



217 Raritan Avenue • Highland Park, NJ 08904  
Phone: (732) 247-6268 • (732) 247-9636

[www.pad-thai.com](http://www.pad-thai.com)

Open 7 days, Noon to 10 PM

The last seating is 30 minutes before closing.  
No Lunch Menu on Weekends and Holidays.

Thank you for voting us, Central Jersey's Best Restaurant!



For parties of two and more, there is a \$ 3.00 charge  
for each person not ordering an entree

We reserve the right to include  
15% gratuity for parties of two or more

We reserve the right not to serve  
Prices are subject to change without notice  
No personal checks accepted • We accept Visa & Mastercard

# Welcome to Pad Thai, Sawadee !

## A Few Words From The Chefs

Thai spiciness is in a class of its own. Foods are created with staple ingredients such as dry roasted chili and fresh chili.

In choosing a level of spiciness, we encourage you to be adventurous! But please don't overestimate yourself...or your tongue!

In order to ensure that our guests enjoy their experience with the taste of Thailand, we have included an explanation of the levels of spiciness used here at Pad Thai:

### **Not Spicy**

This is not a translation for "bland."

On the contrary, even without any additional spiciness, you will still savor the unique taste of Thai food. And if you would like a pinch of spiciness, we offer condiments that you can add on your own.

### **Mild**

For beginners who would like to give it a try and those who are accustomed to Thai spiciness.

### **Medium**

This does not mean "a little here, a little there." It's very spicy, but an alternative for those who want to advance from the "mild" or are not yet ready for the "hot."

### **Hot**

We mean it! Be prepared for the tears.  
Suggested only for pros or the truly daring.

Of course, each individual will have a different response to the levels of spiciness, but this is just a guide to help you enjoy and savor the rich and unique taste of Thailand.

Don't forget to indicate the degree of spiciness when you place your order.  
Enjoy your meal!

# *Beverage*

## Regular

|   |        |
|---|--------|
| Coke, Diet Coke, Sprite, Ginger Ale.....          | \$1.50 |
| Poland Spring Bottled Water.....                  | \$1.50 |
| Hot Tea (Jasmine, Green or Lipton).....           | \$1.50 |
| Hot Coffee (Regular or Decaf) .....               | \$1.50 |
| Thai Iced Coffee or Thai Iced Tea.....            | \$2.00 |
| Juices (Mango, Orange, Cranberry, or Apple) ..... | \$2.00 |
| Fruit Punch.....                                  | \$3.50 |
| Shirley Temple.....                               | \$3.50 |
| Nada Colada.....                                  | \$3.50 |
| Pelligrino Sparking Water.....                    | \$3.50 |

## Alcoholic Drinks

|   |        |
|---|--------|
| Domestic Beer.....  | \$3.00 |
| (Budweiser, Bud Light, Coors, Coors Light)                    |        |
| Imported Beer .....   | \$3.75 |
| (Singha, Heineken, Corona, Amstel Light, Bass Ale, Sam Adams) |        |
| Mixed Drinks .....  | \$5.50 |
| (Mai Tai, Margarita, Pink Lemonade, Baybreeze, Pina Colada)   |        |
| Gin & Tonic.....  | \$5.50 |
| Long Island Iced Tea.....                                     | \$6.00 |
| Cosmopolitan, Martini.....                                    | \$6.00 |

## Fine House Wine From Round Hill

(Glass \$4.50, 1/2 Carafe \$6.50, Full Carafe \$12.00)

Merlot, Cabernet, Sauvignon, Chardonnay & White Zinfandel

## Premium Wines

(by the Glass only \$4.75)

Round Hill Pinot Grigio, Banrock Station Merlot, Banrock Station Chardonnay

Drink responsibly, Drive Safely!

