

## VEGETABLE DINNERS

Not vegetarian

<b>V1</b>	<b>VEGETABLE CURRY</b>	
	<i>Contains fish sauce and chicken stock</i>	
	Red	20
	Green	20
	Panang	20
	Massamun	20
<b>V2</b>	<b>SAUTÉED MIXED VEGETABLES</b>	18
	<i>Contains chicken stock and oyster sauce</i>	
	Plus tofu	20
<b>V3</b>	<b>TOFU ASPARAGUS</b>	
	<i>Contains chicken stock and oyster sauce</i>	
	<i>Stir fried tofu, asparagus, onion, mushrooms, baby corn, broccoli, cauliflower and potato.</i>	20
<b>V4</b>	<b>SWEET AND SOUR VEGETABLES</b>	18
	<i>Animal free – no oyster, chicken or fish</i>	
	Plus tofu	20

## SIDE ORDERS

<b>BROWN RICE</b>	3
<b>STICKY RICE</b>	4
<b>STEAMED VEGETABLES</b>	8
<b>STEAMED RICE</b>	3
<b>PEANUT DRESSING</b>	3
<b>GINGER DRESSING</b>	3
<b>MISO DRESSING</b>	3



# Moon

THAI & JAPANESE

## THAI MENU

### APPETIZERS

<b>A-1</b>	<b>SPRING ROLLS</b>	
	<i>Special roll of chicken and mixed vegetables, fried until golden brown and crispy. Or (VA-1) choice of mixed vegetables only</i>	10
<b>A-2</b>	<b>SATEI</b>	
	<i>Thin slices of beef or chicken marinated in coconut sauce, then barbecued to perfection. Served with peanut sauce and cucumber salad.</i>	15
<b>A-3</b>	<b>PAD THAI</b>	
	<i>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</i>	14
<b>A-4</b>	<b>DRUMSTICKS</b>	
	<i>Chicken drumsticks lightly battered, deep fried till crispy.</i>	14
<b>A-5</b>	<b>WINTER SHRIMP</b>	
	<i>Fresh shrimp wrapped in wonton skin and deep fried until golden brown.</i>	12
<b>A-6</b>	<b>MEE KROB</b>	
	<i>Crispy noodles toasted in honey sauce with shrimp, chicken and vegetables.</i>	12
<b>A-7</b>	<b>NAEM SOD</b>	
	<i>Spicy ground pork with ginger, lime juice, onions and peanuts.</i>	16
<b>A-8</b>	<b>FRIED CALIMARI</b>	16
<b>A-9</b>	<b>TIGER TEAR</b>	
	<i>Slices of beef with Thai spices and lime juice served on a fresh salad bed.</i>	18
<b>A-10</b>	<b>LARP</b>	
	<i>Beef, pork or chicken with lime juice, Thai herbs and spices.</i>	16
<b>A-11</b>	<b>COCONUT SHRIMP</b>	
	<i>Shrimp fried in delicious coconut batter.</i>	16
<b>A-12</b>	<b>FRESH SPRING ROLLS</b>	
	<i>Shrimp, imitation crab, noodles, cucumber, carrots, basil, lettuce and mint wrapped in Vietnamese-style rice paper</i>	12

