



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

A delicious creamy curry with coconut milk, bell pepper, fresh basil leaves, lime leaves, and choice of chicken, beef or pork.

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, 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-EIW \$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

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

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

A stir fried rice dish with onion, bell pepper and fresh basil with a mild spicy basil sauce.

57. THAI FRIED RICE \$11.25

Thai fried rice with green onion, carrot, eggs, and tomatoes stir-fried with homemade sauce.

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. TSUNAMI \$15.99

Combination seafood with special tangy hot and sour 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	Small \$2.50 Large \$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	\$2.50	HOT COFFEE	\$1.75
THAI ICE COFFEE	\$2.50	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	\$3.99	BUD LIGHT	\$3.25
CORONA	\$3.50	COORS LIGHT	\$3.25
HEINEKEN	\$3.50	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.*

Foch *Medium-bodied nouveau style young red wine.*

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.*

GALLO FAMILY VINEYARD

White Zinfandel

Merlot

Chardonnay