



MENU

OPENING
HOURS10.30 AM
09.45 PM

APPETIZER

MOO YANG/GAI YANG \$6.95

Thai-style grilled pork or chicken on skewers

CRISPY SPRING ROLL \$6.95

Deep fried rice paper roll filled with cellophane noodle, cabbage, mushroom and carrot, served with sweet and sour sauce

GARDEN ROLL \$6.95

Fresh lettuce, bell pepper, spring onion, tofu, thin rice noodle, and Thai basil wrap with rice paper roll served with tamarind peanut sauce

TOFU TOD \$6.95

Deep fried tofu served with peanut and sour sauce

SATAY \$7.95

Grilled chicken on the skewers served with peanut sauce, and cucumber sauce

STEAMED DUMPLING \$7.95

Steamed minced pork and shrimp wrapped in wonton skin

TOD MUN PLA \$7.95

Thai fish cakes made with fresh fish and kaffir lime leaves serve with cucumber sauce

SHRIMP SPRING ROLL \$7.95

Deep fried wrapped shrimp served with sweet and sour sauce

VEGETABLE GYOZA \$7.95

Crispy fried vegetable dumpling served with sweet sesame soy sauce

THAI CURRY PUFF \$7.95

Choice of chicken or vegetable serve with cucumber sauce

CRAB RANGOON \$7.95

Lamoon Thai mama's Recipe Crab Rangoon with cheesy crab and "Thai old-bay" in a crispy rice paper roll

FRIED CALAMARI \$8.95

Deep fried calamari served with sweet and sour sauce

THAI GRILLED PORK NECK \$8.95

Smoky marinated juicy fat with layer of lean pork meat serve with Thai chili lime sauce

THAI SPICY WINGS \$9.95

Crispy Chicken wings topped with Thai spicy basil sauce

SOUP

TOM YUM \$6.95

Chicken or Shrimp, mushrooms and tomato in spicy and sour lemongrass soup

WONTON SOUP \$6.95

Minced chicken and shrimp in wonton wrappers in light broth

TOM KHA \$6.95

Chicken or Shrimp with cilantro, mushroom, and galangal in spicy and sour coconut lemongrass soup

VEGETARIAN TOFU SOUP \$6.95

Soft tofu and Napa cabbage in mild and flavorful broth

SALAD

LAMOON THAI SALAD \$6.95

Fresh salad served with house peanut dressing

PAPAYA SALAD \$7.95

Green papaya, peanut, green bean and tomato in special spicy lime dressing

LARB GAI \$8.95

Minced chicken with Thai spices, scallion, red onion and hot chili lime dressing

YUM WOON SEN \$9.95

Cellophane noodles tossed with shrimp and chicken in Thai spices, hot chili and spicy lime juice

YUM TALAY \$10.95

Combination of seafood red onion onion, cilantro, scallion, and tomato in Thai spices hot chili and spicy lime juice

THAI WATER FALL PORK SALAD \$8.95

Thai style pork salad with Thai spices, scallion, red onion, and hot chili lime dressing

THAI WATER FALL BEEF SALAD \$9.95

Thai style beef salad with Thai spices, scallion, red onion, and hot chili lime dressing

SPECIALTIES

KA PROW GAI KAI DOW \$15.95

Authentic Thai Style Minced chicken with fresh basil, bell pepper, garlic and chili sauce topping with fried egg

KA PROW GOONG GAI \$16.95

Authentic Thai Style Minced Chicken and Shrimp with fresh basil, bell pepper, garlic and chili sauce topping with fried egg

KAO MOO DANG \$15.95

Pork, honey sausage and egg served over rice with sweet savory BBQ sauce

KAO SOI \$15.95

Northern Thai Coconut Curry Noodle Soup with Chicken

MOO KRATIEM \$15.95

Thai Garlic Pepper Pork is breaded, deep-fried pork topped with crispy fried garlic and served over white rice

KA PROW PED KROB \$18.95

Crispy deep fried duck with fresh basil, bell pepper, garlic and chili sauce

TAMARIND SHRIMP \$18.95

A Chef's specialty crispy fried shrimp topped with Sweet and Sour Tamarind sauce serve with rice and seasons vegetables

HONEY SHRIMP \$18.95

A Chef's specialty crispy fried shrimp topped with Sweet Honey sauce serve with rice and seasons vegetables

GOONG TOD BASIL \$18.95

Crispy deep fried shrimp in Thai spicy chili basils sauce

POTTERY SHRIMP \$18.95

Baked shrimp with cellophane noodle, Napa cabbage, celery, ginger and scallion

CRISPY GOLDEN TILAPIA \$18.95

Thai basil sauce or yellow curry sauce

TILAPIA MANGO \$18.95

Crispy deep fried tilapia topping with fresh mango and our chef's special spicy mango sauce. Serve with rice and seasons vegetables

