



Be more Thai

THE FOOD GALLERY

Appetizers

Spring Roll	\$9.95
Crispy vegetarian 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	\$9.95
Tofu, basil leaves, cucumber, bell pepper, bean sprout, carrot with green leaves rolled in fresh rice paper, served with spicy peanut sauce.	
Chicken Satay	\$11.95
Skewered chicken marinated in curry then slow-grilled, served with peanut sauce and sweet vinegar sauce.	
Gai Yang	\$9.95
"Thai Style" grilled skewered marinated chicken, served with sweet and sour sauce.	
Chicken Wings	\$12.95
Fried jumbo chicken wings served with sweet chili sauce or sriracha sauce.	
Fried Tofu 🍲	\$8.95
Crispy fried tofu served with spicy sweet chili sauce and crushed peanut.	
Gyoza	\$8.95
Deep-fried wheat dumpling filled with ground chicken, cabbage, green onion, and ginger, served with special sweet soy sauce.	
Curry Puff (Chicken or Vegan)	\$9.95
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	\$10.95
Special marinated crispy shrimp roll, served with spicy sweet and sour sauce.	
Hoy Jaw	\$11.95
Tofu skin filled with pork, crabmeat and shrimp, served with plum sauce.	
Crying Tiger 🌶️	\$13.95
Grilled, sliced marinated flank steak, served over bed of green leaves with spicy lime sauce.	
Steamed Dumplings	\$10.95
Minced chicken, shrimp, water chestnuts, onion stuffed in egg wonton sheet, served with sweet soy sauce.	
Fried Calamari	\$10.95
Deep-fried, battered squid, served with spicy sweet and sour sauce.	
Eggplant Tempura	\$8.95
Served with sweet chili sauce.	
Hoi Obb 🌶️ 🍲	\$9.95
Steamed green-lipped New Zealand mussels in spicy lemon grass basil broth.	
Crispy Pork Belly Appetizer	\$10.95
Served with sliced fresh cucumbers and spicy lime juice.	

Soup

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

Tom Yum 🌶️ 🍲

Your choice of meat in lime juice-lemongrass broth, white mushroom, tomato, cilantro and scallion.

Tom Kha 🍲

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

Tofu Soup 🍲

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

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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 (Gai 🍲 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 mixed 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 sweet vinegar peanut sauce.	
Soft Shell Crab with Mango Salad	\$14.95
A crispy, lightly battered soft shell crab served over bed of tangy mango salad.	

Thai Curry

Tofu and/or Veggie \$14.95 | Chicken or Pork \$15.95 | Beef \$16.95 | Shrimp \$17.95 | Seafood \$20.95

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.

Massaman Curry 🌶️

Your choice of meat simmered in massaman curry paste, coconut milk, potato, onion and crushed peanut.

Panang Curry 🌶️ 🍲

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

Sour Curry <Kang Som> 🌶️ 🍲 **\$20.95**

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

Rice and Noodle

Tofu and/or Veggie \$14.95 Chicken or Pork \$15.95 Beef \$16.95 Shrimp \$17.95 Seafood \$20.95

Fried Rice 🍲

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

Crabmeat Fried Rice 🍲 **\$25.95**

Stir-fried rice with lump 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, red onion, 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, topped with fried garlic.

Pad Kee Mao <🍲>

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

Pad Woon Sen <🍲>

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

Pork Belly Bowl **\$20.95**

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 **\$17.95**

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

Duck over Rice 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

Tofu and/or Veggie \$14.95 Chicken or Pork \$15.95 Beef \$16.95 Shrimp \$17.95 Seafood \$20.95

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 sautéed in garlic sauce garnished with steamed carrot and broccoli, topped with fried garlic.

Pad Khing Sod <🍲>

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

Chicken Cashew Nut **\$16.95**

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, Bean sprout, Bok Choy), topped with fried garlic.

