



# Moon

THAI & JAPANESE



THAI MENU





Thai cooking is a mix between two Asian cuisines, Chinese and Indian. The basis of this popular cuisine is rice and noodles. We serve more fish and vegetables than meat. But the most important elements of Thai dishes are spices and herbs, which make this cuisine uniquely different from others. The distinctive flavors of Thai cooking are native ingredients such as: coriander leaf, coconut, coriander seed, kaffir lime, galangal, ginger, basil, fish sauce and lemongrass. Traditionally, Thai families will have their meals together and share all the dishes, and always accompany with Thai jasmine rice or sticky rice.

Moon Thai is very proud to give you the best of our cooking and the warmest welcome.

Jack Punma





# APPETIZERS



**A-1 Spring Rolls**  
Special roll of chicken and mixed vegetables, fried until golden brown and crispy.Or **(VA-1)** choice of mixed vegetables only. . . \$6



**A-5 Winter Shrimp**  
Fresh shrimp wrapped in wonton skin and deep fried until golden brown. . . . . \$8



**A-2 Satei**  
Thin slices of beef or chicken marinated in coconut sauce, then barbecued to perfection. Served with peanut sauce and cucumber salad.. . . . \$10



**A-6 Mee Krob**  
Crispy noodles toasted in honey sauce with shrimp, chicken and vegetables. . . . . \$9



**A-3 Pad Thai**  
Italians call this “Thai Spaghetti”; thin rice noodles sautéed with shrimp, chicken, bean sprouts, scallions, egg and peanuts. “Delicious!” Or **(VA-3)** choice of mixed vegetables only . . . . \$9



**A-7 Naem Sod**  
Spicy ground pork with ginger, lime juice, onions and peanuts. . . . . \$12



**A-4 Drumsticks**  
Chicken drumsticks lightly battered, deep fried till crispy. . . . \$8



**A-8 Soft Shell Crab**  
One soft shell crab, fried and served with sweet-and-sour sauce. . . . . \$8

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# APPETIZERS



**A-9 Khanom Jeeb**  
Stuffed pork, mushrooms, bamboo shoots and scallions in wonton skin, steamed and served with black soy sauce. . . . \$9



**A-10 Tiger Tear**  
Slices of beef with Thai spices and lime juice served on a fresh salad bed.. . . . \$12



**A-11 Larp**  
Beef, pork or chicken with lime juice, Thai herbs and spices. . \$12



**A-12 Coconut Shrimp**  
Shrimp fried in delicious coconut batter. . . . . \$10



**A-13 Fried Calamari** . . . . . \$8.50



**A-14 Fresh Spring Rolls**  
Shrimp, imitation crab, noodles, cucumber, carrots, basil, lettuce and mint wrapped in Vietnamese-style rice paper . . . . . \$7



**A-15 Lettuce Wrap**  
Chicken, shiitake mushrooms and water chestnuts served with iceberg lettuce. . . . . \$9



**A-16 Fried Krab Wonton**. . . . . \$6

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SOUPS

- S1

Tom Yum

National Thai soup, spicy and sour with lime juice, rich with Thai ingredients like, galangal kaffir leaves, lemon grass and chili peppers.
- S1.1

Tom Yum Goong

Shrimp with Thai straw mushroom.

\$4.50
- S1.2

Tom Yum Talay

Shrimp, imitation crab, mussels, squid and Thai straw mushroom.

\$5.50
- S1.3

Tom Yum Kai

Chicken with Thai straw mushroom.

\$4.50
- S2

King of the Sea

(Tom Yum Hot Pot For 2-3 Persons)

3 Prawns, 3 pieces of fish, 6 mussels, 6 shrimps, 4 clams.
- S3

Vegetable Soup

Broccoli, carrots, cauliflower and mushrooms.

- S4

Tom Kha

This delicious creamy soup reflects the outstanding flavor of coconut milk, galangal, kaffir leaves, lemon grass, chili peppers and coconut milk.
- S4.1

Tom Kha Kai.

Chicken with Thai straw mushroom and coconut milk.

\$4.50
- S4.2

Tom Kha Goong

Shrimp with Thai straw mushroom and coconut milk.

\$5
- S4.3

Tom Kha Pak

Vegetable and coconut milk.

\$4.50
- S5

Hot & Sour Soup

Chicken, tofu, bamboo shoot, egg and mushroom.



- S6

Tofu Soup

Tofu, ground pork, mushroom and clear noodles.



