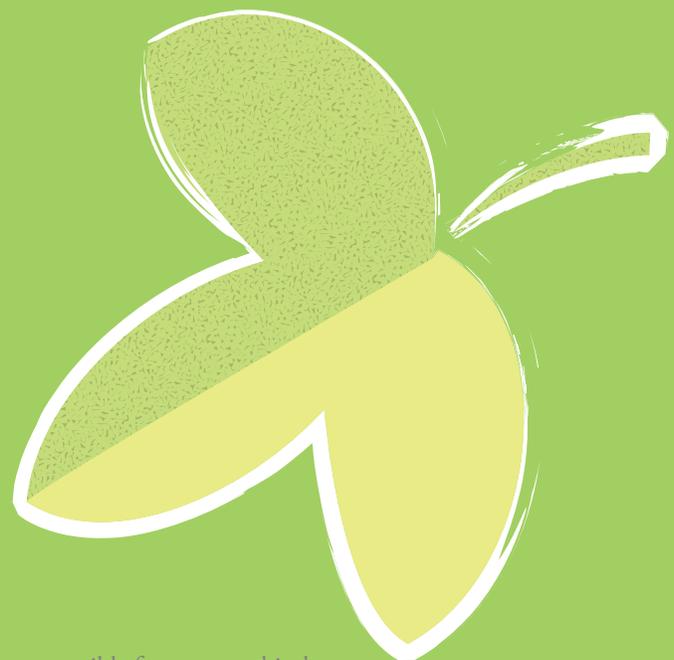


House of Thai Cuisine

Thai and Vegetarian cooking with a twist



Appetizers

A-1	SATAY <i>Strips of grilled marinated chicken on skewers served with peanut sauce and cucumber salad</i>	6.95
A-2	THAI SPRING ROLL <i>Vegetable and clear noodle wrapped in rice paper served with plum sauce</i>	4.95
A-3	CURRY PUFF <i>Puff Pastry stuffed with ground chicken, potatoes, onions and yellow curry powder served with cucumber salad</i>	5.95
A-4	THAI DUMPLINGS <i>Ground chicken, shrimp and vegetables served with delicious dark brown sauce</i>	5.95
A-5	THAI SHRIMP ROLL <i>Fried shrimp roll stuffed with chicken, imitation crab meat and vegetables</i>	8.95
A-6	SQUID RINGS <i>Crispy fried calamari served with sweet and sour sauce</i>	6.95
A-7	FRIED TOFU <i>Deep fried tofu served with sweet peanut sauce</i>	5.95
A-8	CRISPY NOODLES <i>The most famous Thai dish cooked with honey sauce, shrimp, scallions and bean sprouts</i>	7.95
A-9	STEAMED MUSSEL <i>Steamed New Zealand mussels topped with garlic bell peppers, onion and chili basil sauce</i>	7.95

Soups

✂S-1	TOM YUM GOONG <i>Shrimp in spicy herbal clear broth with lemon grass, kaffir lime, leaves, mushrooms and lime sauce</i>	5.50
✂S-2	TOM YUM KAI <i>Chicken in spicy herbal clear broth with lemon grass, kaffir lime, leaves, mushrooms and lime sauce</i>	4.95
✂S-3	TOM KHA KAI <i>Chicken in coconut milk, galanga, kaffir lime leaves, mushrooms and lime juice</i>	5.95
✂S-4	KING OF THE SEA SOUP <i>Seafood combination soup with lemon grass, kaffir lime leaves, mushrooms and lime juice</i>	5.95
S-5	TOFU SOUP <i>Clear broth soup with tofu and mixed vegetables</i>	4.50
S-6	TOM YUM TOFU <i>Tofu in spicy herbal clear broth with lemon grass, kaffir lime leaves, mushrooms and lime juice</i>	4.95
✂S-7	TOM KHA TOFU <i>Tofu in coconut milk, galanga, kaffir lime leaves, mushrooms and lime juice</i>	5.50
S-8	GANG CHUD <i>Clear broth filled with tofu, ground chicken and vegetables</i>	5.50

Salads

S-10	THAI SALAD <i>Lettuce, tomato, cucumbers, carrots, bean sprouts and bean curd served with peanut sauce</i>	5.95
✕S-20	BEEF SALAD <i>Grilled beef marinated with lime juice, tomato, onions, scallions and cucumber</i>	11.95
✕S-30	SPICY GROUND PORK (NAM SOD) <i>Ground pork cooked well-done with lime juice, ginger, onions, scallions, roasted peanuts and lettuce</i>	9.95
✕S-40	YUM PED <i>Crispy duck marinated with lime juice, onions, scallions, bell peppers, tomato and cashew nuts</i>	12.95
✕S-50	JUMPING SHRIMP SALAD <i>Cooked Shrimp with chili paste, onions, scallions and lime juice on top of lettuce</i>	11.95
✕S-60	SEAFOOD SALAD <i>Shrimp, calamari, scallops, fish and mussels combined in an exquisite balance of onions, chili, lemon grass and lime juice</i>	14.95
✕S-70	SPICY SAUSAGE SALAD <i>Thai sausage seasoned with lime juice, tomato, onions, scallions, cucumber and chili paste</i>	11.95

