



# Food Study Guide

## Appetizers

Item	Description	Garnish	Served In / On
Spring Rolls ( <i>Regular</i> )  <i>Gluten Free Option (Sub Thai Peanut Sauce)</i>	<ul style="list-style-type: none"> <li>• Steamed shrimp and pork</li> <li>• Vermicelli noodles</li> <li>• Lettuce</li> <li>• Rice paper</li> </ul>	<ul style="list-style-type: none"> <li>• Vietnamese Peanut Sauce with fresh peanuts</li> </ul>	<ul style="list-style-type: none"> <li>• Long black plate</li> </ul>
Spring Rolls ( <i>Grilled Pork</i> )	<ul style="list-style-type: none"> <li>• Grilled Pork</li> <li>• Vermicelli noodles</li> <li>• Lettuce</li> <li>• Rice paper</li> </ul>	<ul style="list-style-type: none"> <li>• Vietnamese Peanut Sauce with fresh peanuts</li> </ul>	<ul style="list-style-type: none"> <li>• Long black plate</li> </ul>
Crispy Egg Rolls ( <i>Regular with pork or Vegetable only</i> ) 	<ul style="list-style-type: none"> <li>• 5 pieces of Seasoned pork or Seasoned tofu</li> <li>• Asian spices</li> <li>• Cabbage</li> <li>• Carrots</li> <li>• Mushroom</li> <li>• Glass Noodles</li> <li>• Egg roll paper</li> </ul>	<ul style="list-style-type: none"> <li>• Lettuce</li> <li>• Mint</li> <li>• House Vinaigrette</li> </ul>	<ul style="list-style-type: none"> <li>• Long black plate</li> </ul>
Crispy Golden Tofu	<ul style="list-style-type: none"> <li>• Fried Tofu</li> </ul>	<ul style="list-style-type: none"> <li>• Crushed peanuts</li> <li>• Side sweet chili sauce</li> </ul>	<ul style="list-style-type: none"> <li>• Long black plate</li> </ul>
Grilled Chicken Satay 	<ul style="list-style-type: none"> <li>• 6 pieces of Curry marinated chicken breast</li> </ul>	<ul style="list-style-type: none"> <li>• Side of thai peanut sauce</li> <li>• Side of cucumber chutney</li> </ul>	<ul style="list-style-type: none"> <li>• Long black plate</li> </ul>



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Item	Description	Garnish	Served In / On
Fried Dumplings (8) 	<ul style="list-style-type: none"><li>• Steamed chicken</li><li>• Cabbage</li><li>• Onion</li><li>• Sesame oil</li><li>• Wonton paper</li><li>• Side ponzu sauce</li></ul>	<ul style="list-style-type: none"><li>• cabbage and carrots</li><li>• cilantro</li></ul>	<ul style="list-style-type: none"><li>• Long black plate</li></ul>
Steamed Dumplings (8) 	<ul style="list-style-type: none"><li>• Steamed chicken</li><li>• Cabbage</li><li>• Onion</li><li>• Sesame oil</li><li>• Wonton paper</li><li>• Side ponzu sauce</li></ul>	<ul style="list-style-type: none"><li>• none</li></ul>	<ul style="list-style-type: none"><li>• Round steamer on black plate</li></ul>
Dynamite Shrimp (8) 	<ul style="list-style-type: none"><li>• Eight tempura shrimp</li><li>• Carrot</li><li>• Green onion</li><li>• Spring mix</li><li>• Purple cabbage</li><li>• Dynamite sauce (spicy mayo)</li></ul>	<ul style="list-style-type: none"><li>• spice powder</li></ul>	<ul style="list-style-type: none"><li>• Long black plate</li></ul>
Salt & Pepper Calamari 	<ul style="list-style-type: none"><li>• Flash Fried Calamari</li><li>• Green &amp; red bell pepper</li><li>• Butter</li><li>• Fresh garlic</li><li>• Spring mix</li><li>• White onion</li></ul>	<ul style="list-style-type: none"><li>• Side of sweet chili sauce</li></ul>	<ul style="list-style-type: none"><li>• Long black plate</li></ul>
Salt & Pepper Shrimp (8) 	<ul style="list-style-type: none"><li>• Flash Fried Shrimp</li><li>• Green &amp; red bell pepper</li><li>• Butter</li><li>• Fresh garlic</li><li>• Spring mix</li><li>• White onion</li></ul>	<ul style="list-style-type: none"><li>• Side of sweet chili sauce</li></ul>	<ul style="list-style-type: none"><li>• Long black plate</li></ul>



