



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. \$10



A-4 Mee Krob
Crispy noodles toasted in honey sauce with shrimp, chicken and vegetables. \$12



A-2 Satei
Thin slices of chicken marinated in coconut sauce, then barbecued to perfection. Served with peanut sauce and cucumber salad. \$15



A-5 Fried Krab Wonton \$10



A-3 Drumsticks
Chicken drumsticks lightly battered, deep fried till crispy. \$14



A-6 Pork Belly
Marinated pork belly served with green leaves. \$15



A-7 Moon Thai Wings (6pcs) \$14

DIM SUM

D-1 Pan Fried Pork or Chicken Dumplings (5pcs) \$10

D-2 Shrimp Dumplings (6pcs) \$8

D-3 Vegetable Dumplings (6pcs) \$8

D-4 Har Gow Shrimp (6pcs) \$8

D-5 Steam Pork Buns (3pcs) \$10

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 \$7

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 \$7

S-4 Hot & Sour Soup
Chicken, tofu, bamboo shoot, egg and mushroom. \$7

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

SALADS

C-1 House Salad

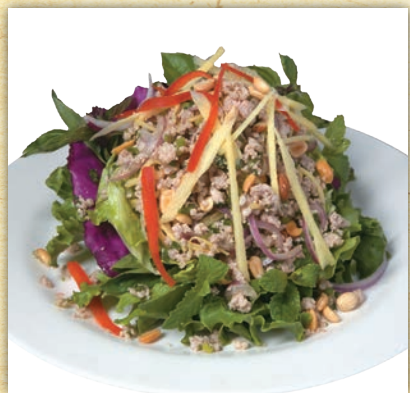
Fresh salad with homemade peanut dressing. "Very different." \$10



Tiger Tear

C-2 Tiger Tear

Slices of beef with Thai spices and lime juice served on a fresh salad bed. \$18



Naem Sod

C-3 Naem Sod

Spicy ground pork with ginger, lime juice, onions and peanuts. \$18



Papaya Salad

C-4 Papaya Salad

Shredded green papaya mixed well with cooked shrimp, cherry tomato, peanuts, fish sauce, lime juice and palm sugar. \$18



Larp

C-5 Larp

Beef, pork or chicken with lime juice, Thai herbs and spices. \$18

NOODLES

Served with brown rice or Thai Jasmine rice



Chicken Pad Thai

N-1 Pad Thai

Thin rice noodles, sautéed with
Chicken or shrimp \$20
Mixed vegetables plus tofu \$20



Pad Ke Mow

N-3 Pad Ke Mow (Drunken Noodle)

Sautéed flat rice noodles, basil, Chinese broccoli, bell pepper and bamboo shoots.
Chicken or Shrimp \$20
Mixed vegetables plus tofu \$20



Pad See Eiew

N-2 Pad See Eiew

Sautéed with flat rice noodles, Chinese broccoli and bean sprouts
Chicken or Shrimp \$20
Mixed vegetables plus tofu \$20



Duck Noodle Soup

N-4 Duck Noodle Soup (no rice)

Roasted duck with rice noodles, bean sprouts and Chinese broccoli. . . \$20



Chiangmai Kow Soi

N-5 Chiangmai Kow Soi

Egg noodles in yellow curry broth, red onion and chicken (bone in) . . . \$20

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ENTREES

MOON THAI SPECIALTIES



Moon Thai Lamb

MS-1 Moon Thai Lamb
Grilled rack of lamb with portabella, spinach and honey sambal sauce \$30



Baghdad Chicken

MS-4 Baghdad Chicken
Breast of chicken battered, then sautéed with homemade sauce, served with mixed vegetables and cashew nuts \$22



Rock 'N Roll Shrimp

MS-2 Rock 'N Roll Shrimp
Jumbo prawn sautéed with homemade sauce, very tasty, served with sautéed vegetables \$26



Duck Curry

MS-5 Duck Curry
Crispy duck red curry with cherry tomatoes, pineapple and basil \$28



Ped Nam Dang

MS-3 Ped Nam Dang
Crispy duck topped with red sauce, cashew nuts, green peas, baby corn, mushrooms and pineapples. \$28



Panang Prawn

MS-6 Panang Prawn
Grilled Prawn with Panang curry, red bell peppers, basils, kafir lime leaves \$30

FISH

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



Panang Salmon

F-1 Panang Salmon
Grilled salmon, then curried with red pepper and basil \$28



Volcano Fish

F-3 Volcano Fish
Fried whole snapper topped with red chili sauce. \$35



Thai Hurricane

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



Lady in Pink

F-4 Lady in Pink
Fried whole snapper topped with sweet-and-sour sauce \$35

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ENTREES

THAI CURRY

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



Green Curry
Beef



Yellow Curry
Pork

TC-1 Green Curry

Definitely green, but rarely sweet, this is one of the basic Thai curry styles. \$24

TC-3 Yellow Curry

Curry with onions and potatoes. \$24



Red Curry
Chicken

TC-4 Mussamun Curry

Royal style of curry with avocado, potatoes cashew nut and coconut milk. \$24

TC-5 Panang Curry

Coconut curry with sweet basil, red chilies and kaffir lime leaves. \$24

TC-2 Red Curry

This is the most popular dish among Thai people. With mixed vegetables and homemade curry paste... "hot, hot" \$24

CASUAL FAVORITES

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



Chicken
with
Eggplant

CF-3 Basil Sauce

Bamboo shoots, onions, basil and bell pepper.

Chicken, beef, pork or shrimp. \$20

Mixed vegetable plus tofu. \$20

CF-1 Chicken or Pork with Eggplant

Sautéed chicken or pork with eggplant, basil, peppers and soy sauce. \$20



Pad Pik
Khing

CF-2 Garlic Chicken

Carrots, napa cabbage and snow peas.

Chicken, beef or pork. \$20

Shrimp or squid \$22

CF-4 Pad Pik Khing

Sautéed green bean and chili paste

with chicken, beef, pork or salmon. \$20

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ENTREES

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



Chicken with Cashew Nut

CF-5 *Chicken with Cashew Nut*

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



Sweet & Sour Chicken

CF-7 *Sweet & Sour Sauce*

Bell peppers, onions, scallions, zucchini, pineapple and tomatoes.
 Chicken, beef, pork or shrimp. \$20
 Mixed vegetable plus tofu. \$20



Ginger Chicken

CF-6 *Ginger Chicken*

Bell peppers, ginger, onions, scallions and mushrooms
 Chicken, beef or pork. \$20
 Mixed vegetables plus tofu. \$20



Volcano Chicken

CF-8 *Volcano Sauce*

Napa cabbage and snow peas.
 Chicken, beef, pork or shrimp. \$20



Peanut Chicken

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



Pineapple Fried Rice

SIDE ORDERS

Steamed Mixed Vegetables \$10

Sautee Spinach with Garlic \$10

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