

“DHARMA RAGSAR” means “Natural Healing”

☞ *Mother Nature gives us the best tool to heal ourselves, our bodies. They needed to be nourished by fresh nutritious food and herbs that promote healing and staying healthy. DHARMA GARDEN prepares fresh natural food by using healthful ingredients and cooking processes to promote a healthy mind and body. We use Wellness-filtered water, olive oil, brown sugar, sea salt, herbal seasonings, a variety of fresh vegetables and fruits (in seven colors), soy protein, beans, and reduced chemical and non-toxic products (no MSG), for healthful and delicious homemade dishes.* ☞

APPETIZERS

- 1. Thai Egg Rolls (Popea Tod).....3.95**
Crispy, deep-fried wrapping filled with corn, celery, beanthread noodles, black mushrooms, carrots, scallion, and cilantro; served with sweet & sour sauce
- 2. Shrimp Rolls (Popea Koong).....4.95**
Crispy, deep-fried wrapping filled with whole shrimps, beanthread noodles, black mushroom, corn, carrots, scallion, and cilantro; served with sweet & sour sauce
- 3. Shrimp in Blanket (Koong Hom Pa).....4.95**
Deep-fried rice paper wrapping filled with marinated whole shrimps (garlic pepper and basil); served with cucumber salad
- 4. Thai Spring Rolls (Popea Sod).....3.95**
Rice paper wrapping filled with tofu, bean sprouts, cucumber, and carrots; drizzled with homemade tamarind sauce.
- 5. Dharma Garden Spring Rolls (Tofu / Shrimp).....4.95 / 5.95**
Clear rice paper wrapping filled with rice noodles, cucumber, carrots, red lettuce, bean sprouts, scallions, basil and mint leaves; served with homemade tamarind sauce
- 6. California Rolls (Vegetable / Crabmeat / Shrimp / Grilled Salmon).....5.95 / 6.95**
Seaweed wrapping filled with seasoning rice, cucumber, carrots, avocado, scallion, beets (seafood or tofu); served with ginger and wasabi soy sauce
- 7. Chive Dumplings (Kuy Chai)..... 4.95**
Steamed or pan-fried rice flour dumpling filled with chives, garnished with chopped roasted garlic; served with spicy, sweet & sour soy sauce
- 8. Pot Sticker (Gyoza) Vegetables3.95**
Steamed or pan-fried dumplings filled with, spinach, cabbage, carrots, and meangbeans, sesame oil; served with sweet & sour soy sauce
- 9. Vegetable Curry Puff3.95**
Deep-fried turnover filled with, cabbages, onions, black mushrooms, and scallions; served with cucumber salad
- 10. Shu Mai Dumpling (Kanom Jeeb) Vegetables / Shrimp..... 4.95**
Steamed wonton wrapping filled with ground shrimp or vegetable (corn, spinach, taro, carrots, sweet potato, meangbeans, mushroom); served with roasted garlic and sweet & sour soy sauce
- 11. Tofu / Shrimp Satay4.95 / 5.95**
Char-broiled strips of marinated tofu or shrimp; served with peanut sauce and cucumber salad
- 12. Fried Banana, Taro, Sweet Potato (Kruaw, Peag, Mun Tod).....4.95**
Deep-fried sliced banana, taro, and sweet potato mixed with fresh coconut, palm sugar, and sesame seeds

