

110. **RAMA TOFU Tofu-Eggplant** \$8.95
Fried tofu and eggplants sautéed in light green coconut curry sauce with bell peppers & sweet basils.
111. **CHOO CHEE TOFU Tofu-Mushroom** \$8.95
Fried tofu and mushrooms sautéed in light red coconut curry sauce with bell peppers, sweet basils & fine kaffir lime leaves.
112. **TOFU KHEE MAO Tofu-Chili-Garlic** \$8.95
Fried tofu sautéed in minced garlic & fresh chili.
113. **PAD PHAK PA-SOM Combination Vegetables** \$8.95
Assorted vegetables: baby corn, baby bok choy, bean sprouts, carrots, snow peas, cauliflowers, napa cabbage, straw mushrooms & black mushrooms.
114. **PAD PHAK BOONG FAI DANG** \$8.95
Fried Water Spinach
Flamed water spinach quickly cooked with garlic, & oyster sauce.
115. **KA-NA HED HORM** \$8.95
Chinese Broccoli-Black Mushrooms
Chinese broccoli and black mushrooms sautéed in oyster sauce.
116. **KAO PAD PHAK Vegetarian Fried Rice** \$8.95
Fried rice with pineapples, Chinese broccoli, baby corn & straw mushrooms.
117. **KAO PAD GRA-PRAW PHAK** \$8.95
Chili-Garlic-Basil-Vegetables Fried Rice
Spicy Thai fried rice with vegetables distinguished by the flavor of minced garlic, fresh chili & basil leaves. Garnished with crispy basil leaves.
118. **PAD THAI JAE Vegetarian Pad Thai** \$8.95
The most famous Thai noodles dish. Flavorful pan fried rice stick noodles with baby corn, Chinese broccoli, tofu, bean sprouts, eggs & green onions. Extra fresh bean sprout, crushed peanuts, sugar, ground dried chili & wedges of fresh lime served on the side.

Side Orders

- STEAMED RICE (PER PERSON) \$1.00
PEANUT SAUCE \$1.50
CUCUMBER SALAD \$1.00

Desserts

- SWEET STICKY RICE WITH MANGO** \$ seasonal
(HOUSE SPECIALTY) **SEASONAL**
Krungthai dessert lovers! A wonderful combination of fresh mango and sweet sticky rice topped with rich coconut cream, sprinkled with roasted mung beans.
- FRIED BANANA AND ICE CREAM (FBI)** \$4.95
Deep fried banana served with choice of ice cream: vanilla, coconut or mango.
- MANGO DELIGHT** \$5.95
The colorful green tea sweet sticky rice served with mango ice cream, sprinkled with roasted crushed almond.
- TAB TIM KROB** \$2.95
Crispy cube water chestnut coated with icing; topped with jackfruits, coconut & palm seeds in sweet coconut syrup.
- KANOM MOR KANG (THAI CUSTARD)** \$2.95
Thai Style custard from mixture of egg and mung bean.

Beverages

- THAI ICE TEA OR THAI ICE COFFEE \$2.50
SOFT DRINK (CAN) \$1.50
LONGAN JUICE \$2.50
COCONUT JUICE \$2.50
ORANGE JUICE \$2.50
HOT JASMINE TEA (PER CUP) \$0.75
HOT COFFEE (PER CUP) \$1.00

We reserved the right to refuse service to anyone. We are not responsible for lost or stolen articles. \$15.00 minimum charged for credit cards. Personal checks accepted. 15% gratuity added for parties of 5 or more. Everyone in the party must be present to be seated. Menu and price are subject to be change without notice. To ensure a fine Thai dining experience, please ask your server for details on items ordered. Food cannot be returned or exchanged on any circumstance.

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Please indicate the spiciness: mild, medium, hot or extra hot.
No additional request.



NEW KRUNGTHAI

R e s t a u r a n t

Authentic Thai Cuisine

EST. 1988

www.newkrungthai.com



580 North Winchester Blvd.,

near Forrest Avenue, San Jose.

Tel : (408) 248-3435 Fax : (408) 296-4123

Mon-Fri Lunch 11am.-3pm.

Dinner 5pm.-10pm.