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## Signature Wings

Item	Description	Garnish	Served In / On
Salt & Pepper Wings (8) 	<ul style="list-style-type: none"><li>• Bell pepper</li><li>• Fresh garlic</li><li>• Jalapeño</li><li>• Spring Mix</li><li>• White Onion</li></ul> <p><i>Hint of Spice</i></p>	<ul style="list-style-type: none"><li>• None</li></ul>	<ul style="list-style-type: none"><li>• Long black plate</li></ul>
Thai Chili Wings (8)	<ul style="list-style-type: none"><li>• Bell pepper</li><li>• Broccoli</li><li>• Cabbage</li><li>• Fresh garlic</li><li>• Mushroom</li><li>• Scallion</li><li>• Thai Chili</li></ul> <p><i>Hint of Spice</i></p>	<ul style="list-style-type: none"><li>• None</li></ul>	<ul style="list-style-type: none"><li>• Long black plate</li></ul>
Lemongrass Wings (8)	<ul style="list-style-type: none"><li>• Fish sauce</li><li>• Fresh garlic</li><li>• Sweet chili sauce</li></ul>	<ul style="list-style-type: none"><li>• None</li></ul>	<ul style="list-style-type: none"><li>• Long black plate</li></ul>
Lemon Pepper Wings (8) 	<ul style="list-style-type: none"><li>• Black pepper</li><li>• Citrus seasoning</li></ul>	<ul style="list-style-type: none"><li>• None</li></ul>	<ul style="list-style-type: none"><li>• Long black plate</li></ul>



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## Fresh Greens

Item	Description	Garnish	Served In / On
House Salad  <i>Gluten Free</i>	<ul style="list-style-type: none"><li>• Carrots</li><li>• Cucumber</li><li>• Purple cabbage</li><li>• Spring mix</li><li>• Tomato</li></ul>	<ul style="list-style-type: none"><li>• Thai Peanut Sauce</li></ul>	<ul style="list-style-type: none"><li>• Big gray plate</li></ul>
Cucumber Salad  <i>Gluten Free</i>	<ul style="list-style-type: none"><li>• Carrots</li><li>• Cucumber</li><li>• Spring mix</li><li>• Purple cabbage</li></ul>	<ul style="list-style-type: none"><li>• Sweet vinegar dressing</li></ul>	<ul style="list-style-type: none"><li>• Big gray plate</li></ul>
Thai Spicy Salad (Chicken or Beef)  <i>Gluten Free</i>	<ul style="list-style-type: none"><li>• Arugula</li><li>• Bell pepper</li><li>• Carrots</li><li>• Cilantro</li><li>• Spring mix</li><li>• Purple cabbage</li><li>• Tomato</li><li>• White onion</li></ul> (🔥 1-4)	<ul style="list-style-type: none"><li>• Lime and chili puree vinaigrette dressing</li></ul>	<ul style="list-style-type: none"><li>• Big gray plate</li></ul>



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## Flavorful Broths

Item	Description	Garnish	Served In / On
<p>Tom Yum Soup (Thai style hot and sour soup infused with Lemongrass, Galangal, and Chili puree)</p>  <p><i>Gluten Free Option</i></p>	<ul style="list-style-type: none"><li>• Choice of protein</li><li>• Cilantro</li><li>• Mushroom</li><li>• Scallion</li><li>• Tomato</li><li>• White onion</li></ul> <p>(🔥 1-4)</p>	<ul style="list-style-type: none"><li>• None</li></ul>	<ul style="list-style-type: none"><li>• Bowl or Pot</li></ul>
<p>Tom Kha Soup (Thai style hot and sour soup infused with Lemongrass, Galangal, and Chili puree)</p>  <p><i>Gluten Free Option</i></p>	<ul style="list-style-type: none"><li>• Choice of protein</li><li>• Coconut milk</li><li>• Cilantro</li><li>• Mushroom</li><li>• White onion</li></ul> <p>(🔥 1-4)</p>	<ul style="list-style-type: none"><li>• None</li></ul>	<ul style="list-style-type: none"><li>• Bowl or Pot</li></ul>



