



Welcome to Thai Orchid and Sushi Bar



JAPANESE APPETIZERS

HIYASHI WAKAME -Classic seaweed salad topped with masago.	5
EDAMAME -Lightly salted, steamed soy beans.	5
SIAM SUSHI VIP SALAD -Mixed greens, tomato, avocado, squid salad, seaweed salad, tempura crunch, kimchee and ponzu sauce.	7
IKA SANSAI -Classic squid salad.	8
EBI AND VEGETABLE TEMPURA -Shrimp and mixed veggies tempura fried with ginger-citrus sauce.	9
TUNA TACOS -Crispy wonton taco shells filled with mango, avocado.	9
KANISU -Kani, avocado and masago rolled in paper thin cucumber with vinegar sauce.	10
NIGIRI (5) Balls of sushi rice with chef selection of fish.	10
TUNA TARTAR -Chopped tuna, avocado, tomato, cucumber and orange with kimchee.	11
SASHIMI (6) Chef's selection of raw fish.	11
SPICY CONCH SALAD -Thin sliced conch on a bed of mixed greens and cucumber with spicy sauce.	11
AHI TUNA TATAKI -Thin sliced seared tuna with ponzu sauce.	12
SUNOMONO -Conch, tako, ebi, and kani on mixed greens with Japanese vinegar.	12
YELLOWTAIL AND JALAPENO -on a bed of mixed greens and cucumber with ponzu sauce.	14

SUMOCOMBO

(all assorted nigiri and sashimi will be chef's choice)

TEKKA-DON -Sliced tuna arranged atop a bed of sushi rice.	15
VEGETARIAN -Veggie roll :6 pieces of vegetable nigiri.	15
LUCKY LADY -Rainbow roll, 5 pieces of nigiri.	16
UNAGI-DON -Sliced B.B.Q. eel arranged atop a bed of sushi rice.	17
DELUXE -California roll, Tuna roll, and 6 pieces of nigiri.	20
SUSHI MORI -California roll and 9 pieces of nigiri.	23
CHIRASHI -Fresh fish artistically arranged on a bed of rice.	25
SASHIMI MORI 15 pieces assortment of fresh fish.	25
SOLO -Japanese Bagel roll, 6 pieces of nigiri, 9 pieces of sashimi	28
DUET -Tuna roll, Godfather roll, 12 pieces of nigiri, 15 pieces of sashimi.	65
TRIO -California roll, Japanese Bagel roll, Rainbow roll, 15 pieces of nigiri, 18 pieces of sashimi.	95

HOSOMAKI

AVOCADO	5	EEL	7
CUCUMBER	5	SALMON	7
VEGGIE ROLL	5	YELLOWTAIL	7
SWEET POTATO	5	KRAB	7
TUNA	6	SALMON SKIN	7

URAMAKI

SHRIMP TEMPURA -Shrimp tempura, cucumber, topped with masago and eel sauce.	7
CALIFORNIA -Kani, cucumber and avocado topped with masago.	7
FLORIDA -Tuna, cream cheese and avocado.	7
MANHATTAN -Salmon, tuna and avocado topped with masago.	7
ALASKA -Salmon, kani and avocado.	7
PHILLY -Smoked salmon, cream cheese, avocado and scallions.	7
SIAM MINI -Kani and cream cheese, tempura fried and topped with eel sauce and spicy mayo.	7
TALLAHASSEE -Spicy krab salad, avocado and tempura crunch.	7
SPICY SHRIMP -Shrimp tempura, sriracha and cucumber topped with masago and spicy mayo.	7
NEW ORLEANS -Spicy crawfish salad and avocado.	7

NIGIRI / SASHIMI

(One Piece)

KANI (krab)	2	SABA (Mackerel)	2.50
EBI (Shrimp)	2	ESCOJAR (Escolar)	2.50
HOKKI GAI (Red Clam)	2	HAMACHI (Yellowtail)	2.50
INARI (Tofu Pocket)	2	UNAGI (BBQ Eel)	2.50
TAMAGO (Egg)	2	IKA (Squid)	2.50
MAGURO (Tuna)	2.50	AMA EBI (Sweet Shrimp)	3
TAKO (Octopus)	2.50	IKURA (Salmon Roe)	3
CONCH (Sea Snail)	2.50	MASAGO (Smelt Roe)	3
SAKE (Salmon)	2.50	TOBIKO (Flying Fish)	3
SMOKED SALMON	2.50		



House Specials

Spicy Chicken—Diced chicken breast lightly fried with 15
broccoli and tossed in a sweet chili sauce.