Sat-Sun 12pm.-10pm.

Lunch specials

Served Monday thru Friday from 11 am.- 3 pm. Except holidays.

All entrées \$7.95, served with soup of the day,

vegetarian spring roll, fried vegetarian wonton & steamed rice.

Please indicate your choice of meat : chicken, beef, pork or vegetables.

Prawns or calamari \$1.00 additional. Except 1, 2, 16 & 17.

- L1. **GAI YAANG Thai BBQ Chicken**
1/4 Grilled marinated chicken with Thai herbs. Served with Thai sweet sauce.
- L2. **GRA-DOOK MOO Thai BBQ Pork Spareribs**
Char-broiled marinated pork spareribs.
- L3. **PAD GRA-PRAW Basil-Chili-Garlic**
Our most favorite entrée! Sautéed with minced garlic, fresh chili, basil leaves, bell peppers & shredded bamboo shoots.
- L4. **PAD KAO PODE ORN Baby Corn-Mushroom**
Sautéed with baby corn, straw mushrooms, sliced bamboo shoots & onions. Garnished with cilantro.
- L5. **PAD KHING Ginger-Onion**
Sautéed with shredded ginger, onions, wood-ear mushroom & bell peppers.
- L6. **PAD PRIK Onion-Bell Pepper**
Sautéed with onions & bell peppers.
- L7. **PAD PHED Bamboo Shoot-Chili Paste**
Sautéed with bamboo shoots & red chili paste.
- L8. **PAD PRIK KHING Green Bean-Chili Paste**
Sautéed with green beans, fine keffir lime leaves & red chili paste.
- L9. **PAD PRIK NHAW MAI Bamboo Shoots-Bell Pepper**
Sautéed with bamboo shoots & bell peppers.
- L10. **PAD MED MA-MUANG Cashew Nuts**
Sautéed with cashew nuts, dried chili, onions & baby corn.
- L11. **GAENG DANG Red Curry**
Simmered in red curry paste in coconut milk with sliced bamboo shoots, bell peppers & sweet basil.
- L12. **GAENG KIEW WAAN Green Curry**
Simmered in green curry paste in coconut milk with shredded bamboo shoots, bell peppers, sweet basil & sweet peas.
- L13. **GAENG GA-REE Yellow Curry**
Simmered in mild yellow curry paste in coconut milk with potatoes & onions. (Chicken recommended)
- L14. **GAENG MASSAMAN Massaman Curry**
Simmered in Massaman curry paste in coconut milk with flavored of peanut sauce, potatoes, onions & peanuts. (Beef recommended)
- L15. **GAENG PANANG Panang Curry**
Simmered in rich red Panang curry paste in coconut milk with fine kaffir lime leaves, bell peppers & sweet basil.
- L16. **GAENG PANANG PLA Panang Fish**
Simmered in rich red Panang curry paste in coconut milk with Basa file, fine kaffir lime leaves, bell peppers & sweet basil.
- L17. **PLA RAD PRIK Fish-Mushroom-Spicy Sauce**
Half deep fried pompano fish topped with mushrooms, onions & garlic spicy sauce.
- L18. **TOFU KHEE MAO Tofu-Eggplant**
Fried tofu sautéed in minced garlic & fresh chili.
- L19. **RAMA TOFU Tofu-Chili-Garlic**
Fried tofu and eggplants sautéed in light green coconut curry sauce with bell peppers & sweet basil.
- L20. **CHOO CHEE TOFU Tofu-Mushroom**
Fried tofu and fresh mushrooms sautéed in light red coconut curry sauce with bell peppers, sweet basil & fine kaffir lime leaves.
- L21. **PAD PHAK PA-SOM Combination Vegetables**
Sautéed with assorted vegetables: baby corn, baby bok choy, bean sprouts, carrots, snow peas, cauliflowers, napa cabbage, straw mushrooms & black mushrooms.
- L22. **PAD MA-KEUR KHEE MAO Eggplant-Chili-Garlic**
Eggplants sautéed in minced garlic, fresh chili, sweet basil & bell peppers.
- L23. **PAD KA-NA NAM MAN HOY Chinese Broccoli-Oyster Sauce**
Sautéed with Chinese broccoli & oyster sauce.
- L24. **PAD KA-NA PRIK HANG Chinese Broccoli-Dried Chili**
Sautéed with Chinese broccoli, green onion & dried chili.

