

LUNCH SPECIALS

From 11:00 a.m. to 3:00 p.m.

Served with soup of the day, steamed rice

And a choice of egg roll or hand roll

Chicken, pork, calamari	\$12.00
Tofu, veggie, mock duck/chicken	\$12.00
Beef, barbecue pork, all sausage	\$13.00
Shrimp	\$14.00
Salmon or cod	\$15.00
Mixed seafood or crispy fish	\$16.00
Snow crab meat	\$18.00
For curry dish add extra .50 and brown rice add .50	

1. **Garlic Dish:** garlic sauce, with broccoli, cabbage, onion, and carrot
2. **Orange Chicken:** lightly breaded chicken in an orange honey glaze
3. **Cashew Dish:** cauliflower, celery, red bell, carrots in a garlic chili paste
4. **Spicy Basil Dish:** zucchini, cauliflower, bamboo, red bell, onions and basil
5. **Sweet and Sour Dish:** carrots, pineapple, tomatoes, onions, and red bell in a homemade sweet and sour sauce
6. **Eggplant Dish:** eggplant and zucchini stir fried in a special sauce
7. **Stir Fried Mixed Vegetables:** mixed vegetables in a thin brown sauce
8. **Praram (peanut dish):** special peanut sauce served with broccoli, carrot, cabbage
9. **Red or Green Curry:** eggplant, bell, bamboo, basil, zucchini in coconut milk
10. **Yellow Curry:** potatoes, onions and carrots simmered in coconut milk
11. **Pineapple Curry:** red sauce, coconut milk, pineapple, bamboo, carrots, red bell
12. **Mussaman Curry:** peanuts, carrots, potatoes, and onions
13. **Crispy fish:** breaded with apples, onions, carrot, cashews, and lime juice
14. **Broccoli Dish:** broccoli, red bell, carrot in Thaipan sauce
15. **Sriracha:** roasted peanut, red bell, carrot, onion in a special sauce (new)
16. **Baby Corn And Mushroom:** zucchini, carrot, onion with gravy sauce (new)

Noodles and Fried Rice (steamed rice not included)

Highly recommended Sweet sausage, Thai herb sausage or Thai sausage

17. **Pad Thai:** thin rice noodles, egg, bean sprouts, peanuts in a delicious sauce
18. **Pad See You:** wide fresh noodles with broccoli, cabbage, and egg
19. **Spicy Basil Noodles:** flat fresh noodles, basil, carrots, onions, bell peppers, egg
20. **Thai Chow Mein:** egg noodles with carrots, broccoli, onions, cabbage, sprouts
21. **Silver Noodles:** bean thread noodles, mushrooms, carrots, onions, tomatoes, egg

Vegetarian or gluten free is available upon request

- 22. **Tropical Fried Rice:** egg, pineapple, cashews, onions, and curry powder
- 23. **Spicy Fried Rice:** egg, basil, and carrots in a Thai chili sauce
- 24. **Thai Fried Rice:** egg, onions, and tomatoes in an exclusive Thai sauce.
- 25. **Pan Fried Noodle;** flat fresh noodle, egg, sprout, and peanuts.