Teriyaki Glazed Spare Ribs—Served with steamed 18
rice and vegetables.

Salmon Fillet—Cooked to temperature with vegetables in a 18
mango glaze.

Ahi Tuna Fillet—Cooked to temperature with vegetables 18
in a wasabi soy glaze.

Crabmeat Fried Rice—Fried rice with lump crab, egg, 18
pea, carrots, and onion.

Nam Tok—Chilled NY strip (12oz) salad with roasted rice, 19
red onion, scallions and spicy lime dressing.
Served over cucumber and baby greens.

Som Tum—with Cornish Hen on savory green papaya salad 19
with shrimp, tomatoes, green beans and cashews in a lime dressing.
Served with sticky rice.

NY Strip—12oz steak cooked to temperature with sautéed 20
shitake mushrooms and onions.

Braised Short Ribs—in Massaman Curry with coconut 21
milk, potatoes, onions, and cashews.

Siam Duck—Choose Crispy with steamed vegetables; 22
Spicy tossed with onion, bell peppers and mushrooms; or Curry with
vegetables in curry sauce.

Lemongrass Scallops—with vegetables and mushrooms 23
in a lemongrass beurre blanc sauce over eggplant.

Grouper Chiu Chee—Pan seared grouper filet in chiu chee MP
curry sauce with crawfish, shrimp, green beans, mushrooms, and
carrots. Served with a side of jasmine rice.

Chilean Seabass—Served with a skewer of shrimp and MP
steamed vegetables in a ginger soy glaze.

Seafood Garlic—Lobster tail, scallops and fried soft MP
shell crab with mixed vegetables.

Teriyaki Sauce—Served with steam mix vegetables, choose;
Chicken 13, Shrimps 17, Salmon 18, NY Strip 19.

Hibachi

Served with gyoza, vegetables, and fried rice, with a choice of miso soup or salad

Chicken	15	Shrimp & Scallops	25
Shrimp	18	NY Strip & Shrimp	26
Scallops	21	NY Strip & Lobster Tail	34
Salmon	21	Scallops & NY Strip	35
NY Strip	22	NY Strip, Chicken & Shrimp	35
Chicken & Shrimp	23	Lobster Tail, Shrimp & Scallops	38

Children's Menu

Chicken Fingers with french fries.	6
Cheese Sticks with french fries.	6
Chicken Breast with fried rice.	7
Tempura Shrimp with French fries.	7

Beverages :

Soda, Iced Tea, Club Soda	2.50
Thai Lemonade Freshly squeezed lime juice sweetened with honey	3.50
Thai Iced Coffee Iced coffee sweetened with condensed milk	3.50
Thai Iced Tea Iced tea sweetened with condensed milk	3.50

All entrees have the option of being Mild, Medium, Hot or Thai Hot. Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly young children under age four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces risk of illness.

Please inform your server of any food allergies or dietary restrictions.
An 18% gratuity will be added to parties of 6 or more



Welcome to Thai Orchid and Sushi Bar



Specialty Rolls

SAKURA ROLL-Shrimp tempura, crab, avocado wrapped in soybean paper.....10

YOUNG LADY-Salmon, eel, avocado, cream cheese, wrapped in soybean paper.10

INSANE EEL-Eel, avocado, cream cheese, and fried10

YUMMY-Spicy mix fish, avocado and fried.....10

J.B. ROLL-Tempura fried salmon, cream cheese, scallions, eel sauce and spicy mayo.....10

IVORY-Chicken tempura, cream cheese, avocado and asparagus topped with wasabi lime mayo.....10

TUNA SOI-Spicy tuna, avocado, scallions, with seaweed out side...11

HURRICANE-Spicy tuna, cucumber, and avocado topped with masago.....11

SPIDER-Soft shell crab, asparagus, avocado and masago11

RAINBOW-California roll topped with fresh fish and avocado...12

SALMON TEMPURA-(no rice) Salmon, kani, avocado, asparagus, fried and topped with eel sauce.....12

MIAMI VICE-(no rice) Fresh tuna and avocado wrapped in cucumber with ponzu sauce.....12

