

# Beverages

HAPPY HOUR: 4PM-6PM  
\$3 OFF HOUSE DRINKS  
DAILY \$5 GLASS POUR WINE SPECIALS ON A SELECT RED & WHITE WINE  
\$2 OFF ALL DRAFT BEERS

## BOTTLED BEER SELECTIONS

All bottled beer selections

6

Singha  
*Thailand 12oz.*

Tiger  
*Singapore 12oz.*

Sapporo  
*Japan 12oz.*

Bear Republic Hop Rod Rye  
*Healdsburg, CA 12oz.*

Bad Panda Ginger Pale Ale  
*Pacific, WA 12oz.*

Budweiser  
*St. Louis, MO 12oz.*

Pabst Blue Ribbon (*by the Can*)  
*Milwaukee, WI 16oz.*

Corona  
*Mexico 12oz.*

Heineken  
*Netherlands 12oz.*

## WASHINGTON BEERS ON DRAFT

We also have two rotating, local craft beers available. Please ask your server what's on tap.

6

Anacortes Red Ale (4.2% ABV)

Hoppy B\*tch IPA (6.3% ABV)

Manny's Pale Ale (5.4% ABV)

Old Seattle Lager (4.3% ABV)

Annie's Amber (5.2% ABV)

Nightwatch Dark Ale (5.5% ABV)

## CHAMPAGNE & SPARKLING WINES

VALDO PROSECCO BRUT 10 | 38  
*VENETO, ITALY*

GRUET BRUT ROSÉ 12 | 46  
*ALBUQUERQUE, NEW MEXICO*

## WHITE WINES

PINOT GRIGIO: LA FIERA 9 | 34  
*VENETO, ITALY*

SAUVIGNON BLANC: M•A•N FAMILY 'WARRELVIND' 9 | 34  
*STELLENBOSCH, SOUTH AFRICA*

RIESLING: HEINZ EIFEL 'SHINE' 9 | 34  
*PFALZ, GERMANY*

WHITE BLEND: SAVIAH CELLARS 'THE JACK' 9 | 34  
*WALLA WALLA, WASHINGTON*

CHARDONNAY: TORTOISE CREEK 10 | 38  
*LODI, CALIFORNIA*

## RED WINES

MERLOT: OAK GROVE FAMILY RESERVE 9 | 34  
*CENTRAL COAST, CALIFORNIA*

GRENACHE/SYRAH: ALMIRA 'LOS DOS' 9 | 34  
*CAMPO DE BORJA, SPAIN*

CAB/SYRAH: CHARLES & CHARLES 'POST NO. 35' 9 | 34  
*COLUMBIA VALLEY, WASHINGTON*

CABERNET SAUVIGNON: M•A•N FAMILY 'OU KALANT' 9 | 34  
*PAARL, SOUTH AFRICA*

PINOT NOIR: VINUM CELLARS 10 | 38  
*MONTEREY, CALIFORNIA*

## ROSÉ

CAVES DE CERCA 'FAMEGA ROSÉ' 8 | 30  
*VINHO VERDE, PORTUGAL*

## SAKE

HAKUTSURU 8 OZ. CARAFE, SERVED HOT 8

## SOFT DRINKS

Lemonade 4  
Orange Juice  
Apple Juice  
Cranberry Juice

## COFFEE & TEA

Thai Iced Tea 4  
Thai Iced Coffee  
Hot Tea (*Hojicha Green Tea, Chamomile Citrus, Earl Grey, Mint, Ginger Twist, Jasmine*)  
French Pressed Coffee (*regular or decaf*)

## SODA

Coke 3  
Diet Coke  
Sprite  
Barq's Root Beer  
Fanta Orange

# House Cocktails

All of our cocktails are made with the best ingredients available and freshly squeezed juices.

