

# == BITES OF ROYAL THAI CUISINE ==

*Dishes*



**103. KRATONG TONG \$11**  
Savory Pastry Cups of Ground Chicken, Corn Green Beans, Carrot, Oyster Sauce & Pineapple. Served with Honey-Chili & Siracha Sauce



**104. TOUNG TONG \$11**  
Fried Mini Wontons of Ground Chicken, Crab Meat, Shrimp, Corn, Green Beans & Carrot. Served with a Sweet Plum Sauce



**105. CHOR MUANG \$12**  
Steamed Purple Dumplings of Ground Chicken, White onion, Peanuts & Sweet Radish. Served with Fried Garlic, Thai Chili, Cilantro & Black Vinegar Sauce

# == SOUTHERN THAI SPECIALTIES ==

*Dishes*



**106. DRIED CURRY (CUA KREANG) 🌶️🌶️🌶️ \$19**  
Flavors of Thai Chili, Black Pepper, Turmeric, Lemongrass & Shrimp Paste. Served with Minced Pork or Chicken



**107. SPICY & SOUR CURRY (GAENG SOM) 🌶️🌶️🌶️ \$19**  
Flavors of Thai Chili, Turmeric, Garlic & Shrimp Paste. Served with Shrimp and Your Choice of Bamboo or Papaya





**108. BLACK PEPPER CURRY (GAENG CUA) 🌶️🌶️🌶️🌶️ \$19**

Southern Style & Herb Based (No Coconut Milk). Spicy, w. Flavors of Coriander, Turmeric, Black Pepper & Shrimp Paste. Choice of Chicken, Beef, Pork, Pork Belly or Tofu.



**109. COCONUT MILK CURRY 🌶️🌶️🌶️🌶️ \$19**

**(KHANOM CHEEN NAM YA GAI)**

Flavors of Thai Chili, Turmeric, Garlic & Shrimp Paste, Chicken, Thai Eggplant, Basil, Bell Pepper. Served with Rice Noodle.



**110. SALTED SATOR BEAN DISH (PAD SATOR) \$19**

(With or Without Shrimp Paste) 🌶️🌶️

An Aromatic Dish with Flavors of Sator Bean, Thai Chili, Garlic, White Onion, Bell Pepper & Oyster Sauce. Stir-Fried with Your Choice of Ground Pork, Ground Chicken or Shrimp



**111. SALTED FISH PASTE CURRY (TIPLAH) \$19**

Served with Shrimp, Thai Eggplant, Cashew, Bamboo Shoots & String Bean 🌶️🌶️🌶️🌶️



# SOUP

Thai Style

☯ = Gluten Free 🌱 = Vegetarian 🌶 = Spicy

## 1. TOM-KHA



Thai hot & sour-style soup w. coconut milk, lemongrass, galangal, lime juice, mushroom, onion & scallion. choice of Chicken, Shrimp or Tofu

**\$10**



## 2. TOM-YUM



**\$10**

Chicken Consommé of Lemongrass, Lime Juice, Chili Paste, Chili Oil, Galangal, Mushroom, Cherry Tomato & Onion. Choice of Chicken, Shrimp or Tofu



## 3. GAENG LIENG



**\$10**

Aromatic Soup with Shrimp, Thai Basil, Peppercorn, Shallot, Mushroom, Baby Corn, Angled Luffa (Buap), Kubocha Squash & Shrimp Paste



## 4. VEGETABLE TOM-JEUD



**\$9**

Clear Vegetable Broth with Mixed Vegetables & Tofu



## 5. WONTON SOUP

Shrimp Wonton, Mushroom, Celery & Onion



## 6. SOUTHERN-STYLE



**\$10**

Spicy w. Chicken & Shrimp, Mushroom, Angled Luffa (Buap), Baby Corn, Thai Basil & Onion



# FRIED

*Appetizer*



## 7. FRIED CALAMARI

Served with sun-dried chili sauce

**\$12**



## 8. CHICKEN CURRY PUFF

**\$12**

Crispy Pastry Pouch of Chicken, Potato & Onion. Served with Ajad Salad (Cucumber, Shallot & Cilantro In Sweet Vinegar)