13. **Fried Tofu (Tao Hoo Tod)**.....2.95
 Deep-fried tofu; served with spicy, sweet & sour sauce mixed with chopped peanuts, and cilantro
14. **Spicy Fish Cake (Tod Mun Pla)**.....5.95
 Fried ground fish patties blended with red curry paste, green beans, lemon leaves and basil; served with cucumber salad
15. **Sweet Corn Vegetable Cake**.....4.95
 Deep-fried patties of sweet corn, sweet potato, and taro blended green beans, red curry paste, lemon leaves, and basil; served with cucumber salad
16. **Deep Dip Dish (Thai Tempura) Vegetables / Seafood**.....5.95 / 6.95
 Deep-fried vegetables (broccoli, zucchini, mushrooms, carrots, green beans, onions, bell peppers dipped in tempura batter); served with spicy, sweet and sour sauce
 * *Seafood includes shrimp, squid, scallops, imitation crabmeat, carrots, onions, bell peppers.* *
17. **Sweet and Sour Crispy Noodles (Mee Krob) Vegetables / Shrimp**.....5.95 / 6.95
 Crisp noodles sautéed with special homemade orange sauce, mixed with fried tofu, bean sprouts; topped scallions and cilantro
18. **Thai Crepe (Kanom Beang Yuan) Vegetables / Shrimps**.....5.95 / 6.95
 Crisp rice crepe with or without eggs, filled with tasty shredded coconut, lemon leaves, bean sprout, radish, chopped peanuts, tofu, and cilantro; served with
19. **Shrimp Sugar Cane**.....5.95
 Seasoning ground shrimp assorted with sugar cane; served with spring roll or cucumber salad
20. **Rotti and Curry**.....5.95
 Crisp Asian pancake (made with wheat flour); served with Musman sweet potato curry

VEGETABLE and SEAFOOD SALADS

*✂ Seafood selections include shrimp, squid, scallops, fish balls, imitation crabmeat, and mussels.
 Fresh Tofu can be replaced with imitation meat (chicken, beef, duck, or seafood). ✂*

21. **Cucumber Salad**..... 3.95
 Cucumber, tomato, carrots, red onions, jalapenos, and fresh cilantro mixed with spicy, sweet and sour sauce; topped with or without chopped peanuts
22. **Dharma Garden House Salad**..... 6.49
 Mix baby or red lettuce leaves, tomatoes, carrots, onions, avocado, Kalamata olives, and beets; served with special homemade dressing; drizzled with flax seeds, walnuts, and olive oil
23. **Thai Salad**..... 6.49
 Red leaf lettuce, tomatoes, cucumbers, carrots, onions; topped with fried tofu and peanut sauce
24. **🌶️* Papaya Salad (Somtum) and Sweet Sticky Rice**.....6.49
 Shredded green papaya, green beans, tomatoes, and carrots mixed with fresh chopped garlic, Thai hot peppers, peanuts and lime sauce; served with lettuce and sweet sticky rice
25. **Fruits and Vegetables Salad**.....6.49
 A variety of fresh fruits and vegetables (grapes, strawberries, pears, apples, pineapple, mango, carrots, onions, tomatoes, avocado, pecans, and parsley); served with special homemade dressing
 🍷 *Fruit selections are seasonal.*

26. 🍷* **Tofu and Mushroom Salad (Larb Hed Tofu)**.....6.49
 Tofu, fresh oyster mushrooms and white mushrooms, shallots, ground roasted rice, cilantro, and scallions mixed with spicy lime sauce; served with lettuce and cucumber
27. **Eggplant Salad (Yum Makeao) – Tofu / Shrimp**.....6.49 / 7.49
 Boiled eggplant, onions, scallion, cilantro, basil and mint leaves mixed with homemade spicy lime sauce and cashews; served with lettuce
28. 🍷* **Beanthread Noodle Salad (Yum Woonsen) - Tofu / Shrimp**.....6.49 / 7.49
 Beanthread noodles, tomatoes, red onions, scallions, cilantro, and roasted peanuts mixed with Thai hot peppers and lime sauce; served with lettuce
29. 🍷* **Seafood Salad (Yum Talay)**.....8.49
 Seafood mix (shrimp, squid, scallops, mussels, fish balls, and imitation crabmeat), onions, scallion, cilantro, tomatoes, basil and mint leaves mixed with homemade spicy lime sauce; served with lettuce
30. 🍷* **Catfish or Red Snapper Salad (Larb Pla or Yum Pla)**.....7.49
 Grilled catfish (or boiled red snapper) mixed with ground roasted rice, shallots, scallions, cilantro, mint, lemon leaves, and fresh lime juice; served with lettuce, cucumber, and roasted Thai peppers
31. 🍷* **Shrimp Salad (Pla Koong)**.....7.49
 Grilled shrimp mixed with shallots, scallions, cilantro, mint, lemon grass, lemon leaves, lime juice, and roasted Thai hot peppers; served with lettuce