- ALL COCKTAILS \$10 -

## RASPBERRY PURÉE

Vodka, Raspberry Liqueur, Fresh Raspberries, Lemon, Simple Syrup

## SUNDAY CAIPIRINHA

Cachaça, Triple Sec, Lime, Orange Marmalade, Served over Ice

## DARK 'N' STORMY

Black Rum, Lime Juice, Simple Syrup, Ginger Beer, Served with a Lime Wedge

## VELVET FOG

Vodka, Velvet Falernum Liqueur, Lime Juice, Orange Juice, Angostura Bitters

## THE QUEEN

Apple Jack, Benedictine, Blood Orange Liqueur, Lemon Juice, Angostura Bitters

## CAMPARI PASSION

Campari, Orange Juice, Fresh Oranges Muddled with Brown Sugar, Cherry Garnish

## AMERICANO

Campari, Sweet Vermouth, Soda Water, Served over Ice with a Slice of Orange

## PKNY

Aged Rum, Pineapple Juice, Crème de Coconut, Orange Juice, Sprinkle of Nutmeg

## ROLLS ROYCE

Gin, Sweet Vermouth, Dry Vermouth, Benedictine, Cherry Garnish

## BLUEBERRY TEA

Amaretto, Grand Marnier, Earl Grey Tea, Served Warm

## FERNET-APPLE TODDY

Aged Rum, Fernet Branca, Apple Cider, Lemon Juice, Honey, Angostura Bitters, Served Warm

## I-LUA

Jameson Irish Whiskey, Brewed Coffee, Kahlua, Whipped Cream, Served Warm

## RAY GUN

Chartreuse Liqueur, Blue Curaçao, Sparkling Wine, Twist of Orange

## ARIEL

White Rum, Crème de Fraise, Simple Syrup, Sparkling Wine

## FRENCH 77

Elderflower Liqueur, Lemon Juice, Sparkling Wine, Twist of Lemon



## NON-ALCOHOLIC DRINKS

**FRUIT PUNCH** - Pineapple Juice, Lemon, Lime, Orange, Grenadine

6

**MANGO SPRITZER** - Mango, Mint, Lime, Thai Spiced Syrup, & Soda

6

**TORNADO TWIST** - Cranberry Juice, Lemon, Lime, Simple Syrup

6

**T-MANAO** - Thai Iced Tea using no cream, with Fresh Lime Juice

6

**HOUSE-MADE SODAS** - Choice of Flavors: Ginger, Lemon, Lime, Mango, Jasmine, Tamarind

5

## Desserts

1. ASIAN DONUT SERVED WITH VANILLA ICE CREAM

10

3. ICE CREAM

Choice of Coconut, Ginger, Mango, or Vanilla

Per Scoop 3

2. SWEET STICKY RICE WITH MANGO

10

4. FRIED ICE CREAM

10

\* Consuming raw or undercooked items may increase your risk of foodborne illness.

# Appetizers

- |   |    |
|---|----|
| <b>1. SATAY</b>   | 12 |
| <i>Marinated meat in coconut milk and spices. Grilled and served with peanut sauce and cucumber salad. Your choice of chicken, pork or beef.</i>                          |    |
| <b>2. FRIED ROLLS</b>   | 10 |
| <i>Mixed vegetables in a thin wheat wrapper, deep-fried and served with plum sauce.</i>   |    |
| <b>3. FRESH SALAD ROLLS</b>   | 10 |
| <i>Mixed vegetables and rice thread noodles wrapped in steamed rice paper. Served with our homemade sauce.</i>  |    |
| <b>4. TOD MUN (FISH CAKE)</b>   | 10 |
| <i>Fish blended with curry paste and green beans. Served with cucumber salad.</i>   |    |
| <b>5. ANGEL WINGS</b>   | 12 |
| <i>Stuffed chicken wings with mixed vegetables, bean thread noodles and served with plum sauce.</i>   |    |
| <b>6. CALAMARI RINGS</b>  | 10 |
| <i>Golden brown fried calamari served with plum sauce.</i>  |    |
| <b>7. GOLDEN PRAWNS</b>   | 12 |
| <i>Golden brown tempura prawns, onion and broccoli served with plum sauce.</i>  |    |
| <b>8. MIANG KUM *</b>   | 11 |
| <i>Toasted coconut, shallot, ginger, lime, peanut, tiny dried shrimp, chili and a signature sauce. Wrap the items in fresh spinach leaves for an explosion of flavor.</i> |    |

