

**LUNCH MENU**  
**SERVED 11 AM - 5 PM**

**LUNCH COMBINATIONS**

Choose an Appetizer and Entrée from the list below, served with the soup of the day or house salad and choice of rice

**Tofu, Chicken, Beef or Pork 12.95**  
**Prawns, Calamari, Scallops, Mussels, Salmon or Duck +1**  
**Seafood Combination +2**

**APPETIZERS**

**Angel Wings**

**Thai Samosa or Chicken Satay**

**Veggie Crispy Rolls or Osha Fresh Spring Rolls**

**ENTREES**

**Fresh Ginger**

Garlic, green onion and shiitake mushrooms

**Spicy Sweet Basil Leaf**

Stir-fried with red bell pepper, garlic and chili sauce

**Cashew Nuts**

Diced bell pepper, onion, garlic and pineapple

**Spicy String Bean**

Stir-fried with red chili paste and garlic sauce

**Prik Paow**

Hot chili paste, onion, garlic and red bell pepper

**Spicy Eggplant**

Stir-fried with basil, bell pepper, garlic and chili sauce

**Lemongrass Sauce**

Snap peas, lemongrass, red bell pepper and green onion

**Mix Vegetables**

Stir-fried with mushroom sauce

**Garlic Pepper Sauce**

Stir-fried with garlic, pepper, cilantro and green onion

**Green Curry**

Fresh green chili paste, Thai eggplant, red bell pepper, garlic, basil and bamboo shoots

**Yellow Curry**

Yellow curry powder, garlic, potatoes, onion and bell pepper

**Panang Curry**

Thai red chili paste, garlic, red bell pepper, sweet basil and bamboo shoots

**Pumpkin Curry**

Kabocha squash, red bell pepper, bamboo shoots, sweet basil, garlic in red curry

**Please No Substitution**  
**Some entrees may be ordered independent**  
**from the lunch combination special.**

**STARTERS**

Lunch / Dinner

**Crispy Tofu**

Deep fried with sweet & sour dipping sauce crushed peanut 6 / 7

**Vegetarian Crispy Rolls**

Silver noodles, cabbage, carrot, shiitake mushrooms with sweet & sour plum sauce 6 / 7

**Osha Fresh Spring Rolls**

Bean sprouts, lettuce, carrot, mint, tofu, wrapped in rice noodle with sweet & sour peanut dipping 8 / 9

**Prawns Spring Rolls**

Bean sprouts, lettuce, carrot, mint, tofu, wrapped in rice noodle with sweet & sour peanut dipping 10 / 12

**Thai Samosa**

Stuff potato, curry, onion served with fresh cucumber salad 8 / 9

**Beef Wasabi Rolls**

Carrot, celery and mint wrapped with grilled steak served with wasabi sauce 10 / 11

**Satay Chicken / Lamb**

With peanut sauce & fresh cucumber salad 8 / 10 , 9 / 11

**Ahi Tuna Wasabi**

Pan seared sesame crusted Ahi tuna served with daikon and secret recipe balsamic sauce 12

**Kung Anejo**

Grilled tiger prawns served with spicy lime tequila sauce and mango salsa 10 / 11

**Mango Prawns**

Lightly crisped prawns, chopped mango, red onion, red bell pepper and peanuts in tangy sauce 10 / 11

**Angel Wings**

Crispy chicken wings topped with our homemade sauce and crispy basil 8 / 9

**Osha Tartare**

Ahi tuna with mango, cilantro and garlic chips with sriracha sesame sauce 12

**Tango Scallops or Prawns**

With lime, garlic, fresh chili, cilantro and ginger sauce 10 / 11

**Short Ribs**

Marinated with a honey garlic pepper glaze with basil and black bean sauce 10

**Duck Rolls**

Roasted duck with frisee lettuce, cucumber, cilantro, carrot, green onion served with sweet & sour hoisin sauce 12

**Salmon Sashimi**

With fresh chili lime wasabi sauce 10 / 11

**SOUPS**

**Vegetarian or Chicken 13 / half 7**  
**Calamari, Scallops, Prawns or Salmon 15 / half 8**  
**Combination Seafood 17 / half 9**

**Tom Kha**

Spicy coconut soup, lemongrass, galangal, kaffir lime leaf, mushroom

**Tom Yum**

Spicy & sour soup, lemongrass, galangal, kaffir lime leaf, mushroom and tomatoes

**SALADS**

Lunch / Dinner

**Crispy Tofu Salad**

Lettuce, cucumber, tomatoes, red & green onion, cilantro, mint with lime dressing 8 / 9

**Papaya Salad / with Grilled prawns**

Fresh garlic, Thai chili, tomatoes, peanuts, spicy lime dressing 8 / 10 , 9 / 11

**Mango Salad**

Grilled prawns, mango, red onions, mint, cilantro, lime leaf, cashew nuts in spicy lemongrass sauce 11 / 12