🍷* *Please indicate how mush spicy (mild, medium or hot) you like.*

🍷 *An order of sweet sticky rice is \$1.00.*



🍷 *Extra heaven jasmine rice is \$1.00.*

DHARMA SOUPS

- | | <i>Small / Big / Fire Pot</i> | <i>Small / Big / Fire Pot</i> |
|--|-------------------------------|-------------------------------|
| 32. 🍷* Tom Yum - Tofu Vegetables / Seafood | 3.95 / 7.95 / 10.95 | 4.95 / 9.95/ 12.95 |
| Hot and sour soup with fresh and white mushrooms, onions, tomatoes, carrots, baby bokchoy, baby corn, lemon grass, lemon leaf, galanga root; touched with lime juice, cilantro, Thai peppers | | |
| 33. 🍷* Tom Ka – Tofu Vegetables / Seafood | 3.95 / 7.95 / 10.95 | 4.95 / 9.95/ 12.95 |
| Hot and sour coconut milk soup with oyster mushrooms, carrots, cauliflower, onions, tomatoes, galanga root, lemon grass, lemon leaf, and touched with lime juice and Thai hot peppers | | |
| 34. Tofu and Beanthread Soup (Kang Jeod Woonsen) | Small 3.95 / Large 7.49 | |
| Clear onion soup with soft tofu, beanthread noodles, black mushrooms, spinach, Chinese flower, onions, and scallions; topped with roasted chopped garlic | | |
| 35. Seaweed Soup | Small 3.95 / Large 7.49 | |
| Miso soup with seaweed, soft tofu, mushrooms, spinach, onions, topped w/ scallions, roasted garlic | | |
| 36. Mushroom Soup | Small 3.95 / Large 7.49 | |
| Homemade soup with many kinds of mushroom (white, black and Chinese mushrooms) onions, scallions, cilantro, and a touch of black wine vinegar and ground black pepper | | |
| 37. Wonton Soup – Vegetables / Shrimp | 7.49 / 8.49 | |
| Vegetable broth with shrimp wonton (or vegetable wonton), bean sprouts, carrots, spinach, scallions, and cilantro; topped with roasted garlic | | |

- 38. Tofu Mushroom Noodle Soup.....7.49**
 Herb-seasoned broth with tofu, or imitation meat, and Chinese mushroom; (with thin, medium or wide rice noodles), bean sprouts, carrots, spinach, scallions, topped with cilantro and roasted garlic
- 39. 🍣* Yentafoe Noodle Soup - Tofu / Seafood.....7.49 / 8.49**
 Thin, medium, or wide rice-noodle soup with spinach, carrots, white mushroom, bean sprouts, scallions, and cilantro; served with homemade spicy sweet and sour tomato garlic sauce
- 40. 🍣* Sukiyaki Noodle Soup - Tofu / Seafood.....7.49 / 8.49**
 Beanthread noodle soup with spinach, carrots, Napa cabbage, mushrooms, bean sprouts, scallions, and cilantro; served with homemade spicy, bean paste, sesame, lime and garlic sauce
- 41. 🍣* Rice Soup (Kow Tom) - Tofu / Catfish or Seafood.....7.49 / 8.49**
 Sweet red jasmine rice soup with spinach, carrots, broccoli, chopped celery and mushroom; topped with roasted garlic; served with homemade soybean, ginger, garlic, lime, and Thai peppers sauce

DHARMA NOODLE DISHES

 *with Tofu or imitation meat (chicken, beef, duck, or seafood)... \$7.49 Shrimp selection.... \$8.49*
Seafood selection (shrimp, squid, scallop, fish balls, imitation crabmeat)..... \$9.49 

