



APPETIZERS

FRESH GARDEN ROLLS \$11.95
Fresh herbs with crispy tofu, cucumber, carrot, green leaf, and thin rice noodles, hand-rolled in a rice wrapper, served with our fresh house-made signature Thai herb sauce
Signature Sauce available by the bottle...\$9

FRIED TOFU \$7.95
Fresh, locally made tofu, golden fried and served with house-made sweet chili sauce, topped with peanut

CHICKEN SATAY \$13.50
Chicken marinated in cumin, garlic, lemon grass, and coconut milk, hand-skewered and grilled, served with peanut sauce and cucumber salad

CRISPY VEGETARIAN SPRING ROLLS \$10.95
Cabbage, carrot, bean thread noodles, and crushed black pepper, with a touch of sesame oil, hand-rolled in a wrapper and fried golden brown, served with house-made plum sauce

CRAB DELIGHT \$10.95
Crab meat mixed with cream cheese and spinach, hand-wrapped in wonton wrapper, then golden fried, served with sweet chili sauce

PRAWNS IN A BLANKET \$12.95
Marinated prawns stuffed with chicken, a touch of sesame oil, hand-wrapped in wonton wrapper, then golden fried, served with sweet chili sauce

CHICKEN WINGS \$11.95
Garlic, pepper, and soy sauce marinated chicken wings golden fried and tossed in Thai chili sauce

SOUP

*Prepared with choice of Tofu, Chicken, or Pork
Substitute Beef add...\$2, Prawns add...\$3, Seafood add...\$5*

TOM YUM \$14.95
Probably one of the most well known soups in Thailand. A spicy, clear broth with button mushrooms, tomato, lemongrass, galangal, lime leaf, chili paste, and fresh squeezed lime juice, topped with cilantro (**recommended with prawns**)

TOM KHA \$15.95
A coconut milk soup with button mushrooms, lemongrass, galangal, lime leaves, and cilantro with fresh squeezed lime juice

SALAD

NAAM KHAO TOD (CRISPY RICE SALAD) \$16.95
Crispy marinated rice with minced chicken, fresh ginger, toasted peanuts, onion, and cilantro mixed with lime juice and fish sauce, served on top of green leaf

BEEF SALAD \$18.95
Tender slices of steak tossed in red onion, toasted rice powder, lime juice, and basil, served on spinach and green leaf

PAPAYA SALAD (SOM TOM) \$15.50
Fresh, crisp shredded green papaya, garlic, carrot, tomato, green beans, lime juice, and steamed prawns, topped with peanuts
make it Esan style w/ pickled crab and anchovies add... \$2

BANYAN TREE SIGNATURE SALAD \$16.95
(choice of tofu, chicken, or pork, substitute beef add...\$2, prawns add ...\$3)
Fresh spinach, romaine, carrot, tomato, and cucumber, topped with your choice of protein stir-fried in garlic sauce, over thin rice noodles, and served with our fresh house-made signature Thai herb sauce

NOODLE DISHES

*Prepared with choice of Tofu, Chicken, or Pork
Substitute Beef add...\$2, Prawns add...\$3, Seafood add...\$5*

KHAO SOI (CURRY NOODLES) \$15.95
A northern style noodle curry. Egg noodles in yellow coconut milk curry, topped with bean sprouts, pickled cabbage, cilantro, sliced shallot, and chili oil

RAMA NOODLE \$16.50
Stir-fried fresh wide rice noodles with spinach, broccoli, carrot, bell pepper, and egg, topped with creamy peanut sauce and ground peanut

PHAD KEE MAO (DRUNKEN NOODLES) \$15.95
Fresh wide rice noodles stir-fried in chili paste with broccoli, egg, carrot, onion, tomato, bell pepper, and basil

TOM YUM NOODLE SOUP (HOT AND SOUR NOODLE SOUP) \$15.50
Fresh thin rice noodles with baby bok choy and bean sprouts in a clear hot and sour broth, topped with green onion, cilantro, ground peanut, and toasted garlic

PHAD THAI \$15.50
Rice stick noodles with egg, green onion, shallot, and fresh bean sprouts, stir-fried in our house-made tamarind sauce, topped with ground peanut and green onion

PHAD SEE EW \$15.50
Stir-fried wide rice noodles with egg, carrot, and broccoli in sweet soy sauce

NOODLE DELIGHT \$14.95
Fresh steamed thin rice noodles with sweet, light soy sauce, bean sprouts, baby bok choy, spinach, green onion, cilantro, ground peanut, and fried garlic


BA MEE \$15.50
Baby bok choy, spinach, fresh bean sprouts, and fresh egg noodles with sweet, light soy sauce, green onion, cilantro, ground peanuts, and toasted garlic

NOODLE SOUP \$14.95
Choice of **rice stick** or **egg** noodles in a clear broth with baby bok choy and bean sprouts, topped with green onion, cilantro, and fried garlic

FROM THE WOK

Prepared with choice of Tofu, Chicken, or Pork
Substitute Beef add...\$2, Prawns add...\$3, Seafood add...\$5

