













## **HAPPY BEGINNINGS**
















### **SOUPS**

-  **Lemongrass Soup** | shrimp or chicken | galangal | tomato | mushrooms | fresh lime | \$8
-  **Thai Bouillabaisse** | white fish | mussels | shrimp | scallops | clams | coconut broth | \$9
-  **Coconut Soup** | chicken | lemongrass | tomato | enoki mushrooms | fresh lime | \$8

### **SALADS**

-  **Citrus Steak Salad** | cucumbers | tomatoes | red onion | spicy lime dressing | \$15
-    **Papaya Salad** | shrimp | tomatoes | peanuts | palm sugar-lime dressing | \$11
-  **Glass Noodle Salad** | shrimp | chicken | tomatoes | peanuts | \$13
-  **Chicken Ginger Salad** | ginger | red onion | peanuts | cilantro | spicy lime dressing | \$13
-  **Naked Shrimp Salad** | ginger | cilantro | onion | roasted chili-lime dressing | \$15

## **NITTAYA'S SECRET KITCHEN**

-   **Spicy Green Bean Pork** | pork tenderloin | green beans | curry sauce | \$13
-  **Homestyle Chicken Pad Thai** | bean sprouts | scallion | egg | \$13
-  **Crying Tiger Steak** | grilled sirloin steak | thai hot sauce | \$19
-   **Basil Chicken or Beef** | fresh basil leaves | spicy garlic sauce | \$13
-  **Lemongrass-Rubbed Cornish Game Hen** | lemongrass-marinated half-cornish game hen | \$15
-  **Drunken Noodles** | choice of chicken, beef, or pork | basil | chinese broccoli | \$13
-  **Pad Z-U Noodles** | choice of chicken, beef, or pork | chinese broccoli | egg | \$13
-  **Cashew Shrimp** | straw mushrooms | pepper | onion | chili oil | \$15
-   **Spicy Catfish** | traditional thai dish | chili | basil leaves | \$15
-  **Seafood Madness** | white fish | mussels | shrimp | scallops | clams | roasted chili oil | \$15
-   **Garlic-Basil Lamb Chop** | seared lamb chop | basil | garlic | \$19

## SECRET CURRY

- 🍴 **Duck Breast Curry** | coconut curry sauce | pineapple | cherry tomatoes | \$16
- 🍴 **Red Curry** | chicken, beef or pork | bamboo shoots | coconut sauce | fresh basil | \$14
- 🍴 **Green Curry** | chicken, beef or pork | bamboo shoots | green curry sauce | fresh basil | \$14
- 🍴 **Massaman Curry** | chicken | potatoes | peanuts | coconut massaman sauce | \$14
- 🍴 **Catfish Curry** | curry peanut sauce | baby boc-choy | \$16
- 🍴 **Young Coconut Curry** | fish filet | scallops | mussels | clam | shrimp | curry sauce | \$19
- 🍴 **Grilled Skirt Steak-Avocado Curry** | green curry | eggplant | avocado | zucchini | \$19
- 🍴 **Panang Curry Shrimp** | curry peanut sauce | steamed vegetables | \$16
- 🍴 **Grilled Salmon-Avocado Curry** | green curry | eggplant | avocado | zucchini | \$21

## SECRET GARDEN

- 🍴 **Tofu Pad Thai** | rice noodles | egg | bean sprouts | peanuts | thai sauce | \$13
- 🍴 **Spicy Basil Tofu** | tofu | spicy garlic basil sauce | \$13
- 🍴 **Eggplant with Curry Sauce** | steamed vegetables | \$13
- 🍴 **Tofu Curry** | potatoes | onion | carrot | peanuts | massaman coconut sauce | \$13
- 🍴 **Eggplant with Fresh Basil** | wok-cooked | basil leaves | spicy garlic sauce | \$13

## RICE

- Fried Rice** | choice of chicken, beef or barbecue pork | \$11
- 🍴 **Muay Thai Fried Rice** | beef | peppers | basil leaves | spicy garlic sauce | \$12
- Bangkok Fried Rice** | chicken | vegetables | fried egg | \$12
- 🍴 **Emerald Fried Rice** | chicken | onion | green beans | basil | green curry sauce | \$13
- Crab Fried Rice** | crab meat | onion | scallions | \$13
- 🍴 **\*Fresh Off The Pineapple Boat Rice** | chicken | curry | egg | cashews | tomato | \$15
- \*Rain Forest Fried Rice (vegetarian)** | cabbage | egg | broccoli | tomato | scallions | \$11
- \* Available without egg

## Business Hours

Monday-Thursday 11:00 am to 10:00 pm

Friday & Saturday 11:00 am to 11:00 pm

Sunday 4:00 pm to 10:00 pm

## ***HAPPY ENDINGS***

### **DESSERTS & PASTRIES**

**Coconut Ice Cream** | made with fresh coconut milk | \$4

**Mochi Ice Cream** | mango | green tea | \$3

**Green Tea Ice Cream** | \$4

**Fried Banana** | battered & fried banana | coconut ice cream | coconut-rum caramel sauce | \$7

**Thai Donuts** | fluffy buttermilk dough | coconut-rum caramel sauce | \$8

**Fried Banana Rolls** | wrapped with coconut in pastry wrap | coconut-rum caramel sauce | \$7

**Crème Brûlée** | ginger-lemongrass | coconut | green tea | \$6 each, trio \$15

**Mango Coconut Rice (seasonal)** | coconut milk | sweet mango | \$8

### **BEVERAGES & DESSERT WINES**

**Michele Chiarlo, “Nivole”** | Moscato d’Asti | 2009 | Piemonte, Italy | \$8

**Marenco** | Brachetto d’Acqui | 2008 | Piemonte, Italy | \$10

**French Press** | premium featured coffee | \$8

