



# JASMINE THAI RESTAURANT

**River Ridge Crossing  
4825 E. 96th Street  
Indianapolis, IN 46240  
317-848-8950**

**<http://www.jasminethaiindy.com/>**

## **Hours**

### **Monday – Thursday**

11:00am - 3:00pm Lunch  
4:30pm - 9:00pm Dinner

### **Friday**

11:00am - 3:00pm Lunch  
4:30am - 9:30pm Dinner

### **Saturday**

11:00am - 9:30pm

### **Sunday**

12:00pm - 8:30pm

**Lunch Specials available Monday – Friday between 11:00am – 3:00pm  
Closed between 3:00pm – 4:30pm Monday – Friday**

# APPETIZERS

## 1. SPRING ROLLS \$5.75

### Chicken or Vegetarian

Homemade deep-fried spring rolls stuffed with vegetables, silver noodles, and chicken served with sweet and sour sauce. Four rolls per order.

## 2. PO PIA SOD \$6.75

Fresh Thai crepes filled with cucumbers, bean sprouts, tofu, and scrambled eggs: topped with plum sauce and green onions.

## 3. CHICKEN SATAY \$7.75

Chicken marinated in Thai curry powder and grilled with coconut milk: served with peanut sauce and cucumber salad.

## 4. FISH CAKES \$6.99

Unique deep-fried fish mixed with Thai spices: served with sweet cucumber sauce.

## 5. FRIED TOFU \$6.50

Deep-fried tofu comes with plum sauce.

## 6. FRIED WONTON \$5.50

Deep-fried wontons stuffed with ground pork: served with sweet and sour sauce.

## 7. SHRIMP IN THE BLANKET \$7.50

Deep-fried shrimp wrapped in spring rolls skins, served with homemade sweet and sour sauce.

## 8. MIENG KUM \$7.25

Diced ginger, limes, fried coconut, dried shrimp, peanuts and homemade sauce on the side with lettuce leaves to wrap your special appetizer.

## 9. SALAD ROLLS \$5.50

The fresh vegetable rolls wrapped with rice papers: served with homemade sweet and sour sauce.

## 10. MONEY BAGS \$6.75

Golden pastry bags filled with chicken, corn and spices: served with sweet and sour sauce.

## 11. CRAB RANGOON \$5.50

Cream cheese with crab meat wrapped in wonton skin.

## 12. TEMPURA \$9.25

Shrimp and vegetables dipped in flour and deep-fried until crispy: served with sweet and sour sauce.

## 13. JASMINE PLATTER \$13.25

Our wonderful combination of appetizers, including satay, spring rolls, crab rangoon, fishcakes, fried tofu, fried wonton, and tempura: served with cucumber salad, peanut sauce, and sweet and sour sauce.



**Spice Levels:** Mild, Medium, Medium Hot, Hot, and Thai Hot

Any dish can be made vegetarian, just let us know!

# SOUPS

**14. TOM YUM** **Small \$4.50**  
**Large \$9.95**  
**with Shrimp add \$1.00 / \$2.00**

A Thai traditional hot and sour broth seasoned with lemongrass, mushroom, lime juice, and cilantro; served with choice of chicken or shrimp (additional charge).

**15. TOM KHA GAI** **Small \$4.50**  
**Large \$9.95**  
**with Shrimp add \$1.00 / \$2.00**

Coconut broth seasoned with galangal, lime leaves, lemongrass served with cilantro, lime juice, fish sauce, mushroom and chicken.

**16. GEANG JEUD** **Small \$4.50**  
**Large \$9.50**

Clear chicken broth with ground pork, black pepper, green onions, cilantro, and fried garlic; served with choice of tofu or silver noodles.

**17. TOM YUM SEAFOOD** **Small \$5.50**  
**Large \$11.99**

Thai hot and sour broth seasoned with lemongrass, mushrooms, lime juice, and cilantro with combination of seafood.

# SALADS

**18. PAPAYA SALAD** **\$8.99**  
Authentic Thai cuisine: Salad with mixture of green papaya, peanut, lime juice, tomato, fresh shrimp and dried shrimp.

**19. THAI FRESH SALAD** **\$7.50**  
Fresh mixed salad tossed with tofu, cucumber, carrot, spinach, broccoli and pineapple served with Thai dressing mix peanut sauce.

