

The Elite Experience

• Lobster Pad Cha \$42.99

A fiery wok-tossed medley of lobster and mixed seafood in our signature Thai chili-herb sauce.

• Golden Cod with Fiery Cashew & Herbs \$29.99

Crisp, golden cod tossed in a fiery cashew blend with fragrant lemongrass, fresh cilantro, mint, red onion, green onion, and a pop of green apple.

• Emerald Lamb Curry \$29.99

Succulent lamb gently simmered in a fragrant green curry with Thai herbs, coconut milk, and fresh vegetable.

• Imperial Lobster Pad Thai \$37.99

Tender lobster with stir-fried rice noodles, crisp vegetables, and tangy tamarind sauce, topped with peanuts and lime.



Appetizers

• Beef Satay \$13.99

Grilled beef skewers, marinated with our house special sauce lemon grass, spices and coconut milk. Served with cucumber salad and peanut sauce.

• Crispy Green Bean \$10.99

Pan fried green bean with chef special sauce and top with sesame seed

• Tofu Soft Rolls \$10.99

Fresh vegetables and tofu wrapped in rice paper. Served with peanut sauce.

• V-combo \$15.99

A combination of crispy spring rolls, soft rolls tofu and fried tofu. Served with small peanut sauce and plum sauce.

• Crispy Spring Rools \$10.99

Crispy deep fried vegetables filled roll. Served with plum sauce.

• Fried Tofu \$10.99

Crispy golden-brown tofu served with ground peanuts over a tangy sweet chili and sour sauce.

• Tofu Satay \$12.99

Grilled tofu skewers served with a rich, creamy peanut sauce, and cucumber salad.

• Fried Tofu \$10.99

Deep fried tofu to golden brown. Served with ground peanut over sweet chili and sour sauce

• Coconut Prawns \$11.99

Crispy butterfly prawns coated in coconut flakes, served with a sweet and tangy plum sauce.

• Shrimp Tempura \$10.99

Crispy, golden shrimp tempura, served with a savory tempura dipping sauce.

Soups see above for choice of meat

• Tom Yum Soup \$16.99

A bold and tangy Thai soup with lemongrass, kaffir lime leaves, chilies, cilantro and a fragrant sour broth, balancing spicy, sour, and savory flavors.

• Tom Kha Soup \$17.99

A fragrant Thai soup with coconut milk, lemongrass, galangal, kaffir lime leaves and cilantro

THAI RHAPSODY

halal menu

Choice of meat

Tofu or Vegetable(no additional costs)

Chicken +\$2.5, Beef +\$3

Prawns, Scallop or calamari +\$3

Seafood Combo

(prawns, scallop and calamari) +\$4

Curry See above for choice of meat

• Red Curry \$16.99

A creamy Thai classic with red chili, galangal, and lemongrass, enriched with coconut milk

• Green Curry \$16.99

A vibrant, spicy curry with green chili, basil, and aromatic herbs, simmered in rich coconut milk.

• Yellow Curry \$16.99

A mild, creamy curry with curry powder and Thai aromatic herbs , potato, onion and carrot

• Massaman Curry \$17.99

A rich, mildly spiced curry with coconut milk, potatoes, red onion, peanut and Thai spices, offering a perfect balance of sweet and savory.

• Panang Curry \$16.99

A rich, creamy curry with red chili, kaffir lime leaves, and aromatic spices, simmered in smooth coconut milk.

• Khao Soi (Noodle Curry) \$19.99

A savory Northern Thai dish featuring egg noodles in a rich, aromatic curry broth with coconut milk, topped with crispy noodles, pickled mustard greens, and fresh herbs

• Mango Curry \$18.99

Fresh mango paired with mild, fragrant yellow curry in creamy coconut milk.

• Pineapple Curry \$18.99

Sweet pineapple combined with spicy red curry in creamy coconut milk.

• Avocado Curry \$18.99

Creamy avocado paired with spicy, aromatic green curry in rich coconut milk.

• Salmon Curry \$22.99

Fresh salmon in rich Panang curry with kaffir lime leaves and coconut milk.

• Duck Curry \$24.99

Tender roasted duck in a spicy red curry, paired with sweet pineapple and juicy cherry tomatoes.



Salad

- **Beef Salad** **\$21.99**
Marinated beef slices with lettuce, cucumber, tomato, onion, chili paste, and lime juice.
- **Papaya Salad(Prawns +\$4)** **\$16.99**
A refreshing Thai salad with shredded green papaya, chilies, lime, fish sauce, and crushed peanuts, offering a perfect balance of spicy, sour, and savory flavors.



