



**BEGINNINGS**

Crispy vegetable rolls <b>(paupia)</b>	6.5
Fresh rolls of vegetables and tofu with peanuts, chili, and lime vinaigrette <b>(paupia sod)</b>	7.5
Thai spiced corn fritters served with cool cucumber and crushed peanuts salad <b>(kao pode tod)</b>	7.
Grilled Indian bread with eggplant, bell peppers, and basil with green curry dipping <b>(keow wan roti)</b>	7.
Pan-fried dumplings of shrimp and pork served with Thai ginger soy <b>(basil panstickers)</b>	7.
Puff pastry of curried diced duck and sweet potato <b>(curry puffs)</b>	7.5
Thai spiced fish cakes with yard long beans served with nuts and cucumber vinaigrette <b>(tod mun)</b>	7.
Crispy wrapped whole tiger prawns with sweet chili vinaigrette <b>(goong gra bog)</b>	8.
Golden pouches of crab and pork served with salad of cucumber and pineapple <b>(toong tong)</b>	8.
Fried calamari served with 'Sriracha' chili vinaigrette <b>(plamuk tod)</b>	8.

**SKEWERS** (2 skewers per)

Chicken <b>(gai satay)</b>	5.	Fried tofu <b>(tao hu tod)</b>	4.5	Prawns <b>(goong satay)</b>	6.
Steak <b>(seur rong hai)</b>	7.	Portabella <b>(hed ping)</b>	4.5	Scallops <b>(hoi yang)</b>	6.
Lamb <b>(ghae satay)</b>	6.	Eggplant <b>(ma keur yang)</b>	4.5	Calamari <b>(plamuk yang)</b>	6.

**SOUPS & SALADS**

Chicken and oyster mushrooms in lemongrass, galanga, and coconut milk soup <b>(dtom ka gai)</b>	5. / 8.
Tiger prawns, mushrooms, and cilantro in spicy and sour lemongrass soup * <b>(dtom yum goong)</b>	5. / 8.
Mixed seafood in basil, lime, and lemongrass soup * <b>(poh taak)</b>	6. / 9.
House salad of tomatoes, sprouts, cucumber, and romaine lettuce with curried-peanut dressing <b>(basil's salad)</b>	8.
Green papaya, string beans, cherry tomatoes, and nuts tossed in sweet garlic lime dressing * <b>(somtum)</b> add prawns \$3	8.
Grilled eggplant salad with minced chicken & prawns topped with lime, coconut dressing <b>(yum makuer yao)</b>	8.
Grilled skirt steak salad with fresh herbs, roasted rice, chili, and fresh lime juice * <b>(neur namtok)</b>	9.
Minced chicken salad with shallots, mint leaves, lime, dried chili flakes, and roasted rice powder * <b>(larb gai)</b>	8.
Salad of light-fry prawns, sour green mango, shallots, chili, and cashew nuts * <b>(yum goong tod)</b>	10.
Charcoal grilled prawns, Japanese scallops, and curly endive with lemongrass cream dressing <b>(salad talay)</b>	10.

**RICE AND NOODLES**

Crab fried rice <b>(kao pad pu)</b> add fried egg \$2.50	10.
Thai pineapple fried rice with prawns and cashew nuts <b>(kao pad sapparot)</b>	10.
Spicy wide rice noodles, skirt steak, and egg stir-fried with basil, garlic & chili * <b>(pad ke-mao)</b>	10.
Pan-fried wide rice noodles with pork, chinese broccoli, egg, in Thai black bean sauce <b>(pad se-ew)</b>	10.
Fresh rice stick noodles stir-fried with shrimp, tofu, egg, nuts, bean sprouts, & chives <b>(pad thai)</b>	10.
Stir-fried garlic noodle with prawns, mussels, squid and fresh basil <b>(seafood bamee)</b>	12.
Stir-fried mung bean vermicelli with squid, prawns, napa cabbage, and spring onions <b>(Thai sukiyaki)</b>	12.
Turnip cakes stir-fried with beansprouts and chives served with roasted 'Sriracha' chili <b>(kanom pak gard)</b>	9.

**SIDES**

Cool cucumber salad	2.	Brown rice	2.	Fried egg	2.5
Peanut sauce	2.	Jasmine rice	1.5	Thai style omelette	4.5
'Roti' bread	3.	Sticky rice	1.5	Thai fried rice	8.

