

#55  
JUN 26 2008



**Chandler · Arizona**  
*Where Values Make The Difference*

**MEMORANDUM                      Planning and Development – CC Memo No. 08-113**

**DATE:**            JUNE 5, 2008

**TO:**                MAYOR AND CITY COUNCIL

**THRU:**            W. MARK PENTZ, CITY MANAGER  
                         DOUG BALLARD, PLANNING & DEVELOPMENT DIRECTOR  
                         JEFF KURTZ, ASSISTANT PLANNING & DEVELOPMENT DIRECTOR  
                         KEVIN MAYO, ACTING PLANNING MANAGER

**FROM:**            JODIE M. NOVAK, MEP, SENIOR CITY PLANNER

**SUBJECT:**        UP08-0012 SWADDEE THAI CUISINE

**Request:**        Use Permit approval to allow liquor sales as permitted under a Series 12 Restaurant License for on-premise consumption only within an existing restaurant

**Location:**      5055 West Ray Road, Suite 8, southwest corner of Ray and Rural Roads

**Applicant:**     Arin Pouenmuang

**RECOMMENDATION**

The application requests Use Permit approval to allow liquor sales as permitted under a Series 12 Restaurant License for on-premise consumption indoors at an existing restaurant located at the southwest corner of Ray and Rural Roads. Planning Commission and Staff, finding consistency with the General Plan and Planned Area Development (PAD) zoning, recommend approval.

**BACKGROUND**

Swaddee Thai Cuisine received liquor Use Permit approval in March 2004 with a one-year time limit condition and in March 2005 with a three-year time limit. The restaurant is located within a commercial retail shopping center. Swaddee Thai Cuisine's restaurant remains unchanged since the previous liquor Use Permit approvals.

Seating is indoors only; there is no outdoor dining area. The restaurant does not have any entertainment or music. The tenant space is approximately 2,280 square feet in size with an estimated seating capacity of 58 persons. The restaurant serves imported and domestic beers, wine, and sake. The restaurant is open for lunch Monday through Friday 11 a.m. to 3 p.m.,

Saturday/Sunday 12 to 3 p.m. Dinner business hours are Monday through Thursday 5 to 9 p.m., and Friday through Sunday 5 to 9:30 p.m.

A Series 12 license, which is considered a “restaurant license”, allows the on-site sale of beer, wine, and spirits for on-site consumption. Under a Series 12 license, the establishment must derive at least forty (40) percent of its gross revenue from the sale of food and non-alcoholic beverages.

There was no neighborhood opposition or concerns by the hearing boards with the previous liquor Use Permit. Staff recommends no time limit for this application request as the business has not changed, there have been no complaints or problems associated with this business. Staff is of the opinion the restaurant is compatible with the commercial retail center and adjacent apartment complex. Staff recommends approval with no time limit.

#### **PUBLIC / NEIGHBORHOOD NOTIFICATION**

- The request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood meeting was held on May 13, 2008. No one attended other than the applicant.
- The Police Department has been informed of the application and has responded with no issues or concerns.
- At the time of the memo, Staff is not aware of any opposition to this request.

#### **PLANNING COMMISSION VOTE REPORT**

Motion to Approve.

In Favor: 6    Opposed: 0

#### **RECOMMENDED ACTION**

Planning Commission and Staff, upon finding consistency with the General Plan and PAD zoning, recommend approval of Use Permit UP08-0012 SWADDEE THAI CUISINE, subject to the following conditions:

1. Expansion, modification, or relocation beyond the approved exhibits (Site Plan, Floor Plan, and Narrative) shall void the Use Permit and require new Use Permit re-application and approval.
2. Any substantial change in the floor plan to include such items as, but not limited to, a bar serving area or the addition of entertainment related uses shall require new Use Permit re-application and approval.
3. The Use Permit is granted for a Series 12 license only, and any change of licenses shall require re-application and new Use Permit approval.
4. The Use Permit is non-transferable to other restaurant locations.
5. The site shall be maintained in a clean and orderly manner.