## Soups

- |  |                        |
|--|------------------------|
| <b>9. TOM YUM *</b>  | (regular / half order) |
| <i>Hot and sour soup with lemongrass, chili paste, lime leaves, mushroom and galanga.</i>  |                        |
| Chicken  | 12 / 7                 |
| Prawns   | 14 / 8                 |
| Seafood  | 16 / 9                 |
| <b>10. TOM KHA *</b>   |                        |
| <i>Hot and sour soup with coconut milk, lemongrass, chili paste, lime leaves, mushroom and galanga.</i>                            |                        |
| Chicken  | 12 / 7                 |
| Prawns   | 14 / 8                 |
| Seafood  | 16 / 9                 |
| <b>11. CHANTANEE SPECIAL SOUP</b>  | 12 / 7                 |
| <i>Non-spicy soup with mixed vegetable, calamari, prawns, tofu, ground chicken, bean thread noodles and a touch of garlic oil.</i> |                        |

## Salads

- |   |    |
|---|----|
| <b>12. ROYAL SALAD</b>  | 12 |
| <i>A fresh layered salad topped with stir-fried chicken, rice noodle, red onion, shredded cucumber and carrot. Topped with ground peanut and served with a sweet soy dressing.</i>            |    |
| <b>13. CHANTANEE SALAD</b>  | 10 |
| <i>A Thai feast of cucumber, baby corn, tomato, and carrot. Served on a bed of mixed greens with a peanut sauce dressing.</i>   |    |
| <b>14. BEEF / PORK SALAD *</b>  | 14 |
| <i>Grilled beef or pork slices with lime dressing, rice powder, lemongrass, mint, red onion and cilantro. Served on a bed of lettuce. Cucumber and tomato garnish.</i>                        |    |
| <b>15. CHICKEN SALAD *</b>  | 12 |
| <i>Shredded chicken, with lime dressing, cashew nuts, mint, green and red onion and cilantro. Served on a bed of lettuce, garnished with cucumber and tomato.</i>                             |    |
| <b>16. PRAWN / CALAMARI SALAD *</b>   | 16 |
| <i>Grilled prawns or calamari mixed with lime dressing, chili paste, lemongrass, mint, green and red onion, and cilantro. Served on a bed of lettuce. Garnished with tomato and cucumber.</i> |    |
| <b>17. LARB – CHEF'S FAVORITE *</b>   | 14 |
| <i>Your choice of ground chicken, pork, or beef with lime dressing, rice powder, green and red onion, mint and cilantro. Tomato and cucumber garnish.</i>                                     |    |
| <b>18. SOM TAM (PAPAYA SALAD) *</b>   | 12 |
| <i>Sliced raw green papaya mixed with lime juice, fish sauce, cherry tomatoes, green beans and served with a wedge of cabbage.</i>  |    |



