STARTERS

VEG SPRING ROLLS

Crispy wonton paper filled with seasoned cabbage, carrots, onions, taro and mungbean noodles. (3 pcs) Served with Thai plum.

\$6.50

CHICKEN SPRING ROLLS

\$7.50

MANGO ROLLS

Mango, red peppers, cucumber, carrot, mint and vermicelli noodles rolled into a soft rice paper. (2 pcs) Served with Creamy Peanut sauce.

Veggie - \$5.50 Add Shrimp (Additional \$2.50) - \$8.00

THAI HUT SATAYS

Choice of chicken marinated in Thai herbs & spices. Grilled and served with Creamy Peanut sauce and Cucumber slaw.

\$7.00

GOLDEN SHRIMPS

Thai marinated shrimp with seasoned chicken puree and fresh Thai basil wrapped in a crispy wonton paper. (6 pcs) Served with Sweet Soy Sa...

\$9.50

CRISPY WONTONS

Thai seasoned minced chicken stuffed in a wonton wrapper and fired crispy. (6 pcs) Served with Thai Plum.

\$7.50

CRISPY WINGS

(6 wings) Marinated in Thai spices, lightly battered and fried to golden crisp. Served with a sweet and spicy sauce. \$6.00

NAM KAO RICE BALL

Deep fried rice balls filled with Jasmine rice & shredded coconut mixture seasoned with Thai curry, herbs, and spices; served with out Th...

\$2.50

Thin strips of chicken marinated in turmeric paste then lightly battered and fried crispy. Served with Sweet Soy Sauce. \$8.00

CHICKEN LETTUCE WRAPS

Chicken & diced mixed veggies sautéed in a savory sweet sauce. Garnished with toasted peanuts, cilantro-green onions mix. Served with bed...

\$9.50

BIG BUDDHA PLATTER

Spring rolls, Golden Shrimps, Chicken Satays, Mango rolls, Rice balls and Chicken Fritters (2 pcs each); served with Thai Plum, Creamy Pe...

\$23.50

NAM KHAO (TRADITIONAL LAO DISH)

Crispy fried rice salad, kaffir lime leaves, nam sour pork sausage, shallots, red curry paste, shredded coconuts, eggs, sugar. Served wit...

\$11.50

SOUPS & SALAD

TOM YUM VEGGIE

Hot and spicy chicken broth soup flavored with lemongrass, galangal, kaffir lime and coconut milk. This hearty soup is filled with onions...

\$6.00

THAI STYLE PHO

Fresh rice noodles in a lightly seasoned beef broth filled with beef balls, bean sprouts, & condiments. Garnished with fresh herbs. Large...

\$9.00

THAI WONTON

Homemade chicken wontons simmered in a Thai seasoned chicken broth with onions, carrots and bok choy. Garnished with toasted garlic, blac...

\$7.00

COCONUT CURRY

This hearty & savory chicken broth is flavored with red paste and a touch of coconut milk. Fresh veggies and vermicelli noodles garnished...

MANGO SALAD

Crunchy sliced mango, red peppers, red onions, cucumber, carrots and beansprouts tossed in our sweet and spicy palm lime dressing. Garnis...

\$7.50

VERMICELLI BOWL

Chopped fresh lettuce, cucumber, mint, cilantro, scallions, bean sprouts, and shredded carrots served on a bed of vermicelli noodles. Gar...

\$9.50

RICE ENTREES

NUTTY CASHEW

Bell peppers, broccoli, mushrooms, and Napa cabbage, sautéed in sweet & tangy sauce. Garnished with toasted cashews and served with Jasmi...

\$9.50

THAI HOLY BASIL

Peppers, onions, and mushrooms and jalapenos stir fried with garlic, shallots, fresh lemongrass, fresh chili, and Thai Holy Basil. Served...

