

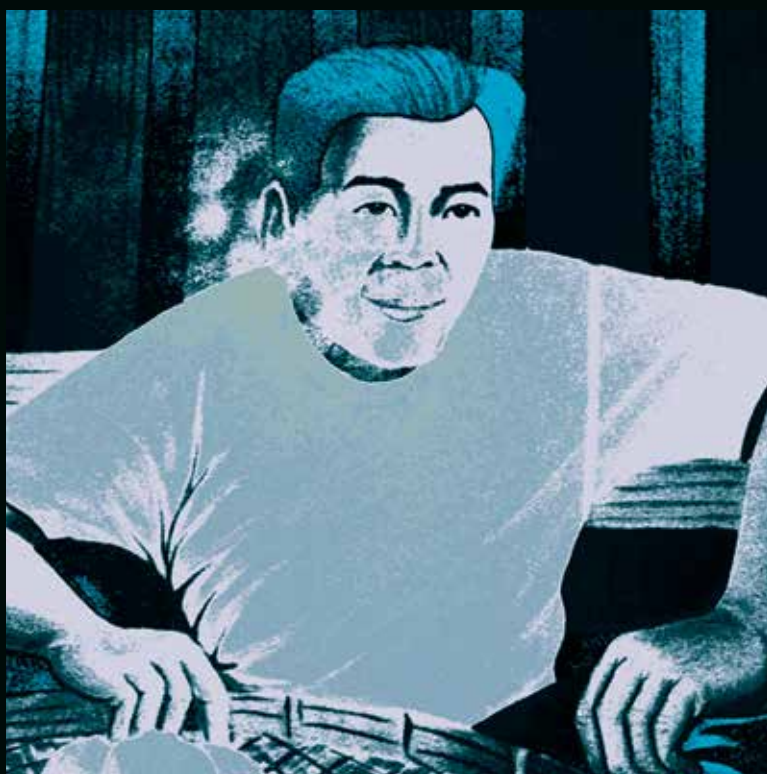


# MOON

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. . . . \$8



## A-5 Winter Shrimp

Fresh shrimp wrapped in wonton skin and deep fried until golden brown. . . . . \$10



## A-2 Satei

Thin slices of beef or chicken marinated in coconut sauce, then barbecued to perfection. Served with peanut sauce and cucumber salad.. . . . \$12



## A-6 Mee Krob

Crispy noodles toasted in honey sauce with shrimp, chicken and vegetables. . . . . \$11



## 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 . . . . \$11



## A-7 Naem Sod

Spicy ground pork with ginger, lime juice, onions and peanuts. . . . . \$14



## A-4 Drumsticks

Chicken drumsticks lightly battered, deep fried till crispy. . . . \$10



## A-8 Fried Calamari. . . . . \$10.50

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

# APPETIZERS



**A-9 Tiger Tear**  
Slices of beef with Thai spices and lime juice served on a fresh salad bed. . . . . \$14



**A-12 Fresh Spring Rolls**  
Shrimp, imitation crab, noodles, cucumber, carrots, basil, lettuce and mint wrapped in Vietnamese-style rice paper . . . . \$9



**A-10 Larp**  
Beef, pork or chicken with lime juice, Thai herbs and spices. . \$14



**A-13 Lettuce Wrap**  
Chicken, shiitake mushrooms and water chestnuts served with iceberg lettuce . . . . . \$11



**A-11 Coconut Shrimp**  
Shrimp fried in delicious coconut batter. . . . . \$14



**A-14 Fried Crab Wonton**. . . . . \$8

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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** . . . . . \$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.

**S2 King of the Sea** . . . . . \$24  
(Tom Yum Hot Pot For 2-3 Persons)

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

**S3 Vegetable Soup** . . . . . \$4  
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** . . . . . \$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.