Appetizers

- 1. **TOD MAN Fish Cake** \$7.95
Deep fried fish cakes from mixture of fresh fish paste, chili paste, chopped green beans, fine kaffir lime leaves. Served with Thai cucumber sauce topped with ground peanuts.
- 2. **SATAY (HOUSE SPECIALTY) Satay** \$7.95
Marinated sliced chicken, beef or pork barbecued on skewers. Served with toasted bread, peanut sauce & cucumber salad.
- 3. **POR PIA TOD Thai Spring Rolls** \$7.95
Crispy spring rolls with fillings of minced pork, cellophane noodles, wood-ear mushrooms, tofu, assorted vegetables: celery, carrots, onions, taros, jicama. Served with Thai sweet sauce. (Vegetarian spring rolls available)
- 4. **GAI YAANG Thai BBQ Chicken** \$7.95
Half grilled marinated chicken with Thai herbs. Served with Thai sweet sauce.
- 5. **TAO HOO TOD Fried Tofu** \$7.95
Deep fried to perfection, crispy on the outside. Served with tamarind sauce & topped with ground peanuts.
- 6. **PHEEK GAI YAD SAI Angel Wings** \$7.95
Breaded deep fried boneless chicken wings stuffed with minced chicken, cellophane noodles, black mushrooms & assorted vegetables: bamboo shoots, onions & water chestnuts.
- 7. **KANOM PANG NHA GOONG Shrimp Toast** \$7.95
Deep fried bread topped with shrimp and mixture of minced pork and Thai spices, coated with battered egg.
- 8. **GOONG TOD Breaded Fried Shrimp** \$7.95
Breaded deep fried prawns. Served with Thai plum sauce.
- 9. **KIEW TOD Fried Wonton** \$7.95
Deep fried wonton stuffed with marinated minced prawn and pork. Served with Thai sweet sauce.

Soups

- 10. **TOM KHA GAI Chicken-Coconut Soup** S \$7.95
Delightful creamy soup with rich coconut milk with chicken & straw mushrooms, intensely flavored with galangal, lemongrass, kaffir lime leaves & garnished with cilantro. L \$12.95 XL \$14.95
- 11. **TOM KHA TA-LAY Seafood-Coconut Soup** S \$9.95
The aromatic, mild & delicious creamy coconut soup with assorted seafood: prawns, calamari, scallops, basa file, mussels, crab claws & straw mushrooms with the elusive flavored of galangal, lemongrass, kaffir lime leaves & garnished with cilantro. L \$15.95 XL \$19.95
- 12. **TOM YUM GOONG Prawns-Spicy Sour Soup** S \$8.95
The most famous Thai spicy sour prawns soup with straw mushrooms, spiced with lemongrass, kaffir lime leaves & garnished with cilantro. L \$14.95 XL \$17.95
- 13. **PO-TAK Seafood-Spicy Sour Soup** S \$9.95
Spicy sour soup with assorted seafood: prawns, calamari, scallops, basa file, mussels, crab claws, straw mushrooms distinguished by the flavor of galanga, ginger, lemongrass. L \$15.95 XL \$19.95
- 14. **TOM YUM PLA-DUK Catfish-Spicy Sour Soup** S \$10.95
Thai spicy sour catfish soup with straw mushrooms, sliced tomatoes, spiced with lemongrass, galangal, kaffir lime leaves & garnished with cilantro. L \$15.95 XL \$19.95
- 15. **KIEW NAM MOO Pork Wonton Soup** S \$6.95
Wonton skin stuffed with marinated minced prawn & pork in chicken broth with baby bok choy, topped with sliced Chinese BBQ pork. M \$8.95 L \$12.95
- 16. **KIEW NAM PHOO Crab Wonton Soup** S \$7.95
Marinated minced prawn & pork wrapped in wonton skin in chicken broth with baby bok choy, topped with crab meat. M \$9.95 L \$14.95
- 17. **GAENG JUED Combination Soup** M \$8.95
Flavorful chicken broth with minced pork, calamari, prawns, fish balls, fish cakes, straw mushrooms, carrots, onions, napa cabbages & cilantro. L \$13.95
- 18. **KAO-LAO Beef-Meatball Soup** M \$8.95
Thai style beef flavored soup with sliced beef, stewed beef, beef balls, bean sprouts, water spinach & garnished with cilantro & green onion. L \$13.95
- 19. **BEEF TENDON Beef Tendon Soup** M \$8.95
Beef tendon with bean sprouts, water spinach in Thai style beef flavored soup & garnished with cilantro & green onion. L \$13.95
- 20. **COMBINATION BEEF TENDON** M \$9.95
Beef Stew-Beef Tendon-Meatball Soup L \$14.95
Beef tendon with sliced beef, stewed beef, beef balls, bean sprout and water spinach in Thai style beef flavored soup.
- 21. **GAENG SOM** M \$8.95
Vegetable-Prawn-Thai Spicy Sour Soup L \$13.95
Thai country hot and sour with tamarind flavored soup with chili paste, prawns, napa cabbages, zucchini, green beans & cauliflowers.
- 22. **GAENG LIANG** M \$8.95
Vegetable-Thai Shrimp Paste Flavor Soup L \$13.95
Thai country hot simmered in mild shrimp paste flavored soup with zucchini, spinach & baby corn.

