



STARTER

- Thai Spring Rolls***** (Reviews & Picture by News day) **3.95**
Classic roll w. glass noodle, cabbage, carrot and taro served w. sweet plum sauce
- Crispy Tofu** **3.95**
Lightly fried fresh tofu served with crushed peanut and sweet plum sauce
- Steamed Edamame** **4.95**
Steamed Asian green bean with Kosher sea salt
- Thai Summer Roll***** **4.95**
Marinated tofu, carrot, cucumber, lettuce, basil, rice vermicelli wrapped in rice paper served with peanut sauce and ground peanut
- Golden Curry Puff** **4.95**
Ground chicken, sweet onion, potatoes, aroma of curry and carrot, cucumber relish
- Steamed/Fried Thai Dumpling** **4.95**
Stuffed w. ground chicken, shrimp, pickled radish served with sweet black soy sauce
- Golden Bags** **4.95**
Crispy wonton skins stuffed w. ground chicken and herb served w. sweet chili sauce
- Thai Roti with Chicken Curry** **5.95**
Pan sear Thai soft Roti with chicken yellow curry
- Homemade Thai Fish Cake***** **5.95**
Comprising of minced fillet fish mixed w. curry paste, herb served w. cucumber salad
- Prawn Rolls** **5.95**
Deep fried marinated shrimp wrapped w. pastry shell served w. sweet plum sauce
- Crispy Crab Rolls***** **5.95**
Fried Crabmeat spiced w. herb wrapped in a bean curd skin served w. sweet sauce
- Chicken/Beef Satay** **5.95**
Charbroiled on skewers served with peanut sauce dip and cucumber salad
- Wild Mushroom Dumpling***** (Best Appetizer Time Out Award) **6.95**
Crisp dumpling of wild seasonal mushrooms & caramelized onions w. sweet soy & black truffle essence foam
- Steamed Mussels Savory in Clay Pot** **6.95**
Steamed fresh mussels in Thai herb, fresh lemongrass basil served with chili lime sauce
- Crab & Ripe Mango Summer Roll***** (On TV. Time out on demand) **7.95**
Blue crab claw meat rolled with ripe mango, scallions, cilantro leaves, glass noodles, Sriracha lemon emulsion
- Breeze Crispy Squid***** (The New York Times) **7.95**
Tender squid tossed in roasted chick pea flour served w. coolantro green chili mayonnaise with sweet chili relish
- Tri Star Appetizers (Gooooood...for two)** **8.95**
Crispy wontons, Thai spring rolls and prawn rolls served with sweet plum sauce
- Breeze Tar Tare***** (Reviews & Picture by Time Out) **8.95**
Tuna, Asian pear, chili, lemon oil, mustard oil, baby pea greens, lime chili emulsion

*****POPULAR**



SOUP

Tofu Mixed Vegetable Soup 3.95

Diced fresh tofu and mixed vegetable in clear soup

Thai Wonton Soup 3.95

Marinated ground chicken wrap with wonton skin in chicken broth

Coconut Chicken Soup*** 4.95

Thai style chicken soup in coconut milk, mushroom, lemongrass and lime juice

Lemongrass Shrimp Soup 4.95

Thai style hot and sour soup with shrimp, lemongrass, mushroom and lime juice



SALAD

Tossed Seasonal Greens*** 5.95

Thai herbs, tomatoes and crispy gingered carrots in spicy orange sesame vinaigrette

Crispy Tofu Tossed Salad 6.95

Seasonal green, Thai herb, tossed in orange sesame vinaigrette topped w. fried tofu

Crispy Veggie Duck / Apple Salad 6.95

Veggie duck, pineapple, cashew nuts, orange & green apple in spicy lemon sauce

Grilled Thai Chicken Salad 6.95

Grilled chicken breast on bed of seasonal green in orange sesame vinaigrette

Spicy Grilled Beef Salad 7.95

Grilled sliced flank steak, tomatoes, red onion, mint, scallion, cilantro and roast rice

