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## Thai Restaurant



### DINNER HOURS

Monday - Thursday	5:00 P.M. - 9:30 P.M.
Friday	5:00 P.M. - 10:00 P.M.
Saturday	5:00 P.M. - 10:00 P.M.
Sunday	5:00 P.M. - 9:30 P.M.



# STARTERS

## APPETIZERS

### 1. Vegetable Spring Roll 2.95

Golden fried spring rolls stuffed with glass noodle and assorted minced vegetables, served with plum dipping sauce

### 2. Fresh Summer Roll 4.95

Shrimp&Chicken, basil leave, julienne carrot, lettuce and vermicelli, served with creamy peanut sauce

### 3. Fried Tofu 4.95

Golden battered fried tofu, served with crushed peanuts in a sweet chili dipping sauce

### 4. Fried Crab Cheese 4.95

Wonton wrapper stuffed with imitation crab meat, a blend of cheese and fried to perfection, served with a sweet plum dipping sauce

### 5. Chicken Satay 6.95

Marinated chicken in a house special style served with a signature peanut sauce and cucumber salad

### 6. Tulip Dumpling 5.95

Steamed minced shrimp & chicken, sweet corn and cilantro wrapped in wonton skin topped with roasted garlic, served with a soy vinaigrette sauce

### 7. Mee Grob 6.95

Thai special crispy rice noodles and shrimp tossed in a sweet and sour tamarind sauce, topped with roasted cashew nuts, kaffir lime leaves, scallions, cilantro and bean sprouts

### 8. Soft Shell Crab 6.95

Lightly battered and fried to perfection, served with a sweet chili sauce

### 9. Coconut Shrimp 6.95

Shrimp battered and hand-dipped in coconut flakes, then fried to a golden brown, served with a sweet chili dipping sauce

### 10. Firecracker 6.95

Crispy blanketed of marinated shrimp and minced chicken, served with a sweet chili dipping sauce

### 11. Calamari 6.95

Lightly battered and fried to golden brown, served with a sweet chili sauce

### 12. South East Asia Golden Fritters 10.95

Vegetable Spring Rolls, Fried Tofu, Fried Crab Cheeses and Firecrackers, served with both sweet chili dipping sauce and plum dipping sauce

## BEVERAGES

Thai Iced Tea	2.50
Thai Iced Coffee	2.50
Coke   Diet Coke   Sprite   Lemonade *	2.45
Sweetened Raspberry Iced Tea *	2.45
Sweetened Green Iced Tea *	2.45
Unsweetened Iced Tea *	1.95
Apple Juice	1.95
Hot Jasmine Tea *	1.95
Hot Green Tea *	2.45
Hot Ginger Tea *	2.45
Hot Coffee *	1.95
Bottled of Water	1.95
Sparkling Water	2.50

\* Refillable

## SALADS

### 13. Cucumber Salad 3.95

Chilled cucumbers, tomato, red onions, scallion and carrots with sweet tangy Thai dressing

### 14. Thai Salad 5.95

A variety of fresh garden green including tomatoes, cucumbers, onions and carrot on the bed of iceberg and romaine lettuce, served with house special light peanut sauce dressing

### 15. Green Papaya Salad 5.95

With Shrimp 7.95

Shredded green papaya tossed with tomatoes, string beans, carrots, and peanut in an exotic Thai spicy lime juice dressing, garnished with cabbage and lettuce

### 16. Larb 8.95

Minced CHICKEN or PORK seasoned with herbs, roasted rice powder, red onions, scallions, cilantro, hot pepper, and tossed in Thai North-Eastern country style lime juice dressing

### 17. Nam Sod 8.95

Minced CHICKEN or PORK, fresh julienne ginger, red onions, roasted cashew nuts, scallions, cilantro and hot pepper tossed in a house special lime juice dressing

### 18. Water Fall Beef [Nua Num Tok] 9.95

Sliced grilled steak tossed red onions, roasted rice powder, scallions, cilantro, and hot pepper in Thai North-Eastern country style lime juice dressing

### 19. Beef Salad [Yum Nua] 9.95

Sliced grilled steak, cucumbers, tomatoes, red onions, scallions, cilantro, and hot pepper, tossed in a spicy lime juice dressing

### 20. Seafood Salad 10.95

Shrimp, squid and scallops tossed with tomatoes, cucumber, red onions, scallions, cilantro and fresh chili in a house special lime juice dressing