- 42. Pad Thai**
 Stir-fried thin rice noodles with scrambled egg, tofu, carrots, broccoli, bean sprouts, peapods, baby corn, scallions, and red peppers; garnished with roasted chopped peanuts
- 43. Pad See Ew**
 Stir-fried wide rice noodles with scrambled egg, collard green, broccoli, carrots, baby bokchoy, mushrooms, tomatoes, bean sprouts, red peppers, cilantro, and homemade sweet soy sauce
- 44. 🍣* Basil Noodle (Pad Kee Mao)**
 Stir-fried wide rice noodles with broccoli, collard green, carrots, baby corns, bamboo shoots, mushrooms, tomatoes, bean sprouts, basil, jalapenos, bell peppers, and homemade spicy soy sauce
- 45. Pad Lard Nar**
 Pan-fried wide rice noodles topped with stir-fried broccoli, collard green, cauliflower, carrots, mushrooms, baby bokchoy, Napa cabbage and baby corn in thick soybean sauce
- 46. Crispy Noodle Lard Nar (Koy See Mee)**
 Deep-fried crispy yellow noodle topped with stir-fried fried mushrooms, bamboo shoots, water chestnut, broccoli, carrots, celery, peapods, baby corn, onions, and scallions in thick mushroom soy sauce
- 47. Long Life Noodle (Mee Suao)**
 Stir-fried long yellow noodle with scrambled egg, tofu, mushrooms, spinach, bean sprouts, carrots, celery, scallions, onions, cilantro, fresh garlic, fresh ginger, red peppers, and sesame oil
- 48. Pad Woonsen**
 Stir-fried beanthread noodles with scrambled egg, black mushrooms, pea pods, baby corn, carrots, spinach, celery, red peppers, scallions, cilantro, onions, tomatoes, and sesame oil
- 49. 🍣* Panang Curry Noodle**
 Steamed wide rice noodle topped with Panang curry

DHAMAR RICE DISHES

✂ *Tofu or imitation meat (chicken, beef, duck, or seafood)... \$7.49 Shrimp selection.... \$8.49*
Seafood selections (shrimp, squid, scallops, imitation crabmeat, and mussels).....\$9.49 ✂

50. Fried Rice (Kow Pad)

Stir-fried rice, scrambled egg, carrots, collard green, broccoli, green beans, baby corn, green peas, onions, scallions, fresh cilantro; served with cucumbers and tomatoes

51. 🍌* Basil Fried Rice (Kow Pad Krapoa)

Spicy basil- and garlic-fried rice with broccoli, collard green, carrots, baby corn, bamboo shoots, green beans, tomatoes, scallions, onions, jalapeno, bell peppers, fresh basil, garlic and hot peppers

52. 🍌* Curry Fried Rice (Kow Pad Pong Karee)

Stir-fried rice with yellow curry powder, onions, pineapple, baby corn, green peas, carrots, peapods, tomatoes, bell peppers, scallions; served with cucumber, tomato, cilantro and jalapeno

53. Pineapple Fried Rice

Stir-fried rice with pineapple, raisins, almonds, corn, baby corn, green peas, carrots, onions, scallions; served with tomatoes, cucumber, and fresh cilantro

DHARMA ENTREES

✂ *Tofu or imitation meat (chicken, beef, duck, or seafood).... \$8.49 Shrimp selection... \$9.49*
Seafood selections (shrimp, squid, scallops, fish balls, imitation crabmeat)..... \$10.49 ✂
(Entrees, Curry, and Seafood Special dishes are served with Heaven Red Jasmine Rice or Noodles.)