Green Papaya Salad w. Grilled Chicken or Shrimp*** 7.95

Grilled Shrimp or Chicken Breast on a bed of papaya, bean, tomato, chili and peanuts tossed in sweet, sour

Seafood Glass Noodle Salad 8.95

Warm salad of ground chicken, squid, shrimp, chilies, cilantro, red onions with sweet and sour lime dressing

Shrimp Tempura Salad and Seasoned Seaweed*** 8.95

Shrimp tempura on mixed green salad, seasoned seaweed and Sriracha dressing



BURGER/ SANDWICH Served W/French Fries & Green Salad

South East Asian Style Sandwiches 10.95

Filled with lettuce, cilantro green chili mayonnaise pickled radish, carrots, and cucumber on French baguette with choice of

- Grilled Flank Steak
- Grilled Chicken Breast
- Seasoned and Fried Tofu

Thai Basil Burger (10 Oz.)*** 11.95

Ground beef with basil marinated with herb grilled and filled with our pickled cucumbers, chili, roasted tomatoes and shaved red onion on a sesame roll

House Ground & Grilled Hamburger * (The New York Times)** 11.95 (10 Oz.) Add cheese or bacon for \$ 1 additional

W/our pickled cucumbers, chili, roasted tomatoes & shaved red onion on a sesame roll



VEGETARIAN / DIET MENU *Served with Jasmine Rice*

Vegetable Delight 7.95

Sautéed or steamed tofu and mixed vegetable with Thai Brown Sauce

Tofu/String Bean with Thai Chili Paste 8.95

Sautéed tofu with string bean, bell pepper in spicy chili paste

Tofu/ Vegetable Cashew nuts 8.95

Sautéed tofu and mixed vegetable with cashew nuts, pineapple, onion and peppers

Tofu/Eggplant with Thai Basil Sauce 9.95

Fresh tofu and Japanese eggplant sautéed with chili garlic basil sauce

Veggie Duck Curry 9.95

Roasted vegetarian duck cooked in red curry, coconut milk and mixed vegetable



CURRY *Served with Jasmine Rice*

Vegetable & Tofu \$ 8.95 Chicken, Beef \$ 9.95 Shrimp, Squid \$ 11.95

Red Curry

Moderately spicy with mixed vegetable, bell pepper, coconut milk and Thai basil

Green Curry Lime Leaf

Moderately spicy green curry, coconut milk and mixed vegetable

Yellow Curry

Yellow curry powder with coconut milk, red potato, grilled corn and mixed vegetable

Royal Panang Curry

Mildly Panang curry, coconut milk, carrot and sweet bell pepper

Massaman Curry

A perfect blend of Massaman curry, roasted peanut and potatoes



NOODLE

Vegetable & Tofu \$ 8.95

Chicken, Beef \$ 9.95

Vegetarian Duck \$ 9.95

Shrimp, Squid \$ 11.95

Pad See Eew

Pan fried flat rice noodle and mixed vegetable, egg with sweet black sauce

Spicy Noodle

Sautéed flat noodle with hot and sweet pepper, onion, carrot and Thai basil

Pad Thai

Pan fried rice noodle with egg, peanut, tofu, string bean and bean sprout

Linguini Green Curry

Moderately spicy green curry and mixed vegetable



ENTRÉE Served with Jasmine Rice

- Steamed Chicken Breast and Mixed Vegetable** 9.95
Steamed sliced chicken breast W. Thai Peanut Sauce
- Chicken String Bean with Thai Chili Paste** 9.95
Sautéed chicken with string bean in spicy chili paste
- Bangkok Basil (Vegetable, Chicken, Beef)** 10.95
Sautéed yellow onion, string bean, bell pepper with Thai basil sauce
- Fresh Ginger Sauce (Chicken, Beef)** 10.95
Sautéed with fresh ginger, scallion, mixed vegetable and sweet bell pepper
- Grilled Free Range Chicken Breast***** 11.95
Marinated in spice, Thai herbs served on top of sautéed mixed vegetable & sweet chili garlic sauce
- 3 Lovers** 12.95
Sautéed shrimp, chicken and tofu with snow pea, baby corn and sweet pepper in Thai brown sauce
- Cashew Shrimp** 12.95
Sautéed shrimp with cashew nut, pineapple, onion and peppers
- Clay Pot Prawns** 13.95
Steamed jumbo shrimp, glass noodle and mixed vegetable
- Pork Tenderloin and Crisp wontons** 13.95
Grilled served over a hot and sour spicy string bean and tomato salad with a soy ginger sauce