Entrees

All entrees served with jasmine rice.
Choice of Chicken, Beef or Pork. Shrimp add \$3.00
Additional will be Extra Charge

✕E-1	RED CURRY <i>Red curry, coconut milk, bamboo shoots, sweet peas and bell peppers</i>	13.95
✕E-2	GREEN CURRY <i>Unique blends of spicy and sweet green curry, coconut milk, bamboo shoots, string beans, bell peppers and basil leaves</i>	13.95
✕E-3	PANANG CURRY <i>Cooked in red panang curry, coconut milk, and bell peppers</i>	13.95
E-4	GARLIC SAUCE <i>Sautéed with garlic and black peppers</i>	12.95
E-5	GINGER SAUCE <i>Sautéed with fresh ginger, scallions, onions, mushrooms and bell peppers</i>	12.95
✕E-6	PAD PRIK KHING <i>Sautéed prik khing curry paste with string beans, and bell peppers</i>	13.95
E-7	PAD PAK <i>Sautéed mixed vegetables with house special sauce</i>	12.95
✕E-8	BASIL SAUCE <i>Sautéed chili sauce with onions, bell peppers and basil leaves</i>	12.95
✕E-9	CASHEW NUTS <i>Sautéed cashew nuts with carrots, scallions, bell peppers, mushrooms and celery</i>	13.95

WE CAN ALTER HOT & SPICY FOOD TO YOUR TASTE

✕ MILD

✕✕ MEDIUM

✕✕✕ SPICY

✕✕✕✕ VERY SPICY

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Thai Cuisine Specialties

T-1	PHA RAM <i>Choice of chicken or pork with spicy Thai peanut sauce on top of broccoli</i>	13.95
✕T-2	DUCK CURRY <i>Half of duck topped with red curry, pineapple, tomato, carrots, sweet peas, bell peppers and coconut milk</i>	19.95
✕T-3	DUCK BASIL <i>Half of duck topped with chili sauce, bell peppers and basil leaves</i>	19.95
T-4	DUCK WITH TAMARIND SAUCE <i>Half of duck topped with tamarind sauce, fried garlic, fried onions and fried chili</i>	19.95
T-5	SEAFOOD COMBINATION <i>Cooked marinated shrimp, scallops, squid, imitation crab meat, ginger, Chinese cabbage, scallions and celery</i>	20.95
✕T-6	SEAFOOD CURRY <i>Shrimp, mussels, squid, scallops, sweet peas, sweet potatoes, onions in red curry and coconut milk</i>	20.95
✕T-7	VOLCANO JUMBO SHRIMP <i>Steamed jumbo shrimp on bed of mixed vegetables and topped with chili sauce</i>	18.95
✕T-8	JUMBO SHRIMP WITH CHILI PASTE <i>Sautéed shrimp with chili paste, eggs, ginger, scallions and bell peppers</i>	18.95
✕T-9	MASSAMUN SHRIMP <i>Jumbo shrimp cooked in massamun curry with sweet potatoes, onion, avocado and peanuts</i>	18.95
✕T-10	MASSAMUN CURRY <i>Chicken cooked in massamun curry with sweet potatoes, avocado, onions and peanuts</i>	14.95
✕T-11	YELLOW CURRY <i>Chicken cooked in yellow curry potatoes, carrots and onions</i>	13.95
✕T-12	PAD PHED <i>Chicken or pork sautéed with curry paste, baby corn, mushrooms, bell peppers and Thai basil</i>	13.95
T-13	THAI CHICKEN <i>Crispy chicken with house spicy sauce onions, bell peppers, asparagus and fried chili</i>	15.95
✕T-14	SQUID IN LOVE <i>Sautéed shrimp, squid and chicken with chili paste, lemon grass, scallions, bell peppers, and kaffir leaves</i>	17.95
✕T-15	HOY SHELL BASIL <i>Sautéed sea scallops with chili, onions, bell peppers and Thai basil</i>	19.95
T-16	HOY SHELL GARLIC <i>Sautéed sea scallops with garlic and black pepper over a bed of vegetables</i>	19.95
✕T-17	HOY SHELL CURRY <i>Sea scallops in red curry, coconut milk, bamboo shoots, sweet peas and bell peppers</i>	19.95

Thai Cuisine Specialties cont.

