APPETIZERS

Hanoi Rolls 4 pcs \$12

Vietnamese style, marinated minced chicken, glass noodles, and basil rolled in wheat flour paper. Served with Thai sweet chili sauce.

Duck Roti Wraps \$14

Boneless duck, green leaf lettuce, scallion, and cucumber wrapped in pan seared roti bread and mixed with our chef's signature sauce.

Pork Buns \$12 Marinated roast pork, scallion and spicy mayo in a steamed bun. Lychee Tom Kha

Fried Shrimp Cocktail \$14 Battered fried shrimp, ebiko, and spicy mayo.

Thai Pork Belly \$14 Fried pork belly. Served with Thai spicy seafood sauce.

Crispy Chive \$10

Deep fried doughy garlic and chive. Served with sweet black soy sauce.

Fresh Summer Rolls \$10

Carrot, spring mix, cucumber, vermicelli, fried tofu, and basil wrapped in rice paper. Served with ground peanut and hoisin sauce.

Crispy Vegetable Spring Rolls 4 pcs \$10

Crispy wheat flour paper filled with cabbage, glass noodles, taro, carrots, and shiitake mushrooms. Served with homemade plum sauce.

Thai Dumplings (contains sesame) 4 pcs \$12

Steamed seasoned ground chicken, shrimp, jicama, and shiitake mushrooms wrapped in wonton pastry. Served with sweet black soy sauce.

Peanut Dumplings 4 pcs \$12

Ground peanut, fried tofu, red onion, and sweet turnips stuffed in homemade rice paper. Topped with coconut sauce, fried garlic.

Curry Puff 3 pcs \$12

Minced chicken, potatoes, and onions seasoned with yellow curry paste. Wrapped in puff pastry and fried. Served with cucumber vinaigrette sauce.

Fried Calamari \$14

Batter fried calamari topped with crispy taro. Served with spicy mayo.

Crispy Shrimp Rolls 4 pcs \$14 Seasoned shrimp wrapped in wheat flour paper and fried. Served with Thai sweet chili.

Thai Herb Wings 5 pcs \$14

Fried Thai herb marinated chicken wings. Served with Thai sweet chili sauce.

Chicken Satay 4 pcs \$14

Char-grilled yellow curried chicken on skewers.

Served with garlic bread, peanut sauce, and cucumber vinaigrette sauce.

Edamame \$9 Steamed organic young soybeans tossed with sea salt.







Chicken / Tofu / Vegetable Shrimp

Small \$8 Small \$9 Large \$15 Large \$16



Prem Signature Tom Yum

Traditional slow-simmered Thai herbs in milky meat broth, Shimeji mushrooms, scallion, cilantro, culantro, and tomatoes.

Creamy coconut milk simmered with fresh galangal broth, Shimeji mushrooms, lychee, cilantro, and scallion.

Healthy Bowl

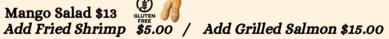
Mixed vegetables, shiitake mushrooms, carrots, tofu skin, cilantro, and scallion in vegetarian broth. Topped with garlic oil.

SALADS

Thai Duck Salad \$24

Fried boneless duck, spring mix, red onion, cashew nut, grape tomatoes, and pineapple.

Served with Chef's special Thai herb and mild Thai chili paste dressing. Topped with fried shallots.



Summer special fresh mango salad, spring mix toasted coconut flake, red onion, scallion, pineapple, cashew nut, grape tomatoes and 4-flavors fresh chili, and lime dressing. Topped with fried shallots.

Garden Salad \$12

Add Fried Shrimp \$5.00 / Add Grilled Salmon \$15.00

Spring mix, carrot, grape tomatoes, radish and cucumber. Choice of Peanut Dressing or Miso Dressing.

Papaya Salad (Som Tum) \$13

Thailand's most popular salad. Shredded raw green papaya, carrot, grape tomatoes, peanuts, and string beans, tossed in Thai chili and lime dressing.

THAI OVER RICE

Pork Both Ways \$21

Marinated roast pork and crispy pork belly over rice with homemade Thai gravy. Served with steamed bok choy, cucumber, and a seasoned boiled egg.

Duck Over Rice \$24

Crispy boneless duck over rice with our Chef's special Thai duck herb gravy. Served with steamed bok choy, and a seasoned boiled egg.

