

THAI MENU

APPETIZERS

A-1	SPRING ROLLS <i>Special roll of chicken and mixed vegetables, fried until golden brown and crispy. Or (VA-1) choice of mixed vegetables only.</i>	8
A-2	SATEI <i>Thin slices marinated in coconut sauce, then barbecued to perfection. Served with peanut sauce and cucumber salad. Beef or Chicken</i>	12
A-3	DRUMSTICKS <i>Chicken drumsticks lightly battered, deep fried till crispy.</i>	12
A-4	MEE KROB <i>Crispy noodles toasted in honey sauce with shrimp and chicken.</i>	12
A-5	FRIED KRAB WONTON	8
A-6	PORK BELLY <i>Marinated pork belly served with green leaves.</i>	15
A-7	LETTUCE WRAP <i>Chicken, Shiitake mushrooms and water chestnuts served with iceberg lettuce.</i>	12
A-8	FRIED CALAMARI	12

DIM SUM

D-1	PAN FRIED PORK DUMPLINGS	6.50
D-2	PAN FRIED CHICKEN DUMPLINGS	6.50
D-3	SHRIMP DUMPLINGS	8
D-4	HAR GOW SHRIMP	8
D-5	STEAM PORK BUNS	10
D-6	VEGETABLE DUMPLINGS	8
D-7	BAKED BBQ PORK BUNS	6.50
D-8	PAN FRIED CHIVES AND SHRIMP DUMPLINGS	6.50

SOUPS

S-1	KING OF THE SEA <i>(Tom Yum Hot Pot For 2-3 Persons) 3 Prawns, 3 pieces of fish, 6 mussels, 6 shrimps, 4 clams</i>	24
S-2	TOM YUM <i>National Thai soup, spicy and sour with lime juice, rich with Thai ingredients like, galangal kaffir leaves, lemon grass and chili peppers. Chicken, Shrimp, Vegetable or Seafood</i>	7
S-3	TOM KHA <i>This delicious creamy soup reflects the outstanding flavor of coconut milk, galangal, kaffir leaves, lemon grass, chili peppers and coconut milk. Chicken, Shrimp, Vegetable or Seafood.</i>	7
S-4	HOT & SOUR SOUP <i>Chicken, tofu, bamboo shoot, egg and mushroom.</i>	7

SALADS

C-1	HOUSE SALAD <i>Traditional green fresh salad with cucumber and tomatoes. Dressing options: peanut, honey miso, ginger.</i>	9
C-2	TIGER TEAR <i>Slices of NY Strip (6oz) with Thai spices and lime juice served on a fresh salad bed.</i>	18
C-3	PAPAYA SALAD <i>Shredded green papaya mixed well with cooked shrimp, cherry tomato, peanuts, fish sauce, lime juice and palm sugar.</i>	16
C-4	LARP <i>Beef, Pork or Chicken with lime juice, Thai herbs and spices.</i>	16

NOODLES

Served with brown rice or Thai Jasmine rice

N-1	PAD THAI <i>Thin rice noodles, sautéed with egg, bean sprouts, peanuts, and scallions and a choice of Chicken or Shrimp Mixed vegetables plus tofu</i>	18 18
N-2	PAD SEE EIEW <i>Sautéed with flat rice noodles, Chinese broccoli, bean sprouts and egg. Chicken or Shrimp Mixed vegetables plus tofu</i>	18 18
N-3	PAD KE MOW (DRUNKEN NOODLE) <i>Sauteed flat rice noodles, basil, Chinese broccoli, bell peppers, bamboo shoots and egg. Chicken or Shrimp Mixed vegetables plus tofu</i>	18 18
N-4	PAD WOON SEN <i>Sautéed onions, scallions, bean sprouts and tomatoes with clear noodles. Chicken, beef or pork Shrimp Vegetable plus tofu</i>	18 20 18
N-5	DUCK NOODLE SOUP (NO RICE) <i>Roasted duck with rice noodles, bean sprouts and Chinese broccoli.</i>	18

MOON THAI SPECIALTIES

MS-1 MOON THAI LAMB

Grilled rack of lamb with mushroom, spinach and honey sambal sauce. 28

MS-2 ROCK 'N ROLL SHRIMP

Jumbo prawn sautéed with homemade sauce, very tasty, served with sautéed broccoli, cauliflower, carrots, and celery. 24

MS-3 PED NAM DANG

Crispy duck topped with red sauce, cashew nuts, green peas, mushrooms and pineapples. 26

MS-4 DUCK WITH BASIL

Sautéed crispy duck with basil, bamboo shoots, onions and bell peppers. 26

MS-5 DUCK CURRY

Crispy duck red curry with cherry tomatoes, pineapple and basil. 26

MS-6 PANANG PRAWN

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

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. 26

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

F-5 GINGER FISH

Fried whole Snapper topped with ginger, onions, scallions, mushrooms and ginger sauce 35

THAI CURRY

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

TC-1 GREEN CURRY

Eggplant, bell peppers and basil with green curry sauce. Choice of Chicken, Beef, Pork or Shrimp 22

TC-2 RED CURRY

Bell peppers, bamboo shoots, basil with red curry sauce. Choice of Chicken, Beef, Pork or Shrimp 22

TC-3 YELLOW CURRY

Curry with onions and potatoes Choice of Chicken, Beef, Pork or Shrimp 22

TC-4 MUSSAMUN CURRY

Royal style of curry with avocado, potatoes cashew nut and coconut milk Choice of Chicken, Beef, Pork or Shrimp 22

TC-5 PANANG CURRY

Bell peppers and basil, kaffir lime leaves, and coconut milk in Panang curry sauce Choice of Chicken, Beef, Pork or Shrimp 22

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. 18

CF-2 GARLIC SAUCE

Breaded chicken served with broccoli, cauliflower, carrots, and celery. 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 18 Mixed vegetable plus tofu 18

CF-5 CHICKEN WITH CASHEW NUT

Sautéed chicken with cashew nuts, onion, carrots, mushrooms and scallions. 18

CF-6 GINGER SAUCE

Bell peppers, ginger, onions, scallions and mushrooms. Chicken, Beef or Pork 18 Mixed vegetables plus tofu 18

CF-7 SWEET & SOUR SAUCE

Bell peppers, onions, scallions, pineapple and tomatoes. Chicken, Beef, Pork or Shrimp 18 Mixed vegetable plus tofu 18

CF-8 VOLCANO SAUCE

Breaded chicken served with broccoli, cauliflower, carrots, and celery. Chicken, Beef, Pork or Shrimp 18

CF-9 PEANUT SAUCE

Chicken, Beef, Pork or Shrimp 18

CF-10 SAUTÉED MIXED VEGETABLES 18

FRIED RICE

FR-1 VEGETABLE FRIED RICE

Sautéed rice with mixed vegetables and egg. 12

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

Sautéed rice with chicken, beef, pork or shrimp and egg. 14

FR-3 MOON THAI FRIED RICE

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

FR-4 PINEAPPLE FRIED RICE

Shrimp and cashew nuts and egg. 18

SIDE ORDERS

STEAMED MIXED VEGETABLES 8

STEAMED ASPARAGUS 10