

Lunch Menu

MON - FRI 11AM - 3PM SAT 11:30AM - 3PM

ALL LUNCH SPECIALS ARE SERVED WITH THAI VEGGIES ROLL AND STEAMED THAI JASMINE RICE (EXCEPT NOODLES) (SUBSTITUTE WITH BROWN JASMINE RICE ADD \$1). PREPARED WITH YOUR CHOICE OF:

Chicken, Pork or Beef	7.95
Tofu or Mixed Veggies	7.95
Shrimp	8.95
Seafood <i>(Shrimp, Scallop, Fish and Calamari)</i>	9.95








From The Grill

- L1. BBQ CHICKEN
Chicken breast marinated in herbs and spice served with heaven sweet and sour sauce.
- L2. BBQ PORK
Marinated pork chop fire grilled with garlic sauce served with seasonal vegetables and sweet chili sauce.
- L3. BBQ BEEF
Marinated beef with house special sauce served with chili lime sauce.

5 R-Cha Entrées

- L4.  5 R-CHA FRIED RICE
Thai jasmine rice sautéed with yellow onion, egg, carrot, broccoli, cabbages, and green onion.
- L5. DYNAMITE FRIED RICE
Thai jasmine rice sautéed with yellow onion, carrot, broccoli, cabbages, bell pepper and basil.
- L6. SWEET AND SOUR
Yellow onion, bell pepper, broccoli, carrot, cucumber, tomatoes, pineapple and green onion.
- L7.  5 R-CHA EGGPLANT
Oriental eggplant, yellow onion, carrot, broccoli, bell pepper and holy basil.
- L8. VEGGIES LOVER
Yellow onion, fresh mushroom, carrot, broccoli, cabbages and bean sprout.
- L9. GARLIC
Ground garlic sautéed with fresh mushroom, baby corn, mixed vegetable and house garlic sauce.
- L10.  5 R-CHA BASIL
Fresh garlic, holy basil, yellow onion, long beans, bamboo shoot, bell pepper, carrot and broccoli.
- L11. GINGER
Fresh ginger, yellow onion, fresh mushroom, carrot, broccoli, baby corn and green onion.
- L12. HAWAIIAN LOVER
Yellow onion, bell pepper, carrot, pineapple and green onion.

5 R-Cha Curries

- L13.  GREEN CURRY 
Green curry sauce with bamboo shoot, carrot, bell pepper, long beans, broccoli, eggplant and basil.
- L14. YELLOW CURRY 
Yellow curry sauce with potato, onion and carrot.
- L15. RED CURRY 
Red curry sauce with bamboo shoot, carrot, bell pepper, fresh mushroom, broccoli, basil.
- L16.  THAI PANANG 
Thai panang curry sauce with bell pepper, yellow onion, and basil.
- L17. MASAMAN 
Masaman curry with potato, onion, carrot and peanut.



Noodle Wok

- L18.  PAD THAI 
Thai rice noodle sautéed with egg, tofu, green onion, bean sprout and crushed peanut.
- L19. WOON SEN PAD THAI 
Glass Noodle sautéed with egg, tofu, green onion, bean sprout and crushed peanut.
- L20. CHICKEN NOODLE
Thai wide rice noodle sautéed with yellow onion, turnip, egg, bean sprout, green onion and peanut.
- L21. PAD Z U
Thai wide rice noodle sautéed with yellow onion, egg, carrot, broccoli, cabbage.
- L22. THAI CHOW MEIN
Chinese-influenced egg noodle sautéed with onion, carrot, broccoli, cabbage, bean sprout and green onion.
- L23.  DRUNKEN NOODLE
Thai rice noodle sautéed with yellow onion, carrot, broccoli, cabbage, bell pepper, basil and bean sprout.



Appetizers

1. EDAMAME 3.95
Boiled green vegetable soybeans with lightly sprinkle salt.
2. VEGGIES ROLLS 4.95
Fine slices of cabbages, carrot, celery, glass noodle wrapped and lightly fried.
3. FRESH ROLLS Tofu 4.95 Shrimp 5.95
Spring rolls filled with crispy tofu or steamed shrimps, lettuce, herbs, bean sprouts, shredded carrots and rice noodles. Served with house-blended peanut sauce.
4. THAI SWEET POTATOES 4.95
Lightly-fried sweet potatoes served with house tamarind sauce.
5. FRIED TOFU 4.95
Crispy fried Tofu served with sweet and sour sauce.
6. VEGETARIAN CRISPY POTSTICKERS 4.95
Vegetarian posticler lightly fried served with house sweet soy sauce.
7. CRAB WONTON 4.95
Fried crab wonton served with sweet and sour sauce.
8. SWEET CORN BITE 5.95
Sweet corn mixed with house batter lightly fried.
9. FRIED CALAMARI 6.95
Fresh calamari tossed in our homemade batter and gently fried.
10. SATAY CHICKEN (4) 6.95
Marinated tender chicken skewers served with cucumber and peanut sauce.
11. CHICKEN WINGS (5) 6.95
Fried wings with pineapple sweet and sour sauce.
12. SHRIMP WRAP (5) 7.95
Shrimp wrapped with wonton skin and gently fried served with house tamarind sauce.
13. THAI SAUSAGE 8.95
Thai style ground pork with kaffir lime leaves, galangal, lemongrass grilled to perfection. Served with sliced ginger and peanut.
14. COMBINATION 10.95
2 Satay Chickens, 2 Veggies Rolls, 2 Sweet Corn Bites, 2 Thai sweet potatoes, and 2 Crab Wontons.

