



Current Menu

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Lunch Menu

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Rice Plates

1. Kow Na-Ped	5.95
<i>Slices of roast duck over rice, served with sweet spicy black soy sauce</i>	
2. Kow-Mon Kai	5.95
<i>Slices of salt-baked chicken over garlic rice, served with spicy ginger garlic sauce</i>	
3. Kow-Graprao	5.95
<i>Sauteed chicken, beef or pork in basil chili sauce over rice</i>	
4. Kow Moo-Gratieam	5.95
<i>Pan-fried garlic pork in oriental herb topped on rice, served with spicy lemon garlic sauce</i>	
5. Kow Pla Muk Pad-Ped	5.95
<i>Sauteed calamari in basil chili garlic sauce over rice</i>	
6. Kow Pad-Talay	6.95
<i>Thai style fried rice with prawns, calamari and crab meat in egg and tomato, garlic sauce</i>	
7. Kow-Gang-Kiew-Wan	5.95
<i>Spicy green curry with you choice of chicken, pork or beef, mixed with slices of eggplant and green beans with a touch of basil, served with steamed rice (for prawn add 2.00)</i>	
8. Kow-Gang Panaeng	5.95
<i>Spicy beef curry with basil, served with rice</i>	
9. Kow-Rad-Na	5.95
<i>Choice of chicken, beef or pork sauteed with onion, baby corn, bamboo shoot and mushroom in garlic gravy sauce over rice</i>	

Chef's Special

10. Kow Mon-Gai-Yang and Som-Tum	6.95
<i>Complete lunch with Thai style Bar B-Q Chicken, served with garlic rice and spicy papaya salad</i>	

Noodle Plates

11. Pad-Thai	5.95
<i>Panfried rice noodle with shrimp, tofu, egg and bean sprouts</i>	
12. Khew-Tew Nur-Sub	5.95
<i>Rice noodle pan frier!, topped with chopped beef sauteed with garlic onion and tomato sauce</i>	
13. Khew-Tew Rad-Na	5.95
<i>Rice noodle pan friers topped with choice of chicken, beef or pork mixed with Chinese broccoli in gravy sauce (add 2.00 for prawns)</i>	
14. Pad-See Ew	5.95

<i>Pan-fried rice noodles with choice of chicken, beef and pork in garlic, Chinese broccoli and egg</i>	
15. Khew Tew Nur-Toon	5.95
<i>Rice noodler with beef stew</i>	
16. Khew Tew-Kai	5.95
<i>Rice noodle soup with chicken and fish ball</i>	

Lunch Combination \$ 7.95	
SERVED WITH A CUP OF LEMON CHICKEN SOUP AND YOUR CHOICE OF TWO ITEMS LISTED BELOW WITH THAI FRIED RICE	
1. Satay	
<i>Grilled beef; or chicken on skewers served with peanut sauce</i>	
2. Garlic Pork	
<i>Pan-fried thin slices of pork marinated in garlic and black pepper</i>	
3. Tod-Man	
<i>Fried fish cake served with sweet cucumber</i>	
4. Por-Pia-Tod (choice of meat or vegetarian roll)	
<i>Fried imperial roll stuffed with shrimp, chicken and glass noodles in oriental herbs, served with sweet plum sauce</i>	
5. Gai-Yang	
<i>Thai Bar B-Q chicken served with sweet garlic sauce</i>	
6. Gang-Ga-Ri	
<i>Yellow chicken curry served with sweet cucumber</i>	
7. Panaeng-Nur	
<i>Spicy beef curry with sweet basil</i>	
8. Gai-Grapiro	
<i>Sauteed chopped chicken with spicy basil garlic sauce</i>	
9. Goong-Tod	
<i>Fried prawns with vegetables served with plum sauce</i>	
10. Nur-Toon	
<i>Marinated beef sauteed in spicy onion and mushroom sauce</i>	
11. Nur-Pad-Pik	
<i>Sauteed slices of beef in chili, garlic and basil sauce</i>	

