

La Na Thai-French Cuisine

Soup

Lemon Grass Soup

Traditional Thai hot and sour soup with shrimp, lemon grass, mushroom and limejuice

Chicken Coconut Soup

Slices of chicken breast in coconut milk with galanga, lime leaves, mushrooms and limejuice

Ravioli Soup

Mixed ground shrimp and chicken wrapped in delicate ravioli in a clear broth with mixed vegetables

Salad

House Salad

The best picks of fresh mixed vegetables and bean curd. Topped with special house peanut dressing

Oriental Green

Snow peas gently tossed with delicious sesame vinaigrette and topped with fresh mushrooms

Pla Koong

Cooked shrimp tossed with Thai herb, lemon grass, galanga, kaffir lime leave and roasted chili sauce

Crying Tiger

Grilled marinated beef thinly sliced and tossed with toasted rice powder, onion, scallion, limejuice and loaded with hot chili pepper

Delightful Appetizer

Thai Treasure

Combination of traditional goodies, dumplings, chicken satay, tulip dumplings, steamy crepes mee-krob and crispy roll

Coconut Shrimp

Fried fresh jumbo shrimp with fresh coconut flake served with sesame cocktail sauce

Golden Ring

Fresh Calamari fried with Thai Beer batter until crispy golden brown. Served with sweet tangy sauce and ground peanut

Fortune Bags

Crispy golden bags filled with chicken, shrimp and crabmeat. Served with honey plum sauce

Tulip Dumpling

Ground shrimp and crabmeat wrapped in tulip shape, then delicately steamed and served with soy vinaigrette

Sa-tay

Chicken marinated in Thai spices and coconut milk, grilled to perfection. Served on skewers with peanut sauce and cucumber salad

Thai Dumpling

Fried dumpling filled with ground pork, water chestnut and black mushroom. Served with soy & sesame sauce

Crispy Roll

Filled with pork, bean thread and julienne vegetables then fried until crispy golden brown. Served with sweet & sour sauce

Chef's Specialties

Lamb Au Siam

Marinated rack of lamb grilled to your satisfaction and flavored with honey mustard and rosemary

Love & Passion

Roasted juicy Cornish hen marinated in traditional seasoning with tender loving care, filled with Thai yellow Rice and served with honey orange sauce, flavored with Grand Marnier

Heart of Sea

Steamed salmon with crabmeat in sea of delicious vermouth cream sauce, napped with heart of artichokes

Tutti Fruity Duck

Roasted semi-boneless duck served with raspberry sauce and flavored with a little touch of spices and Chambord liqueur

Andaman Princess

Shrimp, sea scallop and artichoke heart with a cream of champagne sauce

Royal Crab Cakes

Baked Thai style crab cakes served in a sea of exotic saffron and fragrant herb sauce

Heavenly Fish

Pan-seared flounder filled with spinach, crabmeat and onion served with Thai classical Tamarind sauce

Mae-Nam

Combination crispy pan-fried tilapia and jumbo prawn served with spice Thai fresh mango salsa

Sesame Tuna

Sesame crusted tuna dressed with sake-wasabi glaze, served with teriyaki rice and wilted greens

Entrées

Panang Shrimp

Fresh and fancy jumbo prawn sautéed in a pool of special panang curry sauce with fresh kaffir lime leaves and served with angel hair pasta

Seafood Lover

Sautéed seafood medley, salmon, calamari, shrimp, scallop and green shell mussels, with lemon grass, basil, onion, red pepper in delicious special sauce

Pad Thai

Stir-fried thin rice noodles with shrimp, bean curd, bean sprouts, scallions, egg, ground peanuts and traditional tamarind seasoning

Drunken Noodle

Stir-fried jumbo rice noodles with onion, tomatoes, basil, and spicy traditional seasonings w/chicken, beef, shrimp or seafood

Thai Eggplant

Thai sweet eggplants sautéed until brown and braise with chicken, garlic, pepper, basil and aromatic herbs

Chu Chee Duck

Crispy roasted semi-boneless duck, served in a special red curry sauce, flavored with pineapple and basil

Evil Jungle Princess

Boldly spiced chicken sautéed with vegetable medley, exotic spices and herbs

Tropical Shrimp

Stir-fried shrimp with fresh mango, ginger, onion, bell peppers, carrots, green bean in brown sauce

Fish of The Day

Fried whole fish topped with a three-flavored sauce of red pepper, garlic and tamarind combined in a perfect harmony

Market price

Masaman Curry

Tender pieces of chicken in a rich red curry and peanut sauce with coconut milk, onion and potatoes

Green Curry

Your choice of chicken, beef or shrimp, a hot and spicy green curry sauce with coconut milk, bamboo shoots, green beans and fresh basil

Vegetarian Menu

Vegetarian Starters

Corn Cakes

Pan-Fried fresh corn patties blended with fresh herbs and served with cucumber salad

Veggie Roll

Fried spring roll filled with mixed vegetables and cellophane noodles and served with sweet & sour sauce

Golden Triangle

Fried bean curd until crispy golden brown served with sweet & sour sauce topped with ground peanuts

Som-Tum

Freshly grated cabbage, carrot tossed with limejuice, garlic, tomatoes, ground peanut, chili and traditional seasoning

Vegetarian Entrées

Jungle 2 Jungle

Vegetable medley sautéed with bean curds and loaded with spicy and aromatic sauce

Siam Noodle

Thin rice noodles lightly sautéed with bean curd, bean sprouts, mixed vegetables ground peanut and traditional tamarind seasoning

Wild Ginger

Stir-fried slice of tofu with fresh ginger, onion, garlic, mushroom and roasted peanut

Holy Basil

Slices of tender bean curd sautéed with red pepper, garlic onion and fresh basil

Vegetarian Lover

Sautéed vegetables medley with bean curd and lots more in a soy & mushroom sauce

Jay Curry

Choice of Thai Curry (Masaman curry, Red curry or Green curry) with vegetable medley and tofu in delicious coconut milk flavored with fresh basil

Tofu Supreme

Tofu stuffed with mixed vegetables and wild mushrooms, served with tamarind sauce