## 9. CRISPY SPRING ROLLS

**\$10**

Carrot, Basil, Cabbage, Vermicelli & Sweet Chili Sauce



## 10. CHICKEN GYOZA

**\$11**

With a Japanese-Style Black Vinegar Sauce





11. **CHICKEN WINGS** \$12  
Siracha Chili Sauce



12. **CHIVE DUMPLINGS** \$11  
Soy Glaze



13. **MARINATED PORK STRIPS** \$12  
Served with Jaew (Tart Chili-Lime Sauce)



14. **ISAAN SAUSAGE** \$11  
Northeastern-Style Sour Pork Sausage, Fresh Ginger, Peanuts, Thai Chili & Red Onion



15. **SAI OUA SAUSAGE** \$13  
Northern-Style Herbed Pork Sausage, Fresh Ginger, Peanuts, Thai Chili & Red Onion



16. **CHICKEN & SHRIMP DUMPLINGS** \$11  
House-Made Sweet & Sour Glaze



17. **CRAB RANGOON** \$10  
Crispy Crab & Cream Cheese Wonton w. Sweet Chili Sauce



18. **SHRIMP ROLL** \$11  
Whole Shrimp in an Egg Roll with Honey Chili Sauce



# COLD

*Dish & salad*



19. **MANGO SALAD** 🌶️🌿🌱 **\$13**

Shredded Green Mango, Poached Shrimp, Thai Chili, Cherry Tomato, Shallots, Peanuts, Cilantro, Mint, Garlic, Palm Sugar, Fish Sauce & Lime Juice



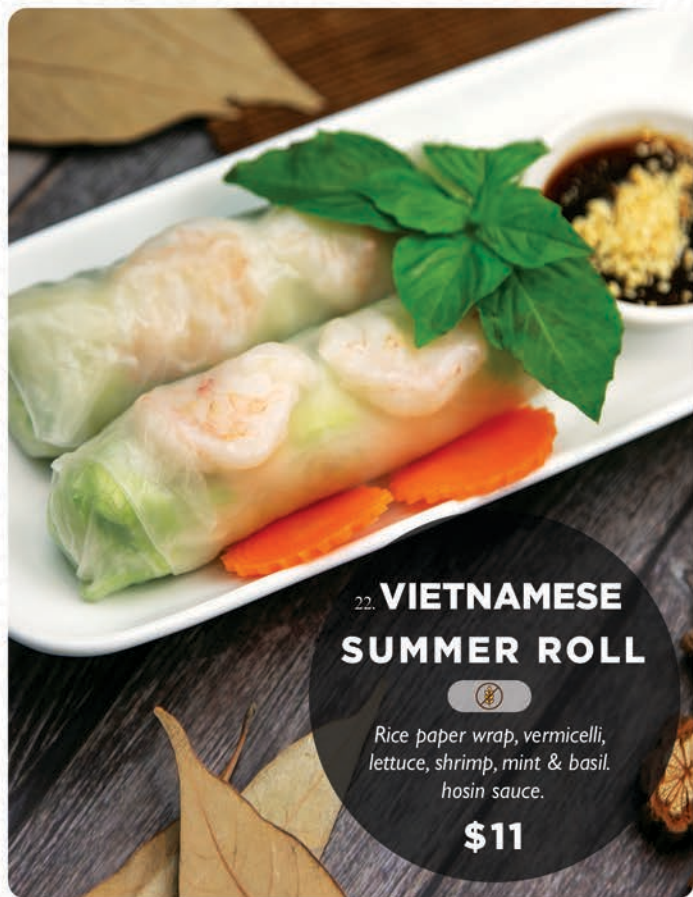
20. **VEGGIE FRESH ROLL** 🌱🌿🌱 **\$10**

Rice Paper Wrap, Lettuce, Mint, Thai Basil, Cucumber, Carrot & Tofu. Hosin sauce



21. **THAI SUMMER ROLL** 🌿🌱 **\$10**

Egg Roll Wrap, Egg, Tofu, Sweet Pork Sausage & Cucumber. Home-Made Sweet Tamarind Sauce



22. **VIETNAMESE SUMMER ROLL** 🌱

Rice paper wrap, vermicelli, lettuce, shrimp, mint & basil. hosin sauce.