**S5 Hot & Sour Soup** . . . . . \$4  
Chicken, tofu, bamboo shoot, egg and mushroom.



S2 KING OF THE SEA

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# TYPICAL THAI SALADS

Cold Dishes

## C-1 House Salad

Fresh salad with homemade peanut dressing.  
"Very different." . . . . . \$7.50

## C-2 Dancing Shrimp

Grilled shrimp seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed. . . . . \$14



## C-3 Dancing Squid

Grilled squid seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed. . . . . \$14



## C-4 Noodle Salad

Glass noodles with pork and shrimp seasoned with lime juice, chili, onions and salad. . . . . \$14

## C-5 Yum Talay

Grilled mixed seafood with onions, lemon grass, lime juice and chili. . . . . \$16

## C-6 Yum Conch

Conch prepared with chili, lime juice, lemon grass, onions and cucumber. . . . . \$16

## C-7 Papaya Salad

Shredded green papaya mixed well with cooked shrimp, cherry tomato, peanuts, fish sauce, lime juice and palm sugar. . . . . \$14

# 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 . . . . . \$16  
Shrimp . . . . . \$18  
Vegetable plus tofu . . . . . \$16

## 802 Pad See Eiew

Sautéed chicken, beef or pork with flat rice noodles, Chinese broccoli and bean sprouts .. . . . \$16  
Shrimp . . . . . \$18

## 803 Pad Thai

Thin rice noodles, sautéed with shrimp, chicken, bean sprouts, egg, peanuts and scallions . . . . . \$16  
Shrimp . . . . . \$18  
Mixed vegetables and egg . . . . . \$16  
Mixed vegetables plus tofu and egg . . . . . \$16



## 804 Duck Noodle Soup (no rice)

Roasted duck with rice noodles, bean sprouts and Chinese broccoli. . . . . \$16

## 805 Pad Ke Mow (Drunken Noodle)

Sauteed flat rice noodles, basil, Chinese broccoli, bell pepper and bamboo shoots.  
Beef, Pork or Chicken . . . . . \$16  
Shrimp . . . . . \$18  
Mixed vegetables and egg . . . . . \$16  
Mixed vegetables plus tofu . . . . . \$16

# RICE

F-1 Vegetable Fried Rice . . . . . \$10

F-2 Chicken, Beef or Pork Fried Rice . . . . . \$10

F-3 Moon Thai Fried Rice  
Combination fried rice with chicken, shrimp, squid, beef and vegetables. . . . . \$12

F-4 Basil Fried Rice  
Served with chicken, beef or pork. . . . . \$12



F-5 Pineapple Fried Rice  
Shrimp and cashew nuts. . . . . \$16

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# ENTREES

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

## MOON THAI SPECIALTIES



Rock 'N Roll Shrimp

**SR-1 Rock 'N Roll Shrimp**

Jumbo prawn sautéed with homemade sauce, very tasty, served with sautéed vegetables . . . . . \$24



**SR-2 Gang Phed Ped Yang**

Duck curry . . . . . \$26

**SR-3 Panang Salmon**

Grilled salmon, then curried with red pepper and basil. . . . . \$24

**SR-4 Grilled Salmon**

with steamed asparagus and house sauce . . . . . \$24



Moon Thai Lamb

**SR-5 Moon Thai Lamb**

Grilled rack of lamb with portabella, spinach and honey sambal sauce . . . . . \$26

## BEST CHOICES

**SP-1 Spring Break Duck**

Roasted duck, then fried to crispy, topped with a variety of vegetables and house sauce. . . . . \$23



Baghdad Chicken

**SP-2 Baghdad Chicken**

Breast of chicken battered, then sautéed with homemade sauce, served with mixed vegetables and cashew nuts. . . . \$20

**SP-3 Ped Nam Dang**

Crispy duck topped with red sauce, cashew nuts, green peas, baby corn, mushrooms and pineapples. . . . . \$23



Tiger Prawn

**SP-4 Tiger Prawn**

Grilled giant shrimp with vegetables and very tasty homemade sauce . . . . . \$26



Panang Prawns

**SP-5 Panang Prawn**

Grilled Prawn with Panang curry, red bell peppers, basil, kaffir lime leaves . . . . . \$26