CC Memo No. 08-113

June 5, 2008

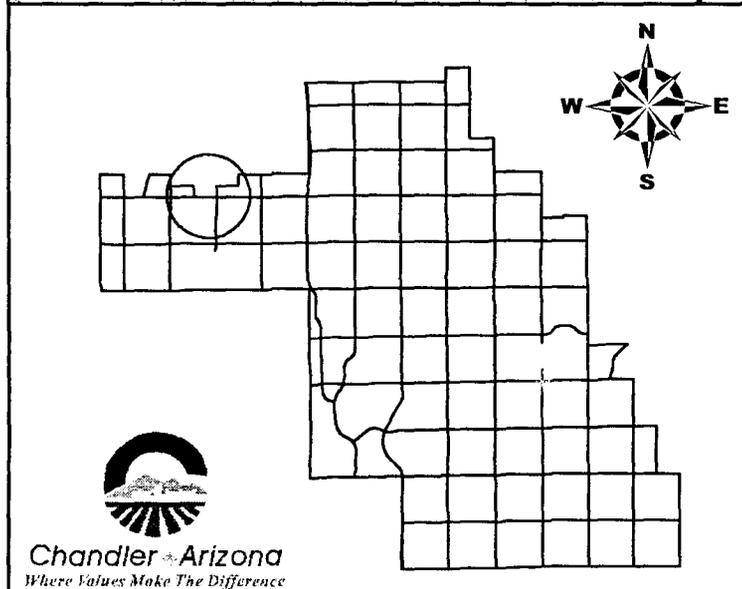
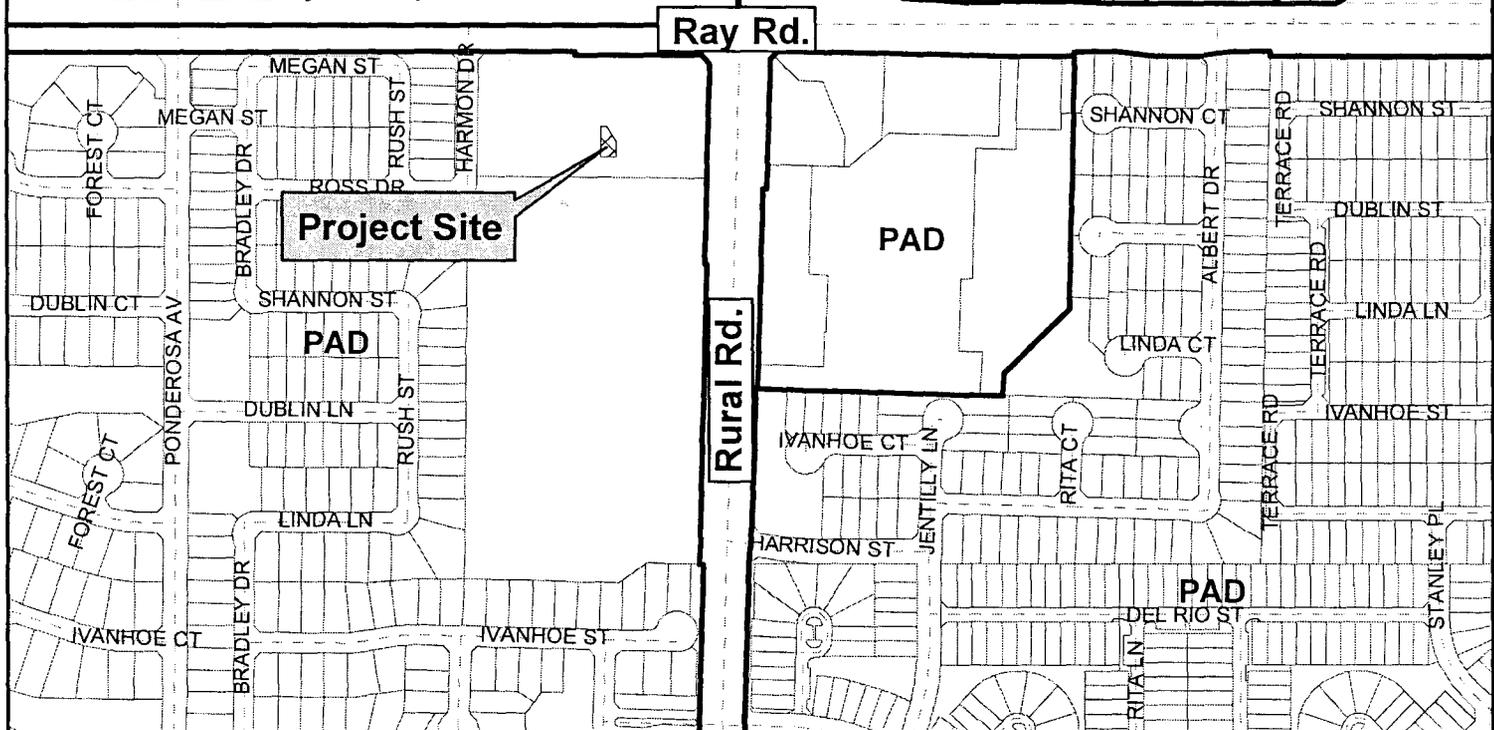
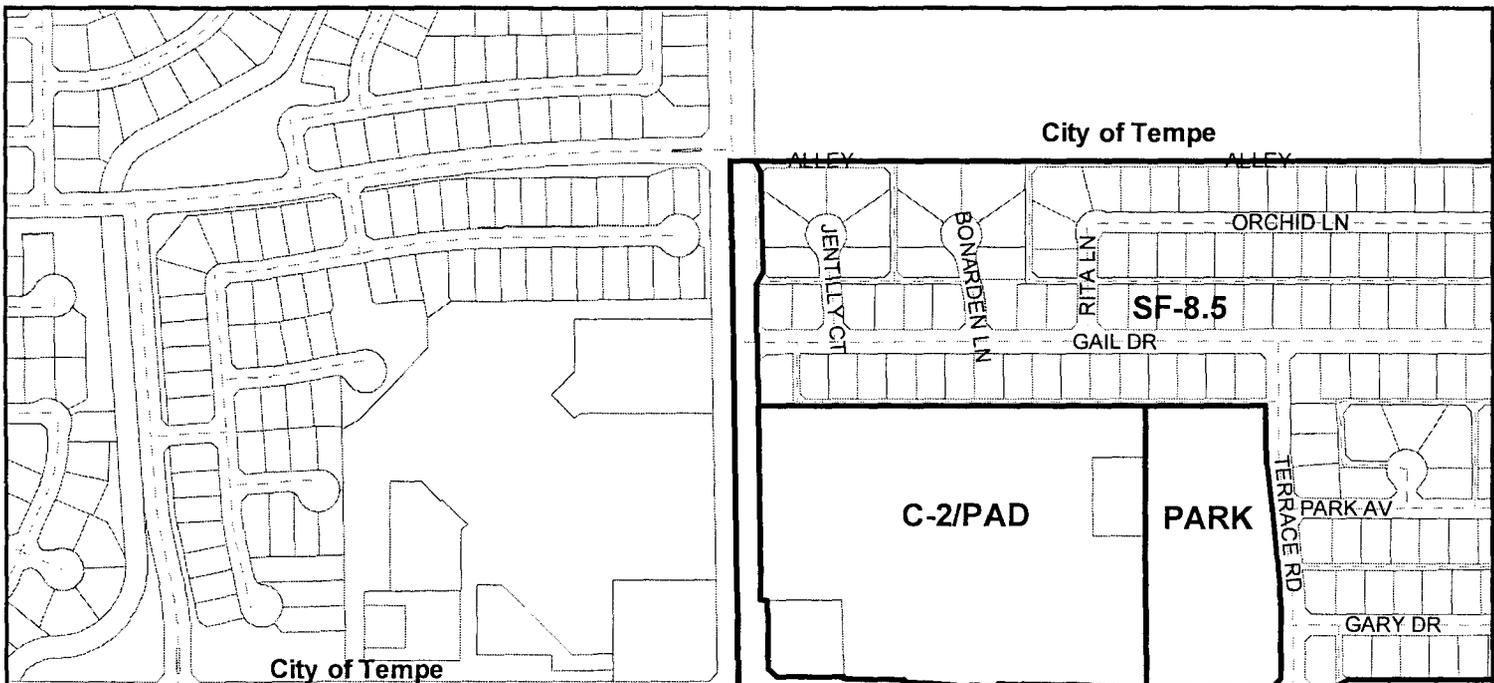
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**PROPOSED MOTION**

Move to approve Use Permit UP08-0012 SWADDEE THAI CUISINE, subject to the conditions recommended by Planning Commission and Staff.

