

# THAI CAFE

## LUNCH

Served with steamed rice and a spring roll.

**Chicken, Beef, Pork or Vegetables ..... 6.95**  
**Prawns ..... 7.95**

1. **Ginger** - Marinated meat with ginger sauce, sauteed with fresh ginger, black mushrooms, green beans, onions.
2. **Pad Phef** - Sauteed with red chili, garlic sauce, bamboo shoots, sweet basil, green onions.
3. **Mixed Vegetables** - Mixed vegetable stir-fried with Thai bean sauce and sesame seed oil.
4. **Garlic Pepper** - Sauteed with garlic, pepper, mushrooms and cilantro.
5. **Eggplant** - Sliced eggplant sauteed with garlic, Thai spices, green onions, sweet basil.
6. **Sweet and Sour** - Mixed vegetables, pineapple, tomatoes, onions, bell pepper, cucumbers.
7. **Pra-Ram** - Steamed spinach and green beans topped with peanut sauce.
8. **Pad Kra Pao** - Sauteed fresh garlic, chili sauce, green onion, Thai basil and red and green bell pepper.
9. **Broccoli** - Sauteed broccoli with Thai oyster sauce.
10. **Sweet Chicken** - Marinated chicken in sweet bean sauce, stir-fried with roasted peanuts.
11. **Thai B-B-Q Chicken** - Boneless chicken thigh marinated with Thai herbs, curry powder and grilled, served with homemade B-B-Q sauce.
12. **Teriyaki Chicken** - Boneless chicken thigh marinated with ginger and grilled, served with homemade teriyaki sauce.
13. **Evil Prince** - Sauteed in red chili sauce, coconut milk, sweet basil and bamboo shoots, served on a bed of chopped cabbage.
14. **Cashew Nut Chicken** - Chicken breast sliced bite sized and sauteed with Thai herbs, onions, green onions, roasted crispy cashew nuts and dry chili.
15. **Curry** - Yellow #15, Red #16, Green #17, Mas-Samun #18 Pa-Nang #19
20. **Pad Thai Noodles** - See #17 under Noodles.
21. **Pad Kee Mao (Drunken Noodles)** - Thick noodles enhanced with red pepper sauce, garlic, onions and sweet basil.
22. **Thai B-B-Q Pork** - Pork marinated with Thai herbs, curry powder and served with homemade B-B-Q sauce on top of broccoli and cauliflower.

## APPETIZERS

1. **Deep Fried Tofu ..... 5.95**  
Deep fried and served with sweet and sour peanut sauce.
2. **Shrimp Tempura (8 pcs) ..... 8.95**  
Battered shrimp deep-fried, served w/ sweet & sour sauce.
3. **Summer Rolls (4 pcs) ..... 5.95**  
Rice-paper rolls stuffed with rice noodles, shrimps, bean sprout, carrots, cucumber and mint. Served with crushed peanuts in sweet and sour sauce.
4. **Spring Rolls (4 pcs) ..... 5.75**  
Thai style spring rolls, stuffed with clear noodles, black mushrooms, mixed vegetables and Thai herb, deep fried, served with crushed peanuts in sweet & sour sauce.
5. **Satay Kai (4 pcs) ..... 6.95**  
Chicken breast marinated with curry powder and Thai spices in coconut milk. Skewered & grilled, served with peanut sauce and cucumber salad.
6. **Satay Combo ..... 9.95**  
Chicken, Beef and Pork Satay served with cucumber and peanut sauce.

7. **Shrimp Rolls ..... 8.95**  
Thai style shrimp roll wrapped in rice paper, deep-fried and served with sweet and sour sauce.
8. **Crab Puff ..... 5.95**  
Deep-fried dumpling stuffed with imitation crab and cream cheese served with sweet and sour sauce.
9. **Angel Wings (3 pcs) ..... 6.95**  
Boneless chicken wings stuffed with carrots, silver noodles, kefir leaves, lemon grass and cabbages, served with sweet and sour spicy chili sauce.
10. **Angel Fish ..... 5.95**  
Deep-fried Pollock fish served with sweet and sour sauce.
11. **Assorted Appetizers (2 each) ..... 9.95**  
Angel Wings, Satay Chicken & Spring Rolls.

