

## STARTERS

### CHICKEN SATAY (GF) \$12

Grilled chicken breast marinated with yellow curry powder, coconut milk. Served with homemade peanut sauce and cucumber salad.

### SHRIMP TEMPURA \$11

Deep-fried battered shrimp until golden brown serve with sweet chili sauce.

### CRAB WONTON \$10

Wonton wrap stuffed with crab meat, onion, celery, carrot and cream cheese. Served with sweet chili sauce.

### MONEY BAG \$12

Marinated ground pork, shrimp, shitake mushroom, water chestnut, garlic and cilantro wrapped in egg roll shell and deep fried until golden brown. Served with sweet chili sauce.

### FIRECRACKER CALAMARI \$13

Deep-fried battered calamari until golden brown. Seasoned with chili lime powder. Served with homemade spicy mayo.

### CHICKEN LETTUCE WRAP \$14

Ground chicken, water chestnut green onion, shitake mushroom, garlic seasoning with homemade soy sauce. Served with fresh iceberg lettuce and lime mint dressing.

### WING-A-HOLIC \$12

Deep-fried chicken wings lightly battered and seasoned with Thai herbs.

### COCONUT PRAWNS \$12

Homemade prawns battered with coconut flakes and flour then deep-fried until golden brown. Served with sweet chili sauce.

### SIAM EGGROLL \$10

Egg roll shell wrap with ground pork, cabbage, shitake mushroom, carrot and bean thread noodles deep-fried until crispy. Served with homemade plum sauce.

### DEEP-FRIED ENOKE MUSHROOM \$14

Served with sweet chili sauce with lime juice, mint, red onions, cherry tomatoes, and ground pork.

### POT STICKERS \$10

Steamed pork and vegetable dumplings served with homemade ginger sesame dressing on a crispy rice noodle bedding.

### FRIED TOFU (V) \$10

Deep-fried firm tofu. Served with sweet chili sauce and peanut sauce.

## SOUP & SALAD

### TOM YUM (GF) \$15

Choice of chicken, tofu, or prawns with mushroom, tomato, red onion, galangal, lime juice and cilantro in hot and sour lemon grass coconut broth.

### TOM KHA (GF) \$15

Choice of chicken, tofu, or prawns with mushroom, tomato, red onion, galangal, lime juice and cilantro in hot and sour lemongrass coconut broth.

### TILAPIA CREAMY TOM YUM (GF) \$17

Tilapia with mushroom, tomato, red onion, galangal, lime juice and cilantro in hot and sour lemon grass coconut broth.

### WONTON SOUP \$15

Steamed ground pork and shrimp dumpling in clear broth with bok choy and BBQ pork. Topped with fried garlic, green onion, and cilantro.

\* Please additional \$3 for Prawns

### LARB (GF) \$15

Ground chicken or pork, red onion, green onion, mint and cilantro mixed with ground roasted rice in lime juice dressing. Served with iceberg lettuce.

### WATERFALL SALAD (GF) \$17

8 oz Grilled Flat Iron steak sliced and tossed with red onion, green onion, tomato, cucumber, mint and cilantro in lime juice dressing. Served with fresh cabbage.

### CRISPY RICE SALAD \$15

Deep fried crispy rice ball, ground pork, red onion, mint, green onion, cilantro. Seasoning with lime juice dressing topped with peanut serve with fresh lettuce.

### MANGO FISH SALAD \$17

Crispy tilapia fillet topped with green mango, ginger, red onion, mint, green onion and cashew nut. Seasoned with lime juice dressing.

### PAPAYA SALAD (GF) \$12

Green papaya with peanuts, fish sauce, sugar, dried shrimp, garlic, long beans, tomatoes and fresh Thai chili.

## FRIED RICE

### YES SIAM FRIED RICE \$15

Stir-fried jasmine rice with ground pork, red onion, egg, mint, and roasted rice seasoned with lime juice dressing. Served with cucumber and long green beans. Topped with larb pork salad.

### PINEAPPLE CURRY FRIED RICE (V) \$15

Stir-fried jasmine rice with Yellow curry powder, cashew, egg, carrot, onion, tomato, pineapple, and Chinese broccoli served with cucumber. Topped with green onion and cilantro. Choice of choice chicken, beef, prawns, or tofu.