**\$11**



23. **PAPAYA SALAD**

🌶️🌿🌱 Som-Tum

Fresh shaved green papaya, poached shrimp, roasted peanuts, cherry tomatoes, long bean, garlic, Thai chili, fish sauce & lime juice

**\$13**



24. **GRILLED BEEF SALAD** 🌶️🌿 **\$14**

Cucumber, Cherry Tomato, Thai Chili, Garlic, Lime Juice, Fish Sauce, Red Onion, Palm Sugar, Mint & Scallion



25. **GRILLED CALAMARI SALAD** 🌶️🌿🌱 **\$12**

Carrot, Red Onion, Cherry Tomato, Mint, Cilantro, Scallion, Lime Juice, Fish Sauce, Palm Sugar & Roasted Cashews



26. **LARB** 🌶️🌿 **\$13**

Herbal, Spicy Salad with Ground Chicken, Scallion, Red Onion, Cilantro, Fresh Mint, Dried Chili & Lime Juice



# STEAMED + GRILLED

*Dishes*



27. **CHICKEN & SHRIMP DUMPLINGS** \$11  
Ground Chicken, Shrimp, Scallion, Sesame Oil & Egg,  
Served with House-made Black Vinegar-sauce



28. **VEGETABLE DUMPLINGS** \$10  
Broccoli, Zucchini, Potato, Mushroom, Corn, & Sesame Oil,  
Served with House-made Black Vinegar-sauce



29. **CHIVE DUMPLINGS** \$11  
Chive vegetable oil, salt, sugar, soy glaze



32. **SATAY**  
Marinated & skewered  
Chicken, Pork or Beef. Served  
with Ajad Salad (Cucumber  
Salad, Shallot, & Cilantro  
In Sweet Vinegar) &  
Sweet Chili Peanut Sauce  
\$12



30. **THAI PULLED PORK BUNS** \$13  
Slow cooked pulled pork in Thai herbs, cucumber, scallion,  
basil and spicy mayo sauce



31. **EDAMAME** \$8  
Young Soybeans in the Pod,  
Smoked Sea Salt



33. **CALAMARI** \$12  
Served with a Spicy Southern-Style Green  
Garlic Chili Sauce



# CURRY

## Dishes

\*Served with White or Brown Rice

### 34. PANANG



(Gaeng Phaenang)

Mild, coconut based, slightly sweeter style of red curry w. flavors of lime leaf and lemongrass.

Choice of beef, chicken, shrimp, pork or tofu & lime leaf

**\$18**



### 35. SALTY FISH PASTE CURRY



(Ti Pla)

Southern Thai style, shrimp, fish paste, pumpkin, sting bean, bamboo shoots, Thai eggplant & cashews

**\$19**



### 36. ROTI & MASSAMAN SAUCE



**\$9**

Appetizer Recommendation - Rice Not Included  
Soft, Round Flatbread with Massaman Curry, Fried Onion & Diced Bell Pepper



### 37. MASSAMAN BEEF



**\$18**

(Gaeng Mussaman Nua) Mild, Coconut Based, Rich, Brown Curry with Flavors of Baking Spice, Onion, Peanuts & Potato with Braised Beef



### 38. BLACK PEPPER CURRY



**\$19**

(Gaeng Cua) Southern Style & Herb Based (No Coconut Milk). Spicy, w. Flavors of Coriander, Turmeric, Black Pepper & Shrimp Paste. Choice of Chicken, Beef, Pork, Pork Belly or Tofu





39. **MASSAMAN CHICKEN OR TOFU** 🌶️🌶️🌶️ **\$18**  
Mild, Coconut Based, Rich, Brown Curry w. Flavors of Baking Spice, Onion, Peanuts & Potato w. Stewed Chicken or Fresh Tofu



40. **RED** (Gaeng Daang) 🌶️🌶️🌶️ **\$18**  
Spicy, Coconut Based w. Vibrant Flavors of Sweet Basil, Thai Chili, Lime Leaf & Lemongrass. Chicken, Sliced Beef, Shrimp or Tofu w. Thai Eggplant, Bamboo Shoots & Thai Basil



