









\$6.99 LUNCH COMBOS

Available from 11:00 AM - 3:00 PM daily.

Includes choice of **two** entrees served with steamed Jasmine rice and two fried veggie wantons.

- L1. **GAI YANG (THAI BBQ CHICKEN)**
Chicken breast marinated with Thai herbs and grilled. Served with Thai BBQ chicken sauce on the side.
- L2. **MOO PING (THAI BBQ PORK)**
Pork loins marinated, grilled and served with tangy sauce on the side.
-  L3. **TOM YUM GAI (THAI SPICY HOT AND SOUR SOUP)**
Thai hot and sour soup with chicken breast, mushrooms, tomatoes, red and green bell peppers, onions, baby corn, lemon grass, and lemon sauce.
- L4. **TOM KHA GAI (THAI COCONUT SOUP)**
Thai coconut soup with chicken breast, galangal, mushrooms, red and green bell peppers, onions, baby corn, cilantro, and lemon sauce.
-  L5. **GANG MASSAMAN (THAI MASSAMAN CURRY)**
Massaman curry made with coconut milk, beef or chicken, potatoes, and cashew garnish.
-  L6. **GANG KEOW WAN (THAI GREEN CURRY)**
Green curry made with coconut milk, chicken, red and green bell peppers, Thai basil and bamboo shoots.
-  L7. **GANG DANG (THAI RED CURRY)**
Red curry made with coconut milk, chicken, red and green bell peppers, Thai basil and bamboo shoots.
-  L8. **GANG KA-REE (THAI YELLOW CURRY)**
Yellow curry made with coconut milk, chicken, carrots, and potatoes.
- L9. **PAD PREAW WAN (THAI SWEET & SOUR)**
Chicken, tomatoes, onions, baby corn, carrots, red and green bell peppers, pineapple and cucumbers stir-fried with Thai-style sweet and sour sauce.
- L10. **PAD KHING SOD**
Stir-fried chicken in fresh ginger, garlic, mushrooms, red and green bell peppers, carrots and baby corn.
- L11. **PAD GRA TIEM PIK THAI**
Stir-fried pork with garlic, black pepper, carrots and red and green bell peppers.
-  L12. **PAD GRA PROW TOFU**
Stir-fried tofu with Thai basil, chili, garlic, red and green bell peppers and onions.
-  L13. **PAD GRA PROW**
Stir-fried chopped pork with Thai basil, chili, garlic, red and green bell peppers and onions.
- L14. **PAD PAK**
Stir-fried vegetables and tofu in soy sauce.
-  L15. **PAD PA NANG (THAI PANANG CURRY)**
Panang curry with coconut milk, beef, Thai basil, red and green bell peppers and peanut garnish.
- L16. **GANG KHUA SUB PA ROD (THAI PINEAPPLE CURRY)**
Pineapple curry with chicken, pineapple, carrots, tomatoes, onions, baby corn, Thai basil, red and green bell peppers and cashew garnish.
- L17. **PAD HIM MA PARN (THAI CHICKEN CASHEW STIR-FRY)**
Stir-fried chicken with cashews, onions, baby corn, celery, pineapple and red and green bell peppers.



=Spiciness of dish may be adjusted accordingly.

Choose between mild, medium, and spicy.



Chef's Specials



Enjoy one of Simply Thai's new delicious dishes
now recommended by our chef.

Appetizers

S1. Golden Fried Shrimp **\$6.95**

Enjoy six shrimp wrapped in rice paper and quickly fried to crispy perfection. Served with sweet plum and chili dipping sauce.

S2. Lettuce Wraps with Thai Pork Sausage **\$6.95**

Try our bold and delicious combination of pork sausage with classic lettuce wraps. Includes six wraps garnished with roasted peanuts, ginger, cilantro, green onions and topped off with crispy rice noodles.

Entrees

S3. Salmon Fillet **\$14.95**

A tasty seafood dish prepared with crunchy salmon fillets, onions, tomatoes, red and green bell peppers coated in a sweet & tangy sauce. Garnished with fresh cilantro and served with steamed Jasmine rice.

S4. Pad Ga Prow Fried Rice **\$9.95**

Experience a fusion of two Simply Thai dishes. This entree incorporates Thai basil with the simplicity of classic fried rice for a refreshing and delectable alternative.