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# TYPICAL THAI SALADS

Cold Dishes

**C-1 House Salad**  
Fresh salad with homemade peanut dressing.  
“Very different.” . . . . . \$5.50

**C-2 Dancing Shrimp**  
Grilled shrimp seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed. . . . . \$12



**C-3 Dancing Squid**  
Grilled squid seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed. . . . . \$12



**C-4 Noodle Salad**  
Glass noodles with pork and shrimp seasoned with lime juice, chili, onions and salad. . . . . \$12

**C-5 Yum Talay**  
Grilled mixed seafood with onions, lemon grass, lime juice and chili. . . . . \$14

**C-6 Yum Conch**  
Conch prepared with chili, lime juice, lemon grass, onions and cucumber. . . . . \$14

**C-7 Papaya Salad**  
Shredded green papaya mixed well with cooked shrimp, cherry tomato, peanuts, fish sauce, lime juice and palm sugar. . . . . \$12

**C-8 Mango Salad**  
Fresh salad with mango and shrimp. . . . . \$13

# NOODLES

Served with brown rice or Thai Jasmine rice

**801 Pad Woon Sen**  
Sautéed onions, scallions, bean sprouts and tomatoes with clear noodles.  
Chicken, beef or pork . . . . . \$14  
Shrimp . . . . . \$16  
Vegetable plus tofu . . . . . \$13

**802 Pad See Eiew**  
Sautéed chicken, beef or pork with flat rice noodles, Chinese broccoli and bean sprouts .. . . . \$14  
Shrimp . . . . . \$16

**803 Pad Thai**  
Thin rice noodles, sautéed with shrimp, chicken, bean sprouts, egg, peanuts and scallions . . . . . \$14  
Or mixed vegetables and egg . . . . . \$11

**804 Thai Suki Soup**  
Mixed seafood, cooked in a special broth with clear noodles, mixed vegetables and tofu sauce. . . . . \$12



**805 Duck Noodle Soup**  
Roasted duck with rice noodles, bean sprouts and Chinese broccoli. . . . . \$12

**806 Pad Ke Mow (Drunken Noodle)**  
Sauteed flat rice noodles, basil, Chinese broccoli, bell pepper and bamboo shoots.  
Beef, Pork or Chicken . . . . . \$14  
Shrimp . . . . . \$16

# RICE

**F-1 Vegetable Fried Rice.** . . . . \$8

**F-2 Chicken, Beef or Pork Fried Rice** . . . . . \$8

**F-3 Moon Thai Fried Rice**  
Combination fried rice with chicken, shrimp, squid, beef and vegetables. . . . . \$10

**F-4 Basil Fried Rice**  
Served with chicken, beef or pork. . . . . \$10



**F-5 Pineapple Fried Rice**  
Shrimp and cashew nuts. . . . . \$14

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# ENTREES

Served with Thai jasmine rice, brown rice, or sticky rice

## MOON THAI SPECIALTIES



**SR-1 Rock 'N Roll Shrimp**  
Jumbo prawn sautéed with homemade sauce, very tasty, served with sautéed vegetables . . . . . \$22



**SR-2 Kong Op Woon Sen**  
Casserole of prawns with cellphane noodles, coriander roots, ginger, garlic and white peppercorns . . . . . \$24

Rock 'N Roll Shrimp

Kong Op Woon Sen

**SR-3 Panang Salmon**  
Grilled salmon, then curried with red pepper and basil. . . . . \$21

**SR-4 Pirate Boat (Poe Tak)**  
Mixed seafood cooked the old-fashioned way with Thai spices and herbs . . . . . \$21



Moon Thai Lamb

**SR-5 Moon Thai Lamb**  
Grilled rack of lamb with portabella, spinach and honey sambal sauce . . . . . \$24

## BEST CHOICES

**SP-1 Spring Break Duck**  
Roasted duck, then fried to crispy, topped with a variety of vegetables and house sauce. . . . . \$21



Baghdad Chicken

**SP-2 Baghdad Chicken**  
Breast of chicken battered, then sautéed with homemade sauce, served with mixed vegetables and cashew nuts. . . . \$18

**SP-3 Ped Nam Dang**  
Crispy duck topped with red sauce, cashew nuts, green peas, baby corn, mushrooms and pineapples. . . . . \$21



Tiger Prawn

**SP-4 Tiger Prawn**  
Grilled giant shrimp with vegetables and very tasty homemade sauce . . . . . \$24

**SP-5 Volcano Chicken**  
Chicken breast with red spicy sauce, over steamed vegetables. . . . . \$18

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CASUAL FAVORITES



Duck with Wild Basil

CF-1 Duck with Wild Basil  
Sautéed duck with wild basil, chili and hot pepper. . . . . \$21



Chicken with Eggplant

CF-4 Chicken or Pork with Eggplant  
Sautéed chicken or pork with eggplant, basil, peppers and soy sauce. . . . . \$15



Gai Him Ma Parn

CF-2 Gai Him Ma Parn  
Sautéed chicken with cashew nuts, onion, carrots, mushrooms and scallions. . . . . \$15



Pad Prik Khing

CF-5 Pad Prik Khing  
Sautéed green bean and chili paste with pork, chicken or beef. . . . . \$15

CF-3 Chicken with Asparagus  
Stir fried chicken with asparagus, onions, baby corn, mushrooms, tomatoes, and potatoes.. . . . \$15

FISH

Thai people believe that if your children like to eat fish...they will grow up smart.