PLA PAD CHA \$18.95

Slightly fried white fish tossed in a hot wok with Thai chili sauce and summer herbs

SUKIYAKI \$18.95

Thai spicy glass noodles with chicken, shrimp, squid, and cabbage

FRIED WHOLE FISH MARKET PRICE

Thai basil sauce, steamed mixed vegetable and rice

SAUTEED

Choice of meat :

Chicken or Pork	\$13.95
Tofu or Vegetable	\$13.95
Beef	\$15.95
Shrimp	\$16.95

KA PROW

Choice of meat sautéed with fresh basil, bell pepper, garlic and chili sauce

PAD KHING

Choice of meat sautéed with fresh ginger, onions, scallion, and mushroom in ginger sauce

PAD PRINK KHING

Choice of meat sautéed with fresh string beans, bell pepper, and lime leave in red curry paste

PAD PREAW WAN

Choice of meat sautéed with pineapple, cucumber, tomato, and bell pepper in sweet and sour sauce

PAD BROCCOLI

Choice of meat sautéed with white pepper, garlic and broccoli

PAD EGGPLANT

Sautéed eggplant and mushroom in black bean sauce

PAD RUAM MIT (SEASONAL MIXED VEGETABLE)

Sautéed mixed vegetable in light garlic sauce

CASHEW CHICKEN \$16.95

Chicken sautéed with cashew nuts and scallion in light brown sauce

GAI NAM PRIK PAO \$16.95

Deep fried Chicken with broccoli in Thai spicy chili sauce

SPICY BEEF HERB \$17.95

Stir fried beef with lemongrass and Thai herb in spicy sauce

GOONG PAD PAK \$17.95

Stir fried shrimp with mixed vegetables in a light garlic sauce

NOODLE & RICE

Choice of meat :

Chicken or Pork	\$13.95
Tofu or Vegetable	\$13.95
Beef	\$15.95
Shrimp	\$16.95

PAD THAI

Choice of meat stir-fried with thin rice noodle, red tofu, egg, bean sprout, scallion, and crushed peanut

GUAY TIEW KUA GAI

Choice of meat, stir-fried wide rice noodles in light soy sauce with egg

PAD SEE-EW

Choice of meat, stir-fried wide rice noodles, Chinese broccoli, egg, and dark sweet soy sauce

PAD WOON SEN

Choice of meat, stir-fried with clear noodles, egg, onion, scallion, and carrot

PAD KEE MAO (DRUNKEN NOODLE)

Choice of meat, stir-fried with wide rice noodles, onion, bell pepper, hot chili, tomato, and basil leaves

LARD NA

Choice of meat with Chinese broccolis in light brown gravy sauce on top of fried wide rice noodles

LAMOON FRIED RICE

Chef's special fried rice Lamoon style with your choice of meat with egg, onion, tomato, and scallion

LAMOON SPICY BASIL FRIED RICE

Chef's special fried rice with your choice of meat sautéed with onion, bell pepper in hot chili and basil leaves

LAMOON PINEAPPLE FRIED RICE \$16.95

Chef's special fried rice with chicken and shrimp, pineapple, cashew nuts, onion, scallion, tomato, and raisins

HOLY SPICY LOMEIN \$18.95

Fresh Thai bird's eye chili stir fried with seafood and Lomein noodle

ANDAMAN FRIED RICE \$18.95

Jumbo lump crab meat and shrimp fried rice toss in a hot wok with egg, onion, tomato, and diced carrot

THAI NOODLE SOUP

Choose your Noodle - Thin Noodle, Flat Noodle, or Egg Noodle

NUM SAI NOODLE SOUP \$13.95

Choices of pork or chicken and bean sprout in clear chicken broth topping with scallion, cilantro and garlic

TOM YUM NOODLE SOUP \$14.95

Ground chicken or pork, peanut, and bean sprout in hot and sour broth topping with scallion, cilantro, garlic, and crispy wonton flake

MOO TOON NOODLE SOUP \$15.95

Braised pork and bean sprout in dark black bean sauce topping with scallion, cilantro and garlic

BAMEE MOO DANG \$15.95

Egg Noodle Soup with Thai BBQ Pork in clear broth topping with scallion, cilantro and garlic

DUCK NOODLE SOUP \$16.95

Boneless Duck and Chinese broccoli in brown spiced broth topping with scallion, cilantro and garlic

YEN TA FO \$16.95

Thai-Street noodle soup with seafood in fermented red bean curd broth

CURRY

Choice of meat :

