INTRODUCING NEW ITEMS

Corn Salad

16.99





Papaya Salad w/ crispy pork

23.99

Chow Mein 17.99

with broccoli, onion, cabbage, carrot and choice of protein



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Corkage fee $20 per bottle; Cake Fee $10

Basil & CO

CHEF RECOMMENDATIONS

1 Crying Tiger (20 mins) MKP

Grilled USDA prime ribeye steak with
papaya salad and Jim Jaew sauce







2 Crispy Jumbo Soft Shell Crabs (2) 30.99

Served with your choice of curry sauce
or garlic pepper sauce

3 Soft Shell Crab Papaya Salad (2) 30.99

Green papaya salad served
with deep fried soft shell crab



4 Garden Trout 23.99

Crispy trout topped with mango and herb salad

5 Crispy Pork with Chinese Broccoli 23.99

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WHITE WINE

1 House White (G) 9.99

2 Rombauer Chardonnay (B) 58.99
Rich and expressive with ripe stone fruit and baked apple notes, balanced by creamy texture and a smooth, lingering finish

3 Chateau Carbonneau Sauvignon Blanc (B) 37.99
Fresh and vibrant with bright citrus and green apple notes, a crisp acidity, and a clean, refreshing finish

4 Rombauer Sauvignon Blanc (B) 48.99
Fresh and vibrant with bright citrus and tropical fruit notes, lively acidity, and a clean, refreshing finish

5 Domaine Philippe Raimbault Sencerre (B) 53.99
Crisp and refreshing with bright citrus and white fruit notes, lively acidity, and a clean, mineral finish

RED WINE

6 House Red (G) 9.99

7 Chateau Bois Noir Bordeaux (B) 39.99
Smooth and well-balanced with ripe black fruit notes, subtle spice and a soft, elegant finish

8 Chateau du Retour Bordeaux (B) 48.99
Medium-bodied and well-balanced with ripe red and black fruit notes, gentle spice, and a smooth, approachable finish

9 Madame de Beaucaillou (B) 59.99
Elegant and well-balanced with ripe red and black fruit notes, subtle oak, and a smooth, refined finish

10 Grassini Cabernet Sauvignon (B) 48.99
Full-bodied and polished with dark berry flavors, subtle notes of spice, and a smooth, well-structured finish

11 Star Lane Cabernet Sauvignon (B) 58.99
Bold yet balanced with dark berry flavors, subtle spice, and a smooth, structured finish

12 Taffard de Blaignan Médoc (B) 49.99
Medium-bodied and well-balanced with ripe red and black fruit notes, subtle oak, and a smooth, elegant finish

13 Rombauer Zinfandel (B) 48.99
Rich and expressive with ripe blackberry and jammy fruit notes, hints of spice, and a smooth, generous finish



DESSERT WINE & BUBLE

14 Padouen Sauternes (4 oz glass) G 12.99 B 74.99
Lush and elegant with notes of ripe stone fruit and honey, balanced by fresh acidityand a smooth, lingering finish

15 Prosecco G 9.99 B 39.99

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BEER

16	Singha	7.99
17	BeerLeo	7.99
18	Mango Sticky Rice Beer	8.99
19	Tom Yum Beer	8.99
20	Blood Orange Hefeweizen (draft)	8.99
21	Mind Haze IPA (draft)	8.99
22	Sapporo (Draft)	8.99
23	Beer Lao	8.99

BEVERAGE

24	Fresh Coconut	8.99
25	Mint Mojito (Mocktail)	6.99
26	Vietnamese Ice Coffee	5.99
27	Thai Tea	5.99
28	Almond Thai Tea	5.99
29	Lemon Iced Tea (refill)	4.49
30	Iced Tea (refill)	3.99





31	Hot Tea Jasmine Tea, Green tea, Chrysanthemum	3.99
32	Lemonade	4.99
33	Apple Juice	2.49
34	Soda Coke, Diet Coke, Sprite	3.99
35	Sparkling Water	3.99