**Attachments**

1. Vicinity Maps
2. Narrative
3. Floor Plan
4. Site Plan
5. Menu



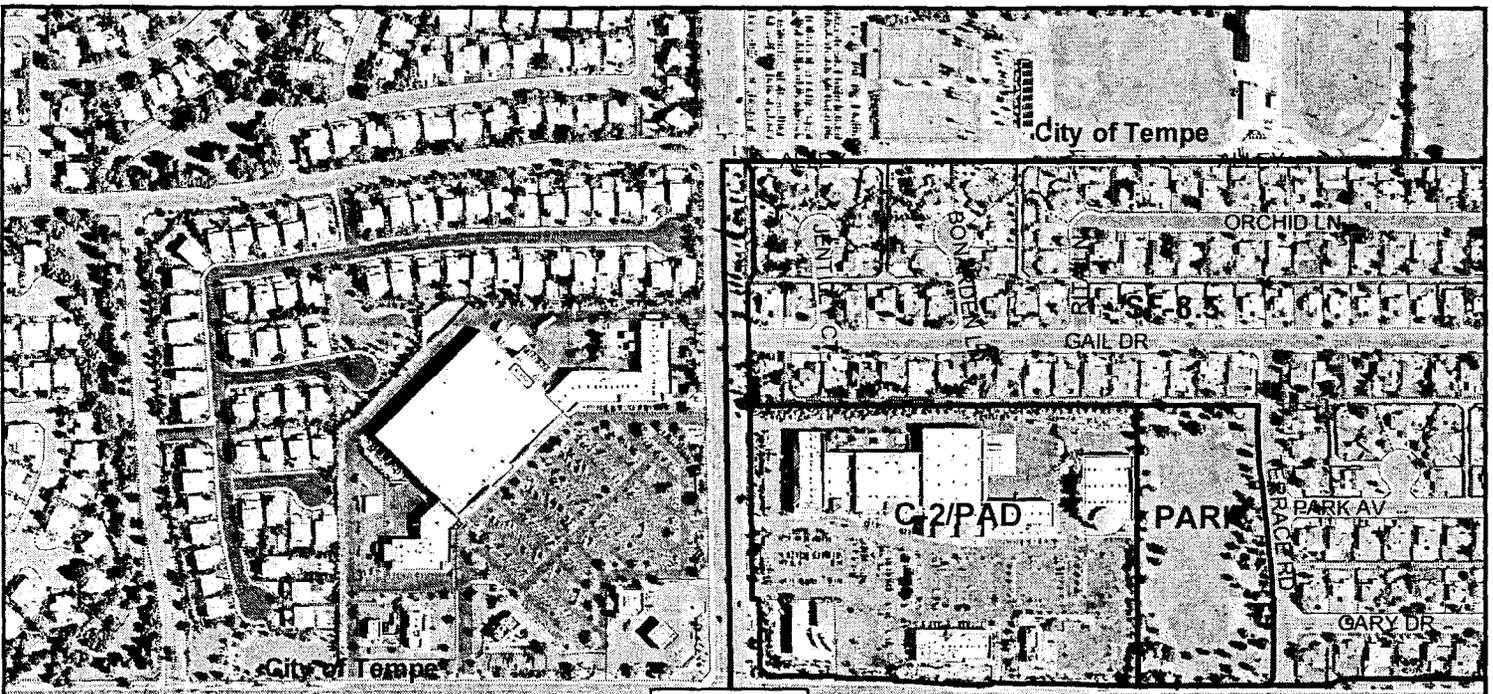
**Vicinity Map**

**UP08-0012**

**Swaddee Thai Cuisine**

**Liquor Use Permit**

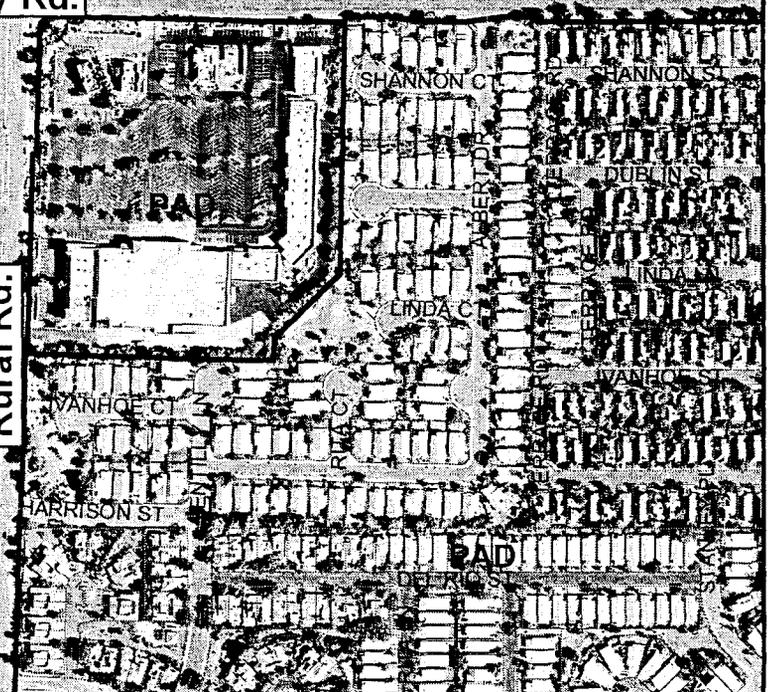
CITY OF CHANDLER 3/3/2008



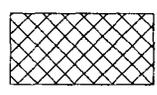
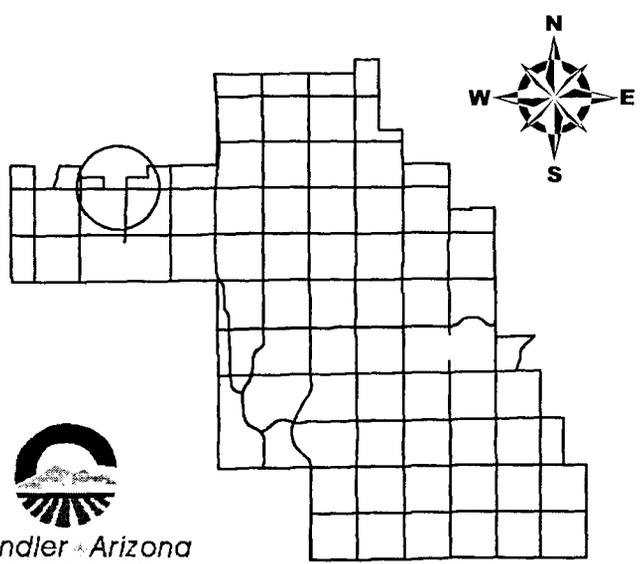
Ray Rd.



Rural Rd.



## Vicinity Map



UP08-0012

**Swaddee Thai Cuisine  
Liquor Use Permit**



**Chandler Arizona**  
Where Values Make The Difference

FEBUARY 08 2008

TO WHOM IT MAY CONCERN:

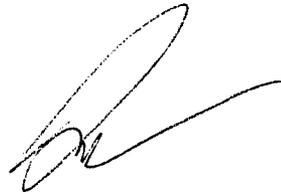
I, ARIN POUENMUANG APPLYING TO RENEW A LIQUOR USE PERMIT  
CASE NO. UP05-0002 SWADDEE THAI CUISINE. LOCATE AT 5055 W. RAY RD #8  
CHANDLER AZ 85226. RESTAURANT PROVIDE FULL SERVICE THAI FOOD AND  
RECOMMENDED TO SERVED WITH BEER & WINE. IN THE PAST 4 YEARS WE  
PROVIDED CUSTOMER WITH IMPORT AND DOMESTIC BEERS AS WELL AS SAKE.