DUCK Served with Jasmine Rice

- Duck Curry***** 14.95
Boneless roasted duck cooked in coconut milk, red curry, tomatoes, pineapple and bell pepper
- Crispy Duck with Three Flavor Sauce** 15.95
Boneless roasted duck served on a bed of crispy noodle topped with three flavor sauces
- Duck with Sweet and sour Sauce** 15.95
Boneless roasted duck with pineapple, scallion, onion, tomatoes in sweet and sour sauce



FRIED RICE PLATTER

- Spicy Vegetable Fried Rice** 7.95
Fried rice with mixed vegetable, Thai herb, basil, bell pepper and chili sauce
- Thai Style Shrimp Fried Rice** 9.95
Fried rice with shrimp, egg and vegetable with Thai brown sauce
- Pineapple Fried rice***(Chicken, Shrimp)** 9.95
Fried rice with curry powder, diced carrot, green pea, cashew nuts, egg, onion, pineapple, raisins, scallion and tomatoes



SIDE

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|--|-----------------------|---------------------------|
| Jasmine Rice 1 | Brown Rice 2 | Sticky Rice 2 |
| Soft Thai Roti 2 | Peanut Sauce 2 | De Creamed Spinach 4 |
| French Fries 3 | Steamed Rice Noodle 3 | Steamed mixed Vegetable 4 |
| Lightly Wilted Watercress Tossed W. Shallot Ring 4 | | |

Any Entrée that is already served with jasmine rice can also substitute with any side order and the price will be decrease



CHEF SPECIAL Served with Jasmine Rice

- Beef Massaman Curry with Thai Roti***** 12.95
Flank steak cooked in a perfect blend of Massaman curry, roasted peanut and potatoes
- Roasted Butternut Squash Ravioli***(The New York Times)** 12.95
Squash stuffed wonton pastry served in a yellow curry with sautéed watercress and grilled corn with gingered carrot relish
- Chicken Satay Platter** 12.95
Grilled marinated chicken breast served with peanut sauce, cucumber salad
- Breeze Steak Duboeuf***** 13.95
Char-Grilled sirloin steak sliced and served over green salad and roasted rice, chili lemon sauce
- Salmon with Three Flavors sauce** 15.95
Grilled salmon bed on steamed broccoli topped with moderately spicy, sweet and sour sauce
- Grilled Jumbo Shrimp** 15.95
Char-grilled jumbo shrimp served over sautéed mixed vegetable and spicy lemon garlic sauce
- Braised Beef***(On TV. Time Out On Demand)** 16.95
Short ribs braised in Panang with Bok Choy and baby potatoes
- Duck Breast De Paris***(The New York Times)** 16.95
Pan sear with ginger tamarind glaze, golden garlic Bok Choy and roasted butternut squash dumplings



