

Appetizer

- A1. Spring Rolls (Chicken/Vegetable)—Poh-Piah Tod** 5
Deep-fried spring rolls stuffed with chicken or vegetables.
- A2. Fresh Spring Rolls—Poh-Piah Sod** 5
Stuffed with fresh vegetables, tofu and rice noodles.
- A3. Dumplings (Shrimp/Vegetable)—Ka-noom Jeeb** 6.5
Stuffed with bamboo, black mushrooms, and water chestnuts.
- A4. Golden bags—Thoong Thong** 6.5
Deep-fried minced chicken wrapped with spring roll skin, served with plum sauce.
- A5. Fried Tofu—Tao-Hou Tod** 6.5
Fresh tofu deep-fried until golden brown, served with ground peanuts and sweet chili sauce.
- A6. Satay Chicken/Beef** 7/8
Marinated in coconut milk with Thai spices and grilled; served with peanut sauce and cucumber relish dip.
- A7. Angel Shrimp—Goong Nang Fah** 7
Deep-fried shrimps wrapped with thin egg roll skin, served with plum sauce.
- A8. Thai Fish Cakes—Tod Mun** 7
Fried beaten fish with Thai curry paste, served with crushed peanuts, cucumber on spicy sauce.
- A9. Steamed Mussels—Hoy-Ob** 8
Steamed mussels with lemongrass, spicy Thai herbs and sweet basil.
- A10. Spicy Calamari** 9
Crispy calamari served with spicy sweet cucumber dip.

Soups

- S1. Spicy Soup (Shrimp/Chicken)—Tom Yum*** 5.5/5
The famous Thai hot and sour soup, spiced with lemongrass, lime juice, mushrooms and scallions.
- S2. Galanga Broth (Shrimp/Chicken)—Tom Kah*** 5.5/5
Mild delicious coconut soup with galanga, lemongrass, lime juice, mushrooms and scallions.
- S3. Veggie Soup** 5
Mixed vegetables in clear broth soup.
- S4. Chicken Ginger Soup—Soup King Gai** 5.5
Chicken soup with ginger, scallion and shiitake mushrooms.
- S5. Clear Noodle Soup—Soup Woonsen** 5.5
Clear noodle soup with chicken, shrimp, scallions and cilantro.

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

Salads and Yums

- Y1. House Salad** 6.5
Assorted vegetables and boiled egg with homemade peanut dressing.
- Y2. Tiger Tears—Yum Nua*** 10.5
Grilled beef marinated with Thai spices, tomatoes, cucumbers, lime juice, onions, scallions, mints and chilies.
- Y3. Jumping Shrimp—Yum Goong*** 9.95
Shrimps tossed with tomatoes, cucumbers, lime juice, lemon glass, onions, and mint.
- Y4. Jumping Squid—Yum Pla Muk*** 9.95
Squids tossed with tomatoes, cucumbers, lime juice, lemon glass, onions, and mint.
- Y5. Nam Sod*** 9.95
Ground pork cooked with lime juice, onions, ginger, scallions, mint and roast peanuts.
- Y6. Larb*(choice of: Chicken, Pork, Beef or Tofu)** 9.95
Minced meat spiced with lime juice, rice powder, chili paste and mints.
- Y7. Yum Dara*** 10.5
Shrimp, squid, and chicken tossed with tomatoes, cucumbers, lime juice, onions, scallions, chili paste, mints and cashewnuts.
- Y8. Yum Sawadee*** 12.5
Boneless duck mixed in tomatoes, cucumbers, lime juice, onions, scallions, chili paste and mints.
- Y9. Spicy Seafood Salad—Yum Talay*** 13.5
Shrimp, squid, scallops, and mussels mixed in tomatoes, cucumbers, scallions, lime juice, mints and onions.

Duck Specials

- D1. Panang Duck—Panang Ped*** 17.95
Light sweet coconut based with kaffir leaves, string beans and green peas.
- D2. Sweet and Sour Duck—Ped Preo Warn** 17.95
Crispy duck with pineapples, tomatoes, onions, carrots, cucumbers, scallions and bell peppers.
- D3. Duck in Red Curry—Gang Dang Ped*** 17.95
Coconut based curry with bamboo shoots, eggplants, bell pepper and basil.
- D4. Crispy Basil Duck—Ped Gra Prao Grob*** 17.95
Crispy duck stir-fried with basil, assorted vegetables and chilies.
- D5. Honey Duck** 19.95
Crispy duck topped with honey-ginger source, served with steam vegetables.

