

Sweet Lime Thai Cuisine Dinner Menu

- Starters**
- MIANG KHAM** 🌶️🍃 seven favorite ingredients served with fresh spinach & old style tamarind peanut sauce 9
 - CHICKEN SATAY** ★🍃 grilled chicken skewers served with peanut sauce & cucumber salad 9
 - LARB** ★ 🌶️ duck seasoned with roasted rice powder, lime juice, mint, cilantro, onion & cashews 10
 - SQUID SALAD** 🌶️🍃 lime juice, lemon grass, onion, mint, chili, ginger & cilantro 9
 - GRILLED WHOLE SQUID** 🌶️🍃 sweet & spicy garlic chili sauce 12
 - CALAMARI RINGS** 🌶️ deep – fried calamari sauteed with sweet chili sauce 9
 - CURRY PUFF** ★ chicken, potato & sweet onion in house made pastry dough, granny smith apple salad 9
 - SPICY ANGEL WINGS** 🌶️🍃 crispy chicken wings, sweet chili garlic sauce & fried basil 9
 - THAI SPRING ROLL** fried baby roll, pork, shrimp, wood ear mushroom, glass noodle & sweet chili sauce 8
 - VEGAN CRISPY ROLL** ★ taro root, carrot, shiitake mushroom, mung bean noodle & sweet chili sauce 8
 - FRESH ROLL** ★🍃 avocado, lettuce, mint, carrot, cucumber & peanut sauce 9 (add shrimp \$5)
 - NAM TOK NEUA** 🌶️🍃 grilled NY steak with roasted rice powder, mint, cilantro, onion & spicy lime sauce 10
 - FRIED SOFTSHELL CRAB** cucumber salad, ground peanuts & fried vegetables 13
- Salads**
- MANGO SALAD** ★🍃 shrimp, toasted coconut, fried shallots, mint, red onion, cashews, lime vinaigrette 9
 - ORGANIC MIXED GREEN SALAD** ★ crispy noodle, almonds, apple & balsamic sesame vinaigrette 6
 - PAPAYA SALAD** ★🍃 carrots, string bean, cherry tomato, peanut, chili & fresh lime juice 9 (add shrimp \$5)
 - AVOCADO SALAD** ★🍃 shrimp, toasted coconut, fried shallots, onion, lemon grass vinaigrette 13
- Soups**
- TOM KHA** ★🍃 coconut milk, bamboo shoots, mushrooms, lemongrass & lime juice with chicken 12/ shrimp 13
 - TOM YUM** ★🌶️🍃 spicy and sour with mushrooms & tomato, kaffir lime lemongrass with chicken 12/ shrimp 13
 - BBQ PORK WONTON** shrimp, pork, mushroom wrapped with wonton, chicken broth & spinach 13
 - KAENG JUED** ★🍃 minced chicken, shrimp, mushroom, tofu, spinach, napa cabbage, mung bean noodle & garlic oil 13
- BBQ**
- BBQ LAMB** boneless leg of lamb with honey galanga, quinoa and grilled vegetables 18
- Chef's Favorites**
- MAKHUR SONG KRUENG** 🍃 grilled whole eggplant, chicken, bay shrimp, fried onion & sweet tamarind sauce 16
 - YELLOW CURRY LAMB** 🍃 coconut milk, potato, onion, fried shallots, carrot & cucumber salad 17
 - CHOO CHEE SALMON** 🌶️🍃 red curry sauce, kaffir lime leaf 17
 - PRA RAM LONG SONG** ★🍃 chicken or beef, spinach, cabbage & roasted peanut curry sauce 13/15
 - PLA SAAM ROD** crispy trout topped with fresh sweet chili garlic sauce 21
 - RED SNAPPER** fried red snapper with granny smith apple salad, peanuts, cashews, red onion, chili & lime vinaigrette 21
 - SWEET & SOUR ROASTED DUCK** pineapple, ginger, tomato, bell pepper, onion & black bean sauce 16
 - SAMM KASAT** ★ 🌶️🍃 beef, pork, chicken, eggplant, sweet basil, bell pepper & spicy green chili sauce 15
 - GINGER SALMON** ★🍃 ginger, shitake mushroom, leek, bell pepper, carrot, onion & black bean sauce 17
 - TOFU KRA-PROW-KROB** ★ 🌶️🍃 cashew, fried basil, red bell pepper, sweet chili garlic sauce 12