## *Appetizers*

- 1 **Moo-Ping** 6.95  
Sliced pork marinated in Thai spices, grilled and served with chili sauce
- 2 **Satay** 6.95  
Choice of beef or chicken marinated in Thai herbs, grilled on skewers and served with Thai peanut sauce
- 3 **Vegetable Dumplings** 5.95  
Fried or steamed, stuffed with mixed vegetables
- 4 **Moo-Dad-Deow** 6.95  
Crispy fried marinated pork served with chili sauce
- 5 **Tod-Mun** 6.95  
Fried fish cakes served with a spicy cucumber and peanut sauce
- 6 **Goong-Gar-Borg** 7.95  
Fried shrimp wrapped in egg roll skin, served with sweet and spicy sauce
- 7 **Vegetable Por-Pier-Tod (Spring Rolls)** 6.95  
Vegetables and bean thread in rice paper, deep fried, served with sweet and spicy sauce
- 8 **Pla-Muk-Tod** 7.95  
Fried calamari served with sweet and spicy sauce
- 9 **Neau-Dad-Deow** 6.95  
Crispy fried marinated beef served with chili sauce
- 10 **Hoy-Joa** 5.95  
Fried crab sausage served with sweet and spicy sauce
- 11 **Tau-Hoo-Tod** 5.95  
Deep fried tofu served with a spicy peanut sauce
- 12 **Por-Pier-Tod (Thai Spring Rolls)** 6.95  
Ground pork, vegetables and bean thread in rice paper, deep fried, served with sweet and spicy sauce
- 13 **Steamed Mussels** 7.95  
Mussels sauteed in a sweet and spicy sauce
- 14 **Dumplings** 5.95  
Fried or steamed, stuffed with ground pork and vegetables
- 15 **Kinnaree-Lui-Fi** 5.95  
Crispy fried marinated chicken wings stir fried in a sweet and spicy sauce

## *Thai Soup \$8.95*

- 1 **Tom Som Si Klong Moo**  
.....  
Thai hot and sour soup with young spare ribs and pineapple in a tamarind sauce
- 2 **Tom Kha Gai**  
.....  
Coconut milk soup with chicken and galanga
- 3 **Tom Yum Gai**  
.....  
Spicy and sour lemon grass soup with chicken and mushrooms
- 4 **Tom Yum Si Klong Moo**  
.....  
Spicy and sour lemon grass soup with young spare ribs
- 5 **Tom Yum Puck Ruamit**  
.....  
Spicy and sour lemon grass soup with mixed vegetables
- 6 **Tom Yum Ped Yang**  
.....  
Spicy and sour lemon grass soup with young B.B.Q duck
- 7 **Gaeng Jerd Ruam Mit**  
.....  
Mixed vegetable and tofu soup with ground pork and mushrooms
- 8 **Tom Yum Goong**  
.....  
Spicy and sour lemon grass soup with shrimp and mushrooms
- 9 **Tom Kha Talay**  
.....  
Mixed seafood and galanga in coconut milk soup
- 10 **Tom Yum Talay**  
.....  
A savory mixture of mixed seafood, lemon grass and mushrooms in a spicy and sour soup
- 11 **Tom Yum Pla Muk Tod**  
.....  
Spicy and sour soup with seasonal calamari and lemon grass

## *Thai Barbecue \$9.95*

Takes fifteen minutes to prepare, but it's worth the wait!  
Entrees are served with white rice.  
Add \$1.00 for white meat chicken.

1 **Gai Yang**

Thai style BBQ chicken marinated in a unique blend of seasonings, topped with spicy sauce

2 **Neau Yang**

Thai style BBQ beef marinated in special sauces, served with chili sauce

3 **Moo Yang**

Marinated BBQ pork cooked Thai style, served with spicy sauce

## *Thai Curry \$9.95*

Entrees are served with white rice.  
Add \$1.00 for white meat chicken.

1 **Gaeng Daeng**

Choice of meat in red curry with bamboo shoots and coconut milk

2 **Gaeng Keow Whan**

Sweet and spicy green curry with choice of meat, bamboo shoots and coconut milk

3 **Gaeng Ga Ree**

Yellow curry with sauteed onions, peppers, carrots, potatoes and your choice of meat

4 **Panang**

Choice of meat in sweet and spicy panang curry with string beans, lightly topped with coconut milk

5 **Gaeng Som Ga-Ti**

Sour curry soup cooked with tamarind, mixed vegetables choice of meat and coconut milk

6 **Gaeng Pa**

Choice of meat in country curry soup with mixed vegetables, fresh chili paste, basil and lime leaves

7 **Gaeng Massaman**

A Thai classic - broiled potatoes, onions and mushrooms sauteed with peanuts and choice of meat in massaman curry

8 **Gaeng Khua Supparot**

Choice of meat and crushed pineapple cooked in khua curry paste

9 **Gaeng Khua Goong**

Small shrimp cooked in chilli paste and coconut milk with crushed pineapple

## *Thai Favorites \$9.95*

Entrees are served with white rice  
Add \$1.00 for white meat chicken.