Appetizers

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| 1. Chicken Satay / Beef Satay | \$ 10.00// \$ 12.00 |
| Marinated chicken or beef on skewers served with peanut sauce | |
| 2. Garlic Wings | \$ 10.00 |
| Crispy garlic, red bell, onion, salt and pepper | |
| 3. Red Wine Wings (<i>new</i>) | \$ 11.00 |
| House red wine sauce over crispy chicken wings | |
| 4. Thai Sausage | \$ 11.00 |
| Served with sticky rice | |
| 5. Thai Herb Sausage | \$ 12.00 |
| A little spicy herbs sausage served with sticky rice | |
| 4. Curry Puff Chicken or Vegetables | \$ 9.00 |
| Potatoes, carrots seasoned in curry powder | |
| 5. Shrimp & Pork Dumpling | \$ 9.00 |
| Shrimp, pork, chestnut, pea, and carrot | |
| 6. Fried Egg Rolls (4) | \$ 8.00 |
| Crispy rolls stuffed with carrots, cabbage and grass noodles served with s/s sauce | |
| 7. Thai Hand Rolls (4) | \$ 8.00 |
| Vegetables, tofu, grass noodle, mint in a rice paper wrap served with peanut sauce | |
| 8. Hand Roll--Egg Roll Combo | \$ 8.00 |
| 2 hand rolls and 2 egg rolls | |
| 9. Golden Bag | \$ 9.00 |
| Potatoes, peas, and carrots in curry powder, served with cucumber vinaigrette | |
| 10. Thai Dumpling | \$ 8.00 |
| Stuffed with chicken and vegetables served with sweet and sour sauce | |
| 11. Fried Bean Cake | \$ 8.00 |
| Deep fried tofu served with sweet and sour sauce sprinkled with ground peanuts | |
| 12. Cream cheese wontons | \$ 9.00 |
| Wontons filled with seasoned cream cheese served with sweet and sour sauce | |
| 13. Crispy Calamari | \$ 12.00 |
| Deep fried lightly breaded calamari served with special sauce | |
| 14. Golden Crispy Shrimp | \$ 13.00 |
| Golden fried breaded shrimp served with sweet chili sauce | |
| 15. Combo Appetizer | \$ 18.00 |

Vegetarian or gluten free is available upon request

Three hand rolls, three chicken satay and three egg rolls

Salad Meals

Beef Salad	\$ 16.00
Sautéed lean beef with lime Thai dressing	
Chicken or Tofu Salad	\$ 15.00
Bean thread noodles, mint, onion, ground peanuts seasoned with lime juice	
Green Salad	\$ 9.00
Mixed greens with baked tofu, served with peanut sauce or lime sauce	
Papaya Salad	\$ 11.00
Shredded green papaya, green beans, carrots seasoned with lime juice and peanuts	
Larb (minced chicken or beef)	\$ 14.00/\$15.00
Thai herbs and spices seasoned with lime juice and served over fresh lettuce	
Seafood Salad	\$ 20.00
Mixed seafood, bean thread noodles, lemon grass and mint seasoned with lime juice	

Soup

	Cup	Pot
Vegetarian, tofu, or chicken	\$ 8.00	\$ 15.00
Shrimp	\$ 9.00	\$ 17.00
Mixed seafood	\$ 10.00	\$ 20.00

Tom Yum

Chili sauce, mushrooms, galangal, lime leaf and lime juice

Tom Kha

Coconut milk with cabbage, mushrooms, galangal, lemon grass and lime juice

Tofu Soup or Mix Veggie

Fresh tofu with mushrooms, bean thread noodles and fresh vegetables

Won Ton Soup

Chicken or shrimp with fresh vegetables

Seafood Soup

Mixed seafood with galangal, lemon grass in rich hot and sour lime broth

Vegetarian or gluten free is available upon request

Noodle soup \$ 16.00

(big flat noodle or thin noodle)

Clear Soup: B.B.Q Pork with Egg noodle

Clear Soup: ground chicken, ground peanut, fish ball, fish cake and shrimp

Tom Yum: Thai herbs, ground chicken/peanut, fish ball/cake and shrimp

Tom Kha: coconut milk, Thai herbs, ground chicken, fish ball/cake and shrimp

Dinner Entrees

served with steamed rice, brown rice-add \$1.00

CHICKEN, PORK, CARAMARI, TOFU, VEGGIES	\$ 15.00
MOCK DUCK, MOCK CHICKEN	\$ 15.00
BEEF, BARBECUE PORK OR ALL SAUSAGE	\$ 16.00
SHRIMP	\$ 17.00
MIXED SEAFOOD	\$ 20.00
SNOW CRAB MEAT	\$ 20.00
CRISPY FISH	\$ 20.00
ROASTED DUCK	\$ 23.00

(Highly recommended Crispy Fish or Roasted Duck)

Sriracha Dish:

Roasted peanut, red bell, carrot, white and green onion in a special sauce *(new)*

