



LUNCH

APPETIZERS

- Kiew Crob | Crispy Wonton** 9.5
Cream cheese mixed with fresh crab meat, cilantro, and black pepper, wrapped in wonton wrappers and quick deep fried. Served with plum sauce. 8 pieces.
- Crispy Spring Rolls** 9.5
Mixed vegetables along with bean thread rolled in a wrapper and deep fried until golden and crispy. Your choice of vegetable or chicken. Served with special dipping sauce. 4 pieces.
- Bangkok Vendor Chicken Satay** ^{GF} 10
Tasty chicken tenderloin skewers marinated in curry with coconut milk and spices, grilled and served with our homemade peanut sauce. 4 sticks.
- Pork Satay** 11
Salmon Creek farm-natural raised pork, marinated in oyster sauce and Thai herbs, grilled to perfection and brushed with sweet, tangy sauce. 4 sticks.

SALAD

- Larb Chicken** ^{GF} 12
A Thai favorite - minced chicken with Kachai herbs, red onions, shallots, mint, basil, cilantro and green onions, tossed in a lime vinaigrette and toasted rice powder.
- Kachai Lettuce Wrap | Chicken or Tofu** ^{GF} ^V 12
Wok-seared Kachai marinated chicken or tofu, water chestnuts, green onion, over crispy rice noodles, served with sweet hoisin sauce.
- Kachai House Salad | Grilled Chicken or Crispy Tofu** ^{GF} ^V 12
Fresh cut lettuce, crisp cucumber, carrots, red onions, ground peanuts, topped with aromatic mint and cilantro, served in coconut juice vinaigrette.

KACHAI LUNCH Includes a cup of soup or small salad for dine-in only
Sub with Salmon Creek Pork/ Painted Hills Beef Add \$2 Add \$5 for prawns.

FROM THE WOK

- Basil Chicken with Fried Egg (Pad Krapao Gai, Kai dao)** ^{GF} 13
Favorite of Bangkok street food, minced chicken stir-fried with a delicious combination of bell peppers, carrots, onions, mushrooms, green beans, and fried egg with crispy basil. Served with Jasmine rice.
- Khao Soi** 15
Steamed Bowl of northern-style egg noodle soup in a coconut milk curry, with chicken, shallots, roasted chili paste and topped with crispy noodles, bean sprouts, pickled greens, and cilantro.
- Pad Thai Chicken** ^{GF} ^V 12
Our special homemade Pad Thai sauce with tamarind juice, premium fish sauce, palm sugar and stir fried rice noodles, sprouts, egg, peanuts, scallions, and garnished with carrots, bean sprouts.
- Pad See Iew Chicken** ^{GF} ^V 12.5
Fresh wide, rice noodles, broccoli, bean sprouts, scallions, and egg, wokked fried with garlic and Kachai house sauce.
- Drunken Noodles | Pad Kee Mao** ^{GF} ^V 12.5
Inspired by the taste of the countryside, with fresh wide rice noodles, broccoli, tomato, sweet onion, bell peppers, mushrooms, carrots, eggs, and Thai holy basil wokked in special Kachai sauce. Your choice of chicken or tofu.
- Green Beans with Spicy Sauce** ^{GF} 12.5
Our fresh crispy green beans, chicken or tofu, bell peppers, mushroom, quick wok in spicy sauce. Served with Jasmine rice.

^{GF} GLUTEN FREE | ^V VEGETARIAN | ^V VEGAN = AVAILABLE UPON REQUEST

We use selected high quality of fish sauce and oyster sauce including nuts and eggs in most of our dishes. Although we are very careful in our kitchen, we cannot 100% guarantee that we can avoid any trace amount in our food.





- Mixed Vegetable Delight | Phad Ruam Mit Gai** 🌿 GF V 12.5
Our chef's choice of a healthy combination of fresh vegetables sautéed with chicken in our special light sauce. Served with Jasmine rice.
- Phad Kana | Broccoli Chicken** 🌿 GF V 12.5
Sliced chicken, beef or pork stir-fried with fresh green broccoli in a tasty garlic and oyster sauce. Served with Jasmine rice.
- Swimming Rama** 🌿 GF V 12.5
A plentiful bed of baby spinach, served with sautéed chicken, and topped with our homemade peanut sauce and shredded carrots. Served with Jasmine rice.
- Crispy Garlic Chicken** 🌿 GF V 12.5
Crispy garlic chicken sautéed in our own garlic sauce, topped with fried holy basil, steamed broccoli and carrots. Served with Jasmine rice.
- Cashew Nut Chicken** 🌿 GF V 12.5
Chicken marinated with light soy and mild chili sauce, then stir-fried with cashew nuts, onions, carrots, mushrooms, bell peppers, and snow peas. Served with Jasmine rice.
- Heavenly Beef Over Rice** GF 14
So good, Painted Hills Beef marinated with Kachai Herbs wok seared with our caramelized soy over Jasmine rice and green onion.
- Temple Tofu** 🌿 GF V 13
Fresh Organic tofu lightly brown, topped with sesame soy, shitake mushrooms, and green onions. Served with Jasmine rice.
- Eggplant Lovers with tofu** 🌿 GF V 13
Fresh Asian eggplant, fried or soft tofu, carrots, onions, bell peppers, baby corn, sautéed in a garlic-black bean sauce and topped with basil. Served with rice.
- Crab Fried Rice** GF 15
A traditional fried rice dish found in Laos and Thailand, with prawns, fresh crab meat, wok fried eggs, garlic, sweet onion, lime and cilantro

CURRIES

Served with rice and add \$2 for brown rice

- Green Curry Chicken** 🌿 GF 13
Our handcrafted green curry combined with eggplant, carrots, onions, bamboo shoots, mushrooms, bell peppers, fresh basil leaves, kaffir lime leaves, and coconut milk.
- Red Curry Chicken | Gang Phed Gai** 🌿 GF 13
Tender chicken, onions, carrots, bamboo shoots, mushrooms, bell peppers, and fresh basil leaves in our homemade red curry with coconut milk.
- Yellow Curry Chicken | Gang Garee** 🌿 GF V 13
The mildest curry, simmered with chicken, carrots and potatoes in a delicious Indian-style curry with coconut milk.
- Pa Nang Chicken (\$2 Beef)** 🌿 GF 13
Slow cooked in a thick red curry and creamy coconut/peanut sauce, with carrots, onions, bells, and Thai basil.

BEVERAGES

- Thai Iced Tea** 3.5
- Hot Tea** 4
- Soft Drinks** Refillable ~ Coke, Diet Coke, Sprite, Pibb, Root Beer, Iced Tea, Lemonade .. 3.5
- premium grade loose leaf teas served individually
- Coffee** 3
- Refreshing Coconut Water** 3.5

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