**A LA CARTES**

**FROM THE GRILL**

Thai barbequed 'all natural' 1/2 chicken served with string beans slaw <b>(gai yang)</b>	14.
Flame grilled pork shoulder filet served with grilled pineapple and tomato <b>(mu yang)</b>	12.
Grilled marinated skirt steak with house curried-peanut sauce and steamed vegetables <b>(praram rong song)</b>	14.
Grilled 'all natural' Angus sirloin served with Thai smoked mushroom and tomato relish <b>(neur yang)</b>	16.
Grilled marinated lamb filet served with carrot salad, nuts, and ginger soy <b>(basil's lamb)</b>	15.
Grilled banana leaf wrapped wild caught fish with steamed vegetables and chili-lime sauce <b>(pla pao)</b>	AQ
Grilled jumbo prawns, Japanese scallops, and lychee nuts in dry red curry of kaffir lime zest <b>(choo chee talay)</b>	16.

**FROM THE WOK**

Japanese eggplant, shitake mushroom, tofu, and scallions stir-fried in basil-chili jam <b>(basil's eggplant)</b>	10.
Stir-fried tofu with green beans, water chestnuts, oyster mushrooms, and spring onions <b>(monk's delight)</b>	10.
Golden bean cakes stir-fried with cashew nuts, mushroom, and onions in roasted chili jam <b>(crunchy bean cakes)</b>	10.
Wok-fried baby bok choy and seasonal greens <b>(pad pak ruam)</b>	10.
Chinese 'gai lan' broccoli and house cured crispy pork belly wok-fried with garlic and chili <b>(kana mu grob)</b>	10.
Spicy southern Thai stir-fried pork shoulder with asparagus and bell peppers <b>(kua kling mu)</b> *mild option not available	12.
"Classic" minced chicken stir-fried with eggplant, basil, and Thai bird's eye chili * <b>(gai gra prao)</b>	11.
Stir-fried sliced chicken breast with cashew nuts, bell peppers, and spring onions <b>(gai ma-muang hinmapan)</b>	11.
Crispy sliced chicken and string beans stir-fried in sweet 'pik-khing' curry <b>(gai pik khing)</b>	11.
Sliced roast duck and snap peas stir-fried with red curry paste and young peppercorn <b>(curry peppercorn duck)</b>	13.
'All natural' Angus steak cubes stir-fried with lemongrass, bell peppers, and roasted chili jam <b>(neur takai)</b>	13.
Sizzling stir-fried skirt steak with wild ginger, apple eggplant, yellow squash, and green curry * <b>(jungle beef)</b>	13.
Fresh calamari, bamboo shoots, and scallions stir-fried in lemongrass-chili sauce * <b>(fire calamari)</b>	13.
Light-fry tiger prawns wok-tossed in spicy tamarind with crisped shallots and garlic <b>(tamarind prawns)</b>	13.
Prawns, calamari, and mussels stir-fried with zucchini, onions, basil, and fresh chili * <b>(pad talay ruam mit)</b>	13.
Japanese scallops stir-fried in Thai black bean and chili sauce served with tempura long beans <b>(hoi kata)</b>	13.
'Spicy' crispy catfish in kaffir, wild ginger, young peppercorn, and dry red curry sauce * <b>(pla-duk pad ped)</b>	13.

**BASIL CURRIES**

Grilled squash, eggplant, zucchini, mushroom, tomatoes, and chili peppers in green curry <b>(pak rad kang)</b>	10.
Grilled eggplant stuffed with chicken and cabbage in green curry <b>(stuffed eggplant)</b>	11.
Roast duck red curry with cherry tomatoes and pineapples <b>(kang bpet)</b>	13.
Coconut braised pork shoulder and 'kabocha' pumpkin in tangy red curry <b>(kang kua mu)</b>	12.
Mild yellow curry of 'all natural' 1/2 chicken, onions, and potatoes served with cucumber salad <b>(kang gari gai)</b>	14.
Angus steak cubes, snake beans, and apple eggplant in green curry * <b>(kieow wan neur)</b>	13.
Braised bone-less beef short ribs in basil-kaffir 'panang' curry <b>(panang short ribs)</b>	15.
Grilled Australian rack of lamb, green beans, and carrots in red curry <b>(basil's lamb curry)</b>	17.
Prawns, scallops, mussels served with bamboo shoots and okra in green curry * <b>(kang talay)</b>	14.
Charbroiled Atlantic salmon, asparagus, and winter melon in red curry <b>(pla rad kang)</b>	14.
Spicy and sour orange curry of fried sea bass, Japanese pumpkin, snake beans, and vegetables <b>(kang som pla)</b>	15.

\*Starred item are prepared medium spicy. Please inform our servers of any food allergy. Most dishes can be prepared vegetarian. Consuming raw seafood or rare meats may increase your risk of foodborne illness. We do not accept personal checks. We accept Amex, Visa, and Mastercard. An 18% gratuity will be added to parties of six or more. We will gladly split the check up to a maximum of four. Basil is not responsible for lost or stolen items.