**Salmon Sashimi Salad**

Fresh mango, lemongrass, kaffir lime leaf, red onions, cilantro, sesame oil, spicy lime dressing 11 / 12

**Silver Noodle Salad**

Prawn, ground pork, chili, cashew nut, mint, tomato, red and green onion with spicy lime dressing 10

**Larb**

Ground chicken, pork or beef, mint, red & green onions, cilantro with lime dressing 10 / 11

**Grilled Steak Salad**

Fresh fennel, tomatoes, lemongrass, kaffir lime leaf, mixed green with spicy lime dressing 11 / 12

**Roasted Duck Salad**

Fresh mint, onion, ginger, cilantro, cashew nut, grape, tomato, lime leaf with spicy lemongrass dressing 12 / 13

**Grilled Prawns Salad**

Chili paste, mint, tomatoes, red & green onions, kaffir lime leaf Thai chili and lemongrass dressing 12

**Banana Blossom**

Sautéed shredded banana blossom and pulled chicken tossed with mint in a tamarind coconut dressing 10 / 11

**Crispy Chicken Salad or Prawns**

Battered and deep fried served with green salad and homemade dressing 10 / 12

**Sea Bass or Salmon Lettuce Cup**

Butter lettuce, sliced ginger, lemongrass, peanut topped with spicy ginger cilantro dressing 12 / 14

**PAN FRIED NOODLES**

Lunch / Dinner

**Vegetarian, Chicken, Beef or Pork 12 / 14**  
**Calamari, Scallop, Prawn or Salmon 14 / 16**  
**Combination Seafood 16 / 18**

**Pad Thai**

Pan fried rice noodles, tofu, egg, bean sprouts and crushed peanuts

**Pad See Ew**

Stir-fried rice noodles, egg, garlic, broccoli and black bean sauce

**Pad Khee Mao**

Stir-fried rice noodles, garlic, chili, tomatoes, shiitake mushroom, onion, basil, bell pepper, bamboo and broccoli

**Spicy Laht Nah**

Rice Noodle or Crispy Noodle with gravy, shiitake mushroom, garlic, fresh chili, tomatoes, onions, basil, bell peppers and broccoli

**Thai Sukiyaki**

Stir-fried silver noodles, prawns, calamari, garlic, egg, spinach and napa cabbage 14 / 15

**Osha Pan Fried**

Egg noodle, duck, garlic, tomatoes, basil, bell peppers, bamboo, onions, shiitake mushroom, broccoli and string bean 16 / 17

**FRIED RICE**

Lunch / Dinner

**Vegetarian, Chicken, Beef or Pork 12 / 14**  
**Calamari, Scallop, Prawn or Salmon 14 / 16**  
**Combination Seafood 16 / 18**

**Thai Fried Rice**

Green beans, carrots, egg, tomatoes, onions and green onions

**Green Curry Fried Rice**

Green curry paste, coconut milk, bamboo shoots, basil, bell peppers, and string bean

**Crab Fried Rice**

Green beans, carrots, egg, onions and green onions 15 / 16

**Pineapple Fried Rice**

With tofu or chicken / prawns fresh pineapple, egg, tomatoes, cashew nuts, raisins and onions 13 / 15 , 14 / 16

**Crispy Chicken or BBQ Chicken**

Served over fried rice with sweet & sour dipping sauce 13

**Crispy Prawns**

Served over fried rice with sweet & sour dipping sauce 15

## ENTREES

Lunch / Dinner

**Vegetarian, Chicken, Beef or Pork 12 / 14**  
**Calamari, Scallop, Prawn or Salmon 14 / 16**  
**Combination Seafood 16 / 18**

### Fresh Ginger

With fresh ginger, garlic, green onion and shiitake mushrooms

### Spicy Basil Leaf

With fresh chili, garlic and bell pepper

### Garlic Pepper Sauce

Fresh garlic and black pepper sauce

### Lemongrass Sauce

With lemongrass coconut milk, bell peppers and green onions

### Cashew Nuts

With dice bell pepper, onion, garlic and pineapple

### Volcanic Beef

Grilled steak, basil, black pepper, bell peppers in lava sauce  
 with ring of onion 16 / 18

### Green Peppercorn Pork

Sautéed pork with green peppercorn, basil, kaffir lime leaf  
 in red curry coconut sauce 15 / 16

### Osha Sea

Combination seafood sautéed with curry paste, basil, kaffir lime leaf,  
 bell pepper and fried eggplant 18

### Spicy Prawns & Calamari

With onion, bell peppers in a sweet chili garlic sauce 16

### Tamarind Prawns or Scallops

With tamarind sauce topped with crispy red onion and bok choy 16

### Pad Cha Scallops

Stir-fried spicy chili coconut sauce, basil, galangal, Thai eggplant,  
 young green pepper and kaffir lime leaf 16 / 17

