

Open 6 days a week
Lunch Monday-Saturday 11:00-2:30
Dinner Monday-Saturday 5:00-9:30
Friday-Saturday 5:00-10:00
mild * ** *** **** ***** hot



31 E. Center Street #100
Fayetteville, AR 72701
(479) 251-1800

LUNCH

Lunch served with steamed rice and your choice of vegetable soup or house salad.

To go orders served with soup only.

With Vegetables\$ 5.50

With Chicken, Beef or Pork ..\$ 5.50

With Prawns\$ 6.75

No. 22, 23, 24

With Vegetables or Meat ...\$ 6.25

With Prawns\$ 7.25

1. **Ginger**
Marinated meat with ginger sauce sautéed with fresh ginger, black mushrooms, green beans and onions.
2. **Pad Phet**
Sautéed with red chili, bamboo shoots, sweet basil and green onions.
3. **Mixed Vegetables**
Mixed vegetables stir-fried with Thai-bean sauce and sesame seed oil.
4. **Garlic Pepper**
Sautéed garlic, pepper, mushrooms and cilantro.
5. **Eggplant**
Sliced eggplant sautéed with garlic, Thai spices, green onions and sweet basil.
6. **Sweet and Sour**
Pineapple, tomatoes, onions, bell pepper and cucumbers simmered in sweet and sour sauce.
7. **Pra-Ram**
Steamed spinach and green beans topped with peanut sauce.
8. **Pad Ka Prao**
Sautéed fresh garlic, chili sauce, onion, Thai basil and red and green bell pepper.
9. **Broccoli**
Sautéed broccoli with Thai oyster sauce.
10. **Sweet Chicken**
Marinated chicken with sweet bean sauce, stir-fried with roasted peanuts.
11. **Thai B-B-Q Chicken**
Boneless chicken thigh marinated with Thai herbs and curry powder grilled and served with homemade B-B-Q sauce.
12. **Teriyaki Chicken**
Boneless chicken thigh marinated with ginger, grilled and served with homemade teriyaki sauce.
13. **Evil Prince**
Sautéed in red chili sauce, coconut milk, sweet basil and bamboo shoots, served on a bed of chopped cabbage.
14. **Cashew Nut Chicken**
Bite-sized chicken breast sautéed with Thai herbs, onions, green onions, roasted crispy cashew nuts and dry chili.
15. **Yellow Curry**
Your choice of meats simmered in coconut milk with potatoes, carrots and onions.

16. Red Curry

Your choice of meat sautéed in Thai red curry sauce with eggplant, bamboo shoots and sweet basil in coconut milk.

17. Green Curry

Your choice of meat sautéed in green curry sauce with eggplant, bamboo shoots and sweet basil, simmered in coconut milk.

18. Mas-Samun Curry

Your choice of meat simmered in coconut milk with mas-samun curry, potatoes, whole peanuts and onions.

19. Pa-Nang Curry

Your choice of meat sautéed with red curry sauce, kaffir leaves, peanuts and sweet basil, simmered in coconut milk.

20. Pad Thai (Noodles)

Stir-fried noodles with your choice of meat, egg, bean sprouts, green onions and spices, topped with ground roasted peanuts. This is the national dish of Thailand.

21. Pad Kee Mao (Drunken Noodles)

Sautéed large noodles enhanced with red pepper sauce, garlic, onions, and sweet basil, topped with cilantro.

22. Pad See-Ew

Fresh large rice noodles stir-fried with egg, broccoli and bean sprouts in Thai garlic soybean sauce.

23. Lad-Na

Fresh large noodles stir-fried with egg, carrots, onions and broccoli, topped with brown gravy garlic sauce.

24. La-Na Crispy Noodles

Deep-fried golden brown egg noodles, topped with broccoli, carrots, fresh mushrooms and onions in Brown gravy garlic sauce.

DRINKS

Soft drinks (free refills)	\$ 1.19
Hot tea, ice tea, regular or decaffeinated coffee (free refills)	\$ 1.19
Thai ice tea or Thai ice coffee	\$ 1.50

DESSERT

Tapioca Pudding	\$ 1.95
Homemade coconut ice cream	\$ 2.50
Mango and sweet sticky rice (when available)	\$ 3.95
Sweet sticky rice with ice cream	\$ 3.95

Beer, wine and dinner menus are available

Please ask your server