Kid's Menu

15. MAC & CHEESE 4.00
Served with steam broccoli and carrot.
16. CHICKEN NUGGET 4.00
Served with fries.
17. CHEESE BURGER 4.00
Served with fries.

Side

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|--|------|
| PEANUT SAUCE | 1.00 |
| SWEET and SOUR SAUCE | 1.00 |
| STEAMED THAI JASMINE RICE | 1.25 |
| STEAMED STICKY RICE | 2.00 |
| STEAMED BROWN JASMINE RICE | 2.00 |
| STEAMED NOODLE | 2.00 |
| STEAMED VEGETABLES | 3.00 |
| FRIED EGG (<i>Kai Dow - Sunny side up</i>) | 2.00 |
| EGG FRIED RICE | 3.00 |
| ALL TOGO ORDERS | 0.25 |



BUSINESS HOURS

Mon - Fri 11AM - 9PM
Sat - Sun 11:30AM - 9PM

PLEASE INDICATE YOUR PREFERRED SPICE LEVEL WHEN ORDERING:

- | | | |
|------------|------------|----------|
| 1 NO SPICE | 2 MILD | 3 MEDIUM |
| 4 HOT | 5 THAI HOT | |

(DOUBLE THAI HOT AND TRIPLE THAI HOT ARE AVAILABLE UPON REQUEST)

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.



PARENTS ARE RESPONSIBLE FOR THEIR KIDS. PLEASE DO NOT LEAVE KID UNATTEND TO AVOID ANY INJURIES.



ADDITIONAL CHARGES WILL BE ADDED FOR ANY SUBSTITUTIONS OR ADDITIONAL REQUESTS.



WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.



AN 18% GRATUITY WILL BE ADDED TO PARTY OF 5 OR MORES.



GLUTEN FREE

***5 R Cha = Five Horses**

Salad

18. HOUSE SALAD 4.95
Lettuces, tomatoes, spinach, cucumber served with Thai peanut dressing.
19. GREEN PAPAYA SALAD 7.95
Shredded, fresh green papaya with garlic, tomato, green beans, grilled shrimps and lime juice, topped with peanut.
20. MANGO SALAD 7.95
Shredded, fresh green mango with cashew nut, carrot, red onion with house lime dressing.
21. THAI CHICKEN SALAD 7.95
Ground chicken mixed with ground roasted rice, lime juice, red onion, scallion, cilantro and mint leaves.
22. PORK SALAD (Nam Sod) 7.95
Minced pork seasoning with mint leaves, ground roasted rice, fresh ginger and peanut in lime juice.
23. BEEF SALAD 7.95
Thinly sliced beef mixed with ground roasted rice, lime juice, red onions, scallion, cilantro and mint leaves.

Soup

	Cup	Bowl
Chicken, Pork or Beef	4.95	8.95
Tofu or Mixed Veggies	4.95	8.95
Shrimp or Calamari	5.95	11.95
Seafood (<i>Shrimp, Scallop, Fish and Calamari</i>)	6.95	13.95

24. TOM YUM
Fresh mushroom, fresh galangal, chili, kaffir lime leaves immersed in a vegetarian lemongrass flavored broth.
25. TOM KHA
Vegetarian Coconut milk based soup with fresh galangal, chili and fresh mushroom.
26. WONTON
Vegetarian based broth with cabbage, yellow onion, cilantro and wonton stuffing pork & shrimp.
27. SEAFOOD HOT POT (Po-Tak) (*Shrimp, Scallop, Mussel, Fish and Calamari*)
Siamese sour and spicy Soup with mushroom, lime leaves, lemongrass, galangal, chili, holy basil and lime Juice.

