

Appetizer

1. Satay (3) \$ 8.95
Thai style sliced charcoal grilled strips of chicken, marinated in coconut milk, lemon grass and imported Thai curry spice, skewers then grilled to perfection. Served with our Thai peanut sauce and special cucumber dip.
2. Tod Mun Koong (Shrimp) (4) \$ 9.95
A mixture of shrimp, chicken and Thai curry paste, mashed then fried. Served with Thai special chili & plum sauce over chopped cucumber and topped with grounded peanut.
3. Fried Shrimp (6) \$ 9.95
Jumbo prawn marinated with spices, then wrapped in Thai wonton skin. Deep fried and served with Thai special plum sauce.
4. Dumpling (Khanom Jeeb) (4) \$ 8.95
Thai wonton skin stuffed with grounded shrimp & chicken then steamed. Served with homemade sweet soy sauce.
5. Curry Puff (4) \$ 8.95
Minced chicken, potato and onion sauteed with chef's special ingredients stuffed in homemade croissant and deep fried to golden crisp. Served with Thai special cucumber dip.
6. Fried Tofu (Vegetarian) (4) \$ 5.95
White seasonal soft bean curd deepfried to golden crisp. Served with Thai special plum sauce and topped with grounded peanut.
7. Spring Roll (Vegetarian) (4) \$ 8.95
Marined mixed vegetable and bean thread wrapped with Thai rice paper skin then fried. Served with plum sauce.
8. Combination Platter \$ 17.95
A Combination platter of : todmun koong, spring roll, curry puff, dumpling and all time favorite chicken satay. 'enough to share for two or more)

Soup

9. Tom Yum Koong (Shrimp) \$ 6.95
Thai famous hot & sour soup broth with shrimp, lemon grass and lime juice.
10. Tom Kha Kai (Chicken) \$ 6.95
Original Thai style creamy coconut milk broth with chicken and lime juice.

Soup

11. Wonton Soup (Vegetarian available) \$ 6.95
Flavorful chicken broth boiled with Thai style chicken wonton with on top of scallion and fried garlic.

Salad

12. Spicy & Sour B.B.Q. Beef \$ 17.95
Sliced charcoal grilled strips of beef and tossed in with fresh cucumber, lemon grass, tomato, onion, chili and lime juice.
13. Spicy & Sour Duck \$ 20.95
Roasted Crispy Duck with cashew, tomato, onion, pineapple and sweet & sour chili sauce.

Original Curries

- (Choice of chicken, beef, pork or tofu)
14. Red Curry \$ 17.95
Thai gourmet red curry paste sauteed with Thai coconut milk then included your choice, mixed vegetable and sweet basil leave.
 15. Green Curry \$ 17.95
Northern style, Thai fresh green curry paste sauteed with Thai coconut milk then tossed in with your choice, mixed vegetable and sweet basil leave.
 16. Panang Curry \$ 17.95
Dry red chili curry with your choice, mixed vegetable in Thai coconut milk.
 17. Massaman Curry \$ 17.95
Thai massaman curry paste sauteed with coconut milk and fresh tamarind juice then mixed with your choice, potato chunk, onion and roasted peanut.
 18. Yellow Curry \$ 17.95
Thai gourmet yellow curry paste sauteed with coconut milk then mixed with your choice, mixed vegetable and potato chunk.
 19. Classic Pad Thai \$ 15.95
Gourmet Thai rice noodle sauteed with shrimp, chicken, tofu, fresh bean sprout, onion, scallion, roasted grounded peanut in chef's specialty tamarind sauce.

Rice and Noodle

20. Seafood Pad Thai \$ 20.95
Jumbo prawn, New Zealand mussel, fresh scallop and squid sauteed with gourmet Thai rice noodle, tofu, fresh bean sprout, onion, scallion, roasted grounded peanut in chef's specialty tamarind sauce.
21. Seafood Fried Rice \$ 20.95
Imported Thai jasmine rice sauteed with mixed of fresh squid, mussel, shrimp, scallop, carrot, onion and scallion.
22. Fried Rice \$ 13.95
Homemade style, imported Thai jasmine rice sauteed with egg, carrot, onion and your choice of beef, chicken or pork. Shrimp for \$ 16.95

Vegetarian Entree

23. Classic Vegetable Pad Thai \$ 15.95
Imported Thai rice noodle sauteed with tofu, mixed vegetable and roasted grounded peanut in chef's specialty tamarind sauce.
24. Tofu Sauteed With Mixed Vegetable \$ 14.95
A mixture of fresh vegetable and white tofu sauteed in mushroom soy sauce.
25. Tofu Duck & Basil \$ 17.95
Fresh garlic and mixed vegetable sauteed with flavored brown tofu (Tofu Duck) and fresh basil leave.
26. Tofu & Chili Paste \$ 14.95
A combination of roasted chili paste sauteed with tofu, mixed vegetable and sweet basil leave.
27. Tofu & Cashew \$ 14.95
Roasted cashew sauteed with mixed vegetable, tofu and pineapple.
28. Tofu & Ginger \$ 14.95
Fresh ginger sauteed with tofu, mixed vegetable, mushroom in black bean sweet soy sauce.
29. Stir Fried Curry \$ 14.95
White tofu stir-fried with curry paste, mixed vegetable and basil leave.
30. Vegetable Fried Rice \$ 13.95
Gourmet Thai jasmine rice sauteed with egg and mixed vegetable.