\$10.00

MASSAMAN CURRY/RED CURRY/GREEN CURRY,CHOICE OFCURRY

Bamboo, mushrooms, onions, bell peppers, and fresh basil simmered in a medium spiced coconut curry sauce, Served with Jasmine rice.

\$10.00

SWEET SESAME

Onionhs, bok choy, broccoli, carrots, and beansprouts, in our nutty sesame sauce. Garnished with toasted sesame seeds and served with Jas...

\$9.00

THAI HUT FRIED RICE

Onions, carrots, scrambled eggs, and Thai spices tossed in Jasmine rice and house sauce.

\$11.00

NOODLE ENTREES

PAD THAI

Carrots, green onions, Napa cabbage, bean sprouts, and fried egg stir fried with rice noodles in our sweet and sour tamarind sauce. Garni...

\$11.00

PEANUT CURRY

Broccoli, onions, zucchini, mushrooms, rice noodles and fried egg tossed in our Creamy Peanut sauce. Finished with fresh Thai basil.

\$11.00

MEE KOP

Carrots, broccoli, red peppers, bok choy, and onions in our light Thai gravy sauce on a crispy noodle bowl. \$10.50

PAD SE-EW

Broccoli, muschrooms, and onions stir fried with egg and rice noodles in our sweet garlic soy sauce.

\$10.00

PAD KEE MAO

Bamboo, mushrooms, red peppers, zucchini and fried egg with rice noodles seasoned with our Thai seasoning and stir fried in our curried b...

\$9.50

PAD LA NA

Bok choy, broccoli, onions, and red peppers, sautéed in a light Thai gravy and served on a bed of rice noodles.

\$11.00

STEAK BEEF SLICES

Grilled beef with onion ,mushroom, asparagus,broccoli,saut'eed in our Thai sauce served with rice or linguine noodle.

\$17.50

LARB BEEF (LAO DISH)

Grilled beef, kaffir lime leaves, ,vegetable, green onion, mint, a squeeze of lime, cilantro, roasted rice, roasted Thai chilies, and fis...

\$18.00

GREEN PAPAYA SALAD (LAO DISH) SOMTUM

Green papaya ,grape tomato., a squeeze of fresh lime , fish sauce, palm sugar, Thai chilies, tamarind, sauce, served with sticky rice, a ...

THAI HUT SEAFOOD

PAN SEARED SALMON

Served with jasmine or linguine noodle,, broccoli, zucchini, carrot, bell pepper, choice of curry sauce or sweet sauce. \$15.95

THAI HUT BASIL MUSSELS

Stir fried mussels with thai hut sauces onion thai basil red chillies pepers carrot bell pepers celery serve with jasmine rice. \$15.95

GARLIC SHRIMP CHILLIES SAUCE

Stir fried shrimp thai hut garlic sauces carrot bell peppers celery serve with jasmine rice.

\$15.95

DESSERTS & BEVERAGES -BUBBLE TEA

STICKY RICE MANGO

Sticky rice in sweet coconut sauce and fresh ripe mango.

\$7.00

BANANA FRITTERS

Banana pieces in coconut batter and fried crispy; served with ice-cream.

\$6.75

HOT TEA

\$1.75

\$1.50

JUICE

MANGO BUBBLE TEA

\$5.00

LYCHEE BUBBLE TEA

\$5.00

TARO BUBBLE TEA

\$5.00

HONEYDEW BUBBLE TEA

\$5.00

FLAVOURS MIX BUBBLE TEA

\$5.00

VANILLA BUBBLE TEA

\$5.00

HOT COFFEE

\$1.75

THAI HUT LUNCH SPECIAL EVERDAY

PAD THAI VEG

Rice noodle \$8.00

GREEN CURRY VEG

\$8.00

RED CURRY VEG

\$8.00

NUTTY CASHEW VEG

Jasmine rice or Rice noodle \$8.00

THAI HOLY BASIL VEG

\$8.00

MIX VEG-STIR FRY

\$8.00