From The Grill

ARE SERVED WITH STEAMED THAI JASMINE RICE. (SUBSTITUTE WITH BROWN JASMINE RICE ADD \$1)

28. BBQ CHICKEN 10.95
Chicken breast marinated in herbs and spice served with heaven sweet and sour sauce.
29. BBQ PORK 10.95
Marinated pork chop fire grilled with garlic sauce served with seasonal vegetables and sweet chili sauce.
30. BBQ BEEF 10.95
Marinated beef with house special sauce served with chili lime sauce.
31. CRYING TIGER 12.95
Marinated beef served on hotplate with Thai BBQ sauce.
32. GRILLED SEAFOOD 14.95
Grilled shrimps, scallop, mussel, calamari and fish with 5 R-Cha homemade chili sauce.

5 R-Cha Entrées

ARE SERVED WITH STEAMED THAI JASMINE RICE. (SUBSTITUTE WITH BROWN JASMINE RICE ADD \$1).
PREPARED WITH YOUR CHOICE OF:

Chicken, Pork or Beef	9.95
Tofu or Mixed Veggies	9.95
Shrimp or Calamari	11.95
Seafood (<i>Shrimp, Scallop, Fish and Calamari</i>)	13.95

33. SWEET AND SOUR
Yellow onion, bell pepper, broccoli, carrot, cucumber, tomatoes, pineapple and green onion.
34. 🍷 5 R-CHA EGGPLANT
Oriental eggplant, yellow onion, carrot, broccoli, bell pepper and holy basil.
35. HAWAIIAN LOVER
Yellow onion, bell pepper, carrot, pineapple and green onion.

36. VEGGIES LOVER

Yellow onion, fresh mushroom, carrot, broccoli, cabbages and bean sprout.

37. GARLIC

Ground garlic sautéed with fresh mushroom, baby corn, mixed vegetable and house garlic sauce.

38. 🌀 5 R-CHA BASIL

Fresh garlic, holy basil, yellow onion, long beans, bamboo shoot, bell pepper, carrot and broccoli.

39. BASIL THAI STYLE

Your choice of meat cooked with Thai spice and basil (with additional charge for fried egg).

40. GINGER

Fresh ginger, yellow onion, fresh mushroom, carrot, broccoli, baby corn and green onion.



41. CASHEW NUT

Yellow onion, bell pepper, carrot, pineapple, broccoli, cashew nut and green onion.

42. RAMA

Sautéed your choice of meat with Thai peanut sauce on the bed of steamed vegetable.

43. 5 R-CHA BROCCOLI

Homemade herbs garlic sauce with broccoli, carrot and yellow onion.

44. PAD PIK KING

Thai classy dish with green bean, bell pepper and spicy chili paste.

45. KING OF GARLIC

Ground garlic in the blended 5 R-Cha seasoning, served on the bed of fresh lettuce.

46. THAI TERIYAKI

House teriyaki sauce with your choice of meat on the bed of steamed vegetable.

47. PAD PIK PAO

Yellow onion, fresh mushroom, bell pepper, carrot, broccoli, green onion with sweet chili sauce.

48. PAD PIK SOD 🌶️

Yellow onion, jalapeno, green onion, bell pepper, fresh mushroom with homemade chili garlic sauce.

5 R-Cha Curries

ARE SERVED WITH STEAMED THAI JASMINE RICE.

(SUBSTITUTE WITH BROWN JASMINE RICE ADD \$1). PREPARED WITH YOUR CHOICE OF:

Chicken, Pork or Beef

9.95

Tofu or Mixed Veggies

9.95

Shrimp or Calamari

11.95

Seafood (Shrimp, Scallop, Fish and Calamari)

13.95

49. 🌀 GREEN CURRY 🌿

Green Curry sauce with bamboo shoot, carrot, bell pepper, long beans, broccoli, eggplant and basil.

50. YELLOW CURRY 🌿

Yellow curry sauce with potato, onion and carrot.

51. RED CURRY 🌿

Red curry sauce with bamboo shoot, carrot, bell pepper, fresh mushroom, broccoli and basil.

52. 🌀 THAI PANANG 🌿

Thai panang curry sauce with bell pepper, yellow onion, and holy basil.

53. MASAMAN 🌿

Masaman curry with potato, onion, carrot and peanut.

54. PINEAPPLE CURRY 🌿

Pineapple, bamboo shoot, bell pepper, carrot, tomato with blended of Thai spice coconut milk based curry.

55. JUNGLE CURRY

Vegetarian clear curry broth with basil, galangal and mixed vegetable with your choice of meat.

Noodle and Rice Wok

PREPARED WITH YOUR CHOICE OF:

Chicken, Pork or Beef

9.95

Tofu or Mixed Veggies

9.95

Shrimp or Calamari

11.95

Seafood (Shrimp, Scallop, Fish and Calamari)

13.95

56. 🌀 PAD THAI 🌿

Thai rice noodle sautéed with egg, tofu, green onion, bean sprout and crushed peanut.

