

SOUTH EAST SIAN Thai Restaurant



| LUNCH HOURS |

Monday – Friday
Saturday – Sunday

11:00 A.M. - 2:30 P.M.
12.00 P.M. - 3:00 P.M.

APPETIZERS

1. Vegetable Spring Roll 2.95

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

2. Fresh Summer Roll 4.95

Shrimp & Chicken, basil leaves, 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 plum dipping sauce

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

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

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 carrots on the bed of iceberg & romaine lettuce served with house special light peanut sauce dressing

SOUPS

22. Thai Lemongrass Soup [Tom Yum]

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

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

23. Thai Coconut Milk Soup [Tom Kha]

With Tofu, Vegetable or Chicken 3.25 | Shrimps 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] 3.95

The combination of shrimps, scallops, squid, mussels, sweet basil, lemongrass, fresh mushrooms, red onion, 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

BEVERAGES

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

Lunch by The SEA

Fish filet 7.50

Golden fish filet with choice of Curry sauce or Triple Flavor sauce served with jasmine rice

Chicken, Beef, Pork, Tofu or Vegetable 6.50 | Shrimps, Seafood or Combination of Chicken, Beef, and Pork

NOODLE DISHES

Jasmine rice is NOT included

27. Phad Thai

Traditional Thai dish sautéed thin rice noodles with egg, bean sprouts scallions

28. Phad See Euw

Wide flat rice noodles sautéed with egg, fresh mushrooms, broccoli, a 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 fresh mushroom, and scallions

30. Lad Nah

Pan-fried wide flat rice noodles with broccoli, carrots, baby corn and fresh mushrooms in Thai gravy sauce

FRIED RICE

33. Thai Fried Rice

Traditional Thai fried rice with egg, peas, broccoli, scallions, tomatoes carrots and onions with light brown sauce

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

Chicken, Beef, Pork, Tofu or Vegetable 6.50 | Shrimps, Seafood or Combination of Chicken, Beef, and Pork

CURRY DISHES

Served with Jasmine rice

36. Red Curry

Thai spices blended in a hot chili paste with bamboo shoots, sweet bell eggplants and bell peppers, simmered in coconut milk

37. Green Curry

Thai spices blended in a green chili paste with bamboo shoots, sweet eggplants, peas and bell peppers, simmered in coconut milk

38. Panang Curry

Thai herbs and spices blended in a mild chili paste with basil, snow peas 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 potatoes, carrots, onions 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 onion, scallion, carrot and bell pepper in a Thai chili paste served with a hint of kaffir lime leaves in a spicy herbal sauce

44. Spicy Crispy String Beans [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 and 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, carrots, 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, 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

54. Praram Dish

Sautéed choice of your meat in house special peanut sauce served on the bed of steamed cabbage garnished with vegetable

SIDE ORDERS

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

DESSERTS

Thai Donuts
Ice Cream - Mango, Coconut or Green Tea
Coconut Ice Cream with Sweet Sticky Rice
Fried Ice Cream
Fried Banana
Banana A La Mode
Mango with Sweet Sticky Rice (Seasonal)
Tempura Cheesecake with Ice Cream

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

WE APPRECIATE TO ACCEPT CREDIT CARD FOR \$10 OR MORE

| 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