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# ENTREES

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

## CASUAL FAVORITES



Duck with Wild Basil



Chicken with Eggplant

**CF-1 Duck with Wild Basil**

Sautéed duck with bamboo shoots, wild basil, chili and hot pepper . . . . . \$23

**CF-3 Chicken or Pork with Eggplant**

Sautéed chicken or pork with eggplant, basil, peppers and soy sauce. . . . . \$17



Gai Him Ma Parn



Pad Prik Khing

**CF-2 Gai Him Ma Parn**

Sautéed chicken with cashew nuts, onion, carrots, mushrooms and scallions. . . . . \$17

**CF-4 Pad Prik Khing**

Sautéed green bean and chili paste with pork, chicken or beef. . . . . \$17

# FISH

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

**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. . . . . \$29



Volcano Fish



Lady in Pink

**502 Volcano Fish**

Fried whole snapper topped with red chili sauce. . . . . \$29

**503 Lady in Pink**

Fried whole snapper topped with sweet-and-sour sauce . . . \$29

**504 Ginger Snapper**

Fried whole snapper topped with ginger, mushrooms, onions, scallions, bell peppers and soy bean sauce. . . . . \$29

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# ENTREES

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

## THAI CURRY

All curry entrees are cooked with fish sauce, a required ingredient



Green Curry  
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 . . . \$17
- Lamb with bell pepper and basil . . . . . \$26

### G-3 Yellow Curry

Curry with onions and potatoes.

- Chicken, beef or pork. . . . . \$17
- Shrimp. . . . . \$19
- Prawn . . . . . \$26



Yellow Curry  
Pork



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. . . . . \$17
- Gang Goong Saporod** (Shrimp, pineapple and cauliflower) . . \$19

### G-4 Mussamun Curry

Royal style of curry with avocado, potatoes cashew nut and coconut milk.

- Chicken, beef or pork. . . . . \$17
- Shrimp. . . . . \$19
- Prawn . . . . . \$26

### G-5 Panang Curry

Coconut curry with sweet basil, red chilies and kaffir lime leaves.

- Chicken, beef or pork. . . . . \$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 . . . . . \$17  
Vegetable plus tofu . . . . . \$17

## GINGER SAUCE



Ginger  
Chicken

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

Chicken, beef or pork . . . . . \$17  
Shrimp or squid . . . . . \$18  
Vegetable plus tofu . . . . . \$17

## GARLIC SAUCE



Garlic  
Squid

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

Chicken, beef or pork . . . . . \$17  
Shrimp or squid . . . . . \$18  
Vegetable plus tofu . . . . . \$17

## SWEET & SOUR SAUCE



Sweet & Sour  
Chicken

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

Chicken, beef or pork . . . . . \$17  
Shrimp . . . . . \$18  
Vegetable plus tofu . . . . . \$17

## BASIL SAUCE

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

Chicken, beef or pork . . . . . \$17  
Shrimp or squid . . . . . \$18  
Vegetable plus tofu . . . . . \$17

## VOLCANO SAUCE



Volcano  
Chicken

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

Chicken, beef or pork . . . . . \$20  
Shrimp . . . . . \$22  
Vegetable plus tofu . . . . . \$17

# ENTREES

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

## PEANUT SAUCE



Peanut  
Chicken

- PN-1 Chicken . . . . . \$17
- Shrimp . . . . . \$19
- Prawn . . . . . \$26

## VEGETABLE DINNERS

(not vegetarian)

### V1 Vegetable Curry

*Contains fish sauce and chicken stock*

- Red . . . . . \$17
- Green . . . . . \$17
- Panang . . . . . \$17
- Massamun . . . . . \$17