01 Thai Hurricane  
This dish is our “Super Star” fresh fish fried until outside is crispy and the inside is soft, then bathed in homemade chili sauce. . . . . \$26



Volcano Fish

502 Volcano Fish  
Fried whole snapper topped with red chili sauce. . . . . \$26



Lady in Pink

503 Lady in Pink  
Fried whole snapper topped with sweet-and-sour sauce . . . \$26

504 Ginger Snapper  
Fried whole snapper topped with ginger, mushrooms, onions, scallions, bell peppers and soy bean sauce.. . . . \$26

505 Grilled Salmon  
Grilled salmon served with steamed vegetables. . . . . \$21

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ENTREES

Served with Thai jasmine rice, brown rice, or sticky rice

THAI CURRY



Green Cury  
Beef

G-1 Green Curry

Definitely green, but rarely sweet, this is one of the basic Thai curry styles.  
Chicken, beef or pork with eggplant, bell pepper and basil . . . \$15  
Lamb with bell pepper and basil . . . . . \$24



Red Curry  
Chicken

G-2 Red Curry

This is the most popular dish among Thai people. With mixed vegetables and homemade curry paste...“hot, hot”.  
Chicken, beef or pork. . . . . \$15  
Gang Goong Saparod (Shrimp, pineapple and califlower) . . . \$17  
Gang Phed Ped Yang (Duck Curry) . . . . . \$24

G-3 Yellow Curry

Curry with onions and potatoes.  
Chicken, beef or pork. . . . . \$15  
Shrimp. . . . . \$17  
Prawn . . . . . \$24



Yellow Curry  
Pork

G-4 Mussamun Curry

Royal style of curry with avocado, potatoes cashew nut and coconut milk.  
Chicken, beef or pork. . . . . \$15  
Shrimp. . . . . \$17  
Prawn . . . . . \$24

G-5 Panang Curry

Coconut curry with sweet basil, red chilies and kaffir lime leaves.  
Chicken, beef or pork. . . . . \$15

G-6 Jungle Curry

Curry with baby corn, pepper, mushroom, basil and bamboo shoots (no coconut milk)  
Chicken, beef or pork. . . . . \$15  
Shrimp. . . . . \$17



G-3 YELLOW CURRY PRAWN

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# ENTREES

Served with Thai jasmine rice, brown rice, or sticky rice

## STIR SAUCE



Stir Sauce  
Chicken

**ST-1** Quick wok toss with house sauce, broccoli, carrots, napa cabbage and snow peas.

Chicken, beef or pork . . . . .	\$15
Vegetable plus tofu . . . . .	\$13

## GINGER SAUCE



Ginger  
Chicken

**GG-1** Bell peppers, ginger, onions, scallions and mushrooms.

Chicken, beef or pork . . . . .	\$15
Shrimp or squid . . . . .	\$16
Vegetable plus tofu . . . . .	\$13

## GARLIC SAUCE



Garlic  
Squid

**GL-1** Carrots, napa cabbage and snow peas.

Chicken, beef or pork . . . . .	\$15
Shrimp or squid . . . . .	\$16

## SWEET & SOUR SAUCE



Sweet & Sour  
Chicken

**SS-1** Bell peppers, onions, scallions, zucchini, pineapple and tomatoes.

Chicken, beef or pork . . . . .	\$15
Shrimp . . . . .	\$16
Vegetable plus tofu . . . . .	\$13

## BASIL SAUCE

**BA-1** Bamboo shoots, onions, basil and bell pepper.

Chicken, beef or pork . . . . .	\$15
Shrimp or squid . . . . .	\$16

## VOLCANO SAUCE



Volcano  
Chicken

**VN-1** Napa cabbage and snow peas.

Chicken, beef or pork . . . . .	\$18
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# ENTREES