WE ARE OPEN FOR LUNCE MONDAY -FRIDAY 11AM-3PM  
SATURDAY-SUNDAY 12PM-3PM

DINER MONDAY-THURSDAY 5PM-9PM FRIDAY-SUNDAY 5PM-9.30PM.

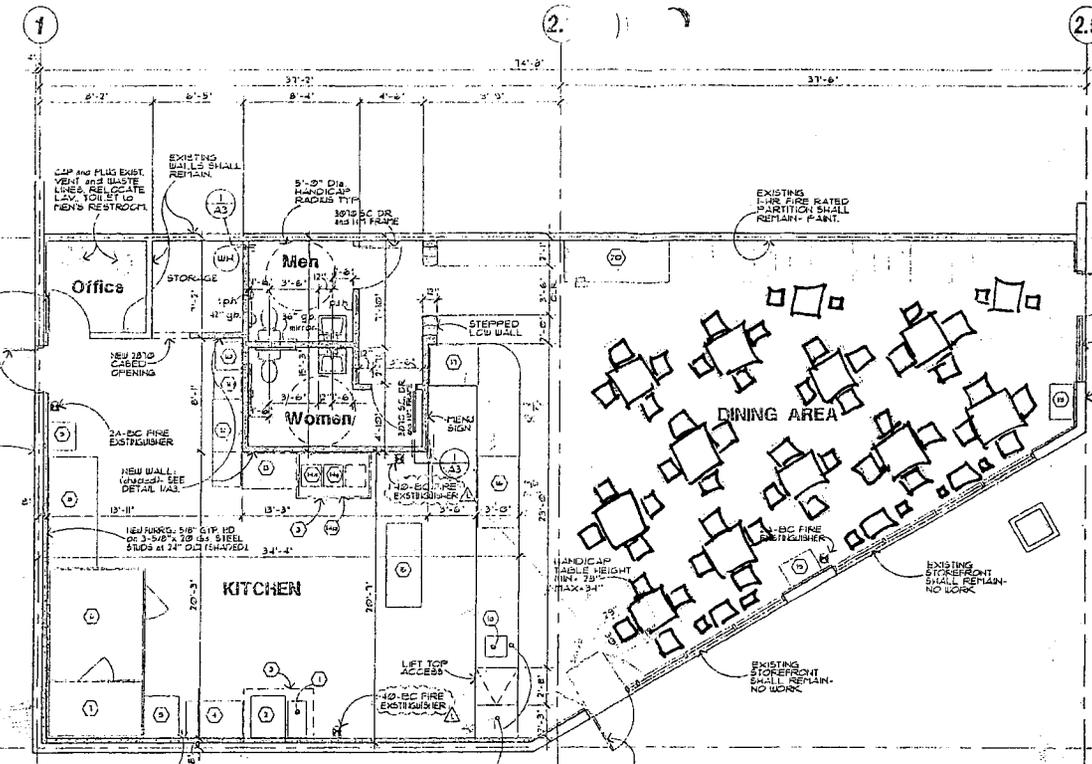
THE SQUARE FOOTAGE OF THE RESTAURANT IS 2280 SQFT, WITH 58 SEATS  
FOR CUSTOMERS INCLUDING TABLES AND BOOTHS. WE ALSO HAVE 10 EMPLOYEES  
TOTAL WORKING WITH. IF YOU HAVE ANY QUESTION, PLEASE CONTACT ME AT  
THE PHONE NUMBER I HAVE PROVIDED FOR YOU IN THE APPLICATION.

THANK YOU



ARIN POUENMUANG

*Nanative*



**DEMOLITION NOTES:**

- DEMOLITION SHALL OCCUR ON 1 TO THE EXISTING CONCRETE SLAB AT THE KITCHEN AND TOILET AREAS SEE FLOOR PLANS FOR EXACT.
- ALL WORK SHALL COMPLY TO THE 1991 UBC AND OTHER APPLICABLE CODES FOR THE CITY OF CHANDLER.
- CARE SHALL BE TAKEN AS TO HAVE ALL REMOVABLE MATERIALS EQUIPMENT OR OTHERS VERIFY WITH OWNER AND/OR ARCHITECT WHAT IS TO BE SALVAGED.
- CARE SHALL BE TAKEN AS NOT TO DAMAGE ANY PORTION OF THE BUILDING NOT BEING ALTERED.
- CONTRACTOR AGREES TO ACCEPT LIABILITY FOR THE STRUCTURAL INTEGRITY OF ALL DEMOLITION AND NEW CONSTRUCTION.
- CONTACT ARCHITECT FOR ANY QUESTIONS REGARDING DEMOLITION OR NEW CONSTRUCTION.
- REMOVE (REMOVE) SHALL BE REMOVED AND AREA SHALL BE KEPT CLEAN FROM OUT CONSTRUCTION.
- SHOULD ANY EXISTING HET (HET), CUBS, DOORS, LIGHT FIXTURES OR OTHERS BE DAMAGED, THE CONTRACTOR WILL REPLACE WITH MATCHING ITEMS AS EXACT AS POSSIBLE TO THE ORIGINAL. IF THE EXISTING ITEM'S SIZE OR STYLE IS NOT AVAILABLE, SELECTION OF A MATCH SHALL BE APPROVED BY THE OWNER.
- PROVIDE AND INSTALL TEMPORARY SHORING AND/OR PERMANENT BEARING WHERE NECESSARY TO SUPPORT EXISTING LEVEL OR OTHER WHICH BEARS WALL AND ROOF STRUCTURE ABOVE.
- REMOVE WALLS AND OTHER MATERIALS WHERE APPLICABLE. CLEAN MATCH SPANS AS NECESSARY TO ALLOW FOR NEW CONSTRUCTION. FINISH TO MATCH EXISTING.
- DELETE, REMOVE, SEAL, CAP, PLUG, OR RE-ROUTE ELECTRICAL, MECHANICAL, PIPING, WATER, GAS, LINE, FINISHES OR OTHER ACCESSORIES AS NECESSARY TO RECEIVE NEW CONSTRUCTION. CLEAN UP MATCH SPANS AND FINISH AS REQUIRED TO MATCH EXISTING CONDITIONS.

