

APPETIZERS



■ COCK-A-DOODLE-DOO (GF) (TOM YUM GOONG BISQUE MOUSSE)

Creamy Tom Yum bisque mousse topped with deep fried crispy shrimps and tobiko. (S) 8.5 (2 eggshells), (M) 13.75 (4 eggshells), (L) 18.95 (6 eggshells)



CHICKEN WINGS

Our tasty wings are marinated in garlic and soy sauce, then fried. Served with a sweet chili dipping sauce. Half order 8.5 / Full order 14.95

■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



FRESH ROLLS

Stuffed with shrimp, BBQ pork, cilantro, bean sprouts, carrots, lettuce, basil leaves and rice vermicelli wrapped in soft rice skin. Served with our famous peanut sauce. 11.95



■ THAI LEAF WRAPPED SALAD BITES (MIANG KUM) (GF)

Originally from the Northern part of Thailand, this dish is a famous appetizer. Fill the betel leaves with dried shrimps, lime (skin on), gingers, fresh chilis, shallots, toasted coconut, toasted peanuts and top it off with a sweet and tangy sauce. 13.95



CRAB WONTONS

Crispy-fried wontons stuffed with a combination of crab, carrots, celery and cream cheese, served with Noi style plum sauce. 11.95

APPETIZERS



SWEET THAI MINCED CHICKEN RELISH (MAR HOR) (GF)

A traditional Thai appetizer featuring ground chicken with palm sugar, peanuts and shallots served with skewered pineapple. This dish incorporates two distinctive tastes in one luscious bite. 11.95



CRISPY TARO ROLLS

Fried spring rolls stuffed with succulent prawns, cilantro and sweet taro, served with Noi style plum sauce. 12.5



DEEP-FRIED PORK STRIPS (MOO DADE DEAW)

This dish includes succulent pork sliced thin and marinated in a sugar and salt brine, then deep fried them to a flavorful golden brown. Served with Sriracha sauce. 13.5

We love because He first loved us. 1 john 4:19



SPRING ROLLS

Fried spring rolls stuffed with succulent vegetables, served with our secret plum sauce. 11.95



THAI SHRIMP CAKES (TOD MUN GOONG)

Amazing fried shrimp cakes, served with Noi style plum sauce. 13.95



APPETIZER SAMPLER

Crispy Taro Rolls, Thai shrimp Cakes, Cock-A-Doodle-Do and Crab Wontons. 22.95

SATAY



CHICKEN SATAY

Savory chicken marinated in yellow curry powder and coconut milk. Served with our famous peanut sauce, cucumber salad and toasted bread. Two for 8.25

SOUP



ORIGINAL TOM KAH (GF)

This soup features chicken, straw mushroom caps, lemongrass, spring onions, red onion, cilantro and an enticing taste of galangal roots infused with coconut milk. Small 8.5 Large 21.75 (For shrimps add 4 and seafood add 5)



CLASSIC TOM YUM (GF) *

*Our famous spicy and sour soup is served simmering with chicken, straw mushroom caps, lemongrass, galangal roots, spring onions, red onions, kaffir lime leaves and cilantro.
Small 8.5 Large 21.75
(For shrimps add 4 and seafood add 5)*

SALAD



YUM SALAD (GF) *

A zesty salad tossed with cucumber, tomatoes, lettuce, red onions, spring onions, cilantro, pickled garlic, and a chili-lime dressing. Available with chicken, pork or tofu. 19.5 (For beef add 2, shrimps add 4 and seafood add 5)



GREEN PAPAYA SALAD (SOM TUM) (GF) *

Featuring shredded papaya, tomatoes, carrots, green beans, lime juice and crushed peanuts. 15.95 (For shrimps add 4)

** Spice level 1-5 / Gluten free (available upon request)
Vegetarian option (available upon request)*



LARB (GF)

