MAIN COURSES

Choice of Meat:

Chicken or Tofu&Veg or Pork

Shrimp or Beef

Seafood

(Shrimp, squid, scallop, mussel)

Lunch available Monday - Friday 11:00am-3:00pm exclude weekend and holiday.

STIR FRY

(Served with rice)

Cashew Nut

Sweet chili jam, carrot, onion, green onion and cashew nut.

⊘ Garlic Lover **⊗ ⊘**

Fresh garlic, and pepper on steamed of vegetables.

⊘ Ginger Fever **⊗ ≫**

Fresh ginger, onion, green onion, and mushroom.

Holy Basil *

Spicy fresh chili, garlic, bell peppers. carrot, mushroom, onion and basil leaves.

Peanut sauce crush **

Sauté mixed vegetables with garlic topped with peanut sauce.

Simple Green **

Mixed of broccoli, carrot, bell pepper, cabbage, onion and mushroom stir-fried with house sauce.

Lovely Eggplant **

Delicious stir-fried Chinese eggplant, bell pepper, carrot and onion and basil leaves with chili jam.

CURRY

Dinner \$14.50

Dinner \$16.50

Dinner \$19.50

(Served with rice)

House Special Curry

Red curry base with broccoli, carrot and bell pepper topped with peanut sauce.

Yellow Curry **

Lunch \$11.50

Lunch \$13.50

Lunch \$16.50

Mildest spices curry with potatoes, carrot and onion.

Panang Curry

Aromatic Curry with fine cut kaffir leaves, Green bean and bell peppers.

Authentic curry with slice bamboo shoots, eggplant, bell peppers and basil leaves.

Red Curry **

Spiciest house curry with slice bamboo, Eggplants, bell peppers and basil leaves.

Pineapple curry **

Red Curry base with pineapple, pea-carrot, Bell pepper, tomatoes and basil leaves.

Red curry base with asian pumpkin, carrot, bell pepper and basil leaves.

FRIED RICE

Thai Fried Rice **

Simple fried rice with onion, pea-carrot, egg, tomatoes and broccoli.

Pineapple Fried Rice **

Flavorful fried rice with pineapple, pea-carrot, egg, onion, cashew nut, raisin and tomatoes.

Holy Basil Fried Rice **

Spicy basil fresh chili, garlic, onion, bell pepper and egg.

Tom Yum Fried Rice

House Tom Yum sauce fried rice with egg, cashew nut, onion and pea-carrot.

Crab Fried Rice *

\$20.50

Delicious lump meat, pea-carrot, onion, egg, topped with

NOODLE

Pad Thai

Authentic pan-fried rice noodle with bean sprouts, egg, green onion topped with slice of lime and ground peanut.

Pad Kee Mao **

Well known as "Drunken noodle" wide rice noodle, egg, garlic, bamboo shoots, bell pepper, carrot, onion, tomatoes and basil leaves.

Pad See Ew *

Wide rice noodle, egg, broccoli, and carrot pan-fried with sweet soy sauce.

Yakisoba noodle

Pan-fried egg noodle with carrot, broccoli, onion and beansprouts.

Side Dish

Jasmine Rice \$2.00 Brown Rice \$3.00 Sticky rice \$3.00 Cucumber Salad \$3.00 Peanut Sauce \$2.00

Steamed Vegetables \$3.00 Additional Meat: Chicken or Tofu or Pork \$3 Beef or Shrimp(4) \$5







Mild

Vegan option, gluten free option and spicy level are upon request. Some menu items may contain or into contract with nut or soy.

Adisaya Thai

STARTER

- Fresh Salad Rolls Mark Tofu \$6.50 Shrimp \$8.50 Rice warped paper filled with vermicelli noodle lettuce, shaded carrot, green leaf, and basil leaf.
- Fried Coconut Shrimp

 Battered shrimp with coconut flakes. served with sweet plum sauce.

 \$7.50
- **Potstickers**Chicken, ginger, cabbage in pot-sticker warped and deep fried Served with black ginger sauce.
- Crab Rangoon
 Wonton wrapped filled with cream cheese mixed with imitation crab and celery.

 \$7.50
- Starter Platter \$11.50 Chicken Satay, Fried tofu, Fried spring rolls, Coconut Shrimp and fried wonton (no substitution).

- Fried Spring Rolls

 Rice warped paper filled with vegetarian stuffing and lightly fried.

 \$6.50
- Crispy Tofu \$\sigma\$ \$6.50 Golden fried tofu served with sweet plum sauce.
- Pumpkin Tempura \$8.0 Kabocha Pumpkin battered with breadcrumbs.
- Grilled Chicken Satay

 Gilled marinated chicken served with peanut sauce and Cucumber salad.

 \$10.00

SOUP

Choice of Meat: Chicken or Tofu&Veg or Pork Shrimp or Beef Seafood (Shrimp, squid, scallop, mussel)

(S) \$7.00 (L) \$12.50 (S) \$9.00 (L) \$14.50 only Large \$19.50

Tom Kha Soup **

Famous coconut milk base soup, with fresh herbs, mushroom, onion, green onion, and tomatoes.

Tom Yum Soup

Flavorful sweet and sour soup base, with fresh herbs, mushroom, onion, green onion, and tomatoes.

SALAD

Grounded chicken with lime garlic dressing, red onion, scallion, rice powder and grounded chili.

Yum Woon Sen *

\$15.50

\$13.50

Grounded chicken and shrimp with grass noodle, lime garlic dressing, red onion, scallion and tomatoes.

⑥ Green Papaya Salad

\$11.50

Pounded fresh green papaya, carrot, green bean, garlic, peanut and Thai chili with lime garlic dressing.

Grilled Beef Salad **

\$15.50

Grilled slice beef with lime garlic dressing, cucumber, red onion, scallion, rice powder and tomatoes.

SIGNATURE

Chicken Teriyaki

\$16.00

Family friendly tender chicken, marinated and coated with teriyaki sauce served with mix steamed vegetables.

Lemongrass Chicken

\$16.00

Grilled marinated chicken with lemongrass served with steamed mix vegetables and topped with delicious peanut sauce.

Orange Chicken

\$16.00

Battered chicken and soak with house made orange sauce. Served with mix steam vegetables.

Mango Paradise ⊗ Chicken or Tofu \$16.00 Shrimp \$18.00 Fresh mango stir-fried with chili-jam, onion, green onion, carrot and bell pepper.

Panang Salmon **

\$19.50

lightly fried salmon fillet on steamed mix vegetables topped with Panang curry sauce.

Ducky curry &

\$19.50

Roasted duck in red curry, pineapple, bell pepper, tomatoes and basil leaves.

Three Flavors fish

\$19.50

Lightly fried halibut, on topped with house made Three flavors sauce cooked with bell pepper, onion.

The Sea Bucket *

\$19.50

Delicious stir-fried mix jumbo seafood in chili jam, basil sauce, corn, bell pepper and mushroom.