

FRIED RICE

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

SIDE ORDERS

	STEAMED MIXED VEGETABLES	10
	SAUTEE SPINACH WITH GARLIC	10
	SAUTEE GREEN BEAN WITH GARLIC	10

VEGETABLE DINNERS

Not vegetarian

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



I started out when I was a boy in my mother's kitchen. We cooked food to sell in the morning market, back in Thailand. I helped her with everything, from pounding a mortar to make curry paste, to climbing a coconut tree to get coconut. I came to the United States and worked as a chef to support myself while attending college. In 2000, I opened my first Moon Thai & Japanese restaurant in Coral Gables. My mother gave me a passion for cooking and I love what I am doing – I wouldn't trade it for anything. Thank you for your support.

Jack Punma

THAI MENU

APPETIZERS

A-1	SPRING ROLLS <i>Special roll of chicken and mixed vegetables, fried until golden brown and crispy.</i>	10
A-2	SATEI (6 PCS) <i>Thin slices of chicken marinated in coconut sauce, then barbecued to perfection. Served with peanut sauce and cucumber salad.</i>	15
A-3	DRUMSTICKS (6 PCS) <i>Chicken drumsticks lightly battered, deep fried till crispy.</i>	14
A-4	MEE KROB <i>Crispy noodles toasted in honey sauce with shrimp, chicken and vegetables.</i>	12
A-5	FRIED KRAB WONTON (6 PCS)	10
A-6	PORK BELLY <i>Marinated pork belly served with green leaves.</i>	15
A-7	MOONTHAI WINGS (6 PCS)	14

A-8 FRESH SPRING ROLLS

Shrimp, imitation crab, noodles, cucumber, carrots, basil, lettuce and mint wrapped in Vietnamese-style rice paper

12

A-9 LETTUCE WRAPS

Chicken, shiitake mushrooms and water chestnuts served with iceberg lettuce

14

DIM SUM

D-1	PAN FRIED PORK OR CHICKEN DUMPLINGS (5 PCS)	8
D-2	SHRIMP DUMPLINGS (6 PCS)	8
D-3	HAR GOW SHRIMP (6 PCS)	8
D-4	STEAM PORK BUNS (3 PCS)	10
D-5	VEGETABLE DUMPLINGS (6 PCS)	8



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.

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 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 or Seafood.</i>	7
S-4	HOT & SOUR SOUP <i>Chicken, tofu, bamboo shoot, egg and mushroom.</i>	7
S-5	HONG KONG SHRIMP WONTON NOODLE SOUP	16
S-6	VIETNAMESE PHO NOODLE SOUP	17

SALADS

C-1	HOUSE SALAD <i>Traditional green fresh salad with cucumber and tomatoes. Dressing options: peanut, honey miso, ginger.</i>	10
C-2	TIGER TEAR <i>Slices of beef with Thai spices and lime juice served on a fresh salad bed.</i>	20
C-3	NAEM SOD <i>Spicy ground pork with ginger, lime juice, onions and peanuts.</i>	18
C-4	PAPAYA SALAD <i>Shredded green papaya mixed well with cooked shrimp, cherry tomato, peanuts, fish sauce, lime juice and palm sugar.</i>	18
C-5	LARP <i>Beef, Pork or Chicken with lime juice, Thai herbs and spices.</i>	18
C-7	DANCING SHRIMP <i>Grilled shrimp seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed.</i>	17

NOODLES

Served with brown rice or Thai Jasmine rice

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

MOON THAI SPECIALTIES

MS-1	MOON THAI LAMB <i>Grilled rack of lamb with portabella mushroom, spinach and honey sambal sauce.</i>	30
MS-2	ROCK 'N ROLL SHRIMP <i>Jumbo prawn sautéed with homemade sauce, very tasty, served with sautéed vegetables.</i>	26
MS-3	PED NAM DANG <i>Crispy duck topped with red sauce, cashew nuts, green peas, baby corn, mushrooms and pineapples.</i>	28
MS-4	BAGHDAD CHICKEN <i>Breast of chicken battered, then sautéed with homemade sauce, served with mixed vegetables and cashew nuts.</i>	22
MS-5	DUCK CURRY <i>Crispy duck red curry with cherry tomatoes, pineapple and basil.</i>	28
MS-6	PANANG PRAWN <i>Grilled Prawn with Panang curry, red bell peppers, basils, kaffir lime leaves.</i>	30

FISH

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

F-1	PANANG SALMON <i>Grilled salmon, then curried with red pepper and basil.</i>	28
F-2	THAI HURRICANE <i>This dish is our "Super Star" fresh fish fried until outside is crispy and the inside is soft, then bathed in homemade chili sauce.</i>	35
F-3	VOLCANO FISH <i>Fried whole snapper topped with red chili sauce.</i>	35
F-4	LADY IN PINK <i>Fried whole snapper topped with sweet-and-sour sauce.</i>	35
F-5	FRIED POMPANO FISH WITH GARLIC	28

THAI CURRY

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

TC-1	GREEN CURRY <i>Definitely green, but rarely sweet, this is one of the basic Thai curry styles. Choice of Chicken, Beef, Pork or Shrimp</i>	24
TC-2	RED CURRY <i>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</i>	24
TC-3	YELLOW CURRY <i>Curry with onions and potatoes Choice of Chicken, Beef, Pork or Shrimp</i>	24
TC-4	MUSSAMUN CURRY <i>Royal style of curry with avocado, potatoes cashew nut and coconut milk. Choice of Chicken, Beef, Pork or Shrimp</i>	24
TC-5	PANANG CURRY <i>Coconut curry with sweet basil, red chilies and kaffir lime leaves. Choice of Chicken, Beef, Pork or Shrimp</i>	24

CASUAL FAVORITES

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

CF-1	CHICKEN OR PORK WITH EGGPLANT <i>Sautéed Chicken or Pork with eggplant, basil, peppers and soy sauce.</i>	20
CF-2	GARLIC CHICKEN <i>Carrots, napa cabbage and snow peas. Chicken, beef or pork Shrimp or squid</i>	20
CF-3	BASIL SAUCE <i>Bamboo shoots, onions, basil and bell pepper. Chicken, Beef, Pork or Shrimp</i>	20
CF-4	PAD PIK KHING <i>Sautéed green bean and chili paste with Chicken, Beef, Pork or Salmon.</i>	20
CF-5	CHICKEN WITH CASHEW NUT <i>Sautéed chicken with cashew nuts, onion, carrots, mushrooms and scallions.</i>	20
CF-6	GINGER CHICKEN <i>Bell peppers, ginger, onions, scallions and mushrooms. Chicken, Beef or Pork</i>	20
CF-7	SWEET & SOUR SAUCE <i>Bell peppers, onions, scallions, zucchini, pineapple and tomatoes. Chicken, Beef, Pork or Shrimp</i>	20
CF-8	VOLCANO SAUCE <i>Napa cabbage and snow peas. Chicken, Beef, Pork or Shrimp</i>	20
CF-9	PEANUT SAUCE <i>Chicken, Beef, Pork or Shrimp</i>	20