A flavorful Thai style salad of minced chicken or pork with red onions, spring onions, cilantro, mint leaves and ground toasted rice tossed in a zesty lime dressing. Served with ice berg. 18.95



THAI ROYAL KHANTOK SALAD SET *

The papaya salad platter is served with grilled flat iron steak, spicy-sour soup, grilled chicken, sticky rice and fresh vegetables. 23.95

CURRY



MASSAMAN LAMB CURRY (GF) *

A mild southern-style curry of slowly simmered lamb rack, potatoes, peanuts and red onions cooked in massaman curry. This dish has peanuts as its main ingredient. 27.5 (For chicken, pork or tofu 19.5 / beef 21.5 / shrimps 25.5 / seafood 25.5)

■ *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



BANGKOK RED CURRY (GF) **

A timeless Thai classic dish. This rich curry features red chili paste simmered with coconut milk, kaffir lime leaves, basil, bamboo shoots, bell peppers and your choice of chicken, pork or tofu. 19.5 (For beef add 2, shrimps add 4 and seafood add 5)



COCONUT PANANG CURRY (GF) **

Named after Panang Island, this comparably dry curry is pan-fried for a more concentrated aroma. Includes coconut milk, bell peppers, basil and your choice of chicken, pork or tofu. 21.5 (For beef add 2, shrimps add 4 and seafood add 5).



■ SALMON CURRY **

Grilled Salmon filet atop jasmine rice, cucumber and our signature Panang Curry, which includes kaffir lime leaves and bell peppers. Topped with whipped cream, tobiko and a kaffir lime leaf. 29.5

NOODLES



PAD THAI

Known as one of the most popular Thai noodle dishes, our version features stir-fried thin rice noodles mixed with a tangy tamarind sauce combined with egg, tofu, bean sprouts and ground peanuts. Choice of chicken, pork or tofu. 19.5 (For beef add 2, shrimps add 4, seafood add 5 or lobster add 9)

** Spice level 1-5*

Vegetarian option (available upon request)



BLACK NOODLES (PAD SE-HEW)

Stir-fried wide rice noodles with egg and broccoli seasoned with flavorful soy sauce and tossed in a hot wok. Choice of chicken, pork, or tofu. 19.5 (For beef add 2, shrimps add 4 and seafood add 5)



DRUNKEN NOODLES (KHI MAO NOODLES)

Inspired by Thailand countryside tastes, these stir-fried wide rice noodles are mixed with egg, fresh basil, bell peppers, broccoli, bamboo shoots and tomatoes. Choice of chicken, pork or tofu. 19.5 (For beef add 2, shrimps add 4 and seafood add 5)



COCONUT CURRY NOODLE SOUP (KHAO SOI) *

The most famous Northern Thai dish, combines crispy and soft egg noodles, lime, pickled green mustard, sliced red onions and chicken thigh in a thin flavorful yellow curry. 20.5

NOI'S SIGNATURE DISHES



TOM YUM LOBSTER (GF) *

Our delicious spicy-sour soup is served simmering hot at your table with a succulent lobster tail, straw mushroom caps, lemongrass, galangal root, spring onions and cilantro. 29.95

In addition to our signature curries, we continue to offer our red, yellow or green curry with your choice of protein. Server with your choice of rice.



CLAY POT CRAB WITH GLASS NOODLE

A century old Thai favorite dish includes a combination of spiced crab, bacon, ginger, cilantro, white pepper on top of stir-fried glass noodle with our delicious homemade sauce. 29.95



HALIBUT DREAM

A generous portion of Halibut with a zesty blend of Thai spices served on a bed of spinach, tomatoes with lime and garlic to compliment and intensify the flavor. 28.95



RED CURRY ROAST DUCK **

Roasted duck in traditional red curry with cherry tomatoes, bell peppers, Thai basil, grapes, fresh local pineapple and lychee. 28.95