### V2 Sautéed Mixed Vegetables . . . . . \$16

*Contains chicken stock and oyster sauce*

- Plus tofu. . . . . \$17

### V3 Tofu Asparagus

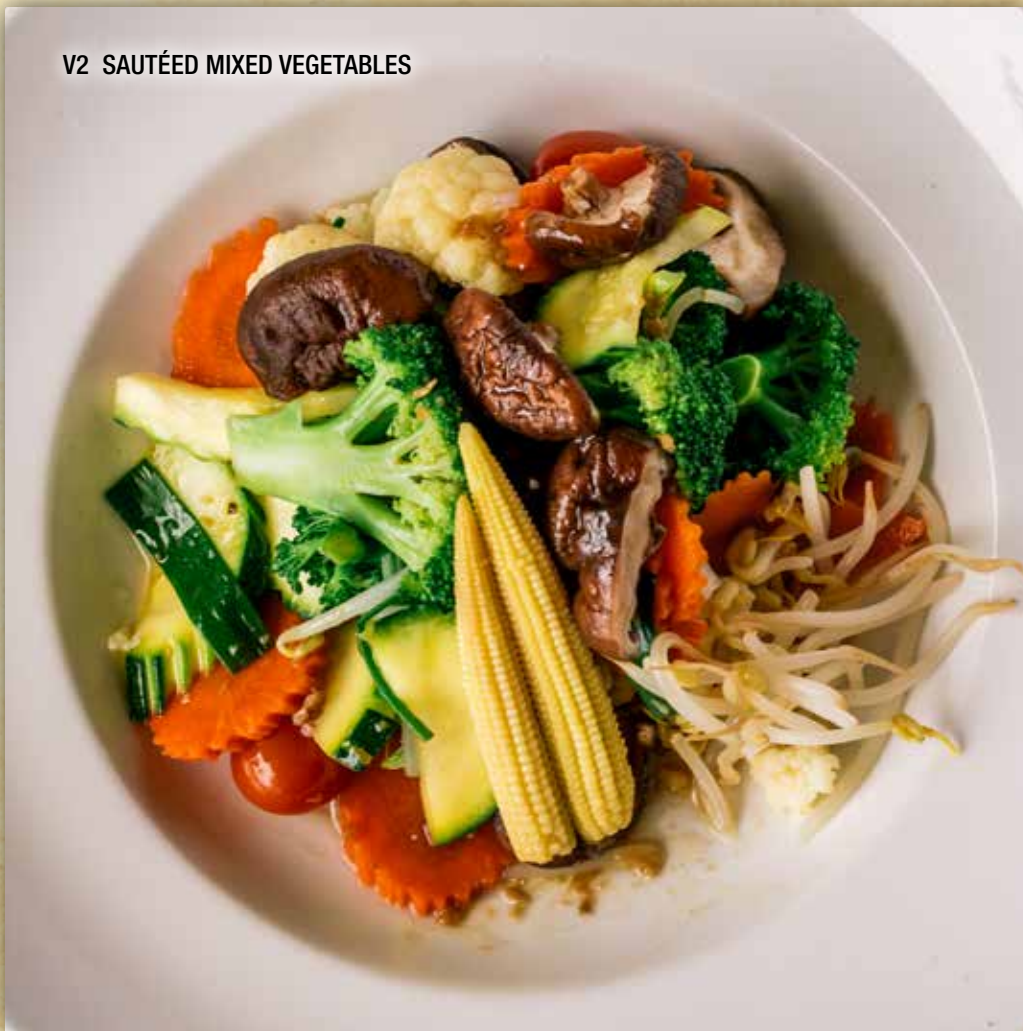
*Contains chicken stock and oyster sauce*

- Stir fried tofu, asparagus, onion, mushrooms, baby corn, broccoli, cauliflower and potato. . . . . \$17

### V4 Sweet and Sour Vegetables . . . . . \$16

*Animal free – no oyster, chicken, or fish*

- Plus tofu. . . . . \$17



V2 SAUTÉED MIXED VEGETABLES

## SIDE ORDERS

- |                              |     |                           |     |
|------------------------------|-----|---------------------------|-----|
| Brown Rice . . . . .         | \$3 | Peanut Dressing . . . . . | \$3 |
| Sticky Rice . . . . .        | \$3 | Ginger Dressing . . . . . | \$3 |
| Steamed Vegetables . . . . . | \$7 | Miso Dressing . . . . .   | \$3 |
| Steamed Rice . . . . .       | \$3 |                           |     |

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