- 1 **Pad Ped Keow Whan**  
Stir fried choice of meat in green curry paste with string beans and lime leaves
- 2 **Pad Prig Si-Klong Moo**  
Marinated sweet and spicy spare ribs marinated and stir fried in a chili garlic sauce with onions and fresh chili
- 3 **Gai Kua See Ew**  
White meat chicken sauteed with garlic, onions, roasted dry chili and peanuts in a sweet seasoning sauce
- 4 **Pad Ped Massaman**  
Stir fried choice of meat with onions, potatoes, roasted peanuts and dry chili in massaman curry paste
- 5 **Pad Prig Sod Tau Jeow**  
Black bean sauce with stir fried choice of meat, onions, chili and garlic
- 6 **Pad Ped King Sod**  
Stir fried choice of meat with fresh ginger, chili paste, onions and lime leaves
- 7 **Moo Tod Prig Sod Panang**  
Stir fried crispy pork sauteed in sweet and spicy panang curry sauce with peas, carrots and lime leaves
- 8 **Tofu Sod Pad Ped**  
Firm tofu and choice of minced meat stir fried in a chili garlic sauce with basil and lime leaves
- 9 **Kai Yad Sai**  
Thai omelette stuffed with choice of minced meat, stir fried with onions, tomatoes and peppers in a garlic basil sauce
- 10 **Gai Pad Puck Ruam Mit**  
White meat chicken, mixed vegetables and dried mushrooms stir fried in a chili yellow bean sauce
- 11 **Gai Pad Ped Tamarind**  
White meat chicken sauteed in a chili tamarind sauce topped with toasted coconut
- 12 **Pad Ped Ga Prow**  
Choice of meat stir fried in a chili paste sauce with basil, fresh chili and lime leaves

## *Thai Fried Rice \$8.95*

Add \$1.00 for white meat chicken.

- 1 **Kao Pad Goong**  
Fried rice with shrimp, onions, peas, carrots and egg
- 2 **Kao Pad Poo**  
Fried rice with crab meat, onions, scallions, peas and carrots
- 3 **Kao Pad Talay**  
Fried rice with mixed seafood, onions, peas, carrots, scallions and egg
- 4 **Kao Pad Koon Chieng**  
Fried rice with Thai sausage, onions, peppers, mushrooms, peas and carrots in a light seasoning sauce
- 5 **Kao Pad Mie**  
A special Pad Thai creation - fried rice with shrimp, roast pork, tofu, onions, ground peanuts and egg in light bean sauce
- 6 **Kao Pad Thai**  
Fried rice with choice of meat, onions, Thai chili and tomatoes in a light and spicy sauce
- 7 **Kao Pad Ruam Mit**  
Fried rice with pork, beef, chicken, shrimp, onions, peas, carrots, tomatoes, peppers and egg
- 8 **Kao Pad Ga Prow**  
Choice of meat or vegetarian fried rice with onions, peppers, Thai basil and chili
- 9 **Kao Pad Prig King**  
Fried rice with choice of stir fried meat cooked in prig king chili sauce with string beans
- 10 **Kao Pad Panang**  
Fried rice with choice of meat stir fried in panang curry sauce with string beans, crushed peanuts and egg
- 11 **Kao Pad Puck Ruam Mit**  
Fried rice with mixed vegetables in a light seasoning sauce
- 12 **Kao Pad Pad Thai**  
Fried rice with shrimp, roast pork, tofu, ground peanuts, bean sprouts and egg in our own Pad Thai sauce

