

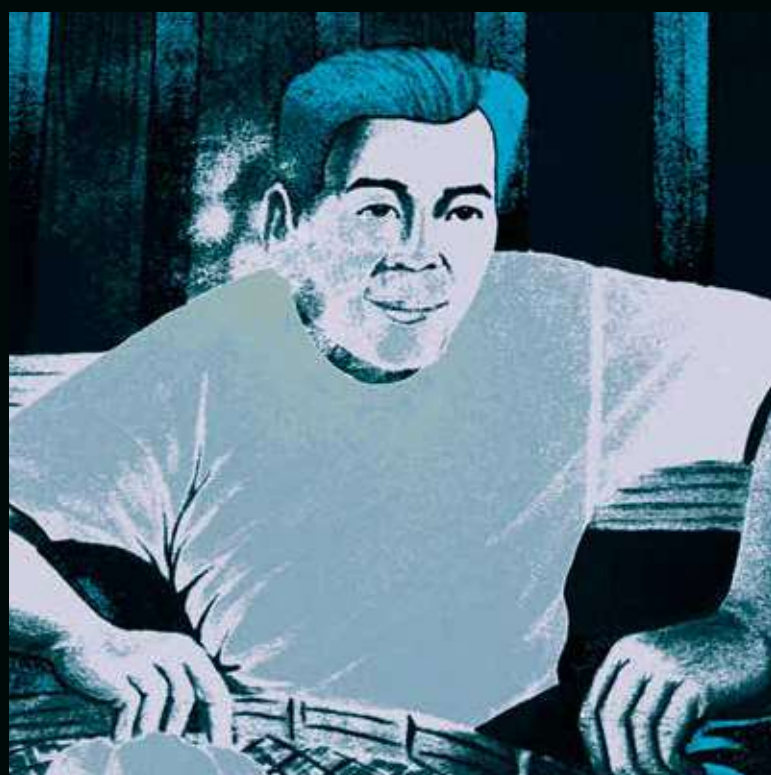


Moon

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



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 Krab Wonton . . \$10



A-8 Fresh Spring Rolls
Shrimp, imitation crab, noodles, cucumber, carrots, basil, lettuce and mint wrapped in Vietnamese-style rice paper \$12



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-9 Lettuce Wrap
Chicken and water chestnuts served with iceberg lettuce \$14

DIM SUM

- D-1 Pan Fried Pork or Chicken Dumplings (5pcs)** \$10
- D-2 Shrimp Dumplings (4pcs)** \$8

- D-3 Vegetable Dumplings (4pcs)** \$8
- D-4 Har Gow Shrimp (4pcs)** \$8
- D-5 Steam Pork Buns (3pcs)** \$10

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



C-6 Dancing Shrimp

Grilled shrimp seasoned with chili, lime juice, lemon grass and onions on a fresh salad bed. \$20

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

Sauteed 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



N-6 Pad Woon Sen

Sauteed onions, scallions, bean sprouts & tomatoes with clear noodles

Chicken, beef or pork \$20
Shrimp \$20
Vegetable plus tofu. \$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.



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 snapper 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

F-5 Ginger Snapper

Fried whole snapper topped with ginger, and soy bean 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



Pad Pik
Khing

CF-6 Ginger Chicken

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

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.

