# **Appetizers**

## Spring Roll

\$8.95

Crispy veggie rolls stuffed with cellophane noodles, cabbage, taro and carrot served with sweet and sour sauce.

## Crispy Duck Roll

\$9.95

Crispy rolls stuffed with sautéed duck meat, served with special hoisin sauce.

# Garden Roll

\$8 95

Tofu, basil leaves, cucumber, bell pepper, beansprout, carrot with green leaves rolled in fresh rice paper, served with spicy peanut sauce.

## Chicken Satay

\$9.95

Skewered chicken marinated in curry then slow-grilled, served with peanut sauce and cucumber sauce.

### Gaí Yang

\$9.95

"Thai Style" grilled skewered marinated chicken, served with spicy sweet and sour sauce.

## Chicken Wings

\$11.95

Fried chicken wings served with sweet chili sauce or sriracha sauce.

## Fried Tofu #

\$7.95

Crispy fried tofu served with spicy sweet chili sauce and crushed peanut.

#### Gyoza

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Deep-fried wheat dumpling filled with ground chicken, cabbage, green onion, and ginger, served with special sweet soy sauce.

### Curry Puff

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Sautéed minced chicken with diced potato, onion, carrot in light yellow curry powder, wrapped up in a flaky, golden pastry crust, served with cucumber sauce.

### Be More Shrimp

\$9.95

Special marinated crispy shrimp roll, served with spicy sweet and sour sauce.

### Hoy Jaw

\$10.95

Tofu skin filled with pork, crabmeat and shrimp, served with plum sauce.

# Crying Tiger \*

\$13.95

Grilled, sliced flank steak marinated special sauce, served with spicy lime sauce.

#### Steamed Dumplings

\$9.95

Minced chicken, shrimp, water chestnuts, onion, served with sweet soy sauce.

#### Fried Calamari

\$10.95

Deep-fried, battered squid, served with spicy sweet and sour sauce.

# Eggplant Tempura

\$7.95

Served with sweet chili sauce.

# Hoí 066 \* #

\$9.95

Steamed green-lipped New Zealand mussels in spicy lemon grass basil broth

## Crispy Pork Belly Appetizer

\$10.95

Served with sliced fresh cucumber and spicy lime juice.

# Soup

## Chicken, Tofu and Veggie \$7.95 Shrimp \$8.95 | Seafood \$10.95

#### *Tom Yum* \* #

Your choice of meat in lemongrass broth with lime flavor mushroom ,tomato, cilantro and scallion.

#### Tom Kha #

Your choice of meat in coconut lime flavor soup with mushroom, lemongrass, galanga, cilantro and scallion.

## Tofu Soup

\$7.95

Flavorful delicate broth with cellophane noodles, minced chicken and tofu.

## Salad

## Som Tum (Julienne) \* #

\$11.95

Green papaya, carrot, string bean, tomato, and roasted peanut tossed in spicy lime dressing, topped with grilled shrimp.

### Larb (Gaí or Pla) \* #

\$10.95/\$13.95

Minced chicken (gai) or fried tilapia (pla) mixed with spicy fresh lime juice, red onion, spring onion, chili powder, rice powder, topped with cilantro and mint.

### Yum Nua \* #

\$13.95

Sliced, grilled flank steak mix with fresh lime juice, red onion, cucumber, tomato, topped with cilantro and scallion.

#### Be More Salad

\$10.95

Mixed green salad, tomato, cucumber, red onion, bell pepper, carrot, topped with fried tofu, wonton skin and boiled egg, served with spicy peanut sauce.

## Soft Shell Crab with Mango Salad \$14.95

A crispy, lightly battered soft shell crab served on bed of spicy and tangy mango salad.

# Thai Curry

Chicken, Pork, Tofu and Veggie \$14.95 Beef \$15.95 | Shrimp \$17.95 | Seafood \$19.95

## Green Curry \* #

Your choice of meat simmered in green curry paste, coconut milk, bamboo shoot, basil leaves, eggplant and bell pepper.

## Red Curry \* #

Your choice of meat simmered in red curry paste, coconut milk, pumpkin and basil leaves.

# Yellow Curry \* #

Your choice of meat simmered in yellow curry paste, coconut milk, potato and carrot.

## Panang Curry \* #

Your choice of meat simmered in panang curry paste, coconut milk, and crushed peanut.