### A-13 LETTUCE WRAP

*Chicken, shiitake mushrooms and water chestnuts served with iceberg lettuce* 14

### A-14 FRIED KRAB WONTON 10

### SOUPS

<b>S1</b>	<b>TOM YUM</b>	
	<i>National Thai soup, spicy and sour with lime juice, rich with Thai ingredients like, galangal kaffir leaves, lemon grass and chili peppers.</i>	7
<b>S1.1</b>	<b>TOM YUM GOONG</b>	7
	<i>Shrimp with Thai straw mushroom.</i>	
<b>S1.2</b>	<b>TOM YUM TALAY</b>	7
	<i>Shrimp, imitation crab, mussels, squid and Thai straw mushroom.</i>	
<b>S1.3</b>	<b>TOM YUM KAI</b>	7
	<i>Chicken with Thai straw mushroom.</i>	
<b>S2</b>	<b>KING OF THE SEA</b>	24
	<i>(Tom Yum Hot Pot For 2-3 Persons) 3 Prawns, 3 pieces of fish, 6 mussels, 6 shrimps, 4 clams.</i>	
<b>S3</b>	<b>VEGETABLE SOUP</b>	5
	<i>Broccoli, carrots, cauliflower and mushrooms.</i>	
<b>S4</b>	<b>TOM KHA</b>	
	<i>This delicious creamy soup reflects the outstanding flavor of coconut milk, galangal, kaffir leaves, lemon grass, chili peppers and coconut milk.</i>	7
<b>S4.1</b>	<b>TOM KHA KAI</b>	7
	<i>Chicken with Thai straw mushroom and coconut milk.</i>	
<b>S4.2</b>	<b>TOM KHA GOONG</b>	7
	<i>Shrimp with Thai straw mushroom and coconut milk.</i>	
<b>S4.3</b>	<b>TOM KHA PAK</b>	5
	<i>Vegetable and coconut milk.</i>	
<b>S5</b>	<b>HOT &amp; SOUR SOUP</b>	7
	<i>Chicken, tofu, bamboo shoot, egg and mushroom.</i>	



## 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.**

## SALADS

<b>C-1 HOUSE SALAD</b> <i>Fresh salad with homemade peanut dressing.</i>	10
<b>C-2 DANCING SHRIMP</b> <i>Grilled shrimp seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed.</i>	17
<b>C-3 DANCING SQUID</b> <i>Grilled squid seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed.</i>	17
<b>C-4 NOODLE SALAD</b> <i>Glass noodles with pork and shrimp seasoned with lime juice, chili, onions and salad.</i>	17
<b>C-5 YUM TALAY</b> <i>Grilled mixed seafood with onions, lemon grass, lime juice and chili.</i>	18
<b>C-6 YUM CONCH</b> <i>Conch prepared with chili, lime juice, lemon grass, onions and cucumber.</i>	18
<b>C-7 PAPAYA SALAD</b> <i>Shredded green papaya mixed well with cooked shrimp, cherry tomato, peanuts, fish sauce, lime juice and palm sugar.</i>	18

## NOODLES

*Served with brown rice or Thai Jasmine rice*

<b>801 PAD WOON SEN</b> <i>Sautéed onions, scallions, bean sprouts and tomatoes with clear noodles.</i> <i>Chicken, beef or pork</i> <i>Shrimp</i> <i>Vegetable plus tofu</i>	20 22 20
<b>802 PAD SEE EIEW</b> <i>Sautéed chicken, beef or pork with flat rice noodles, Chinese broccoli and bean sprouts</i> <i>Shrimp</i>	20 22
<b>803 PAD THAI</b> <i>Thin rice noodles, sautéed with shrimp, chicken, bean sprouts, egg, peanuts and scallions</i> <i>Shrimp</i> <i>Mixed vegetables and egg</i> <i>Mixed vegetables plus tofu and egg</i>	20 22 20 22
<b>804 DUCK NOODLE SOUP (NO RICE)</b> <i>Roasted duck with rice noodles, bean sprouts and Chinese broccoli.</i>	18
<b>805 PAD KE MOW (DRUNKEN NOODLE)</b> <i>Sauteed flat rice noodles, basil, Chinese broccoli, bell pepper and bamboo shoots.</i> <i>Beef, Pork or Chicken</i> <i>Shrimp</i> <i>Mixed vegetables and egg</i> <i>Mixed vegetables plus tofu</i>	20 22 20 22

## FRIED RICE

<b>F-1 VEGETABLE FRIED RICE</b>	12
<b>F-2 CHICKEN, BEEF OR PORK FRIED RICE</b>	14
<b>F-3 MOON THAI FRIED RICE</b> <i>Combination fried rice with chicken, shrimp, squid, beef and vegetables.</i>	16
<b>F-4 BASIL FRIED RICE</b> <i>Served with chicken, beef or pork.</i>	14
<b>F-5 PINEAPPLE FRIED RICE</b> <i>Shrimp and cashew nuts.</i>	18

