



## ❖ STARTERS ❖

- WAKAME-SEAWEED SALAD (V)**  
Seasoned Sesame Seaweed Salad.
- CHUKA IKA SANSAI (SQUID SALAD) (SF)**  
Sliced squid marinated in ginger, vinegar, and sesame.
- SHRIMP TEMPURA APPETIZER (SF)**  
Crispy, Japanese-style tempura shrimp with tempura sauce.
- EDAMAME (V)**  
Boiled Edamame soybeans in their pod, tossed with salt.
- GYOZA (V)**  
The pan-seared vegetable and edamame dumplings with soy vinaigrette dipping.
- SPRING ROLLS (V)**  
The fried vegetarian rolls are made with glass noodles, carrots, taro, and cabbage, perfectly complemented by the sweet and sour sauce.
- CRISPY TOFU (V, N)**  
Crispy firm tofu with ground peanuts and sweet and sour sauce.
- ROTI KEOW WAN (SPICY, V)**  
Single Roti buttery flatbread with green curry sauce.
- THAI DUMPLINGS (SF)**  
The homemade ground shrimp wrapped in wonton skin is steamed to perfection and served with a delightful soy vinaigrette dipping sauce.
- SUMMER ROLLS (SF, N)**  
The non-fried rolls are filled with shrimp, imitation crab meat, green leaf lettuce, rice noodles, bean sprouts, and fresh basil leaves. They are served with a flavorful peanut butter sauce and ground peanuts.
- THAI BASIL WRAP (MEDIUM SPICY, SF)**  
Ground chicken, fresh basil leaves, string beans, red bell peppers, long hot peppers, jumbo white onions, and Bibb lettuce.
- THAI WINGS (MEDIUM SPICY, GF)**  
Fried chicken wings mixed with sweet chili sauce.
- SATAY (GF, N)**  
The white meat chicken is marinated using an authentic recipe and brushed with coconut cream. It is served with a peanut dipping sauce and "Ajaad" Thai cucumber relish.
- MAYA BAY CALAMARI (MEDIUM SPICY, SF)**  
Calamari marinated with ground black peppers, fried light, and crispy with sweet and spicy chili sauce.

## ❖ THAI SALAD ❖

- NAM-SOD (MEDIUM SPICY, GF, SF)**  
The minced chicken dish is prepared by tossing it with a blend of ginger, scallions, shallots, cilantro, fish sauce, and lime juice. It is served with cabbage and garnished with roasted peanuts.
- LARB (MEDIUM SPICY, GF, SF)**  
The minced chicken is marinated in a flavorful combination of mint, culantro, red onions, scallions, dried chili, roasted rice powder, fish sauce, and lime juice. It is then served with fresh cabbage.
- NAM-TOK (MEDIUM SPICY, GF, SF, R)**  
The flame-grilled beef is marinated in a flavorful blend of mint, culantro, red onions, scallions, dried chili, roasted rice powder, fish sauce, and lime juice. It is complemented by the crispness of the cabbage.
- THAI PAPAYA SALAD (MEDIUM SPICY, GF, SF, N)**  
The freshly mixed salad consists of green papaya, string beans, carrots, cherry tomatoes, lime juice, and fish sauce, all topped with ground peanuts. It is served with cabbage.

## ❖ SOUP ❖

- MISO SOUP (V)**  
Japanese miso soup, tofu, and scallions.
- CHICKEN, MIXED VEGGIES, OR TOFU 6 (CUP) / 25 (HOT POT)  
SHRIMP 7 (CUP) / 29 (HOT POT)**
- TOM YUM (MEDIUM SPICY, GF, SF)**  
Thai-style hot and sour soup with mushrooms, lemongrass, cilantro, chili, and lime juice.
- TOM KHA (MILD, GF, SF)**  
Authentic coconut soup with galangal, mushrooms, kaffir lime leaves, cilantro, and lime juice.