**MATERIAL and FINISH KEY NOTES:**

AC	ALUMINUM STORE FRONT
AL	ALUMINUM
C	CONCRETE
E	ENAMEL PAINT (FRESH GLOSS)
F	FACTORY FINISH
FRP	FIBERGLASS REINFORCED POLYESTER
GB	5/8" TYPE "X" STEEL BOARD
GL	GLASS
SS	STAINLESS STEEL
EX	EXPOSED CONCRETE
R	RUBBER
HT	HEIGHT
EP	NSF EPOXY FLOORING
CSP	COVERED 5" UP WALL
HT	HET (HET) W/ TYPICAL PALED ACOUSTICAL TILE

**ROOM FINISH SCHEDULE**

ROOM NAME	FLOOR	BASE	WALLS				CEILING		REMARKS
			A	B	C	D	H	HT	
DINING	XF	XF	XF	XF	XF	XF	XF	XF	* EXISTING
KITCHEN	XF	XF	XF	XF	XF	XF	XF	XF	* EXISTING
OFFICE	XF	XF	XF	XF	XF	XF	XF	XF	* EXISTING
STORAGE	C	EX	R	F	E	GB	E	GB	E
Men	XF	XF	XF	XF	XF	XF	XF	XF	* EXISTING
Women	XF	XF	XF	XF	XF	XF	XF	XF	* EXISTING

**GENERAL NOTES:**

- VERIFY ALL EXISTING CONDITIONS IN THE FIELD.
- PATCH AND REPAIR EXISTING WALLS AS NECESSARY.
- TAPE AND TEXTURE ALL NEW GYPSUM BOARD CONSTRUCTION.
- TOILET ROOMS KITCHEN AND BEVERAGE AREA SHALL BE PAINTED WITH NON-ABRASIBLE, SALVABLE ENAMEL EXCEPT AS NOTED ON PLANS.
- KITCHEN, DINING AND TOILET AREA FLOOR SHALL BE NON-SLIP FLOOR APPROVED EPOXY FLOORING, COLOR BY OWNER.
- PROVIDE (4) CEILING FANS IN DINING AREA. VERIFY LOCATIONS WITH OWNER. VERIFY WITH OWNER.
- PROVIDE ALL DRAINAGE FOR STEPS AND BREAKER STAIRS. VERIFY WITH OWNER.
- TOILET ROOMS LAVATORIES SHALL BE PROVIDED WITH HOT AND COLD WATER IN A FLOOR TYPE FAUCET.
- TOILET ROOMS PROVIDE SOAP AND TOILET BRUSH SERVICE DISPENSERS AT EACH LAVATORY SINK.
- ALL LEGAL EXITS SHALL BE LABELED "EXIT" DOOR TO REMAIN UNLOCKED DURING BUSINESS HOURS. IN A PHASE OF IT HIGH BLOCK LETTERS.

**CODES USED FOR THIS PROJECT:**

- 1991 UBC

**EQUIPMENT SCHEDULE**

SYMBOL	DESCRIPTION
1	VIE CAN PRINTER
2	VIE CAN PRINTER
3	OVERHEAD EXHAUST HOOD - 60" WIDE
4	FRONT TABLE (74"X30")
5	FRONT TABLE (74"X30")
6	FRONT TABLE (74"X30")
7	FRONT TABLE (74"X30")
8	FRONT TABLE (74"X30")
9	FRONT TABLE (74"X30")
10	FRONT TABLE (74"X30")
11	FRONT TABLE (74"X30")
12	FRONT TABLE (74"X30")
13	FRONT TABLE (74"X30")
14	FRONT TABLE (74"X30")
15	FRONT TABLE (74"X30")
16	FRONT TABLE (74"X30")
17	FRONT TABLE (74"X30")
18	FRONT TABLE (74"X30")
19	FRONT TABLE (74"X30")
20	FRONT TABLE (74"X30")

**APPROVED**  
 MAINTAIN ON FILE  
 CITY OF CHANDLER

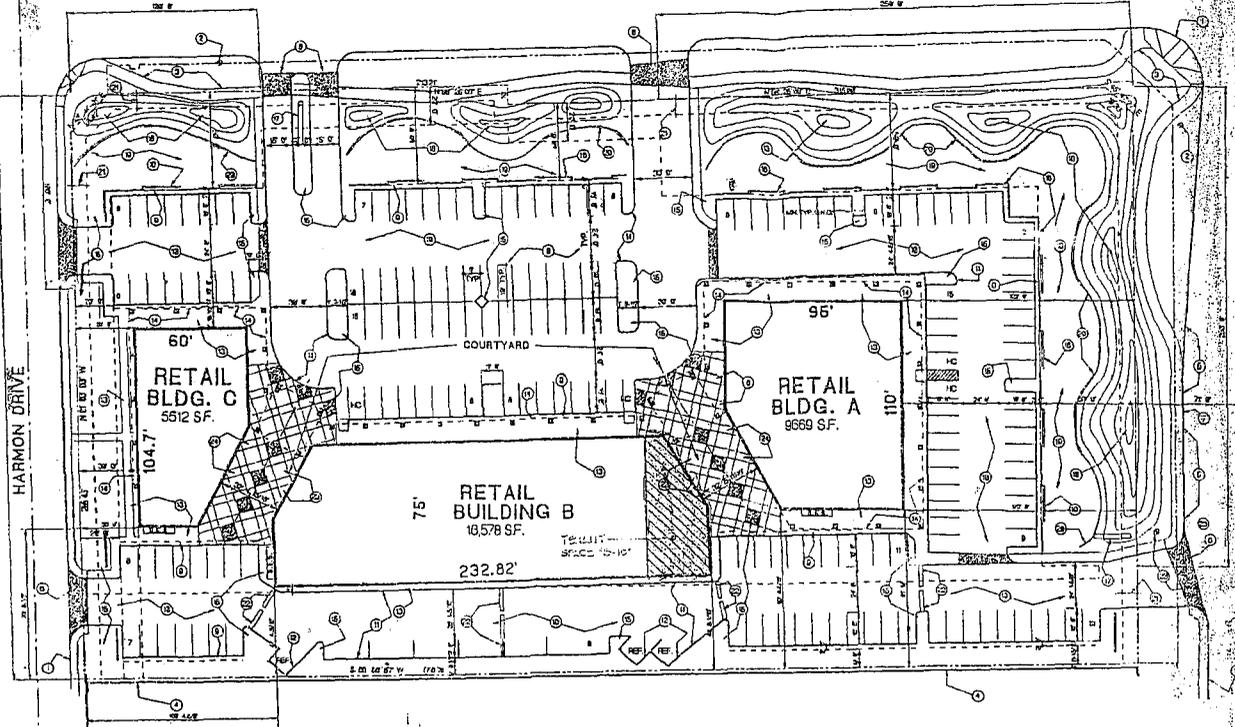
**FLOOR PLAN- TENANT IMPROVEMENT**

SCALE 1/4"=1'-0"