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## Pho

Item	Description	Garnish	Served In / On
Chefs Choice Pho (Beef Broth)  <i>Gluten Free Option</i> <i>(Sub Pad Thai noodles)</i>	<ul style="list-style-type: none"> <li>• Rice Noodles</li> <li>• 1 Rib Bone</li> <li>• Filet</li> <li>• Brisket</li> <li>• Meatball</li> <li>• Tendon</li> <li>• Tripe</li> </ul>	<ul style="list-style-type: none"> <li>• freshly chopped onions</li> <li>• scallions</li> <li>• cilantro</li> <li>• thai basil,</li> <li>• bean sprouts</li> <li>• jalapeños</li> <li>• limes</li> </ul>	<ul style="list-style-type: none"> <li>• Big bowl</li> </ul>
Filet Mignon Pho (Beef Broth)  <i>Gluten Free Option</i> <i>(Sub Pad Thai noodles)</i>	<ul style="list-style-type: none"> <li>• Rice Noodles</li> <li>• Chopped Filet Mignon (Raw)</li> </ul>	<ul style="list-style-type: none"> <li>• freshly chopped onions</li> <li>• scallions</li> <li>• cilantro</li> <li>• thai basil,</li> <li>• bean sprouts</li> <li>• jalapeños</li> <li>• limes</li> </ul>	<ul style="list-style-type: none"> <li>• Big bowl</li> </ul>
Rib Bone Pho (Beef Broth)  <i>Gluten Free Option</i> <i>(Sub Pad Thai noodles)</i>	<ul style="list-style-type: none"> <li>• Rice Noodles</li> <li>• 3 Rib Bones</li> </ul>	<ul style="list-style-type: none"> <li>• freshly chopped onions</li> <li>• scallions</li> <li>• cilantro</li> <li>• thai basil,</li> <li>• bean sprouts</li> <li>• jalapeños</li> <li>• limes</li> </ul>	<ul style="list-style-type: none"> <li>• Big bowl</li> </ul>
Shrimp Pho (Beef Broth)  <i>Gluten Free Option</i> <i>(Sub Pad Thai noodles)</i>	<ul style="list-style-type: none"> <li>• Rice Noodles</li> <li>• 8 Shrimp</li> </ul>	<ul style="list-style-type: none"> <li>• freshly chopped onions</li> <li>• scallions</li> <li>• cilantro</li> <li>• thai basil,</li> <li>• bean sprouts</li> <li>• jalapeños</li> <li>• limes</li> </ul>	<ul style="list-style-type: none"> <li>• Big bowl</li> </ul>
Brisket Pho (Beef Broth)  <i>Gluten Free Option</i> <i>(Sub Pad Thai noodles)</i>	<ul style="list-style-type: none"> <li>• Rice Noodles</li> <li>• Sliced Brisket</li> </ul>	<ul style="list-style-type: none"> <li>• freshly chopped onions</li> <li>• scallions</li> <li>• cilantro</li> <li>• thai basil,</li> <li>• bean sprouts</li> <li>• jalapeños</li> <li>• limes</li> </ul>	<ul style="list-style-type: none"> <li>• Big bowl</li> </ul>