## ❖ SIGNATURE DISHES ❖

- GOLDEN POMFRET PARADISE (MEDIUM SPICY, SF)**  
The sautéed chili, tamarind sauce with jumbo white onions, red bell peppers, and long hot peppers served on The Golden Pomfret fillet deep-fried is a truly exceptional dish. **34**
- ANGRY FISH (SPICY, SF, R)**  
The Golden Pomfret fillet deep-fried with Thai basil sauce is a flavor explosion! The combination of lesser galangal, kaffir lime leaves, red bell peppers, long hot peppers, young pepper seeds, and basil leaves. **34**
- HERB & HEAT LOBSTER CO (SPICY, SF, D)**  
Delightful lobster and scallop dish featuring Chef Woody's Signature hot and spicy Tom Yum Thai herbs sauce, accompanied by jumbo white onions, mushrooms, tomatoes, culantro, cilantro, and broccoli. **45**
- RED OCEAN (SPICY, SF)**  
The shrimp and scallop sautéed with roasted chili sauce is a delightful combination of flavors, enhanced by the freshness of the asparagus, broccoli, onions, carrots, bell peppers, hot peppers, and basil leaves. **35**
- SALMON & SPICE HAVEN (MEDIUM SPICY, GF, SF)**  
Delicious pan-grilled salmon and spaghetti served with a tasty red coconut sauce, fragrant kaffir lime leaves, vibrant red bell peppers, spicy long hot peppers, zucchini, asparagus, and aromatic basil leaves. **35**
- GAENG NEUA (MEDIUM SPICY, GF)**  
The slow cooker beef Thai curry with coconut milk is served with steamed broccoli, onions, ginger, carrots, and asparagus. **36**
- GAENG PED YANG (MEDIUM SPICY, GF)**  
The grilled smoked duck breast is served with the Kaffir lime-infused red curry, lychee, bamboo shoots, cherry tomatoes, red bell peppers, long hot peppers, and basil leaves. **35**
- THAI SOFT-SHELL CRAB (MILD, SF, D)**  
The combination of crispy soft-shell crab and shrimp with a flavorful dried curry is enhanced by scrambled eggs, celery, jumbo white onions, green onions, red bell peppers, and long hot peppers. **37**

## ❖ SAUTEED DISHES ❖

- KRA-POW (MEDIUM SPICY, V, SF)**  
The ground chicken stir-fry is made with string beans, red bell peppers, long hot peppers, jumbo white onions, and fresh basil leaves. **20**
- BANGKOKIAN (MILD, SF, N)**  
The marinated chicken is expertly deep-fried to perfection with red bell peppers, jumbo white onions, dried chili, and green onions. Served with a delectable sweet roasted chili sauce, topped with cashew nuts. **21**
- SIAM BEEF (MEDIUM SPICY, V, SF)**  
The tender beef stir-fry with black pepper, red bell peppers, jumbo white onions, carrots, mushrooms, green onions, and long hot peppers. **23**
- CHICKEN, MIXED VEGGIES, OR TOFU 19 • BEEF 23 • SHRIMP 25  
COMBINATION (PICK ANY TWO) 29**
- GINGERINE (MEDIUM SPICY, V, SF)**  
The stir-fried fresh ginger with brown sauce, celery, green onions, jumbo white onions, red bell peppers, long hot peppers, and mushrooms. **20**
- PHRIK KHING (MEDIUM SPICY, SF)**  
Sautéed string beans, red bell peppers, long hot peppers, shredded kaffir lime, and basil leaves with a traditional Phrik Khing sauce. **21**
- SPICY GARLIC (MEDIUM SPICY, V, SF)**  
Our spicy garlic sauce adds a delicious kick to the dry-sautéed dish, served with a side of mixed vegetables. **21**

## ❖ VEGAN LOVER ❖

- BASIL MOCK DUCK EGGPLANT (MEDIUM SPICY, V)**  
Eggplant sautéed with jumbo white onions, red bell peppers, long hot peppers, basil leaves, and vegan mock duck in a spicy basil sauce. **23**
- GARDEN AT CITY WALK (V)**  
The stir-fried crisp tofu, broccoli, cabbage, zucchini, carrots, and red bell peppers in brown sauce. **19**
- LOVING HUT THAI CHILI (MEDIUM SPICY, V)**  
Vegan dish features mock shrimp sautéed with a medley of fresh vegetables in a flavorful roasted chili sauce. **25**
- THAI CHILI TOFU (MEDIUM SPICY, V)**  
Crispy tofu sautéed with broccoli, carrots, cabbage, jumbo white onions, basil, long hot peppers, and mushrooms in a roasted chili sauce. **20**

## ❖ MENU KEY ❖

- GF** No Gluten  
**SF** Contains Shellfish  
**N** Contains Nuts  
**D** Contains Dairy  
**V** Vegetarian or Can be made Vegetarian  
**R** Contains raw or Undercooked Ingredients

## ❖ CURRY DISHES ❖

CHICKEN, MIXED VEGGIES, OR TOFU 19 • BEEF 23 • SHRIMP 25  
COMBINATION (PICK ANY TWO) 29

### GAENG PANANG (MEDIUM SPICY, GF, SF)

The Kaffir lime-infused Panang curry is made with coconut milk, basil leaves, red bell peppers, and long hot peppers.

