RICE and CURRY PLATES

16

Choice of: Chicken, Pork, Beef, Tofu or Mixed Veggies.

Shrimp add 3, Add Mixed Green Salad 3

Served with a side of steamed jasmine rice, brown rice add 50¢

RP1: Gra-Tiam-Prik-Tai (Thai Scampi) (GF option - not available)

Carrots and snow peas pan-fried in mild Thai garlic-pepper soy sauce. Sweet chili sauce.

RP3: Pad-Kra-Pow*

Bell peppers, mushrooms, onions and Thai basil sautéed in spicy garlic chili soy sauce.

RP4: Pad-Prik-King*

Sliced green beans and carrots sautéed in spicy red curry.

RP5: Pad-Pak-Ruam

Mixed fresh vegetables sautéed in light gravy soy sauce.

RP6: Pad-Prew-Wan (Thai Sweet 'n Sour)

Pineapple, tomatoes, snow peas, carrots, onions and bell peppers sautéed in Thai style sweet 'n sour sauce.

RP7: Pad-Ped-Makluah* (Thai Spicy Eggplant)

Eggplant, bell peppers and Thai basil sautéed in spicy red curry.

CP1: Gang-Garee (Yellow Curry) (GF) (SF)

Chicken, potatoes, onions and carrots simmered in mild yellow curry and coconut milk.

CP2: Gang-Ped* (Red Curry) (GF) (SF)

Bamboo shoots, bell peppers, and Thai basil in red curry and coconut milk.

CP3: Gang-Keaw-Wan* (Green Curry) (GF) (SF)

Asian eggplant, long beans, bell peppers, and Thai basil simmered in green curry and coconut milk.

CP4: Pa-Nang* (Creamy Curry) (GF) (SF)

Your choice of meat simmered in thick creamy red curry and coconut milk.

NOODLES & FRIED RICE

Choice of: Chicken, Pork, Beef, Tofu or Mixed Veggies.

Shrimp add 3, Add Mixed Green Salad 3

Pad-Thai (CN)

Thai style thin rice noodles sautéed in a tangy sweet sauce with tofu, egg, bean sprouts and roasted peanuts.

Pad-See-Ew

Wok-fried fresh flat rice noodles, egg and broccoli florets in a sweet soy sauce.

Lad Nha

Wok-fried fresh flat rice noodles and broccoli florets in a light gravy bean sauce.

Pad-Kee-Mow* (Drunken Noodles)

Wok-fried fresh flat rice in a spicy soy sauce with chopped garlic, chilies, tomatoes and Thai basil.

Served over a bed of lettuce and bean sprouts.

Kow-Pad (Thai Fried Rice)

Thai fried jasmine rice with egg, garlic and onions in light soy sauce.

Kow-Pad-Kra-Pow* (Thai Spicy Fried Rice)

Thai spicy fried jasmine rice with spicy garlic chilies, onions and Thai basil.

GRILLS & SPECIALTIES

Steamed jasmine rice or brown rice add 50¢

Thai Basil's Grill (Nuah - Yang) (GF option - not available)

Grilled beef sirloin marinated in sesame soy sauce, grilled veggies and spicy soy sauce.

Gai Tod (GF option - not available)

Crispy fried Cornish hen, marinated in mild yellow curry & Thai herbs, cucumber salad in sweet n sour sauce.

Hoi Tom Kha (GF) (SF)

Blue shelled mussels sauteed in coconut milk with lemongrass, kaffir lime leaves, onions, cilantro tomatoes and a touch of roasted curry.

Anchovy and Shrimp Fried Rice

White anchovy, shrimp, egg, onions and arugula in a very hot wok.

Kow-Pad-Sapparod (Pineapple Fried Rice) (CN)

Traditional Thai style fried rice with chicken and shrimp, egg, pineapple, onions, golden raisin and dried cranberries. Topped with cashew nuts.

Pad Ped Talay* (Seafood Curry)

Prawns, scallop, fish fillet, calamari, mussels, onions, bell peppers, bamboo shoots, Thai basil in spicy red curry.

SIDES		EXTRA	
Steamed Jasmine Rice:	2.5	Add Vegetables, Tofu or Cashew Nuts	2.5
Steamed Brown Rice:	3	Add Fried Egg	2.5
Steamed Sweet Rice:	5	Add Chicken, Pork, Beef or Prawns	3
Steamed Rice Noodles:	5	Add Noodles (noodle dishes only)	3
Grilled or Steamed Tofu:	5.5	Specialty Sauces:	2.5
Grilled or Steamed Veggies:	5.5	Peanut Sauce, Sweet 'n' Sour , Spicy Soy Sauce	
Steamed Chicken	8.5	Cucumber Salad	3.5