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## Pho

Item	Description	Garnish	Served In / On
<p>Chicken Pho (Chicken Broth)</p>  <p><i>Gluten Free Option (Sub Pad Thai noodles)</i></p>	<ul style="list-style-type: none"><li>• Rice Noodles</li><li>• Chicken Breast</li></ul>	<ul style="list-style-type: none"><li>• freshly chopped onions</li><li>• scallions</li><li>• cilantro</li><li>• thai basil,</li><li>• bean sprouts</li><li>• jalapeños</li><li>• limes</li><li>• fried shallots</li></ul>	<ul style="list-style-type: none"><li>• Big bowl</li></ul>
<p>Vegetable (Beef Broth)</p> <p><i>Gluten Free Option (Sub Pad Thai noodles)</i></p>	<ul style="list-style-type: none"><li>• Rice Noodles</li><li>• Fried Tofu</li><li>• Baby corn</li><li>• Bok choy</li><li>• Broccoli</li><li>• Cabbage</li><li>• Carrot</li><li>• Mushroom</li><li>• Tomato</li></ul>	<ul style="list-style-type: none"><li>• freshly chopped onions</li><li>• scallions</li><li>• cilantro</li><li>• thai basil,</li><li>• bean sprouts</li><li>• jalapeños</li><li>• limes</li></ul>	<ul style="list-style-type: none"><li>• Big bowl</li></ul>
<p>Design Your Own Pho (Beef Broth)</p> <p><i>Gluten Free Option (Sub Pad Thai noodles)</i></p>	<ul style="list-style-type: none"><li>• Rice Noodles</li><li>• Choices:<ul style="list-style-type: none"><li>• Brisket</li><li>• Meatball</li><li>• Tendon</li><li>• Tripe</li></ul></li></ul>	<ul style="list-style-type: none"><li>• freshly chopped onions</li><li>• scallions</li><li>• cilantro</li><li>• thai basil,</li><li>• bean sprouts</li><li>• jalapeños</li><li>• limes</li></ul>	<ul style="list-style-type: none"><li>• Big bowl</li></ul>
<p>Plain Pho (Beef Broth)</p> 			



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## Creamy Coconut

Item	Description	Garnish	Served In / On
Panang Curry (Spicier curry)  <i>Gluten Free</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Thai spices</li> <li>• Coconut milk</li> <li>• Bell pepper</li> <li>• Jasmine rice</li> <li>• shrimp paste</li> </ul> (🔥 1-4)	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Bowl</li> </ul>
Green Curry <i>Gluten Free</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Thai spices</li> <li>• Coconut milk</li> <li>• Bamboo shoot</li> <li>• Bell pepper</li> <li>• Thai Basil</li> <li>• shrimp paste</li> </ul> (🔥 1-4)	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Bowl</li> </ul>
Massaman Curry  <i>Gluten Free</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Thai spices</li> <li>• Coconut milk</li> <li>• Carrot</li> <li>• Crushed peanuts</li> <li>• Potato</li> <li>• White onion</li> <li>• shrimp paste</li> </ul> (🔥 1-4)	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Bowl</li> </ul>
Yellow Curry  <i>Gluten Free</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Thai spices</li> <li>• Coconut milk</li> <li>• Carrot</li> <li>• Potato</li> <li>• White onion</li> <li>• shrimp paste</li> </ul> (🔥 1-4)	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Bowl</li> </ul>
Curry Ramen <i>Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Braised chicken</li> <li>• Egg noodle</li> <li>• Bean sprout</li> <li>• Cilantro</li> <li>• Heavy cream</li> <li>• Shrimp paste</li> <li>• Scallion</li> </ul> (🔥 1-4)		<ul style="list-style-type: none"> <li>• Bowl</li> </ul>



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## Global Noodles

Item	Description	Garnish	Served In / On
Pad Thai  <i>Gluten Free</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Rice noodles</li> <li>• Eggs</li> <li>• Bean sprout</li> <li>• Scallion</li> </ul>	<ul style="list-style-type: none"> <li>• Crushed peanut and lime wedge</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Pad Se Iew  <i>Can Make Vegan (sauce)</i> <i>Gluten Free Option</i> <i>(Sub Pad Thai noodles)</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Wide rice noodles</li> <li>• Eggs</li> <li>• Broccoli</li> </ul>		<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Drunken Noodles  <i>Can Make Vegan (sauce)</i> <i>Gluten Free Option</i> <i>(Sub Pad Thai noodles)</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Wide rice noodles</li> <li>• Eggs • Baby corn</li> <li>• Bamboo shoot</li> <li>• Bell pepper • Carrot</li> <li>• Mushroom • Tomato</li> <li>• White onion</li> <li>• Thai basil</li> <li>• Chili puree (🔥 1-4)</li> </ul>		<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Yaki Noodle Stir Fry  <i>Can Make Vegan</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Yakisoba • Eggs</li> <li>• Bean sprout</li> <li>• Cabbage</li> <li>• Carrot • Scallion</li> <li>• White onion</li> <li>• Sesame oil</li> </ul>		<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Spicy Lemongrass Noodles  <i>Can Make Vegan</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Rice noodles • Eggs</li> <li>• Bean sprout • Cabbage</li> <li>• Carrot</li> <li>• Mushroom</li> <li>• White onion (🔥 1-4)</li> </ul>		<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>



