



APPETIZERS 20

Tofu Tod	\$3.00
crispy tofu, served with crushed peanuts in a sweet chili dipping sauce.	
Grilled Squid Legs	\$3.50
served with fresh chili lime juice sauce.(recommended)	
Fried Turnip And Corn Cake Fritters	\$3.50
served with crushed peanuts in a sweet chili dipping sauce.	
Taro Spring Rolls	\$3.50
crispy spring rolls stuffed with glass noodles, taro and minced vegetables, served with plum sake dipping sauce.	
Lookh-chinh-pingh Appetizer	\$3.50
grilled assorted fish flavored balls with sweet chili sauce. (not americanized, the exact same sold on bangkok side walk)	
Green Curry Puff	\$4.00
siamese pastry stuffed with ground chicken, potatoes, green peas and green curry paste.	
Grilled Tofu And Ginger Sauce	\$4.00
with shitake mushrooms.	
Mixed Chicken & Shrimp Dumplings	\$4.00
with mushrooms. served with house black bean mushroom dipping sauce.	
Jade Dumpling	\$4.00
spinach and mixed vegetables served with house black bean mushroom dipping sauce.	
Chicken Wings	\$4.00
siamese spiced crispy chicken wings with sweet chili sauce.	
Fresh Summer Roll	\$4.00
tofu, mint, lettuce, cucumbers, carrots and vermicelli served with black hoisin sauce.	
Chicken Or Beef Satay	\$5.00
marinated in a house special style, served with a signature peanut dipping sauce and cucumber chutney.	
Firecrackers	\$5.00
crispy blanketed shrimp and garlic chicken served with plum sake dipping sauce.	
Pan-steamed Mussels Eastern Country Style	\$5.00
chopped lemongrass, shallots, basil, lime juice and mixed herbs. (recommended)	

Calamari Tempura	\$5.00
crispy calamari with crushed peanuts sweet chili dipping sauce.	
Ribs	\$5.00
stir-fried back ribs marinated with garlic, pepper and bangkok spices.	
Rangoon Shrimp	\$6.00
grilled cumin shrimp with spicy chili lime sauce. (recommended)	
Tuna Tartar On Crispy Tortilla	\$7.00
fresh ground tuna, wasabi, tobiko, mayonnaise, sweet soy sauce, red onions and scallion.	
Assorted Golden Fritters	\$7.00
crispy chicken and shrimp dumplings, blanket shrimp, taro spring roll and crispy tofu with crushed peanut sweet chili dipping sauce.	
Charcoal Sirloin Beef	\$8.00
served with traditional "neur yang" firey chilli, lime, and crushed roasted jasmine rice sauce.	

SOUP 3

Lemongrass Soup (tom Yum)	\$4.00
a savory sour soup with mushrooms, traditionally seasoned with lemongrass, kaffir lime leaves, chili and lime juice	
Galangal Coconut Milk Soup (tom Kha)	\$4.00
a distinct flavor of southern thailands coconut soup with mushrooms seasoned with galangal, chili and lime juice	
Ginger Chicken Thai Ravioli Soup	\$4.00
ground chicken with herbs in a green wonton skin and watercress in ginger chicken broth.	

SALAD 6

Thai Salad	\$5.00
garden fresh greens with tomatoes, cucumbers, onions, bean sprouts, dried tofu, served with light peanut sauce dressing	
Green Papaya Salad	\$5.00
cherry tomato, string bean, roasted peanut in lime juice dressing	
Thai Spicy Tuna Salad	\$7.00
medium rare seared fresh tuna with mixed green salad and chili lime juice dressing.	
Crispy Duck Salad	\$7.00
romaine lettuce, cashew nut, pineapple, tomato, and chili lime juice	
Larb	\$7.00
minced chicken seasoned with herbs, mint leaves, scallion, lemongrass, shallot chili, and tossed in lime juice.	
Beef And Shitake Mushroom Salad	\$8.00
slices of herb marinated bbq steak tossed in lime juice, tomatoes, red onion, scallion, shallot and a bit of chili	

NOODLE DISHES 6

Pad Thai

stir-fried thai rice noodles with brown tofu, eggs, bean sprouts, scallions and crushed peanuts.

Pad See Euw

flat rice noodles stir-fried in sweet soy sauce with asian broccoli and eggs.

Floating Market Curry Noodles

rice noodles with hardboiled egg, fried shallots, bean sprouts and scallions in light curry broth.

Roadside Noodles

steamed egg noodles or rice noodles with scallions, bean sprouts, crushed peanuts and black bean special house sauce.

Spicy Basil Noodles (kee Mao)

pan-fried flat rice noodles stir-fried in a spicy sauce with tomatoes, basil, eggs, bell peppers and onions.

Lard Nah Noodles

pan-fried rice noodles, baby corn, asian broccoli, and shitake mushrooms with thai gravy sauce.

FRIED RICE 3

Railroad Fried Rice

traditional thai fried rice served on the trains with scallion, onions, tomatoes, green peas, carrots and eggs.

Spicy Basil Fried Rice (kee Mao)

fried rice drunk mans style with tomatoes, peppers, onions, basil, chili, green peas, carrots and eggs.

Pineapple Fried Rice

fried rice with hawaiian pineapples, onions, scallions, raisins, carrots, peas, eggs and garnished with roasted cashew nuts.