57. WOON SEN PAD THAI 🌿

Glass Noodle sautéed with egg, tofu, green onion, bean sprout and crushed peanut.

58. CHICKEN NOODLE

Thai wide rice noodle sautéed with yellow onion, turnip, egg, bean sprout, green onion and peanut.

59. PAD Z U

Thai wide rice noodle sautéed with yellow onion, egg, carrot, broccoli, cabbage.



60. THAI CHOW MEIN

Chinese-influenced egg noodle sautéed with onion, carrot, broccoli, cabbage, bean sprout and green onion.

61. DRUNKEN NOODLE

Thai rice noodle sautéed with yellow onion, carrot, broccoli, cabbage, bell pepper, basil and bean sprout.

62. PAD WOON SEN

Glass noodle sautéed with egg, cabbage, broccoli, carrot, onion and house sweet soy sauce.

63. 5 R-CHA SPAGHETTI

Spaghetti sautéed with yellow onion, jalapeno, carrot, broccoli, cabbage, bell pepper and basil.

64. RAD NAR

Fresh wide rice noodle sautéed with soy garlic sauce, sliced onion, mixed vegetable in Thai gravy sauce.

65. 5 R-CHA FRIED RICE

Thai jasmine rice sautéed with yellow onion, egg, carrot, broccoli, cabbages, and green onion.

66. DYNAMITE FRIED RICE

Thai jasmine rice sautéed with yellow onion, carrot, broccoli, cabbages, bell pepper and basil.

67. PINEAPPLE FRIED RICE

Thai classy curry sauce sautéed with Thai jasmine rice, egg, cashew nut, raisin, pineapple and mixed vegetable.

68. GREEN CURRY FRIED RICE

Fried rice with green curry paste, carrot, broccoli, zucchini, cabbage, bell pepper and basil.

69. 5 R-CHA CURRY DUCK

Homemade roasted duck slices with tomato, pineapple, holy basil in red curry sauce.

70. 5 R-CHA CURRY FISH

Fresh fish fillet lightly fried to perfection, top with authentic red curry and holy basil.

71. PHUKET LEMON FISH

Steamed fresh fish fillet with cabbage, celery and house's special lemon sauce.

72. TAMARIND FISH

Fresh fish fillet lightly fried to perfection, topped with house tamarind sauce, dried onion on a bed of steamed broccoli.

73. SPICY CATFISH

Fresh catfish fillet slices gently fried, sautéed with bell pepper, basil in red curry sauce.

74. CHU CHEE SHRIMP

Gently fried shrimp with authentic Thai panang sauce.

75. PAPAYA FISH

Fresh fish fillet lightly fired to perfection, topped with house papaya salad. (Contain peanut).

76. MANGO FISH

Fresh fish fillet lightly fired to perfection, topped with house mango salad. (Contain cashew nut).

77. ROASTED DUCK

Roasted duck over spinach served with Thai sweet soy sauce.

78. SEA THAI TOFU

Lightly fried tofu to perfection with seafood and house's special sauce.

79. SEAFOOD PIK PAO CURRY

Seafood with egg, yellow onion, celery, green onion topped with house's special yellow curry sauce.

5 R-Cha's Traditional Thai Dishes

*80. KAO SOI

Boiled egg noodle with chicken in coconut curry topped with crispy egg noodle, green onion and cilantro.

*81. KAIJIAOW MOO-SUB

Thai omelet with ground pork top with green onion and cilantro served with Sriracha sauce.

*82. TOM YUM NOODLE WITH GROUND PORK

Glass noodle in spicy & sour soup with fish ball, Chinese broccoli, bean sprout, cilantro, green onion and fried Wonton skin.

*83. TOM KHA NOODLE WITH TOFU / CHICKEN

Thin rice noodle in coconut soup with mushroom, bean sprout, cilantro and green onion.

*84. WONTON NOODLE SOUP

Egg noodle with pork wonton, slice pork, Chinese broccoli, bean sprout, cilantro, green onion in clear broth soup.

*85. BOAT NOODLE WITH BEEF

Thin rice noodle with thin slices beef, beef meat ball, Chinese broccoli, bean sprout, fried garlic, cilantro and green onion in beef broth.

*86. BOAT NOODLE WITH PORK

Thin rice noodle with thin slices pork, pork meat ball, Chinese broccoli, bean sprout, fried garlic, cilantro and green onion in pork broth.

*87. YEN TA FOH

Thin rice noodle with shrimp, squid, fish balls, crispy tofu in red bean curd soup.

*88. ROASTED DUCK NOODLE SOUP

Egg noodle with slices of duck, fried garlic, cilantro and green onion in herbs soup.