NO MSG ADDED

★ Vegetarian available (tofu or braised gluten)

🍃 Gluten Free

🍷 Ask your server for gluten free

From the Wok

- PAD KRA-PROW** ★ 🌶️ (AGF) chili, garlic, green beans, bell pepper, basil & jalapeno
- PAD KHING** ★ (AGF) ginger, bell pepper, wood ear mushroom & onion in black bean sauce
- PAD PRIK KHING** ★ 🌶️ (AGF) green beans, kaffir lime leaf & spicy red curry paste
- PAD MA-KHUA** ★ 🌶️ (AGF) eggplant, thai basil, bell pepper, chili, garlic & black bean sauce
- PAD BROCCOLI** ★ (AGF) broccoli, shitake mushrooms, garlic & oyster sauce
- CASHEW CHICKEN OR SHRIMP** ★ 🌶️ (AGF) sweet onion, carrot, celery, bell pepper, toasted chili sauce
- KABOCHA SQUASH** ★ (AGF) fresh garlic, jalapeno, egg, white pepper (only vegetarian)
- SEASONAL VEGETABLES** ★ (AGF) mushroom, califlower, broccoli, cabbage, carrot, fresh garlic & oyster sauce
- PAD NAM PRIK POW** ★ 🌶️ (AGF) green onion, bamboo shoots, bell pepper, mushroom, toasted chili & thai herb
- CHINESE BROCCOLI** (AGF) chinese broccoli, crispy pork & garlic (no substitution) 16

Noodles & Fried Rice

- PAD THAI** ★ (GF) chicken or shrimp, thin rice noodles, egg, chives, tofu, peanut, tamarind & bean sprout 12/14
- PAD SI-EW** ★ (AGF) pork or shrimp, flat rice noodles, sweet soy sauce, broccoli, carrot & egg 12/14
- PAD KEE MAO** ★ 🌶️ (AGF) chicken or shrimp, flat rice noodle, garlic, chili, broccoli, bell pepper & thai basil 12/14
- RAD NAH** ★ (AGF) chicken or shrimp, flat rice noodles or crispy egg noodles, broccoli & black bean sauce 13/15
- SWEET LIME SUKI** ★ 🌶️ (AGF) beef, chicken & shrimp, silver noodles, napa cabbage, egg, spinach, scallions & spicy sesame sauce 16
- PINEAPPLE FRIED RICE** ★ (AGF) jasmine rice, chicken, pineapple, cashews & raisins 16
- KAO PAD** ★ (AGF) jasmine fried rice, egg, onion & choice of meat or seafood
- CHICKEN THAI HERBS** (GF) jasmine rice, thai herbs, chicken, toasted almond, fried shallots, raisin & cucumber salad 14

Curries

- RED OR GREEN CURRY** ★ 🌶️ (GF) coconut milk, thai basil, jalapeno & kaffir lime leaf
 - mixed vegetable & tofu 12.50
 - chicken & kabocha squash 12.50
 - pork & eggplant 12.50
 - beef & bamboo shoots 13.50
 - shrimp & fresh green beans 13.50
 - roasted duck, pineapple & tomato 16
- YELLOW** ★ (GF) chicken curry, coconut milk, potato, carrot & onion 12.50
- MASSAMAN** (GF) beef, coconut milk, pineapple, peanuts, potato & onion 15
- PANANG** (GF) sweet & mild red curry, pork, coconut milk, kaffir lime leaf 13

Sides

- JASMIN RICE** per person 2.50
- STICKY RICE** 3.25
- JASMIN BROWN RICE** per person 2.75
- THAI HERBS JASMIN RICE** (GF) 5
- PEANUT SAUCE** (GF) 5
- CUCUMBER SALAD** 4.50
- STEAMED VEGETABLES** 8



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- (GF) Gluten Free
- (AGF) Ask your server for gluten free

\$15 minimum for credit card use (Visa and MasterCard)

18% gratuity is added to party of six or more / Corkage fee is \$15 per 750ml

Food selection, preparation, ingredients and prices are subject to change without notice. Please notify us of any dietary restriction