



# Brunch \$20

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1

◆ *Welcome Drink*

◆ *First*

## Salmon Avocado Salad

A hearty salad of avocado, mixed greens, tomatoes, cucumber, and cilantro topped with grilled salmon. Served with our house special creamy peanut sauce.

◆ *Second*

## Crispy Garlic Chicken and Waffle

A twist on "traditional" chicken and waffles, our famous crispy garlic chicken is packed with full of flavor served on top of our homemade waffle with a side of fresh mixed berries.

◆ *Dessert*

## Banana Foster French Toast or Seasonal Fresh Fruit

Classic breakfast treats of french toast with caramelized banana topped with mixed berries. Served with Thai tea custard and syrup.

2

◆ *Welcome Drink*

◆ *First*

## Thai Fried Pork Toast

Slices of white bread topped with ground pork paste and deep fried until golden and crispy with a side of sweet and sour pickled vegetables. Served with a side of scrambled eggs.

◆ *Second*

## Noi's Special Breakfast

A bowl of warm and comforting jasmine rice porridge with your choice of pork or chicken. Topped with fried garlic and fresh cilantro.

◆ *Dessert*

## Banana Foster French Toast or Seasonal Fresh Fruit

Classic breakfast treats of french toast with caramelized banana topped with mixed berries. Served along with Thai tea custard and syrup.



# Lunch <sup>\$35</sup>

## 1

### ◆ *Lunch Soup* Vegetable Soup

Seasoned vegetables in a light, flavorful soup made with a clear broth.

### ◆ *Appetizer* (Please Choose One)

#### Fresh Roll

Stuffed with shrimp, BBQ pork, cilantro, bean sprouts, carrots, lettuce, basil leaves, and rice vermicelli wrapped in soft rice skin. Served with our famous peanut sauce.

#### Thai Shrimp Cake

Amazing fried shrimp cakes, served with Noi style plum sauce.

### ◆ *Entrées* (Please Choose One)

#### Green Curry Beef (Flat Iron Steak)

Grilled flat iron steak served sizzling in a hot stone bowl with aromatic green curry, kaffir lime leaves, Thai eggplant, and Thai basil simmered in coconut milk.

#### Crispy Garlic Chicken

Our house specialty. Lightly battered and fried boneless chicken pieces, stir-fried in a sweet, garlic-infused sauce topped with crispy fried basil leaves and red bell peppers.

### ◆ *Dessert*

#### Black Sticky Rice Pudding

Flavorful black sticky rice pudding served hot with sweet and aromatic coconut milk.

## 2

### ◆ *Lunch Soup* Vegetable Soup

Seasoned vegetables in a light, flavorful soup made with a clear broth.

### ◆ *Appetizer* (Please Choose One)

#### Spring Roll

Fried spring rolls stuffed with succulent vegetables, served with our secret plum sauce.

#### Crab Wonton

Crispy-fried wontons stuffed with a combination of crab, carrots, celery, and cream cheese, served with Noi style plum sauce.

### ◆ *Entrées* (Please Choose One)

#### Pad Thai

Known as one of the most popular Thai noodle dishes, our version features stir-fried thin rice noodles mixed with a tangy tamarind sauce combined with egg, tofu, bean sprouts, and ground peanuts. With your choice of chicken, pork or tofu.

#### Red Curry

A timeless Thai classic. This rich curry features red chili paste simmered with coconut milk, kaffir lime leaves, basil, bamboo shoots, and bell peppers. With your choice of chicken, pork or tofu.

### ◆ *Dessert*

#### Black Sticky Rice Pudding

Flavorful black sticky rice pudding served hot with sweet and aromatic coconut milk.



# Dinner \$65

1

◆ *Welcome Drink*

◆ *Starter* (Please Choose One)

## Crispy Taro Rolls

Fried spring rolls stuffed with succulent shrimp and sweet taro, served with our secret plum sauce.

## Thai Shrimp Cake

Amazing fried shrimp cakes, served with Noi style plum sauce.

◆ *Salad*

## Green Papaya Salad

Featuring shredded papaya, dried shrimp, tomatoes, carrots, green beans, lime juice, and crushed peanuts.

◆ *Soup*

## Coconut Soup (Tom Kha)

This soup features chicken, straw mushroom caps, lemongrass, spring onions, red onion, cilantro, and an enticing taste of galangal root infused with coconut milk.

◆ *Main Course*

## Crying Tiger

Tender flat iron steak grilled to perfection served with fresh vegetables, sticky rice, and Thai style dipping sauce infused with roasted ground rice.

## Massaman Lamb

A mild southern-style curry of slowly simmered lamb rack, potatoes, peanuts, and red onions cooked in Massaman curry. This dish contains peanuts as its main ingredient.

◆ *Dessert*

## Fried Banana A La Mode

Bananas coated in coconut flakes, breaded and fried. Served with vanilla ice cream.

2

◆ *Welcome Drink*

◆ *Starter* (Please Choose One)

## Larb Scallops

A flavorful Thai style salad with red onions, spring onions, cilantro, mint leaves, and ground toasted rice tossed in a zesty lime dressing. Served with iceberg lettuce.

## Chicken Satay

Savory chicken marinated in yellow curry powder and coconut milk. Served with our famous peanut sauce, cucumber salad, and toasted bread.

◆ *Salad*

## Noi's Salad

A zesty salad tossed with cucumber, tomatoes, lettuce, red onions, spring onions, cilantro, pickled garlic, and a chili-lime dressing. Available with chicken, pork, or tofu.

◆ *Soup*

## Tom Yum Lobster

Our delicious spicy-sour soup is served simmering hot at your table with a succulent lobster tail, straw mushroom caps, lemongrass, galangal root, spring onions, and cilantro.

◆ *Main Course*

## Green Curry Flat Iron Steak

Grilled flat iron steak served sizzling in a hot stone bowl with aromatic green curry, kaffir lime leaves, Thai eggplant, and Thai basil simmered in coconut milk.

## Angry Ocean

Lobster, prawns, squid, scallops, and mussels dance together in a light and savory stir-fry, including crisp onions, bell peppers, fresh basil leaves, and chili paste for flavor.

◆ *Dessert*

## Fried Banana A La Mode

Bananas coated in coconut flakes, breaded and fried. Served with vanilla ice cream.