## *Thai Noodles \$8.95*

- 1 **Pad Thai (Our Best Seller)**  
Pan fried rice noodles with shrimp, roast pork, tofu, green onions, ground peanuts and bean sprouts, topped with fried egg
- 2 **Pad Thai Goong**  
Pan fried rice noodles with jumbo shrimp, tofu, green onions, ground peanuts and bean sprouts, topped with fried egg
- 3 **Pad Mie Thai**  
Stir fried thin rice noodles with shrimp, roast pork, tofu, onions, egg, ground peanuts in a tasty bean sauce
- 4 **Pad Thai Wun Sen**  
Pan fried silver noodles with jumbo shrimp, roast pork, tofu, green onions, egg, ground peanuts and bean sprouts
- 5 **Pad Kee Moe**  
Pan fried thick rice noodles with shrimp, roast pork, chicken, basil, onions, peppers, fresh chili and egg
- 6 **Pad See Ew**  
Pan fried thick rice noodles with choice of meat, egg and chinese broccoli in a light seasoning sauce
- 7 **Rad Na**  
Pan fried thick rice noodles with choice of meat and chinese broccoli, topped with a tasty gravy sauce
- 8 **Pad Mie Ga Ti**  
Stir fried thin rice noodles in a coconut bean sauce with pork, shrimp, firm tofu, onions, scallions and egg
- 9 **Guay Teow Neau Sub**  
Minced beef stir fried in a curry sauce with onions and fresh chili, served over thick rice noodles
- 10 **Pad Mie Prig King**  
Stir fried thin rice noodle with shrimps, scallions, string beans in a prig king curry sauce
- 11 **Guay Teow Pad Ped Kee Moe**  
Stir fried thick rice noodles cooked with lime leaves in a light curry sauce with choice of meat, onions, peppers, string beans and bamboo shoots
- 12 **Rad Na Kee Moe**  
Pan fried thick rice noodles with your choice of a minced meat, topped with a basil gravy sauce
- 13 **Guay Teow Kua Gai**  
Stir fried thick rice noodles with chicken and egg in a light seasoning sauce

## *Thai Noodles \$8.95*

14 **Pad Mie Singapore**

Stir fried thin rice noodles with shrimp, roast pork, onions, sesame, egg and curry powder

15 **Pad Mie Sua**

Pan fried egg noodles with choice of meat, bamboo shoots, mushrooms, mixed vegetables and baby corn in a tasty seasoning sauce

16 **Ba Mie Na Gai**

Pan fried egg noodles topped with white meat chicken, scallions and mushrooms

17 **Ba Mie Rad Gang**

Choice of meat cooked in a red curry sauce with peas and carrots, served over steamed egg noodles

18 **Guay Teow Rad Prig**

Stir fried choice of minced meat cooked in a chilli garlic sauce, served over steamed thick rice noodles.

19 **Guay Teow Na Pad Thai**

Steamed thick rice noodles with chicken, tofu and egg cooked in Pad Thai sauce and topped with ground peanuts

20 **Rad Na Talay**

Pan fried thick rice noodles with mixed seafood and chinese broccoli, topped with seasoning sauce

## *Pad Thai Classic \$9.95*

Entrees are served with white rice  
Add \$1.00 for white meat chicken.

- 1 **Pad Ped Prig Tai Ond**  
.....  
Young peppercorn and choice of meat sauteed in chili paste with lime leaves and fresh chili
- 2 **Pad Ruam Mit**  
.....  
A unique Pad Thai creation - a stir fry medley of mushrooms, fresh chili peppers, chinese broccoli, calamari, chicken and shrimp served in a tangy seasoning sauce
- 3 **Pad Prig Sod Ma Kur**  
.....  
Choice of meat sauteed with eggplant, fresh chili, sweet basil and onions
- 4 **Pad King Sod**  
.....  
Fresh ginger sauteed with choice of meat, onions, mushrooms and fresh chili
- 5 **Moo Whan**  
.....  
Slices of marinated pork cooked in a sweet sauce with onions
- 6 **Pad Ga Prow**  
.....  
A Thai favorite - sweet basil, fresh chili, peppers and onions sauteed with your choice of meat
- 7 **Kana Moo Tod**  
.....  
Chinese broccoli stir fried with crispy fried pork
- 8 **Pad Preaw Whan**  
.....  
Thai style sweet & sour with sauteed choice of meat, pineapples, tomatoes, cucumbers and onions
- 9 **Pad Pihrod**  
.....  
Bamboo shoots, onions and your choice of meat sauteed in a chili paste sauce
- 10 **Moo Tod Ta Krai**  
.....  
Marinated pork sauteed in a garlic lemon grass sauce
- 11 **Moo Tod Nam Daeng**  
.....  
Crispy fried pork sauteed in a chili wine sauce
- 12 **Pad Wun Sen**  
.....  
Light and delicious - thin silver noodles stir fried with chicken, shrimp, mixed vegetables and dried mushrooms