### BASIL FRIED RICE (V) \$15

Stir-fried jasmine rice with egg, fresh minced garlic, fresh minced chili, sweet basil, white onion, bell pepper, green beans, and mushroom. Choice of choice chicken, beef, prawns, or tofu.

### BAKED CHICKEN CURRY FRIED RICE \$18

Stir-fried jasmine rice, cashews, yellow curry powder, and cumin powder with baked chicken thigh. Topped with crispy red onion. Served with sweet chili sauce and cucumber.

### CRAB FRIED RICE \$18

Stir Fried jasmine rice with crab meat, green onions, black pepper and egg. Served with a side of spicy lime dressing.

### THAI FRIED RICE (V) \$15

Stir-fried jasmine rice with egg, carrot, onion, tomato, and Chinese broccoli served with cucumber. Topped with green onion and cilantro. Choice of choice chicken, beef, prawns, or tofu.

### ANDAMAN FRIED RICE \$18

Stir-fried Jasmine rice with egg, bell pepper, bamboo, sweet basil, shrimp, scallops, mussels, and calamari in a green curry coconut milk paste. Served with cucumber.

\* Please additional \$3 for Prawns

## SIDES

Jasmine Rice	\$2
Brown Rice	\$3
Sticky Rice	\$3
Garlic Fried Rice	\$5
Peanut Sauce	\$3
Steamed Mixed Vegetables	\$5
Steamed Wide or Thin Rice Noodles	\$4

\*Gratuity will be added for a party of 6 or more

# ENTREES

Served with Jasmine or Brown Rice

- HOLY HOT BASIL (V) \$16**  
Authentic Thai stir-fry with ground chicken or ground pork, minced garlic, minced fresh chili, green bean, bell pepper and mushroom in basil sauce. Topped with fried egg.
- GAI GRA TIAM \$16**  
Boneless sliced chicken thigh with fresh minced garlic and ground black pepper with homemade stir fried sauce. Served with fresh cucumber. Topped with fried egg.
- PRIK KHING PORK BELLY (S) \$18**  
Homemade crispy pork belly, mince fresh garlic, mince fresh Thai chili. Green beans, white onions, and bell peppers stir-fried with homemade sauce.
- CASHEW NUT \$16**  
Sliced chicken breast or tofu stir fried with cashew nut, onion, carrot and bell pepper, water chestnut with chili paste sauce.
- CRISPY GARLIC CHICKEN \$16**  
Stir fried crispy chicken with garlic in sweet chili paste topped with fried bell pepper and crispy basil.
- YUM YUM CRISPY CHICKEN \$16**  
Crispy chicken red onion, green onion, mint and cilantro mixed with ground roasted rice in lime juice dressing.
- CRISPY PORK BELLY OVER RICE \$16**  
Battered crispy pork belly. Deep fried until golden brown. Served over rice and topped with fried egg.

- THAI SOUTHERN FRIED CHICKEN \$18**  
Southern Thai fried half chicken. topped with fried garlic and crispy red onion. Served with sticky rice
- YES SIAM RIBS \$18**  
Grilled pork back ribs seasoned with rich flavor homemade sauce. Served with sticky rice
- GARLIC GREEN BEAN (V) \$16**  
Stir-fried green beans with fresh garlic, pickled napa, and pickled garlic. Topped with delicious minced pork.
- SPICY EGGPLANT \$16**  
Choice of chicken, beef, or tofu stir-fried with Chinese eggplant, yellow onion, sweet basil, bell peppers, zucchini, carrot, and sweet chili sauce.
- CHINESE BROCCOLI CRISPY PORK BELLY \$18**  
Wok fried Chinese broccoli, fresh garlic, and crispy pork belly in a homemade brown sauce. Topped with fried egg.
- SWIMING RAMA (GF) (V) \$16**  
Served on a bed of lightly cooked spinach with sesame oil and choice of chicken, beef or tofu. Topped with delicious homemade peanut sauce. Sub wide noodle +\$2.00
- TAMARIND PRAWN \$18**  
Lightly battered prawns seasoned with fried onion and delicious sweet and sour homemade tamarind sauce. Served on a bed of steamed veggies.