T-18	STEAMED FISH	20.95
	<i>Steamed fillet fish in a classic plum sauce on a bed of vegetables topped with callions, broccoli, bell peppers and fresh gingers</i>	
✕T-19	SALMON BASIL CRUNCH	18.95
	<i>Authentic Thai style fillet salmon sautéed with chili paste topped with crunchy fried basil, cashew nuts, carrots, roasted dry chili, bell peppers and onions</i>	
✕T-20	PLA KAPROW	\$ M/P
	<i>Deep fried whole fish with chili sauce, onions, bell peppers and basil leaves</i>	
T-21	PLA PREAW WAN	\$ M/P
	<i>Deep fried whole fish topped with pineapple, tomato, cucumbers, onions and scallions</i>	
T-22	PLA JEAN	\$ M/P
	<i>Deep fried whole fish with bell peppers, celery, mushrooms, gingers, scallions, ground chicken in black bean sauce</i>	
✕T-23	SALMON GREEN CURRY	18.95
	<i>Fillet salmon in green curry, coconut milk, eggplant, onions, bell peppers, carrots, baby corn, peas and Thai basil</i>	

Fish Entrees

✕F-1	HOT AND SPICY FISH	\$ M/P
	<i>Deep fried whole fish topped with chili sauce</i>	
F-2	FISH WITH TAMARIND SAUCE	\$ M/P
	<i>Deep fried whole fish topped with tamarind sauce</i>	
F-3	FISH WITH GARLIC SAUCE	\$ M/P
	<i>Deep fried whole fish topped with garlic and black pepper</i>	
✕F-4	CHOO CHEE FISH	\$ M/P
	<i>Deep fried whole fish topped with choo chee curry sauce, string beans and lime leaves</i>	

Noodles

N-1	PAD THAI	with chicken 12.95 with beef or shrimp 13.95
	<i>Stir fried rice noodles, egg, bean sprouts and scallions</i>	
✕N-2	PAD KHI MAO	12.95
	<i>Stir fried broad rice noodles with chicken, or pork, onions, bell peppers, and basil leaves</i>	
N-3	PAD SEE-EW	12.95
	<i>Sautéed thick rice noodles topped with chicken, or pork in a flavorful sauce with Chinese broccoli and eggs</i>	
N-4	PAD WOON SEN	12.95
	<i>Sautéed clear noodles with chicken or pork, onions scallions, broccoli, snow peas, bean sprouts, carrots and eggs</i>	

Thai Fried Rice

R-1	THAI FRIED RICE <i>Choice of chicken, or pork</i> <i>Fried rice with eggs, onions, sweet peas and carrots</i>	11.95
R-2	SHRIMP FRIED RICE <i>Fried rice with eggs, onions, sweet peas and carrots</i>	12.95
✕R-3	BASIL FRIED RICE <i>Choice of chicken or pork</i> <i>Fried rice with eggs, onions, basil leaves and chili</i>	11.95
✕R-4	SHRIMP BASIL FRIED RICE <i>Fried rice with eggs, onions, basil leaves and chili</i>	12.95
R-5	VEGETABLE FRIED RICE <i>Fried rice with eggs and mixed vegetables</i>	11.95
R-6	PINEAPPLE FRIED RICE <i>Fried rice with shrimp, chicken, egg, cashew nuts, onions and scallions</i>	13.95
R-7	SPECIAL FRIED RICE <i>Fried rice with shrimp, pork, chicken, egg, onions and scallions</i>	13.95
R-8	FRIED RICE TALAY <i>Fried rice with shrimp, squid, egg, asparagus, onions, bell peppers, basil leaves and chili sauce</i>	13.95

Vegetarian Entrees

V-1	PAD PAK <i>Sautéed snow peas, broccoli, cabbage, carrots and zucchini</i> <i>with house special sauce</i>	11.95
✕V-2	TOFU PRIK KHING <i>Sautéed fried tofu with prik khing curry, kaffir lime leaves,</i> <i>bell peppers and string beans</i>	12.95
V-3	PAD EGGPLANT <i>Sautéed eggplant with bean sauce and Thai basil</i>	11.95
✕V-4	VEGETARIAN DUCK BASIL SAUCE <i>Vegetarian duck made from boiled white wheat dough,</i> <i>with flavored duck spices and basil sauce</i>	11.95
✕V-5	MIXED VEGETABLE CURRY <i>Red curry, coconut milk, snow peas, broccoli, cabbage, carrots, and zucchini</i>	13.95
✕V-6	TOFU CHOO CHEE <i>Sautéed fried tofu with choo chee curry, coconut milk, string beans,</i> <i>bell peppers and kaffir lime leaves</i>	13.95
V-7	TOFU PAD THAI <i>Sautéed rice noodles with eggs, bean sprouts, scallions and fried tofu</i>	12.95
✕V-8	TOFU PAD KHEE MAO <i>Sautéed rice noodles with eggs, Thai basil, fried tofu and spicy Thai sauce</i>	12.95