KANI SU-Crab, avocado, masago, wrapped in cucumber and rice vinegar sauce.....12

KING-Shrimp tempura, cream cheese and avocado topped with mango and eel sauce.....13



RED DRAGON-Shrimp tempura, asparagus, avocado topped with tuna and eel sauce.....13

ORANGE DRAGON-Shrimp tempura, asparagus, avocado, topped with salmon.....13

GREEN DRAGON-Shrimp tempura, avocado, asparagus, topped with avocado.....13



RAINBOW DRAGON-Shrimp tempura, asparagus, avocado, topped with tuna, salmon and white fish.....13

BLACK DRAGON-Shrimp tempura, avocado, asparagus, topped with eel.....13

VOICANO ROLL-California roll topped with baked scallop and mayo, masago.....13

EMERAL GRAND-Spicy tuna, smoked salmon, conch salad, jalapeno, cucumber with kiwi on top.....13

SUNSET-Soft shell crab, avocado and cream cheese topped with crab salad and eel sauce.....14

PETER-Spicy tuna, spicy crab and asparagus topped with salmon, tuna, yellowtail, red & black tobigo, wasabi lime mayo, eel sauce and spicy mayo.....16



ATOMIC DOUBLE SALMON-Spicy crab, avocado, smoked salmon, cream cheese topped with salmon (sear) and spicy mayo.....17

FIRE CRACKER ROLL-Spicy tuna, spicy crawfish, avocado, cream cheese, jalapeno and deep fried topped with spicy mayo, eel sauce, wasabi lime mayo and masago.....17

MANGO TROPICAL ROLL-Crab, shrimp, avocado, cucumber, soy paper topped with mango salad, and mango sauce.....17

PINK LADY-Shrimp tempura, Spicy crab, spicy craw fish, soft shell crab, and cucumber wrapped in soy paper.....17

TOMMY ROLL-Tuna, shrimp tempura, avocado topped with white fish, special sauce and red tobigo.....17

GODZILLA ROLL-Soft shell crab, spicy tuna, spicy crab, asparagus, avocado and cream cheese topped with eel, sweet chili sauce, spicy mayo, scallion, masago and sesame seed.....18



MUMMY ROLL-Baked scallop, spicy crab, avocado, shrimp tempura, seaweed out side and wrapped with rice paper topped with mango sauce, spicy mayo, red & black tobigo and gold flake.....18



ORCHID LOBSTER-Lobster tempura, spicy crab asparagus, topped with crab, tuna, avocado, red and black tobigo and wasabi lime mayo.....19

TRUST ME-Original compositions by our expert sushi chefs.....18



Lunch Special

Curry

Choose : Chicken, Beef, Pork or Tofu \$9.95
Shrimp \$10.95 Meat Combo \$11.95

[Served with jasmine rice]

Panang Curry - Panang curry blended with coconut milk and mixed vegetables.

Red Curry - Red curry with coconut milk, eggplants, bamboo shoots, bell peppers, green bean, pineapple, and basil.

Green Curry - Green curry with coconut milk, eggplant, bamboo shoots, green beans, bell peppers, and basil.

Massaman Curry - Mussaman curry with coconut milk, potatoes, carrots, onions, and cashew nuts.

Gang Garee - Yellow curry paste and coconut milk, potatoes, red bell pepper and onion.

Soup

Tom Yum Chicken or Tofu.....\$3.95

Hot and sour with one choice of meat with mushroom, lemon grass, kaffir lime leaves, lime juice topped with scallions.

Tom Yum Seafood(Shrimp, Scallops, Calamari).....\$5.95

Tom Kha Chicken or Tofu.....\$3.95

Coconut milk soup with galangal root, kaffir lime leaves, mushrooms topped with scallions.

Tom Kha Seafood(Shrimp, Scallops, Calamari)\$5.95

Thai Salad (Yum)

Yum Beef.....\$8.95

Sliced beef mixed with cucumber, tomatoes, green onion, cilantro, lime juice & chili on a bed of lettuce.

Yum Woon Sen.....\$8.95

Bean thread noodles with ground pork and shrimps, onions, green onions, cilantro and lime juice served on a bed of lettuce.

Larb Gai.....\$8.95

Ground chicken with roasted rice powder, onions, scallion, lime dressing, chili pepper on a bed of lettuce and cabbage.

