

APPETIZERS

1 CHICKEN SATAY \$7.95

Four Skewers of Marinated Grilled Chicken Breast, served with Thai Coleslaw and Peanut Sauce.

2 LAMB SATAY \$8.95

Four Skewers of Marinated Grilled New Zealand Lamb with Garlic Pepper Sauce, served with Thai Coleslaw and Peanut Sauce.

3 CHICKEN WINGS \$8.95

Marinated in Lime Juice, Ginger, Garlic and Soya Sauce, then deep-fried to perfection. Served with Thai Sweet Chili Sauce.

3A TIGER SHRIMP SATAY \$10.95

Four Skewers of Marinated Tiger Shrimps with Garlic Pepper Sauce served with Cucumber Salad and Peanut Sauce.

4 KIEW GROB (Crispy Wontons) \$5.95

Crispy Fried Wontons Filled with Spicy Marinated Minced Chicken Served with Thai Sweet Chili Sauce.

4A GOONG TOD \$10.95

Deep Fried Marinated Tiger Shrimp with Garlic Pepper Sauce served with Sweet and Sour Sauce

5 YOUNG THAILAND SPRING ROLLS \$4.95

A Vegetarian mixture of Glass Noodles, Black Mushrooms, Carrots, Onions and Bamboo Shoots wrapped in Crispy Spring Roll Paper. Served with Thai Sweet Chili Sauce.

6 CALAMARI \$9.95

Tantalizing Tendrils of Squid coated with Thai Spices, then deep fried to perfection. Served with Thai House Salad and Thai Sweet Chili Sauce.

7 THAI COLD ROLLS \$7.95

Steamed Shredded Chicken Breast, Eggs, Carrots, Bean Sprouts and Coriander wrapped in soft Rice Paper and served at room temperature. Served with Thai Sweet Chili Sauce.

7A THAI VEGETARIAN COLD ROLLS \$6.95

Steamed Rice Vermicelli noodles, Sweet Peppers, Mint Leaves and Coriander wrapped in soft Rice Paper and served at room temperature. Served with Tamarind Sauce.

8 TOFU TOD (Deep-fried Tofu and Taro) \$6.95

A combination of Tofu & Taro Cakes deep-fried and served with Special Thai Coriander Sauce.

9 KRATONG THONG (Golden Basket) \$7.95

Bite-size Crispy Pastry Baskets filled with a delicate mixture of Chicken & Vegetables.

10 GOONG HAAW \$10.95

Tiger Shrimps seasoned with Garlic and Black Pepper sauce wrapped in Crispy Spring Roll Paper. Served with Fresh Sweet Pineapples and Thai Sweet Chili Sauce

11 THAI SHRIMP ROLLS \$5.95

Tiger Shrimps with Glass Noodles, Black Mushrooms, Carrots, Onions and Bamboo Shoots wrapped in Crispy Spring Roll Paper. Served with Thai Sweet Chili Sauce.

12 YOUNG THAILAND SPECIAL APPETIZER \$10.95

A combination of... Thai Cold Rolls, Golden Baskets, Chicken Satay and Crispy Wontons. Served with Thai Coleslaw, Peanut Sauce and Thai Sweet Chili Sauce.

13 YOUNG THAILAND SEAFOOD APPETIZER \$11.95

A combination of... Thai Shrimp Cold Rolls, Spicy Mussels, Calamari and Goong Haaw. Served with Thai Coleslaw, Tamarind Sauce and Thai Sweet Chili Sauce.

14 SHRIMP CHIPS \$2.95

Puffy Thai Shrimp Chips served with Peanut Sauce.

14A. MEE KROB \$7.95

Crispy Fried Rice Noodles Mixed with a Sweet Tomato Sauce, Spring Onion and Chilies.

SOUP

15 TOM KHA KAI \$7.95

Tender Chicken Breast in an aromatic blend of Coconut Milk with Lemon Grass, Kaffir Lime Leaves, Galangal, Lime Juice and Fresh Chilies.

16 THAI HOT & SOUR SOUP \$6.95

Tofu, Bamboo Shoots, Black Mushrooms, Eggs and Chilies.

