











MILD

MEDIUM

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VERY HOT EXTRA HOT

APPETIZERS

FRESH GARDEN ROLLS

\$8.50

Fresh herbs with crispy tofu, cucumber, carrot, 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...\$8

FRIED TOFU \$5.95

Fresh, locally made tofu, golden fried and served with house-made sweet chili sauce, topped with peanut

CHICKEN SATAY \$9.95

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

\$70E

Cabbage, carrot, bean thread noodles, and crushed black pepper, hand-rolled in a wrapper and fried golden brown, served with house-made plum sauce

CRAB DELIGHT \$7.95

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

\$8.95

Marinated prawns stuffed with chicken, hand-wrapped in wonton wrapper, then golden fried, served with sweet chili sauce

CHICKEN WINGS

\$9.50

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...\$2.5, Seafood add...\$3.5

▲TOM YUM \$10.50

A spicy, clear broth with button mushrooms, lemon grass, galangal, lime leaf, chilies, and fresh squeezed lime juice, topped with cilantro (recommended with prawns)

TOM KHA \$11.50

A coconut milk soup with button mushrooms, lemongrass, lime leaves, and cilantro with fresh squeezed lime juice

SALAD

NAAM KHAO TOD (CRISPY RICE SALAD)

\$13.50

Crispy marinated rice with minced chicken, fresh ginger, toasted peanuts, red onion, and cilantro mixed with lime juice and fish sauce, served with green leaf

BEEF SALAD \$13.95

Tender slices of steak tossed in red onion, toasted rice powder, lime juice, and basil, served on green leaf

PAPAYA SALAD (SOM TOM)

10.95

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... \$1.50

BANYAN TREE SIGNATURE SALAD

\$11.95

(choice of tofu, chicken, or pork, substitute beef add...\$2, prawns add ...\$2.5)

Fresh spinach, romaine, carrot, tomato, and cucumber, topped with 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...\$2.5, Seafood add...\$3.5

KHAO SOI (CURRY NOODLES)

\$11.95

A northern style noodle curry. Egg noodles in yellow coconut milk curry, topped with bean sprouts, pickled cabbage, cilantro, and sliced shallot

RAMA NOODLE

\$11.95

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 NOOI

(DRUNKEN NOODLES) \$11.95
Fresh wide rice noodles stir-fried in chili paste with broccoli,

TOM YUM NOODLE SOUP

(HOT AND SOUR NOODLE SOUP)

egg, carrot, onion, tomato, bell pepper, and basil

\$10.50

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

\$11.50

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

\$11.50

Stir-fried wide rice noodles with egg, carrot, and broccoli in sweet soy sauce

NOODLE DELIGHT

\$10.50

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

\$10.50

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

\$9.50

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...\$2.5, Seafood add...\$3.5

Any From The Wok, Curry, or Seafood lunch dish can be made into a combination plate with vegetarian Phad Thai add...\$1

CRISPY GARLIC CHICKEN

\$12.50

Crispy chicken breast stir-fried in toasted garlic and chili paste, topped with crispy sweet basil

CASHEW NUT CHICKEN

Bell pepper, onion, carrot, mushrooms, celery, and chicken, stir-fried in house-made chili paste

SWIMMING RAMA \$10.95

Your choice of tofu or meat sautéed with garlic, served on a bed of spinach, topped with house-made creamy peanut sauce

\$10.95 **BASIL**

Stir-fried basil, green beans, mushrooms, onion, and bell pepper in chili sauce

GINGER \$10.95

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

GARLIC

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

\$10.95

Sweet basil, lime leaf, green beans, and bell pepper stir-fried in curry paste

PHAD RUAM MIT

\$10.95

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

\$10.95

Mushroom, tomato, onion, pineapple, cucumber and bell pepper in a sweet and sour sauce

SPICY EGGPLANT

Eggplant stir-fried in ground cumin, shallots, and garlic with bell pepper and sweet basil in a rich sauce

BROCCOLI DELIGHT

\$10.95

Your choice of tofu or meat stir-fried with broccoli and carrot in a smooth garlic sauce

HEAVENLY BEEF

\$13.50

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

MONGOLIAN BEEF

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

STAFOOD

SEAFOOD COMBO

\$16.95

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 SHRIMP

\$13.50

Crispy Tiger prawns with toasted garlic and chili paste topped with crispy sweet basil

CHU CHEE SALMON

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...\$2.5, Seafood add...\$3.5

PANANG CURRY

\$11.95

Creamy coconut milk with Panang curry paste, garlic, shallots, galangal, bell pepper, lime leaf, and sweet basil

A coconut milk curry of cumin, garlic, shallots, galangal, and lemongrass with bamboo shoots, bell pepper, and sweet basil

YELLOW CURRY

A coconut milk curry of turmeric, shallots, garlic, and galangal, with onion, tomato, and potato

A PINEAPPLE CURRY

\$11.50

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...\$2.5, Seafood add...\$3.5

BANYAN TREE FRIED RICE

\$14.50

BASIL FRIED RICE

GARLIC FRIED RICE

\$10.95

Green beans, mushrooms, egg, onion, and bell pepper stir-fried with basil

TOM YUM FRIED RICE

Lemon grass, button mushrooms, egg, lime leaf, galangal, and cilantro stir-fried with chili paste and fresh hand-squeezed lime juice (recommend with prawns)

Prawns, calamari, and scallops stir-fried with egg, cashew nuts,

toasted coconut, onion, carrot, broccoli, and Napa cabbage

YELLOW CURRY FRIED RICE

\$11.50

FRIED RICE

a light soy

Fresh garlic, carrot, broccoli, egg, and green onion, stir-fried in

\$10.95

Pineapple, carrot, onion, peas, egg, and raisins stir-fried with yellow curry powder

Broccoli, onion, carrot, tomato, and egg stir-fried in light soy sauce