### GAENG MASSAMAN (MILD, V, GF, N)

A delightful curry blend of coconut milk, jumbo white onions, avocado, potatoes, and cashew nuts. It offers a perfect balance of sweetness and mild spiciness.

### GAENG KEOW WAN (THAI SPICY, V, GF)

Thai spicy green curry with coconut milk featuring bamboo shoots, zucchini, long hot peppers, red bell peppers, and basil leaves.

## ❖ ALL ABOUT NOODLE ❖

CHICKEN, MIXED VEGGIES, OR TOFU 19 • BEEF 23 • SHRIMP 25  
COMBINATION (PICK ANY TWO) 29

### PAD THAI (GF, V, N)

Stir-fried small rice noodles with a sweet and savory sauce, eggs, bean sprouts, green onions, and a side of fresh bean sprouts and ground peanuts.

### PAD SEE EW (V, SF)

The stir-fried flat rice noodles with light soy sauce, Chinese broccoli, cabbage, carrots, mushrooms, and eggs.

### PAD KEE MAO (SPICY, V, SF)

The stir-fried flat rice noodles with a delectable brown basil sauce, accompanied by string beans, cabbage, carrots, mushrooms, young pepper seeds, basil leaves, and long hot peppers.

## ❖ RICE DISHES ❖

BROWN RICE + 3

### THAI FRIED RICE (V, SF)

A delicious fried rice dish with stir-fried Jasmine rice, eggs, Chinese broccoli, tomatoes, carrots, jumbo white onions, and green onions.

### BASIL FRIED RICE (SPICY, V, SF)

The stir-fried Jasmine rice is prepared with a secret basil sauce, jumbo white onions, red bell peppers, long hot peppers, and fresh basil leaves.

### TOM YUM FRIED RICE (MEDIUM SPICY, SF)

Our special Stir-fried Jasmine rice features a tantalizing blend of Tom Yum sauce made with lemongrass, kaffir lime leaves, tomato, green onion, white onions, and cilantro. Enjoy the aromatic flavors!

## ❖ BRUNCH/LUNCH ❖ AVAILABLE ONLY TUE-SAT UNTIL 4 PM

### KRA-POW GAI KAI DOW (MEDIUM SPICY, V, SF) 15

The ground chicken stir-fry is made with string beans, red bell peppers, long hot peppers, jumbo white onions, fresh basil leaves, served with an over-easy Thai fried egg, and accompanied by Thai Jasmine rice.

### BANGKOKIAN (MILD, SF, N) 15

The marinated chicken is expertly deep-fried to perfection with red bell peppers, jumbo white onions, dried chili, and green onions. Served with a delectable sweet roasted chili sauce, topped with cashew nuts.

### GARDEN AT CITY WALK (V) 14

The stir-fried crisp tofu, broccoli, cabbage, zucchini, carrots, and red bell peppers in brown sauce.

### THAI CHILI TOFU (MEDIUM SPICY, V) 15

Crispy tofu sautéed with broccoli, carrots, cabbage, jumbo white onions, basil, long hot peppers, and mushrooms in a roasted chili sauce.

CHICKEN, MIXED VEGGIES, OR TOFU 14 BEEF 17 • SHRIMP 19

### TOM YUM FRIED RICE (MEDIUM SPICY, SF)

Stir-fried Jasmine rice features a tantalizing blend of Tom Yum sauce, tomato, green onion, white onions, and cilantro.

### PAD THAI (GF, V, N)

Stir-fried small rice noodles with a sweet and savory sauce, eggs, bean sprouts, green onions, and a side of fresh bean sprouts and ground peanuts.

### PAD SEE EW (V, SF)

The stir-fried flat rice noodles with light soy sauce, Chinese broccoli, cabbage, carrots, mushrooms, and eggs.

### GAENG PANANG (MEDIUM SPICY, GF, SF)

The Kaffir lime-infused red curry is made with coconut milk, basil leaves, red bell peppers, and long hot peppers.

### GAENG KEOW WAN (SPICY, V, GF)

Thai spicy green curry with coconut milk featuring bamboo shoots, zucchini, long hot peppers, red bell peppers, and basil leaves.

### GINGERINE (MEDIUM SPICY, V, SF)

The stir-fried fresh ginger with brown sauce, celery, green onions, jumbo white onions, red bell peppers, long hot peppers, and mushrooms.