17 TOM YUM GOONG \$8.95

Tiger Shrimps with White Mushrooms, Lemon Grass, Kaffir Lime Leaves, Galangal, Lime Juice and Fresh Chilies.

18 TOM YUM KAI (Thai Lemon Chicken Soup) \$7.95

Tender Chicken Breast with White Mushrooms, Tomatoes, Lemon Grass, Kaffir Lime Leaves, Galangal, Lime Juice and Fresh Chilies.

19 PO TAK (Thai Seafood Soup) \$9.95

Tiger Shrimps, Mussels, Squid and King Fish with White Mushrooms, Lemon Grass, Kaffir Lime Leaves, Galangal, Lime Juice and Fresh Chilies.

20 KANG SOM (Thai Country Vegetable Shrimp Soup) \$8.95

Famous Thai Country Soup with Tiger Shrimps, Cabbage, Baby Corn, and Long Beans spiced with Exotic Thai Herb's.

21 TOM YUM NUER (Thai Spicy Beef Soup) \$7.95

Tender Beef with Bean Sprouts, Sweet Basil Leaves, Lemon Grass, Kaffir Lime Leaves, Galangal, Lime Juice and Fresh Chilies.

SALAD

22 YUM MAMUANG (Green Mango Salad) \$8.95

Freshly chopped Green Mango tossed with Chicken, Red Onions, Sweet Peppers, Mint Leaves, Coriander and Roasted Ground Peanuts. Served with a side of Roasted Cashew Nuts.

23 YUM WOON SEN (Glass Noodle Salad) \$8.95

Warm Glass Noodles tossed with Tiger Shrimps, Red Onions, Sweet Peppers, Mint Leaves, Coriander, Lime Juice and Chili Paste.

24 SOM TAM (Papaya Salad) \$7.95

Shredded Green Papaya mixed with Baby Dried Shrimps, Long Beans, Tomatoes, Garlic, Fresh Chilies, Lime Juice and Roasted Peanuts.

25 YUM SUPPAROD (Vegetarian Pineapple Salad) \$7.95

Fresh Sweet Pineapples tossed with Red Onions, Sweet Peppers, Mint Leaves, Coriander and Roasted Ground Peanuts.

26 NUER NAM TOK (Spicy Beef Salad) \$9.95

Grilled Tender Beef tossed with Red Onions, Sweet Peppers, Mint Leaves, Coriander, Hot Chilies, Lime Juice and Roasted Ground Sticky Rice.

26A LAAB GAI \$9.95

Supreme of Chicken Minced and Tossed with Fresh Mint, Lemon Grass Galangal and Lime Leaves with Toasted Ground Rice. The Outcome is Deliciously Refreshing Hot and Sour Salad.

26B YUM PLA MUEK KROB \$8.95

Crispy Squid tossed with Chopped Green Mango, Baby Dry Shrimps, Red Onions, Sweet Peppers, Mint Leaves, Coriander, Lime Juice and Chili Paste.

NOODLE

27 PAD THAI \$8.95

Thai Rice Noodle with Tiger Shrimps, Chicken, Eggs, Tofu, Bean Sprouts, Green Onions and Lime Juice. Sprinkled with Roasted Ground Peanuts garnished with Fresh Bean Sprouts and Lime. (Your choice of Mild, Medium or Hot).

28 THAI SPICY NOODLES \$8.95

(Your choice of Beef, Pork or Chicken) Stir-fried with Sweet Peppers, Sweet Basil Leaves and Fresh Chilies. Topped on a bed of Steamed Thai Rice Noodles.

29 DRUNKEN NOODLES \$10.95

(Your choice of Beef or Chicken) Stir-fried Rice Noodles with Fresh Chilies, Onion and Basil Leaves.

30 MEE PAD PONG KALEE (Vegetarian Vermicelli Noodles) \$8.95

Thai Style Vermicelli Noodles stir-fried with Tofu, Black Mushrooms, Mixed Vegetables and Yellow Curry Powder.

31 PAD WOON SEN \$8.95

Glass Noodles with Chicken, Tiger Shrimps, Eggs, Black Mushrooms, Onions and Green Onions.