Dinner Menu							
Appetizers	Soup	Vegetable Dishes	Poultry	Beef & Pork	Chef's Favorite	Seafood	Noodles
Appetizers							
1. Por-Pia-Sod							4.95
<i>A fresh rice paper rolls stuffed with crab, shrimp, pork sausage, to ,pork, cucumber and mushroom, topped with sweet and sour tamarrndsuce</i>							
2. Tod-Mon							5.95
<i>Fried fish cake mixed with minced - green beans in Thai spices, served with sweet cucumber</i>							
3. Satay							6.95
<i>Choice of grilled chicken, or beef on skewers, marinated in oriental herbs, served with coconut peanut sauce</i>							
4. Nam-Sod							5.95
<i>Ground pork cooked in ginger, shallot, peanut and spicy lime sauce, with slices of pork</i>							

<i>skin</i>	
5. Pooket Express	6.95
<i>A combination of prawn, mussel, calamari and fish marinated in spicy lemon sauce laying on a seashell bed</i>	
6. Larb	5.95
<i>Most popular northeastern Thai dish made of-quick grilled beef or chicken cooked in roasted rice powder, chili and-spicy lemon sauce with a touch of fresh mint</i>	
7. Plah-Goong	6.25
<i>Fresh prawns marinated in lemon grass and mint leaves, in spicy lemon sauce</i>	
8. Katong Tong	5.50
<i>Crispy ht e batter cups filled with garlic shrimp and chicken, mixed in curry vegetable, served with chili garlic sauce</i>	
9. Yum Hed	5.95
<i>For mushroom lovers : A combination of mushroom, prawn and chicken in Thai spices, laid on a bed of greens</i>	
10. Por-Pia-Tod (choice of meat or vegetarian rolls)	4.95
<i>Fried rice roll stuffed with shrimp, pork, shredded vegetable and glass noodle in oriental herbs, served with sweet plum sauce</i>	
11. Pirate Treasure	5.95
<i>A combination of shrimp, chicken and bean thread sheet marinated in Thai herbs with - a touch of lemon spicy sauce</i>	
12. Fresh Mint Roll	4.50
<i>A rice payer roll stuff fed with fresh vegetable, mint, noodle, and shrimp served with sweet lemon glass and ground peanut dipping</i>	
13. Yum-Ma-Keur	5.95
<i>Charbroiled young eggplant, prawn and chicken, topped with spicy lemon garlic sauce, accompanied with slices f hard boiled egg</i>	
14. Plah Pa-Muk	5.95
<i>Slices of fresh squid marinated in lemon grass and mint leaves, in spicy lemon sauce</i>	
15. Vegetarian Delight	4.50
<i>Slices of - fried - tofu and taro in batter, served with sweet and sour peanut sauce</i>	

Soups

Serves 2-4 people

16. Tom Yum Goong	7.50
<i>Spicy and sour prawns and mushroom soup with a touch of lemon grass in roasted chili aroma</i>	
17. Tom-Ka-Talay	8.95
<i>A blend of Thai spices and coconut milk soup with a combination of seafood</i>	
18. Gai-Tom-Ka	6.95
<i>Thai style lemon chicken soup in coconut milk and oriental herbs</i>	
19. Tom Yum Talay	7.95
<i>Hot spicy pot combination seafood includes prawn. scallop, squid, fish and mussels in a spicy lemon sweet basil soup</i>	
20. Gang Jurd	6.95
<i>A combination of shrimp, chicken, tofu, spinach, glass noodle and Napa cabbage in chicken broth</i>	

Vegetable Dishes

21. Chef Salad	6.25
<i>Seasonal fresh vegetable with shrimp, mushroom, and - slices of egg topped with creamy chef special dressing</i>	
22. Salad Kak	6.25
<i>Seasonal - fresh vegetable with fried and egg topped with peanut sauce</i>	
23. Mixed Green	6.75
<i>Sauté of asparagus (seasonal) sugar peas, green beans, Napa cabbage and - zucchini in garlic oyster sauce</i>	
24. Som-Tum	6.25

Fresh green shredded papaya salad with dry shrimp, tomato, green bean and peanut, marinated with garlic and Thai spicy sweet and sour sauce