Please indicate the spiciness: mild, medium, hot or extra hot.
No additional request.

Salads

23. **PHLA GOONG Prawns Salad** \$13.95
Smoky grilled medium prawns tossed with lemongrass, shallots, mint leaves, fine kaffir lime leaves, cilantro & fresh chili in special lime dressing. Served with fresh lettuce.
24. **YUM PLA MUEK Calamari Salad** \$10.95
Delicate poached calamari tossed with lemongrass, shallots, mint leaves, kaffir lime leaves, cilantro & fresh chili in spicy lime dressing. Served with fresh lettuce.
25. **YUM TA-LAY Seafood Salad** \$13.95
The fabulous combination of seafood: prawns, calamari, scallops & mussels tossed with shallots, lemongrass, mint leaves, kaffir lime leaves, cilantro & fresh chili in lime dressing.
26. **YUM WOON SEN Silver Noodle Salad** \$10.95
The luscious flavor of cellophane noodles, prawns, calamari, minced pork, wood-ear mushrooms tossed with shallots, mint leaves, cilantro & chili paste in special lime dressing.
27. **YUM NEUA Thai Beef Salad (fresh chili)** \$8.95
Light grilled juicy tenderloin beef in a deliciously spicy dressing tossed with shallots, mint leaves, fine kaffir lime leaves, cilantro & fresh chili.
28. **NEUA NAM TOK Thai Style Beef Salad (dried chili)** \$8.95
Delicious tangy & spicy flavor. Sliced grilled medium well beef sirloin tossed with shallots, mint leaves, fine kaffir lime leaves, cilantro, parched dry chili & sprinkled with ground roasted rice in lime dressing. Served with sliced fresh cabbage.
29. **YARNG JIM Grill Beef-Thai Special Sauce** \$8.95
Sliced grilled medium well beef sirloin served with Thai special spicy sauce.
30. **SOM TUM Papaya Salad** \$7.95
This salad captures the essential flavor of Thailand. Fine shredded green papaya tossed with dry shrimps, cherry tomatoes, ground peanut, chili hot redolent and garlic. Served with sliced fresh cabbage.
31. **LARB Ground Meat Salad** \$8.95
Quick blending of minced meat (chicken, beef or pork), cooked in spicy dressing and tossed with Thai herbs: shallots, mint leaves, fine kaffir lime leaves, cilantro, parched dry chili & bounded with parched rice. Served with sliced fresh cabbage.
32. **YUM MA-KEUR Eggplant Salad** \$9.95
Smoky grilled eggplants topped with mixture of minced prawn & chicken tossed with shallots, mint leaves, kaffir lime leaves, cilantro & fresh chili in lime dressing and sprinkled with ground dry shrimp.