## Entrees

- |   |          |
|---|----------|
| <b>19. SIZZLING BEEF / CHICKEN / PRAWNS</b>   | 16/14/18 |
| <i>Your choice of meat stir-fried with sun-dried orange skins, snow peas, carrot, and topped with sesame seeds. Served on a bed of cabbage and presented on a sizzling platter.</i>     |          |
| <b>20. OYSTER BEEF, PORK / CHICKEN / PRAWNS</b>   | 16/13/18 |
| <i>Stir-fried in a light oyster sauce with onion, carrot, mushroom, and bell pepper.</i>  |          |
| <b>21. CASHEW CHICKEN / PRAWNS *</b>  | 13/18    |
| <i>Stir-fried choice of meat with cashew nut, bell pepper, onion, carrot, celery and homemade chili paste.</i>  |          |
| <b>22. PRINCESS FAVORITE CHICKEN / PRAWNS</b>   | 13/18    |
| <i>Stir-fried chicken with broccoli, carrot, and cashew nuts with a yellow curry sauce.</i>   |          |
| <b>23. HEAVENLY BEEF</b>  | 16       |
| <i>Tender beef marinated with a light soy sauce, stir-fried with coriander powder, and topped with sesame seeds. Served on a bed of cabbage and presented on a sizzling platter.</i>    |          |
| <b>24. GOLDEN DUCK</b>  | 19       |
| <i>Smoked young duckling marinated in garlic, cilantro root, cinnamon and a bean sauce. Served on a bed of spinach and presented on a sizzling platter.</i>                             |          |
| <b>25. THAI BBQ CHICKEN</b>   | 16       |
| <i>A half chicken marinated in homemade sauce and grilled. Served with spicy sauce.</i>   |          |
| <b>26. PHAD WOON SEN TOFU, PORK, CHICKEN / PRAWNS</b>   | 13/17    |
| <i>Stir-fried bean thread noodles with choice of meat, snow peas, carrot, onion, cabbage and a light soy sauce.</i>   |          |
| <b>27. LEMON GRASS CHICKEN, PORK / PRAWNS</b>   | 13/17    |
| <i>Marinated choice of meat stir-fried in lemon grass sauce, bell pepper, onion and sweet basil.</i>  |          |
| <b>28. PHAD BAI GRAPRAU</b>   | 13       |
| <i>Stir-fried onion, mushroom, green bean, carrot and sweet basil. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.</i>   |          |
| <b>29. PHAD KHING</b>   | 13       |
| <i>Stir-fried fresh ginger with onion, mushroom, carrot, baby corn, and bell pepper. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.</i>                       |          |
| <b>30. PHAD PRIK KHING *</b>  | 13       |
| <i>Stir-fried green bean with curry paste and peanut sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.</i>  |          |
| <b>31. GARLIC LOVER'S DELIGHT</b>   | 13       |
| <i>Stir-fried your choice of chicken, pork, or beef, in our specialty garlic sauce. Served on a bed of shredded carrot. Substitute prawns for \$4.00 more.</i>                          |          |
| <b>32. SWIMMING RAMA *</b>  | 13       |
| <i>Stir-fried your choice of chicken, pork, or beef. Served on a bed of spinach, topped with peanut sauce. Substitute prawns for \$4.00 more.</i>                                       |          |
| <b>33. SPICY EGGPLANT *</b>   | 13       |
| <i>Stir-fried eggplant and sweet basil in our homemade chili paste. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.</i>  |          |
| <b>34. PHAD KHA NA</b>  | 13       |
| <i>Stir-fried broccoli with oyster sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.</i>  |          |
| <b>35. PHAD PHUG</b>  | 13       |
| <i>Stir-fried mixed vegetables with oyster sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.</i>  |          |
| <b>36. SWEET &amp; SOUR</b>   | 13       |
| <i>Stir-fried cucumber, tomato, onion, pineapple, celery and bell pepper in a sweet and sour sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.</i>        |          |
| <b>37. PHAD PHED GANG DEANG *</b>   | 13       |
| <i>Stir-fried green bean, onion, mushroom, bamboo shoot, bell pepper and sweet basil in a red curry paste. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.</i> |          |