41. **GREEN** (Gaeng Keow) 🌶️🌶️🌶️ **\$18**  
Spicy, Coconut Based, Spicy w. Flavors of Green Thai Chili, Coriander, Lemongrass & Galangal. Choice of Chicken, Beef, Pork or Tofu w. Bamboo Shoots, Thai Eggplant, Bell Pepper & Thai Basil



42. **YELLOW CHICKEN** (Gaeng Karee Gai) 🌶️🌶️🌶️ **\$18**  
Mild, Coconut Based w. Turmeric, Cumin, Coriander & Dried Red Chili. Sliced Chicken Breast w. Stewed Chicken, Potato & Onion. Served w. Ajad Salad (Cucumber, Shallot & Cilantro In Sweet Vinegar)



# SAUTEED

## Dishes

*\*Served with White or Brown Rice*



43. **NORA GINGER & PINEAPPLE** **\$18**  
Choice of Meat, Onions, Mushroom, Celery & Bell Pepper



44. **FRESH GARLIC DISH** **\$18**  
Choice of Meat, Garlic Sauce & Steamed Broccoli



45. **BASIL DISH** **\$18**  
Choice of Meat, Onions, Bell Pepper, Garlic & Thai Chili



### 46. **JAPANESE EGGPLANT**

Choice of meat or ground pork, garlic, bell pepper, onion & basil-chili sauce

**\$18**





47. **BROCCOLI**

Choice of meat  
with oyster sauce

**\$18**



48. **CRISPY PORK BELLY** 🌶️  
Accompanied by Chinese Broccoli

**\$19**



49. **KA PRAO MOO-KROB** 🌶️🌶️ **\$19**  
Crispy Pork Belly, Thai Basil, Fresh Thai Chili, Bell Pepper,  
Garlic & Fried Egg



# Nora SPECIALTIES

*\*Served with White or Brown Rice*



## 50. ZUCCHINI PAD THAI

Sautéed Zucchini noodles, lime-tamarind sauce, tofu, bean sprout, shrimp & chicken, egg, scallion & crushed peanut

**\$21**



51. **CHICKEN CASHEW NUT** **\$18**  
Onion, Bell Pepper, Chili Paste, Pineapple and Cashews



52. **GRILLED CHICKEN BREAST** **\$19**  
Sweet & Sour Marinade & Stir-Fried Mixed Vegetables



53. **CRISPY HALF-CHICKEN** **\$19**  
Curried Rice, Egg, Onion, Cashews & Sweet Chili Sauce



54. **PORK CHOP** **\$18**  
Garlic & Thai Pepper Marinade, Sautéed Vegetables & Thai Barbecue Sauce





55. **KHAO  
KHA MOO**

One of the most popular comforting Thai street foods. Slow braised pork stew with sweet and salty flavors served with steamed Chinese broccoli, white rice, boiled egg and pickles

**\$18**



56. **CRISPY PORK BELLY PRIK-KHING**

Stir Fried String Bean, Bell Pepper & Prik-Khing Sauce

**\$20**



57. **TAMARIND DUCK**

Roasted Duck, Sweet & Sour Tamarind Glaze

**\$32**



58. **BASIL HALF-DUCK**

Roasted, chili garlic & basil sauce

**\$32**



59. **DUCK CURRY**

Choice of Red or Green Curry w. Pineapple, Cherry Tomato, Thai Basil & Bell Pepper

**\$32**



60. **MANGO SALMON**

Seared Salmon Filet, Mango Salsa, Cherry Tomato, Cilantro & Cashews

**\$24**



61. **GREEN CURRIED SALMON**

American Broccoli, Bell Pepper & Thai Basil

**\$24**





62. **THAI-STYLE BABY BACK RIBS!!!**  
**HALF RACK \$25 | FULL RACK \$36**  
 Marinated with a house-made rub, slow roasted and fall off the bone tender, finished with our Signature Thai glaze. Served with French fries, steamed broccoli & carrots and Thai dipping sauce



