



### STARTER

A1V	SPRING ROLLS (3) - Mixed vegetable, mushroom, glass noodles roll in rice paper, deep-fried served with sweet & sour sauce.	3.75
A1P	PORK EGG ROLLS (4) - Grounded pork with mixed vegetable, mushroom, glass noodles roll in rice paper, deep-fried served with sweet & sour sauce.	6.50
A2V	FRESH SUMMER ROLL (2) - Crispy lettuce, carrot, bean sprouts, mints, cilantro, vermicelli noodles wrapped in rice paper served with peanut sauce.	3.50
A3	TOD MUN PLA (3) - Sauteed Thai fish cake served with sweet and sour salsa.	6.00
A4	MIANG KHAM - Minced fresh ginger, red onion, lime zest, roasted coconuts, and peanuts, served on Spinach leaves with honey sweet sauce.	6.00
A5	GOLDEN BAGS (8) - Seasoned ground chicken stuffed in a wonton wrap deep-fried served with sweet and sour sauce.	5.00
A6	GOLDEN TOFU(6) - Deep-fried tofu served with sweet and sour sauce.	4.50
A7	GOLDEN CALAMARI - Battered in tempura calamari, deep-fried until golden brown served sweet and sour salsa.	8.00
A8	CHICKEN SA-TAY (4) - Grilled chicken marinated with fresh lemon grass and Thai seasoning served with peanut sauce.	6.00
A9	KOONG TOD - Tiger Prawns battered in tempura coconut shavings, deep-fried served with sweet and sour salsa.	9.00
A10	SAMPLES PLATE - (2) Summer rolls, (6) golden bags, and (2) Chicken sa-tay, served with peanut sauce and sweet & sour sauce.	9.00



### SOUPS

S1	TOM YUM - Tart and tangy lemon grass broth with choice of Chicken, Prawns, OR Tofu, mushroom, tomatoes, kaffir lime leaves topped with cilantro and scallions.	4.00	BOWL	HOT POT	9.00
S2	TOM KHA - Coconut lemon grass broth with choice of Chicken OR Tofu, mushrooms, tomatoes, galangal root, kaffir lime leaves and onion topped with scallions and cilantro.	4.00			9.00
S3	POK TAKK—Tart and tangy lemon grass broth with combination seafood, mushroom, onion, tomatoes, kaffir lime leaves, galangal roots with scallions and cilantro.	5.00			13.50
S4	TOM-YUM SALMON—Fresh Salmon, Lemon grass broth, Kaffir lime leaves, Galangal, Mushroom, Tomatoes, sweet onion and cilantro.	5.00			12.50
S5	WONTON SOUP-Grounded chicken with garlic seasoning, wrapped in wonton skin in made chicken broth with mushroom, onion, celery and bean sprouts.	4.00			9.00



### SALAD & VEGETABLE

V1	SOM THUM - Shredded green papaya, cherry tomatoes, fresh lime juice, roasted peanuts with fresh Thai chili garlic sauce, served with fresh cabbage.	7.50
V2	YUM TA-LAY - Combination steam seafood, crispy lettuce, red onion, tomatoes, cucumber and mints tossed in lime sauce.	13.50
V3	YUM NUAE—Grilled Beef slice with crispy lettuce, red onion, tomatoes, cucumber and cilantro tossed with spicy lime sauce.	9.00
V4	YUM WOONSEN—Glass noodles salad with Shrimp, crispy lettuce, red onion, tomatoes, cucumber tossed in lime sauce.	9.00
V5	YUM PLA MUK—Steamed squid, crispy lettuce, red onion, cucumber, tomatoes, bean sprouts and cilantro tossed in spicy lime sauce.	9.00
V6	THAI SALAD—Crispy lettuce, cucumber, bean sprouts, cilantro with Tofu or Chicken tossed in house dressing.	8.00
V7	PRA—RAM— Steamed Tofu, spinach, broccoli, baby corn, cabbage, carrots topped with peanut sauce.	8.00
V8	MEE—CROP - Crispy rice stick noodles tossed with tofu, slice scramble egg, green onions, cilantro and roasted chili pasted.	7.00



