



FANTA SUMMER MENU

VEGETARIAN OPTIONS

(eggs optional for most items)

SHARES

CHOR MUANG FLOWER DUMPLINGS | 17

5 Traditional Thai Flower Dumplings, stuffed with Veggie seasoned filling with Peanut, Sweet Radish, Onion & Cilantro.

SEARED EGGPLANT GREEN CURRY | 19

Seared Eggplant baked with Herb Butter, topped with Poached Carrot and a silky Green Curry sauce. Served with Toasted, Buttered Ciabatta for dipping.

SOM TUM POL-LA-MAI | 17

Seasonal mixed Fruit Salad (such as Pear, Strawberry, Pineapple, Apple, Grape, Corn, Cherry Tomatoes), with Tamarind, Lime, and Vegetarian Fish Sauce.

FANTA CREATIONS

FANTA SALAD | 17

Mixed Greens, Apple, grilled Pineapple, Red Onion, Cherry Tomatoes, candied Walnuts, sliced Almonds, Cucumber, Havarti Cheese, Avocado with a Raspberry Vinaigrette.

Grilled Tofu (+7) Extra Avocado (1/2) (+5)

LEMONGRASS TOFU BURGER | 25

Lemongrass Tofu & Mushroom patty with Dill Pickles, Fresh Greens, Tomato, Pear Cream Cheese, Aged Cheddar, Sriracha Mayo, and Yellow Curry sauce. Served on a Carrot bun with Tom Yum fries and Nam-Jim mayo.

TARO NACHOS | 19

Marinated Tamarind Mushrooms with Avocado Bechamel Sauce served over fresh crispy Taro Chips, topped with Swiss & Mozzarella Cheese.

THAI STUFFED OMELET | 19

2 Eggs, seasoned Mushroom, Onion, Cilantro, Bell Peppers, Garlic, Cheese served over butter Almond Jasmine Rice.

CLASSIC THAI

CHIANG MAI KHAO SOI | 32

King Oyster Mushroom or Tofu served with Egg Noodles, Seasonal Vegetables and Khao Soi gravy.

CASHEW NUT FRIED RICE | 25

Thai style Fried Rice with Chili Oil with Fried Tofu and Cashew Nuts.

KHAO KLUK KRAPI | 25

Thai Fried Rice infused with fermented sauce, with Cucumber, Green Mango, Green Beans, shredded Fried Egg, Tofu, Cilantro, Shallots, and house fried Garlic.

PAD THAI | 25

Classic Thai stir-fried Rice Noodles with house-made Tamarind Sauce with Tofu or Mushroom.

PANANG CURRY | 32

Rich, fragrant and luxurious combination of Thai Panang curry sauce with Tofu or Mushroom and served with Jasmine Rice.

SOM TUM THAI LUANG PRA BAANG | 17

Green Papaya salad with roasted Peanuts, Laksa Mint, Tamarind, Lime, Sun-Dried Tomatoes and Vegetarian Fish Sauce.

YELLOW CURRY | 32

Pan-seared Tofu or Mushroom, served with Jasmine Rice, Seasonal Vegetables & Yellow Curry Sauce.

DESSERTS

BANANA SPRING ROLLS | 15

Crispy Banana rolls with caramelized Palm Sugar and Condensed Milk, served with Coconut Ice Cream.

COCONUT CRÈME BRÛLÉE | 18

Fresh cut Young Coconut filled with Coconut Milk, Palm Sugar, Egg, Pandan Leaf.

KAHNOM PUNG SUNG KA YA | 18 (designed for sharing)

Street style Thai dessert. Ice Cream and Pandan Crème Custard on caramelized sweet Milk Bread.

MANGO BLACK STICKY RICE | 15

Sweet Black Glutinous Rice, Coconut Milk Served with fresh, sweet Tropical Mango.

RUAM MITT | 12

A popular, colorful Thai street-food dessert featuring a mixed medley of Tropical Fruits and Tapioca Noodles, served over crushed ice in a bath of Sweet Coconut Milk.

Scoop of Coconut Rum Ice Cream +5

SIDES

EGGPLANT FRIES | 10

Thai Singha beer-battered eggplant with herbal paste, grated coconut, lime leaves, Tom Yum powder. Served with Sriracha mayo.

POMMES FRITES | 10

Fries seasoned with Tom Yum powder. Served with Sriracha mayo.

TOM YUM ONION RINGS | 10

Thai Singha beer-battered onion rings with herbal paste, grated coconut, lime leaves, Tom Yum powder. Served with Sriracha mayo.

JASMINE RICE | 6

EGG FRIED RICE | 12