## *Sour Curry <KANG SOM> \* #* \$17.95

Thai traditional spicy and sour broth with watercress omelet and shrimp, famously known for the unique sour taste from tamarind.

# Rice and Noodle

## Chicken, Pork, Tofu and Veggie \$14.95 Beef \$15.95 | Shrimp \$17.95 | Seafood \$19.95

#### Fried Rice @

Stir-fried rice with your choice of meat, tomato, egg, onion, scallion, and Chinese broccoli.

#### Crabmeat Fried Rice @

\$23.95

Stir-fried rice with crabmeat, tomato, egg, onion and scallion.

#### Pineapple Fried Rice @

\$19.95

Stir-fried rice with chicken and shrimp, egg, raisin, pineapple, onion, scallion, cashew nut, tomato and curry powder.

#### Ka Pow Fried Rice \* @

Stir-fried rice with your choice of meat, egg, bell pepper, onion and basil leaves in spicy garlic sauce.

#### Pad Thai #

Sautéed rice noodle with your choice of meat, bean sprouts, scallion, egg, sweet preserved radish and crushed peanut.

#### Pad See Ew @

Sautéed wide rice noodle with your choice of meat, Chinese broccoli and egg in sweet soy sauce.

#### Pad Kee Mao @

Sautéed wide rice noodle with your choice of meat, basil leaves, onion, tomato and bell pepper.

#### Pad Woon Sen @

Sautéed cellophane noodle with your choice of meat, egg, tomato, shitake mushroom, onion and scallion.

#### Pork Belly Bowl

\$18.95

Slices of slow-cooked pork belly, Chinese broccoli, a hard-boiled egg, preserved cabbage, and seasoned five spiced broth, served over white rice.

#### Crispy Pork Belly and Rice

\$16.95

Slices of crispy pork belly, side of rice, boiled egg, fresh cucumber, and special hoisin sauce

#### Duck over Ríce Plate

\$17.95

Slices of slow cooked duck breast over white rice, with shitake mushroom, bok choy, light duck broth gravy and spicy vinegar.

#### **Entrees**

Chicken, Pork, Tofu and Veggie \$14.95 Beef \$15.95 | Shrimp \$17.95 | Seafood \$19.95

#### Pad Ka Pow \*

Your choice of meat sautéed with chili, garlic, bell pepper and fresh basil leaves in light brown sauce.

#### Pad Ga Tiem

Your choice of meat stir-fried in garlic sauce garnished with steamed carrot and broccoli.

## Pad Khing Sod

Your choice of meat sautéed with fresh ginger, mushroom, bell pepper, onion, scallion in garlic sauce.

## Chicken Cashew Nut

\$15.95

Crispy chicken, onion, bell pepper, cashew nut, scallion in chef special sauce.

## Mix Vegetables and Tofu

Stir-fried mixed vegetables and tofu in brown sauce. (Carrot, Broccoli, Mushroom, Green bean, Beansprout, Bok choy).

# Broccolí or Bok Choy in Oyster Sauce or Chinese Broccolí in Preserved Bean Sauce

Your choice of meat sautéed with broccoli, bok choy or Chinese broccoli in oyster sauce or bean sauce.

## Prik Khing \*

Your choice of meat sautéed with string bean, bell pepper in red curry paste.

#### Black Pepper Beef

\$17.95

Sliced flank steak sautéed with onion, bell pepper, scallion served with chef special sauce.

## Eggplant Basil \*

Your choice of meat sautéed with bell peppers and basil leaves in black bean sauce.

#### Pad Pumpkin

Your choice of meat sautéed with slow-cooked pumpkin, egg, and basil leaves.

#### Pad Prik Sod \*

Your choice of meat sautéed with bell pepper, finger hot chili and onion, served in light brown sauce.

## Críspy Chícken Basíl \*

\$15.95

Crispy chicken sautéed in ka pow sauce, with bell peppers, basil leaves, served with steamed broccoli and carrots.

## Shrimp Asparagus

\$17.95

Shrimp and cut asparagus sautéed.

# **Be More Special**

## Be More Fried Rice

\$20.95

### Seafood Pad Cha \*

\$22.95

Shrimp, squid, scallop, mussel, bell pepper, basil leaves, pepper corn, finger root chili, and onion sautéed in our spicy basil sauce.

#### Fried Whole Fish #

**Market Price** 

Crispy whole branzino or flounder served with sweet Thai chili sauce.