FLOOR PLAN

PROJECT RECORDS  
 & DRAWINGS, 1998

RAY ROAD



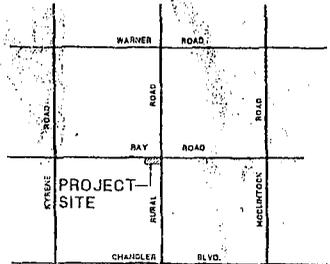
**KEY NOTES**

1. EXISTING DUAL OUTLET & SEWAGE TO TREAT
2. EXISTING FIRE HYDRANT TO REMAIN
3. NEW 8" MANHOLE SEWAGE
4. EXISTING 8" WASTEWATER TO REMAIN
5. NEW 8" SEWER TO LINES & SUMP
6. COLLECTED TRAFFIC TO CONCRETE PAVEMENT, 60' WIDE
7. PARKING SPACE COLLECTION IN PARKING SPACES
8. APPROVED SIGNAGE
9. NEW CURB CUTSIDE 8" SEWAGE
10. TYPICAL PARKING SPACE & DRIVE ON EXISTING UNDO
11. 2" OF GRANITE OVERLAP, TYP.
12. ASPHALTIC CONCRETE PAVEMENT OVER ASPHALTIC BASE COURSE TYP. UNDO
13. 8" CONCRETE CURB, TYP.
14. 8" HIGH CURB TO BE CONCRETE FINISHED TO MATCH ADJACENT BLANK
15. CONCRETE SEWAGE, TYP. 4" O.D. ON 4" A.B.C. D.I.T. FIN. UNDO
16. LINE OF REEF OVERHANG AS SHOWN
17. UNDESIRABLE PLANTER
18. 3" TO 5" HIGH CURB PARKING SPACE WALL FINISHED TO MATCH BLANK
19. MONUMENT FOR UNDESIRABLE PLANTER
20. REBAR TO REMAIN
21. 8" HIGH CONCRETE OR DUAL RETAINING WALL
22. 8" PIPE
23. 8" HIGH CONCRETE SPEED BARRIER, TYP.
24. CONCRETE SEWAGE, TYP. 4" O.D. ON 4" A.B.C. 60' WIDE FINISH
25. CONCRETE SEWAGE, TYP. 4" O.D. ON 4" A.B.C. 60' WIDE FINISH OVER CONCRETE CURB FINISHED TO MATCH ADJACENT BLANK

937-3701  
721-6891



**LEGAL DESCRIPTION**  
LOT 2, SUBDIVISION 2000



**VICINITY MAP**  
1/8" SCALE

**SITE PLAN**

1" = 30'  
0 10 25 50 100



**SITE DATA**

NET SITE AREA: 169,186 SF. = 3.89 ACRES  
GROSS SITE AREA: 244,929 SF. = 5.62 ACRES  
TOTAL BUILDING AREA: 31,759 SF.  
TOTAL SITE COVERAGE: 18.77%

**BUILDING AREA SUMMARY**

RETAIL A: 9669 SF.  
RETAIL B: 16,578 SF.  
RETAIL C: 5512 SF.

TOTAL BUILDING AREA: 31,759 SF.

AFTER NEW R.O.W. DEDICATIONS

**PARKING SUMMARY (SHOPPING CENTER @ 5.5/1000 SF)**

31,759 SF/1000 (5.5) = 175 SPACES
TOTAL REQUIRED: 175 SPACES
RIGHT ANGLE PARKING PROVIDED: 175 SPACES
PARALLEL PARKING PROVIDED: 6 SPACES
TOTAL PARKING PROVIDED: 181 SPACES

**TIME PROJECT DATA**

TOTAL GROSS FLOOR AREA = 324,000 SQ. FT. (324,000 SQ. FT.)  
CONSTRUCTION TIME 180 DAYS  
SITE + DRIVING AREA = 2,914,700 + 55,000 SQ. FT.  
TOTAL AREA = 3,279,700 SQ. FT.  
DINING AREA SEATING = 2,914,700 SQ. FT. (100 SEAT)  
CONSTRUCTION PER TABLE = 4,000 SQ. FT.  
TOTAL AREA = 5,974,700 SQ. FT. (1,493,700 SQ. FT.)  
TOTAL AREA = 1,493,700 SQ. FT.

**GENERAL NOTES**

ALL EXISTING UTILITIES TO BE MAINTAINED OR RELOCATED BY THE CONTRACTOR.  
EXISTING UTILITIES TO BE MAINTAINED OR RELOCATED BY THE CONTRACTOR.  
CONSTRUCTION TIME 180 DAYS.

Site plan

REVISION	DATE
1	1-22-02



**ZAKEE MEDITERRANEAN RESTAURANT**  
6055 West Ray Road Suite B  
Chandler, Arizona 85226  
This drawing is the property of W.W. White & Associates, Inc. and shall remain the property of W.W. White & Associates, Inc. No part of this drawing may be reproduced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, or by any information storage and retrieval system, without the prior written permission of W.W. White & Associates, Inc.

**W.W. WHITE ARCHITECT & ASSOCIATES**  
701 NORTH 24TH STREET SUITE 105  
PHOENIX, ARIZONA 85005  
VOICE: (602) 955-4990  
FAX: (602) 955-8229

DESIGNED BY: E. J. White  
CHECKED BY: W. W. White  
DATE: 12/22/01  
JOB NO: 01-01-01  
SHEET: 1 OF 1  
REV: A  
LEG: 01/02/02  
PROJECT: Zakee Mediterranean Restaurant



# Swaddee Thai's Chandler

AUTHENTIC THAI CUISINE

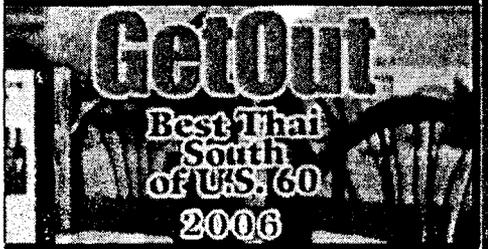
[Our Menu](#)

[Location/Hours](#)

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menu

Thailand's arsenal of unique fragrances and spices - kaffir lime, galangal, lemon grass, hot chiles, coconut, peanuts, mint, curries and fish sauce - is the foundation of one of the world's great cuisines.

Swaddee unleashes its power. There's **tom yum**, a multidimensional hot-and-sour soup. There's green-curry chicken, brilliantly balanced with just about every spice in the spice rack. There's **pad Thai**, the national noodle dish, with its sweet, sour and salty notes. And there's barbecued chicken, another national treasure, a flaming half-bird touched with coconut.

Standout salads include the exotic **papaya salad** put together with shredded green (unripe) fruit, carrots and cabbage and robustly tossed with peanuts, chile, tomatoes and lime juice.

Fiery Thai food isn't for wimps. But if you can take the heat, you'll find it impossible to stay out of Swaddee's kitchen.

**LUNCH SPECIAL \$6.95 (11 AM - 3 PM)**

Served with Salad, Egg Roll, Steamed Rice (except noodles) and your choice of Chicken, Beef, Pork, Tofu (soft or deep fried), Shrimp add \$2. Vegetarian dishes available.