## ❖ SUSHI, NIGIRI, AND SASHIMI ❖

\*\*\* ALL ROLLS CONTAIN SESAME SEEDS/ NO SUBSTITUTION \*\*\*

### CLASSIC

NIGIRI (R) (1 pc/ order, choice Salmon, Tuna, or Yellowtail) 4-6

SASHIMI (R) (3 pcs/ order, choice Salmon, Tuna, or Yellowtail) 14-16

SASHIMI TRIO (R) (Chef's choice no substitution) 36

NIGIRI PLATTER (R) (Chef's choice no substitution) 27

HAMACHI CARPACCIO (SPICY, R) 36

A buttery yellowtail sashimi appetizer dressed with a citrusy Yuzu Ponzu sauce and topped with fresh jalapeño and masago.

CUCUMBER MAKI (V) Roll filled with cucumber. 8

AVOCADO MAKI (V) Roll filled with avocado. 8

SALMON MAKI (R) Roll filled with Salmon and avocado. 10

TUNA MAKI (R) Roll filled with Tuna and avocado. 11

YELLOWTAIL MAKI (R) Roll filled with Yellowtail and scallions. 11

SPICY TUNA MAKI (MEDIUM SPICY, R) Roll filled with ground spicy tuna. 12

SHRIMP TEMPURA MAKI Roll filled with shrimp tempura and avocado. 13

CALIFORNIA MAKI (R) 12

Roll filled with Imitation crab stick, avocado, cucumber, and masago.

RAINBOW MAKI (R) 17

Roll filled with imitation crab meat, avocado, cucumber, and topped with tuna, salmon, and yellowtail.

### SIGNATURE ROLLS

UP-2U (SPICY, R) 25

Roll filled with jalapeño, imitation crab salad, and spicy tuna, topped with tuna, salmon, avocado, garlic soy, and eel sauce.

GHOST BLASTERS (SPICY, R) 15

Roll filled with spicy tuna, cream cheese, jalapeño, topped with green tobiko, and Thai spicy sauce.

PUI-HI (MEDIUM SPICY, R) 16

Roll filled with salmon, avocado, and cream cheese, topped with tempura flakes, Thai spicy mayo, and eel sauce.

CRISPY YELLOW JACKET (MEDIUM SPICY, R) 15

Crispy rice tempura inside with fresh tuna, salmon, cream cheese, avocado, and topped with eel sauce and Thai spicy mayo.

SUPER CRUNCH (MEDIUM SPICY, R) 15

Roll filled with tempura flakes, topped with salmon, avocado, eel sauce, and Thai spicy mayo.

SPIDERMAN (MEDIUM SPICY, R) 18

Roll filled with fried soft-shell crab, tempura flakes, daikon sprouts, cucumber, avocado, masago, Thai spicy mayo, and eel sauce.

SALMON-PURA (MEDIUM SPICY, R) 16

Roll filled with salmon and cream cheese, deep-fried and garnished with Thai spicy mayo and eel sauce.

GUPPY BUBBLER (MEDIUM SPICY, R) 16

Roll filled with shrimp tempura, avocado, cream cheese, topped with tobiko, Thai spicy mayo, and eel sauce.

POLAR BEAR (SPICY, R) 16

Roll inside with tuna and avocado, covered with tempura flakes, and topped with creamy wasabi and Thai spicy sauce.

SPICY VEGAN (SPICY, V) 14

Roll filled with cucumber, avocado, radish sprouts, wrapped in soybean paper, and topped with cherry tomato and Thai spicy sauce.

VEGGIES MASHER (MEDIUM SPICY, V) 14

Roll filled with tempura asparagus and carrot, avocado, and Thai spicy mayo.

## OUR POLICY, RULES, AND SAFETY WARNING

- ❖ All checks over \$100 will be subject to an 18% gratuity. This policy applies to all tables, regardless of split payments. Also, the gratuity is set at 21% and will be automatically added to the bill for parties of five or more, including toddlers.
- ❖ Outside food and drinks are not allowed on the premises.
- ❖ We only accept credit cards with EMV chip technology are required.
- ❖ Please consult your server on which dishes can be prepared gluten-free or vegetarian. Please inform your server if you have any food allergies or special dietary requirements.
- ❖ Our food is made without adding MSG as an ingredient. However, it's important to note that some of the ingredients we use may already contain MSG from the food production factory, which is beyond our control.
- ❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness in young children, seniors, and those with compromised immune systems. Not all ingredients are listed on the menu. We cannot guarantee that our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat, and others) as we use shared equipment to process these items.
- ❖ We know mistakes can happen, and we are always happy to correct errors made by our staff. Food prepared correctly may not be returned. No return on spiciness levels or modifications. This applies to everything from spicy dishes to cocktails.
- ❖ Our kitchen and bar will close 15 minutes before our closing time.
- ❖ Prices may be changed at any time without notice.
- ❖ We reserve the right to refuse service to anyone.