## ENTREES

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

<b>SR-1 ROCK 'N ROLL SHRIMP</b> <i>Jumbo prawn sautéed with homemade sauce, very tasty, served with sautéed vegetables</i>	26
<b>SR-2 GANG PHED PED YANG</b> <i>Duck curry</i>	28
<b>SR-3 PANANG SALMON</b> <i>Grilled salmon, then curried with red pepper and basil</i>	28
<b>SR-4 GRILLED SALMON</b> <i>with steamed asparagus and house sauce</i>	28
<b>SR-5 MOON THAI LAMB</b> <i>Grilled rack of lamb with shiitake mushroom, spinach and honey sambal sauce</i>	30
<b>SP-1 SPRING BREAK DUCK</b> <i>Roasted duck, then fried to crispy, topped with a variety of vegetables and house sauce.</i>	28
<b>SP-2 BAGHDAD CHICKEN</b> <i>Breast of chicken battered, then sautéed with homemade sauce, served with mixed vegetables and cashew nuts</i>	22
<b>SP-3 PED NAM DANG</b> <i>Crispy duck topped with red sauce, cashew nuts, green peas, baby corn, mushrooms and pineapple</i>	28
<b>SP-4 TIGER PRAWN</b> <i>Grilled giant shrimp with vegetables and very tasty homemade sauce</i>	28
<b>SP-5 PANANG PRAWN</b> <i>Grilled Prawn with Panang curry, red bell peppers, basil, kafir lime leaves</i>	28
<b>CF-1 DUCK WITH WILD BASIL</b> <i>Sautéed duck with bamboo shoots, wild basil, chili and hot pepper</i>	28

## CF-2 GAI HIM MA PARN

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

20

## CF-3 CHICKEN OR PORK WITH EGGPLANT

*Sautéed chicken or pork with eggplant, basil, peppers and soy sauce.*

20

## CF-4 PAD PRIK KHING

*Sautéed green bean and chili paste with pork, chicken or beef.*

20

## THAI CURRY

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

### 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*

24

*Lamb with bell pepper and basil*

30

### 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*

24

*Gang Goong Saparod (Shrimp, pineapple and cauliflower)*

26

### G-3 YELLOW CURRY

*Curry with onions and potatoes.*

*Chicken, beef or pork*

24

*Shrimp*

24

*Prawn*

28

### G-4 MUSSAMUN CURRY

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

*Chicken, beef or pork*

24

*Shrimp*

24

*Prawn*

28

### G-5 PANANG CURRY

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

*Chicken, beef or pork*

24

### ST-1 STIR SAUCE

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

*Chicken, beef or pork*

20

*Vegetable plus tofu*

20

## GG-1 GINGER SAUCE

*Bell peppers, ginger, onions, scallions and mushrooms.*

*Chicken, beef or pork*

20

*Shrimp or squid*

22

*Vegetable plus tofu*

20

## GL-1 GARLIC SAUCE

*Carrots, napa cabbage and snow peas.*

*Chicken, beef or pork*

20

*Shrimp or squid*

22

*Vegetable plus tofu*

20

## SS-1 SWEET & SOUR SAUCE

*Bell peppers, onions, scallions, zucchini, pineapple and tomatoes.*

*Chicken, beef or pork*

20

*Shrimp*

22

*Vegetable plus tofu*

20

## BA-1 BASIL SAUCE

*Bamboo shoots, onions, basil and bell pepper.*

*Chicken, beef or pork*

20

*Shrimp or squid*

22

*Vegetable plus tofu*

20

## VN-1 VOLCANO SAUCE

*Napa cabbage and snow peas.*

*Chicken, beef or pork*

20

*Shrimp*

22

*Vegetable plus tofu*

20

## PN-1 PEANUT SAUCE

*Chicken*

20

*Shrimp*

22

*Prawn*

28

## 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.*

35

### 502 VOLCANO FISH

*Fried whole snapper topped with red chili sauce.*

35

### 503 LADY IN PINK

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

35

### 504 GINGER SNAPPER

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

35