Salmon Rice Pot \$26

Grilled Salmon over fried jasmine rice with taro, lotus seed, and mushroom. Served with Thai sweet chili sauce

Tofu Rice Pot \$17 🕢

Fried tofu over fried jasmine rice with taro, lotus seed, and mushroom. Served with Thai sweet chili sauce



THAI FAVORITES

Branzino In The Garden \$37 Joeep fried Branzino fillets, mango salad, Thai herbs, fresh chilis, and cashew nuts. Served with Jasmine rice.

Hot Sea \$28

Sizzling stir fried mixed seafood with homemade spicy Thai herb chili paste, young peppercorns, Chinese ginger, eggplant, string beans, long hot peppers, and basil.

Seafood Karee \$32

Stir fried soft shell crab, shrimp, and calamari with rich yellow curry sauce, egg, onion, bell pepper, Thai chili paste, long hot peppers, and scallion. Served with Jasmine rice.

Thai Grilled Chicken \$24

Marinated char-grilled boneless chicken thighs, mixed vegetables, and potatoes. Served with Jasmine rice, Thai seafood sauce, and Thai sweet chili sauce.

Sweet Chili Sauce

Your choice of Fried Branzino fillets \$37 or Half Duck \$33

with mixed vegetables, topped with fried shallots and our chef's special mild Thai sweet chili sauce. Served with Jasmine rice.

NOODLE BAR

Street Crab Dry Noodles \$24

Seasoned egg noodles, crab meat, Thai roast pork, crispy pork belly, and bok choy. Topped with scallion, cilantro, and a seasoned boiled egg. Served with clear soup on the side

Spicy Secret Noodle Soup \$18

Spicy freshly seasoned tom yum soup with sliced chicken, ground chicken, egg noodles, bok choy, shiitake mushrooms, daikon and seasoned boiled egg with ground peanuts. Topped with scallion, and cilantro.

Roast Pork Noodle Soup \$21

Thai roast pork, chicken dumplings, pork meatballs, egg noodles, shiitake mushrooms, daikon and bok choy in homemade meat broth. Topped with, scallion, garlic oil, and cilantro.

Duck Noodle Soup \$24

Roasted boneless duck breast, egg noodles, bok choy, shiitake mushrooms, and daikon in homemade meat broth. Topped with, scallion, garlic oil, and cilantro.

Beef Noodle Soup \$20

Sliced beef, egg noodles, shiitake mushrooms, daikon, and bok choy in homemade meat broth. Topped with scallion, garlic oil, and cilantro.

Khao Soy 🌙

Your choice of Chicken or Fried Tofu \$20

Northern Thai style creamy noodle soup from coconut milk and yellow curry base, egg noodles, bok choy, red onion, scallion, and cilantro. Served with fried chilis and fresh lime.

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES. SOME DISHES CAN BE PREPARED VEGETARIAN. SPICINESS CAN BE ADJUSTED. 20% GRATUITY WILL BE ADDED FOR PARTIES OF FIVE OR MORE

FROM THE WOK

Crab Fried Rice \$23

Classic Thai style stir-fried Jasmine rice, crab meat, egg, and scallion.

Minced Chicken Basil \$20

Stir fried ground chicken with basil, sweet mini peppers, fresh chili, onion, and string bean in spicy chili paste sauce. Served with Jasmine rice and a fried egg.

Pork Belly Prik Khing \$23

Crispy pork belly stir-fried with Thai herb Prik Khing paste, fresh chilies, lime leaves, mini sweet peppers, and string beans. Served with Jasmine rice.

Peanut Lover \$17



Your choice of battered fried sliced chicken breast or fried tofu or steamed mixed vegetables with homemade peanut sauce. Served with Jasmine rice.

Choose one

Chicken / Pork / Tofu / Vegetable \$17 Shrimp / Beef / Vegetarian Duck \$19 Crispy Pork Belly \$23 4Duck \$25 Grilled Salmon / Mixed Seafood \$28



Thai Fried Rice

Classic Thai style stir-fried Jasmine rice, egg, scallion, and onion.

Spicy Basil Fried Rice



Spicy stir-fried Jasmine rice with basil and spicy chili paste, egg, onion, bell peppers, and string beans.

Pineapple Fried Rice

The slight sweetness of fresh pineapple in stir-fried Jasmine rice, egg, scallion, cashew nuts, and onion.