## *Pad Thai Classic \$9.95*

Entrees are served with white rice  
Add \$1.00 for white meat chicken.

- 13 **Pad Med Mamung**  
Choice of meat stir fried with cashew nuts, peppers and onions in a tangy seasoning sauce
- 14 **Tod Kratiem Prig Tai**  
Choice of marinated meat sauteed with garlic and black pepper
- 15 **Thai Sa-Te**  
Choice of barbecued meat sauteed in a thick and savory peanut sauce
- 16 **Pad Prig Sod**  
Choice of meat stir fried with fresh chili and onions in a spicy seasoning sauce
- 17 **Pad Nam Mun Hoy**  
Choice of marinated meat sauteed in oyster sauce
- 18 **Pad Prig King**  
Choice of meat sauteed in spicy curry sauce
- 19 **Pad Tua Ngorg Moo Tod**  
Bean sprouts and crispy fried pork stir fried in a light bean sauce

## *Thai on the Green (Salad) \$8.95*

Add \$1.00 for white meat chicken.

- 1 **Yum Neau**  
.....  
Grilled beef mixed with onions, cucumbers and fresh chili in a spicy lemon dressing
- 2 **Yum Koon Chieng**  
.....  
Grilled chinese sausage, cucumbers and onions mixed in a spicy lemon dressing
- 3 **Yum Pla Muk**  
.....  
Steamed calamari, lemon grass, onions and fresh chili mixed in a spicy lemon dressing
- 4 **Yum Larb**  
.....  
Your choice of minced meat seasoned in a spicy and sour sauce, served with mint and ground roasted rice
- 5 **Larb Wun Sen**  
.....  
Silver noodles and choice of minced meat seasoned in a spicy lemon dressing, served with mint and ground roasted rice
- 6 **Salad Khag (Thai Salad)**  
.....  
A refreshing mixture of lettuce, cucumbers, fried tofu, boiled eggs and bean sprouts served with a spicy peanut dressing
- 7 **Yum Tuna**  
.....  
Tuna mixed with fresh ginger, celery, onions and roasted peanuts in a chili and lemon dressing
- 8 **Yum Ped Yang or Gai Yang**  
.....  
Marinated barbecued duck or chicken mixed with fresh chili, onions and peanuts in a spicy seasoning sauce
- 9 **Yum Nam Sod**  
.....  
Minced pork, onions, roasted peanuts and fresh chili in a lime dressing
- 10 **Yum Hed**  
.....  
Fresh mushrooms, fresh chili, onions, tomatoes and scallions mixed in a spicy and sour sauce
- 11 **Yum Moo Yang**  
.....  
Marinated barbecued pork mixed in a chili seasoning sauce with ginger, tomatoes and onions
- 12 **Yum Goong Sod**  
.....  
Steamed shrimp, lemon grass, onions and fresh chili mixed in a spicy lemon dressing

