



THAI & JAPANESE

THAI MENU

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* 10
- A-2 SATEI**
Thin slices marinated in coconut sauce, then barbecued to perfection. Served with peanut sauce and cucumber salad. Beef, Chicken or Pork 15
- A-3 DRUMSTICKS**
Chicken drumsticks lightly battered, deep fried till crispy. 14
- A-4 MEE KROB**
Crispy noodles toasted in honey sauce with shrimp, chicken and vegetables. 12
- A-5 FRIED KRAB WONTON** 10
- A-6 PORK BELLY**
Marinated pork belly served with green leaves. 15
- A-7 MOONTHAI WINGS** 14

DIM SUM

- D-1 PAN FRIED PORK DUMPLINGS (4pcs)** 8
- D-2 SHRIMP DUMPLINGS (4pcs)** 8
- D-3 HAR GOW SHRIMP (4pcs)** 8
- D-4 STEAM PORK BUNS (3pcs)** 10
- D-5 VEGETABLE DUMPLINGS** 8

SOUPS

- S-1 KING OF THE SEA**
*(Tom Yum Hot Pot For 2-3 Persons)
3 Prawns, 3 pieces of fish, 6 mussels,
6 shrimps, 4 clams* 24
- S-2 TOM YUM**
*National Thai soup, spicy and sour with lime juice, rich with Thai ingredients like, galangal kaffir leaves, lemon grass and chili peppers.
Chicken, Shrimp or Seafood* 10
- S-3 TOM KHA**
*This delicious creamy soup reflects the outstanding flavor of coconut milk, galangal, kaffir leaves, lemon grass, chili peppers and coconut milk.
Chicken, Shrimp or Seafood.* 10

SALADS

- C-1 HOUSE SALAD**
*Fresh salad with homemade peanut dressing.
"Very different."* 10
- C-2 TIGER TEAR**
Slices of beef with Thai spices and lime juice served on a fresh salad bed. 18
- C-3 NAEM SOD**
Spicy ground pork with ginger, lime juice, onions and peanuts. 18
- C-4 PAPAYA SALAD**
Shredded green papaya mixed well with cooked shrimp, cherry tomato, peanuts, fish sauce, lime juice and palm sugar. 18
- C-5 LARP**
Beef, Pork or Chicken with lime juice, Thai herbs and spices. 18

NOODLES

Served with brown rice or Thai Jasmine rice

- N-1 PAD THAI**
*Thin rice noodles, sautéed with Chicken or Shrimp
Mixed vegetables plus tofu* 20
- N-2 PAD SEE EIEW**
*Sautéed with flat rice noodles, Chinese broccoli and bean sprouts
Chicken or Shrimp* 20
Mixed vegetables plus tofu 20
- N-3 PAD KE MOW (DRUNKEN NOODLE)**
*Sauteed flat rice noodles, basil, Chinese broccoli, bell pepper and bamboo shoots.
Chicken or Shrimp* 20
Mixed vegetables plus tofu 20
- N-4 DUCK NOODLE SOUP (NO RICE)**
Roasted duck with rice noodles, bean sprouts and Chinese broccoli. 20
- N-5 CHIANGMAI KOW SOI**
Egg noodles in yellow curry broth, red onion and chicken (bone in). 20

MOON THAI SPECIALTIES

MS-1 MOON THAI LAMB

Grilled rack of lamb with portabella, spinach and honey sambal sauce 30

MS-2 ROCK 'N ROLL SHRIMP

Jumbo prawn sautéed with homemade sauce, very tasty, served with sautéed vegetables 26

MS-3 PED NAM DANG

Crispy duck topped with red sauce, cashew nuts, green peas, baby corn, mushrooms and pineapples. 28

MS-4 BAGHDAD CHICKEN

Breast of chicken battered, then sautéed with homemade sauce, served with mixed vegetables and cashew nuts 22

MS-5 DUCK CURRY

Crispy duck red curry with cherry tomatoes, pineapple and basil 28

MS-6 PANANG PRAWN

Grilled Prawn with Panang curry, red bell peppers, basil, kaffir lime leaves 30

FISH

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

F-1 PANANG SALMON

Grilled salmon, then curried with red pepper and basil 28

F-2 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. 35

F-3 VOLCANO FISH

Fried whole snapper topped with red chili sauce. 35

F-4 LADY IN PINK

Fried whole snapper topped with sweet-and-sour sauce 35

THAI CURRY

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

TC-1 GREEN CURRY

*Definitely green, but rarely sweet, this is one of the basic Thai curry styles
Choice of Chicken, Beef, Pork or Shrimp* 24

TC-2 RED CURRY

This is the most popular dish among Thai people. With mixed vegetables and homemade curry paste... "hot, hot". Choice of Chicken, Beef, Pork or Shrimp 24

TC-3 YELLOW CURRY

*Curry with onions and potatoes
Choice of Chicken, Beef, Pork or Shrimp* 24

TC-4 MUSSAMUN CURRY

*Royal style of curry with avocado, potatoes cashew nut and coconut milk
Choice of Chicken, Beef, Pork or Shrimp* 24

TC-5 PANANG CURRY

Coconut curry with sweet basil, red chilies and kaffir lime leaves. Choice of Chicken, Beef, Pork or Shrimp 24

CASUAL FAVORITES

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

CF-1 CHICKEN OR PORK WITH EGGPLANT

Sautéed Chicken or Pork with eggplant, basil, peppers and soy sauce. 20

CF-2 GARLIC CHICKEN

*Carrots, napa cabbage and snow peas.
Chicken, beef or pork* 20
Shrimp or squid 22

CF-3 BASIL SAUCE

*Bamboo shoots, onions, basil and bell pepper.
Chicken, Beef, Pork or Shrimp* 20
Mixed vegetable plus tofu 20

CF-4 PAD PIK KHING

Sautéed green bean and chili paste with Chicken, Beef, Pork or Salmon. 20

CF-5 CHICKEN WITH CASHEW NUT

Sautéed chicken with cashew nuts, onion, carrots, mushrooms and scallions. 20

CF-6 GINGER CHICKEN

*Bell peppers, ginger, onions, scallions and mushrooms
Chicken, Beef or Pork* 20
Mixed vegetables plus tofu 20

CF-7 SWEET & SOUR SAUCE

*Bell peppers, onions, scallions, zucchini, pineapple and tomatoes.
Chicken, Beef, Pork or Shrimp* 20
Mixed vegetable plus tofu 20

CF-8 VOLCANO SAUCE

*Napa cabbage and snow peas.
Chicken, Beef, Pork or Shrimp* 20

CF-9 PEANUT SAUCE

Chicken, Beef, Pork or Shrimp 20

FRIED RICE

FR-1 VEGETABLE FRIED RICE

12

FR-2 CHICKEN, BEEF, PORK OR SHRIMP FRIED RICE

14

FR-3 MOON THAI FRIED RICE

Combination fried rice with chicken, shrimp, squid, beef and vegetables. 16

FR-4 PINEAPPLE FRIED RICE

Shrimp and cashew nuts. 18

SIDE ORDERS

STEAMED MIXED VEGETABLES

10

SAUTEE SPINACH WITH GARLIC

10

SAUTEE SNOW PEA TIP WITH GARLIC

10

SAUTEE GREEN BEAN WITH GARLIC

10