

APPETIZERS

SIAMESE ROLLS (Deep fried, chopped vegetables, taro root and silver noodle rolled in rice pastry with plum sauce)	6
FRESH SUMMER ROLLS (Fresh mint, basil, cilantro, carrot, cucumber, romaine lettuce and sprouts with reduction peanut sauce)	8
YUMMY CHICKEN SATAY (Marinated Chicken, gently grilled with Cucumber salad and Peanut Sauce)	7
SAVORY LAMB SATAY (Marinated Lamb, gently grilled with Cucumber salad and Peanut Sauce)	8
CREAM CHEESE WONTON (Savory melted cream cheese, crab meat wrapped in a golden brown wonton skin)	7
CALAMARI RINGS (Lightly breaded calamari rings with tangy spicy-sweet-sour sauce)	8
MARTINI CRISPY PRAWNS (Marinated with fresh herbs and wrapped in rice dough with cucumber salad)	8
MUMMY CHICKEN (Deep-fried, marinated chicken breast and bacon strip, wrapped in pandan leaves, w/sweat sauce)	8
TWEETY BASKET (Crispy egg noodles tossed in sweet-sour sauce with shallot, cilantro, carrot, mint and mixed nuts)	7
THAI QUESADILLA (Tortillas stuffed with ground shrimp and pork, deep-fried with sweet-sour sauce)	7
FORTUNE BAG (Delicious blend of ground chicken, sweet potatoes, wrapped in wonton skin)	7
JAPANESE TEMPURA (Assorted deep-fried veggies and prawns with tangy spicy-sweet-sour sauce)	9
SANTA ROSA PARADE (2 Siamese Rolls, 2 Chicken Satay, 2 Crispy Prawns, 2 Tweety Baskets, 2 Thai Quesadilla, 2 Mummy Chicken and 2 Cream Cheese Wonton with a variety of house dipping sauces)	16

SALAD

PRINCESS PAPAYA SALAD (Green papaya, tomato, green bean, carrot and peanut with tamarind chili and lime sauce)	7
EXOTIC ORGANIC GREEN SALAD (Mixed spring green and cherry tomato with mango vinaigrette)	7
GRANNY SMITH SALAD (Shredded green apple tossed with herb, roasted rice, mint, shallot, cilantro and homemade vinaigrette)	7
AUTHENTIC THAI CHICKEN SALAD (Minced chicken breast tossed with rice powder, mint, shallot, cilantro and spicy chili-lime vinaigrette)	8
INDIAN SALAD (Heart of Romaine, carrot, cucumber, cherry tomatoes, bean sprouts, hard boiled egg and fried tofu with peanut dressing)	9
GRILLED PRAWN SALAD (Charbroiled prawns topped with shredded mint, shallot, cilantro, and herb with homemade dressing)	10
YUM-YUM EGGPLANT SALAD (Roasted eggplant with ground chicken and shrimp tossed with mint, shallot, cilantro and chili vinaigrette)	10

SOUP

Choice of Chicken or Tofu. Prawns add \$2.

LEMONGRASS SPICY&SOUR SOUP (TOM-YUM) (Thai favorite hot and sour clear soup with fresh mushrooms, cherry tomatoes, shallot and cilantro)	5
COCONUT SOUP (TOM-KHA) (Slightly spicy creamy soup with fresh mushrooms, cherry tomatoes, shallot and cilantro)	5
MISO SOUP (JAPANESE SOUP) (Traditional Japanese soup with fresh tofu, green onion and Japanese seaweed)	5

ZEN SOUP (MIXED MUSHROOM SOUP) (Clear soup with fresh tofu, ginger, shiitake, enoki and portabella mushroom)	5
FLOATING MARKET SOUP (Mixed seafood with fresh basil in TOM-YUM soup)	12

LUNCH ENTREES

Served with Jasmine Rice and Organic Green Salad

Choice of Chicken, Pork, Beef, Tofu. Prawns add \$2, Seafood add \$4.

GOLDEN CASHEW NUT	8
HOLY BASIL	8
GARLIC LOVER	8
SIAMESE EGGPLANT	8
RAMA THE KING	8
QUEEN OF GINGER	8
ROYAL SWEET&SOUR	8
ASIAN GARDEN	8
SUMMER ON FIRE	8
FISH MARKET	8
CURRY LOVER (Choice of Red, Green or Yellow curry)	8

LUNCH NOODLES AND RICE ZONE

Choice of Chicken, Pork, Beef, Tofu. Prawns add \$2, Seafood add \$4.