## SALADS

12. **Som Tum Esan ..... 7.25**  
Shredded green papaya mixed with garlic, tomatoes, chili and lime juice.
13. **Yum Yai ..... 9.95**  
Prawns and chicken lightly marinated with garlic, Chef's Special Sauce, whole boiled egg, carrots, celery, tomatoes and roasted ground peanuts served on a bed of lettuce.
14. **Yum Nur ..... 8.25**  
Grilled tender sliced beef seasoned with Thai spices, mint leaves, red onions, lemon grass, green onions and fresh lime juice.
15. **Yum Goong or Pla Muk ..... 9.95**  
Fresh prawns or calamari mixed with onions, mint leaves, lemon grass and green onions, served on top of lettuce.
16. **Na Sod ..... 8.25**  
Ground pork, red onions, peanut, fresh sliced ginger, green onions and cilantro mixed with lime juice.
17. **Yum Goong Pow ..... 8.95**  
Grilled prawns marinated with spicy home made curry sauce, green and red onions, kefir leaves, lemon grass and mint leaves, served on a bed of lettuce.

## SOUPS

- Chicken or Vegetarian ..... Med 5.95.....Large 8.95**  
**Prawns or Fish ..... Med 6.95.....Large 9.95**
23. **Tom Yum** - Hot and sour spicy soup with exotic Thai herbs, mushrooms, lemon grass, kefir leaves and cilantro.
  24. **Tom Kha** - Bite size chicken, fish or shrimp simmered in coconut milk, lemon grass, kefir leaves, Thai ginger, mushrooms, green onions and ginger.
  25. **House Sour Soup** - Choice of chicken or fish simmered in clear bouillon with Thai galanga root, lemon grass, tomatoes, mushrooms, green onions and cilantro.
  26. **Poh Teak ..... ONE SIZE 13.95**
  27. **Kang Guef Tha Lay ..... ONE SIZE 13.95**

## NOODLES

- Chicken, Beef, Pork or Vegetarian ..... 8.25**  
**Prawns ..... 8.95**  
**Seafood ..... 11.95**
28. **Pad Thai** - Stir fried noodles with egg, bean sprouts, green onions & spices, topped w/ ground roasted peanuts.
  29. **Pad Kee Mao** - Thick noodles enhanced with red pepper sauce, garlic, onions, sweet basil and topped with cilantro.
  30. **Pad Woon-Sen Kai**  
Sauteed crystal bean noodles with chicken, black mushrooms and vegetables.
  31. **Rad Nah** - Wide size rice noodles topped with choice of vegetarian or meat with broccoli, cauliflower and carrots in gravy sauce.
  32. **Pad Se Ew** - Choice of meat with wide size noodles, broccoli, cabbage and egg.

**ENTREES**

- Chicken, Beef, Pork or Vegetarian ..... 8.95
- Prawns or Fish ..... 9.95
- Seafood (Prawns, Scallops, Fish)..... 12.95
- 33. Pad Phet (Sweet Basil)** - Sautéed with red chili sauce, garlic, bamboo shoots, sweet basil and green onions.
- 34. Pad Kra Pao (Thai Basil)** - Sautéed with garlic, chili sauce, Thai herbs, onion and Thai basil.
- 35. Pra-Ram (Peanut Sauce)** - Choice of meat, topped with peanut sauce on a bed of spinach and green beans.
- 36. Pad Prik Khing** - Sautéed with red chili paste, green beans and kefir leaves.
- 37. Asparagus Delight Chicken** - Chicken breast sliced to bite size, marinated with bean sauce and garlic and then stir fried with mushrooms, carrots and asparagus.
- 38. House Vegetable Chicken** - Snow peas, cabbage, zucchini and black mushrooms stir-fried with chicken.
- 39. Himmapan (Cashew Nuts)** - Chicken breast sliced and sautéed with Thai herbs, sauce, crispy roasted cashew nuts, onions and green onions.
- 40. Pad Khing Sod (Fresh Ginger)** - Your choice of meat, sliced and stir fried with green beans, fresh ginger, black mushrooms, red onions and green onions in bean sauce.
- 41. Preow-Wan (Sweet and Sour)** - Choice of meat simmered in sweet and sour sauce with onions, cucumbers, tomatoes, pineapples and bell peppers.
- 42. Kai Yang** - Boneless, skinless chicken thighs marinated with Thai herbs and grilled, served with home made B-B-Q sauce.
- 43. Teriyaki Chicken**..... 8.25  
Boneless chicken thighs marinated with ginger and grilled, served with homemade Teriyaki sauce.
- 44. Fried Chicken**..... 7.95  
Deep fried seasoned chicken wings.
- 45. Pad Mah Kur (Eggplant)** - Choice of meat, marinated and sautéed with Thai spices, green onions and sweet basil in garlic sauce.
- 46. Kratirm Prik Thai (Garlic Pepper)** - Sautéed meat of your choice with garlic, mushrooms, zucchini, peppers and cilantro.
- 47. Snow Peas** - Choice of meat stir fried with snow peas, water chestnuts and green onions in Thai oyster sauce.
- 48. Broccoli** - Choice of meat sautéed with broccoli & Thai oyster sauce.
- 49. Puk Ruammit (Mixed Vegetables)** - Choice of meat stir fried with mixed vegetables in Thai bean sauce and sesame seed oil.
- 50. Gai Wan (Sweet Chicken)** - Sliced chicken breast marinated with minced garlic and stir fried with chili paste, soy bean oil and peanuts touched with cooking wine.
- 51. House Combo**..... 10.95  
Chicken, pork, shrimp sautéed with baby corn, snow peas and black mushrooms.
- 52. Gai Pad Prik Pow** - Sautéed chicken with smoke chill, shallots, garlic, bell pepper, bamboo shoots, zucchini and green onions.