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## Global Noodles

Item	Description	Garnish	Served In / On
Garlic Noodles 	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Yakisoba</li> <li>• Butter</li> <li>• Chopped green onion</li> <li>• Fresh garlic</li> </ul>		<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Tom Yum Pasta 	<ul style="list-style-type: none"> <li>• Chicken &amp; Shrimp</li> <li>• Udon noodles</li> <li>• Mushroom</li> <li>• Scallion</li> <li>• Tomato</li> <li>• White onion</li> </ul> <p>(🔥 1-4)</p>		<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Thai Curry Noodles  <i>Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Chicken &amp; Shrimp</li> <li>• Rice noodles</li> <li>• Eggs</li> <li>• Bean sprout</li> <li>• Bell pepper</li> <li>• Cabbage</li> <li>• Mushroom</li> <li>• Scallion</li> <li>• Tomato</li> <li>• Thai basil</li> </ul> <p>(🔥 1-4)</p>	<ul style="list-style-type: none"> <li>• Lime and crushed peanuts</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>



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## Long Grains

Item	Description	Garnish	Served In / On
Thai Fried Rice  <p><i>Can Make Vegan</i> <i>Gluten Free Option</i></p>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Jasmine rice</li> <li>• Eggs</li> <li>• Scallion</li> <li>• Tomato</li> <li>• White onion</li> </ul>	<ul style="list-style-type: none"> <li>• Cilantro</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Thai Spicy Fried Rice  <p><i>Can Make Vegan</i> <i>Gluten Free Option</i></p>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Jasmine rice</li> <li>• Eggs</li> <li>• Green &amp; red bell pepper</li> <li>• Mushroom</li> <li>• Thai basil</li> <li>• White onion</li> <li>• Chili puree</li> </ul>	<ul style="list-style-type: none"> <li>• Cilantro</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Pineapple Fried Rice <p><i>Gluten Free Option</i></p>	<ul style="list-style-type: none"> <li>• Chicken &amp; Shrimp</li> <li>• Jasmine rice</li> <li>• Eggs</li> <li>• Cashew nut</li> <li>• Curry powder</li> <li>• Pineapple</li> <li>• Scallion</li> <li>• Tomato</li> <li>• White onion</li> </ul>	<ul style="list-style-type: none"> <li>• Cilantro</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Crab Fried Rice 	<ul style="list-style-type: none"> <li>• Dungeness Crab</li> <li>• King Crab</li> <li>• Jasmine rice</li> <li>• Butter</li> <li>• Fried garlic</li> <li>• Scallion</li> </ul>	<ul style="list-style-type: none"> <li>• Sunny side up egg on top</li> <li>• cilantro</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>