Fried Rice

33. **KAO PAD SAPPAROD (HOUSE SPECIALTY)** \$10.95
Pineapple Fried Rice
Krungthai classic dish. The remarkable combination of pan fried rice with prawns, chicken, chunks of pineapple, diced carrots, sweet peas, cashew nuts, kernel corns & raisins.
34. **KAO PAD Thai Style Fried Rice** \$8.95
Thai classic style fried rice pan fried with eggs, onions, tomatoes & scallions \$9.95
Choice of prawns or crab meat with choice of meat: chicken, beef or pork.
35. **KAO PAD GRA-PRAW** \$8.95
Chili-Garlic-Basil-Meat Fried Rice
Spicy Thai fried rice with choice of meat: chicken, beef or pork distinguished by the flavor of minced garlic, fresh chili & basil leaves. Garnished with crispy basil leaves.
36. **KAO PAD PHOO GAREE** \$9.95
Crab Fried Rice-Yellow Powder
Crab meat fried rice with eggs & fragrant with turmeric yellow curry powder. Garnished with fried minced garlic and green onions.
37. **KAO PAD SRONG KREUNG** \$8.95
Chinese Sausage-BBQ Pork Fried Rice
A Chinese style fried rice with Chinese sausages, BBQ pork, eggs, onions, tomatoes & scallions.
38. **KAO PAD KA-NA** \$8.95
Chinese Broccoli-Meat Fried Rice
Chinese broccoli fried rice with egg & scallions with choice of meat: chicken, beef or pork.

B.B.Q.

39. **COM GRA-DOOK MOO** \$10.95
Combination Thai BBQ Pork Spareribs
Thai marinated BBQ pork spareribs; served with wonton soup & prawn fried rice.
40. **COM GAI YAANG** \$10.95
Combination Thai BBQ Chicken
Half grilled marinated chicken with Thai herbs; served with wonton soup, prawn fried rice. Served with Thai sweet sauce.

Noodles

41. **PAD THAI (HOUSE SPECIALTY) Pad Thai** \$9.95
Krungthai's favorite and also the most famous Thai noodles dish. Flavorful pan fried rice stick noodles with prawns, chicken, tofu, bean sprouts, eggs & green onions. Extra fresh bean sprout, crushed peanuts, sugar, parched dried chili & wedges of fresh lime served on the side.
42. **JAN PAD PHOO Spicy Noodles-Crab Meat** \$9.95
The Thai spicy rice stick noodles pan fried with minced garlic, fresh chili, eggs & crab meat.
43. **PAD SEE-EW Dark Brown Rice Noodles** \$8.95
The Thai classic pan fried flat rice noodles with eggs, Chinese broccoli and seasoned with sweet dark soy sauce & choice of meat: chicken, beef, pork or vegetables. Choice of prawns \$9.95
44. **PAD KHEE MAO Drunken Noodles** \$8.95
Fire eater's favorite. Flat rice noodles stir fried with fresh chili & minced garlic, tomatoes, basil leaves & minced meat: chicken, beef, pork or vegetables seasoning with dark soy sauce.
45. **KWOEY TIEW RAD NA Noodles-Gravy** \$8.95
Pan fried flat rice noodles topped in special brown gravy with Chinese broccoli, garlic & choice of meat: chicken, beef or pork. Choice of prawns \$9.95
Choice of seafood \$10.95
(Seafood: prawns, calamari, crab claws and fish cake.)
46. **KWOEY TIEW PAD SRONG KREUNG** \$8.95
Pan Fried Rice Noodle
Pan fried flat rice noodles with chicken, tomatoes, eggs & Chinese broccoli.
47. **KWOEY TIEW NEUA Beef Noodle Soup** \$8.95
Flat rice noodles with Thai style beef flavored soup with rare sliced beef, stewed beef, beef balls, bean sprouts, water spinach & garnished with cilantro.
48. **KWOEY TIEW NEUA SUP** \$8.95
Noodle-Ground Beef Gravy
Pan fried flat rice noodles topped in gravy with ground beef, chopped tomatoes & onions.
49. **BA-MHEE PHOO MOO-DANG (WITH OR W/O BROTH)**
Egg Noodle \$8.95
Egg noodles with BBQ pork, crab meat & bean sprouts.
50. **GOEY SI MEE Crispy Egg Noodles with Gravy** \$8.95
Crispy egg noodles topped with chicken, straw mushrooms, bamboo shoots, carrots, baby corn & onions in gravy.
51. **SUKI YAKI (WITH OR W/O BROTH) Suki Yaki** \$8.95
Cellophane noodles, eggs, celery, napa cabbages, water spinach with Thai style Suki Yaki sauce and choice of meat: chicken, beef or pork. Choice of prawns \$9.95
Choice of seafood \$10.95
52. **KWOEY TIEW SRONG KREUNG (WITH OR W/O BROTH)**
Krungthai Noodles \$8.95
Flat rice noodles with prawns, calamari, pork, fish balls, fish cakes, bean sprouts & fried wonton.
53. **YENTAFO Yentafo** \$8.95
This sophisticated dish distinguished itself by a variety of their condiment. Flat rice noodles with prawns, calamari, pork, fish balls, fish cakes, fried tofu, water spinach & fried wonton in a special broth.

