

## STARTERS

### FRESH ROLLS

ปอเปี๊ยะญวน \$ 7.50

Fresh salad, avocado, tofu & rice vermicelli wrapped in rice pepper, served with 54's peanuts sauce

### THAI CURRY PUFF

กะหรี่ปั๊บ \$ 7.95

Classic vegetarian appetizer filled with potatoes in curry spice, served with cucumber relish sauce

### STEAMED DUMPLINGS

ขนมจีบ \$ 6.95


Crabmeat, minced pork, shrimp, and water chestnut wrapped with wonton skin, served with soy vinaigrette

### 54'S MOO KROB

หมูกรอบ \$ 6.95

Pork belly fried to crispy brown, topped with garlic & pepper, served with light soy sauce

### TOD MUN

 ทอดมัน \$ 6.95

Fishcake blended with Thai herbs, served with peanuts and chili cucumber sauce

### FIRECRACKERS

กุ้งแก้ว \$ 7.95

Jumbo shrimp wrapped with shredded vegetables and fried to a golden brown

### SPRING ROLLS

ปอเปี๊ยะทอด \$ 3.95

Shredded vegetables and cellophane noodles, fried to golden, served with pineapple chili sauce


### HOUSE SPECIAL

#### DUCK ROLLS

เป็ดโรตีสี้ \$ 8.95

Lightly battered duck with cucumber, sweet duck sauce wrapped in hot roti

### CRISPY TOFU

 เต้าหู้ทอด \$ 6.95

Served with sweet peanuts chili dipping sauce

### SALT & PEPPER

#### CALAMARI

 ปลาหมึกพริกเกลือ \$ 7.50

Served with chili sweet sauce

### CRISPY CHICKEN

#### MEATBALLS

 ลูกชิ้นไก่ทอด \$ 7.50

Lightly battered and deep-fried  
Served with our hot sauce


### GREEN PAPAYAS SALAD

 ส้มตำ \$ 8.95

[ป / ไทย / ปลาร้า]


Shredded green papayas, peanuts, tomatoes, dried minced shrimp powder tossed with chili, garlic, fish sauce and fresh lime juice

### LARB

 ลาบ \$ 7.50

Minced chicken seasoned with chili, roasted rice powder, mints, scallions, cilantros and lime juice

### SPICY NOODLE SALAD

 ยำวุ้นเส้น \$ 7.95

Cellophane noodles tossed with minced shrimp & chicken seasoned with exotic spices & cilantros

### SHRIMP CAKES

ทอดมันกุ้ง \$ 7.95

Panko-battered and served with sweet chili dipping sauce

### SATAY CHICKEN


#### SKEWERS

สะเต๊ะ \$ 7.50

Served with curry peanut sauce and cucumber relish

## SOUPS & SALADS

### TOM YUM SOUP

 ต้มยำ

WITH Chicken, tofu or vegetables \$ 4.50

WITH Shrimp \$ 5.50

WITH Seafood Combo \$ 5.95


Traditional favorite, spicy lemongrass hot and sour with tomatoes, mushrooms, cilantros and lime juice

### WONTON SOUP

เกี๊ยวซ่า \$ 4.95

Minced pork & shrimp wonton in light chicken broth

### TOM KA SOUP

 ต้มข่า

WITH Chicken, tofu or vegetables \$ 4.50

WITH Shrimp \$ 5.50

WITH Seafood Combo \$ 5.95

Spicy lemongrass hot and sour soup with coconut milk, mushrooms, cilantros, Chili and lime juice

### TOFU SOUP

แกงจืดเต้าหู้ \$ 4.95

In light shiitake & chicken broth with napa, and scallions

### GREEN SALAD

สลัดผัก \$ 6.95

Array of fresh greens, tomatoes, cucumbers and fried tofu with light ginger vinaigrette or house peanuts dressing

### THAI CHOPPED GRILLED

#### CHICKEN WITH

#### AVOCADO SALAD

สลัดผักไก่ \$ 12.95

Grilled chicken and fresh sliced avocado served on top of crisp greens with tomatoes and cucumbers drizzled with light ginger vinaigrette or our spicy peanut dressing

## HOT WOK

Your choice of meat including: Chicken, Pork, Tofu or Mixed Vegetables \$12.95,  
Beef or Meat Combo \$13.95—Shrimp \$14.95—Seafood Combo \$16.95

### GARLIC LOVER

ผัดกระเทียม

Aromatic garlic sauce served with steamed broccoli.