# Food Study Guide

## Off The Grill

Item	Description	Garnish	Served In / On
Grilled Pork & Egg Rolls 	<ul style="list-style-type: none"> <li>• Garlic and Lemongrass infused Pork</li> <li>• Bean sprout</li> <li>• Carrot</li> <li>• Cucumber</li> <li>• Lettuce</li> <li>• Vermicelli noodle</li> </ul>	<ul style="list-style-type: none"> <li>• Crushed peanuts</li> <li>• house vinaigrette</li> <li>• green onions</li> </ul>	<ul style="list-style-type: none"> <li>• Bowl</li> </ul>
Spicy Teryaki Plate <i>(Dark meat)</i>	<ul style="list-style-type: none"> <li>• Chicken or Beef</li> <li>• (Salmon +\$8)</li> <li>• Bean sprout</li> <li>• Broccoli</li> <li>• Cabbage</li> <li>• Carrot</li> <li>• White onion</li> <li>• Teriyaki sauce</li> <li>• Jasmine rice</li> <li>• (🔥 1-4)</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Lemongrass Chicken <i>(Dark meat)</i>	<ul style="list-style-type: none"> <li>• Lemongrass marinated chicken</li> <li>• Cucumber</li> <li>• Tomato</li> <li>• Jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• house vinaigrette</li> <li>• green onions</li> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>



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## From The Sea

Item	Description	Garnish	Served In / On
Claypot Salmon	<ul style="list-style-type: none"> <li>• Salmon Filet</li> <li>• Caramelized fish sauce</li> <li>• Green &amp; red bell pepper</li> <li>• Fresh garlic</li> <li>• Jalapeño</li> <li>• White onion</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Clay pot</li> </ul>
Steamed Red Snapper	<ul style="list-style-type: none"> <li>• Green &amp; red bell pepper</li> <li>• Broccoli</li> <li>• Ginger</li> <li>• Scallion</li> <li>• Soy emulsion</li> </ul> <p><i>Gluten Free</i></p>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Large Round Plate</li> </ul>
Three Flavored Fish	<ul style="list-style-type: none"> <li>• Battered and flash fried Red Snapper</li> <li>• Sweet and sour sauce</li> <li>• Green &amp; red bell pepper</li> <li>• White onion</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Large Round Plate</li> </ul>
Pad Ta Lay	<ul style="list-style-type: none"> <li>• Calamari • Mussel</li> <li>• Scallop • Shrimp</li> <li>• Green &amp; red bell pepper</li> <li>• Carrot</li> <li>• Mushroom White onion</li> <li>• Thai basil</li> <li>• Chili puree</li> <li>(🔥 1-4)</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Large Round Plate</li> </ul>
Spicy Scallops & Shrimp	<ul style="list-style-type: none"> <li>• Green &amp; red bell pepper</li> <li>• Carrot</li> <li>• Mushroom</li> <li>• Tomato</li> <li>• Thai basil</li> <li>• White onion</li> <li>• Chili puree</li> <li>(🔥 1-4)</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Large Round Plate</li> </ul>



# Food Study Guide

## From The Sea

Item	Description	Garnish	Served In / On
Orange Peel Salmon 	<ul style="list-style-type: none"><li>• Salmon Nuggets</li><li>• Broccoli</li><li>• Fresh garlic</li><li>• Sweet and sour sauce</li></ul>	<ul style="list-style-type: none"><li>• served with jasmine rice</li></ul>	<ul style="list-style-type: none"><li>• Gray plate</li></ul>
Miso Sea Bass	<ul style="list-style-type: none"><li>• Pan seared Branzino</li><li>• Green &amp; red bell pepper</li><li>• Broccoli</li><li>• Butter</li><li>• Carrot</li><li>• Mushroom</li><li>• White onion</li><li>• Lemon slices</li></ul>	<ul style="list-style-type: none"><li>• served with jasmine rice</li><li>• Miso sauce</li></ul>	<ul style="list-style-type: none"><li>• Large Round Plate</li></ul>



