

Appetizer

- A1. Spring Rolls (Chicken/Vegetable)—Poh-Piah Tod** 4.5
Deep-fried spring rolls stuffed with chicken and vegetables.
- A2. Fresh Spring Rolls—Poh-Piah Sod** 4.5
Stuffed with fresh vegetables, tofu and rice noodles, served with spicy peanut sauce.
- A3. Dumplings (Shrimp/Vegetable)—Ka-noom Jeeb** 6
Shrimps stuffed with bamboo, black mushrooms and water chestnuts, served with Thai soy sauce.
- A4. Golden bags—Thoong Thong** 6
Deep-fried minced chicken wrapped with spring roll skin, served with plum sauce.
- A5. Fried Tofu—Tao-Hou Tod** 6
Fresh tofu deep-fried until golden brown, served with ground peanuts and sweet chili sauce.
- A6. Satay Chicken/Beef** 6.5
Marinated in coconut milk with Thai spices and grilled served with peanut sauce and cucumber relish dip.
- A7. Angel Shrimp—Goong Nang Fah** 6.5
Deep-fried shrimps wrap, served with plum sauce.
- A8. Thai Fish Cakes—Tod Mun** 6.5
Fried beaten fish with Thai curry paste, served with spicy sauce.
- A9. Steamed Mussels—Hoy-Ob** 7.5
Steamed Green Mussels with lemongrass, spicy Thai herbs.
- A10. Spicy Calamari** 8.5
Crispy calamari served with spicy sweet cucumber dip.

Soups

- S1. Spicy Soup (Shrimp/Chicken)—Tom Yum*** 5/4
The famous Thai hot and sour soup, spiced with lemongrass, lime juice and mushrooms.
- S2. Galanga Broth (Shrimp/Chicken)—Tom Kah*** 5/4
Mild delicious coconut soup with galanga, lemongrass, lime juice and mushrooms.
- S3. Veggie Soup** 4
Mixed vegetables in clear broth soup.
- S4. Chicken Ginger Soup—Soup King Gai** 4
Chicken soup with ginger, shiitake and scallions.
- S5. Clear Noodle Soup—Soup Woonsen** 5
Clear noodle soup with chicken, shrimp, and scallions.

Seafood add 3.00

Salads and Yums

- Y1. House Salad** 5.5
Assorted vegetables and boiled egg with our homemade peanut dressing.
- Y2. Tiger Tears—Yum Nua*** 8.95
Grilled beef marinated with Thai spices, lime juice, onions, scallions, mints and chilies.
- Y3. Jumping Shrimp—Yum Goong*** 8.95
Shrimps tossed with lime juice, lemon glass, onions and cucumbers.
- Y4. Jumping Squid—Yum Pla Muk*** 8.95
Squids tossed with lime juice, lemon glass, onions and cucumbers.
- Y5. Nam Sod*** 8.95
Ground pork cooked with lime juice, onions, ginger and roast peanuts.
- Y6. Larb*(choice of: Chicken, Pork, Beef or Tofu)** 8.95
Minced meat spiced with lime juice, rice powder, chili paste and mints.
- Y7. Yum Dara*** 9.5
Shrimp, squid, and chicken tossed with lime juice, onions, scallions, chili paste, mints and cashewnuts.
- Y8. Yum Sawadee*** 9.5
Boneless duck mixed in lime juice, onions, scallions, chili paste and mints.
- Y9. Spicy Seafood Salad—Yum Talay*** 10.5
Shrimp, squid, scallops, and mussels mixed in lime juice, mints and onions.

Duck Specials

- D1. Panang Duck—Panang Ped*** 15.95
Light sweet coconut based with kaffir leaves, string beans and green peas.
- D2. Sweet and Sour Duck—Ped Preo Warn** 15.95
Crispy duck with pineapples, tomatoes, onions, carrots, cucumbers, scallions and bells.
- D3. Duck in Red Curry—Gang Dang Ped*** 15.95
Coconut based curry with bamboo shoots, eggplants, bells and basil.
- D4. Crispy Basil Duck—Ped Gra Prao Grob*** 15.95
Crispy duck stir-fried with basil, assorted vegetables and chilies.
- D5. Honey Duck** 18.95
Crispy duck topped with honey-ginger source, served with steam vegetables.