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APPETIZER



36 Thai Wings (6) 16.99
with tom yum sauce

37 Chicken Satay 16.99
with peanut sauce and cucumber salad

38 Crispy Veggie Rolls(4) 12.99
with sweet & sour sauce

39 Crispy Rolls (Pork & Shrimp) (4) 12.99
with Vietnamese style fish sauce

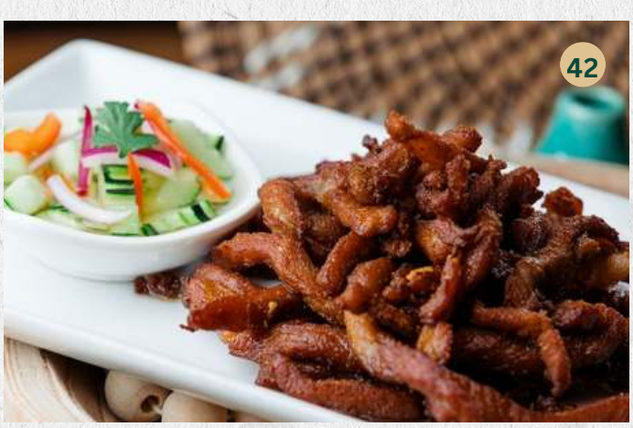
40 Crispy Tofu (8) 12.99
with sweet chili sauce and crushed peanut



41 Thai Shumai (Chicken & Shrimp) (8) 14.99
with garlic soy sauce

42 Pork Jerky 16.99
with Jim Jaew sauce and cucumber salad

43 Crispy Pork Belly 16.99
with seafood sauce and cucumber salad



44 Crispy Prawn (7) 17.99
with tom yum sauce

45 Fried Calamari 17.99
with seafood sauce aioli

46 Beer Nuts 5.99



SALAD

47 Papaya Salad 15.99
green bean, carrot, tomato, roasted peanut
add shrimp +3

48 Beef Salad 19.99
cucumber, carrot, tomato, onion, mixed herb

49 Larb 16.99
ground chicken or ground pork, toasted rice, mixed herbs

50 Yum Woon Sen (Glass Noodle Salad) 18.99
shrimp, ground chicken or ground pork,
onion, tomato, mixed herb

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ENTREE

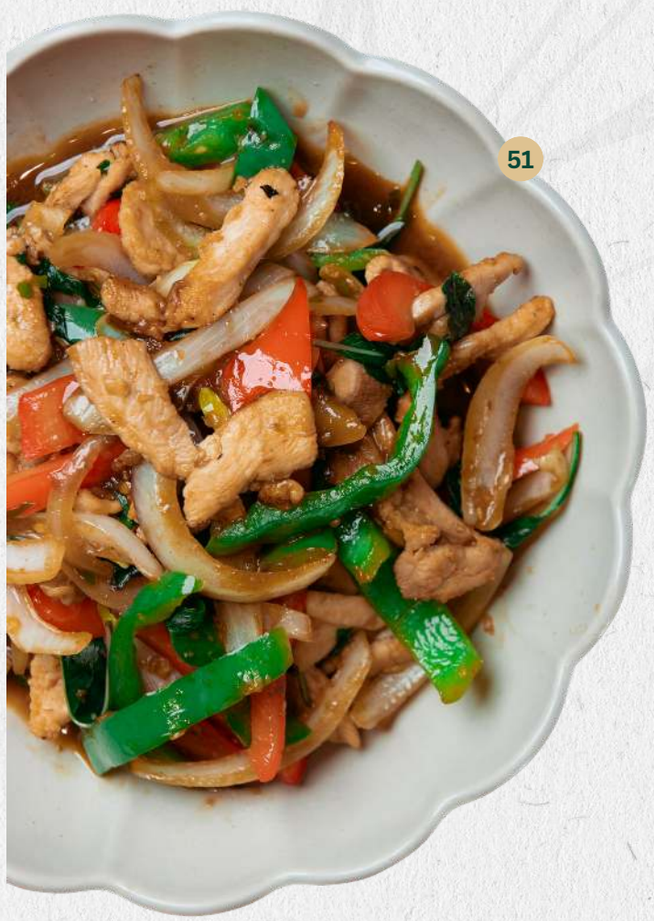


51 Hot Basil 17.99
with bell pepper, green bean, onion, basil

52 Kra Pow with Fried Egg over Rice 19.99
with choice of ground chicken or ground pork, bell pepper, green bean, basil

53 Egg Tofu Basil 19.99
with choice of ground pork or ground chicken, bell pepper, onion, basil

54 Eggplant Basil 18.99
with bell pepper, carrot, basil



55 Spicy Catfish 24.99
with eggplant, bell pepper, carrot, basil

56 Cashew Nut 18.99
with bell pepper, onion, and carrot

57 Sweet Chili Pork 17.99
with broccoli, carrot, chili jam

58 Garlic Pepper 17.99
with steamed broccoli, carrot

59 Mix Vegetable 16.99
with choice of protein

60 Stir-Fried Broccoli 16.99
with choice of protein

61 Blistered String Bean 17.99
with choice of protein

62 Stir-Fried Seasonal Vegetable MKP
with choice of protein

CHOICE OF PROTEIN

Chicken, Pork, Tofu or Veggie	Included
Beef Tenderloin or Shrimp	3
Combo (CK, BF, SH)	5
Seafood or Catfish	7
Crispy Pork	8