Poultry Dishes

25. Garlic Quail	7.95
<i>Fried quail marinated in garlic and Thai herbs, served with lemon garlic sauce and sweet plum sauce</i>	
26. Gai-Yang	7.50
<i>Thai style Bar-B-Q chicken, marinated with oriental - spices, served with sweet garlic sauce</i>	
27. Gai-Kraprao	7.95
<i>Sautéed minced chicken in sweet basil and fresh chili garlic sauce</i>	
28. Gang-Gari-Gai	7.95
<i>Yellow chicken curry cooked in coconut milk and potato cubes. Served with cucumber salad</i>	
29. Ped-Tod-Ka-Na-Grob	7.95
<i>Crispy pieces of roast duck fried in batter with greens, served with sweet chili garlic sauce</i>	
30. Gang-Ped-Ped-Yang	7.95
<i>Roast duck curry cooked in coconut milk and red chili sauce with a combination pineapple and spinach</i>	
31. Gang-Kiew-Wan	7.95
<i>Choice of beef, chicken or pork (with prawn add 1.00), a hot spicy red curry cooked in coconut milk with slices of eggplant, green beans and fresh - sweet basil</i>	

Beef and Pork Dishes

32. Nur-Toon	7.50
<i>A combination of beef cubes and spices cooked in mushroom and garlic sauce served in a clay pot</i>	
33. Nur-Pad-Prik	7.95
<i>Sautéed beef with sweet basil in spicy chili garlic sauce</i>	
34. Pra-Ram-Long-Song	7.95
<i>Broiled tender sirloin of beef on bed of spinach, topped with spicy peanut sauce</i>	
35. Pa-Neang-Nur	7.95
<i>Thai style beef curry in coconut milk and red chili with a touch of sweet basil</i>	
36. Salad-Nur-Sun	7.50
<i>Grilled sirloin of beef with Thai herbs, served with fresh lettuce and lemon garlic sauce</i>	
37. Beef Shish-Ka-Bob	9.95
<i>Charbroiled marinated filet mignon cubes on skewers served with spicy garlic sauce</i>	
38. Moo-Gra-Teiam	7.95
<i>Pan fried slices of pork marinated in garlic and black pepper</i>	
39. Moo-Prik-King	7.95
<i>Sautéed slices of pork and green bean in red chili garlic sauce</i>	

Chef's Favorite Dishes

40. Pooket Skewer	10.95
<i>A combination of charbroiled scallop, prawn, and fish with vegetables on skewers, served with spicy lemon garlic sauce and sweet chili sauce</i>	
41. MaKeur-Paad-Prik	8.95
<i>Sautéed Japanese eggplant with prawn, chicken and pork in spicy basil garlic sauce</i>	
42. Kai-Yad-Sai	6.95
<i>Thai style omelets stuffed with crab, shrimp and chicken in a mixture of Thai herbs</i>	
43. Sahai-Pad-King	7.95
<i>Sautéed combination of shrimp, pork and chicken in ginger, pineapple and sweet oriental black mushroom sauce</i>	
44. Asparagus with Lobster Sauce (seasonal)	8.95
<i>Fresh asparagus sautéed with crab meat, prawn, minced chicken and egg in spicy garc sauce</i>	
45. Panaeng-Sam-Ros	7.95
<i>A combination of crisp chicken, pork and beef deep-fried, topped with spicy red curry sauce</i>	

46. Paad -Kin-Na-Ree	7.95
<i>A combination of prawn, calamari, chicken and glass noodle pan-fried sautéed with baby corn and green onion in oriental sauce</i>	