# Food Study Guide

## Hot From The Wok

Item	Description	Garnish	Served In / On
Spicy Tofu	<ul style="list-style-type: none"> <li>• Crispy tofu</li> <li>• Chili satay</li> <li>• Fresh garlic</li> <li>• Lemongrass</li> <li>• Green &amp; red bell pepper</li> <li>• Jalapeño • White onion</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> <li>• Crushed peanuts</li> <li>• Side sweet chili sauce</li> </ul>	<ul style="list-style-type: none"> <li>• Long Black Plate</li> </ul>
Baby Bok Choy  <i>Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Bok choy</li> <li>• Fresh garlic</li> <li>• Ginger</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Assorted Vegetables  <i>Can Make Vegan Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Baby corn • Bok choy</li> <li>• Broccoli • Cabbage</li> <li>• Carrot • Fresh garlic</li> <li>• Mushroom • Tomato</li> <li>• Sesame oil</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Cashew Nut Stir Fry   <i>Can Make Vegan Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Baby corn</li> <li>• Green &amp; red bell pepper</li> <li>• Carrot • Cashew nuts</li> <li>• Fresh garlic</li> <li>• White onion</li> <li>• Chili puree (🔥 1-4)</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Garlic Sauce   <i>Can Make Vegan Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Black pepper</li> <li>• Broccoli</li> <li>• Fresh garlic</li> <li>• Sweet soy sauce</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> <li>• cilantro</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Garlic & Ginger  <i>Can Make Vegan Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Baby corn • Bell pepper</li> <li>• Broccoli • Carrot</li> <li>• Fresh garlic • Ginger</li> <li>• Mushroom</li> <li>• White onion</li> <li>• Black bean sauce</li> <li>• Sweet soy sauce</li> </ul>		<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>



# Food Study Guide

## Hot From The Wok

Item	Description	Garnish	Served In / On
Spicy Eggplant  <i>Can Make Vegan</i> <i>Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Choice of protein</li> <li>• Green &amp; red bell pepper</li> <li>• Eggplant</li> <li>• Fresh garlic</li> <li>• Mushroom</li> <li>• Thai basil</li> <li>• White onion</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Orange Peel Chicken (Dark meat) 	<ul style="list-style-type: none"> <li>• Golden chicken</li> <li>• Broccoli</li> <li>• Fresh garlic</li> <li>• Sweet and sour sauce</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Chili Basil Filet	<ul style="list-style-type: none"> <li>• Filet mignon (<i>ground</i>)</li> <li>• Green &amp; red bell pepper</li> <li>• Mushroom</li> <li>• Thai basil</li> <li>• 2 Thai chilis</li> <li>• White onion</li> <li>• Sweet soy sauce</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> <li>• sunny side up egg</li> </ul>	<ul style="list-style-type: none"> <li>• Gray Plate</li> </ul>
Shaken Beef (Cubed) 	<ul style="list-style-type: none"> <li>• Filet mignon (<i>med rare</i>)</li> <li>• Arugula</li> <li>• Green &amp; red bell pepper</li> <li>• Spring mix</li> <li>• White onion</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> <li>• cilantro</li> </ul>	<ul style="list-style-type: none"> <li>• Long black plate</li> </ul>
Crying Tiger ( <i>med rare</i> )  <i>Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Pan seared ribeye steak</li> <li>• Mushroom</li> <li>• White onion</li> </ul>	<ul style="list-style-type: none"> <li>• served with jasmine rice</li> <li>• Side of roasted rice chimichurri</li> </ul>	<ul style="list-style-type: none"> <li>• Served on wooden board</li> </ul>



# Food Study Guide

## Endings

Item	Description	Garnish	Served In / On
Ice Cream Scoop 	<ul style="list-style-type: none"> <li>• Vanilla bean,</li> <li>• Green tea, or</li> <li>• Coconut Pineapple</li> </ul>	<ul style="list-style-type: none"> <li>• cherry</li> </ul>	<ul style="list-style-type: none"> <li>• Small Bowl</li> </ul>
Sticky Rice  <i>Vegan</i> <i>Gluten Free</i>	<ul style="list-style-type: none"> <li>• Basket steamed, marinated in coconut milk</li> </ul> <p><i>(Mango + \$3.50)</i></p>		<ul style="list-style-type: none"> <li>• White Square Plate</li> </ul>
Mochi Ice Cream	<ul style="list-style-type: none"> <li>• Choices:</li> <li>• Strawberry,</li> <li>• Green Tea, or</li> <li>• Mango</li> </ul> <p><i>Tapioca dough filled with ice cream</i></p>	<ul style="list-style-type: none"> <li>• Whip Cream</li> </ul>	<ul style="list-style-type: none"> <li>• White Square Plate</li> </ul>
Chocolate Decadence	<ul style="list-style-type: none"> <li>• Hot mini chocolate cake</li> <li>• Vanilla bean ice cream</li> <li>• Hershey's syrup</li> <li>• Strawberry puree</li> </ul>	<ul style="list-style-type: none"> <li>• Cherry</li> </ul>	<ul style="list-style-type: none"> <li>• White Square Plate</li> </ul>
Churro Dream	<ul style="list-style-type: none"> <li>• Choice of ice cream:</li> <li>• Strawberry,</li> <li>• Coconut Pineapple, or</li> <li>• Vanilla Bean</li> <li>• Cream cheese frosting filled</li> <li>• Strawberry puree</li> </ul>	<ul style="list-style-type: none"> <li>• Cherry</li> </ul>	<ul style="list-style-type: none"> <li>• White Square Plate</li> </ul>
Forbidden Cheesecake  <i>Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Purple yam</li> <li>• Caramel</li> <li>• Cinnamon dust</li> <li>• coconut pineapple ice cream</li> </ul>	<ul style="list-style-type: none"> <li>• Mint</li> </ul>	<ul style="list-style-type: none"> <li>• White Square Plate</li> </ul>