Chow Mein

54. **CHOW MEIN Chow Mein** \$8.95
Pan Fried egg noodles with assorted vegetables: napa cabbage, bean sprouts, bamboo shoots, carrots, onions, celery, baby corn, straw mushrooms & sliced mushrooms with choice of meat: chicken, beef, or pork. Choice of prawns \$9.95
55. **BA MEE RAD NHA Thai Style Chow Mein** \$8.95
Pan fried egg noodles drenched in thick sauce of assorted vegetables: bamboo shoots, carrots, onions, celery, baby corn & straw mushrooms and choice of meat: chicken, beef or pork. Choice of prawns \$9.95

Seafood

Please also see Entrées and Curries Section

56. **GOONG KHEE MAO Prawns-Chili-Garlic** \$12.95
Prawns sautéed with minced garlic & fresh chili.
57. **GOONG GRA-TIEM Prawns-Garlic-Pepper** \$13.95
Crispy deep fried prawns in shells sautéed with minced garlic & pepper.
58. **GOONG RAD PRIK Prawns-Mushroom-Spicy Sauce** \$13.95
Fried prawns topped with straw mushrooms, onions & garlic spicy sauce.
59. **CHOO CHEE GOONG** \$17.95
Jumbo Water Prawns-Choo Chee Red Curry Sauce
Jumbo water prawns sautéed in light red coconut curry sauce with bell peppers & fine kaffir lime leaves.

Please indicate the spiciness: mild, medium, hot or extra hot.
No additional request.