\*Mild \*\*Medium \*\*\*Hot \*\*\*\*Very Hot \*\*\*\*\*Extra Hot

## Curry

38. **CHICKEN CURRY \*** 14  
Spicy red curry with coconut milk, chicken, bamboo shoot, and sweet basil. Substitute prawns for \$4.00 more.
39. **THAI ROYAL CURRY \*** 14  
Mild yellow curry with chicken, coconut milk, onion, carrot and potato. Substitute prawns for \$4.00 more.
40. **PANANG CURRY \*** 14  
Spicy red curry with coconut milk and sweet basil. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
41. **EMERALD CURRY \*** 14  
Spicy green curry with coconut milk, eggplant, zucchini, green peas and sweet basil. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
42. **FISH CURRY \*** 18  
Filet of salmon with spicy red curry and coconut milk then topped with crispy basil.
43. **PRAWNS PINEAPPLE CURRY \*** 18  
Prawns in a tangy blend of pineapple, coconut milk and our spicy red curry sauce.
44. **MASSAMUN BEEF CURRY \*** 16  
Beef with red curry with coconut milk, potato, peanuts, and onion.
45. **DUCK CURRY** 19  
Spicy red curry with duck meat, coconut milk, lychee, pineapple, cherry tomatoes, and sweet basil.

## Seafood

46. **GINGER AT SEA** 18  
Stir-fried prawns, scallops and calamari with fresh ginger, onion, carrot, mushroom and baby corn.
47. **PRAWNS PHAD PHED \*** 18  
Stir-fried prawns with bamboo shoots, mushroom, onion, bell pepper, green beans, carrots and sweet basil in a red curry sauce.
48. **GARLIC PRAWNS** 18  
Stir-fried prawns with the house specialty garlic sauce served on a bed of steamed broccoli.
49. **SCALLOP PRIK PAO \*** 18  
Stir-fried scallops with onion, carrot, bamboo shoots, green beans, mushroom, sweet basil, and our homemade chili paste.
50. **GARLIC CALAMARI** 18  
Stir-fried calamari with the house specialty garlic sauce served on a bed of shredded carrot.
51. **PHAD PHED CALAMARI \*** 18  
Stir-fried calamari with bamboo shoots, carrot, green bean, bell pepper, mushroom, onion, sweet basil and our homemade spicy chili paste.
52. **CHEF'S SPECIAL SEAFOOD \*** 18  
Stir-fried combination of seafood with onion, carrot, baby corn, bell pepper, sweet basil and a homemade chili paste.
53. **TAMARIND AT SEA** 18  
Stir-fried prawns, scallops, and calamari with snow pea, water chestnut, onion, shitake mushrooms and bell pepper in a sweet and sour tamarind sauce.
54. **SWEET & SOUR PRAWNS** 18  
Stir-fried prawns with onion, cucumber, carrot, celery, pineapple, tomatoes and a sweet and sour sauce.
55. **SPICY EGGPLANT WITH PRAWNS** 18  
Stir-fried prawns with fresh eggplant, sweet basil and a homemade chili paste.
56. **PLA SAM ROD** 18  
Whole rainbow trout pan-fried to perfection, then topped with ginger-tamarind sauce and assorted vegetables.
57. **PLA RAD PRIK \*** 18  
Whole rainbow trout pan-fried to perfection, then topped with stir fried mushroom and sweet basil in a spicy chili sauce.
58. **GARLIC FISH** 18  
Whole rainbow trout, fried to perfection, topped with our special garlic sauce.

## Noodles

59. **PHAD THAI** 14  
Stir-fried rice noodles with fresh bean sprout, egg, ground peanut, and green onion. Your choice of chicken, pork or beef.
60. **PHAD THAI WITH PRAWNS** 17  
Stir-fried rice noodles with prawns, fresh bean sprouts, egg, ground peanut, and green onion.
61. **CHANTANEE NOODLE** 14  
Stir-fried rice noodles with ground peanut, egg, fresh bean sprouts, green onion, and a tamarind sauce. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
62. **PHAD SEE IEW** 14  
Stir-fried wide rice noodles with broccoli, egg and sweet soy sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
63. **RAD NAH** 14  
Pan-fried wide rice noodles topped with stir-fried broccoli and a yellow bean sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
64. **PHAD KHI MAO** 14  
Stir-fried wide rice noodles with egg, broccoli, bamboo shoot, onion, carrot, tomato, and sweet basil. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
65. **BAH MEE GAI** 13  
Stir-fried egg noodles with chicken, mixed vegetables and egg.
66. **NOODLE SOUP** 13  
Choice of thin or wide rice noodles in clear hot and sour broth. Topped with fresh bean sprouts. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.

