



Appetizer

Crispy Spring Roll

Cabbage, celery, carrots, wood-ears mushroom, glass noodles, onions. Served with plum sauce.

\$10

Philly Cheese Roll

Steak, Onions, Peppers, and Cheese all wrapped and fried to crispy perfection.

\$12

Crab Rangoon

Crabmeat, cream cheese and the finest Asian seasoning stuffed inside a crisp, hand roll Chinese pastry.

\$12

Chicken green curry and Roti

Roti Bread served with Chicken green curry dipping.

\$15

Curry Puff

Chicken, potato, onions, and curry powder in puff pastry

\$12

Chive Cake

Choice of steamed or fried Chive cake served with sweet black sauce.

\$10

Moo-Ping

Thai style grilled pork skewers served with sticky rice.

\$15

Hat-Yai Fried Chicken

Thailand signature Fried chicken top with Fried onions served with sticky rice and sweet & spicy sauce.

\$15

Golden Tofu

Deep fried bean curd, served with sweet plum sauce and peanut.

\$10

Chicken Satay

Grilled marinated chicken skewer served with house peanut sauce and cucumber pickle salad.

\$15

Safad

Som Tum Thai (Papaya Safad)

Green papaya, carrot, peanut mixed with Lime juice.

\$15

Yum Neua Yang (Grilled Beef Safad)

Grilled steak, red onion, Cilantro, Mint, Scallion, rice toast with lime juice.

\$20

Nam Tok Kai (Grilled Chicken Safad)

Grilled Chicken, red onion, Cilantro, Mint, Scallion, rice toast with lime juice.

\$15

Yum Woon Sen Magic

Thai Spicy glass noodles salad with Shrimp and ground Chicken

\$20

Soup

Tom Kha soup

Thai coconut soup with classic Thai herbs. Lemongrass, galangal, and lime leaf.
Chicken \$7 Shrimp \$9

\$9

Tom Yum Soup

Thai World-Famous soup. Hot and Sour. Lemongrass galangal, and lime leaf.
Chicken \$7 Shrimp \$9

\$9



Curry

Red curry

Most common curry varieties in Thailand. It combines red curry paste, coconut milk, with bamboo. Peppers, and Basil. Served with jasmine rice.

Green Curry

Thai green chili pastes with coconut milk, bamboo, Thai eggplant, peppers, basil. Served with jasmine rice.

Yellow curry

Turmeric curry pastes with creamy coconut milk, potato, onion, carrot served with jasmine rice

Massaman Curry

Popular Thai curry that rich and creamy in flavor come with potato, onion, peanut served with jasmine rice.

Noodles

Pad Thai

Sauteed rice noodles, egg, bean sprout, Chives, red onions and side of ground peanut

Drunken Noodles

Sauteed board noodles, Basil, long hot chili, onions, egg

Pad-Se-Eww

Sauteed board noodles, egg, Chinese broccoli, with sweet black soy sauce.

Stir-Fried

Mix Vegetable

Stir fried seasonal Vegetable with house brown sauce served with jasmine rice.

Pad Prik Khing

Sauteed string beans, peppers, onion in prik khing chili paste with lime leaf. Served with jasmine rice.
Hot and spicy

Cashews Nut

Sauteed Cashews nut, onion, scallions, scallion, pineapple, sweet chili paste with house sauce. Served with jasmine rice.

Chili Basil

Sauteed String beans, onions, Basil with Thai basil sauce. Served with jasmine rice.

Sweet & Sour

Thai style sweet and sour sauce stir fried with pineapples, tomato, cucumber, pepper, scallions and onions served with jasmine Rice

Fried Rice

Thai Fried Rice

Scallion, onion, pea, carrot, and egg.

Spicy Basif Fried rice

Basil, peppers, Onion

Choice of Protein

Chicken, Tofu or Vegetable	\$18	Seafood	\$25
Beef	\$20	Half-Duck	\$25
Shrimp	\$22	Salmon	\$25

Chef's Recommends (Dine-in only)

Garlic Prawns

Deep fried prawns, sauteed with Yummy!!
Garlic sauce. Served with jasmine rice.

\$35

Pad Cha Tafay Hot Pan

Sauteed Shrimp, Calamari, New Zealand mussel,
young peppercorn, ginger, basil, peppers with
Thai Spicy sauce served with Jasmine rice.

\$35

Erawan's crab curry

Khanom Jeen (Thin rice noodles) served with
Erawan's red curry and crab meat side of boiled
egg, vegetables, herbs.

\$25

Ribeye Nam Jim Jaew

A mouthwatering Grilled ribeye steak. Served
with stick rice. Accompanied with spicy Jaew
sauce for dipping.

\$30

Crab Fried Rice

Fried rice with big lump crab meat, onion,
scallion, and egg.

\$30

Kor Moo Yang

Thai-style grilled marinated pork. Served with
stick rice.

\$18

Khao Soi

Coconut curry noodles soup with Chicken hailing
from Northern Thailand. Topped with Crispy
noodles, Cilantro, fried shallots, and fresh lime.

\$22

Kang Som Pae Sa

Sour soup with fried fish and vegetables cooked
with original Thai recipe.

\$30

Duck Curry

Roasted duck with pineapple, pepper, tomato,
scallion cashew nut in red curry base with a
touch of coconut. Served with jasmine rice.

\$30

Tofu Nam Ma Kham

Deep fried Tofu with Tamarind sauce.

\$18

Massaman Neua

Muslim-Thai curry with tender beef, served with
jasmine rice

\$30

Choo Chee Scallops

Traditional Thai Choo Chee curry paste with
Scallops.

\$34

Puu Garee

Crab meat stir fried with turmeric powder,
celery, onion, scallion, Chili paste, egg, and milk.
Served with jasmine rice.

\$30

Pla Tod Sam Lod

Fried whole fish with sweet and sour sauce.

\$39

Hawaii Pineapple Fried Rice

Shrimp, Scallop, New Zealand mussel, Calamari,
pineapple, cashew nut, onion, scallion, curry
powder, served in a carved-out pineapple boat.

\$30

Ka Nafi Num Mun Hoy

Sauteed broccoli tips with Erawan's sauce top
with fried Garlic

\$15

Dessert

Bi-Co-Moi

Thai Southern dessert. Black sticky rice with coconut meat topped with coconut ice cream.

\$14

Khanom Tuay

Steamed coconut Custard with sweet palm sugar in a little cup.

\$10

Mango Sticky Rice

Mango with sweet sticky rice topped with coconut cream and sesame seed.

\$10

I-Tim Ka-ti

Coconut ice cream served with sweet sticky rice and crush peanut.

\$12

Phuket Roti

Crispy Roti bread topped with Banana, condensed milk, and Chocolate.

\$10

Lava Choc

Melting Chocolate cake served with Whipped cream, caramel sauce, and Vanilla ice cream.

\$12

Beverage

Thai Iced Tea

\$5

Thai Iced Coffee

\$5

Soda

\$3

Cherry Temple

\$5

S.Pellegrino

\$5

Hot tea

\$5

Fiji Water

\$4

Side

Jasmine Rice

\$3

Brown rice

\$4

Roti Bread

\$4

Steamed Vegetable

\$4

Sticky Rice

\$4

Fried egg

\$4

ERAWAN
Thai Cuisine