- 60. CHOO CHEE SALMON \$17.95
Salmon Filet-Choo Chee Red Curry Sauce
Salmon filet sautéed in light red coconut curry sauce with bell peppers & fine kaffir lime leaves.
- 61. CHOO CHEE TA-LAY \$17.95
Assorted Seafood-Choo Chee Curry Sauce
Assorted seafood: prawns, calamari, scallops, basa filet, mussels & crab claws sautéed in light red coconut curry sauce with sliced fresh mushroom, bell peppers, sweet basil & fine kaffir lime leaves.
- 62. GRA-PRAW TA-LAY Seafood Delights \$17.95
Assorted seafood: prawns, calamari, scallops, basa filet, mussels & crab claws sautéed in minced garlic, fresh chili, basil leaves, bell peppers & ginger.
- 63. TA-LAY LUAK Steamed Combo Seafood \$17.95
Steamed assorted seafood: prawns, calamari, scallops, seabass filet, crab claw served with special ginger sauce.
- 64. PLA MA-NAO Lemon Sea bass \$15.95
Steamed Sea bass filet topped on fresh lettuce and served with Thai spicy garlic lemon sauce.
- 65. PLA RAD PRIK \$15.95
Pompano Fish-Mushroom-Spicy Sauce
Crispy deep fried whole pompano fish topped with straw mushrooms, onions & garlic spicy sauce.
- 66. PLA JIAN Pompano Fish-Pork-Ginger \$15.95
Crispy deep fried whole pompano fish topped with minced pork, onions, chili & ginger in gravy.
- 67. PLA PRIEW WAAN \$15.95
Pompano Fish- Sweet Sour Sauce
Crispy deep fried whole pompano fish topped with pineapples, cucumbers, cherry tomatoes, onions & bell peppers in sweet sour sauce
- 68. PLA DUK PAD PHED \$9.95
Catfish-Spicy Sauce
Crispy deep fried catfish filet sautéed with Thai chili paste, minced garlic, kaffir lime leaves, bell peppers & sweet basil.
- 69. GARM PHOO PRIK PAO Crab Claws-Chili Sauce \$17.95
Stir fried crab claws with onions, ginger & chili oil.
- 70. GARM PHOO MOR-DIN \$17.95
Steam Crab Claws-Thai Herbs
Aromatic steamed crab claws in clay pot with Thai herbs, cellophane noodles & onions.
- 71. HOI OP Steam Mussels-Thai Herbs \$9.95
Aromatic steamed mussels in clay pot with Thai herbs: corianders, lemongrass, ginger, basil leaves. Served with spicy sauce.
- 72. HOI TOD Battered mussels-Thai Sauce \$8.95
Thai style light battered mussels fried with egg, bean sprouts & served with cilantro.
- 73. PAD PAO HEUR Abalone-Mushrooms \$9.95
Stir fried abalone with black mushrooms, baby bok choy & napa cabbages.
- 74. TAO HOO SRONG KREUNG Krunghthai Tofu \$9.95
Deep fried tofu topped with crab meat, prawns, calamari, bamboo shoots & onions in gravy.
- 75. KA-NA PLA-KEM Chinese Broccoli-Sun Dried Fish \$8.95
Sun dried salted fish with Chinese broccoli & dried chili.

- 87. PAD MA-KEUR KHEE MAO Eggplant-Chili-Garlic \$17.95
Sautéed with eggplants, fresh chili, minced garlic, bell peppers & sweet basil.
- 88. PAD MA-KEUR MUANG Eggplant-Soybean Sauce \$17.95
Sautéed with eggplants, eggs, bell peppers, sweet basil & soybean sauce.
- 89. PAD PRIEW WARN Sweet Sour Sauce \$17.95
Sautéed with pineapples, cucumbers, onions, cherry tomatoes & bell peppers in sweet sour sauce.
- 90. PAD PRA-RAM Eggplants-Green Curry Sauce \$17.95
Sautéed in light green coconut curry sauce with eggplants, bell peppers & sweet basil.
- 91. PAD PI-ROD Bamboo Shoots-Green Curry Sauce \$17.95
Sautéed in light green coconut curry sauce with bamboo shoots, bell peppers & sweet basil.
- 92. PAD PAK PA-SOM Assorted Vegetables \$17.95
Sautéed with assorted vegetables: baby corn, baby bok choy, bean sprouts, carrots, snow peas, cauliflowers, napa cabbages, straw mushrooms & black mushrooms.
- 93. PAD KA-NA NAM MAN HOY Chinese Broccoli-Oyster Sauce \$17.95
Sautéed with Chinese broccoli & oyster sauce.
- 94. PAD KA-NA PRIK HANG Chinese Broccoli-Dried Chili \$17.95
Sautéed with Chinese broccoli & dried chili.
- 95. TOD GRA-TIEM Garlic-Pepper \$17.95
Crispy deep fried meat sautéed with minced garlic & pepper. (not available for vegetables, for prawns see seafood section)

Curries Choice of chicken, beef or pork \$10.95 Choice of prawns \$12.95 Except 102-107.