Special

31. *Salmon & Tamarind Sauce* \$ 22.95
 Fried salmon sauteed with Thai tamarind sauce.
 Served with mixed vegetable.
32. *Salmon & Green Curry* \$ 22.95
 Emerald green curry sauteed with Thai coconut
 milk, mixed vegetable and basil leave. Served
 on top of salmon.
33. *Salmon & Panang Curry* \$ 22.95
 Dry red chili curry sauteed with Thai coconut milk
 and mixed vegetable. Served on top of salmon.
34. *Shrimp & Pineapple Red Curry* \$ 22.95
 Classic Thai red curry sauteed with pineapple,
 jumbo prawn and fresh basil leave.
35. *Roasted Duck & Red Curry* \$ 22.95
 Boneless roasted duck sauteed with pineapple in
 classic Thai red curry sauce.
36. *Roasted Duck & Basil* \$ 22.95
 Boneless roasted duck sauteed with chili pepper,
 mix vegetable and basil leave in chef's specialty sauce.
37. *Roasted Duck & Panang Curry* \$ 22.95
 Dry red chili curry paste sauteed with coconut milk
 and mixed vegetable. Served on top of boneless
 roasted duck.

Seafood

38. *Squid & Chili Paste* \$ 20.95
 A mixture of dry-roasted chili paste sauteed with
 fresh squid & mixed vegetable.
39. *Squid & Garlic* \$ 20.95
 Fresh squid with garlic, black pepper in chef's sauce,
 hen pan fried. Served over sauteed mixed vegetable.
40. *Squid & Basil* \$ 20.95
 Sauteed fresh squid, chili pepper and onion in
 brown sauce, then tossed in with mixed vegetable
 and basil leave.
41. *Shrimp & Chili Paste* \$ 20.95
 A mixture of dry-roasted chili paste sauteed with
 fresh jumbo prawn, squash, onion, bamboo shoot,
 sweet bell pepper and basil leave.

Seafood

42. *Shrimp & Garlic* \$ 20.95
 Jumbo prawn with garlic, black pepper in chef's
 sauce, then pan fried and served over sauteed
 mixed vegetable.
43. *Shrimp & Sweet & Sour* \$ 20.95
 Fresh garlic sauteed with sweet & sour sauce,
 then mixed in with jumbo prawn, tomato, pineapple
 and mixed vegetable.

Stir - Fried

44. *Sauteed Broccoli* \$ 14.95
 In a compliment of grounded garlic, broccoli, carrot
 Sweet bell pepper and your choice of beef, chicken or pork.
45. *Sauteed Basil* \$ 14.95
 With a light touch of fresh garlic, chili pepper and
 onion created a soft sense of spiciness then sauteed
 with your choice of beef, chicken or pork, baby corn,
 bamboo shoot and fresh basil leave.
46. *Sauteed Cashew* \$ 14.95
 Roasted cashew sauteed with onion, carrot, green
 onion, sweet bell pepper, baby corn and pineapple
 with your choice of beef, chicken or pork.
47. *Sauteed Ginger* \$ 14.95
 Your choice of beef, chicken or pork stir-fried with
 fresh ginger, onion, baby corn, sweet bell pepper,
 green onion, and mushroom in black bean sweet soy sauce.
48. *Sauteed Sweet & Sour* \$ 14.95
 Fresh garlic sauteed with sweet & sour sauce then
 mixed in with your choice of beef, chicken or pork,
 squash, tomato, pineapple and sweet bell pepper.
49. *Chicken & Chili Paste* \$ 14.95
 Sauteed chicken & mixed vegetable with roasted
 chili paste, garlic, onion and basil leave.
50. *Chicken & Stir Fried Curry* \$ 14.95
 Chicken stir-fried with curry paste, mixed
 vegetable & basil leave.
51. *Chicken in Tamarind sauce* \$ 14.95
 Crispy fried chicken sauteed with sweet bell
 pepper, onion, carrot, squash in Thai tamarind sauce.

Thailand

Thai Restaurant

"Dinner"



"after 3 PM."

Thailand Restaurant

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