

# THAI MENU

## APPETIZERS

1. **Fresh Spring Roll** (2) Fresh vegetables and noodles wrapped with a soft rice paper. Served with special house sauce : vegetarian \$5.99, with Shrimp \$6.99
2. **Spring Roll** (4) Cabbage, carrots, celery, clear noodles wrapped in a spring roll skin. Deep fried served with sweet chili sauce. \$5.99
3. **Shrimp in a blanket** (Kung Hor) (4) Marinated shrimp wrapped in a spring roll skin. Deep fried and served with sweet chili sauce. \$6.99
4. **Sa-Tay-Kai** (3) Chicken marinated in our special sauce. Skewered and grilled to perfection. Served with peanut sauce and cucumber salad. \$7.25
5. **Crab Ragoon** (6) Cream cheese mixed with crab meat (imitation), scallion and cilantro wrapped with wonton skin. Deep fried and served with sweet chili sauce. \$6.99
6. **Fried Crispy Tofu** (9) Deep fried until golden crispy. Served with sweet chili sauce and ground peanuts. \$5.99
102. **New: MooPing** (3) Pork marinated in our special sweet sauce. Skewered and grilled to perfection. Served with spicy house sauce. \$7.25
103. **New: Thai Spicy Sausage** : Pork and chicken mixed with Thai chili paste, lemon grass, kaffir leaves, black pepper, galangal and root of coriander. Served with fresh ginger and peanuts. \$7.25

## SOUPS

7. **Tom Yam\*\***: Spicy and sour soup with chicken or shrimp. Thai chili, lime juice, tomato, mushrooms, onions, coriander, lemon grass and galangal. <Chicken and Tofu \$5.99, Shrimp \$6.99>
8. **Tom Kar**: Creamy coconut soup with chicken or shrimp. Lime juice, mushrooms, onions, lemon grass, coriander and galangal. <Chicken and Tofu \$5.99, Shrimp \$6.99>
9. **Wonton Soup**: Clear soup with wontons filled with ground chicken. \$5.99
104. **New: Hot and Sour Soup**: Chili paste, lime juice, mushrooms, snow pea, coriander, carrots, green onions and fresh tofu. <Chicken and Tofu \$5.99, Shrimp \$6.99>

## SALADS

10. **House Salad**: Fresh vegetables served with special house peanut sauce. \$4.99
11. **Larb Kai\*\***(Chicken Salad)or **Larb Neua\*\*** (Beef Salad): minced chicken or beef tossed with lime juice, onions, scallions, coriander, ground roasted rice and Thai chili. <Chicken\$8.25, Beef \$8.99>
12. **Yum Woonsen\*\***: Bean threads minced chicken tossed with lime juice, onions, ginger, tomatoes, coriander and a touch of roasted chili paste. \$8.25
101. **Green Papaya Salad\***(Som Tam): Green papaya, carrots, tomatoes, ground peanuts with fresh lime juice, tamarind juice and fresh chili. \$6.99
105. **New: Thai Cucumber Salad\***(Tam-Thang): fresh cucumber, carrots, tomatoes, ground peanuts with fresh lime juice, tamarind juice and fresh chili. \$6.99

**CLASSIC CURRY** (Served with Jasmine rice)

13. **Red Curry\*** (Kaeng Deang): Red curry paste with coconut milk, bell peppers, bamboo shoots and fresh basil leaves.
14. **Green Curry\*\*** (Kaeng Khai Wan): Green curry paste with coconut milk, eggplant, bell peppers, bamboo shoots and fresh basil leaves.
15. **Yellow Curry\*** (Kaeng Ka-Ri): Yellow curry paste with coconut milk, carrots, onions and potatoes.
16. **Brown Curry\*** (Masaman curry): Masaman curry paste with coconut milk, potatoes, onions and peanuts.
17. **Panang Curry\*** Lightly sweet panang paste with coconut milk, bell peppers, pear carrots, kaffir and lime leaves.

**STIR FRY** (Served with Jasmine rice)

18. **Pad Kra Prao \***(Thai basil): Sautéed fresh chili sauce, bell peppers, carrots, onions and fresh basil leaves.
19. **Pad Mamaung** (Cashew nut): Cashew nuts, bell peppers, onions, carrots, celery, water chestnuts and pineapple.
20. **Pad Khink** (Ginger): Fresh ginger, bell peppers, mushrooms, onions, baby corn, scallions and herb sauce.
21. **Pad Kra Theim** (Garlic): Sautéed in fresh garlic sauce, carrots and onions on a bed of steamed mixed vegetables (Broccoli and zucchini).
22. **Pad Prik Pow\*\*** (Chili paste): Thai special chili paste with bell peppers, onions, scallions, carrots, broccoli, zucchini and fresh basil leaves.
23. **Pad Pak** (Mixed Vegetables): Mixed vegetables with a delicious house sauce.
24. **Pad Peaw Wan:** Onion, pineapple, water chestnuts, tomatoes, cucumber, scallions and bell peppers stir fried with sweet and sour sauce.
25. **Sweet & Sour Crispy Chicken:** Onions, pineapple, carrots, bell peppers topped with a delicious sweet and sour sauce.
106. **New: Pad Eggplants\*** : Sautéed fresh chili sauce, eggplants, bell peppers, carrots, onions and fresh basil leaves.
107. **New: Kai Kuk Kik\*\*** : Home made Thai spicy herb sauce with bell peppers, scallions, onions, young peppers corn, fresh kaffir leaves and fresh basil leaves.