A. RED CURRY

B. GREEN CURRY

C. YELLOW CURRY

D. SHRIMP CURRY

E. PAD THAI

F. PAD WOON SEN

G. PAD SEE IEW

H. SPICY NOODLES

I. CHICKEN NOODLES

J. THAI FRIED RICE

K. SPICY FRIED RICE

L. MIXED VEGETABLES

M. GINGER WITH MEAT

N. GARLIC WITH MEAT

O. SWEET & SOUR

P. SPICY EGGPLANT

Q. HOUSE NOODLES



Spicy Scale

from Mild - 1, 2, 3, 4, 5 - to Hottest

There maybe a gratuity included with parties of more than 5 (15% Lunch, 18% Dinner)

## APPETIZERS

1. **VEGGIE ROLLS (2) .....3.25**  
Two egg rolls with transparent noodles, carrots, celery and cabbage.
2. **FRIED WONTON (8) .....6.95**  
Eight wontons stuffed with carrots, potatoes and onions seasoned with curry powder and white pepper.
3. **SATAY(4) .....7.95**  
Four chicken slices marinated in yellow curry powder barbecued on bamboo skewers, served with peanut sauce, cool cucumber dip and toast points.
4. **THAI TOAST (6) .....6.95**  
Chicken blended with the chef's secret spices and deep fried.
5. **MEE KROB .....7.95**  
Sweet crispy noodles with shrimp, chicken, egg, onions and bean sprouts.
6. **CRISPY TOFU (8) .....6.95**  
Deep fried soft tofu wedges, served with sweet & sour sauce.
7. **COMBINATION (8) .....11.95**  
Consists of Egg rolls, Thai Toast, Satay, and Fried Wontons served with cucumber sauce, peanut sauce and sweet & sour sauce.

## SALADS

8. **SWADDEE THAI SALAD ..... 9.95**  
Fresh shredded cabbage, carrot, topped w/ spicy coconut dressing and shrimp.
9. **NAM SOD ..... 8.95** 🍴  
A delectable blend of minced pork, chili, ginger, onions and lime juice topped with roasted peanuts and served on a bed of lettuce.
10. **LARB ..... 8.95** 🍴  
Ground beef or chicken spiced with mint leaves, chili, lime juice, red onions and served with fresh cabbage.
11. **BEEF SALAD ..... 8.95** 🍴  
Thai sliced barbecued beef with red onion and mint leaves marinated in a spicy dressing.
12. **YUM WOON SEN ..... 8.95** 🍴  
Transparent noodles, cucumber, red cabbage, celery, onions, chicken, shrimp, chili jam in spicy dressing.
13. **NAKED SHRIMP ..... 10.95** 🍴  
Grilled prawns seasoned with lemon grass, cabbage onions, mint leaves and chili jam on a bed of lettuce.
14. **PAPAYA SALAD ..... 8.95** 🍴  
Shredded raw papaya and carrots, cabbage mixed with ground peanuts, tomatoes, fresh chili and lime juice.
15. **HOUSE SALAD ..... 9.95**  
Thai salad made with lettuce, cabbage, cucumber, tomato, chicken, shrimp, hard boiled egg and served with peanut sauce.

## SOUPS

16. **WONTON SOUP ..... 9.95**  
Wonton soup with chicken and celery, onion and napa cabbage.
17. **TOM YUM (Hot & Sour Soup) ..... 9.95** 🍴  
Hot & sour soup with lemon grass, fresh sliced mushrooms and choice of chicken, tofu or vegetables (shrimp add \$2.00)
18. **TOM KA ( WITH COCONUT MILK) ..... 10.95** 🍴  
Hot & sour soup with coconut, lemongrass, fresh mushrooms, with choice of chicken, tofu or vegetable. (shrimp add \$2.00)
19. **SEAFOOD SOUP ..... 14.95** 🍴  
Hot & sour seafood combination soup with fresh lemon grass and basil.
20. **WOON SEN SOUP ..... 9.95**  
Transparent noodles with chicken, napa cabbage, celery, yellow onion, scallions and cilantro.

## ENTRÉE

Choice of chicken, beef, pork or tofu.  
(shrimp add \$2.00extra)  
All entrée items include a bowl of jasmine rice

21. **SPICY EGG PLANT** ..... 10.95   
sautéed egg plant w/ ground meat jalapeno, onion and basil.
22. **PRA RHAM** ..... 10.95  
Steamed three color vegetables with peanut sauce.
23. **SNOW PEA & MUSHROOM** ..... 10.95  
Snow peas, carrots, onion, mushrooms in brown sauce.
24. **ROASTED DUCK** ..... 15.95  
Special roasted duck, served off the bone on a bed of steamed spinach with a rich dipping sauce on the side.
25. **THAI BARBECUED CHICKEN** ..... 10.95  
Marinated half chicken with Thai spices and coconut milk served with hot sweet & sour sauce.
26. **COCONUT PRINCESS** ..... 10.95  
Chicken stir fried in coconut milk, mushroom, lemon grass in Thai spices.
27. **BABY CORN & MUSHROOM** ..... 10.95  
Sautéed baby corn, mushroom, onion, celery and scallion with brown sauce.
28. **SWEET & SOUR** ..... 10.95  
Sautéed your choice of deep fried meat with sweet & sour sauce, cucumber, tomato, onions, bell pepper and pineapple.
29. **BROCCOLI ON WOK** ..... 10.95  
Sautéed broccoli with oyster sauce.
30. **GINGER DELIGHT** ..... 10.95  
Sautéed ginger, onion, bell pepper, carrot and mushroom.
31. **BAMBOO SHOOTS AND MUSHROOM** ..... 10.95  
Sautéed bamboo shoots, carrots, baby corn, snow peas, onion and mushroom.
32. **CASHEW NUTS DELIGHT** ..... 10.95   
Sautéed cashew nuts, onion, carrot, bell peppers and water chestnut.
33. **GARLIC DELIGHT** ..... 10.95  
Sautéed meat with fresh garlic and white peppers in a special blend of Thai seasoning, and served on a bed of fresh lettuce.
34. **HAWAIIAN DELIGHT** ..... 10.95  
Sautéed beef, bell pepper, onion carrot and pineapple.
35. **MIX VEGETABLE** ..... 10.95  
Sautéed medley of fresh, tender vegetables in oyster sauce.
36. **SPICY BASIL** ..... 10.95   
Sautéed ground meat with basil leaves, fresh chili, onion and garlic in black bean sauce.
37. **TERIYAKI** ..... 10.95  
Meat stir fried with teriyaki sauce and sesame seed.

## CURRIES

38. **MASSAMAN CURRY** ..... 12.95   
Massaman curry with stewed beef, peanut and potato.
39. **PANANG** ..... 10.95   
Your choice of meat in panang curry sauce with mint leaves.
40. **GREEN CURRY** ..... 10.95   
Your choice of meat with mixed vegetables in green curry sauce.
41. **RED CURRY** ..... 10.95   
Your choice of meat with mix vegetables in red curry sauce.

