



APPETIZER

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	
Golden Bags	4.95
Crispy wonton skins stuffed w. ground chicken and herb served w. sweet chili sauce	
Steamed/Fried Thai Dumpling	5.95
Stuffed w. ground chicken, shrimp, pickled radish served with sweet black soy 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, Served with 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 and 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
on a bed of papaya, bean, tomato, chili and peanuts tossed in sweet, sour



SALAD PLATTER

- Traditional Thai Spicy Duck Salad** 8.95
Roasted duck tossed in pineapple ,cashew nuts and orange in spicy lemon sauce on green
- Seafood Glass Noodle Salad** 8.95
Ground chicken, squid, shrimp, chilies, cilantro, red onions w/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** on French baguette 10.95
W/ lettuce, cilantro green chili mayonnaise, pickled radish, carrots& cucumber 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 Served with Jasmine Rice

Vegetable Delight 7.95

Sautéed or steamed tofu and mixed vegetable with Thai Brown Sauce

Tofu Ginger Sauce 7.95

Sautéed fried tofu with fresh ginger, scallion, mixed vegetable and sweet bell pepper

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/Vegetable Thai Basil sauce 9.95

Sautéed fried tofu, mixed vegetable, bell pepper with Thai basil sauce

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



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, 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

Pad Woon Sen Sautéed glass noodle with egg, mixed vegetable mushroom soy sauce



CURRY Served with Jasmine Rice

Vegetable & Tofu \$ 8.95

Chicken, Beef \$ 9.95

Vegetarian Duck \$ 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



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, herbs served on top of sautéed mixed vegetable & sweet chili sauce	
3 Lovers	12.95
Sautéed shrimp, chicken and tofu with snow pea, baby corn, 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	



SEAFOOD Served with Jasmine Rice

Crispy Jumbo Shrimp***	14.95
Cooked in homemade crumb. Deep fried, served w/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	
Seafood in the Banana Cup	15.95
Shrimp, squid, scallop tossed in 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	
Breeze Red Snapper Pan-fried filet fish with choice of	15.95
•Three flavors sauce	•Ginger Sauce
•Curry Sauce	•Sweet& Sour sauce
Seared Diver Scallop*** (The New York Times)	15.95
w/ citrus crust and galangal brown butter foam over lightly curried coconut spinach	
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	
Royal Fish Cashews Nuts	16.95
Lightly fried filet Red Snapple or Sea Bass top w. cashew nut, pineapple, onion and peppers	



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



CHEF SPECIAL Served with Jasmine Rice

- Five Star Basil Chicken** 11.95
Sautéed minced chicken, basil, onion, and bell over rice w/ Thai style fried egg
- 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 & 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 & 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 w/ginger tamarind glaze, golden garlic Bok Choy & roasted butternut squash dumplings



DUCK Served with Jasmine Rice

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



SIDE

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

Any Entrée that is already served w/ rice can substitute w/any side order and the price will be decrease

All Items can prepared from mild to spicy



LUNCH PRIX FIXE \$ 6.95

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

Served with Crispy Spring Roll and Tofu mixed vegetable soup or Mixed green salad

South East Asian Style Sandwiches on French baguette

Filled with lettuce, cilantro green chili mayonnaise pickled radish, carrots, and cucumber 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

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

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

Spicy Grilled Beef Salad served w/ sticky rice

Grilled sliced flank steak, tomatoes, red onion, mint, scallions, cilantro, roast rice & chili

Green Papaya Salad /Grilled Chicken served w/ sticky rice

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

Below Entrée Choice of

Tofu/Vegetable or Chicken \$6.95

Beef \$7.95

Shrimp or Squid \$ 8.95

THAI CURRY

FRIED RICE

NOODLE

SAUTEED

Red Curry

Spicy Fried Rice

Pad Thai

Basil Sauce

Green Curry

Thai Style Fried Rice

Pad See Eew

Ginger Sauce

Yellow Curry

Pineapple Fried Rice

Pad Woon Sen

Cashew Nuts

Massaman Curry

Spicy Noodle

Chili Paste

Panang Curry