### 21. Yum Woon Sen 10.95

Shrimp, squid and scallops tossed with glass noodle, cloud ear mushrooms, red onions, scallions, cilantro and fresh chili in a spicy lime juice dressing

## SOUPS

### 22. Thai Lemongrass Soup [Tom Yum]

With Tofu, Vegetable or Chicken 3.25 | Shrimp or Seafood 3.95

A savory sour soup with fresh mushrooms, onion, celery, scallions, cilantro, traditionally seasoned with lemongrass, kaffir lime leaves, chili and lime juice

### 23. Thai Coconut Milk Soup [Tom Kha]

With Tofu, Vegetable or Chicken 3.25 | Shrimp or Seafood 3.95

A distinct flavor of Southern Thailand's coconut soup with fresh mushrooms, red bell pepper, scallions, cilantro, seasoned with galanga, lemongrass and lime juice

### 24. Basil Seafood Soup [Potak] 4.95

The combination of shrimp, scallops, squid, mussels, sweet basil, lemongrass, fresh mushrooms, red onions, tomatoes, scallions, cilantro, chili and lime juice in a special Thai herb broth

### 25. Wonton Soup 3.25

Wonton wrapper stuffed with minced chicken and Thai herb, snow pea, carrot, cabbage, scallions, and cilantro in a tasty clear broth topped with roasted garlic

### 26. Mixed Vegetables and Tofu Soup 3.25

Fresh tofu, broccoli, cabbage, snow pea, carrots, cilantro and scallions in a clear vegetable broth topped with roasted garlic

## WINE

BANZAI	5.95
PLUM WINE	5.95
MERLOT	5.95
CABERNET	5.95
PINOT NOIR	5.95
SHIRAZ	5.95
RED BORDEAUX	5.95
WHITE BORDEAUX	5.95
CHARDONNAY	5.95
RIESLING	5.95
GEWURZTRAMINER	5.95

## BEER SAKE

SINGHA	3.95
HEINEKEN	3.95
CORONA	3.95
KIRIN LIGHT	3.95
MICHELOB ULTRA	2.95
BUD LIGHT	2.95
BUDWEISER	2.95
ASIAN PEAR SAKE	9.95
COCONUT LEMONGRASS SAKE	9.95
HOT SAKE	5.95

Choice of Fish: Whole Red Snapper...Market Price | Tilapia Filet 14.95 | Salmon 15.95

**FISH  
SPECIALS**

Served with Jasmine rice

- 74. Ginger Fish** Golden fried or steamed Fish topped with ginger, onions, carrots, bell pepper, scallion, and cloud ear mushrooms in brown sauce
- 75. Curry Fish** Golden fried Fish topped with bamboo shoot, sweet basil, pineapple, eggplant and bell peppers in red curry cream sauce
- 76. Sweet and Sour Fish** Golden fried Fish topped with pineapples, tomatoes, cucumber, onions, carrot, and scallions in a house special sweet and sour sauce
- 77. Triple Flavor Sauce Fish [Sam Rot]** Golden fried Fish topped with sautéed chopped onion and bell pepper in a spicy and sweet tangy sauce garnished with vegetables
- 78. Garlic Chili Fish** Golden fried Fish accompanied with sautéed fresh garlic & chili, chopped onion and bell pepper topped with a spicy and savory sauce garnished with vegetables
- 79. Lemon Fish** Steamed or Deep-fried Fish and a touch of a house special spicy lime sauce, topped with fresh garlic and red hot chili

**VEGETARIAN  
DISHERS**

Most of dishes can be made vegetarian or assorted tofu and a variety of vegetables upon request

**SIDE ORDERS**

Jasmine Rice	1.00
Jasmine Brown Rice	2.00
Steamed Rice Noodle	2.00
Sticky Rice	2.00
Extra Chicken, Beef, Pork or Tofu	3.00
Extra Shrimp or Seafood	3.50
Peanut Sauce	1.00
Bowl of Entree Sauce	3.00
Bowl of Steamed Vegetables	3.00

**DESSERTS**

Thai Donuts	4.95
Ice Cream - Mango, Coconut, Green Tea or Vanilla	4.95
Coconut Ice Cream with Sweet Sticky Rice	5.95
Fried Ice Cream	5.95
Fried Banana	3.95
Banana A La Mode	5.95
Tempura Cheese Cake with Ice Cream	5.95
Mango with Sweet Sticky Rice (Seasonal)	5.95