### SPICY EGGPLANT

ผัดพริกมะเขือยาว

Chili, garlic, bell peppers, onions, and sweet basil in black bean sauce

### GINGER LOVER

ผัดขิง

Tasty ginger sauce with bell peppers, onions, gingers, and scallions, sliced fungus mushrooms

### STIR-FRIED SPICY

CASHEW NUT

ผัดมะม่วงหิมพานต์

wok tossed with onions, chestnuts, bell peppers, green onions in chili paste

THAI STYLE

SWEET AND SOUR

ผัดเปรี้ยวหวาน

54's Tangy sauce with cucumbers, tomatoes, onion, pineapple, and bell peppers and scallions

GARLIC SNOW PEA

ผัดถั้วลันเตา

Shiitake mushroom in light garlic sauce

### PAD PHRIK KHING

ผัดพริกขิง

Sautéed fried green beans in hot phrik khing-chili paste

### FIERY KAPRAO

ผัดกะเพรา

Fiery chili garlic, bell peppers, onions and fresh basil leaves

### STIR-FRIED BROCCOLI

ผัดบร็อคคอร์รี่

In light brown sauce

PAD KANA

ผัดคะน้า

Stir-fried Thai broccoli with garlic

## NOODLES & RICE

Your choice of meat including: Chicken, Pork, Tofu or Mixed Vegetables \$11.95,  
Beef or Meat Combo \$13.95—Shrimp \$13.95—Seafood Combo \$15.95

### 54'S FRIED-RICE

ข้าวผัด54

Special spice-blend topped with fried egg

### PAD SEE EW

ก๋วยเตี๋ยวผัดซีอิ้ว

Wide rice noodles, Chinese broccoli and egg in black soy sauce

### LAD NA

ก๋วยเตี๋ยวลดหน้า

Lightly brown wide rice noodles, Chinese broccoli in light garlic-soy gravy

### DRUNKEN NOODLES

ก๋วยเตี๋ยวกว๊านซีเม้า

Spicy pan-fried wide rice noodles sautéed with onions, tomatoes, basil bell peppers in spicy chili garlic sauce

### PAD THAI NOODLES

ผัดไทย

Most famous Thai rice noodles with egg, bean sprouts, scallions, red tofu, Thai sweet radish, and crushed peanuts

### CHILI BASIL FRIED RICE

ข้าวผัดกะเพรา

Fiery chili garlic sauce with onions, bell peppers and basil leaves

### SIMPLE FRIED RICE

ข้าวผัด

Mixed with egg, soy, scallions peas and carrots

### PINEAPPLE FRIED RICE

ข้าวผัดสับปะรด

With egg, raisins, whole cashews peas and carrots

## CURRY SPECIALTIES

### GREEN or RED CURRY-

แกงเขียว or แกงแดง

With Chicken \$12.95 With Beef \$13.95  
With Shrimp \$14.95

With Seafood Combo \$16.95

Old fashion spicy curry simmered with bamboo shoots, Thai eggplants, bell peppers and sweet basil

### BEEF MASSAMUN

แกงมัสมั่นเนื้อ \$14.95

Classic Thai curry, slow cooked with potatoes, peanuts and onions.

### PANANG

แกงพะแนง

With Chicken \$12.95 With Beef \$13.95  
With Shrimp \$14.95

With Seafood Combo \$16.95

Famous Panang curry with a nutty peanut flavor served with steamed broccoli

### ROAST DUCK CURRY

แกงเผ็ดเป็ดย่าง \$15.95

In coconut red curry sauce with pineapple cherry tomatoes, bell peppers and fresh basil leaves

### BUTTERNUT SQUASH IN RED CURRY

แกงแดงกุ้ง \$16.95

Jumbo shrimp simmered in southern classic coconut-curry served with mixed greens, roasted cashews and steamed brown rice

### YELLOW CHICKEN CURRY

แกงกะหรี่ไก่ \$13.95

With Roti add \$ 2.00 extra  
Indian influenced Karri curry with chicken breast, onions, and potatoes

## 54's RECOMMENDATION

### GOLDEN CHICKEN

ไก่สวรรค์ \$16.95

Lightly battered, deep-fried chicken (dark meat) with roasted cashews in soy-sweet glaze

### 54'S SPICY DUCK

เปิดผักกะเพรากรอบ \$15.95

Lightly battered, sautéed with fresh chili, garlic sauce, topped with crispy basil leaves. *Must try!*

### CRISPY FRIED ROCK FISH

ปลาทอดกรอบ \$18.95

½ fish fillets, topped with shredded fresh green mangoes, peanuts, red onions, cilantros in spicy chili-lime vinaigrette

### CRISPY FRIED WHOLE FISH

ปลาทอดกรอบราดพริก MKT

Topped with your choice of:

- Spicy chili garlic basil sauce
  - Spicy 3-Flavor
  - Sweet & sour sauce
  - Fresh ginger, shiitake mushrooms, scallions in black bean sauce
  - Fresh green mangoes chili garlic
- Please ask for fish of the day!