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CURRY & RICE



63 Yellow Pumpkin Curry 17.99
with pumpkin, carrot, onion

64 Red Curry 17.99
with bamboo, bell pepper, carrot, cherry tomato

65 Green Curry 17.99
with bamboo, bell pepper, green bean, carrot, broccoli

66 Red Duck Curry 22.99
with cherry tomato, pineapple, bell pepper, carrot, kaffir lime leave

67 Salmon Panang 23.99
with bell pepper, carrot, cherry tomato, kaffir lime leave







CHOICE OF PROTEIN

Chicken, Pork, Tofu or Veggie	Included
Beef Tenderloin or Shrimp	3
Combo (CK, BF, SH)	5
Seafood or Catfish	7
Crispy Pork	8

SOUP / NOODLE SOUP

68 Tom Yum Soup Regular 15.99 Hot Pot 29.99
with mushroom, tomato, green onion, cilantro
Premium protein x2

69 Tom Kha (Coconut) Soup Regular 15.99 Hot Pot 29.99
with mushroom, tomato, green onion, cilantro
Premium protein x2

70 Braised Duck Noodle Soup 20.99
in aromatic five spice soup, beansprout, green onion, cilantro, fried garlic

71 Beef Noodle Soup 18.99
in aromatic five spice soup, beansprout, green onion, cilantro, fried garlic

72 Wonton Soup (Chicken & Shrimp) 17.99
with shrimp, bok choy, green onion, cilantro, fried garlic

73 Egg Tofu Soup 17.99
with ground chicken or ground pork, carrot, bok choy, cilantro, green onion, fried garlic

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Beef Tenderloin or Shrimp	3
Combo (CK, BF, SH)	5
Seafood or Catfish	7
Crispy Pork	8

NOODLES

74 Pad Thai 17.99
with egg, bean sprout, green onion, peanut

75 Pad See Ew 17.99
with egg, carrot, Chinese broccoli

76 Drunken Noodles 17.99
with bell pepper, tomato, carrot, onion, basil

77 Kua Gai 17.99
with egg, onion, green onion

78 Pad Woon Sen (Glass Noodles) 17.99
with egg, onion, carrot, cabbage, tomato, green onion

79 Rad Na 18.99
with Chinese broccoli, carrot in gravy

FRIED RICE

80 Pineapple Fried Rice 21.99
with chicken and shrimp, pineapple, egg, carrot, onion, cashew, raisin

81 Crab Fried Rice (6 oz) 32.99
with omelette, onion, scallion, and carrot

82 House Fried Rice 17.99
with egg, onion, scallion, carrot

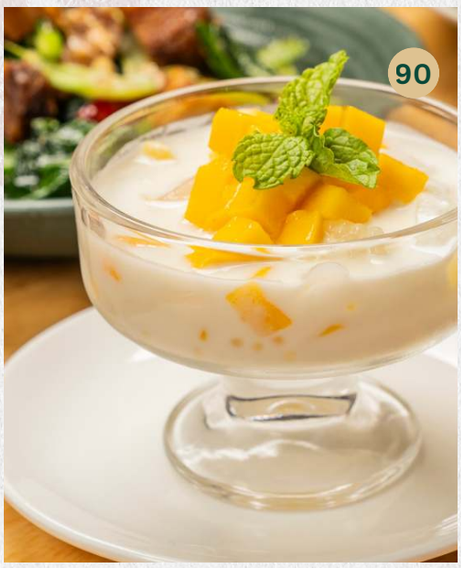
83 Spicy Fried Rice 17.99
with bell pepper, tomato, onion, basil



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DESSERT

84	Mango Sticky Rice contain sesame	14.99
85	Mango Sticky Rice w/ Ice Cream contain sesame	18.99
86	Crispy Banana Rolls w/ Ice Cream	16.99
87	Roti with Condensed Milk	9.99
88	Roti with Ice Cream	13.99
89	Ice Cream Sundae	8.99
90	Mango Sago	5.99



SIDE

91	Jasmine Rice	3
92	Non-Sweet Sticky Rice	3
93	Brown Rice	4
94	Roti (2)	8
95	Peanut Sauce (2oz)	3
96	Tom Yum Sauce (2oz)	4
97	Cucumber Salad	4

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