## *Vegetarian Choice \$9.95*

Entrees are served with white rice

- 1 **Pad Ped Tua Ruam Mit**  
Mixed beans stir fried with chili paste and lime leaves
- 2 **Tau Hoo Tod Rad Prig**  
Your choice of steamed or fried tofu cooked in a chili and garlic sauce
- 3 **Tau Hoo Ond Nam Daeng**  
Soft tofu that is lightly fried and then sauteed in a chili and wine sauce
- 4 **Pad Tau Hoo Hed Sod**  
Tofu and fresh mushrooms stir fried in a light seasoning sauce
- 5 **Pad Ped Kee Moa Puck Tau Hoo**  
Mixed vegetables and tofu stir fried with young peppercorn, basil and lime leaves in a light curry sauce
- 6 **Pad Ga Prow Puck Tau Hoo Sod**  
Mixed vegetables and fresh tofu sauteed with fresh chili, peppers and onions in a Thai basil sauce
- 7 **Pad Puck Ruam Mit Prew Whan**  
Thai style sweet and sour with mixed vegetables and pineapple
- 8 **Puck Ruam Mit Sate**  
Steamed mixed vegetables and fried tofu cooked in a Thai peanut sauce
- 9 **Pad Puck Ruam Mit**  
Mixed vegetables stir fried in a light seasoning sauce
- 10 **Pad Ped Puck Ruam Mit**  
Mixed vegetables sauteed in a chili sauce
- 11 **Pad Thai Ruam Mit**  
It's the Pad Thai without the noodles – mixed vegetables stir fried in our famous Pad Thai sauce, served with steamed white rice
- 12 **Pad Puck Ruam Mit Nam Daeng**  
Stir fried mixed vegetables sauteed in a chili wine sauce
- 13 **Kai Yad Sai Puck**  
Thai Omelette stuff with mixed vegetables.

## *Vegetarian Curry \$9.95*

Entrees are served with white rice

- 1 **Gaeng Som Puck**  
Mixed vegetables cooked in a traditional Thai sour curry soup
- 2 **Gaeng Panang Tau Hoo Hed Sod**  
Fresh tofu and mushrooms cooked in panang curry sauce
- 3 **Gaeng Pa Puck (Country Curry)**  
Mixed vegetables cooked in chili curry soup
- 4 **Gaeng Daeng Hed Sod Ma Kur Thai**  
Fresh mushrooms and Thai eggplant cooked in red curry with coconut milk
- 5 **Pad Ga Ree Tau Hoo Sod**  
Steamed or fried tofu cooked in a light yellow curry sauce
- 6 **Gaeng Keow Whan Hed Sod Tau Hoo**  
Fresh mushrooms and tofu cooked in spicy Thai green curry
- 7 **Pad Ga Ree Puck Ruam Mit**  
Fresh mushrooms, carrots, water chestnuts, string beans and tofu stir fried in a yellow curry sauce
- 8 **Pad Panang Tau Hoo**  
Your choice of steamed or fried tofu sauteed in a panang curry sauce with lime leaves
- 9 **Pad Tau Hoo Tod Prig King**  
Crispy fried tofu stir fried in a prig king chili paste, topped with ground peanuts
- 10 **Gaeng Massaman**  
Broiled potatoes, pumpkin, tofu, onions and mushrooms cooked in a massaman curry sauce with roasted peanuts
- 11 **Gaeng Khua Supparot**  
Yam, tofu, carrot, corn, chopped pineapple, mushroom cooked in a khua curry paste

## *Vegetarian Noodles \$9.95*

- 1 **Pad See Ew Puck**  
.....  
Classic pan fried thick rice noodles stir fried with mixed vegetables in a light seasoning sauce
- 2 **Pad Thai Puck**  
.....  
Rice noodles stir fried with mixed vegetables and ground peanuts - a traditional and tasty Thai dish
- 3 **Pad Kee Moe Puck**  
.....  
Pan fried thick rice noodles stir fried with mixed vegetables, fresh chili in a Thai basil sauce
- 4 **Pad Wun Sen Puck**  
.....  
Silver noodles stir fried with mixed vegetables in a light seasoning sauce
- 5 **Pad Mie Singapore Puck**  
.....  
Thin rice noodles stir fried in a curry powder with mixed vegetables, onions topped with sesame
- 6 **Pad Mie Thai Puck**  
.....  
Thin rice noodles with mixed vegetables stir fried in a light bean sauce, topped with ground peanuts
- 7 **Pad Thai Tua Ruam Mit**  
.....  
Rice noodles stir fried with mixed beans, tofu, bean sprouts, ground peanuts in our original Pad Thai sauce
- 8 **Rad Na Puck**  
.....  
Pan fried thick rice noodles stir fried with mixed vegetables and tofu, topped with a rich brown sauce
- 9 **Turnip Cake Pad Thai**  
.....  
Stir fried turnip cake, ground peanuts, bean sprout in Pad Thai sauce.
- 10 **Pad Macaroni Puck**  
.....  
Macaroni stir fried with mixed vegetables and tofu in Pad Thai sauce