## Rice

67. **FRIED RICE (WHITE OR BROWN)** 13  
Stir-fried rice with onion, tomato, green peas, carrot, and egg. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
68. **PINEAPPLE FRIED RICE (WHITE OR BROWN)** 13  
Stir-fried rice with pineapple, onion, tomatoes, green peas, carrot and egg. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
69. **YELLOW CURRY FRIED RICE (WHITE OR BROWN)** 13  
Stir-fried rice with a touch of yellow curry, pineapple, onion, tomato, carrot, raisins and egg. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
70. **CHILI PEPPER FRIED RICE (WHITE OR BROWN)** 13  
Stir-fried rice with broccoli, bell pepper, and egg. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
71. **CHANTANEE SPECIAL FRIED RICE (WHITE OR BROWN)** 18  
Stir-fried rice with mixed vegetables and a combination of prawns, calamari, chicken, pork, beef and egg.
72. **GRAPRAU FRIED RICE (WHITE OR BROWN)** 13  
Fried rice with onion, egg, carrot, mushroom and sweet basil. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
73. **GARLIC FRIED RICE (WHITE OR BROWN)** 13  
Stir-fried rice and egg with your choice of chicken, pork or beef, in a special garlic sauce. Substitute prawns for \$4.00 more.

## Classic Favorites

- S1. **SIZZLING SEAFOOD BASKET** 18  
Stir-fried salmon, clams, mussels, scallops, prawns and calamari with bean thread noodles, mixed vegetables, fresh ginger and sweet basil.
- S2. **SIZZLING GOLDEN CHICKEN** 18  
Barbecued chicken breast topped with mild yellow curry sauce.
- S3. **CRISPY GARLIC CHICKEN (KING'S FAVORITE)** 17  
Stir-fried crispy chicken in a rich garlic sauce and served on a bed of crispy basil. Substitute prawns for \$3.00 more.
- S4. **PRAWNS PRIK PAO** 18  
Stir-fried prawns and green beans with sweet basil in homemade chili paste.
- S5. **CRISPY CASHEW NUT CHICKEN / PRAWNS** 17/18  
Stir-fried crispy chicken or prawns with onion, bell pepper, cashew nuts and our homemade chili sauce.
- S6. **SIZZLING PANANG DUCK** 19  
Half duck breast marinated with lemongrass, ginger and soy sauce. Fried and topped with a spicy red curry sauce.
- S7. **PHAD PHED GAI** 13  
Stir-fried ground chicken with green bean and sweet basil in a red curry paste.
- S8. **SIZZLING SWEET & SOUR DUCK** 19  
Half duck breast marinated with lemon grass, ginger and soy sauce. Fried and topped with a blend of tamarind, pineapple, and soy sauces.



# -Vegetarian Menu -

*Add Tofu to any dish for an additional \$2 - Add Chicken, Pork, or Beef for an additional \$3 - Add any type of Seafood or Seafood Medley for an additional \$6*