Entrée

Each dish prepared with your choice of:
Chicken, Beef, Pork or Tofu+Vegetable 10.95;
Shrimp, Scallop or Squid 13.95, Seafood 16.95

- E1. Red Curry —Gang Dang***
Coconut based curry with bamboo shoots, eggplants, bells and basil.
- E2. Green Curry—Gang Keaw Warn***
Coconut based curry with bamboo shoots, eggplants, bells and basil.
- E3. Panang Curry***
Lightly sweeten coconut based curry with kaffir leaves, string beans and green peas.
- E4. Yellow Curry—Gang Karee***
Coconut based curry with onions, potatoes and carrots.
- E5. Massamun Curry***
Coconut based curry with potatoes, onions, carrots and roasted peanuts.
- E6. Hot Chili Pepper—Pad Prik Sod***
Sauteed with onions, bells and fresh chilies.
- E7. Hot Basil—Pad Gra Prao***
Sauteed with bells, onions, mushrooms, carrot, chili and basil.
- E8. Prik King***
Stir-fried with red curry paste, string beans, bells and kaffir leaves.
- E9. Prik Klea***
Your choice of tempura meat sauteed with sesame sauce, bells, chilies and topped with scallions.
- E10. Cashew Nut***
Sauteed with cashew nut, onions, mushroom, carrots and scallions.
- E11. Garlic and Pepper—Gratiam Prik Thai**
Sauteed with fresh garlic, black peppers, bells, and onion; served over fresh lettuce.
- E12. Baby Corn—Pad Kao Pod**
Sauteed with house sauce, carrots and mushrooms.
- E13. Broccoli**
Sauteed with house sauce, carrots and mushrooms.
- E14. Mix Vegetable—Pad Puk Ruam**
Seasonal vegetables sauteed with house sauce.
- E15. Sweet and Sour—Pad Prew Warn**
Stirred fried with pineapple, tomatoes, onions, cucumbers, bells and scallions.

E16. Ginger—Pad Khing
Sauteed with ginger, assorted mushrooms, onions, carrots, scallions and bells.

E17. Pra Ram
Your choice of meat topped with our rich creamy peanut sauce.

E18. Pad Woonsen
Clear noodles with onions, babycorn, mushroom, tomatoes, scallions and eggs.

E19. Spicy Eggplants—Makua Gra Prao *
Stir-fried eggplants, bells, carrots and basil in Thai chili sauce.

Sawadee Recommendations

R1. Red Snapper with Basil—Pla Gra-Prao * 16.95
Deep-fried red snapper fillet topped with basil, bells and chilies.

R2. Red Snapper with Chili Sauce—Pla Rad Prik * 16.95
Deep-fried red snapper fillet topped with chili sauce.

R3. Salmon Sawadee * 16.95
Steam or deep-fried salmon with a side of steam vegetables topped with 3-flavors sauce.

R4. Beef Macadamia 15.95
Chunk steaks sauteed with macadamia nuts, pineapples, mushrooms, carrots and steam vegetables.

R5. Shrimp and Scallop Ginger—Khing Lover 16.95
Shrimp and scallops with ginger, onions, scallions, assorted mushrooms, bells and soybeans.

R6. Seafood Basil—Gra Prao Talay * 16.95
Mixed seafood sauteed with basil, bells, onions, mushrooms and chilies.

R7. Devil's Seafood—Pad Phed Talay * 16.95
Mixed seafood sauteed with bells, basil and Thai curry paste.

R8. Volcano Chicken—Gai Pu Kao Fire * 14.95
Tempura style chicken with steam vegetable and topped with chili sauce.

R9. Volcano Shrimp—Goong Pu Kao Fire * 16.95
Tempura style shrimps with steam vegetable and topped with chili sauce.

R10. Talay Nam prikpao * 16.95
Mixed seafood sauteed with bells, basil and Thai chili paste.

R11. Hoi Nam prikpao * 13.95
Mussels sauteed with bells, basil and Thai chili paste.

SIDE ORDER: Rice, Peanut Sauce \$1.00;

Sticky Rice \$2.00; Steam mixed Vegetable \$3.00

* SPICY—degree of spiciness can be adjusted to your taste, if desired.

Lunch

Monday-Friday: 11:30am-3:00pm

Served with soup of the day or tossed salad, vegetarian spring roll, and steam white rice.

L1-L13: Choice of Chicken, Pork, Beef, Vegetable+Tofu : 8.95,
Shrimp, Scallop, Squid: 10.95, Seafood: 12.95

L1. Red Curry—Gang Dang *

with bamboo shoots, eggplants, bells and basil.

L2. Green Curry—Gang Keaw Warn *

with bamboo shoots, eggplants, bells and basil.

L3. Panang Curry *

Lightly sweet and spicy curry with Kaffir leaves, string beans and green peas.

L4. Yellow Curry—Gang Karee *

with onions, potatoes and carrots.

L5. Mussamun Curry *

with potatoes, onions, carrots and roast peanuts.

L6. Hot Basil—Pad Gra Prao *

Sauteed with bells, onions, mushrooms, carrot and chili.

L7. Cashew Nut *

Sauteed with cashew nut, onions, bells, mushrooms, carrot and scallions.

L8. Baby Corn—Pad Kao Pod

Sauteed with house sauce, carrots, mushrooms and scallions.

L9. Broccoli

Sauteed with house sauce, carrots and mushrooms.

L10. Mix Vegetable—Pad Puk Ruam

Seasonal vegetable sauteed with house sauce.

