Sauteed chicken with pineapples, and

vegetables in a pineapple sauce.

Sweet and Sour Chicken Sauteed chicken and vegetables in a sweet and sour sauce.

Chicken Cabbage Sauteed chicken, cabbage and snowpeas in a brown sauce.

Chicken Bamboo ***

Sauteed chicken with bamboo, bell pepper and mushrooms in a fresh chilli sauce.

Treasure Chicken *** Sauteed chicken with hot chilli, garlic, onions, bell peppers, mushrooms.

Chicken Ginger *

Sauteed chicken with mushrooms, ginger, bell peppers, onions and babycorn.

Hot Chicken *

Sauteed chicken, broccoli, celery, squash, bell peppers, carrots, onions, pineapples in a spicy sauce.

Tamarind Chicken *

Sauteed chicken, snowpeas, bell peppers, straw mushrooms, bamboo and babycorn in a sour sauce.

Chicken Basil **

Sauteed chicken, mushrooms, onions, bell peppers and basil in a fresh chilli sauce.

Chicken in Garlic Sauce

Sauteed chicken with fresh garlic and mushrooms over fresh cabbage.

Chick Paragus

Sautted chicken, asparagus and snowpeas in a brown sauce.

SEAFOODS

Seafood Treasure *** Sauteed scallops, shrimp, calamari, onions, mushrooms and bell peppers in a hot-garlic sauce.

Siam Seafood *

Sauteed shrimp, scallops, calamari, mushrooms, celery, babycorns and cashew nuts in a red chilli sauce.

Seafood and Broccoli

Sauteed shrimp, scallops, calamari, straw mushroom and broccoli in a brown sauce.

Seafood in Garlic Sauce

Sauteed shrimp, scallops, calamari, mushrooms in a garlic brown sauce over fresh cabbage.

Seafood Bird's Nest

Crispy egg noodles topped with shrimp, scallops, calamari and vegetables sauteed in a honey sauce.

Scallops Bamboo ***

Sauteed scallops with bamboo, mushrooms and peppers in a hot fresh red chilli sauce. Shrimp in the Garden

Sauteed shrimp with fresh vegetables in a yellow bean sauce.

Shrimp Him Ma Parn *

Sauteed shrimp, onions, snowpeas, mushrooms, bell pepper and cashew nuts in a spicy honey lemon sauce.

Lover Scampi

Large shrimp tossed with Thai spices, squash, mushrooms and carrots over fresh cabbage. Chon Buri Squid ***

Sauteed calamari with sweet basils, onions.

mushrooms, bell peppers in a hot fresh red chilli sauce.

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