### STEAMED WHOLE

ปลาหมึก \$14.95

ปลาหมึกสด \$14.95

ปลาหมึกสด \$14.95

With fresh chili garlic

and limejuice dressing

### PAD CHA FROM THE SEA

ผัดฉ่าทะเล \$18.95

Bangkok most popular seafood dish! A great combination of scallops, shrimps, mussels, and calamari wok seared with peppercorns in spicy red chili sauce

### CRISPY SQUID

ปลาหมึกทอดกรอบกะเพรา \$13.95

Lightly battered, deep-fried to crispy and sautéed in spicy garlic chili sauce, topped with crispy basil leaves

### SPICY CATFISH CURRY

ปลาช่อนทอดกรอบผัดเผ็ด \$14.95

Bangkok style red-curry sautéed with babycorns, Thai eggplants, snow peas and young peppercorns

### SIAM FROM THE SEA

ผัดทะเล \$17.95

Your choice of tender Scallops or Shrimps stir-fried with garlic, shiitake and fresh asparagus

### FRESH MANGO AND CRISPY SHRIMP SALAD

สลัดผัก & กุ้งทอด \$13.95

A big bowl of mixed greens, wonton strips, sweet mangoes topped with salt & pepper fried jumbo shrimp tossed with ginger vinaigrette and spicy peanut dressing

### PAD SATOR

ผัดสะตอ \$17.95

Sator beans are an acquired taste, peculiar smell with nutty favor, sautéed with Jumbo shrimps and crispy pork belly in red-hot chili shrimp curried paste (Thai food eater only please!)

### MOO PAH

หมูป่า \$14.95

Slices of pork, stir-fried in hot curry paste with basil, baby corns, snow peas, Thai eggplants & peppercorns

### GRILLED SALMON

ปลาแซลมอนย่าง \$17.95

Marinated with Thai herbs, topped with spicy chili-lime green mangoes sauce & cashews dressed with salad and steamed brown rice

### CRISPY PORK CHILI-BASIL

กระเพาะหมูกรอบ \$14.95

Fried pork belly and wok tossed with bell pepper, onion and fresh basil

### Pad Woon Sen

ผัดวุ้นเส้นกุ้ง...\$14.95

Stir fried cellophane noodles, jumbo shrimps, egg, onion, mushroom, Asian vegetables in savory soy sauce

## VEGETARIAN PLATES

### SPICY MOCK DUCK

เจทอดกรอบผัดพริก \$12.95

Seitan [vegetarian wheat meat] lightly battered, sautéed with fresh chili, garlic sauce topped with crispy basil leaves

### GARLIC SNOW PEA

ผัดถั่วงอก \$10.95

Stir-fried in light soy-garlic sauce with shiitake mushrooms

### PAD KANA & TOFU

ผัดคะน้าเต้าหู้ \$11.95

Stir-fried Thai broccoli with garlic

### STIR-FRIED SPICY

ผัดผัก \$10.95

Tossed with chili garlic, bell peppers and sweet basil in black soy sauce

### BUDDHA'S FEAST

ผัดผักรวม \$11.95

Colorful mixed vegetables quickly stir fried in soy-mushroom sauce

### GREEN or RED CURRY JAE

แกงผัก \$11.95

Fried tofu, Thai eggplants, mixed vegetables and sweet basil in a coconut green or red curry

### PANANG JAE

ผัดผัวงา \$11.95

Fried tofu and mixed vegetables in Panang curry sauce with kaffir lime leaves

### GREEN BEANS WITH ROASTED SHALLOTS

ผัดถั้วผักยาว \$9.95

Stir fried in light soy sauce

### PAD THAI JAE

ผัดไทยเจ \$11.95

Vegetarian version of pad Thai with red tofu & fried tofu, bean sprouts, mixed vegetables and crushed peanuts

### DRUNKEN NOODLES JAE

ก๋วยเตี๋ยวซีเมมาเจ \$11.95

Wide rice noodles with fried tofu, tomatoes, bell peppers and fresh basil stir-fried in chili-garlic sauce

### PINEAPPLE

ข้าวผัดสับปะรด \$10.95

With raisin, whole cashews, scallions peas and carrots