## Appetizers

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|---|----|
| <b>1. SATAY (TOFU OR VEGETABLES)</b><br><i>Grilled tofu or vegetables (zucchini, eggplant, bell pepper, and mushroom) served with peanut sauce and a cucumber salad.</i>        | 10 |
| <b>2. FRIED ROLLS</b><br><i>Mixed vegetables and bean thread noodles wrapped in thin wheat paper. Deep fried and served with a plum sauce.</i>                                  | 10 |
| <b>3. FRESH SALAD ROLLS</b><br><i>Mixed vegetables and rice thread noodles wrapped in steamed rice paper and served with our homemade sauce.</i>                                | 10 |
| <b>4. FRIED TOFU</b><br><i>Deep fried tofu served with a plum sauce and ground peanut.</i>  | 10 |
| <b>5. MIANG KUM *</b><br><i>Toasted coconut, shallot, ginger, lime, peanut, chili and a signature sauce. Wrap the items in fresh spinach leaves for an explosion of flavor.</i> | 11 |

## Soups

- |   |      |
|---|------|
| <b>6. TOM YUM TOFU*</b><br><i>Hot and sour soup with lemon grass, chili paste, lime leaves, soft tofu, mushroom, and galanga.</i>               | 12/8 |
| <b>6a. TOM YUM VEGETABLE *</b><br><i>Hot and sour soup with mixed vegetables, lemon grass, chili paste, lime leaves, mushroom, and galanga.</i> | 12/8 |
| <b>7. TOM KHA *</b><br><i>Hot and sour soup with coconut milk, lemon grass, chili paste, lime leaves, soft tofu, mushroom, and galanga.</i>     | 12/8 |
| <b>8. CHANTANEE SPECIAL SOUP</b><br><i>Non-spicy soup with mixed vegetables, tofu, bean thread noodles, and a touch of garlic oil.</i>          | 12/8 |

## Salads

- |   |    |
|---|----|
| <b>9. GINGER SALAD</b><br><i>Crisp mixed greens, carrot, tomato, and red cabbage. Served with a spicy ginger dressing.</i>  | 10 |
| <b>10. CHANTANEE SALAD</b><br><i>A Thai feast of cucumber, baby corn, tomato and carrot. Served on a bed of mixed greens with a peanut sauce dressing.</i>                        | 10 |
| <b>11. ROYAL SALAD</b><br><i>A fresh layered salad with rice noodle, red onion, shredded cucumber and carrot. Topped with ground peanut and served with an oriental dressing.</i> | 12 |

## Entrees

- |   |    |
|---|----|
| <b>12. VEGETABLE CURRY *</b><br><i>Mixed vegetable with spicy red curry and coconut milk.</i>   | 12 |
| <b>13. SPICY EGGPLANT *</b><br><i>Stir-fried fresh eggplant with our homemade chili paste and sweet basil.</i>  | 12 |
| <b>14. GARLIC SNOW PEAS</b><br><i>Stir-fried snow peas and bell pepper in a specialty garlic sauce.</i>   | 12 |
| <b>15. GARLIC VEGETABLE</b><br><i>Stir-fried broccoli, carrot, snow peas, baby corn, bell pepper, and zucchini with a specialty garlic sauce.</i>           | 12 |
| <b>16. GINGER VEGETABLE</b><br><i>Stir-fried broccoli, onion, carrot, bell pepper, mushroom, and baby corn with fresh ginger.</i>                           | 12 |
| <b>17. VEGETARIAN RAMA *</b><br><i>Stir-fried mixed vegetables topped with peanut sauce.</i>  | 12 |
| <b>18. SWEET &amp; SOUR</b><br><i>Stir-fried onion, bell pepper, broccoli, carrot, tomato, pineapple, celery, and cucumber with a sweet and sour sauce.</i> | 12 |
| <b>19. VEGETARIAN CASHEW NUTS *</b><br><i>Stir-fried broccoli, carrot, bell pepper, celery and cashew nuts in our homemade chili paste.</i>                 | 12 |
| <b>20. PHAD BAI GRAPRAU</b><br><i>Stir-fried broccoli, onion, carrot, mushroom, bell pepper, green bean, bamboo shoot, and fresh sweet basil.</i>           | 12 |
| <b>21. GREEN BEAN PRIK PAO *</b><br><i>Stir-fried green bean, bell pepper, sweet basil in a homemade chili paste.</i>                                       | 12 |