SEAFOOD Served with Jasmine Rice

- Crispy Jumbo Shrimp***** 13.95
Cooked in homemade crumb. Deep fried, served with sweet plum sauce and spicy lemon garlic sauce
- Sea Bass with Ginger Sauce** 14.95
Pan sear sea bass with Thai herb on the bed of green vegetable topped with ginger sauce
- King Salmon*** (On TV. Time out on demand)** 15.95
Grilled and glazed with a fire roasted chili orange sauce served over lightly wilted watercress tossed with crisp shallot rings
- Seared Diver Scallop*** (The New York Times)** 15.95
Sea scallop w/ citrus crust and galangal brown butter foam over lightly curried coconut spinach
- Seafood in the Banana Cup** 15.95
Shrimp, squid, scallop tossed in Thai coconut chili paste w. sweet basil served in banana cup
- Pad Talay** 15.95
Sautéed shrimp, scallop, squid and mussels with onion, bell pepper and Thai basil sauce
- Hot Ocean** 15.95
Sautéed shrimp, squid, scallop in spicy sauce. Served on a hot plate
- Breeze Sea Bass*** (The New York Times)** 15.95
Oven roasted with coriander, garlic butter resting on bed of sautéed Bok Choy flavored with whole yellow bean sauce
- King Tiger Prawns*** (The New York Times)** 16.95
Grilled and folded into fresh pasta sheets with fragrant coconut green curry sauce and zucchini noodles sautéed with Thai basil and shallot
- Crispy Red Snapper** 16.95
Deep fried whole fish with choice of three flavors sauce or Thai ginger sauce
- Yellow Fin Tuna Loin** 16.95
Grilled rare with salad of warm grapes, tomatoes, glass noodles and baby arugula dressed with lime leaf and lemongrass scented extra virgin olive oil and sweet soy vinaigrette



LUNCH PRIX FIXE \$ 6.95

11:30 a.m.-3:30 p.m.

Served with choice of Tofu mixed vegetable soup or Mixed green salad

South East Asian Style Sandwiches

Filled with lettuce, cilantro green chili mayonnaise pickled radish, carrots, and cucumber on French baguette with choice of

- Grilled Flank Steak
- Grilled Chicken Breast
- Seasoned and Fried Tofu

Thai Basil Burger

Ground beef with basil marinated with herb grilled and filled with our pickled cucumbers, chili, roasted tomatoes and shaved red onion on a sesame roll

House Ground & Grilled Hamburger on a sesame roll

Add cheese or bacon for \$ 1 additional

with our pickled cucumbers, chilies, roasted tomatoes & shaved red onion

Add French Fries with Sandwich or Burger \$1 additional

Breeze Tossed Salad w/ crispy noodles choice of seasonal green, Thai herb, tomatoes tossed in sesame orange vinaigrette topped

- Grilled Flank Steak
- Grilled Chicken Breast
- Seasoned and Fried Tofu

Below Entrée can substitute with Shrimp or Squid \$ 8.95

Spicy Grilled Beef Salad served w/ sticky rice

Marinated grilled sliced flank steak, tomatoes, red onion, mint, scallions, cilantro, roast rice and chili

Green Papaya Salad /Grilled Chicken served w/ sticky rice

Green papaya, tomato, chili, peanuts in a spicy lime chili dressing

Tofu Eggplant with Basil Sauce served w/ jasmine Rice

Fresh tofu and Japanese eggplant sautéed with basil sauce

Tofu/String Bean w. Thai Chili Paste served w/ jasmine Rice

Sautéed tofu with string bean in spicy chili paste

Tofu Yellow Curry served w/ jasmine Rice

Fresh Tofu, with coconut milk, red potato, grilled corn and mixed vegetable

Vegetarian Delight served w/ jasmine Rice

Sautéed tofu and mixed vegetable with Thai brown sauce

Chicken Cashew nuts served w/ jasmine Rice

Sautéed chicken & mixed vegetable W. cashew nuts, pineapple, onion & peppers

Chicken Green Curry served w/ jasmine Rice

Sliced chicken with eggplant, carrots, peppers, green peas and basil

Spicy Noodle with Chicken

Sautéed Flat rice noodle with hot & sweet peppers, onion, carrots & Thai basil

Pad Thai Choice of Chicken or Vegetable & Tofu

Pan fried rice noodle with peanut, egg and bean sprouts

Chicken Red Curry served w/ jasmine Rice

Moderately spicy with mixed vegetable, bell pepper and Thai basil

Chicken Fried Rice

Fried Jasmine rice, chicken, egg and mixed vegetable