#### Panang Salmon \* #

\$21.95

Grilled salmon steak served with steamed vegetables in panang curry sauce.

# Tílapía ín Mango Salad \*

\$18.95

Crispy fillets of tilapia in spicy mango salad. \\

#### Crispy Soft Shell Crabs \*

\$25.95

Two crispy, lightly battered soft shell crabs served with choice of sweet chili garlic or cumin curry sauce.

## **Kao Soi** \* #

\$17.95

Egg noodle, sliced chicken, red onion, preserved cabbage in northern style curry, topped with crispy noodle.

#### Red Andaman

\$22.95

Mixed seafood, onion, scallion, bell peppers, and mushroom sautéed in sweet roasted chili served over wide rice noodle.

#### Preaw Wan Salmon

\$21.95

Crispy Salmon filets topped with Preaw Wan sauce (pineapple, cucumber, tomatoes, bell peppers, onion, and scallion sautéed in sweet and sour sauce)

### Bangkok Street Ka Pow \*

\$16.95

Minced chicken sautéed with chili, garlic, bell peppers and fresh basil leaves in light brown sauce topped with fried egg.

#### Som Tum Set \*

\$17.95

Papaya salad served with grilled chicken and sticky rice.

## Tom Yum Noodle Soup \* #

\$16.9

Steamed thin rice noodle, beansprout, green bean, minced chicken, boiled egg, crispy wonton skin, and ground peanut in Tom Yum broth.

# Chu Chee Scallops \*

\$22.95

Battered jumbo scallops, steamed asparagus, topped with Chu Chee curry gravy, kiffir lime leaves.

## Pad Kana Moo Krob \*

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Slices of crispy pork belly and fresh Chinese Broccoli sautéed in spicy garlic bean sauce.

#### Moo Krob Ka Pow

\$19.95

Slices of crispy pork belly sautéed in ka pow sauce with basil leaves, bell peppers, served with rice and fried egg.

## Chicken Tamarind

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Crispy chicken mixed in sweet chili tamarind sauce served with steamed broccoli and carrots.

# Duck Basil (Duck Ka Pow) \*

\$20.95

Slices of crispy duck breast sautéed in ka pow sauce, with bell peppers, basil leaves, served with steamed broccoli and carrots.

#### Duck Noodle Soup

\$18.95

Slices of slow cooked duck breast in five spiced duck broth, angel hair egg noodle, shitake mushroom, bean sprouts, bok choy and spring onion.

### Duck Curry \*

\$20.9

Slices of slow cooked duck breast in red curry, with cherry tomatoes, pineapple cubes, lychee, basil leaves.

## **Sides and Additions**

Steamed white rice	\$2.00
Brown rice	\$3.00
Sticky rice	\$2.50
Quinoa	\$4.50
Steamed Mix Vegetables	\$6.00
Add Tofu, Chicken, Pork, Vegetables	\$4.00
Add Beef	\$6.00
Add Shrimp, Mussel or Squid	\$5.00
Add Scallop	\$7.00
Add Seafood	\$7.00
Add Crispy Jumbo Scallop (1)	\$4.00
Add Crispy Pork Belly	\$6.00

### Dessert

\$8.95

#### Sweet Sticky Rice with Pumpkin Custard

Soft coconut custard made with coconut cream, egg, palm sugar, salt, pumpkin and juice of pandan leaves, served over black sticky rice.

#### Bua Loí

Traditional Thai sticky rice, tri color, tapioca (pandan leaves, taro, and pumpkin) in warm sweet coconut milk and baby coconut.

#### Pumpkin in Sweet Coconut Cream

Steamed pumpkin, coconut milk, palm sugar

## Sweet Sticky Rice with Mango (Seasonal)

The most popular Thai dessert. Fresh mango, black sticky rice topped with sweet coconut cream.

### Glouy Ping

\$7.95

Slices of roasted banana topped with coconut caramel.

# **Beverages**

\$5.00
\$3.00
\$2.00
\$3.00
\$5.00
\$4.00
\$3.00
\$5.00
\$2.00

# Be More Thai Herbal Drinks

Chrysantimum, Roselle,	\$5.00
Butterfly Pea with Lemonade or Milk,	
Longan	

# = GF (Gluten Free icon)

\* = Spicy

@ = can be prepared Gluten Free