## Noodles

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|---|----|
| <b>22. PHAD THAI</b><br><i>Stir-fried rice noodles with mixed vegetables, fresh bean sprout, egg, ground peanut, and green onion.</i>             | 12 |
| <b>23. CHANTANEE NOODLE</b><br><i>Stir-fried rice noodles with mixed vegetables, egg, ground peanut, fresh bean sprouts and a tamarind sauce.</i> | 12 |
| <b>24. PHAD KHI MAO *</b><br><i>Stir-fried wide rice noodles with egg, broccoli, bamboo shoot, onion, carrot, tomato, and sweet basil.</i>        | 12 |
| <b>25. BAH MEE VEGETABLES</b><br><i>Stir-fried egg noodles with mixed vegetables and egg.</i>   | 12 |

## Rice

- |  |    |
|--|----|
| <b>26. PINEAPPLE FRIED RICE</b><br><i>Fried rice with egg, pineapple, onion, carrot and tomato.</i>                                | 12 |
| <b>27. CHILI PEPPER FRIED RICE</b><br><i>Fried rice with egg, broccoli and bell pepper.</i>  | 12 |
| <b>28. YELLOW CURRY FRIED RICE</b><br><i>Fried rice with egg, yellow curry powder, onion, carrot, pineapple and raisins.</i>       | 12 |
| <b>29. FRIED RICE WITH MIXED VEGETABLE</b><br><i>Fried rice with egg, cabbage, broccoli, carrot, onion, green peas and tomato.</i> | 12 |

## Signature Classics

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| <b>VS1. SIZZLING TOFU BASKET</b><br><i>Stir-fried soft tofu with bean thread noodles, mixed vegetables, fresh ginger and sweet basil.</i>   | 16 |
| <b>VS2. SPICY TOFU</b><br><i>Stir-fried chopped mushroom and eggplant with a red curry paste, sweet basil, coconut milk served on a bed of steamed tofu.</i>  | 14 |
| <b>VS3. TOFU DELIGHT</b><br><i>Stir-fried soft tofu with snow pea, water chestnut, onion, shiitake mushrooms and bell pepper in a sweet and sour tamarind sauce.</i>  | 14 |
| <b>VS4. PRINCESS FAVORITE</b><br><i>Deep-fried tofu, stir-fried with broccoli, carrot, cashews, bell pepper, and a yellow curry sauce.</i>  | 14 |
| <b>VS5. SIZZLING VEGETABLE</b><br><i>Stir-fried mixed vegetables, soft tofu, with sun-dried orange skins, snow peas, and carrot and topped with sesame seeds. Served on a bed of cabbage and presented on a sizzling platter.</i> | 14 |
| <b>VS6. PANANG CURRY *</b><br><i>Spicy red curry with coconut milk, mixed vegetables and sweet basil.</i>   | 14 |
| <b>VS7. VEGETABLE GREEN CURRY *</b><br><i>Spicy green curry with coconut milk, soft tofu, eggplant, zucchini, green peas and sweet basil.</i>   | 14 |
| <b>VS8. VEGETABLE YELLOW CURRY *</b><br><i>Mild yellow curry with potatoes, onion, carrot and fried tofu.</i>   | 14 |
| <b>VS9. LEMON GRASS VEGETABLE</b><br><i>Stir-fried mushroom, broccoli, carrot, snow peas and cabbage in a lemongrass sauce.</i>   | 14 |
| <b>VS10. PHAD SEE IEW</b><br><i>Stir-fried wide rice noodle with fried tofu, broccoli, egg and soy sauce.</i>   | 14 |
| <b>VS11. CRISPY GARLIC TOFU</b><br><i>Deep-fried tofu, stir-fried with garlic, mushroom, and onion served on a bed of crispy basil.</i>   | 14 |