Broccoli or Bok Choy in Oyster Sauce or Chinese Broccoli 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 <🍲> **\$18.95**

Slices of flank steak sautéed with onion, bell pepper, scallion and ground black pepper in chef special sauce.

Eggplant Basil 🌶️

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

Pad Pumpkin <🍲>

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

Pad Prik Sod 🌶️ <🍲>

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

Crispy Chicken Basil 🌶️ **\$16.95**

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 in garlic brown sauce.



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Be More Special

Be More Fried Rice	\$20.95
Special stir-fried rice with egg, scallion, carrot, topped with special Thai style flank steak.	
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 "Fish of the Day" served with choice of sweet Thai chili sauce or fresh mango salad (+\$2).	
Panang Salmon	\$22.95
Grilled salmon steak served with steamed vegetables in panang curry sauce.	
Lamb Massaman	\$26.95
Three lamp chops grilled to perfection, topped with our unmatched Massaman curry.	
Tilapia in 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, wedge of lime 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 paste served over wide rice noodle.	
Pasta Talay	\$25.95
Squid ink fettuccini, mixed seafood, bell pepper, cherry tomatoes, and fresh basil leaves sautéed in garlic brown sauce.	
Preaw Wan Salmon	\$22.95
Crispy Salmon fillets 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	\$16.95
Steamed thin rice noodle, beansprout, green bean, minced chicken, boiled egg, crispy wonton skin, and ground peanut in spicy Tom Yum broth.	
Chu Chee Scallops	\$25.95
Battered jumbo scallops, steamed asparagus, topped with Chu Chee curry gravy, kiffir lime leaves.	
Pad Kana Moo Krob	\$19.95
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	\$16.95
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	\$19.95
Slices of slow cooked duck breast in five spiced duck broth, angel hair egg noodle, shitake mushroom, bean sprouts, bok choy, Chinese celery and spring onion.	
Duck Curry	\$20.95
Slices of slow cooked duck breast in red curry, cherry tomatoes, pineapple cubes, lychee and basil leaves.	

Sides and Additions

Sides:
Steamed white rice \$3 Brown rice \$4 Sticky rice \$4 Quinoa \$4.5 Steamed Mix Vegetables \$6
Additions/Extras:
Tofu or/and Vegetables \$4 Pork or Chicken \$5 Beef \$6 Shrimp, Mussel or Squid \$5 Scallop \$8 Seafood \$8. Crispy Scallop \$10 Crispy Pork Belly \$6 Crispy Softshell Crab (1) \$9 Lump Crabmeat \$10 Crispy Duck \$9

Dessert

\$8.95
Sweet Sticky Rice with Pumpkin Custard
Soft coconut custard made from coconut cream, egg, palm sugar, salt, pumpkin and juice of pandan leaves, served over sweet black sticky rice.
Bua Loi
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, sweet black sticky rice topped with sweet coconut cream.
Glouy Ping
Slices of roasted banana topped with palm sugar caramel.

Beverages

Thai Iced Tea, Thai Iced Coffee, Thai Green Milk Tea	\$5
[No ice +\$1, Add brown sugar jelly +\$1]	
Unsweetened Iced Tea	\$3
Soda [Coke, Diet Coke, Sprite, Ginger Ale, Mountain Dew, Orange Sunkist]	\$2
Hot Tea [Green, Jasmine, Honey Ginger]	\$3
Hot Coffee	\$4
Juice [Lemonade, Apple, Cranberry, Mango, OJ]	\$5
Sparkling Water [San Pellegrino]	\$4/\$7
Flavored Sparking Juice [Orange, Lemon, or Pomegranate]	\$3
Snapple Tea [Lemon, Peach or Raspberry]	\$5
Bottled Spring Water [Deer Park]	\$2

Be More Thai Herbal Drinks

Chrysantimum, Butterfly Pea with Lemonade or Milk	\$5
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: Spicy : Gluten Free : Available in Gluten Free

Food Allergy Notice: Please be advised that food prepared here may contain milk, egg, wheat, soybean, peanuts, tree nuts, fish and shellfish.