### Spicy Catfish

With Thai eggplant, basil, kaffir lime leaf, bell pepper and red curry  
 sauce topped with crispy basil 14 / 15

### Honey Roasted Duck

With steamed spinach and bok choy 16 / 17

### Grilled Salmon

Stir-fried spaghettis with tomato, mushroom, bell pepper, basil, onion,  
 chili with grilled salmon filet 17 / 18

### Prawns Clay Pot

Prawns, silver noodles, celery and carrot with a shrimp paste sauce  
 17

### Garlic Pepper Lamb

Crispy marinated rack of lamb, rice and mix green salad 18

### Sea Bass Clay Pot

Bok choy, shiitake mushrooms, ginger, onions, lemongrass  
 with garlic honey sauce 18

### Drunken Mussel

Steamed in white wine with lemongrass, kaffir lime leaf, basil  
 served with garlic dipping sauce 16

### Glazed Sole

Glazed filet of sole, zucchini, shiitake mushrooms, eggplant with  
 sesame chili sauce 16

### Salmon Pomegranate

Salmon filet with zucchini in pomegranate coconut sauce 18

### Pineapple Duck

Crispy maple leaf duck confit in pineapple coconut sauce 17

### Brown Rice Clay Pot Chicken / Prawns

Cooked in an earthen clay pot, cashew nuts, purple yams, onions,  
 and shiitake mushroom 14 / 16

## CURRIES

Lunch / Dinner

**Vegetarian, Chicken, Beef or Pork 12 / 14**  
**Calamari, Scallop, Prawn or Salmon 14 / 16**  
**Combination Seafood 16 / 18**

### Green Curry

Fresh green chili, coconut milk, Thai eggplant, bell peppers, basil, bamboo

### Panang Curry

Coconut milk, kaffir lime leaf, basil, bell pepper and bamboo shoots

### Yellow Curry

Coconut milk, potato, bell peppers and onions

### Pumpkin Curry

Kabocha squash, bell peppers, bamboo shoots, sweet basil in a red curry

### Beef Stew Curry

Slow cooked beef stew, kaffir lime leaf in a red curry 14 / 15

### Roasted Duck Curry

With basil, pineapple, grapes, tomatoes, bell peppers and bamboo shoots  
 in a red curry 16 / 17

### Ying Yang Sea Bass

Baked sea bass with thick swirled red and green curry sauce 18

### Mussamun Chicken or Lamb

Peanuts, kabocha squash and anise 18 / 20

### Lychee Pineapple Prawns

Red chili, coconut milk, pineapple and lychee 18

## SIDE

### Steamed Jasmine Rice

2

### Brown, Ginger, Coconut and Sticky Rice

3

### Steamed Noodles

3

### Cucumber Salad or Peanut Sauce

3

## NOODLE SOUPS

### Choice of Rice, Egg or Spinach noodles

Lunch / Dinner

### Vegetarian Noodles

Fresh tofu, vegetables in savory broth 11 / 12

### Thai Boat Noodles

Beef, beef balls, beef stew, bean sprouts in beef broth 12 / 13

### Tom Yum Noodles

Tofu or Chicken / Prawns spicy & sour soup, lemongrass, galangal,  
 and bean sprouts 12 / 14 , 13 / 15

### Osha Tom Yum Noodles

Spicy & sour soup, shrimp, ground pork, fish cake, fish balls, galangal,  
 lemongrass and bean sprout 14 / 15

### Tom Kha Noodles

Tofu or Chicken / Prawns coconut soup, lemongrass, galangal, lime juice,  
 and bean sprouts 12 / 14 , 13 / 15

### Duck Noodle Soup

Roasted duck with bok choy, bean sprouts in rich herb broth 14 / 15

## VEGETABLES

### Spicy Eggplant or Spicy String Bean

9

### Stir-Fried Spinach or Sautéed Mushroom

9

### Stir-Fried Vegetables or Wok Broccoli

9

## BEVERAGES

### Thai Ice Tea or Thai Ice Coffee

3

### Soda Coke, Diet Coke, Sprite

2

### Hot Tea Green, Jasmine, Flower, Ginger or Oolong

3

### Beer Singha, Chang, Heineken, Guinness and Tiger

4

### Hot Coffee

3

### Voss Sparkling or Still

small 4 / 8

### Sake Hot, Cold or Unfiltered

small 4 / 8

### Corkage & Glass Ware

18

### Cake Cutting Fee per person

2

### Gift Certificates

18% Gratuity Included for Parties of 6 or more



OPEN EVERYDAY 11 AM TO MIDNIGHT

FREE DELIVERY FROM 6 PM TO 10 PM  
 ( MARINA & PACIFIC HEIGHTS )  
 MINIMUM OF \$25.00

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Prices and Menu Selections are subject to change.