**| IMPORTANT |**

PRICE AND INGREDIENTS ARE SUBJECTED TO CHANGE WITHOUT NOTICE

NOT ALL INGREDIENTS SPECIFIED & IF YOU ARE ALLERGIC TO CERTAIN FOODS, PLEASE ADVISE US IN ADVANCE

ALL DISHERS ARE MADE TO ORDER AND CAN BE PREPARED MILD, MEDIUM, AMERICAN HOT, OR THAI HOT

15% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE

THESE MENU ITEMS ARE COOKED TO THE LEVEL OF DONENESS YOU REQUEST

CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

NOODLE  
DISHES

- 27. Phad Thai** Traditional Thai dish sautéed thin rice noodles with egg, bean sprouts and scallions
- 28. Phad See U** Wide flat rice noodles sautéed with egg, fresh mushrooms, broccoli and carrots in a sweet soy sauce
- 29. Spicy Basil Noodles [Drunken Noodles]** Wide flat rice noodles sautéed in a spicy chili sauce with onions, sweet basil, fresh mushroom, bell peppers and scallions
- 30. Lad Nah** Pan-fried wide flat rice noodles with broccoli, carrots, baby corn and fresh mushrooms in Thai gravy sauce
- 31. Lad Nah Mee Krob** Crispy egg noodle with broccoli, carrots, corn and mushrooms in Thai gravy sauce
- 32. Thai Noodle Soup** Simmered thin rice noodles with broccoli, carrot, snow pea, beansprouts, scallions and cilantro in light broth, topped with roasted garlic

FRIED  
RICE

- 33. Thai Fried Rice** Traditional Thai fried rice with egg, peas, broccoli, scallions, tomatoes, carrots and onions with light brown sauce
- 34. Pineapple Fried Rice** Fried jasmine rice with Hawaiian pineapples, peas, onions, scallions and cilantro garnished with roasted cashew nuts
- 35. Spicy Basil Fried Rice** Fried rice drunken man's style, jasmine rice stir-fried in a spicy chili sauce with onions, sweet basil, bell peppers and scallions

CURRY  
DISHES

Served with Jasmine rice

- 36. Red Curry** Thai spices blended in a hot chili paste with bamboo shoots, sweet basil, eggplant and bell peppers, simmered in coconut milk
- 37. Green Curry** Thai spices blended in a green chili paste with bamboo shoots, sweet basil, eggplants, peas and bell peppers, simmered in coconut milk
- 38. Panang Curry** Thai herbs and spices blended in a mild chili paste with sweet basil, snow pea, mushrooms, bell peppers and kaffir lime leaves, simmered in coconut milk
- 39. Yellow Curry** Thai spices blended in a yellow curry paste with potatoes, carrots, peas and onions, simmered in coconut milk
- 40. Massaman Curry** Southern Thai spices blended in a chili paste with potato, carrot, onion and scallions, simmered in coconut milk and topped with roasted peanuts

SAUTÉED  
DISHES

Served with Jasmine rice

- 41. Spicy Thai Basil** Sautéed sweet basil, chili, onions, scallions and bell peppers in an exotic Thai spicy sauce
- 42. Spicy Eggplant** Sautéed eggplant, sweet basil, chili, onions, scallions, and bell peppers in an exotic Thai spicy sauce
- 43. Chili Jam** Sautéed onions, scallions, carrots, and bell peppers in a Thai chili paste sauce
- 44. Spicy Crispy String Bean [Phad Prik Khing]** Sautéed string beans, bell peppers and a hint of kaffir lime leaves in a spicy herbal sauce
- 45. Ginger** Sautéed fresh ginger with cloud ear mushrooms, onions, scallions, carrots, and bell peppers in savory sauce
- 46. Cashew Nut** Sautéed roasted cashew nuts with onions, carrots, scallions, bell peppers, in a house special sauce
- 47. Broccoli Delight** Sautéed broccoli with fresh mushrooms, onions, and carrots, in brown sauce
- 48. Mixed Vegetables** Sautéed of fresh garden vegetables including cabbage, broccoli, carrot, snow pea, mushrooms, and baby corn in a house special brown sauce
- 49. Phad Woon Sen** Sautéed of glass noodles in light brown sauce with egg, tomatoes, celery, carrots, onions, scallions, and cilantro
- 50. Garlic and Pepper** Sautéed choice of your meat with fresh garlic & black pepper served on the bed of steamed cabbage garnished with vegetable
- 51. Sweet and Sour** Sautéed of pineapples, tomatoes, onions, cucumber, scallions, and carrots in a house special sweet and sour sauce
- 52. Pepper Steak** Sautéed choice of your meat with fresh mushrooms, carrots, onions, and bell peppers in a savory sauce
- 53. Triple Flavor Sauce [Sam Rot]** Lightly battered and fried to perfection, topped with sautéed chopped onions and bell pepper in a hot & zesty chili sauce and garnished with steamed vegetables
- 54. Praram Dish** Sautéed choice of your meat in house special peanut sauce served on the bed of steamed cabbage garnished with vegetable