**20. YUM TOFU** **\$7.50**  
Fried tofu salad mixed with lime juice, carrots, and onions.

**21. JASMINE SALAD** **\$7.99**  
Fresh mixed green salad with grilled beef and a homemade Thai dressing.

**22. LARB** **\$9.50**  
Thai northeastern salad seasoned with lime juice, onions, scallions, mints, and ground rice comes with choice of chicken, beef, or pork.

**23. YUM** **Beef \$9.95**  
**Calamari \$10.95**  
**Shrimp \$11.50**  
**Seafood \$ 12.99**

Thai salad with your choice of meat seasoned with lime juice, and onion.

**24. YUM MAMA** **\$8.99**  
Thai egg noodles mixed with lime juice, onions, ground pork, carrot, and cilantro.

**25. YUM WOON SEN** **\$9.25**  
Silver noodles salad with mixture of lime juice, onions, ground pork, carrot, and cilantro.



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## CURRIES

(Add extra meat, shrimp, or vegetables: \$2.00)

### 26. JUNGLE CURRY \$11.50

A healthy clear curry with choice of chicken, beef, or pork; baby corn, carrots, bamboo shoots, green beans, basil leaves, and fresh Thai herbs.

### 27. RED CURRY \$11.50

A special hot curry thickened with coconut milk, bamboo shoots, green beans, and fresh basil leaves with choice of chicken, beef, or pork.

### 28. GREEN CURRY \$11.50

A unique Thai curry with coconut milk, bamboo shoots, green beans, and fresh basil leaves with choice of chicken, beef, or pork.

### 29. YELLOW CURRY \$11.50

The traditional Thai yellow curry simmered in coconut milk with potatoes, onions, and carrots with choice of chicken, beef or pork.

### 30. MASSAMAN CURRY \$11.50

The distinctive curry in coconut milk with potatoes, onions, carrots, pineapples, and peanuts choice of chicken, beef or pork.

### 31. PANANG CURRY \$11.99 with Jumbo Shrimp \$14.99

A delicious creamy curry with coconut milk, bell pepper, fresh basil leaves, lime leaves, and choice of chicken, beef or pork. Or, with Jumbo Shrimp (\$14.99)

### 32. PINEAPPLE CURRY \$12.50

A delicious mix of red curry sauce with fresh pineapple and bell pepper and your choice of chicken, beef or pork.

### 33. RED CURRY DUCK \$13.50

A delightful curry of Jasmine Thai with roasted duck, coconut milk, tomatoes, bell pepper, pineapples, bamboo shoots, and basil leaves.

## NOODLES

(Add extra meat, shrimp, or vegetables: \$2.00)

### 34. PAD THAI \$11.75

Stir-fried rice noodles with choice of chicken, beef, or pork, tofu, eggs, ground peanut, green onion, and bean sprouts in light sweet and sour tamarind sauce.

### 35. PAD EGG NOODLES \$11.75

Stir-fried egg noodles with choice of chicken, beef, or pork, cabbage, carrots, celery, onion, bamboo shoot and broccoli.

### 36. PAD SEE-EI \$11.75

Stir-fried flat rice noodles with choice of chicken, beef, or pork with eggs, broccoli, and cabbage in Thai sweet soy sauce.

### 37. PAD WOON-SEN \$11.75

Stir-fried silver noodles with choice of chicken, beef, or pork, green onions, carrots, eggs, celery, cabbage and tomato in homemade sauce.

### 38. PAD KEE-MAOW (Drunken Noodles) \$11.75

A delicious mixture of flat rice noodles, choice of chicken, beef, or pork broccoli, carrots, cabbage, onions, basil leaves, mushroom in oyster and homemade sauce.

### 39. NOODLE SOUP \$10.99

Rice noodles in a chicken-based Thai broth combined with bean sprouts, green onion, and cilantro with your choice of chicken, beef or pork.



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## ENTREES

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### 40. CASHEW CHICKEN \$11.75

Stir-fried chicken, beef, or pork with cashew nuts, mushroom, carrots, and mixed vegetables in homemade sauce.

### 41. GINGER CHICKEN \$11.50

Stir-fried chicken, beef, or pork with ginger, garlic, onions, carrot, celery, bell pepper, baby corn and mushrooms in soybean sauce.

### 42. GARLIC PORK \$11.99

Stir-fried pork with a minced garlic sauce and green onions on a bed of fresh shredded cabbage, topped with fried garlic.