FAMOUS PAD THAI NOODLE	8
NOTORIOUS DRUNKEN NOODLE	8
PEANUT NOODLE	8
CALIFORNIA NOODLE	8
ASIAN FRIED RICE	8
BISTRO FRIED RICE	8
NOODLE SOUP (Vietnamese noodle soup)	8

CHEF'S CREATION

ROASTED DUCK CURRY (Roasted duck in red curry reduction sauce with Thai herbs, seasonal vegetables, pineapple and cherry tomatoes)	16
EMERALD SALMON CURRY (Grilled Salmon topped with green curry reduction sauce, diced onion, red bell pepper, green bean, yellow corn, zucchini and kaffir lime leave)	16
TAMARIND FISH (Steamed Sole, fresh ginger, green onion, tomato, mushroom, onion with homemade tamarind sauce)	16
BANGKOK FISH (Filet of Sole, lightly breaded, deep fried until crisp with aromatic herb and green apple salad)	16
GOLDEN HALIBUT (Grilled Halibut, topped with seasonal veggies, basil and Merlot spicy sauce)	18
LAMB KABOB (Marinated lamb, grilled w/Thai herbs, charbroiled asparagus, seasonal veggies and peanut sauce)	18
FILET MIGNON STEAK (Thai style grilled Fillet Mignon and grilled veggies with spicy Asian pesto sauce)	20
OLE'S FRUITY SEAFOOD (Jumbo prawns, seared scallop, king crab claw with mango, lychee, longan, pineapple, cherry tomato and seasonal veggies in pumpkin curry sauce)	22
OLE'S OCEAN SEAFOOD (Jumbo prawns, seared scallop, king crab claw with celery, green onion, zucchini, red bell pepper and Ole's special sauce)	22

ENTREES

Choice of Chicken, Beef, Pork or Tofu. Prawns add \$3, Seafood add \$4.

GOLDEN CASHEW NUT (Lightly breaded, deep-fried until crisp, then stir-fried with onion, carrot, bell pepper, tomato, mushroom, pineapple, zucchini, cashew nuts and special sauce with honey glaze syrup)	12
HOLY BASIL (Stir-fried, with onion, carrot, bell pepper, mushroom, zucchini, green bean, fresh minced red chill and basil)	11
GARLIC LOVER (Stir-fried with fresh garlic, onion, carrot, bell pepper, mushroom, zucchini and a touch of black pepper)	11
SIAMESE EGGPLANT (Stir-fried with eggplant, onion, carrot, bell pepper, mushroom, zucchini, fresh minced red chill and basil)	11
RAMA THE KING (Lightly steamed spinach and broccoli crowns. Topped with special peanut curry sauce)	11
QUEEN OF GINGER (Freshly sliced ginger, seared in hot oil and stir-fried with green onion, carrot, bell pepper, zucchini and portabella in black bean sauce)	11
ROYAL SWEET&SOUR (Pineapple, bell pepper, onion, carrot, tomato, mushroom, zucchini, green onion in sweet-sour sauce)	11
ASIAN GARDEN (Seasonal veggies, stir-fried with garlicky oyster sauce and wine reduction sauce)	11
SUMMER ON FIRE (Stir-fried, with onion, carrot, bell pepper, mushroom, zucchini, green beans in dry curry sauce)	11

CURRY

Choice of Chicken, Beef, Pork or Tofu. Prawns add \$3, Seafood add \$4.

PUMPKIN CURRY (Red curry paste and coconut milk with pumpkin, bell pepper, carrot, zucchini, tomato, onion mushroom and sweet basil)	12
RED CURRY (Red curry paste and coconut milk with bell pepper, carrot, zucchini, tomato, onion mushroom and sweet basil)	11
GREEN CURRY (Green curry paste and coconut milk with green bean, bell pepper, carrot, zucchini, onion and mushroom)	11
YELLOW CURRY (Yellow curry paste and coconut milk with potato, bell pepper, carrot, zucchini, onion, mushroom and fried onion)	11

NOODLES AND RICE ZONE

Choice of Chicken, Beef, Pork or Tofu. Prawns add \$3, Seafood add \$4.

FAMOUS PAD THAI NOODLE (Delicious Pan-fried rice noodle, bean sprouts, carrot, egg, ground peanut and tamarind sauce)	11
NOTORIOUS DRUNKEN NOODLE (Stir-fried wide rice noodle, egg, broccoli, bell pepper, onion, tomato, basil with spicy house sauce)	11
PEANUT NOODLE (Steamed rice noodle on a bed of lightly steamed broccoli and spinach, topped with special peanut curry sauce)	11
CALIFORNIA NOODLE (Stir-fried rice noodle, bacon, spinach, bean sprout, egg, broccoli, bell pepper, onion, tomato, basil with spicy house sauce)	11
ASIAN FRIED RICE (Thai style fried rice with sweet corn, snow pea, carrot, onion, broccoli and egg)	11
BISTRO FRIED RICE (Pan-fried rice with bacon, green bean, onion, carrot, broccoli, tomato, egg, basil with spicy house sauce)	11

WHITE RICE: \$1

BROWN RICE / STICKY RICE / PEANUT SAUCE: \$2



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BUSINESS HOURS

LUNCH : Mon - Sat 11:30 - 3pm

DINNER : Sun - Thu 5pm - 9:30 pm

Fri & Sat 5pm - 10 pm

CHEF : OLE' (OLARN) TONVERAPONGSIRI