Vegetables may vary according to season and availability.  
Vegetarian meat or vegetarian seafood  
may be added to your entree for an additional \$1.00

## *Thai Seafood \$10.95*

Entrees are served with white rice

- 1 **Goong Kratiem Prig Tai**  
Sautéed shrimp with garlic and black pepper
- 2 **Goong Prig King**  
Sautéed shrimp and string beans cooked in a spicy curry sauce
- 3 **Goong Ga Prow**  
Shrimp sautéed with basil, fresh chili and garlic
- 4 **Goong Pad Nam Mun Hoy**  
Shrimp sautéed in oyster sauce onion and fresh pepper
- 5 **Goong Pad Ped Kee Moa**  
Shrimp stir fried in a chili garlic sauce with tomatoes, basil and Thai chili peppers
- 6 **Goong Whan**  
Steamed whole shrimp (with skin) served steamed in a tasty sweet sauce
- 7 **Pla Muk Prig Pao**  
Calamari sautéed with chili paste and onions
- 8 **Pla Muk Pad Ped**  
Calamari, bamboo shoots and onions sautéed in a Thai chili sauce
- 9 **Pad Talay Nam Daeng**  
Mixed seafood served in a chili wine sauce
- 10 **Pad Ped Kee Moa Talay**  
Mixed seafood sautéed with basil and lime leaves
- 11 **Goong Pad Prig Kratiem Dong**  
Shrimp stir fried with preserved garlic, chili and egg
- 12 **Pad Prig Sod Talay**  
Mixed seafood stir fried with fresh chili and onions in a spicy seasoning sauce
- 13 **Pad Ped Hoy Mang Pu**  
Green mussels sautéed with chili paste, eggplant and fresh chili
- 14 **Goong Prig Sod Kratiem**  
Stir fried shrimp with scallion, chili and roasted peanuts in a chili garlic sauce
- 15 **Pad Prig Ga Prow Hoy Mang Pu**  
Mussels sautéed with fresh chili and garlic in a Thai basil sauce
- 16 **Pla Muk Pad Ga Ree**  
Calamari stir fried in a yellow curry sauce with onions, peppers, carrots and potatoes
- 17 **Pad Keow Whan Loong Shin Pla**  
Fish meatballs sautéed in a green curry paste with peas, carrots, fresh chili and lime leaves

## *Thai Mix Seafood \$13.95*

Entrees are served with white rice.

1 **Pad Ga Ree Talay**

Mix seafood stir fried in a yellow curry sauce with onions, peppers and scallion

2 **Pad Ped Enn-Hoy**

Stir fried fresh scallops with onions, peppers and basil in curry paste

## *Thai Fish \$18.95*

Entrees are served with white rice.

1 **Pla Rad See Ew Hed Sod**

Crispy fried fish sauteed in a light mushroom sauce

2 **Pla Nam Daeng**

Crispy fried fish topped with a chili wine sauce and mushrooms

3 **Pla Rad Prig**

A Thai favorite - crispy fried fish topped with a spicy chili and garlic sauce

4 **Pla Sarm Rod**

Crispy fried fish topped with a chili tamarind sauce and minced pork

5 **Pla Preaw Whan**

Crispy fried fish topped with a Thai style sweet and sour sauce with tomatoes and onions

6 **Pla Jearn**

Crispy fried fish topped with a ginger sauce (includes ground pork, mushrooms, onions and scallions)

7 **Chu Chee Pla**

Crispy fried fish sauteed in a sweet and spicy curry sauce with peppers and lime leaves

## *Xtra Items \$1.50*

1 **Small Brown or White Rice**

2 **Large Brown or White Rice**