CURRY ENTREES 4

Red Curry

thai spices blended in chili paste with bamboo shoots, basil, and bell peppers simmered in coconut milk.

Green Curry

thai spices blended in a hot green chili paste with bamboo shoots, basil, and bell peppers, simmered in coconut milk.

Panang Curry

thai herbs and spices blended in mild chili paste with string beans and kaffir lime leaves simmered in coconut milk.

Mussaman Curry

southern thai spices blended in chili paste with potatoes, peanuts and onions simmered in coconut milk.

SAUTEED ENTREES 7

Spicy Holy Basil

sauteed fresh basil, fresh chili and garlic with onions, string beans and bell peppers.

Pad Chili

sauteed red chili paste, kaffir lime eaves, krachai herb, fresh peppers, asparagus and basil.

Pad Prik Khing

sauteed in a prik khing chili paste and thai spices with lime leaves, string beans and bell peppers.

Pad Roasted Cashew Nut

sauteed roasted cashew nuts with onions, bell peppers, celery and pineapples in chili paste.

Rama Dish

sauteed in red-peanut sauce served on a bed of steamed broccoli.

Tamarind Dish

a hot and zesty tamarind- chili sauce, sweet peppers, broccoli, scallions and cilantro. meats are battered and deep-fried.

Ginger Dish

sauteed fresh ginger, baby corn, mushrooms, scallions and vegetables in oyster sauce.

KLONG SPECIALS 18

Pad-noh-mai

\$10.00

original thai style, sauteed minced chicken, fresh basil, chili, bamboo shoots, and garlic. (very spicy, this plate wont be adjusted to suit american tastes)

Singha Bbq Pork Chop

\$11.00

marinated pork chop sirloins with singha beer and herbs. served with stir-fried mixed market vegetables.

Herbal Tea Smoked Half Chicken

\$11.00

served with sesame oil topped on steamed spinach and sweet chili sauce.

Bangkok Style Pumpkin Curry W/chicken

\$11.00

thai herbs and spices blended in roasted chili paste with kaffir lime leaves simmered in coconut milk, served with fresh thai holy basil.

Mussel Pineapple Curry

\$10.00

in mild red curry sauce.

E-saan Herbal Lamb

\$15.00

sauteed marinated lamb, thai herbs, brandy, black pepper and garlic, with grilled asparagus, carrots, roasted red peppers, red onions, poppy seeds, and thyme.

Lotus Root Beef

\$13.00

stewed beef sirloin, roasted cardamon seeds, cinnamon sticks, potatoes, lotus seeds, shallots tamarind juice in thick mussaman curry sauce.

Siamese Paella Entree

\$14.00

fried rice with a variety of seafood, onions and scallions in curry powder sauce.

Lamb Pad Ped

\$14.00

sauteed with red chili paste, kaffir lime leaves, basil and asparagus.

Choo-chee Salmon

\$14.00

thai herbs and spices blended in mild choo-chee chili paste with asparagus and kaffir lime leaves.

Mandarin Fish

\$15.00

steamed fillet of striped bass, celery, lemongrass, fresh chili, garlic, and scallions with a hint of lemon.

Pomegranate Walnut Duck	\$15.00
with pomegranate red wine sauce served with stir-fried bok choy.	
Klong Pad Thai	\$14.00
an obscure recipe from the siamese royal palace. sauteed glass vermicelli with big shrimp, mixed seafood, brown tofu, bean sprouts, scallions, crushed peanuts and tamarind sauce with a touch of coconut milk wrapped in egg white crepe	
Lychee Siamese Duck	\$14.00
with lychee fruit, pineapples, cherry tomatoes and basil in red curry sauce.	
Thai Stick	\$14.00
lemongrass-skewered chicken breast, mixed with bell peppers, mangoes, cilantro, basil, sesame, scallions, sambai, aioli and mango salsa served with steamed buckwheat noodles.	
Steamed Shrimp In Clay Pot	\$14.00
jumbo shrimp with glass vermicelli, ginger, shitake mushrooms and peppercorns.	
Mandalay Basil	\$15.00
sauteed mixed seafood with fresh holy basil, chili, kaffir lime leaves, pink peppers and krachai herb topped with a touch of coconut milk.	
Tamarind Whole Fish	\$17.00
crispy red snapper topped with a hot zesty sauce, sweet peppers and basil leaves.	

SIDE ORDERS 8

Assorted Green Vegetables	\$5.00
sauteed with fresh garlic.	
Basil Eggplant	\$5.00
sauteed in chili black bean sauce.	
Spicy String Beans	\$5.00
in prik khing chili paste.	
Steamed Spinach	\$6.00
topped with light coconut milk sauce.	
Mint Fried Rice	\$4.00
Brown Rice	\$2.00
Sticky Rice	\$2.00
Jasmine Rice	\$1.00

DESSERT 5

Warm Truffle Chocolate Cake	\$6.50
with green tea ice cream	
Chocolate Mousse Cake	\$5.00

Kao-thom-mud A La Mode**\$5.00**

steamed sweet sticky rice and banana wrapped in banana leaf. served with coconut ice cream.

Warm Pecan Pie**\$6.00**

with coconut ice cream.

Ice Cream**\$4.00**