**RICE**

- Sweet Sticky Rice ..... 3.00
- Steamed Rice ..... sm 1.50...lg 2.50
- Kao Pad (Fried Rice)**
- Vegetables and Egg..... 8.25
- Chicken, Beef or Pork..... 8.25
- Shrimp ..... 8.95
- Kao Pad Himmapan**..... 9.95  
Fried rice with cashews, pineapple, shrimp

**SIDE ORDERS**

- Peanut Sauce..... 2.00
- Cucumber Salad ..... 2.00

**CURRIES**

- Chicken, Beef, Pork or Vegetarian ..... 8.95
- Prawns or Fish..... 9.95
- Seafood (Prawns, Scallops & Fish) ..... 12.95
- 53. Evil Prince**  
Choice of meat, sautéed in hot spices with coconut milk and sweet basil served on a bed of chopped cabbage. With prawns add bamboo shoots.
- 54. Kang Pa (Jungle Curry)**  
Your choice of meat with green beans, eggplant, zucchini, basil, red chili paste, garlic, kefir leaves in clear broth.
- 55. Kang Ga Ree (Yellow Curry)**  
Simmered in coconut milk, potatoes, carrots and onions with Thai yellow curry paste.
- 56. Kang Phet (Red Curry)**  
Sautéed in Thai red curry sauce with eggplants, bamboo shoots and sweet basil in coconut milk.
- 57. Kang Keow Wan (Green Curry)**  
Sautéed in Thai green curry sauce with eggplants, bamboo shoots and sweet basil in coconut milk.
- 58. Kang Pa Nang (Pa Nang Curry)**  
Choice of meat sautéed in Pa Nang curry sauce, kefir leaves, peanuts, green beans & sweet basil in coconut milk.
- 59. Mas-Samun Curry**  
Sautéed with potatoes, onions and whole peanuts.
- 60. Thai Scampi**..... 12.95  
Scallops or shrimp sautéed in coconut milk, with garlic sauce
- 61. Kang Phet Prawn**..... 10.95  
Prawns simmered in coconut milk, tomatoes and logans with Thai red curry paste.
- 62. Kang Phet Ped Yang** ..... 12.95  
Roast duck, coconut milk, red curry, tomatoes, logans and Thai basil.
- 63. Mango Curry Shrimp** ..... 11.95  
Bamboo, green beans and mango in red curry sauce.

**SEAFOOD**

- 64. Pad Tha Lay** ..... 13.95  
Prawns, fish, calamari and scallops sautéed with onions and garlic in Thai spices and sweet basil.
- 65. Red Curry Prawns with Pineapple** ..... 10.95  
Prawns and pineapple sautéed with red chili paste in coconut milk.
- 66. Prik Sod Pla Muk & Scallops** ..... 11.95  
Sautéed green chili with calamari, scallops, onions, baby corn and garlic.
- 67. Pad Tha Lay Puk**..... 13.95  
Prawns, fish and scallops stir fried with mixed vegetables in Thai bean sauce.
- 68. Seafood Curry Basil** ..... 15.95  
Prawns, fish, scallops and crab claws sautéed with chef's curry sauce, green onions, egg, onions, cream and sweet basil.
- 69. Pla Lad Prik**..... 12.95  
Fresh fillet of red snapper deep fried and topped with garlic chili sauce.
- 70. Seafood Asparagus**..... 13.95  
Prawns, salmon and scallops stir-fried with snow peas and asparagus.
- 71. Pad Khing Scallops**..... 12.95  
Stir fried scallops with garlic, black mushrooms, onions, green onions, fresh ginger and green beans.
- 72. Pad Phet Koong Pla Muk** ..... 12.95  
Sautéed prawns and calamari in garlic sweet basil sauce with onions, bamboo shoots, green onions and green chili.