32 PAD SEE - EW (Fried Rice Noodles with Soya Sauce) \$8.95

(Your choice of Beef, Pork or Chicken) Stir-fried Steamed Flat Rice Noodles with Chinese Broccoli and Eggs.

33 KHANOM JEEN GANG GAI \$8.95

Steam rice noodles served with green curry chicken in coconut milk.

RICE

33A KHAO PAD PONG KALEE KAI \$8.95

Thai Fried Rice with Chicken, Vegetables and Yellow Curry Powder.

34 KHAO PAD KAI \$8.95

Thai Fried Rice with Chicken, Eggs and Vegetables.

35 KHAO PAD GOONG \$10.95

Thai Fried Rice with Tiger Shrimps, Eggs and Vegetables.

36 KHAO PAD KRAPRAO GOONG \$10.95

Spicy Tiger Shrimps with Sweet Peppers and Sweet Basil Leaves on a bed of Steamed Rice.

37 KHAO PAD KRAPRAO KAI \$9.95

Spicy Chicken with Sweet Peppers and Sweet Basil Leaves on a bed of Steamed Rice.

38 KHAO PAD SUPPAROD \$11.95

That Fried Rice with Chicken, Tiger Shrimps, Eggs, Fresh Sweet Pineapples, Onions, Green Onions and Roasted Cashew Nuts.

39 KHAO PAD PHAK (Vegetarian Fried Rice) \$6.95

Thai Fried Rice with Mixed Vegetables and Black Mushrooms.

40 KHAO SUEY \$1.95

Thai Jasmine Scented Steamed Rice.

40A KHAO MUN \$2.50

Thai Steamed Rice with Coconut Milk.

40B KHAO NHEW \$2.50

Thai Steamed Sticky Rice served with Peanut Sauce on the side.

40C KHAO PAD TALAY (Seafood Fried Rice) \$11.95

Spicy Thai Fried Rice with Seafood - Shrimps, Calamari, Mussels and Basil Leaves

BEEF

41 NUER NUM MUN HOY \$10.95

Tender Beef in Oyster Sauce Sauteed in White Wine with White Mushrooms, Onions and Green Onions.

42 NUER PAD PED \$10.95

Tender Beef stir-fried in Thai Spicy Coconut Curry Sauce with Bamboo Shoots, Long Beans, Sweet Peppers and Sweet Basil Leaves.

42A LAMB PAD PED (Spicy Lamb with Basil Leaves) \$11.95

Sliced Special Lamb stir-fry in Thai Spicy Sauce with Young Pepper Corn, Sweet Pepper and Basil Leaves.

43 PAD KRAPHAO NUER (Spicy Basil Beef) \$10.95

Spicy Tender Beef with Sweet Peppers and Sweet Basil Leaves.

44 PANANG NUER \$10.95

Tender Beef in Spicy Thick Coconut/Peanut Sauce and Kaffir Lime Leaves.

45 NUER YANG (Marinated Grilled Beef) \$10.95

Marinated Sliced Beef in Garlic and Special Thai Spices gently Grilled. Served with Thai Coleslaw and Young Thailand Hot Sauce.

46 KANG PED NUER (Red Curry Beef) \$10.95

Tender Beef in Thai Red Curry with Coconut Milk, Sweet Peppers, Bamboo Shoots, Green Peas and Sweet Basil Leaves.

47 KANG MASAMAN NUER \$11.95

Tender Beef in Thai Tamarind Curry, Coconut Milk, Potatoes, Onions, Tomatoes and Roasted Peanuts.

47A NUER PAD KHING \$10.95

Tender Beef with Shredded Ginger, Black Mushrooms and Broccoli.

CHICKEN

48 KAI HIMAPARN (Orange Cashew Nut Chicken) \$10.95

Sauteed Sliced Chicken Breast with Oranges, Sweet Peppers, Garlic Sauce and Roasted Cashew Nuts.

49 PAD KRAPHAO KAI (Spicy Basil Chicken) \$9.95

Spicy Chicken Breast with Sweet Peppers, Sweet Basil Leaves and Hot Chillies.