# Food Study Guide

## Extras

Item	Description	Garnish	Served In / On
Extra Protein	<ul style="list-style-type: none"> <li>• Chicken (<i>White Meat</i>) \$4</li> <li>• Beef (<i>Skirt Steak</i>) \$4</li> <li>• 4 Shrimp \$4</li> <li>• Tofu \$4</li> <li>• Impossible Meat (<i>Mock Chicken</i>) \$4</li> </ul>		
Chicken, Beef, Shrimp Combination	<ul style="list-style-type: none"> <li>• Chicken</li> <li>• Beef</li> <li>• Shrimp</li> </ul>		
Mixed Seafood	<ul style="list-style-type: none"> <li>• Shrimp</li> <li>• Scallops</li> <li>• Mussels</li> <li>• Clams</li> </ul>		
Cubed Filet			
Fried Rice	<ul style="list-style-type: none"> <li>• Jasmine Rice</li> <li>• Egg</li> <li>• Green Onion</li> </ul>		<ul style="list-style-type: none"> <li>• White Square Plate</li> </ul>
Mixed Veggies ( <i>Steamed</i> )	<ul style="list-style-type: none"> <li>• Broccoli</li> <li>• Carrots</li> <li>• Baby Bok Choy</li> <li>• White Onion</li> <li>• Cabbage</li> <li>• Mushrooms</li> </ul>		<ul style="list-style-type: none"> <li>• Small Bowl</li> </ul>



# Food Study Guide

## Sauces

Item	Description	Garnish	Served In / On
House Sauce (Used in dishes)	<ul style="list-style-type: none"> <li>• Soy Sauce</li> <li>• Fish Sauce</li> <li>• Oyster Base</li> <li>• Chicken Base</li> <li>• Salt</li> <li>• Sugar</li> </ul>		
Vegan Sauce  <i>Vegan (sub sauce)</i> <i>Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Hoisin Sauce</li> <li>• Thin Soy Sauce</li> <li>• Regular Soy Sauce</li> <li>• Salt</li> </ul>		
Gluten Free Sauce  <i>Gluten Free Option</i>	<ul style="list-style-type: none"> <li>• Sugar</li> <li>• Salt</li> <li>• Chicken Base</li> </ul>		
Spice Rack	<ul style="list-style-type: none"> <li>• Chili Oil</li> <li>• Chili Paste - <i>Gluten Free / Vegan</i></li> <li>• Serranos - <i>Gluten Free / Vegan</i></li> </ul>		• Round Spice Rack
Egg Roll Sauce  <i>Gluten Free Option</i>			
Vietnamese Peanut Sauce  <i>Vegan</i>			



# Food Study Guide

## Notes

### NEVER

- Assume guests have read the menu
- Tell a guest we are a vegan restaurant.  
(*but we do have vegan options*)

### ALWAYS

- Triple check with kitchen if a guest has food allergies
- Repeat order back to guest to eliminate mistakes or misunderstandings
- Confirm Fresh Spring Rolls or Deep Fried Egg Rolls

Notes