



Lunch Specials *(Served 11 am to 2 pm)*

Beef Noodle Soup/Kway Tiaow *(similar to "Pho", but Thai Style)* **15.95**
Prepared in fresh stock with onions, fried garlic and fresh herbs. Bean sprouts, lime and ground peanuts on side. *(Add prawns 2.00)*

Seafood Noodle Soup *(Prawn, Scallop, Calamari)* **17.95**
Prepared in fresh stock with onions, fried garlic and fresh herbs. Bean sprouts, lime and ground peanuts on side. *(Add prawns 2.00)*

Thai Vermicelli Curry Noodle Soup/Khao Poon **17.50**
This unique soup consists of stir-fried beef, chicken or pork tenders in yellow curry coconut milk along with lettuce, bean sprout, onion and fresh herbs. *(Add prawns 2.00)*

Thai Vermicelli Salad **16.50**
Noodle bowl mixed with fresh herbs, lettuce, bean sprout, along with our famous spring roll cut up and tossed with a tangy oyster/chili lime sauce. Choice of chicken, beef, or pork tenders. *(Add prawns 2.00)*

Thai Combination Platter **17.95**
A great way to sample Thai cuisine! Our platter changes daily. Please ask your server for today's special!

Appetizers

Keo's Spring Rolls *(Paw Pia Tarot) (4 pc)* **7.95**
These homemade spring rolls have our signature on them! Egg and flour wrappings stuffed with carrot, onion, taro root (asian potato), silver noodle, pork and Thai spices, deep-fried until golden, served with our own sweet and sour sauce

Chicken Sa-Tay *(4 pc)* **9.95**
Four skewers of marinated meat grilled and served with peanut sauce.

Summer Rolls *(3 pc)* **8.95**
These rolls are absolutely delicious! Rice paper wrapped with vermicelli noodle, fresh herbs, lettuce, beansprout, tiger prawn and sliced chicken breast. Served with our tangy chili lime dipping sauce.

Coconut Shrimp *(8 pc)* **13.95**
Large prawns lightly breaded with rice flour and shredded coconut flakes, deep-fried until golden, served with mango chili sauce.

Mussels with Spicy Black Bean Sauce *(10 pc)* **14.95**
New Zealand mussels on the half-shell, sauteed in a spicy garlic and black bean sauce with fresh Thai basil.

Soups & Salads

Papaya Salad *(Som Tum)* **15.95**
This dish, of shredded green papaya, captures the essential flavours of Thailand: chilli hot (or not), redolent with garlic and fish sauce and sour with lime juice. Mixed with shredded carrot, tomato and topped with roasted peanuts (on side), it is every bit the essence of Thailand.

Grilled Beef or Chicken Salad **16.95**
(Laab Nuea or Gai Naam Toke)
Sliced grilled beef or chicken tossed with red onion, tomato, cucumber, bean sprout, cilantro, mint, nampla (fish sauce) and fresh lime juice. Delicious!

Orchid Seafood Salad **17.95**
Breaded calamari and prawn, deep-fried, tossed with red onion, herbs, romaine lettuce and bean sprouts, in a sweet and spicy chili sauce along with fresh mango. *(This salad can also be made with chicken, instead of seafood. Please request with your server.)*

Chicken Coconut Milk Soup *(Tom Kha Gai)* **6.95**
An aromatic blend of coconut milk, chicken, lemongrass, galangal, lime leaves, onion, mushroom. *(personal size soup bowl)*

Hot 'n' Sour Prawn Soup *(Tom Yum Goong)* **6.95**
Tiger prawn, mushroom, tomato, lemongrass and lime leaves in a rich hot and sour broth. *(personal size soup bowl)*

Poultry

Chicken Cashew Nuts *(Gai Himmaphan)* **17.95**
Tender sliced chicken stir-fried with garlic, onion, carrot, zucchini, sweet bell pepper, mushroom, baby corn, snow peas and roasted cashews.

Ginger Chicken *(Gai Pad King)* **16.95**
Wok-stirred chicken breast slices with onion, carrot, zucchini, sweet bell pepper and mushroom with a touch of fresh ginger.

Beef and Pork

Ginger Beef *(Nuea Pad King)* **16.95**
Tender beef slices in a sweet and spicy ginger sauce with fresh vegetables.

Basil Pork *(Pad Kra Pow Moo)* **16.95**
Tender Pork fillets stir-fried with Thai sweet basil and fresh vegetables.

Seafood

Prawns and Scallops Basil *(Pad Kra Prow Goong Gup Hoi)* **15.50**
Sauteed with garlic, onion, carrot, zucchini, bell pepper, mushroom, baby corn, and sweet Thai basil.

Tiger Prawns in Green Curry *(Gaeng Kiew Wan Goong)* **18.50**
Prawns simmered in Thai green curry paste and coconut milk, along with potato, baby corn, bamboo shoot, carrot, onion, zucchini & sweet bell peppers. *(served with steamed jasmine rice)*

Regional Thai Curries

Thai Beef Stew *(Gaeng Matsaman Nuea)* **17.95**
Beef chunks cooked with matsaman curry, potato and coconut milk.

Yellow Curry Chicken *(Gaeng Kari Gai)* **17.95**
Chicken simmered in coconut milk with potato, onion, carrot and sweet bell peppers.

Chicken Peanut Curry *(Pa-naeng Gai)* **17.95**
Tender chicken fillets sauteed in mildly spiced peanut sauce; served over fresh spinach and vegetables.

Green Curry Pork *(Gaeng Kiew Wan Moo)* **17.95**
Tender Pork fillets simmered in green curry paste, coconut milk, potato, fresh vegetables and sweet basil leaves.

Red Curry Beef *(Gaeng Phet Nuea)* **17.95**
Sliced beef sauteed in red curry paste, coconut milk, and fresh vegetables with sweet basil leaves.

Noodle & Rice

Pad Thai **16.95**
Traditional stir-fried rice noodle with onion, chicken, baby shrimp and bean sprouts. Topped with green onion and egg. *(add fresh vegetables 1.50)*

Laad Nar **16.95**
Wide rice noodles pan-fried and topped with choice of meat or seafood and fresh Shanghai bokchoy. *Choice of Chicken, Beef, Pork or Tiger Prawns (add 2.00)*

Divine Rice Chicken **15.95**
Classic Thai-style fried rice with onion, tomato, shanghai bok choy and egg. Topped with green onions.

Drunken Noodles **16.95**
Wide rice noodles pan fried with light oyster and soya sauce, spicy chili paste and black bean, fresh vegetable and Thai basil. Choice of chicken, beef, pork, or tiger prawns *(add 2.00)*

notes a dish that can be made vegetarian.

All entrees, except for stir-fry rice and noodle dishes, served with steamed jasmine rice. Not all ingredients are listed. Each dish is made from scratch so please notify your server of any allergies or food preferences so we can adjust your meal. Thank you in advance.