Roasted Sesame Dish:

Cabbage, julienne carrots and onion in a special house sesame sauce *(new)*

Baby Corn And Mushroom:

Zucchini , carrot, green onion with house gravy sauce *(new)*

Fresh Ginger Dish

Fresh ginger, fresh mushroom, carrot, bell, white and green onion *(new)*

Orange Chicken:

Breaded chicken in an orange honey glaze

Garlic Dish

Cabbage, onion, carrot, and broccoli in a delicious garlic sauce

Ginger Dish

Green beans and bell peppers sautéed in a ginger sauce

Cashew Dish

Cauliflower, celery, red bell, onions, and cashews in a garlic chili paste

Basil Dish

Zucchini, cauliflower, red bell, bamboo, onions and basil in a spicy chili sauce

Vegetarian or gluten free is available upon request

Sweet and Sour Dish

Carrots, pineapple, tomatoes, onions, red bell, all mixed in a sweet and sour

Stir Fried Mixed Vegetables

Broccoli, bell, cabbage, carrots, fresh mushrooms, tomatoes, onions

Shrimp Glass Noodles

Ginger, cilantro, celery, mushroom, carrot, onion in Thai pan sauce

Praram (peanut dish)

Favorite meat served with peanut sauce and steamed broccoli, cabbage, carrot

Eggplant Dish

Eggplant, basil, and zucchini served with your favorite meat

Teriyaki Dish

Favorite meat with carrots, cabbage, and broccoli in teriyaki sauce

Broccoli Dish

Broccoli, red bell, carrot in Thai pan sauce

Curry Lover (extra \$1.00)

Avocado Curry (new) Extra \$2.00

Fresh Avocado, eggplant, red bell, zucchini, bamboo, basil in green curry sauce

Mango Curry (new) Extra \$2.00

Fresh Mango, eggplant, red bell, zucchini, bamboo, basil in red curry sauce

Pumpkin Curry (new) Extra \$2.00

Fresh Pumpkin, eggplant, red bell, zucchini, bamboo, basil in red curry sauce

Green or Red Curry

Asian eggplant, red bell, zucchini, bamboo shoots and Thai basil

Yellow Curry (gaeng kari)

Simmered in coconut milk with potatoes, onions, and carrots

Panang Curry

Red bell, carrots and flavored with kaffir lime leaf

Country Style Vegetable Curry

Mixed vegetables with sweet basil simmered in a spicy Thai red sauce

Pineapple Curry

Diced pineapple, red bell, basil, carrot, and bamboo in a curry red sauce

Mussaman Curry

Peanuts, potatoes, carrots, and onions

Noodles and Fried Rice Dishes

Highly recommend crispy fish, Thai sausage, Sweet sausage

Vegetarian or gluten free is available upon request

Pad Thai

Thin rice noodles with bean sprouts, egg and sprinkled with ground peanuts

Pad See You

Flat rice noodles with broccoli, cabbage, and egg

Basil Noodles flat noodles, basil, red bell, carrots, onions, eggs in a garlic sauce

Thai Chow Mein

Chow mein noodles with carrots, broccoli, bean sprouts and cabbage

Silver Noodles

Bean thread noodles with mushrooms, eggs, onions, and cabbage

Tropical Fried Rice

Fresh diced pineapple, cashews, egg, onion, pea, carrot, and curry powder

Spicy Fried Rice

Carrots, onions and egg with chili and Thai basil sauce

Thai Fried Rice

Carrots, peas, onions, tomatoes, and egg in an exclusive Thai sauce.