House Specialties

- **Emerald Green Bean** **\$16.99**
Green beans, bell peppers, thai basil, stir-fried in mild chili paste.
- **Kapow Kai Dow (stir-fried holy basil)** **\$16.99**
Top Thai street food: Meat and holy basil stir-fried in spicy chili garlic sauce with bell and green beans. Served with rice and fried egg.
- **Pad Cha Seafood** **\$23.99**
Stir-fried prawns, calamari, scallops and fish with chili garlic sauce, bell and basil.
- **Three Knights Seafood** **\$22.99**
Combination of seafood, stir-fried broccoli, bamboo shoot, bell peppers, carrots, onions, cabbage, snow peas, and basil prepared in mild chili paste and curry paste.
- **Ribeye Crying Tiger** **\$25.99**
Tender ribeye steak grilled to perfection, served with sticky rice and our signature in-house sauce.
- **Crispy Garlic Chicken/prawns** **\$22.99**
Lightly breaded chicken with chef special sweet chili sauce, crispy basil, and garlic on top.
- **Tamarind Chicken/ prawns** **\$23.99**
Lightly breaded chicken with chef special tamarind sauce, snow pea, bell pepper and onion.
- **Orange Chicken/ prawns** **\$23.99**
Lightly breaded chicken with chef special sweet and sour sauce with carrot and broccoli.
- **Heavenly Beef** **\$19.99**
Crispy beef in a savory house special sauce, served with sticky rice and Sriracha dipping sauce.

Fried Rice

- **Crab Fried Rice** **\$23.99**
Stir-fried Jasmine rice with egg, crab meat, onion, carrot, snow peas and tomato.
- **Thai Fried Rice** **\$16.99**
Stir-fried jasmine rice with egg, onion, carrot, broccoli and tomato
- **Thai Basil Fried Rice** **\$16.99**
Stir-fried jasmine rice with egg, basil, snow pea, bell, carrot and onion.
- **Hawaiian Curry Fried Rice** **\$16.99**
Stir-fried jasmine rice with egg, pineapple, snow pea, carrot, tomato, onion, and yellow curry powder

Choice of meat

Tofu or Vegetable(no additional costs)
Chicken +\$2.5, Beef +\$3
Prawns, Scallop or calamari +\$3
Seafood Combo
(prawns, scallop and calamari) +\$4

Noodles

see above for choice of meat

- **Pad Thai** **\$16.99**
Stir-fried rice noodles eggs, peanuts, and a tangy tamarind sauce, topped with fresh lime , sprout, carrot and ground peanut on the side
- **Drunken Noodle** **\$16.99**
Fresh wide rice noodles stir-fried with Thai chili sauce, egg, carrot, basil, onion, broccoli, bell and tomato
- **Pad Ba Mee** **\$16.99**
Egg Noodles stir-fried with egg, carrot, cabbage, bean sprout and snow pea.
- **Noodle Delight** **\$16.99**
Fresh wide noodles lightly pan fried with spinach and top with peanut sauce
- **Crystal Noodle** **\$16.99**
Soft thin mung bean noodles stir-fried with egg, carrot, onion, cabbage, celery, snow pea, tomato and pineapple
- **Pad See Ew** **\$16.99**
Fresh wide rice noodles stir-fried with Thai black soy sauce, egg, carrot and broccoli

Entrees

see above for choice of meat

- **Golden Cashew** **\$16.99**
Stir-fried carrot, celery, cabbage, onion, bell and cashew nut
- **Royal Ginger** **\$16.99**
Stir-fried fresh ginger, onion, green bean, celery, snow pea, carrot and bell
- **Sweet and sour** **\$16.99**
Stir-fried cucumber, tomato, onion, celery, bell and pineapple
- **Thai Basil** **\$16.99**
Stir-fried basil leaves, onion, bell, carrot, green bean and mushroom
- **Showering Rama** **\$16.99**
Lightly pan fried spinach and peanut sauce on the top
- **Cabbage Delight** **\$16.99**
Stir-fried cabbage, carrot, and snow pea
- **Wild Jungle** **\$16.99**
Stir-fried green bean, bamboo shoot, bell, onion, carrot, basil, and mild chili paste
- **Broccoli Delight** **\$16.99**
Stir-fried broccoli, carrot, and snow pea
- **Prik Khing** **\$16.99**
Stir-fried green bean, bell, carrot, basil and ginger curry paste
- **Angel Eggplant** **\$16.99**
Stir-fried eggplant, carrot, onion, basil, bell mild chili paste
- **Emerald Green Bean** **\$16.99**
Stir-fried green bean, bell, basil and mild chili paste
- **Medley of Veggie** **\$16.99**
Stir-fried mixed vebgetables broccoli, carrot, onion, cabbage, celery, green bean, snow pea and mushroom

Samurai
Pad Thai
\$22.99