Entrée

Each dish prepared with your choice of:
Chicken, Pork or Tofu+Vegetable 11.95; Beef 12.95;
Shrimp, Scallop or Squid 14.95; Seafood 17.95

- E1. Red Curry —Gang Dang***
Coconut based curry with bamboo shoots, eggplants, bell peppers and basil.
- E2. Green Curry—Gang Keaw Warn***
Coconut based curry with bamboo shoots, eggplants, bell peppers 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, bell peppers and fresh chilies.
- E7. Hot Basil—Pad Gra Prao***
Sauteed with bell peppers, onions, mushrooms, carrots, chili and basil.
- E8. Prik King***
Stir-fried with red curry paste, string beans, bell peppers and kaffir leaves.
- E9. Prik Klea***
Your choice of tempura meat sauteed with sesame sauce, bell peppers, chilies and topped with scallions.
- E10. Cashew Nut***
Sauteed with bell peppers, onions, mushrooms, carrots and scallions.
- E11. Garlic and Pepper—Gratiam Prik Thai**
Sauteed with fresh garlic, black peppers, bell peppers, and onions; served over fresh lettuce.
- E12. Baby Corn—Pad Kao Pod**
Sauteed with brown sauce, carrots, mushrooms and scallions.
- E13. Broccoli**
Sauteed with brown sauce, carrots and mushrooms.
- E14. Mix Vegetable—Pad Puk Ruam**
Seasonal vegetables sauteed with brown sauce.
- E15. Sweet and Sour—Pad Prew Warn**
Stirred fried with pineapple, tomatoes, onions, cucumbers, bell peppers and scallions.

E16. Ginger—Pad Khing
Sauteed with ginger, assorted mushrooms, bell peppers, 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, mushrooms, tomatoes, scallions and eggs.

E19. Spicy Eggplants—Makua Gra Prao *
Stir-fried eggplants, bells, carrots, onions and basil in curry paste.

Sawadee Recommendations

- R1. Red Snapper with Basil—Pla Gra-Prao *** 17.95
Deep-fried red snapper fillet topped with basil, carrots, mushrooms, onions, bell peppers and chilies.
- R2. Red Snapper with Chili Sauce—Pla Rad Prik *** 17.95
Deep-fried red snapper fillet topped with chili sauce.
- R3. Salmon Sawadee *** 17.95
Steam or deep-fried salmon on steamed vegetables topped with 3-flavors sauce.
- R4. Beef Macadamia** 17.95
Chunk steaks sauteed with macadamia nuts, pineapples, mushrooms, carrots, baby corns, bells, onions and ginger.
- R5. Shrimp and Scallop Ginger—Khing Lover** 17.95
Shrimp and scallops with ginger, onions, scallions, assorted mushrooms, bells, and carrots.
- R6. Seafood Basil—Gra Prao Talay *** 17.95
Mixed seafood sauteed with basil, bell peppers, carrots, onions, mushrooms and chilies.
- R7. Devil's Seafood—Pad Phed Talay *** 17.95
Seafood sauteed with bamboo shoots, basil and Thai curry paste.
- R8. Volcano Chicken—Gai Pu Kao Fire *** 16.95
Tempura style chicken with steamed vegetable and topped with chili sauce.
- R9. Volcano Shrimp—Goong Pu Kao Fire *** 18.95
Tempura style shrimps with steamed vegetable and topped with chili sauce.
- R10. Talay Namprirkpao *** 17.95
Mixed seafood sauteed with bell peppers, basil and Thai chili paste.
- R11. Hoi Namprirkpao *** 15.95
Mussels sauteed with bell peppers, basil and Thai chili paste.

extra RICE or PEANUT SAUCE add \$1.00 Sticky Rice \$2.00;

Steam mixed vegetable \$3.00;

extra: meat add \$2.00, seafood add \$4.00, noodle add \$2.00

Lunch

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

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

L1-L13: Chicken, Pork or Tofu+Vegetable 8.95; Beef 9.95;
Shrimp, Scallop or 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 sweeten coconut based 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 roasted peanuts.