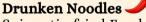
Pad Thai



Thailand's famous stir-fried rice noodles with signature tamarind sauce, egg, bean curd sweet radish, scallion, bean sprouts, and ground peanuts.

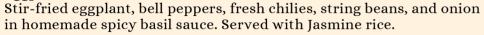
See Ew Noodles

Fresh broad flat noodles stir fried with sweet black soy sauce, egg, and American broccoli.



Spicy stir-fried Fresh broad flat noodles with fresh chili and basil sauce, egg, string beans, Thai chili paste, bell pepper, and onion.

Eggplant Basil



Basil Sauce

A famous Thai local dish. Stir-fried with fresh basil, mini sweet peppers, string beans, onion, and fresh chili. Served with Jasmine rice.

Garlic Sauce

Stir-fried mixed vegetables stir fried with homemade garlic sauce. Served with Jasmine rice.

THAI CURRY

Chicken / Pork / Tofu / Vegetable \$17 Shrimp / Beef / Vegetarian Duck \$19 ¼ Duck \$25 Grilled Salmon / Mixed Seafood \$28



Tofu Vegan Curry 🦪 🚇 🤳



Chef's special non fish sauce curry with fried tofu, bok choy, bell pepper, string beans, and carrot. Served with Jasmine rice.

Prem Signature Green Curry GLUTEN



Thailand's most famous curry. Green curry paste blended with coconut milk, string beans, bell pepper, pineapple, and basil. Served with Jasmine rice.

Massamun Curry



A mixture of Thai and Indian style curry. The mild and savory flavor of Massaman curry paste and spices blended in coconut milk, fried potatoes, peanuts and lotus seeds. Served with Jasmine rice.

Panang Curry Quuten



Panang curry paste blended with peanut butter and coconut milk, bell peppers, lime leaves, and string beans. Topped with crispy lotus roots. Served with Jasmine rice.

DESSERTS

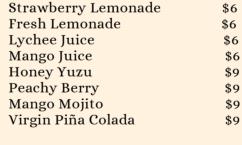
BEVERAGES

Mango Sticky Rice (Seasonal)	\$14	8
Mango CoCo Soufflé	\$12	(C
Mango Mousse Cake	\$12	В
Ice Cream	\$8	S
(Green tea, Coconut)		T
Homemade Custard	\$9	L
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SIDE DISHES

Jasmine Rice	\$3
Brown Rice	\$3
Steamed Coconut Rice	\$4
Stick Rice	\$4
Sweet Coconut Rice	\$4
Roti Bread	\$3
Sauteed bok choy	\$12
Steamed Mixed Vegetables	\$12
Thai Sweet Chili Sauce	\$3
Homemade Chili Oil	\$3
Peanut Sauce	\$3
Homemade Garlic Bread	\$5
Fries with spicy mayo	\$8
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Soda \$3 'Coke, Diet coke, Sprite, Ginger ale, Seltzer) Bottled Water Sparkling Water \$5 Chai Iced Tea \$5 emonade Thai Iced Tea no milk added) Hot Tea (Green Tea, Jasmine Tea, Ginger Tea) Ginger Beer \$7 Strawberry Lemonade \$6







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LUNCH SPECIALS

DAILY UNTIL 4:00 PM SERVED WITH VEGETABLE SOUP AND CHOICE OF APPETIZER

> CHOOSE ONE APPETIZER CRISPY VEGETABLE SPRING ROLLS 2 PCS THAI DUMPLINGS 2 PCS THAI HERB WINGS 2 PCS PEANUT DUMPLINGS 2 PCS / S

CHOOSE ONE CHICKEN / PORK / TOFU / VEGETABLES \$16 SHRIMP / BEEF / VEGETARIAN DUCK \$18

THAI FRIED RICE SPICY BASIL FRIED RICE PINEAPPLE FRIED RICE **SEE EW NOODLES** DRUNKEN NOODLES BASIL SAUCE GARLIC SAUCE GREEN CURRY GLUTEN MASSAMUN CURRY OFFEE PANANG CURRY OFFEE TOFU VEGAN CURRY GUTEN ROAST PORK NOODLE SOUP \$21 BEEF NOODLE SOUP \$20 SPICY SECRET NOODLE SOUP \$18