Seafood Dishes

47. Hoi-Paad-Cha	9.95
<i>Sauté clam in garlic, spices, and sweet basil sauce</i>	
48. Hoi Jaw	10.95
<i>Crab cake blended with Thai Spices Snapped around with tofu skin</i>	
49. Pla-Rad-Prik	10.95
<i>Your choice of Thai Snapped or filet of Catfish defy fried and topped with garlic sauce</i>	
50. Pla-Jean	10.95
<i>A choice of Thai Snapper or filet of catfish deep-fried and - topped with mushroom, ginger and tamarind sauce</i>	
51. Talay Hot Plate	12.95
<i>Combination of prawns, scallop, calamari, fish and mussel sauteed in garlic spicy sauce, served in hot plate</i>	
52. Pla-Muk-Pad-Ped	8.95
<i>Calamari sautéed in sweet basil spicy chili sauce</i>	
53. Pong-Pang	12.95
<i>Seafood combination of scallop prawn, calamari, fish and mussel, sautéed in spicy chili paste mixed with vegetables in a hot clay pot</i>	
54. Goong-Chu-Chee	10.95
<i>Broiled jumbo prawns topped with spicy chili curry sauce with a touch of Thai herbs</i>	
55. Goong-Tod	8.95
<i>Jumbo prawns deep-fried in batter mixed with fried vegetables, served with sweet plum sauce</i>	
56. Pla-Muk-Gratieam	8.95
<i>Calamari sautéed in garlic and mild oriental herbs</i>	
57. Goong-Grobb	10.95
<i>Crispy jumbo prawns in shell cooked in garlic and served with two sauces Sweet plum sauce and lemon garlic sauce</i>	
58. Hoi-Tod	8.95
<i>Thai style mussels pan-fried, made of crispy batter, fried in spicy Thai herbs, mixed with egg and bean Trout, served with chili garlic sauce</i>	
59. Goong-Gra-Tieam	10.95
<i>Marinated jumbo prawns sautéed in garlic black pepper sauce</i>	

Noodle Dishes

60. Pad Thai	7.25
<i>Sauté clam in garlic, spices, and sweet basil sauce</i>	
61. Mee Grobb	6.95
<i>Crab cake blended with Thai Spices Snapped around with tofu skin</i>	
62. Woon-Sen Pad	7.25
<i>Your choice of Thai Snapped or filet of Catfish defy fried and topped with garlic sauce</i>	

Desserts

Siam Gems **3.50**

Ruby like Thai tapioca beads stuffed with water chestnuts with a combination of young coconut meat, lotus seed, toddy palm seed and jack fruit in icy coconut milk

Fried Banana Balls with Ice Cream **3.95**

Slices of salt-baked chicken over garlic rice, served with spicy ginger garlic sauce

Manor's Ice Cream **2.95**

Dessert of the Day **2.95**

(ask your server)

Beverages

7 Up or Coke	5.95
Thai Ice Coffee or Ice Tea	5.95
Coffee or Tea	5.95
Fresh Squeezed Orange Juice	5.95
Milk	5.95
Mineral Water	6.95
Thai Beer (Singha)	5.95
Phuket Beer (NEW)	5.95

Wine List

White Wine	Glass	Bottle
Chardonnay - Kendall Jackson, California	5.75	21.00
Chardonnay - Clos Du Bois, Sonoma	5.75	22.00
Chardonnay - Beringer, Napa	7.00	26.00
Chardonnay - Edna, Edna Valley	n/a	28.00
Chardonnay - Cakebread, Napa	n/a	40.00
Sauvignon Blanc - Kenwood, Sonoma	5.50	22.00
Fume Blanc - Davis Bynum, Russian River	6.25	24.00
Gewurztraminer - Fetzer, California	4.25	16.00

Blush Wine	Glass	Bottle
White Zinfandel - Beringer, California	3.50	14.00

Red Wine	Glass	Bottle
Cabernet Sauvignon - Hess Select, California	5.75	22.00
Cabernet Sauvignon - BV Rutherford, Napa	7.50	30.00
Cabernet Sauvignon - Golden Creek, Sonoma <i>1996 reserve</i>	n/a	30.00
Merlot - Clos Du Bois, Sonoma	6.75	26.00
Pinot Noir - Kenwood Vineyards, Jack London Sonoma	n/a	32.00
Zinfandel, Old Vine - Davis Bynum, Sonoma	7.00	28.00

Sparkling Wines	Bottle
Scharffenberger Brut	28.00
Moet & Chandon Extra Dry White Star	36.00

House Wines	Glass
Cabernet Sauvignon - Sylvester Winery, Paso Robles	3.75
Chardonnay - Sylvester Winery, Paso Robles	3.75

Thai Beer	Bottle
Singha Beer	3.50
Singha Gold - Light Beer	3.50
Phuket	x.xx
Chang	3.50

Corkage Charge \$8.00

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