**FRIED RICE**

26. **House Fried Rice:** Jasmine rice stir fried with egg, onions, carrots, peas, scallions and tomato.
27. **Pineapple Fried Rice:** Jasmine rice with yellow curry powder, egg, pineapple, carrots, pears, raisins and cashew nuts.
28. **Basil Fried Rice\*\*:** Jasmine rice with sautéed fresh chili, egg, bell peppers, carrots, onions, snow peas and fresh basil leaves.

**Chicken, Pork, Tofu or Vegetable \$12.99 \*Beef \$13.99 \* Shrimp \$17.99 \* Seafood combo \*18.99**

**\* A little spicy \*\* Medium \*\*\*\* Hot \*\*\*\*\* Thai Hot \*\*\*\*\*Thai Super hot**

## **NOODLES & NOODLE SOUP**

29. **Pad Thai:** Stir fried small rice noodles with a special tamarind sauce, egg, scallions, and bean sprouts served with ground peanuts.
30. **Pad Kee Mao\*\*** (Drunken Noodle): Stir fried large noodles with chili, carrots, onions, broccoli, bell peppers and fresh basil leaves in special house brown sauce.
31. **Spicy Noodle\*\*:** Stir fried noodles with special basil sauce, onions, tomatoes, carrots, cabbage, bell peppers and fresh basil leaves.
32. **Phad See Ew:** Stir fried large rice noodles with egg, carrots, broccoli, sweet vinegar and black soy sauce.
33. **Lad Nar:** Pan fried large rice noodles with broccoli, mushrooms, baby corn, zucchini and carrots topped with brown gravy sauce.
34. **Phad Woonsen:** Stir fried clear noodles with egg, carrots, baby corn, mushrooms, onions and scallions in special house sauce.
35. **Thai Boat** (Noodle Soup): Rice noodles, onions, scallions and fried garlic. Served with fresh basil leaves, bean sprouts and lime.

## **The Basil Leaf's Specialties**

36. **DUCK with Red Curry Sauce\*\*** Red curry paste with coconut milk, red peppers, green peppers, bamboo shoots, tomatoes, pineapple, raisins, kaffir lime leaves and basil leaves. **\$22.99**
37. **PLA PAD PHET\*\*:** Pan fried fish with chili paste, red peppers, green peppers, young pepper corns, zucchini, tomatoes, onions and fresh basil leaves. **Flounder or Tilapia \$19.99**
38. **PLA SAM ROD\*\* (Spicy, Sweet and Sour):** Pan Fried fish with special house sauce, red peppers, Green peppers, carrots, eggplant, kaffir leaves and fresh basil leaves. **Flounder or Tilapia \$19.99**
39. **POO PAD PONG - KARI SAUCE :** Deep fried soft shell crab, onions, scallions and egg, broccoli, zucchini, carrots. **\$22.99**
40. **POO SAMROD\*\* (Spicy, Sweet and Sour)** Deep fried soft shell crab, red peppers, green peppers, carrots, tomatoes, onions, broccoli and zucchini. **\$22.99**
108. **New: KHUNG SAMROD\*\*** Deep fried shrimp with tempura powder, red peppers, green peppers, carrots, tomatoes, onions, broccoli and zucchini. **\$22.99**
109. **New: PLA PANANG CURRY SAUCE\*** Pan fried fish with lightly sweet panang paste with coconut milk, bell peppers, pear carrots, zucchini, kaffir and lime leaves. **Flounder or Tilapia 19.99**
110. **New: PLA PAD KRAPAO\*** Pan fried fish with Sautéed fresh chili sauce, eggplants, bell peppers, carrots, onions and fresh basil leaves **Flounder or Tilapia \$19.99**

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**\* A little spicy \*\* Medium \*\*\*\* Hot \*\*\*\*\* Thai Hot \*\*\*\*\*Thai Super hot**

## **DESSERTS**

1. Sweet sticky rice with mango **\$7.25**
2. Sweet sticky rice with ice cream **\$6.99**
3. Thai coconut custard **\$6.99**
4. Ice cream < Green tea or Vanilla > **\$3.00**
5. Fried bananas **\$5.99** - with vanilla ice cream **\$6.99**