

## STARTER

**ROOT VEGETABLE SPRING ROLL** <sup>✓</sup> \$11  
carrot, taro, cabbage glass noodles, plum sauce

**SHRIMP PARCELS** \$13  
shrimp mousse wrapped with wonton skin, sesame seed, kaffir lime curd

**VEGETABLE DUMPLINGS** <sup>✓</sup> \$13  
shiitake mushroom, sweet corn, tofu, spinach, peanut, garlic chip, homemade ginger soy sauce

**CHICKEN CURRY PUFFS** \$13  
caramelized chicken, sweet potato, cucumber relish

**CHICKEN SATAY** <sup>GF</sup> \$14  
grilled chicken on skewers, cucumber relish, peanut sauce

**CRISPY FRIED TOFU** <sup>✓</sup> \$9  
deep-fried medium firm tofu with chili peanut sauce

**MIXED APPETIZERS** \$18  
shrimp parcels, chicken curry puffs, and vegetable dumplings three dipping sauce

**CHICKEN WRAPS** <sup>GF</sup> \$13  
roasted tomato, lettuce, toasted coconut

**CRISPY CALAMARI** \$15  
marinated with Thai spice, crispy caper, chili peanut sauce

**LARB DUCK** <sup>GF</sup> \$15  
chopped duck breast, toasted rice, shallot, dried chili, green leaf lettuce

## SOUP

**SHRIMP LEMONGRASS SOUP**  
\$10

shrimp-lemongrass broth, culantro, kaffir lime leaves, mushroom

**CHICKEN GALANGAL SOUP**  
\$10

coconut milk broth, tomato, Asian cabbage, mushroom

## RICE AND NOODLE

**PAD THAI WITH SHRIMP** <sup>GF</sup> \$18  
thin rice noodles, egg, bean sprout, tofu, chive chopped peanut, tamarind sauce

**DRUNKEN NOODLES WITH CHICKEN** \$17  
flat rice noodles, tomato, thai basil, snow pea, bok choy, onion, chili puree

**PAD SEE EW WITH BEEF** \$18  
flat rice noodles, egg, asian broccoli, american broccoli, yellow bean, dark soy sauce

**CRAB MEAT FRIED RICE** <sup>GF</sup> \$19  
egg, asian broccoli, scallion, onion, cherry tomato, light soy sauce

**SALMON FRIED RICE** <sup>GF</sup> \$19  
(NO SUBSTITUTION)  
stir-fried grilled salmon with brown rice, string bean, scallion, onion

**SUBSTITUTIONS ARE AVAILABLE**  
SHRIMP, SQUID, BEEF, \$18  
VEGETABLE & TOFU  
CHICKEN \$17

## SALAD

**GRILLED SHRIMP & CALAMARI** <sup>GF</sup>  
**LEMONGRASS SALAD** \$16  
romaine heart, radicchio, shallot, arugula, kaffir lime leaf, ginger, fresh chili vinaigrette

**LAND SALAD** <sup>GF</sup> <sup>✓</sup> \$13  
roasted beet, romaine heart, tofu crouton, arugula, lime peanut dressing

**GREEN PAPAYA SALAD** <sup>GF</sup> \$14  
julienne green papaya, cashew nut, tomato, long bean, Thai bird chili

**SPICY BEEF SALAD** \$16  
grilled beef, watercress, green apple, red onion, tomato, toasted rice

## SIDES

**WOK ASIAN GREEN** <sup>✓</sup> \$11  
stir-fried seasonal greens, roasted garlic sauce

**SPICY POTATO** \$10  
sautéed red bliss potato, thai chili, scallion

**CRAB MEAT OMELETTE** <sup>GF</sup> \$11  
fresh lump crab meat, scallion

**STEAMED VEGETABLE** <sup>✓</sup> <sup>GF</sup> \$10  
steamed mix market vegetable, sea salt

**EXTRA CURRY SAUCE** \$9  
(16oz)

BROWN RICE \$3  
STICKY RICE \$3  
JASMINE RICE \$2  
PEANUT SAUCE \$3  
CHILI FISH SAUCE \$2  
CHILI VINEGAR SAUCE \$2  
SUPPLEMENTAL SAUCE \$2

## DRINKS

Thai Iced Tea / Thai Iced Coffee \$6  
Land Iced Tea(Unsweetened Jasmine Tea) \$6  
Coconut Juice \$7  
Sparkling Pomergranate-Lemon \$8  
Soda \$3.5  
Singha / Chang Beer \$8

<sup>GF</sup> Gluten Free , <sup>✓</sup> Vegan

<sup>✓</sup> MILD <sup>✓</sup> MEDIUM <sup>✓</sup> SPICY

Level of spiciness is adjustable upon request.

PLEASE inform us of any allergies

Vegetarian and Vegan options are available upon request

No MSG was used in the making of this menu

## LAND SPECIALTIES

**CRISPY MARKET FISH** 1 ½ LBS M/P  
(CHOICE OF FILLET OR WHOLE)  
cherry tomato, bok choy, sugar snap pea, three-flavor sauce

**ATLANTIC SALMON** \$28  
baked salmon with bean paste, sugar snap pea, carrot, baby bok choy caramel soy sauce

**PAN SEARED DUCK BREAST** \$31  
yu choy, Japanese pumpkin, pickled ginger, five spice soy sauce

**GRILLED SKIRT STEAK** \$29  
sautéed cauliflower, broccoli, string bean with tamarind-sesame sauce

**OVEN ROASTED LEMONGRASS CHICKEN** \$26  
served with papaya salad, sweet chili sauce, steamed sticky rice

**ROASTED DUCK BREAST IN RED CURRY** \$32  
Cherry tomato, lychee, basil, Long hot chili

## FROM THE WOK

**WOK VEGETABLE MEDLEY WITH TOFU** <sup>✓</sup>  
\$19  
cabbage, snow pea, broccoli, tomato, baby bok choy, carrot, string bean, ginger-garlic sauce

**WOK GINGER & GARLIC WITH SHRIMP**  
\$19  
egg, snow pea, cauliflower, scallion, ginger curry sauce

### MILD

**WOK CHILI PEPPER WITH CHICKEN**  
\$18  
Italian green pepper, scallion, oyster mushroom, onion, fresh chili pepper sauce

**WOK CASHEW NUT WITH SHRIMP**  
\$19  
yu choy, onion, snow pea, cashew nut, chili plum sauce

**MASSAMAN CURRY WITH BEEF** <sup>GF</sup>  
\$20  
potato, peanut, string bean, carrot, coconut milk

### SPICY

**WOK CHARRED SQUID**  
\$19  
sugar snap pea, string bean, chili-garlic puree, Thai basil, black peppercorn sauce

**GREEN CURRY WITH CHICKEN** <sup>GF</sup>  
\$19  
bamboo shoot, eggplant, string bean, long hot chili, Thai basil in coconut milk

**WOK BASIL WITH BEEF**  
\$19  
string bean, onion, long hot chili, chili-garlic puree, Thai basil sauce

**JUNGLE CURRY WITH STEAMED TOFU**  
\$19  
string bean, eggplant, bamboo shoot, broccoli, cashew nut, kaffir lime leaf, green peppercorn sauce

### SUBSTITUTIONS ARE AVAILABLE

SHRIMP, SQUID, BEEF, VEGETABLE & STEAMED TOFU \$19  
CHICKEN \$18  
Substitution for green curry & massaman curry  
Shrimp, squid, beef, vegetable & steamed tofu \$20  
Chicken \$19

# LAND