

Lunch Specials

All lunch specials are served with Jasmine tea and the salad or soup of the day for \$8.95

Monday

Red Curry:

Thai red curry with eggplant, bamboo shoots, bell pepper, and basil leaves.

Tuesday

Khao Soi:

wide rice noodles, chicken, tofu, topped bean sprouts and chopped cilantro.

Wednesday

Kang Masamun: special Thai masamun curry with potatoes and peanuts [ask for avocado and cashews if you prefer

Thursday

Yellow Curry:

Thai yellow curry with potatoes, green onion, and chicken.

Friday

Green Curry:

Thai green curry with eggplant, bamboo shoots, bell pepper, and basil leaves.

Beverages

Thai Iced Tea \$1.95 Thai Iced Coffee \$1.95

Soft Drinks \$1.69 Coffee Tea \$1.69

Iced Tea \$1.69

Green Tea, Jasmine \$1.69

Wines & Beer

Wine glass 4.50 bottle 18.00

Beer imports 3.50 domestic 2.75

Sides

Steamed rice \$1.00

Sticky rice \$1.50

Rice Noodles \$1.00

Extra Curry \$2.25

Shrimp \$3.00

Chicken \$2.00

Vegetables \$1.00

* Hot & Spicy (items can be prepared mild, medium, hot, Thai hot)

Desserts

Homemade Coconut Ice Cream \$2.95

Home Fried Ice Cream \$ 4.95



We will add 15% gratuity for a party of six or more

Thailand's culinary heritage is essentially traditional and so quite distinctive. Prepare to savor the creative blends of food and spices.



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Lunch Entree

Kai Kra Tiem (chicken with fresh garlic) sautéed chicken with ground garlic, white pepper, and sweet black bean sauce
\$6.95

Kai Pad Khing (chicken with ginger) boneless chicken stir fried with freshly sliced ginger, soy beans, black mushrooms, and onions in homemade ginger sauce
\$6.95

Pad Prik Nur sliced beef, sautéed with dried red curry and stir fried with green beans and bell pepper
\$6.95

Pla Rard Prik crispy fried catfish topped with a spicy sauce with lime and basil leaves
\$6.95

Goong Prik Pow fresh shrimp stir fried in roast curry
\$6.95

Daily Curry
curry of the day, we offer a different kind each day
\$6.95

Pad Thai the classic, famous, Thai style noodles with chicken and shrimp, bean sprouts, ground peanuts, green onions, and egg
\$6.95

Kuai Tiaw (noodle dishes)

A. rice noodles with grilled chicken garnished with bean sprouts in a special homemade soup

B. spinach noodles topped with marinated pork in Thai herbs and spices, also garnished with bean sprouts
\$6.50

Mixed Vegetable (with tofu) Stir fried mixed vegetables in special oyster sauce
\$6.50

Shrimp Fried Rice: Thai style fried rice with onion, egg, scallions, peas, and carrots
\$6.95

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Appetizers

Thai Spring Rolls (2) [homemade] shrimp, chicken, and mixed vegetables rolled in spring roll skin, deep fried and served with Thai plum sauce and cucumber salad
\$3.95

Salad Roll (2) fresh rolls filled with rice noodles and layers of vegetables, fresh basil & mint, a slice of tofu (or grilled shrimp) served with special Ruan Thai sauce
\$3.95/\$4.50

Ruan Thai Crabs (6) the original, delicate cream cheese, crab and herbs wrapped in wonton skin
\$3.95

Salad

Yam Yai (Thai salad) crispy romaine lettuce, cucumber, egg, tomato, and onion topped with sliced tofu and peanut sauce dressing
\$5.75

Shrimp Salad garden vegetables topped with grilled shrimp and traditional Ruan Thai sauce
\$7.95

Ruan Thai Salad garden vegetables topped with grilled or fried chicken and marinated in special seasoning, served with homemade sesame
\$6.95