### CHEF'S SPECIALTES

M1	LARB—Choice of Meat chicken, Beef, Pork or Tofu with Galangal, Kaffir lime leaves, Mints, house seasoning, served with cucumbers and cabbage.	9.50
M2	NAMM KAO VIENTIANE -Crispy rice with coconuts shavings with choice of Chicken, Pork or Tofu, Tossed with mints, lime juice, house seasoning with roasted peanuts, cilantro, green onions, served with lettuce leaves and herbs.	9.00
M3	LEMON GRASS CHICKEN BREAST -Grilled chicken breast marinated in lemon grass seasoning, served with steamed vegetable and topped with peanut sauce.	9.00
M4	KING OF TIGERS -Grilled beef tenderloin marinated in lemon grass seasoning served with spicy ginger lime sauce.	9.00
M5	B-B-Q GAME HEN -Whole game hen marinated lemon grass, pineapple house seasoning, served steam veggie and Thai BBQ sauce.	10.00
M6	KANG PHED PED YANG— Boasted duck in red curry, pineapple, peas, carrots and sweet basil.	12.00
M7	PAD PANNANG PLA —Grilled red snapper topped with pannang curry sauce, green beans and bamboo shoots, basil, on the bed of spinach.	12.50



### Each dish is prepared with your choice of;

- Vegetarian, chicken, beef, or pork .....\$8.50
- Prawns or Squid .....\$9.50
- Scallops or Combination Seafood.....\$13.50



**Noodles, Salad and Fried rice entrees do not include Jasmine rice.**



### CURRIES WITH COCONUT MILK

C1	KANG MUSSAMUN - Mussamun sauce with potatoes, carrots, onion, peanuts, kaffir lime leaves and sweet basil.
C2	QUEEN OF EVIL- Red curry sauce with bamboo shoots, eggplants, kaffir lime leaves and sweet basil.
C3	KANG KA-LEI - Yellow curry sauce with potatoes, carrots and onion.
C4	SWEET PRINCESS - Sweet green curry sauce with eggplants, zucchini bell peppers, kaffir lime leaves and sweet basil.
C5	KANG PANNANG - Pannang curry sauce with green beans, mushroom bamboo shoots, kaffir lime leaves and sweet basil.



### PAN—FRIED

P1	PAD KRA PRAUW -Garlic sauce sautéed fresh chili, mushroom, bell pepper, onion and sweet basil.
P2	PAD PHED - Pan fried red curry sauce with bamboo, eggplants, onion, kaffir lime leaves, and sweet basil.
P3	PAD HIMMAPHAN -Roasted cashew nuts sautéed with broccoli, celery sweet garlic chili, bell pepper and dried pepper.
P4	PAD PRIK KING -Pan fried green beans with ginger, wood mushroom onion and roasted chili paste.
P5	ROYAL SWEET -Sautéed pineapples with sweet and sour sauce, celery tomatoes, cucumbers and onion.
P6	VEGETARIAN DELIGHT -Sautéed broccoli, carrots, celery, zucchini, mushroom, bean sprouts and tofu.



### NOODLES & FRIED RICE

N1	PAD THAI - Pan-fried rice noodles, house sauce, egg and scallion with roasted ground peanuts served with bean sprouts and a sliced of lime.
N2	PAD KEE MAO -Pan-fried wide rice noodles, egg, bell pepper, broccoli and sweet basil with fresh garlic chili sauce.
N3	PAD SEE EW Pan-fried wide rice noodles, egg, cabbage, broccoli and sweet soy sauce
N4	YAKISOBA NOODLES - Pan-fried yakisoba noodles, broccoli, cabbage, carrots, and bean sprouts with house sauce.
N5	KAO PAD - Pan-fried rice with egg, tomatoes, onion, carrots, broccoli a house sauce.
N6	PINEAPPLE FRIED RICE Pan-fried rice, pineapples, egg, carrots, pea and onion.
N7	KAO PAD KRA PRAUW—Spicy pan-fired rice with sweet basils, egg, bell pepper, onion and mushroom.

## FISH & SHELLFISH

SIAM SHIRMP—Siam shrimp in a special garlic wine sauce, mushroom, green onion, sweet onion and sweet basil.	12.50
HO MOK PLA—Steamed fish with drills, onion, lemon grass, sweet basil, coconut milk, kaffir lime leaves with steamed seasonal vegetable.	12.50
RED FRIED SNAPPER—Grilled red snapper with garlic ginger sauce, sweet onion and sweet basil served on bed of spinach.	12.50
PAD PHED TA-LAY—Sautéed prawns, Squids, Scallops with red curry, rice wine, bell peppers, pineapple, lemon grass, kaffir lime leaves and sweet basil.	14.50
SIZZLING SEAFOOD BASKET—Combination of shrimps, squids, scallops, mussels with red curry coconut milk, lemongrass, spinach, bell pepper, kaffir lime leaves and sweet basil, steamed slowly in banana leaves on hot pan express.	14.50
CRISPY WHOLE FISH—Deep-fried pomfret fish with mushroom, onion topped with garlic ginger sauce or sweet and sour sauce.	12.50
PAD PANNANG SALMON— Tempura salmon topped with pannang curry sauce, onion, bell pepper and sweet basil.	12.50