Nam Sod.....\$8.95

Ground pork tossed with ginger, peanuts, scallions with lime dressing.

Chef Special

Volcano.....\$10.95

Deep fried chicken and shrimp with 3 flavor sauce and steamed mixed veggies.

Duck Panang Curry.....\$10.95

Seasoned roasted duck and mixed veggies topped with panang curry.

Snapper Lad Prik.....\$10.95

Deep fried filet red snapper on a bed of steamed mixed veggies and chili sauce.

Siam Chicken.....\$9.95

Light deep fried chicken topped with sautéed onions, cashew nuts, pineapples, mushrooms & chili paste.

Lunch Special

Entrée lunch special served with 1 Spring roll, Soup of The Day (dine in only)

Choose : Chicken, Beef, Pork or Tofu \$8.95

Shrimp \$9.95 Meat Combo \$10.95

Noodles

Pad Thai - Stir fried thin rice noodles with egg, Scallion, bean sprouts, ground peanuts and one choice of meat.

Pad See Yew - Stir fried flat rice noodles with egg, carrots, and broccoli brown sauce.

Pad Woon seen - Stir fried bean thread noodles with egg, snow peas, carrots, bell pepper, celery and onions.

Pad Drunken Noodles - Stir fried flat rice noodles spicy with egg, onions, bell peppers, tomatoes, mushrooms, broccoli, carrots, and basil in spicy sauce.

Pad Lad Nah - Stir fried flat rice noodles, topped with broccoli and brown gravy.

Thai Spaghetti - Soft egg noodles with egg, onions, bell peppers, broccoli, celery, carrots, tomatoes, snow peas and Thai basil in light brown sauce.

Noodle Soup or Dry – With bean sprouts, scallions, roasted garlic and ground peanuts.

Fried Rice

Thai Fried Rice - Thai style with egg, broccoli, onion, carrots, snow peas.

Spicy Basil Fried Rice - Stir-fried rice with onions, bell peppers, snow peas, carrots, basil and chili paste.

Pineapple Fried Rice - With pineapples, egg, onions, cashew nut, raisin, and curry powder.

Entrée

[Served with jasmine rice]

Cashew Nuts - Sautéed with cashew nut, bell peppers, onions, carrots, broccoli, snow peas, celery and chili paste.

Pad Khing (Ginger) - Fresh ginger strip, onions, mushroom, scallion, bell pepper, carrot and snow peas.

Pad Bai Kra Prow - With chili paste, onions, carrot, bell pepper, scallions and Thai sweet basil.

Sweet & Sour - Sautéed with cucumbers, tomatoes, pineapple, bell peppers, scallion, and onions.

Garlic & Black Pepper-Sautéed garlic sauce with pepper and mixed vegetables.

Pad Prik Khing - Sautéed with a mild spice, green beans, and red bell peppers.

Pad Prik - Stir fried chili paste with bamboo shoots, onions, green bean, bell peppers, and Thai basil.

Pad Broccoli - Sautéed broccoli, carrots, mushrooms with light brown sauce.

Garden Vegetables - Stir fried mixed vegetables with fresh garlic brown sauce.

Amazing - Steamed broccoli on a bed of sautéed peanut sauce with a choice of meat.

Pad Eggplants- Sautéed eggplants, onions, bell pepper, scallion and Thai basil with chili paste.

Thai Orchid

Restaurant

Take Out Menu

Hours :