54. Vegetable Shower (Pharam Lhongsong)

Steamed spinach, broccoli, baby bokchoy, carrots, peapods, bean sprout; topped with peanut sauce

55. Vegetable Buddies (Pad 5 Sahai)

Steamed broccoli, baby bokchoy, Chinese mushrooms, asparagus, and carrots; topped with sesame oil, and thick mushroom sauce (or peanut sauce)

56. Bean Sprout and Tofu in Mushroom Sauce

Sautéed bean sprouts and tofu with scallions, mushrooms, spinach, red peppers, and cilantro in roasted-garlic brown sauce with mushroom sauce and light rice wine

57. Garden Delight

Sautéed vegetables (asparagus, broccoli, carrots, baby bokchoy, mushrooms, cauliflower, zucchini, bell peppers, onions, scallions) in roasted garlic sauce

58. Tofu Dressed Up

Stir-fried tofu, Chinese mushrooms, carrots, baby bokchoy, celery, ginger, scallions, onions, cilantro, and red peppers in special homemade sauce

59. Sweet & Sour (Pad Preaw Wan)

Stir-fried tomatoes, cucumbers, pineapple, carrots, peapods, mushrooms, onions, bell peppers, scallions, and cilantro in thick sweet & sour tomato sauce

60. 🍌* Veggie Garlic & Pepper (Pad Prigtai)

Stir-fried tofu or imitation meat with ground garlic and pepper, carrots, broccoli, peapods, mushroom, onion, scallions; garnished with cucumbers, tomato, lettuce and cilantro

61. 🍌🌶️ **Spicy Cashews or Almonds (Pad Cashews)**
Stir-fried pineapple, carrots, mushrooms, water chestnuts, celery, onions, bell peppers, and peapods in spicy garlic sauce; topped with roasted cashews or almonds and roasted Thai peppers
62. 🍌🌶️ **Basil Vegetables or Seafood (Pad Kraprow)**
Stir-fried broccoli, carrots, mushrooms, tomatoes, baby corn, bamboo shoots, green beans, onions, jalapenos, bell peppers, fresh basil and Thai peppers and garlic sauce
63. 🍌🌶️ **Fresh Ginger Lover (Pad King)**
Stir-fried fresh ginger with black mushrooms, mushroom, broccoli, carrots, celery, bell peppers, onions, scallions, and jalapenos with homemade garlic mushroom sauce
64. 🍌🌶️ **Spicy Ginger Peppers (Pad Prig King)**
Stir-fried red curry paste with green beans, bamboo shoots, carrots, pumpkin, eggplants, mushrooms, bell peppers, jalapenos, and fresh lemon leaves
65. 🍌🌶️ **Spicy Imitation Duck and Mushroom (Pad Ped Hed Ped Tofu)**
Stir-fried red curry paste with oyster mushrooms, imitation duck, carrots, peapods, eggplants, onions, scallions, bell peppers, jalapenos, fresh basil and garlic
66. 🍌🌶️ **Spicy Abalone Mushroom and Tofu Bean curd (Pad Ped Hed Tofu)**
Stir-fried chilli paste with abalone mushrooms, tofu bean curd, carrots, peapods, onions, scallions, bell peppers, jalapenos, fresh basil and garlic
67. 🍌🌶️ **Spicy Eggplants (Pad Ped Makeao)**
Stir-fried eggplants with chopped garlic, soybeans, Thai hot peppers, bell peppers, carrots, mushroom, onions, and basil
68. 🍌🌶️ **Spicy Asparagus in Hot Plates**
Stir-fried asparagus with carrots, zucchini, bell peppers, onions, mushrooms in spicy garlic sauce
69. **Orange Sesame Tofu or Shrimp**
Deep-fried tofu, imitation meat, or shrimp, carrots, sweet potatoes, taro, mushroom, and broccoli in tempura batter and sautéed with fresh homemade orange juice sauce with roasted sesame seeds, red and green peppers, onions, scallions, and fresh cilantro

DHARMA CURRY SOUP

*🌸 Tofu or imitation meat (chicken, beef, duck, or seafood)... \$8.49 with Shrimp... \$9.49
Seafood selection (shrimp, squid, scallops, fish balls, imitation crabmeat, mussels).....\$10.49 🌸*