Pan Fried Noodle

Flat fresh noodles, egg, sprout, and peanut

Thai Pan Specials

Mango Chicken <i>(new)</i>	\$ 18.00
Breaded chicken in a mango glaze with fresh mango	
Choo-chi Red Snapper <i>(new)</i>	\$ 20.00
Sauteed snapper in house red curry sauce, top with kaffir lime leave	
White Wine snapper <i>(new)</i>	\$ 20.00
Sauteed snapper with house white wine, carrot and onion	
Chicken or Tofu Delight	\$ 17.00
Egg, celery, red bell, onions, garlic chili paste in curry powder sauce	
Thai Pan Steak House	\$ 18.00
Slice marinated grilled beef served with vegetables and special dip	
Seafood Delight	\$ 20.00
Mixed Seafood in a delicious curry powder sauce	
Spicy Basil Salmon	\$ 18.00
Salmon with mixed vegetables in a spicy curry sauce (or regular sauce)	
Steamed Salmon	\$ 18.00
Salmon with celery, white onion, ginger, cabbage, carrots, and broccoli	
Crispy Fish	\$ 20.00
Breaded fish, apples, carrot onions, cashews and seasoned with lime juice	
Seafood Combination	\$ 20.00
Mixed seafood, eggplant with a touch of chili sauce and basil	
Garlic Seafood	\$ 20.00
Combination seafood sautéed in garlic sauce	

Vegetarian or gluten free is available upon request

Three Flavor Fish	\$ 20.00
Basil, pineapple, red bell, onion, carrot with three flavor sauces	
Spicy Cod Fish	\$ 20.00
Red bell, carrot, galangal, young pepper, basil in Thai red sauce	
Crab Fried Rice	\$ 20.00
Real lump crab meat, peas, carrots, tomatoes, onion, and egg	
Roasted Duck	\$ 23.00
Pineapple, carrots, bell, tomatoes, basils in Thai red sauce	

Thai Pan Combo Meals

**All combo meals \$17.00 choice of chicken or tofu
(Beef add \$2 .00, Shrimp add \$3.00)**

- Combo #1:** Tropical fried rice and two hand rolls
- Combo #2:** Pad Thai noodles and two hand rolls
- Combo #3:** Spicy Basil noodles and two hand rolls
- Combo #4:** Thai Chow Mein and two hand rolls

Thai Pan Kids Meals

(under 10 years old)

Fried Rice Chicken Bowl	\$ 8.50
Thai fried rice (chicken or tofu)	
Chow Mein Chicken Bowl	\$ 8.50
Egg Noodles, broccoli, carrots (chicken or tofu)	
Teriyaki Chicken Bowl	\$ 8.50
Served with steamed rice, cabbage, carrots, and broccoli in teriyaki sauce	
Orange Chicken Bowl	\$ 8.50
Breaded chicken in a honey glaze sauce over steamed rice	

Sides

Sticky Rice (new)	\$ 4.00
Jasmine rice / Brown rice	\$ 3.00 /\$ 4.00
Steam noodles, Tofu, Vegetables	\$ 5.00
Extra vegetables	\$ 2.00
Extra chicken, All Sausage	\$ 3.00
Extra beef	\$ 4.00
Extra shrimp	\$ 5.00
Extra peanut sauce	\$ 2.00
Panang or any curry sauce	\$ 8.00

Vegetarian or gluten free is available upon request

Desserts

Coconut ice cream	\$ 6.00
Honey Banana with coconut cream	\$ 8.00
Sticky Rice and Mango	\$ 10.00
Coconut Sweet Rice	\$ 6.00
Honey Banana with Coconut Ice Cream	\$ 9.00

Beverages (with boba \$1.00 extra)

Can Soda	\$ 2.00
Regular iced tea (free refills)	\$ 4.00
Thai Iced Coffee or Thai Iced Tea	\$ 5.00
Coconut Thai Coffee or Thai Tea	\$ 5.00
Brown Sugar Fresh Milk	\$ 5.00
Apple Juice	\$ 4.50
Hot Tea (green or jasmine)	\$ 4.00
Ginger Tea Hot/Iced (decaffeinated)	\$ 5.00
Honey Chrysanthemum Hot/Iced (herbal tea)	\$ 5.00
Bottled Water	\$ 2.50
Taro Milk Tea	\$ 5.00
Okinawa Milk Tea	\$ 5.00
Mango Iced Tea	\$ 5.00
Arnold Palmer	\$ 5.00
Honey Lemon	\$ 5.00

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