Lunch : Sunday – Saturday 11:00am-3:00pm

Dinner : Monday – Friday 05:00pm-9:00pm

Saturday – 5:00pm-10:00pm

Sunday – 5:00pm-9:00pm

2529 Apalachee Pkwy,
Tallahassee, FL 32301

Tel : (850)942-1993

www.thaiorchidandsushibar.com



Appetizers

Spring Rolls	\$6
Stuffed with clear noodles, cabbage, carrot, onion, celery and deep fried until golden brown served with sweet & sour sauce.	
Orchid Rolls	\$6
Wrapped with special rice paper stuffed with shrimp, crab meat, ground pork, dry mushrooms, carrots and scallions, lightly deep fried.	
Fresh Basil Rolls	\$8
Fresh cucumber, lettuce, bean sprouts, carrot, Clear noodles in steamed rice paper served with hoisine sauce & mustard.	
Chicken Satay	\$8
Marinated tender chicken breast grilled and served with peanut sauce and cucumber salad.	
Fried Tofu	\$6
Deep fried tofu Served with sweet & sour sauce and crushed peanuts.	
Steamed Dumpling	\$8
Mixed with ground shrimp, pork & water chestnuts served with Thai dumpling sauce.	
Crab Rangoon	\$8
Wonton wrapper stuffed with crab meat and a blend of imported cheese with a hint of curry powder, deep fried and served w/ house sauce.	
Calamari	\$8
Marinated squid, lightly fried w/ house sauce.	
Orchid Sampler (for 2)	\$15.95
Combination of Spring Rolls (2) Orchid Rolls (2) Crab Rangoon (2), Steamed Dumplings (2) and Calamari.	

Soups

Tom Yum Chicken or Tofu.....	\$5
Hot and sour with one choice of meat with mushroom, lemon grass, kaffir lime leaves, lime juice topped with scallions.	
Tom Yum Shrimp.....	\$5
Tom Yum Seafood (Shrimp, Scallops, Calamari)	\$6
Tom Kha Chicken or Tofu.....	\$5
Coconut milk soup w/ galangal root, kaffir lime leaves, mushrooms topped with scallions.	
Tom Kha Shrimp.....	\$5
Wood Sen Soup.....	\$5
Clear noodle with ground pork, mushrooms, and, green onion.	
Chicken Rice Soup.....	\$5
Vegetables or Tofu Soup.....	\$4
Mix vegetables in clear broth.	

Thai Salads (Yum)

Som Tam (Papaya Salad)*.....	\$9.95
Shredded green papaya, with tomatoes, carrot, green bean, Thai spice and lime juice topped with chopped peanuts.	
Yum Beef*.....	\$10
Sliced tenderloin of beef mixed with cucumber, tomatoes, green onion, cilantro, lime juice & chili on a bed of lettuce.	
Yum Woon Sen*.....	\$10
Bean thread noodles with ground pork and shrimps, onions, green onions, cilantro and lime juice served on a bed of lettuce.	
Yum Nam Tok.....	\$10
Grilled sliced beef with roasted rice powder, onions, scallion, lime dressing, chili pepper on a bed of lettuce and cabbage.	
Larb Gai.....	\$10
Ground chicken with roasted rice powder, onions, scallion, lime dressing, chili pepper on a bed of lettuce and cabbage.	
Nam Sod.....	\$10
Ground pork tossed with ginger, peanuts, scallions with lime dressing.	
Thai Chicken Salad.....	\$10
Grilled marinated chicken, lettuce, carrots, bean sprouts, onions, cucumbers, broccoli, tomatoes, red pepper with peanut sauce.	
Yum Ped Yang (Duck Salad).....	\$11.95
Strips of duck with cashew nuts, onions, red peppers, scallions, cilantro, lime juice, chili on a bed of lettuce.	

Entrée

[Served with jasmine rice]

Choose : Chicken, Beef, Pork or Tofu	\$14
Shrimp \$16 Meat Combo	\$18

Cashew nut
Sautéed with cashew nut, bell peppers, onions, carrots, broccoli, snow peas, celery and chili paste.
Pad Khing (Ginger)
Fresh ginger strip, onions, mushroom, scallion, bell pepper, carrot and snow peas.
Pad Bai Kra Prow (Basil)*
With chili paste, onions, carrot, bell pepper, scallions and Thai sweet basil.
Sweet and Sour
Sautéed with cucumbers, tomatoes, pineapple, bell peppers, scallion, and onions.

Garlic & Black Peppers*
Sautéed garlic sauce with pepper and mixed vegetables.

Pad Prik Khing*
Thai style sautéed with a mild spice, green beans, and red bell peppers.

Pad Prik*
Stir fried chili paste with bamboo shoots, onions, green bean, bell peppers, and Thai basil.

Pad Broccoli
Sautéed broccoli, carrots, mushrooms with light brown sauce.

Garden Vegetables
Stir fried mixed vegetables with fresh garlic brown sauce.

Amazing
Steamed broccoli on a bed of sautéed peanut sauce with a choice of meat.

Pad Eggplants*
Sautéed eggplants, onions, bell pepper, scallion and Thai basil with chili paste.