# NOODLES

- PHAD THAI (GF) (V) \$15**  
Well known noodle dish. Rice noodle stir fried with egg, fresh bean sprout, green onion, ground peanut and your choice chicken, beef, prawns, or tofu.
- PHAD SEE YOU (V) \$15**  
Stir-fried wide rice noodles with eggs carrots and broccoli in a sweet black soy sauce and your choice of choice chicken, beef, prawns, or tofu.
- KEE MAO (DUI) (V) \$15**  
Wide rice noodle stir fry with homemade brown sauce, egg, bell pepper, yellow onion, green beans, mushroom, basil, minced garlic and your choice of chicken, beef, prawns, or tofu.
- YES SIAM NOODLE (V) \$16**  
Steamed wide rice noodle with fried tofu, ground chicken, shiitake mushroom, shred carrot, dry shrimp, bean sprout and green onion. Served with homemade sweet black soy sauce. Topped with crispy garlic.
- CHICKEN GREEN CURRY SPAGHETTI \$18**  
Famous Thai green curry dish with European influence simmered with spaghetti, bell peppers, zucchini, eggplant, and basil. Topped with grilled chicken.
- GARLIC NOODLE \$15**  
Udon noodle stir-fried with home made brown sauce, chopped green onions, seaweed sesame flakes, fresh garlic, and egg topped with cilantro and fried garlic.

- PHAD WOON SEN (V) \$15**  
Vermicelli glass noodle, stir fried with onions, mushroom, zucchini, cabbage, celery, tomatoes, bean sprouts and your choice chicken, beef, prawns, or tofu.
- LONG LIFE NOODLE \$15**  
Yakisoba noodle stir fried with egg, ground peanut, carrot, bean sprouts, zucchini, cabbage, mushroom, minced garlic with homemade brown sauce and your choice chicken, beef, prawns, or tofu.
- KHAO SOI \$16**  
Egg noodles and chicken thigh simmered in curry soup. Topped with crispy egg noodles, then served with pickled napa, red onions, lime and fried chili oil.
- PINKY CURRY NOODLE (GF) \$16**  
Stir-fried rice vermicelli noodles, and bean sprouts served with a peanut, and egg creamy coconut red curry simmers minced pork.
- TOM YUM NOODLE SOUP \$16**  
Ground peanuts, ground pork, sweet chili sauce, lime juice giving it a sweet and sour quality broth. With steamed egg noodles, bean sprouts, and green onion. Topped with bbq pork and fried wonton.

\* Please additional \$3 for Prawns

# CURRY

Served with Jasmine or Brown Rice

- BEEF AVOCADO GREEN CURRY (GF) \$16**  
Slice beef, bamboo shoot, bell pepper, avocado, Chinese eggplant and basil cooked with green curry paste in coconut milk.
- PANANG CURRY (GF) \$16**  
Choice of chicken, beef, prawns, or tofu, bell pepper, and deep fried basil cooked with panang curry paste in coconut milk.
- SALMON PANANG CURRY (GF) \$18**  
Grilled salmon, bell pepper, and deep fried basil cooked with panang curry paste in coconut milk.
- YELLOW CURRY (GF) \$16**  
Choice of chicken, beef, prawns, or tofu, in yellow curry paste cooked in coconut milk, diced carrot, green peas, yellow onion, and potatoes. Topped with crispy onion

- DUCK CURRY \$18**  
BBQ duck meat with pineapple, cherry tomatoes, green bean, and sweet basil in red curry coconut milk sauce.
- SIRLOIN BEEF MASSAMAN CURRY (GF) \$18**  
Slow cooked top sirloin steak in homemade Massaman curry with peanuts, potato, and yellow onion.
- PINEAPPLE CURRY (GF) \$16**  
Choice of chicken, beef, prawns, or tofu with chopped fresh pineapple, bell pepper, and Thai basil cooked in homemade red curry sauce.

# BEVERAGES

- Thai Iced Tea or Coffee \$4
- Coke, Diet Coke, Sprite \$3
- Herb Tea \$4

