

THAI CUISINE

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DIM SUM MENU

Shrimp Dumplings (4pcs.) . . . \$5.95	Fried Shrimp Taro (3pcs.) . . . \$6.95
Vegetable Dumplings (4pcs.) . . \$5.95	Fried Shrimp Dumplings (4pcs.) \$5.95
Chicken Shumai (4pcs.) \$5.95	Pan Fried Pork Dumplings (6pcs.) \$9.50
Har Gow Shrimp (4pcs.) \$5.95	Pan Fried Chicken Dumplings (6pcs.) \$9.50
Stuffed Shrimp Eggplant (3pcs.) \$5.95	Pan Fried Chive & Shrimp (4pcs.) \$6.95
Steamed BBQ Pork Buns (3 buns) \$5.95	Fried Crisp Sesame Seed Balls (3 pcs.) \$5.95
Fried Shrimp Balls (3pcs.) . . . \$6.95	

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-8 Soft Shell Crab One soft shell crab, fried and served with sweet-and-sour sauce. . . \$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-9 Khanom Jeeb Stuffed pork, mushrooms, bamboo shoots and scallions in wonton skin, steamed and served with black soy sauce. . . \$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-10 Tiger Tear Slices of beef with Thai spices and lime juice served on a fresh salad bed \$12
A-4 Drumsticks Chicken drumsticks lightly battered, deep fried till crispy. . . \$8	A-11 Larp Beef, pork or chicken with lime juice, Thai herbs and spices . . \$12
A-5 Winter Shrimp Fresh shrimp wrapped in wonton skin and deep fried until golden brown. \$8	A-12 Coconut Shrimp Shrimp fried in delicious coconut batter. \$10
A-6 Mee Krob Crispy noodles toasted in honey sauce with shrimp, chicken and vegetables. \$9	A-13 Fried Calamari \$8.50
A-7 Naem Sod Spicy ground pork with ginger, lime juice, onions and peanuts. \$12	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

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 . . . \$4.50 Shrimp with Thai straw mushroom. S1.2 Tom Yum Talay . . . \$5.50 Shrimp, imitation crab, mussels, squid and Thai straw mushroom. S1.3 Tom Yum Kai \$4.50 Chicken with Thai straw mushroom.	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 \$4.50 Chicken with Thai straw mushroom and coconut milk. S4.2 Tom Kha Goong \$5 Shrimp with Thai straw mushroom and coconut milk. S4.3 Tom Kha Pak \$4.50 Vegetable and coconut milk.
S2 King of the Sea \$18 (Tom Yum Hot Pot For 2-3 Persons) 3 Prawns, 3 pieces of fish, 6 mussels, 6 shrimps, 4 clams.	S5 Hot & Sour Soup \$4 Chicken, tofu, bamboo shoot, egg and mushroom.
S3 Vegetable Soup \$4 Broccoli, carrots, cauliflower and mushrooms.	S6 Tofu Soup \$4.50 Tofu, ground pork, mushroom and clear noodles.

TYPICAL THAI SALADS *Cold Dishes*

C-1 House Salad Fresh salad with homemade peanut dressing. "Very different." . . \$5.50	C-5 Yum Talay Grilled mixed seafood with onions, lemon grass, lime juice and chili. \$14
C-2 Dancing Shrimp Grilled shrimp seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed . . \$12	C-6 Yum Conch Conch prepared with chili, lime juice, lemon grass, onions and cucumber. \$14
C-3 Dancing Squid Grilled squid seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed. . . \$12	C-7 Papaya Salad Shredded green papaya mixed well with cooked shrimp, cherry tomato, peanuts, fish sauce, lime juice and palm sugar. \$12
C-4 Noodle Salad Glass noodles with pork and shrimp seasoned with lime juice, chili, onions and salad. \$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	804 Thai Suki Soup Mixed seafood, cooked in a special broth with clear noodles, mixed vegetables and tofu sauce. . . \$12
802 Pad See Eiew Sautéed chicken, beef or pork with flat rice noodles, Chinese broccoli and bean sprouts \$14 Shrimp \$16	805 Duck Noodle Soup Roasted duck with rice noodles, bean sprouts and Chinese broccoli. \$12
803 Pad Thai Thin rice noodles, sautéed with shrimp, chicken, bean sprouts, egg, peanuts and scallions. . . \$14 Or mixed vegetables and egg . \$11	806 Pad Ke Mow (Drunken Noodle) Sautéed flat rice noodles, basil, Chinese broccoli, bell pepper and bamboo shoots. Beef, Pork or Chicken \$14 Shrimp \$16