- 96. GAENG DANG Red Curry \$10.95
Simmered in red curry paste in coconut milk with sliced bamboo shoots, bell peppers & sweet basil.
- 97. GAENG KIEW WAAN Green Curry \$10.95
Simmered in green curry paste in coconut milk with shredded bamboo shoots, bell peppers, sweet basil & sweet peas. (Chicken recommended)
- 98. GAENG GA-REE Yellow Curry \$10.95
Simmered in mild yellow curry paste in coconut milk with potatoes & onions. (Chicken recommended)
- 99. GAENG MASSAMAN Massaman Curry \$10.95
Simmered in Massaman curry paste in coconut milk with flavored of peanut sauce, potatoes, onions & peanuts. (Beef recommended)
- 100. GAENG PHA Jungle Curry \$10.95
Simmered in red chili paste (no coconut milk) with Thai eggplants, green beans, sliced bamboo shoots, carrots, sliced mushrooms, baby corn, cauliflowers, bell peppers & sweet basil.
- 101. GAENG PANANG Panang Curry \$10.95
Simmered in rich red Panang curry paste in coconut milk with bell peppers, sweet basil & fine kaffir lime leaves.
- 102. GAENG PANANG PLA Panang Fish \$10.95
Basa filet simmered in rich red Panang curry paste in coconut milk with bell peppers, sweet basil & fine kaffir lime leaves.
- 103. GAENG PLA DUK Catfish Curry \$10.95
Deep fried catfish filet simmered in red curry paste in coconut milk with eggplants, bell peppers & sweet basil.
- 104. GAENG GOONG Prawns Red Curry \$12.95
Prawns simmered in red curry paste in coconut milk with pineapples, sweet peas, cherry tomatoes, bell peppers & sweet basil.
- 105. GAENG PHED PED YARNG Roast Duck Curry \$13.95
Roast duck simmered in red curry paste in coconut milk with raisins, pineapples, sweet peas, cherry tomatoes, bell peppers, sweet basil.
- 106. GAENG KIEW WAAN PLA MUEK \$13.95
Green Curry-Stuffed Calamari
Calamari stuffed with marinated minced pork, simmered in green curry paste in coconut milk with Thai eggplants, sweet peas, bell peppers & sweet basil.
- 107. GAENG KIEW WAAN LOOK-CHIN PLA \$10.95
Green Curry-Fish Balls
Fish balls simmered in green curry paste in coconut milk with Thai eggplants, sweet peas, bell peppers & sweet basil.

Entrées Choice of chicken, beef or pork \$8.95 Choice of prawns or calamari \$9.95 (except # 78 and 95)

- 78. PAD GRA-PRAW (HOUSE SPECIALTY) Basil-Chili-Garlic \$17.95
Our most favorite entrée! Sautéed with minced garlic, fresh chili & basil leaves. For prawns, please see seafood section.
- 79. PAD KAO PODE ORN Baby Corn-Mushroom \$17.95
Sautéed with baby corn, straw mushrooms, sliced bamboo shoots & onions. Garnished with cilantro.
- 80. PAD KHING Ginger-Onion \$17.95
Sautéed with shredded ginger, onions, wood-ear mushrooms & bell peppers.
- 81. PAD PHED Bamboo Shoot-Chili Paste \$17.95
Sautéed with bamboo shoots & red chili paste.
- 82. PAD PRIK Onion-Bell Pepper \$17.95
Sautéed with onions & bell peppers.
- 83. PAD PRIK KHING Green Bean-Chili Paste \$17.95
Sautéed with green beans & red chili paste.
- 84. PAD PRIK NHAW MAI Bamboo Shoots-Bell Pepper \$17.95
Sautéed with bamboo shoots & bell peppers.
- 85. PAD MED MA-MUANG Cashew Nuts \$17.95
Sautéed with cashew nuts, dried chili & onions.
- 86. PAD WOON SEN Silver Noodles \$17.95
Stir fried cellophane noodles with eggs, onions & wood-ear mushrooms.

Vegetarians Please also see Entrées and Curries Section

- 108. TOM KHA PHAK Vegetables-Coconut Soup \$7.95
The aromatic, mild & delicious creamy coconut soup with assorted vegetables: carrots, cauliflowers, sweet peas, baby corn, sliced bamboo shoots, green beans & straw mushrooms, intensely flavored with galangal, lemongrass, kaffir lime leaves & garnished with cilantro. L \$12.95 XL \$14.95
- 109. TOM YUM PHAK Vegetables-Spicy Sour Soup \$7.95
The most famous Thai spicy clear sour soup with assorted vegetables: carrots, cauliflowers, sweet peas, baby corn, sliced bamboo shoots, green beans & straw mushrooms, spiced with lemongrass, kaffir lime leaves & garnished with cilantro. L \$12.95 XL \$14.95