

Lunch Menu

Sautéed

Chicken, Beef, Tofu, Pork, Vegetables \$10 / Shrimp \$11

Nora Ginger & pineapple: Onions, Mushroom,

Celery, Bell Peppers & Soybean

Fresh Garlic Dish: Garlic Sauce & Steamed

Broccoli

Basil Dish: Onions, Bell Pepper, Garlic & Thai Chili

Crispy Pork Belly: With Chinese Broccoli Broccoli: Choice of Protein, Oyster Sauce

Noodles

Chicken, Beef, Tofu, Pork, Vegetables \$10 / Shrimp \$11

Pad Thai: Sautéed Rice Noodles with Egg, Bean

Sprouts, Scallion, Crushed Peanuts

Pad See-Ew: Sautéed Rice Noodles in a Browned

Soy Sauce with Egg, Chinese Broccoli

Pad Kee-Mao: Broad Rice Noodles, Stir-Fried with

Onion, Bell Pepper, Thai Basil, Chili & Egg

Green Curry Noodles: Rice Noodles, Bamboo

Shoots, Aromatic Green Curry Sauce

Tom Yum Noodle Soup: Chicken broth, bean sprouts, scallions, peanuts, cilantro, chili with Ground Chicken or Ground Pork, Sliced Chicken or Sliced Pork, & Shrimp and choice of noodles (Pad Thai, flat rice noodles, egg noodles or glass noodles) \$9

Fried Rice

Chicken, Beef, Tofu, Pork, Vegetables \$10 / Shrimp \$11

Nora Fried Rice: Egg, Tomato, Onion & Scallion Sausage Fried Rice: Sweet Pork Sausage, Egg,

Carrot, Onion & Scallion \$9

Pineapple Fried Rice: Pineapple, Egg, Onion,

Scallion, Curry Powder & Cashews

Green Curry Fried Rice: Spicy Green Curry, Egg,

Snow Pea, Onion & Basil

Curry

Chicken, Beef, Tofu, Pork, Vegetables \$10 / Shrimp \$11

Massaman: Mild, Coconut Based, Rich, Brown Curry with Flavors of Baking Spice. Onion, Peanuts & Potato Panang: Mild, Coconut Based, Slightly Sweeter Style of Red Curry with Flavors of Lime Leaf, Roasted Peanuts and Lemongrass

Red: Spicy, Coconut Based with Vibrant Flavors of Sweet Basil, Thai Chili, Lime Leaf & Lemongrass with Thai Eggplant, Bamboo Shoots & Thai Basil **Green:** Spicy, Coconut Based, with Flavors of Green

Thai Chili, Coriander, Lemongrass & Galangal with Bamboo Shoots, Thai Eggplant, Bell Pepper & Thai Basil

Specialties

\$12 **Pork Chops:** Garlic & Thai Pepper Marinade, Sauteed Vegetables & Thai Barbecue Sauce \$12 **Grilled Chicken Breast:** Sweet & Sour Marinade & Stir-Fried Mixed Vegetables

\$11 **Chicken Cashew nut:** Onion, Bell Pepper, Chili Paste, Pineapple and Cashews

\$13 **Zucchini Pad Thai:** Sautéed Zucchini Noodles, Lime-Tamarind Sauce, Tofu, Bean Sprout, Shrimp & Chicken, Egg, Scallion & Crushed Peanut

Vegan

\$8 **Papaya Salad:** Fresh Shaved Green Papaya, Long Bean, Tomato, Roasted Peanut, Chili & Lime Juice

\$9 **Larb:** Spicy, Herbed Salad of Mint, Red Onion, Dried Chili, Lime Juice & Shredded King Oyster Mushroom

\$8 **Mango Salad:** Shredded Mango, Tofu, Mushroom, Red Onion, Roasted Peanut, Chili & Lime Juice

\$10 **Panang Tofu:** Mild, Coconut Based, Slightly Sweeter Style of Red Curry with Flavors of Lime Leaf, Roasted Peanuts, Lemongrass and Tofu

\$10 **Japanese Eggplant:** Sautéed with Tofu, Garlic, Chili & Basil

\$10 **Vegetables Fried Rice:** Baby Corn, Broccoli, Napa Cabbage, Carrots & Scallion

ADD ON \$4

Steamed or Fried chicken and shrimp dumpling Steamed Vegetable Dumpling Chicken Gyoza Spring Rolls Steamed or Fried Chive Dumpling