L6. Hot Basil—Pad Gra Prao *

Sauteed with bells, onions, mushrooms, carrots, chili and basil.

L7. Cashew Nut *

Sauteed with onions, bells, mushrooms, carrots, scallions and Thai chili paste.

L8. Baby Corn—Pad Kao Pod

Sauteed with brown sauce, carrots, mushrooms and scallions.

L9. Broccoli

Sauteed with house sauce, carrots and mushrooms.

L10. Mix Vegetable—Pad Puk Ruam

Seasonal vegetable sauteed with brown 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, black peppers, onions and bells.

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 12.95

with kaffir leaves, string beans and green peas.

Lunch (cont.)

L16. Honey Duck 13.95

Crispy duck and steam vegetables topped with honey-ginger source.

Noodle and Fried Rice

Served with soup of the day or tossed salad.

Choice of Chicken, Pork or Tofu+Vegetable 8.95; Beef 9.95;
Shrimp, Scallop or Squid 10.95; Seafood 12.95

LL1. Pad Thai

Thai noodle stir-fried with Chicken or Shrimp, egg, bean sprouts, and scallions. Served with crushed peanuts and lime slice.

LL2. Drunken Noodle—Pad Kee Mao *

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

LL3. Pad See Eew

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

LL4. Rad Nah

Flat noodle topped with broccoli, carrots, mushroom and gravy.

LL5. Karee Noodle

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

LL6. Kua Gai Noodle

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

LL7. Fried Rice

Chicken or shrimp with onions, tomatoes, scallions, egg and green peas.

LL8. Pineapple Fried Rice 10.95

With shrimp and chicken, pineapple, cashew nuts, raisins, tomatoes, onions, scallions, egg and green peas.

LL9. Basil Fried Rice —Kao Pad Gra Prao * 10.95

With shrimp, chicken, squid, bells, onions, tomato, broccoli and basil.

Beverages

Soda: 2.5

Thai Hot Tea or (Ginger/Jasmine/Green Tea) 2.5

Hot Coffee, Decaf-Coffee 2.5

Thai Ice Tea, Thai Ice Coffee 3.5

Coconut Juice, Mango Juice, Guava Juice, Lynchee Juice 3.5

NO SUBSTITUTION, PLEASE

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

Noodles and Fried Rices

Dish N1 - N6 prepared with your choice of:
Chicken, Pork or Tofu+Vegetable 11.95; Beef 12.95;
Shrimp, Scallop or Squid 14.95, Seafood 17.95

N1. Pad Thai (Shrimp/Chicken)

The most famous Thai noodle dish stir-fried with egg, bean sprouts and scallions. Served with crushed peanuts and lime slice.

N2. Drunken Noodle—Pad Kee Mao *

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

N3. Pad See Eew

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

N4. Rad Nah

Flat noodle topped with broccoli, carrots, mushrooms and gravy.

N5. Karee Noodle

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

N6. Kua Gai Noodle

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

N7. Fried Rice—Kao Pad 10.95

Chicken or shrimp with onions, tomatoes, scallions, egg and green peas.

N8. Pineapple Fried Rice—Kao Pad Sapparod 12.95

With shrimp, chicken, pineapple, cashew nuts, raisins, tomatoes, onions, scallions, egg and green peas.

N9. Basil Fried Rice—Kao Pad Gra Prao * 12.95

With shrimp, chicken, squid, bells, onions, tomato, broccoli and basil.

Desserts

1. Fried Banana (with Ice Cream) 6.95 (7.95)

Served with whipped cream, chocolate sauce or pure honey sauce

2. Fried Ice Cream 7.5

Served with chocolate sauce and whipped cream.

3. Mango Delight 6

Fresh mango with sweet coconut sticky rice. Sesame seeds topped.

4. Thai Ice Cream 5

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

5. Sawadee Custard 5

Sweet coconut sticky rice topped with Thai style custard.

6. Sacou 4

Sweet tapioca topped with coconut milk. Sesame seeds topped.

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



M-Th: 11:00am-3:30pm; 4:30pm-9:30pm;

Fri-Sat: 11:00am-10:30pm;

Sun: 11:30am-9:00pm

THAI CUISINE
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