Served with Thai jasmine rice, brown rice, or sticky rice

## PEANUT SAUCE



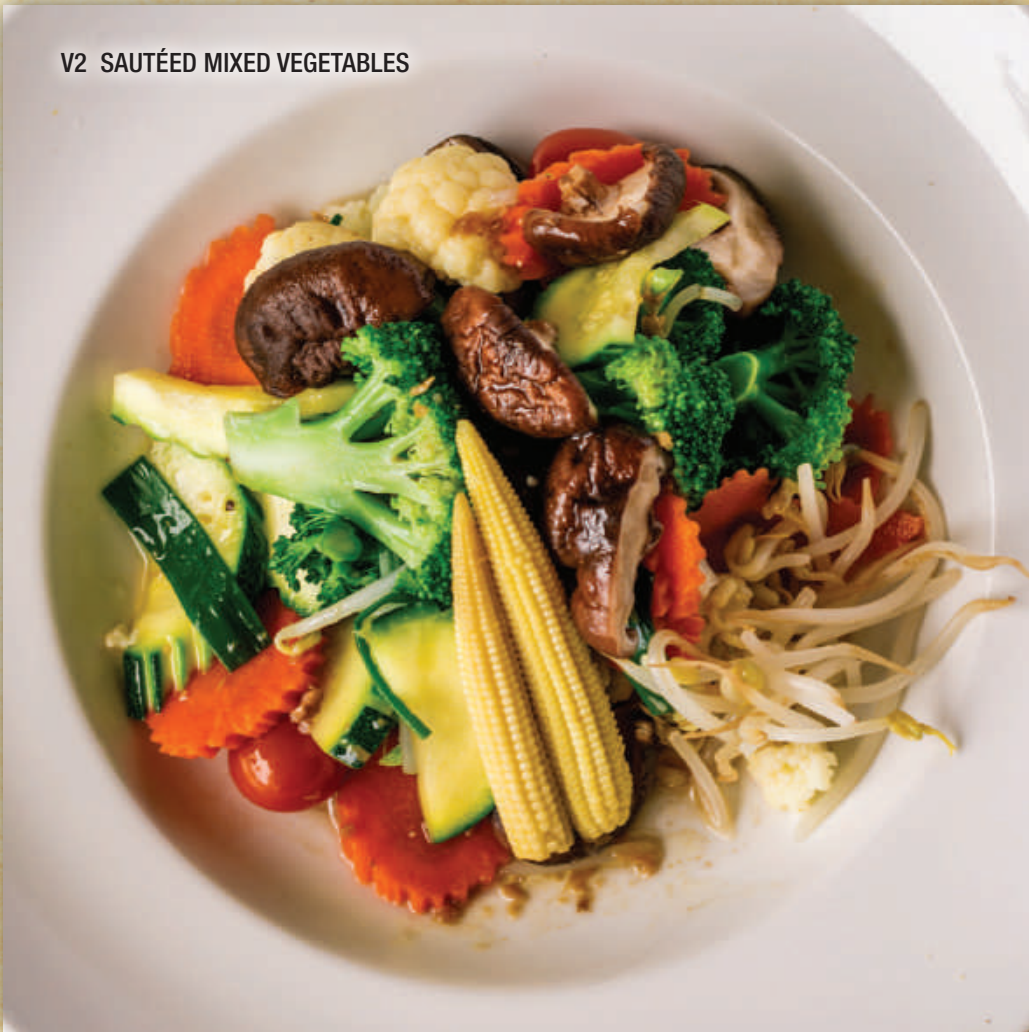
Peanut  
Chicken

<b>PN-1</b>	Chicken . . . . .	\$15
	Shrimp . . . . .	\$17
	Prawn . . . . .	\$24

## VEGETABLE DINNERS

<b>V1</b>	<b>Vegetable Curry</b>	
	Red . . . . .	\$12
	Green . . . . .	\$12
	Panang . . . . .	\$12
	Massamun . . . . .	\$12
	Jungle (No Coconut Milk). . . . .	\$12
<b>V2</b>	<b>Sautéed Mixed Vegetables</b> . . . . .	\$11
	Plus tofu. . . . .	\$13
<b>V3</b>	<b>Tofu Asparagus</b>	
	Stir fried tofu, asparagus, onion, mushrooms, baby corn, broccoli, cauliflower and potato. . . . .	\$13
<b>V4</b>	<b>Pad Won Sen Vegetables</b>	
	Stir fried clear noodles with vegetables and egg. . . . .	\$11
	Plus tofu. . . . .	\$13
<b>V5</b>	<b>Pad Thai Vegetables</b>	
	Stir fried rice noodles with vegetables and egg. . . . .	\$11
	Plus tofu. . . . .	\$13
<b>V6</b>	<b>Sweet and Sour Vegetables</b> . . . .	\$11
	Plus tofu. . . . .	\$13

V2 SAUTÉED MIXED VEGETABLES



# SIDE ORDERS

<b>Brown Rice</b> . . . . .	\$2.50	<b>Peanut Dressing</b> . . . . .	\$2.50
<b>Sticky Rice</b> . . . . .	\$2.50	<b>Ginger Dressing</b> . . . . .	\$2.50
<b>Steamed Vegetables</b> . . . . .	\$6.50	<b>Miso Dressing</b> . . . . .	\$2.50
<b>Steamed Rice</b> . . . . .	\$2.00		

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