Chicken or Pork	\$13.95
Tofu or Vegetable	\$13.95
Beef	\$15.95
Shrimp	\$16.95

PANANG CURRY

Choice of meat in Thai style peanut curry with lime leave

GREEN CURRY

Choice of meat in a green curry with eggplants, bamboo shoots, bell peppers, and basil leaves

RED CURRY

Choice of meat in red curry with bamboo shoots and basil leaves

YELLOW CURRY

Choice of meat with potato in spicy Thai yellow curry

PUMPKIN RED CURRY \$15.95

Choice of chicken or pork in red curry with pumpkins, bell pepper, and basil leaves served with Rice

DUCK RED CURRY \$16.95

Flavorful roasted duck slow cook in red curry broth with pineapple, bell pepper, and Thai basil

MASSAMUN CURRY \$16.95

Chicken light curry with potatoes and roasted peanut

GRILLED SALMON PANANG \$18.95

Grilled salmon filet comes with mild creamy peanut curry sauce

Lamoon's COCKTAILS

Signature Sake craft \$8.00



MELTING SNOW

[SAKE, LYCHEE JUICE,
GRENEDINE]



ROSE QUATRZ MANGO TANGO

[SAKE, STRAWBERRY SYRUP,
LIME JUICE]



[SAKE, MANGO
SYRUP, LIME JUICE]



THE PHANTOM LOVE SONG

[SAKE, ELDERFLOWER,
LIME JUICE]



SAKE SUNRISE

[SAKE, PINEAPPLE
JUICE, GRENEDINE]



GYUTO SOUR

[SAKE, AGAVE
NECTAR, LIME JUICE]



SAKE BASIL SOUR

[SAKE, BASIL LEAVES,
LIME JUICE]



GINGER SAKETINI

[SAKE, GRENEDINE,
LIME JUICE, FRESH GINGER]

BEER

Singha	\$6
IPA	\$6
Blue moon	\$6
Sapporo	\$6
Sapporo (Can 22 oz)	\$9

WINE

House Red (Cabernet or Merlot)	\$8
House White (Chardonnay or Sauvignon Blanc)	\$8
Fuki Plum Wine	\$8
Champagne	\$8
House Sake (Hot or Cold)	\$8

\$6.95



Sticky Rice with Mango

\$6.50



Thai Tea, Chocolate, Matcha
Coconut or Mango Ice Cream

\$6.95



Coconut Pudding

\$9.95



Sticky Rice with
Mango Ice Cream

\$6.95



Steamed Toast with
Pandanus Custard

LAMOON'S DRINKS

BEVERAGE

(Add boba \$1.00 Add coffee jelly \$1.00)
(Add mango or strawberry popping boba \$1.00)

Thai Tea	\$5.00
Thai Coffee	\$5.00
Milk Tea	\$5.00
Matcha Green Tea	\$5.00
Mango Milk Tea	\$5.00
Purple Taro Milk Tea	\$5.00
Sakura Rose Milk Tea	\$5.00
Lychee Thai Tea	\$5.00
Lychee Iced Tea	\$5.00
Strawberry Iced Tea	\$5.00
Mango Iced Tea	\$5.00
White Peach Iced Tea	\$5.00
Pomegranate Lemonade	\$4.50
Strawberry Lemonade	\$4.50
Lemonade	\$4.00
Orange/Mango/Pineapple Juice	\$3.00
Soda	\$2.50

HOT TEA & HOT DRINKS

Thai Ginger Hot Tea	\$5.00
Thai Chrysanthemum Hot Tea	\$5.00
Thai Lemongrass Pandan Hot Tea	\$5.00
Thai Tea Hot Latte	\$5.00
Matcha Hot Latte	\$5.00
Hot Chocolate	\$5.00
Hot Tea (Jasmine or Green Tea)	\$3.50



Lamoon

Dessert menu



\$8.95

THAI TEA CRÈME BRÛLÉE

Smooth and creamy Thai tea custard based, hinted with grand Mariner with a layer of crispy caramel



\$8.95

LYCHEE CHEESECAKE

Homemade creamy cheesecake and lychee flavor with graham cracker



\$9.95

THAI COFFEE MILLE FEUILLE

Fresh dessert, puffy pastry layered with Thai coffee buttercream



\$6.95

STICKY RICE WITH MANGO

Sweet sticky rice tossed with coconut milk served with fresh mango



\$6.95

COCONUT PUDDING

Steamed sweet coconut custard with soft and creamy texture



\$6.50

HOMEMADE ICE-CREAM

Choice of Thai tea, Chocolate, Matcha, Coconut or Mango



\$9.95

STICKY RICE WITH MANGO ICE-CREAM

Homemade mango ice-cream with sweet sticky rice topping with mango boba



\$6.95

STEAMED TOAST WITH PANDANUS CUSTARD

Homemade steamed toast with pandanus custard