Curry

[Served with jasmine rice or added \$1.50 for brown rice]

Choose : Chicken, Beef, Pork or Tofu	\$10.95
Shrimp \$13.95 Meat Combo	\$15.95

Panang Curry*
Panang curry blended with coconut milk and mixed vegetables.

Red Curry*
Red curry with coconut milk, eggplants, bamboo shoots, bell peppers, green bean, pineapple, and basil.

Green Curry*
Green curry with coconut milk, eggplant, bamboo shoots, green beans, bell peppers, and basil.

Mussaman Curry*
Mussaman curry with coconut milk, potatoes, carrots, onions, and cashew nuts.

Gang Garee*
Yellow curry paste and coconut milk, potatoes, red bell pepper, and onion.

Fried Rice

Choose : Chicken, Beef, Pork or Tofu	\$10.95
Shrimp \$12.95 Meat Combo	\$14.95

Thai Fried Rice
Thai style with egg, broccoli, onion, carrots, snow peas.

Spicy Basil Fried Rice
Stir-fried rice with onions, bell peppers, snow peas, carrots, basil and chili paste.

Pineapple Fried Rice
With pineapples, egg, onions, cashew nut, raisin, and curry powder.

Noodle

Choose : Chicken, Beef, Pork or Tofu	\$10.95
Shrimp \$12.95 Meat Combo	\$14.95

Pad Thai
Stir fried thin rice noodles with egg, Scallion, bean sprouts, ground peanuts.

Pad See Ew
Stir fried flat rice noodles with egg, carrots, and broccoli in brown sauce.

Pad Woon Sen
Stir fried bean thread noodles with egg, snow peas, carrots, bell pepper, celery and onions.

Pad Drunken Noodles*
Stir fried flat rice noodles with egg, onions, bell peppers, tomatoes, mushrooms, broccoli, carrots, and basil in spicy sauce.

Pad Lad Nah
Stir fried flat rice noodles, topped with broccoli and brown gravy.

Thai Spaghetti
Soft egg noodles with egg, onions, bell peppers, broccoli, celery, carrots, tomatoes, snow peas and Thai basil in light brown sauce.

House Special

[Served with jasmine rice]

Volcano Shrimp..... **\$22.95** || Grilled jumbo shrimp with 3 flavor sauce and steamed mixed veggies. | |

Choo Chee Shrimp..... **\$24.95** || Grilled jumbo shrimp with steamed mix veggies and choo chee curry. | |

Jumbo Shrimp & Sea Scallops.... **\$24.95** || Grilled jumbo shrimp and sea scallops with 3 flavor sauce and steamed mixed veggies. | |

Red Snapper..... **Market Price** || Deep fried whole red snapper on a bed of steamed mixed veggies and chili sauce. | |

Duck Panang Curry..... **\$22.95** || Seasoned roasted duck and mixed veggies topped with panang curry. | |

Orchid Duck..... **\$22.95** || Seasoned roasted duck with TupTim sauce and steamed mixed vegetables. topped with panang curry. | |

King of the Sea..... **\$30.95** || Lobster tail, shrimp, squid, scallops & clear noodles sautéed with chili paste on a bed of steamed vegetables. | |

Choo Chee Pla Ka Pong..... **Market Price** || Deep fried whole red snapper, topped with red curry sauce and kaffir lime leaves. | |

Siam Chicken..... **\$18.95** || Light deep fried chicken topped with sautéed onions, cashew nuts, pineapples, mushrooms & chili paste. | |

Moo Choo Chee (Boneless Pork Chop) **\$18.95** || Grilled pork tenderloin with red curry and kaffir lime leaves. | |

Desserts

Coconut Ice Cream..... **\$3.95** |

Mango Ice Cream..... **\$3.95** |

Crunchy Banana Coins..... **\$4.95** || Fresh banana cut up into bite size, wrapped in wrapper and deep fried topped with honey and sesame seed. | |

Thai Orchid Banana..... **\$5.95** || Fresh banana cut up into bite size, wrapped in wrapper and deep fried topped with coconut or mango ice cream. | |

Sweet Sticky Rice With Ice Cream..... **\$6.95** |

Sweet Sticky Rice with Mango (Seasonal) **\$6.95** |

All dished are prepared mildly hot and spicy. However, we can alter to medium hot or every hot to Thai taste.

How spicy? please request *mild, **medium, ***hot or *****very hot