NOI'S SIGNATURE DISHES



■ GREEN CURRY BEEF (FLAT IRON STEAK) **

Grilled flat iron steak served sizzling in a hot stone bowl with aromatic green curry, kaffir lime leaves, Thai eggplant and Thai basil simmered in coconut milk. 27.95

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YELLOW CURRY CRAB (GF) *

Succulent Alaskan crab meat cooked with coconut milk and betel leaves simmered in an aromatic yellow curry. 29.95



TAMARIND DUCK

Roasted duck in our delectable tamarind sauce, served on a bed of spinach, finished with crispy shallots. 28.95



ANGRY OCEAN *

Lobster, prawns, scallops and mussels dance together in a light and savory stir-fry, including crisp onions, bell peppers, fresh basil leaves and chili paste for flavor. 28.95

ENTREES



SPICY GREEN BEANS **

Stir-fried crisp green beans in a savory sauce of garlic and spicy dried shrimp paste with choice of chicken, pork or tofu. 19.95 (For beef add 2, shrimps add 4 and seafood add 5)



SPICY THAI BASIL STIR-FRY (KHAO KA PROW) *

Choice of ground chicken or pork stir-fried with Thai basil, bell peppers, topped with fried egg then served over rice. 19.5 (For beef add 2, shrimps add 4 and seafood add 5)

■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



■ CRYING TIGER

Tender flat iron steak grilled to perfection served with fresh vegetables, sticky rice and Thai style dipping sauce infused with roasted ground rice. 22.95



SIAM SPICY EGGPLANT *

An Eggplant Lover's dish. Grilled eggplant sautéed with basil and bell peppers in our tasty homemade sauce and your choice of chicken, pork or tofu. 19.95 (For beef add 2, shrimps add 4 and seafood add 5)

ENTREES



CRISPY GARLIC CHICKEN

Our house specialty. Lightly battered and fried boneless chicken pieces, stir-fried in a sweet garlic-infused sauce topped with crispy fried basil leaves and red bell peppers. 22.5



MIXED VEGETABLE DELUXE

A healthy combination of vegetables and Shiitake mushrooms tossed in our hot, seasoned wok with oyster sauce and your choice of chicken, pork or tofu. 19.5 (For beef add 2, shrimps add 4 and seafood add 5)

Entrees served with your choice of rice.



CASHEW NUT CHICKEN *

Sliced chicken breast stir-fried in our famous cashew nut sauce with red and green bell peppers, celery, carrots, red onions and cashew nuts. Also available with fried tofu. 18.95 (For beef add 2, shrimps add 4 and seafood add 5)



CLAY POT SHRIMP & GLASS NOODLES (KOONG OB WOONSEN)

A century old Thai favorite dish includes shrimps, bacon, stir-fried glass noodles, garlic, ginger, cilantro and white pepper mixed in our delicious homemade sauce. 23.5



SWIMMING RAMA (GF)

Sliced tender chicken breast served with fresh spinach drizzled with our famous homemade peanut sauce. Also available with fried tofu. 18.95 (For beef add 2, shrimps add 4 and seafood add 5)

RICE DISHES



PINEAPPLE FRIED RICE

Jasmine rice infused with yellow curry flavor, stir-fried with pineapple, egg, cashew nuts, raisins and onions. Choice of chicken, pork or tofu. 20.5 (For beef add 2, shrimps add 4 and seafood add 5)

And Jesus said to them, "I am the bread of life. He who comes to Me shall never hunger, and he who believes in Me shall never thirst. John 6:35



CRAB FRIED RICE

A generous portion of succulent crab meat stir-fried with jasmine rice, egg, onions and tomatoes. 24.95



SALMON GARLIC FRIED RICE

Jasmine rice stir-fried in flavorful garlic paste, red bell pepper, carrot and green onions. Topped with grilled garlic butter salmon fillet. 23.95



FRIED RICE

Jasmine rice stir-fried with egg, tomatoes and onions. Our Thai fried rice get its unique flavor from our homemade secret sauce. 19.5 (For beef add 2, shrimps add 4 and seafood add 5)