### 43. PAD PED (Hot and Spicy) \$11.50

Spicy dish of stir-fried chicken, beef, or pork with green beans, bell pepper, bamboo shoots, and basil leaves in curry paste sauce. (Contains milk.)

### 44. SWEET AND SOUR \$11.50

Stir-fried chicken, beef, or pork with tomatoes, pineapple, onions, bell pepper, mushroom, and water chestnuts in homemade sweet and sour sauce.

### 45. PAD KAR PROW (Spicy Basil) \$11.50 Duck \$13.50

Stir-fried chicken, beef, or pork with basil leaves, onion, bell pepper and green beans in homemade basil sauce.

### 46. BEEF OYSTER SAUCE \$12.25

Stir-fried beef with onion, carrot, broccoli, mushroom and garlic in oyster sauce.

### 47. SPICY PORK \$11.50

Stir-fried chicken or pork with green beans, kaffir lime leaves, and bell peppers in curry paste sauce.

### 48. NUM PRIK POW \$11.75

Stir-fried chicken, beef or pork with sweet chili sauce, onion, bell pepper, mushroom, carrot and cashew nut.

### 49. THAI OMELET \$11.75

Thai omelet stuffed with stir-fried ground pork, onions, tomatoes, carrots, and green pea in tomato sauce.

### 50. EMERALD CHICKEN \$11.50

Stir-fried chicken with Thai homemade peanut sauce on the bed of fresh spinach and top with carrots.

### 51. THAI PEPPER STEAK \$11.75

Stir-fried beef with bell pepper, onion, mushroom, jalapeno pepper with homemade sauce.

### 52. ORANGE CHICKEN \$11.50

Glazed chicken nuggets cooked in special sauce and fresh orange juice.

### 53. SESAME CHICKEN \$11.50

Breaded chicken deep-fried until crispy, tossed with a sweet sauce and sprinkled with sesame seeds.

### 54. PAD PAK \$11.25

Mixed vegetables and tofu stir-fried with Thai soy sauce.

### 55. PAD EGGPLANT \$11.25

Fresh Eggplant stir-fried in a mild basil sauce.

## FRIED RICE

(Add extra meat, shrimp, or vegetables: \$2.00)

### 56. THAI BASIL FRIED RICE \$11.25

Stir-fried rice dish onion, bell pepper and fresh basil with a mild spicy basil sauce. Chicken, beef, or pork.

### 57. THAI FRIED RICE \$11.25

Thai stir-fried rice with green onion, carrot, eggs, tomatoes & homemade sauce. Chicken, beef, or pork.

### 58. PINEAPPLE FRIED RICE \$13.25

Special fried rice with pineapple, shrimp, chicken, cashew nuts, onion, tomato and carrot stir-fried with homemade sauce.

### 59. CRAB FRIED RICE \$13.50

Delicious fried rice with crab meat, green onions, egg, carrot and tomato stir-fried with homemade sauce.



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# SEAFOOD

(Add extra meat, shrimp, or vegetables: \$2.00)

## 60. THREE DELIGHTS \$13.99

A mixture of chicken, beef, and shrimp stir-fried with tomatoes, pineapples, and bell peppers in homemade sauce.

## 61. SPICY FISH \$13.99

Special homemade sauce stir-fried with fillets of tilapia, garlic, bamboo shoot, green bean and pepper.

## 62. GARLIC SHRIMP \$14.99

Sauteed shrimp with green onion, carrots, celery, and garlic sauce on the bed of broccoli.

## 63. GOLDEN SHRIMP \$14.99

Stir Fried Jumbo Shrimp with celery, onion, and egg in a curry powder-based sauce.

## 64. SPICY SHRIMP \$14.99

Stir-fried shrimp in curry sauce with onions and vegetables on the bed of mixed vegetables.

## 65. SESAME SHRIMP \$14.99

Shrimp breaded and deep fried until crispy tossed with a sweet sauce and sprinkled with sesame seeds.

## 66. CHU CHI SHRIMP \$14.99

Stir-fried shrimp in curry sauce with pineapple, tomato, and bell peppers on a bed of cabbage.

## 67. BASIL JUMBO SHRIMP \$14.99

Stir-fried jumbo shrimp with green beans, bell peppers, and onions in a basil sauce.

## 68. SEAFOOD PANANG \$15.99

Sweet and creamy curry with mixture of shrimp, scallops, fish, mussels, and calamari.