63. **THAI PULLED PORK SANDWICH** **\$18**  
 An American favorite dressed in Thai! Slowly roasted for 8 hours, this tender and juicy pulled pork sandwich seasoned with Thai herbs and spices will melt in your mouth! Chili mayo is spread onto a buttered brioche and the succulent pork is topped with a mango slaw. Served with fries and pickles



64. **MANGO WHOLE FISH** **\$35**  
 Fried Red Snapper, Mango Salsa, Cashews & Cherry Tomato



65. **STEAMED WHOLE FISH** **\$35**  
 Striped Bass, Soy Sauce, Ginger & Scallion or Garlic, Chili & Lime



66. **MANGO SOFT SHELL CRAB** **\$24**  
 Fried Soft Shell Crab, Mango Salsa, Cherry Tomato, Red Onion, Scallion, Mint, Cilantro & Cashew



67. **CURRIED SOFT SHELL CRAB** **\$24**  
 Fried Soft Shell Crab, Coconut Milk, Egg, Curry Powder, Scallion, Celery & Carrot



68. **TAMARIND WHOLE FISH**

Crispy red snapper,  
signature tamarind glaze

**\$35**



# NOODLES

*Dishes*



69. **GREEN CURRY NOODLES** 🌶️ \$18  
Rice Noodles, Bamboo Shoots, Bell Pepper, Basil, Aromatic Green Curry Sauce & Your Choice of Meat or Tofu



70. **PAD SEE-EW** (Black Noodles) \$17  
Sautéed Rice Noodles in a Browned Soy Sauce w. Egg, Chinese Broccoli, Your Choice of Meat or Tofu



71. **PAD KEE-MAO** 🌶️ \$17  
(Drunken Noodles) Broad Rice Noodles, Stir-Fried w. Onion, Bell Pepper, Thai Basil, Chili & Egg, Your Choice of Meat or Tofu



## 72. RAD-NAH

Flat rice noodles, Chinese broccoli, chicken & shrimp & Thai-style yellow bean sauce stirred with egg

**\$18**



## 73. CHIANG MAI BEEF NOODLE SOUP

Tender beef chunks, Chinese broccoli, bean sprouts, slowly simmered in a flavorful & aromatic Thai herb broth

**\$20**



74. **PAD THAI** 🌶️ \$17  
Sautéed Rice Noodles in a Lime/Tamarind Sauce with Egg, Bean Sprouts, Scallion, Crushed Peanuts & Your Choice of Meat or Tofu



75. **KHAO-SOI** \$18  
Rich Yellow Curry, Egg Noodles, Mustard Greens, Red Onion & Lime. Topped with Crispy Egg Noodles & choice of Meat or Tofu



# Fried RICE

## 76. NORA THAI FRIED RICE

Choice of meat,  
egg, tomato, onion & scallion

**\$17**



77. **PINAPPLE FRIED RICE** **\$18**  
Chicken, Shrimp & Calamari, Curry Powder, Pineapple, Egg, Onion, Scallion & Cashews



78. **THAI HERBS FRIED RICE** **\$17**  
Choice of Meat, Egg, Ginger, Basil, Scallion & Chili Paste



79. **CRAB FRIED RICE** **\$21**  
Lump Crab Meat, Egg, Cherry Tomato, Onion & Scallion



80. **SAUSAGE FRIED RICE** **\$18**  
Sweet Pork Sausage, Egg, Carrot, Onion & Scallion



81. **GREEN CURRY FRIED RICE** **\$18**  
Choice of Meat, Spicy Green Curry, Egg, Snow Pea, Onion & Basil




82. **FRIED BROWN RICE** **\$17**  
Tofu & Green Vegetables



# VEGAN

*Dishes*



83. **CURRY PUFF**  **\$11**  
Crispy Pastry Pouch of Curried Potato & Onion. Served with  
Ajad Salad (Cucumber, Shallot & Cilantro In Sweet Vinegar)



84. **PAPAYA SALAD**  **\$12**  
Fresh Shaved Green Papaya, Long Bean, Tomato, Roasted  
Peanut, Chili & Lime Juice



## 85. PANANG TOFU



(Gaeng Phaenang) Mild,  
coconut based, slightly sweeter style  
of red curry w. flavors of lime  
leaf, and lemongrass.