70. 🍌🌶️ **Green Curry (Kang Keaw Wan)**
Green curry paste cooked in coconut milk with eggplant, bamboo shoots, baby corn, broccoli, carrots, green bean, pumpkin, bell peppers, jalapenos, basil and lemon leaves (with rice or noodles)
71. 🍌🌶️ **Red Curry (Kang Dang)**
Red curry paste cooked in coconut milk with eggplant, bamboo shoots, baby corn, broccoli, carrots, bell peppers, green bean, pumpkin, jalapenos, fresh basil and lemon leaves (good with rice or noodles)
72. 🍌🌶️ **Panang Curry (Kang Panang)**
Panang curry paste cooked in coconut milk and ground peanuts with oyster mushrooms, carrots, pumpkin, bell peppers, jalapenos, and lemon leaves
73. 🍌🌶️ **Sweet Potato Musman Curry (Kang Musman)**
Musman curry paste cooked in coconut milk with sweet potatoes, carrots, green peas, onions, red peppers, and ground peanuts

74. 🍌* Jungle Curry (Kang Pa)

Jungle curry paste cooked in vegetable broth with eggplant, bamboo shoots, broccoli, mushroom, baby corn, carrots, pumpkin, zucchini, bell peppers, jalapenos, fresh basil and lemon leaves

75. 🍌* Pineapple Curry (Kang Supparod)

Yellow curry cooked in coconut milk with crushed pineapple, carrots, green peas, onion, and red bell peppers, and lemon leaves

76. 🍌* Passionate Curry (Kang Leang)

Kang Leang curry paste cooked in vegetable broth with hot ground peppers, pumpkin, carrots, spinach, baby corn, corn, mushrooms, zucchini, and fresh basil

77. 🍌* Tamarind curry (Kang Som)

Hot and sour curry soup with tamarind juice, nappa, green beans, carrots, Chinese radish, broccoli, mushroom, baby bokchoy, okra, and zucchini

SEAFOOD SPECIALS

*🌸 Seafood combinations include shrimp, squid, scallops, fish balls, imitation crabmeat, and mussels.
(Seafood dishes are served with Heaven Jasmine Rice.) 🌸*

78. 🍌* Seafood Garlic & Pepper (Prigtai Talay) Shrimp / Seafood.....10.49 / 12.49

Stir-fried shrimp, seafood combination, or fish, with carrots, broccoli, peapods, mushroom, onion, scallions with ground garlic and pepper; garnished with cucumbers, tomato, lettuce and cilantro

79. 🍌* Grilled Salmon or Catfish fillet (Pla Yang).....12.49 / 10.49

Grilled marinated salmon or catfish fillet; served with Thai spicy chili sauce, steamed broccoli, baby bokchoy, carrots, green beans, and cucumbers

80. 🍌* Spicy Catfish (Pad Ped Catfish)..... 10.49

Stir-fried crisp sliced catfish with red curry, eggplant, green beans, bamboo shoots, bell pepper, jalapenos, onions, lemon leaves, and basil leaves

81. 🍌* Steamed Lime Salmon, Red Snapper or Mahi-mahi (Pla Neong Manaow).....12.49

Steamed Salmon, Red snapper, or Mahi-mahi fillet; topped with fresh limejuice and Thai herbal seasoning, fresh chopped garlic, Thai peppers, scallions, and cilantro

82. 🍌* Steamed Ginger Salmon, Red Snapper, or Mahimahi (Pla Lard King)..... 12.49

Steamed filleted fish with fresh ginger, garlic, mushroom, celery, onions, bell peppers, scallions, and cilantro, and soybean sauce

83. Sweet and Sour Red Snapper (Pla Prew Wan) Fillet / Whole Fish 12.49 / Market Price

Deep-fried filleted or whole red snapper topped with homemade sweet and sour tomato sauce, cucumber, tomatoes, pineapple, bell peppers, onions, scallions and mushrooms; on a bed of lettuce

84. 🍌* Hot Chili Red Snapper or Tilapia (Pla Rad Prig or Sam Rod)...12.49 / Market Price

Deep-fried whole or filleted red snapper or tilapia topped with spicy stir-fired curry, mushrooms, bamboo shoots, bell peppers, onions, scallions, jalapenos, and fresh cilantro; on a bed of lettuce

