



### Prawn Fresh Spring Rolls

Cucumber, carrots, bean sprouts, fried egg, romaine lettuce and Prawns, wrapped in Thai rice paper and served with nan jim wan dipping sauce. \$13.25

#### Prawn Fried Rolls, Thai Style

Prawns, carrots, cabbage and green onions with glass noodles, wrapped and crisp fried with nan jim wan dipping sauce. \$12.50



#### 70. Prawn Padt Thai

A world renowned traditional Thai noodle dish made with butterflied prawns, green onions & bean sprouts, sprinkled with chopped peanuts.

\$15.75

#### 87. Prawn Fried Rice

Fried rice with onions, garlic, eggs, green onions and Thai sauce with butterflied prawns. Served with pik nam pra dipping sauce. \$13,75





\$10.25

## 18. Chef's Starter

Khanom Jeeb Kung/Moo & Numjim Appetizers Steamed rice noodle dumplings filled with Thai spiced chopped shrimp, pork and water chestnut, served with a special Thai soy, vinegar & pepper sauce. Paired with our crispy rice crackers for dipping into Noo's rich and savory Numjim sauce made with shrimp, pork, coconut milk, peanuts and Thai seasoning.





# Ban Thai Sampler \$14.50

Sampler platter with our housemade Issan Sour Sausage, popular crispy spring rolls, fresh spring rolls and Noo's rich and savory dipping sauce with crispy rice crackers!

# Cocktails - Your Choice \$9.00



**Calamansi Mojito** White rum, calamansi, house-made Thai basil simple syrup.



Mai Thai White rum, OJ, pineapple juice, home-made Kaffir Lime simple syrup, Mekhong Thai whiskey.



Thai Whiskey Sour Whiskey, fresh calamansi, home-made Kaffir Lime simple syrup.

# 69. Red Curry Duck Breast

Grilled lean duck breast simmered in rich red curry with coconut milk, pineapple, red & green peppers, tomato and basil. \$16.00