## SIDE ORDER

EXTRA JASMINE RICE	1.00
BROWN RICE	2.00
STICKY RICE serve in BAMBOO BASKET	2.50
PEANUT SAUCE	1.00

## DESSERTS & BEVERAGES

Home made Ice Crème (Coconut , Green Tea, OR Mango)	3.00
BANANA FRITTERS—Banana Fritters sprinkled with powdered sugar and cinnamon.	4.50
CARAMEL BANANA—Caramel Banana with coconut rum sauce.	5.00
SWEET RICE with FRESH MANGO (SEASONAL)	5.00
Regular Iced Tea (refillable)	1.95
Soft Drinks	1.25
Hot Tea (Jasmine, Green Tea) or Hot Coffee (refillable)	\$1/\$2
Soybean Milk	1.75
Fresh Lime Lemonade	2.50
Fresh Coconut Juice	3.50
Thai Iced Tea OR Coffee with cream	2.50
Smoothies (Honeydew qinquer, Mango, Avocado, OR strawberry)	3.95



## LUNCH SPECIAL

(Served Monday through Friday 11.00 AM— 3.00 PM.)  
Noodles, Salad and Fried rice dish does not include Jasmine rice.  
Each dish is prepared; Vegetarian \$6.00/Tofu, Chicken, Beef, Or Pork \$6.50  
Prawns Or Squids...\$7.50/ Scallops Or Seafood \$9.50  
**(Entrees are prepared Mild, Medium, Hot, Extra Hot, or Extremely Thai style)**

L1 KANG MUSSAMUN - Mussamun sauce with potatoes, carrot, onion and peanut.
L2 QUEEN OF EVIL—Red curry coconut sauce with bamboo shoots, eggplants, kaffir lime leaves and sweet basil.
L3 KANG KA LEE—Yellow curry coconut sauce, potatoes, carrots and onion.
L4 SWEET PRINCESS – Green curry coconut sauce with eggplants, zucchini, bell peppers, kaffir lime leaves and sweet basil.
L5 KANG PANNANG -Pannang curry coconut sauce with green beans, mushroom, bamboo shoots, kaffir lime leaves and sweet basil.
L6 PAD KRA-PRAUW - Pan-fried garlic fresh chili sauce with mushroom, bell peppers, onion and sweet basil.
L7 PAD PHED - Pan-fried red curry sauce with bamboo, eggplants, sweet onion, kaffir lime leaves and sweet basil.
L8 PAD KING –Pan-fried green beans, sweet onion, wood mushroom with fresh ginger and house garlic sauce.
L9 PAD HIMMAPHAN -Pan-fried roasted cashew nuts with broccoli, celery, bell pepper, sweet chili paste and dried pepper.
L10 ROYAL SWEET -Pan-fried pineapples with sweet and sour sauce, cucumber, celery, tomatoes and sweet onion.
L11 VEGETARIAN DELIGHT Pan-fried broccoli, cabbage, carrot, celery, zucchini, bean spouts, tofu and house sauce.
L12 PAD THAI -Pan-fried rice noodles, egg, scallion, roasted peanuts, house sauce served with beans sprouts and a sliced lime.
L13 PAD KEE MAO -Pan fried wide rice noodles, egg, bell pepper, broccoli, cabbage, sweet basil with fresh garlic chili sauce.
L14 PAD SEE EW -Pan-fried wide rice noodles, egg, broccoli, cabbage in Sweet soy sauce.
L15 KAO-PAD -Pan-fried rice, egg, tomatoes, sweet onion and carrot.
L16 PINEAPPLE FRIED RICE with egg, pineapple, carrot, peas and onion.
L17 KAO PAD KRA PRAUW—Spicy fried rice with sweet basils, egg, bell pepper, onion and mushroom.
L18 THAI SALAD -Crispy lettuce, tomatoes, cucumber, carrot, beans sprout with steam chicken tossed in house peanuts dressing.
L19 PRA— RAM— Steamed Tofu, spinach, broccoli, baby corn, cabbage, carrots topped with peanut sauce.



2600 NE SANDY BLVD.  
PORTLAND, OR 97232  
PHONE: 503-228-5775  
WEB-SITE: KESONE.COM  
EMAIL: BISTRO@KESONE.COM

*Cuisine of Thai Home  
Style Cooking*

## Business Hour:

Lunch: Monday - Saturday 11- 3p.m .

Dinner: Sunday - Thursday 3 - 10 p.m.  
Friday & Saturday 3 - 11 p.m.

## Gift Certificate is available

Take out, Catering, special events are available

We are family owned and operate restaurant with full service and bar. Non smoking facility.

We accept cash and most credit cards  
(Visa, Master Card and American Express)  
Sorry no personal checks accepted