50 KAI PAD KHING (Ginger Chicken) \$9.95

Chicken Breast with Shredded Ginger, Black Mushrooms, Onions and Green Onions.

51 KAI YANG (Marinated Grilled Chicken) \$9.95

Marinated Chicken Breast in Garlic and Special Thai Spices gently Grilled. Served with Thai Coleslaw and Thai Sweet Chili Sauce.

52 KANG KHEW WAAN KAI (Green Curry Chicken) \$10.95

Chicken Breast in Thai Green Curry with Coconut Milk, Bamboo Shoots, Green Peas and Sweet Basil Leaves.

53 PANANG KAI \$10.95

Sliced Chicken Breast in Spicy Thick Coconut/Peanut Sauce topped with Kaffir Limes Leaves.

54 KANG KUUA SUPPAROD KAI (Red Curry Pineapple Chicken) \$11.95

Tender Chicken Breast in Thai Red Curry with Coconut Milk and Fresh Sweet Pineapples.

55 KANG PA KAI (Jungle Chicken Curry) \$10.95

A full flavoured Curry without Coconut Milk featuring Chicken Breast, Baby Eggplants, Long Beans, Baby Corn, Sweet Basil Leaves and Red Curry Paste.

55A YOUNG MANGO CHICKEN \$11.95

Sliced Tender Chicken Breast stir-fried with Thai Chili Sauce, Young Mangoes, Sweet Peppers and Roasted Cashew Nuts.

55B KANG PED PHED YANG (Roasted Duck in Red Curry) \$11.95

De-boned Roasted Duck in Thai Red Curry with Coconut Milk, Baby Eggplants, Cherry Tomatoes, Seedless Grapes and Sweet Basil Leaves.

PORK

- 56 **KANG PED MOO (Spicy Curry Pork with Pumpkin) \$10.95**
Tender Pork in Thai Red Curry with Coconut Milk, Pumpkin and Sweet Basil Leaves.
- 57 **MOO PAD KHING (Ginger Pork) \$9.95**
Tender Pork Sauteed in White Wine with Shredded Ginger, Black Mushrooms, Onions and Green Onions.
- 58 **KANG PA MOO \$10.95**
Famous Thai Jungle Red Curry with Pork and Mixed Vegetables, Red and Green Peppers, Eggplant, Bamboo Shoots, Sweet Basil and Lime Leaves.
- 59 **MOO CHOM SUAN \$10.95**
Marinated Tender Pork in Garlic and Special Thai Spices gently Grilled. Served on a bed of Salad with Thai Sweet Chili Sauce.

