



# 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 Drumsticks**  
Chicken drumsticks lightly battered, deep fried till crispy. . . . . \$14



**A-8 Coconut Shrimp**  
Shrimp fried in delicious coconut batter. \$16



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



**A-5 Fried Crab Wonton. . . \$10**



**A-9 Fresh Spring Rolls**  
Shrimp, imitation crab, noodles, cucumber, carrots, basil, lettuce and mint wrapped in Vietnamese-style rice paper . . . . . \$12



**A-3 Pad Thai**  
Italians call this "Thai Spaghetti"; thin rice noodles sautéed with shrimp, chicken, bean sprouts, scallions, egg and peanuts. "Delicious!" Or choice of mixed vegetables only. . . . \$14



**A-6 Mee Krob**  
Crispy noodles toasted in honey sauce with shrimp, chicken and vegetables. . . . . \$12



**A-10 Lettuce Wrap**  
Chicken and water chestnuts served with iceberg lettuce . . . . . \$14



**A-7 Fried Calamari . . . . . \$16**



**A-11 Pork Belly**  
Marinated pork belly served with green leaves. . . . . \$15

# SOUPS

**S-1 King of the Sea (Tom Yum Hot Pot for 2-3)**  
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



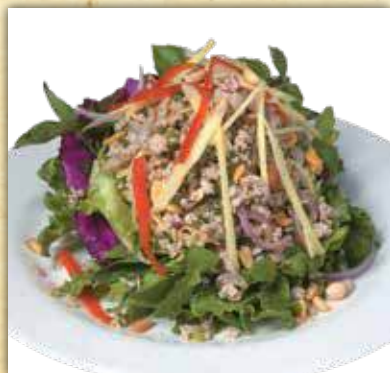
Tiger Tear



Papaya Salad

## C-2 Tiger Tear

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



Naem Sod

## 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-3 Naem Sod

Spicy ground pork with ginger, lime juice, onions and peanuts. . . . . \$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 sauteed with egg, scallion, bean sprout and peanuts.  
 Chicken or Shrimp . . . . . \$20  
 Mixed vegetables. . . . . \$20



## N-3 Pad Ke Mow (Drunken Noodle)

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



## N-5 Chiangmai Kow Soi

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



## N-2 Pad See Eiew

Sautéed flat rice noodles, chinese broccoli, egg and bean sprout  
 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

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



# ENTREES

## MOON THAI SPECIALTIES

Served with jasmine rice, brown rice, or sticky rice



Moon Thai Lamb

### MS-1 Moon Thai Lamb

Grilled rack of lamb with white mushroom, 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

Served with jasmine rice, brown rice, or sticky rice

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

### F-1 Ginger Snapper

Fried whole snapper topped with ginger, and soy bean sauce. . . . . \$35



Thai Hurricane

### F-2 Thai Hurricane

This dish is our "Super Star" fresh snapper fried until outside is crispy and the inside is soft, then bathed in homemade chili sauce. . . . . \$35



Volcano Fish

### F-3 Volcano Fish

Fried whole snapper topped with red chili sauce. . . . . \$35



Lady in Pink

### F-4 Lady in Pink

Fried whole snapper topped with sweet-and-sour sauce . . . . . \$35

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



# ENTREES

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

## THAI CURRY

Served with jasmine rice, brown rice, or sticky rice



Green Curry



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 jasmine rice, brown rice, or sticky rice



Chicken with  
Eggplant



Chicken with  
Cashew Nut

### CF-1 Chicken or Pork with Eggplant

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

### CF-5 Chicken with Cashew Nut

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



Ginger  
Chicken

### CF-6 Ginger Chicken

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



Pad Pik  
Khing

### CF-4 Pad Pik Khing

Sautéed green bean and chili paste with chicken, beef, pork or salmon. . \$20

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



# ENTREES

Served with jasmine rice, brown rice, or sticky rice



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



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

# VEGETABLE DINNERS

Not vegetarian

## V1 Vegetable Curry

Contains fish sauce and chicken stock

Red . . . . . \$20

Green . . . . . \$20

Panang . . . . . \$20

Massamun . . . . . \$20



Sautéed Mixed  
Vegetables

## V2 Sautéed Mixed Vegetables . . . . . \$18

Contains chicken stock and oyster sauce

Plus tofu . . . . . \$20

## V3 Tofu Asparagus

Contains chicken stock and oyster sauce

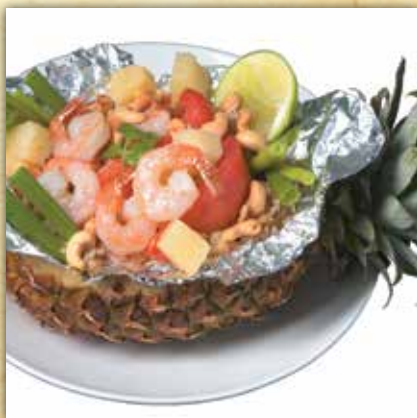
Stir fried tofu, asparagus, onion, mushrooms, baby corn,  
broccoli, cauliflower and potato. . . . . \$20

## V4 Sweet and Sour Vegetables . . . . . \$18

Animal free - no oyster, chicken or fish

Plus tofu . . . . . \$20

# FRIED RICE



Pineapple  
Fried Rice

## FR-1 Vegetable Fried Rice with Egg . . . . . \$12

## FR-2 Chicken, Beef or Pork Fried Rice with Egg

Tomatoes, onion and scallion . . . . . \$14

## FR-3 Moon Thai Fried Rice

Combination fried rice with chicken, shrimp, squid, beef, egg, vegetable,  
tomatoes, onion and scallion . . . . . \$16

## FR-4 Basil Fried Rice

Chicken, beef or pork with egg, tomatoes, onion, scallion and basil. . . \$14

## FR-5 Pineapple Fried Rice

Shrimp, egg, cashew nuts, tomatoes, onion and scallion. . . . . \$18

# SIDE ORDERS

Steamed Mixed Vegetables . . . . . \$10

Sautee Spinach with Garlic . . . . . \$10

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