**42. YELLOW CURRY ..... 10.95**   
Potato, onion, carrot, bell pepper in yellow curry sauce with your choice of meat.

**43. PAD PIK KING ..... 10.95**   
Sautéed green beans with your choice of meat in red curry sauce.

**44. PINEAPPLE CURRY ..... 14.95**   
Shrimp and pineapple in red curry sauce.

**45. ROASTED DUCK CURRY ..... 12.95**   
Boneless roasted duck with pineapple and tomato in red curry sauce.

#### RICE

**46. THAI FRIED RICE .....10.95**  
Fried rice with choice of meat (shrimp add \$2.00 extra), mix vegetables, and egg served with cucumber and tomato.

**47. SPICY FRIED RICE .....10.95**   
Authentic spicy fried rice with choice of meat, onion, jalapeno, and basil served with cucumber and tomato.

**48. SPICY SEAFOOD FRIED RICE .....14.95**   
Spicy seafood combination fried rice with onion, basil and jalapeno.

**49. PINEAPPLE FRIED RICE .....10.95**  
Exotic fried rice with chicken, shrimp, pineapple, egg and cashew nut.

#### NOODLES

**50. PAD THAI ..... 10.95**  
Thai fried noodles with chicken, shrimp, egg, bean sprout and sweet & sour sauce top with ground roasted peanut.

**51. LARD NA ..... 10.95**  
Stir fried flat noodles topped with sautéed broccoli in our seasoned sauce with your choice of meat (shrimp add \$2.00).

**52. PAD SE IEW ..... 10.95**  
Stir fried flat noodles, broccoli, and egg with black soy sauce with your choice of meat (shrimp add \$ 2.00 extra).

**53. CHICKEN NOODLES ..... 10.95**  
Flat noodles stir fried with chicken, egg, onion, crushed peanut and bean sprout.

**54. PAD WON SEN ..... 10.95**  
Transparent noodles stir fried with your choice of meat (shrimp add \$2.00) egg and vegetables.

**55. SPICY NOODLES ..... 10.95**   
Stir fried flat noodles with your choice of meat, onion, jalapeno and basil.

**56. CHOW MEIN ..... 10.95**  
Stir fried soft egg noodles with mixed vegetables with your choice of meat (shrimp add \$2.00).

#### SEAFOOD

**57. STEAMED FISH ..... 12.95**  
Boneless fillet tilapia, steamed in a rich broth, then topped with fresh ginger, straw mushroom and green vegetables.

**58. SPICY CAT FISH ..... 12.95**   
Cat fish stir fried in red curry sauce w/ onion jalapeno and basil.

**59. TOFU SEAFOOD ..... 15.95**  
Deep fried soft tofu topped with combination seafood in crab gravy sauce.

**60. GOLDEN SEAFOOD ..... 15.95**  
Combination seafood sautéed in yellow curry cream sauce.

**61. SWEET & SOUR FISH ..... 12.95**  
Crispy catfish cover with light sweet & sour sauce, ginger, bell pepper onion, mushroom, carrot and pineapple.

62. PLA RAHD PIK ..... 12.95   
Crispy catfish covered with red curry sauce.

63. SPICY POMPANO ..... 15.95   
Fired whole white pompano fish with red curry sauce and basil.

64. SPICY SHRIMP WITH CURRY ..... 15.95   
Tempura battered shrimp with red curry sauce and basil.

65. SHRIMP WITH CHILI PASTE ..... 15.95   
Shrimp in a spicy chili jam with onion.

66. SEAFOOD COMBINATION WITH GINGER ..... 15.95  
Fresh catfish, shrimp, scallops and squid with fresh ginger, onions, bell peppers and mushrooms in a light soy sauce.

67. SPICY SEAFOOD COMBINATION ..... 15.95   
Catfish, shrimp, scallops and squid with fresh lemongrass, onions bell peppers, mushrooms and ginger in coconut cream sauce.

68. TEMPURA SPECIAL ..... 15.95  
Crispy shrimp served with chef's special sauce.

69. SPICY LEMON FISH ..... 12.95   
Filet tilapia fish topped with spicy lime sauce.

70. TAMARIND FISH ..... 12.95  
Sautéed catfish w/ ginger, jalapeno, and kaffir leaves in tamarind sauce.

71. CELERY FISH ..... 12.95  
Sautéed catfish with onion, jalapeno, celery in brown sauce.

#### VEGETARIAN

72. VEGGIE NOODLES ..... 10.95  
Soft egg noodle stir fried with a medley of fresh vegetables.

73. MIX VEGETABLES ..... 10.95  
Sautéed medley of fresh tender vegetables in oyster sauce.

74. VEGGIE CURRY ..... 10.95   
Vegetable medley curry in coconut milk, your choice of red, green or yellow curry.

75. LARB TOFU ..... 10.95   
Deep fried tofu, black mushrooms spiced with mint, chili, lime juice, red onion and served with fresh cabbage.

76. TOFU PANANG ..... 10.95   
Tofu curry in coconut milk sauce.

77. SWEET & SOUR TOFU ..... 10.95  
Tofu topped with sautéed fresh cucumber, tomato, onion, bell pepper and pineapple in a sweet & sour sauce.

78. SPICY TOFU ..... 10.95   
Sautéed tofu with fresh garlic, onions, fresh chili and basil leaves in spicy sauce.

79. GARLIC TOFU ..... 10.95  
Sautéed tofu with onions and scallion in a fresh garlic and white pepper sauce.

80. SPICY CASHEWNUT AND TOFU ..... 10.95   
Sautéed tofu with green onions, bell pepper, carrots, cashew nuts, water chestnut and tofu in a special Thai chili sauce.

81. TOFU COCONUT PRINCESS ..... 10.95  
Tofu in coconut milk, mushroom, lemongrass and special Thai spices.

#### SIDE ORDERS

STEAM WHITE RICE ..... 1.00  
STEAM BROWN RICE ..... 1.50  
SWEET & SOUR SAUCE ..... 1.00  
PEANUT SAUCE ..... 1.00  
SMALL GREEN SALAD ..... 2.50  
STEAM NOODLES ..... 2.00

#### DESSERTS

COCONUT ICE CREAM ..... 2.95  
Light icy coconut sherbet topped with ground peanuts.  
THAI CUSTARD ..... 3.95  
A Thai custard made with coconut milk.  
SWEET STICKY RICE W/ THAI CUSTARD ..... 5.95  
SWEET STICKY RICE W/ MANGO ..... 5.95  
(SEASONAL)

#### BEVERAGES

THAI ICED TEA ..... 1.95  
THAI ICED COFFEE ..... 1.95  
SOFT DRINK ..... 1.50  
HOT TEA ..... 1.50  
HOT COFFEE ..... 1.50