85. 🍣* Salmon Curry (Shu-Shi Salmon).....12.49
Grilled salmon fillet topped with homemade red curry of oyster mushroom, apples or pineapple, carrots, green peas, onions, bell peppers, and lemon leaves; on a bed of lettuce

** Any choice of fish can be replaced with Salmon, Mahi-mahi, Red snapper, Catfish, and Tilapia. **
Additional \$1.99 for a side-dish of house salad, or a bowl of soup

HOUSE SPECIALS

86. 🍣* Seafood Kabab (shrimp, squid, bell peppers, tomatoes, pineapple, onions).....12.49
served with Somtum papaya salad or house salad, and sticky rice

87. Seafood Garden on Fire Plate.....12.49
Sautéed seafood combination with vegetables (asparagus, broccoli, carrots, baby bokchoy, mushrooms, cauliflower, zucchini, bell peppers, onions, scallions), and beanthread in garlic sauce

88. 🍣* Seafood in Banana Leaf on Fire (Ho Mok Talay).....12.49
Steamed seafood mixed with homemade curry sauce and fresh herbs (basil, lemon grass, lemon leaves, galanga, and scallions), beanthread, mushrooms, nappa cabbage, soymilk, and eggs; on a bed of spinach.

89. Mussels Lover (Hoy Tod) or Shrimp.....8.49
Crisp pancake with mussels or shrimp on top of steam spinach, bean sprouts, scallions, and cilantro; served with hot and sour sauce

90. 🍣* Salmon or Red Snapper Tom YumBowl 5.49 / Pot 12.49
Hot and sour soup with fresh and white mushrooms, onions, tomatoes, carrots, baby bokchoy, baby corn, lemon grass, lemon leaf, galanga root; touched with lime juice, cilantro, and Thai hot peppers

*****Don't forget: Thai Night Special with authentic homemade Thai food, dessert and drink. Come to join us with live music and Karaoke. *****

DHARMA THAI HOMEMADE DESSERT

91.Special Homemade Dessert (Please ask)	
92.Thai Custard (made with taro or pumpkin).....	2.49
93.Sticky Rice with Mango (seasonal).....	4.95
94.Sticky Rice in Banana Leaf (with Taro or Banana).....	2.49
95.Floating Pearls in Coconut Milk (with Taro, Pumpkin, Sweet Potato).....	2.49
96.Taro, Banana, Sweet Potato in Coconut Milk	2.49
97.Rice Pudding with Coconut in Banana Leaf	2.49
98.Rice Cookies (made with coconut milk, black sesame seeds).....	2.00
99.Fresh Fruit Passion (seasonal variety of fresh fruits).....	5.49
100. Ice-cream (Coconut, Mango and Green tea).....	2.49

** A variety of Thai desserts at the counter cooler are ready for taking out. **

DHARMA TEA

☞ Special House Tea of the Day – hot or cold (please ask) ☛

1. Fresh Ginger, Lomon Glass Tea or Drink (homemade).....	2.00
2. Jasmine, Oolong, Green Tea (Ten Ren Famous Tea).....	2.00
3. Thai Ice Tea.....	2.00
4. Thai Ice Coffee.....	2.00
5. Dharma Fresh Fruit and Vegetable Juice of Day	3.95

FRESH FRUIT JUICE

*☺ Any Choice of Juice You Like or Our Creative and Healthful Combination ☺
(Fresh Fruit Juice is Seasonal.)*

- DHARMA GARDEN JUICE**
Carrots, Celery, Oranges, and Apples
- FULL MOON**
Cantaloupe, Oranges, and Honey Dew
- SUN'S DAUGHTER**
Beets, Carrots, Oranges
- CHICAGO MADNESS**
Oranges, Apples, Banana, Strawberries, and Carrots
- PASSIONATE THAI**
Pineapples, Oranges, Strawberries, and Banana
- SOUR LIVER**
Lime, Lemon, and Oranges
- YIN YANG**
Water Mellon and Oranges
- FIVE ELEMENTS**
Strawberries, Mangoes, Oranges, Carrots, and Honey Dew

☞ All items and price are subject to be changed without notice. ☛