SEAFOOD

- 60 **GOONG KRATIAM (Garlic Tiger Shrimps) \$10.95**
House Favorite Sauteed Tiger Shrimps with Garlic Pepper Sauce, served with Thai Coleslaw.
- 61 **PAD KRAPHAO GOONG (Spicy Basil Tiger Shrimps) \$11.95**
Spicy Tiger Shrimps with Sweet Peppers, and Sweet Basil Leaves.
- 62 **PAD PED TALAY (Spicy Mixed Seafood) \$12.95**
Stir-fried Tiger Shrimps, Mussels, Crab sticks and Squid in a Thai Spicy Sauce. Along with Eggplants, Bamboo Shoots, Long Beans, Sweet Peppers and Sweet Basil Leaves.
- 63 **PLA TOD PREOW WAAN (Sweet & Sour Red Snapper) \$18.95**
Whole Red Snapper Fish deep-fried and topped with Thai Sweet & Sour Sauce. Along with Fresh Sweet Pineapples, Cucumber, Tomatoes, Sweet Peppers, Onions and Green Onions.
- 64 **KANG KALEE GOONG (Golden Curry Shrimps with Coconut Milk) \$12.95**
Mild Yellow Curry with Potatoes and Tomatoes flavoured with chilies and Coconut Milk
- 65 **GOONG PAD PONG KALEE \$11.95**
Tiger Shrimps Stir-fried with Black Mushrooms, Mixed Vegetables and Yellow Curry Powder.
- 66 **PLA TOD SAM ROD (Tamarind Whole Red Snapper) \$18.95**
Whole Red Snapper Fish deep-fried and topped with Tamarind Ginger Sauce. Along with Green Onions, whole dry Chilies and sprinkled with Roasted Red Onions.
- 67 **PLA TOD RARD PRIK (Curry Whole Red Snapper) \$18.95**
Whole Red Snapper Fish deep-fried and topped with Thai Spicy Coconut Curry Sauce and Crispy Sweet Basil Leaves.
- 68 **CHU CHI GOONG (Thick Curry Tiger Shrimps) \$12.95**
Tiger Shrimps in Spicy Thick Coconut/Peanut Sauce topped with Kaffir Lime Leaves.
- 69 **PLA KRAPONG PAW (Grilled Whole Red Snapper) \$18.95**
Thai Style Grilled Whole Red Snapper Fish seasoned with Garlic and Black Pepper Sauce. Served with Young Thailand Spicy Coriander Sauce.
- 70 **GOONG MA KAM (Tamarind Tiger Shrimps) \$11.95**
Tiger Shrimps Braised in Thai Tamarind Ginger Sauce, Green Onions, whole dry Chilies and sprinkled with Roasted Red Onions.
- 71 **GOONG HIMAPARN (Orange Cashew Nut Tiger Shrimps) \$12.95**
Sauteed Tiger Shrimps with Oranges, Sweet Peppers and Roasted Cashew Nuts.
- 72 **PAD PO TAK (Green Curry Mixed Seafood) \$12.95**
Tiger Shrimps, Mussels, Squid and Kingfish in Thai Green Curry with Coconut Milk, Sweet Peppers and Sweet Basil Leaves.
- 72A **GOONG PREOW WAAN (Sweet & Sour Tiger Shrimps) \$12.95**
Stir-fried Tiger Shrimps with Fresh Sweet Pineapples, Cucumber, Tomatoes, Sweet Peppers, Onions and Green Onions.
- 73 **CHU CHI PLA SALMON \$14.95**
Pan Fried Salmon Fillet in Red Curry and Coconut Milk.

VEGETABLES

74 MIXED VEGETABLE \$8.95

Stir-fried Snow peas, White Mushrooms, Carrots, Broccoli, Baby Corn and Bok Choy.

75 KANG PED PHAK (Red Curry Vegetable) \$10.95

Tofu, White Mushrooms, Carrots, Broccoli, Baby Corn, Bok Choy and Bamboo Shoots in Red Curry with Coconut Milk.

76 PAD MAKHEUR (Thai Style Spicy Eggplants) \$8.95

Spicy Eggplants with Onions and Sweet Basil Leaves.

77 PAD KRAPRAO TOFU (Spicy Basil Tofu) \$8.95

Stir-fried Spicy Tofu with Black Mushrooms and Thai Basil Leaves.

78 PAD NOMAI SOD (Asparagus with Black Mushrooms) \$11.95

Stir-fried Spicy Asparagus with Black Mushrooms.

79 TOFU PREOW WAAN (Sweet & Sour Bean Curd) \$8.95

Stir-fried Sweet & Sour Tofu with Fresh Sweet Pineapples, Cucumber, Tomatoes, Sweet Peppers, Onions and Green Onions.

80 PAD KANA \$8.95

Stir-fried Chinese Broccoli with Black Mushrooms.

DESSERT

81 GLUAY TOD (Honey Fried Bananas) \$5.95

82 ICE CREAM \$6.95

Three Scoops of Tropical Ice Cream. (Your choice of Mango, Coconut or Green Tea)

83 KHAO NHEW MAMUANG (Sticky Rice with Sweet Mango) \$6.95

83A MIX FRUIT \$6.95

Watermelon, Pineapple, Honey Dew, Grapes

DRINKS

84 SOFT DRINKS \$2.00

85 COFFEE / TEA \$1.50

86 JASMINE / GREEN TEA \$2.00

87 THAI ICE COFFEE / THAI ICE TEA \$2.50

88 THAI GINGER TEA \$2.00

89 JUICE \$2.95

Mango, Lychee, Guava, Pineapple, Cranberry, Orange.