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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

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
- 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
- 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
- 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
- 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

CASUAL FAVORITES

- CF-1 Duck with Wild Basil**
Sautéed duck with wild basil, chili and hot pepper \$21
- CF-2 Gai Him Ma Parn**
Sautéed chicken with cashew nuts, onion, carrots, mushrooms and scallions. \$15

- CF-3 Chicken with Asparagus**
Stir fried chicken with asparagus, onions, baby corn, mushrooms, tomatoes, and potatoes. \$15
- CF-4 Chicken or Pork with Eggplant**
Sautéed chicken or pork with eggplant, basil, peppers and soy sauce. \$15
- CF-5 Pad Prik Khing**
Sautéed green bean and chili paste with pork, chicken or beef \$15

FISH

- 501 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
- 502 Volcano Fish**
Fried whole snapper topped with red chili sauce. \$26
- 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

THAI CURRY

- 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
- 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

- 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

STIR SAUCE

- ST-1** Quick wok toss with house sauce, broccoli, carrots, napa cabbage and snow peas.
Chicken, beef or pork \$15
Vegetable plus tofu \$13

GARLIC SAUCE

- GL-1** Carrots, napa cabbage and snow peas.
Chicken, beef or pork \$15
Shrimp or squid \$16

BASIL SAUCE

- BA-1** Bamboo shoots, onions, basil and bell pepper.
Chicken, beef or pork \$15
Shrimp or squid \$16

GINGER SAUCE

- GG-1** Bell peppers, ginger, onions, scallions and mushrooms.
Chicken, beef or pork \$15
Shrimp or squid \$16
Vegetable plus tofu \$13

SWEET & SOUR SAUCE

- SS-1** Bell peppers, onions, scallions, zucchini, pineapple and tomatoes.
Chicken, beef or pork \$15
Shrimp \$16
Vegetable plus tofu \$13

VOLCANO SAUCE

- VN-1** Napa cabbage and snow peas.
Chicken, beef or pork \$18

PEANUT SAUCE

- PN-1** Chicken \$15
Shrimp \$17
Prawn \$24

- V1 Vegetable Curry**
Red \$12
Green \$12
Panang \$12
Massamun \$12
Jungle (No Coconut Milk) . . . \$12

- V2 Sautéed Mixed Vegetables**
Plus tofu \$13

- V3 Tofu Asparagus**
Stir fried tofu, asparagus, onion, mushrooms, baby corn, broccoli, cauliflower and potato. \$13

- V4 Pad Won Sen Vegetables**
Stir fried clear noodles with vegetables and egg. \$11
Plus tofu \$13

- V5 Pad Thai Vegetables**
Stir fried rice noodles with vegetables and egg. \$11
Plus tofu \$13
- V6 Sweet and Sour Vegetables**
Plus tofu \$13

SIDE ORDERS

- Brown Rice** \$2.50
- Sticky Rice** \$2.50
- Steamed Vegetables** \$6.50
- Steamed Rice** \$2.00
- Peanut Dressing** \$2.50
- Ginger Dressing** \$2.50
- Miso Dressing** \$2.50

SPICY LEVELS

Level	Age
0 Very Mild	For babies under 6 years old
1 Little Spicy	For kids 6-12 years old, "Give yourself a chance."
2 Medium	For teenagers 13-21 years old "That's the way it should be."
3 Spicy	For a strong man or woman 21 years old or older "Think twice."
4 Very Spicy	For "Mad" Thai people "Only if you are Mad!"

WARNING: Ages only apply to Thai people.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.25