## HOUSE SPECIALS

**55. South East Asia Phad Thai 11.95**

House specialty Phad Thai sautéed thin rice noodles with shrimp and chicken, eggs, beansprouts and scallions in a house special sauce

**56. South East Asia Fried Rice 13.95**

House specialty Fried Rice with the combination of shellfish; shrimp, squid, scallops, and mussels with Thai spicy herbs including a touch of galanga, lemongrass, kaffir lime leaves, bell peppers, onion and sweet basil

**57. Herbal Tea-Smoked Chicken [BBQ Chicken] 10.95**

Grilled Half Chicken marinated in Thai North-Eastern style served with sweet chili dipping sauce on the side

**58. Tiger Tear Steak 12.95**

North-Eastern Thai style grilled marinated steak prepared in a hot sizzling plate with our own roasted red onions, bell peppers, and fresh mushroom served with both Thai spicy chili sauce and sweet teriyaki sauce on the side

**60. Panang Duck 13.95**

Crispy boneless duck with a Thai herbs and spices blended in mild chili paste with sweet basil, snow pea, mushrooms, bell peppers, and a touch of kaffir lime leaves simmered in coconut milk

**61. Pineapple Duck Curry 13.95**

Crispy boneless duck with pineapple, tomato, sweet basil, bamboo, bell pepper and eggplant in red curry cream sauce

**62. Crispy Duck Salad [Yum Ped] 13.95**

Crispy boneless duck, tomatoes, cucumbers, red onions, scallions and topped with cilantro, tossed in an authentic Thai chili paste and lime juice

**63. Ginger Duck 13.95**

Crispy boneless duck prepared in a hot sizzling plate with fresh ginger, carrots, cloud ear mushroom, onions, scallion and bell peppers in house brown sauce

**64. Spicy Basil Duck 13.95**

Crispy boneless duck in a hot sizzling plate with sweet basil, chili, onions, scallions and bell peppers in an exotic Thai spicy sauce

**65. Choo Chee 15.95**

Golden fried choice of SHRIMP or SCALLOPS topped with a hint of Thai herbs and spices blended in mild choo chee chili paste with kaffir lime leaves and bell peppers

**66. Smokey Pot 15.95**

Marinated shrimp and chicken, glass noodles, fresh ginger, scallions, celery, cilantro in Thai herbs and spices, smoked and cooked in a pot

**67. Soft Shell Crab Yellow Curry 15.95**

A golden fried Soft Shell Crab topped with potatoes, carrots, peas, and onions in mild yellow curry cream sauce

**68. Pattaya Paradise 15.95**

Marinated of shrimp, squid, scallops, and mussels pan fried with broccoli and carrots in house special garlic and black pepper sauce

**69. Phuket Fantasia 15.95**

A party of shellfish; lightly battered of shrimp, squid, scallops, and mussels topped with spicy tangy garlic chili sauce garnished with vegetable

**70. Sizzling Lava 15.95**

A bay of shellfish; shrimp, squid, scallops, and mussels sautéed with onions, scallions, carrots and bell peppers in a Thai chili paste sauce, served in a hot sizzling plate

**71. Volcano Basil 15.95**

A fresh shellfish from the sea; shrimp, squid, scallop and mussel sautéed with sweet basil, chili, onion, scallion and bell pepper in an exotic Thai spicy basil sauce, served in a hot sizzling plate

**72. Similan Island 15.95**

Shrimp, squid, scallops, and mussels sautéed with eggplants, string beans, sweet basil, and bell peppers in spicy curry cream sauce

**73. South East Asia Seafood 15.95**

Lightly battered of shrimp, squid, scallops, and mussels fried to golden brown and sautéed with sweet basil, galanga, lemon grass, kaffir lime leaves, chili, onions, and bell peppers in house special savory sauce