L11. Sweet and Sour—Pad Prew Warn

Sauteed with pineapple, tomatoes, onions, cucumbers, bells and scallions.

L12. Garlic Pepper—Gratiam Prik Thai

Sauteed with fresh garlic and black peppers, served over fresh lettuces.

L13. Ginger—Pad Khing

Sauteed with ginger, mushrooms, onion, scallion, carrots, and bells.

L14. Volcano Chicken 10.95

Tempura-style chicken and steam vegetables topped with sweet chili sauce.

L15. Panang Duck 11.95

with kaffir leaves, string beans and green peas.

Lunch (cont.)

L16. Honey Duck 12.95

Crispy duck topped with honey-ginger source.

Noodle and Fried Rice

Served with soup of the day or tossed salad.

Choice of Chicken, Pork, Beef or Vegetables+Tofu : 8.95,
Shrimp, Scallop, Squid: 10.95, Seafood: 12.95

LL1. Pad Thai

Thai noodle stir-fried with Chicken or Shrimp, egg, bean sprouts, and scallions.

LL2. Drunken Noodle—Pad Kee Mao *

Flat noodle with broccoli, carrots, bells, mushrooms, onions, and basil.

LL3. Pad See Eew

Flat noodle stir-fried with broccoli, carrots and black soy sauce.

LL4. Rad Nah

Flat noodle stir-fried with broccoli, carrots, mushroom and bean sauce.

LL5. Karee Noodle

Flat noodle stir-fried with tomatoes, carrots, eggs and yellow curry powder.

LL6. Kua Gai Noodle

Flat noodle with egg, scallions, bean sprouts and sesame sauce.

LL7. Fried Rice 8.95

with onions, tomatoes, scallions, green peas and egg.

LL8. Pineapple Fried Rice 10.95

with pineapple, onions, tomatoes, scallions, green peas and egg.

LL9. Kao Pad Gra Prao * 10.95

with shrimp, chicken, squid, bells, scallions, onions and basil.

Beverages

Soda: 2

Thai Hot Tea or (Ginger/Jasmine/Green Tea) 2

Hot Coffee, Decaf-Coffee 2

Thai Ice Tea, Thai Ice Coffee 3

Coconut Juice, Mango Juice, Guava Juice, Lynchee Juice 3

NO SUBSTITUION, PLEASE

SIDE ORDER: Rice, Peanut Sauce \$1.00; Sticky Rice \$2.00;

* SPICY—degree of spiciness can be adjusted to your taste, if desired.

Noodles and Fried Rices

Dish N1 - N5 prepared with your choice of:
Chicken, Beef, Pork or Vegetable+Tofu 10.95
Shrimp, Scallop or Squid 13.95, Seafood 16.95

N1. Pad Thai (Shrimp/Chicken)

The most famous Thai noodle dish stir-fried with egg, bean sprouts and scallions.

N2. Drunken Noodle—Pad Kee Mao *

Flat noodle with broccoli, carrots, bells, mushrooms, onions, and basil.

N3. Pad See Eew

Flat noodle with broccoli, carrots, egg, and sweet black soy sauce.

N4. Rad Nah

Flat noodle stir-fried with broccoli, carrots, mushroom and bean sauce.

N5. Karee Noodle

Flat noodle stir-fried with tomatoes, carrots, yellow curry powder and egg.

N6. Kua Gai Noodle

Flat noodle with egg, scallions, bean sprouts and sesame sauce.

N7. Fried Rice—Kao Pad 9.5

Chicken or Shrimp with onions, tomatoes, scallions, egg and snow peas.

N8. Pineapple Fried Rice—Kao Pad Sapparod 11.95

With shrimp, chicken, pineapple, cashew nuts, raisins, carrots, egg and snow peas.

N9. Basil Fried Rice—Kao Pad Gra Prao * 11.95

With shrimp, chicken, squid, bells, scallions, onions and egg.

Desserts

1. Fried Banana (with Ice Cream) 6.5 (7.5)

Served with whipped cream, chocolate sauce or pure honey sauce

2. Fried Ice Cream 6.5

Served with chocolate sauce and whipped cream.

3. Mango Delight 5.5

Fresh mango with sweet coconut sticky rice.

4. Thai Ice Cream 4.5

Sweet sticky rice topped with coconut ice cream and roasted peanuts.

5. Sawadee Custard 4.5

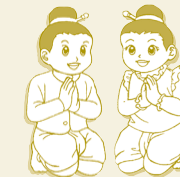
Sweet coconut sticky rice topped with Thai style custard.

6. Sacou 3

Sweet tapioca topped with coconut milk.

7. Ice Cream 3

Enjoy the relaxing
atmosphere and the specialized
Thai Food of our family
owned restaurant.



M-Th: 11:30am-3:30pm; 4:30pm-9:30pm;

Fri-Sat: 11:30am-10:30pm;

Sun: Noon-9:00pm

THAI CUISINE
Sawadee
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