Any From The Wok, Curry, or Seafood lunch dish can be made into a combination plate with **vegetarian** Phad Thai add...\$2.50

 **CRISPY GARLIC CHICKEN** \$16.50
Crispy chicken breast stir-fried in toasted garlic and chili paste, topped with crispy sweet basil
(substitutue tofu for no charge or for prawns add...\$2.45)


 **CASHEW NUT CHICKEN** \$15.95
Bell pepper, onion, carrot, mushrooms, celery, and chicken, stir-fried in house-made chili paste

SWIMMING RAMA \$14.95
Your choice of tofu or meat sautéed with garlic, served on a bed of spinach, topped with house-made creamy peanut sauce and ground peanut

BASIL \$15.50
Stir-fried basil, green beans, mushrooms, onion, and bell pepper in oyster and soy sauce

GINGER \$15.50
Fresh ginger, mushrooms, bell pepper, onion, celery, and shiitake mushroom stir-fried in light soy sauce and a touch of sesame oil

GARLIC \$15.95
Stir-fried choice of tofu or meat in garlic sauce served on a bed of fresh carrot, Napa cabbage, broccoli, and mushroom


 **PHAD PRIK KING** \$15.50
Sweet basil, lime leaf, green beans, and bell pepper stir-fried in curry paste

MONGOLIAN BEEF \$16.95
Ginger, carrot, green and white onion with tender, marinated beef, stir-fried in house-made Mongolian sauce, topped with sesame seeds, served on a bed of crispy rice noodles

ORANGE CHICKEN \$16.50
Crispy chicken breast sautéed with mushroom, carrot, and onion in house-made orange sauce, topped with sesame seeds

PHAD RUAM MIT \$15.50
Stir-fried shiitake mushrooms, cabbage, celery, tomato, broccoli, carrot, and snow peas in light soy sauce with a touch of sesame oil


SWEET AND SOUR \$15.50
Mushroom, tomato, onion, pineapple, cucumber and bell pepper in a sweet and sour sauce

 **SPICY EGGPLANT** \$15.95
Eggplant stir-fried in ground cumin, shallots, and garlic with bell pepper and sweet basil in a rich sauce


BROCCOLI DELIGHT \$15.50
Your choice of tofu or meat stir-fried with broccoli and carrot in a smooth garlic sauce, with a touch of sesame oil

HEAVENLY BEEF \$17.50
A hot plate of tender, light soy sauce marinated beef, braised with cumin and coriander, topped with sesame seeds, served on a bed of carrot and cabbage

SEAFOOD


 **SEAFOOD COMBO** \$19.95
Salmon, scallops, prawns, and calamari stir-fried in chili paste with lemongrass, sweet basil, bell peppers, lime leaf, mushrooms, green beans, and carrot, served on a sizzling platter


 **CRISPY GARLIC PRAWNS** \$18.95
Crispy Tiger prawns with toasted garlic and chili paste topped with crispy sweet basil


 **CHU CHEE SALMON** \$24.95
A thick-cut salmon fillet with bell pepper, sweet basil, and shredded lime leaf in red chu chee curry sauce and coconut milk, served on a hot plate


CURRY

Prepared with choice of Tofu, Chicken, or Pork
Substitute Beef add...\$2, Prawns add...\$3, Seafood add...\$5

 **PANANG CURRY** \$15.95
Creamy coconut milk with Panang curry paste, garlic, shallots, galangal, bell pepper, lime leaf, and sweet basil

 **RED CURRY** \$15.50
A coconut milk curry of cumin, garlic, shallots, galangal, and lemongrass with bamboo shoots, bell pepper, and sweet basil

 **YELLOW CURRY** \$15.50
A coconut milk curry of turmeric, shallots, garlic, and galangal, with onion, tomato, and potato

 **PINEAPPLE CURRY** \$15.95
Coconut milk curry of cumin, garlic, shallots, galangal, and lemongrass with pineapple, bell pepper, and sweet basil

RICE DISHES

Choice of Jasmine or brown rice Prepared with choice of Tofu, Chicken, or Pork
Substitute Beef add...\$2, Prawns add...\$3, Seafood add...\$5

BANYAN TREE FRIED RICE \$19.95
Prawns, calamari, and scallops stir-fried with egg, cashew nuts, toasted coconut, onion, carrot, broccoli, and Napa cabbage

 **TOM YUM FRIED RICE** \$15.95
Lemon grass, button mushrooms, egg, lime leaf, galangal, and cilantro stir-fried with chili paste and fresh hand-squeezed lime juice (recommend with prawns add...\$3)

YELLOW CURRY FRIED RICE \$15.95
Pineapple, carrot, onion, peas, egg, and raisins stir-fried with yellow curry powder

BASIL FRIED RICE \$15.50
Green beans, mushrooms, egg, onion, and bell pepper stir-fried with basil

GARLIC FRIED RICE \$15.50
Fresh garlic, carrot, broccoli, egg, and green onion, stir-fried in a light soy

FRIED RICE \$15.50
Broccoli, onion, carrot, tomato, and egg stir-fried in light soy sauce