VEGETARIAN MENU



ORIGINAL TOM KAH

This soup features tofu, straw mushroom caps, lemongrass, spring onions, cabbage, carrots, broccoli, cilantro and an enticing taste of galangal roots infused with coconut milk. 8.5



TOFU SOUP (GF)

A light, flavorful soup made with a clear broth, tofu, mushrooms, spring onions, cabbage, carrots, broccoli, cilantro and fresh chopped scallions. 7.95



VEGGIE ROLLS

Stuffed with tofu, cilantro, bean sprouts, carrots, lettuce, basil leaves and rice vermicelli wrapped in soft rice skin served with our famous peanut sauce. 12.5

*18% gratuity will be included for a party of 6 or more.
Prices are subject to change without notice.*



PINEAPPLE FRIED RICE

Jasmine rice infused with yellow curry flavor, stir-fried with pineapple, cashew nuts, tofu, cabbage, carrots, broccoli, raisins and onions. 21.5



SWIMMING RAMA

The peanut sauce in our Swimming Rama is famous for its unique blend of flavors. Enjoy a generous serving of fried tofu on a bed of fresh spinach. 18.95



YELLOW CURRY *

Slightly milder than red and green curry, our yellow curry is cooked with coconut milk, carrots, potatoes, cabbage, onions, broccoli and fried tofu. 18.95

VEGETARIAN MENU



CASHEW NUT TOFU *

Fried tofu and cashew nuts stir-fried in our famous cashew nut sauce with red and green bell peppers, celery, carrots and red onions. 20.5



MIXED VEGETABLE DELUXE

A healthy combination of vegetables, tofu and Shiitake mushrooms tossed in our hot seasoned wok for just the right color and crunch. 19.5

We are dedicated to our selection of Vegetarian dishes with reference to appropriate food for Vegetarian diners. Please do engage with your server for any particular requirements and we will do our very best to accommodate you.



DRUNKEN NOODLES (KHI MAO NOODLES)

These stir-fried wide rice noodles are mixed with tofu, fresh basil, bell peppers, broccoli, carrots, cabbage, bamboo shoots and tomatoes. 19.5



SIAM SPICY EGGPLANT *

Grilled eggplant sautéed with tofu, basil and bell peppers in our tasty homemade sauce. 20.5



BLACK NOODLES (PAD SEI-IEW)

Stir-fried wide rice noodles with tofu, fresh broccoli, carrots and cabbage seasoned with flavorful soy sauce tossed in a hot wok. 19.5

MENU SET



MENU SET 1

From appetizer and soup to entrees, these foods have found their better halves. Enjoy the greatest food loves of all time with this dinner set : Crab Wonton, Tom Kha Gai Soup, Cashew Nut Chicken, Spicy Thai Basil Stir Fry, Pineapple Prawn Fried Rice. 45



MENU SET 2

When it comes to flavor, this classic dinner set is everything. Five different dishes can become an entirely eye-opening set menu. This set is one of the greatest things on the planet. Fresh Rolls, Papaya Salad, Prawn Pad Thai, Crispy Garlic Chicken, and Red Curry Chicken. 45



MENU SET 3

If you're looking for real Thai dishes, you've picked the right set. This set includes Taro Rolls, Chicken Tom Yum Soup, Spicy Eggplant, Chicken Spicy Green Beans, Salmon Garlic Fried Rice. You will love the combination of flavors and textures in this menu. 50



DESSERTS

All set menus come with Black Sticky Rice Pudding and Tapioca with Cantaloupe in Coconut Milk.



MENU SET 4

Why indulge in one dish when you can enjoy six Thai signature dishes at once? This set includes Papaya Salad, Chicken Larb, Crying Tiger, Chicken Tom Yum Soup, Shrimp Pad Thai, Yellow Curry Crab and Jasmine rice.