**\$18**



## 86. LARB



Spicy, herbed salad of mint,  
cilantro, red onion, dried chili,  
lime juice & shredded king  
oyster mushroom

**\$13**



87. **MANGO SALAD**  **\$13**  
Shredded Mango, Tofu, shredded king oyster mushroom,  
Cilantro, Red Onion, Roasted Peanut, Chili & Lime Juice



88. **FRIED MOCK-DUCK SALAD**  **\$14**  
Fried Vegetarian Mock-Duck, Cucumber, Tomato, Cilantro, Red  
Onion, Pineapple, Mango, Ginger, Ground Peanut, Chili & Lime Juice





### 89. **RAD NA**

Flat rice noodles, Chinese broccoli, tofu & Thai-style yellow bean sauce

**\$18**



### 90. **TOM KHA** 🌶️🌱

Thai Hot & Sour-Style Soup with Coconut Milk, Lemongrass, Galangal, Lime Juice, Tofu, Mushroom, Onion

**\$9**



### 91. **TOM YUM** 🌶️🌱

Aromatic Broth of Lemongrass, Lime Juice, Chili Paste, Chili Oil, Galangal, Mushroom, Tofu, Cherry Tomato & Onion

**\$9**



### 92. **PAD THAI** 🌱

Sautéed Rice Noodles, Lime-Tamarind Sauce, Tofu, Bean Sprout, Scallion & Crushed Peanut

**\$17**



### 93. **JAPANESE EGGPLANT** 🌱

Sautéed with Tofu, Garlic, Bell Pepper, Chili & Basil

**\$18**



### 94. **GINGER TOFU**

Fresh Tofu Sautéed with Ginger, Mushroom, Onion & Scallion

**\$18**





95. **PAD SEE-EW** (Black Noodles) **\$17**  
Sautéed Rice Noodles in a Browned Soy Sauce, Chinese Broccoli & Tofu



96. **PAD KEE-MAO** (Drunken Noodles) **\$17**  
Broad Rice Noodles, Tofu, Stir-Fried with Onion, Bell Pepper, Thai Basil & Chili



97. **GREEN CURRY**



Choice of vegetarian mock-duck, tofu or mixed vegetables w. Thai eggplant, bamboo shoots, bell pepper & Thai basil

**\$18**



98. **RED CURRY**  **\$18**  
Vegetarian Mock-Duck or Tofu or Mixed Vegetables w. Thai Eggplant, Bamboo Shoots & Thai Basil



99. **SPICY TOFU**  **\$18**  
Sautéed w. Thai Eggplant, Bamboo Shoots, Oyster Mushroom & Basil (Pad-Pedd)



100. **GARDEN DELIGHT** **\$18**  
Sautéed Baby Corn, Broccoli, Napa Cabbage, Carrot, Sesame Oil & Garlic





101. **VEGETABLE FRIED RICE**  
Baby Corn, Broccoli, Napa Cabbage, Carrots & Scallion

**\$17**



102. **PINEAPPLE FRIED RICE**  
Tofu, Cashews, Onion, Cilantro, Scallion & Pineapple

**\$17**



100.  
**GARLIC RICE**  
**\$3**



102.  
**BROWN RICE**  
**\$1.5**



101.  
**WHITE RICE**  
**\$1.5**



104.  
**COCONUT RICE**  
**\$3**



103.  
**STICKY RICE**  
**\$3**

## SIDE Dishes



|   |            |
|---|------------|
| <b>ROTI</b>                                     | <b>\$4</b> |
| <b>MIXED VEGETABLES<br/>OR CHINESE BROCCOLI</b> | <b>\$6</b> |
| <b>RICE NOODLE</b>                              | <b>\$3</b> |
| <b>EGG NOODLE</b>                               | <b>\$3</b> |
| <b>CRISPY PORK BELLY</b>                        | <b>\$7</b> |

*If you have any food allergies, such as peanuts seafood, etc.  
Please inform your server before placing your order.*