## 69. SPICY MIXED SEAFOOD \$15.99

Mixture of shrimp, scallops, fish, mussels, and calamari stir-fried with bell peppers, tomatoes, pineapples, in special spicy sauce.

## 70. STIR-FRIED MIXED SEAFOOD \$15.99

Stir-fried shrimp, scallops, fish, mussels, and calamari in Thai sour sauce with onion, bell pepper, and tomato.

## 71. SWEET AND SOUR SEAFOOD \$15.99

Stir-fried shrimp, scallops, fish, mussels, and calamari with onion, bell pepper, pineapple, tomato, water chestnut, baby corn, and celery in sweet and sour sauce.

## 72. PAD PLA \$14.99

Stir-fried tilapia with bell peppers, onion, and cilantro in a mild white sauce.

## 73. SEAFOOD DELIGHT \$15.99

Stir-fried jumbo shrimp, scallops, calamari, and crabsticks with vegetables and white sauce (sugar free).

## 74. DEEP FRIED FISH (Whole Fish)

**MARKET PRICE**

Deep fried tilapia served with choice of ginger, red curry, or samode sauce.

## 75. STEAMED FISH (Whole Fish)

**MARKET PRICE**

Steamed tilapia served with choice of ginger or lime pepper sauce.



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## SIDES

STEAMED RICE	Small \$2.00 Large \$3.00	SIDE FRIED RICE	\$2.00
COCONUT RICE	\$3.50	BROWN RICE	\$2.00
PEANUT SAUCE	\$3.00	SUBSTITUTE BROWN RICE	\$1.50
		LUNCH SALAD	\$2.00

## DESSERTS

FRIED BANANAS WITH ICE CREAM	\$3.50	STICKY RICE WITH SWEET THAI CUSTARD	\$3.50
STICKY RICE WITH MANGO	\$3.50 (Summer Only)		

## DRINKS

SWEET THAI ICE TEA	\$2.59	HOT COFFEE	\$1.75
THAI ICE COFFEE	\$2.59	SOFT DRINKS	\$1.99
HOT TEA / ICE TEA	\$1.75	Coke, Cherry Coke, Lemonade, Diet Coke, Sprite, Mello Yellow	



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## BEER

SINGHA	\$4.25	BUD LIGHT	\$3.25
CORONA	\$3.99	COORS LIGHT	\$3.25
HEINEKEN	\$3.99	MILLER LITE	\$3.25

## COCKTAILS

MAI TAI

THE BACARDI COCKTAIL

VODKA ON THE ROCKS

BAY BREEZE

## WINE

### SNAP DRAGON

**Riesling** A crisp off-dry wine with apple blossom and apricot aromas, ripe peach and pear flavors. Pairs well with any spicy cuisine.

**Chardonnay** Pear, spicy tangerine, pineapple, and apple with delightful hints of creme brûlée.

**Cabernet Sauvignon** Fruit forward with cherry, blackberry, and spice with hints of currant.

### KENDALL JACKSON GRAND RESERVE

**Pinot Gris** This bright, effusive Pinot Gris has a mineral backbone with complex layers of lemon, ruby red grapefruit, light spice and floral aromatics.

**Chardonnay** Delectable tropical fruit intertwines with grapefruit, lemon, and candied lime peel. This wine exhibits a creamy, lush texture.

**Cabernet Sauvignon** A powerful wine with layers of currant, blackberry, and plum flavors complemented by cedar and vanilla.

**Merlot** Black plum, boysenberry and cherry flavors abound in the glass amongst the violet, chocolate and cedar notes.

### ERTEL CELLARS WINERY

**Strawberry** Light-bodied sweet wine with full fruit flavor.

**Blackberry** Medium-bodied sweet wine with great blackberry flavors.

**Vidal Blanc** Light-bodied semi-sweet white wine with robust green apple flavors.

**Cabernet Sauvignon** Full-bodied dry red wine with date and berry flavors.

### KIM CRAWFORD

**Marlborough Sauvignon Blanc** An exuberant wine brimming with flavors of pineapple and stonefruit with a hint of herbaceousness. The finish is fresh and zesty.

### BARON HERZOG

**Riesling** Crisp and semi-dry; fresh notes of pear and citrus blossom, leaving behind hints of apple.

### GALLO FAMILY VINEYARD

**White Zinfandel**

**Merlot**

**Chardonnay**