



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

Gratuity of 18% added for parties of 6 or more

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 \$5.75

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 sweet and sour sauce.

8. MIENG KUM \$7.25

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

9. SALAD ROLLS \$5.75

The fresh vegetable rolls wrapped with rice papers: served with 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 \$6.25

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 \$4.95 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 \$4.95 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 \$4.95 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 \$5.95 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

Salad with shredded 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 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 WOON SEN \$9.25

Silver noodles salad with mixture of lime juice, onions, ground pork, carrot, and cilantro.

Spice Levels: Mild, Medium, Medium Hot, Hot, and Thai Hot
Any dish can be made vegetarian, just let us know!

CURRIES

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

25. JUNGLE CURRY \$11.95

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

26. RED CURRY \$11.95

Fresh chili paste with coconut milk, bamboo shoots, green beans, bell pepper, and fresh basil leaves with choice of chicken, beef, or pork.

27. GREEN CURRY \$11.95

Green chili paste with coconut milk, bamboo shoots, green beans, bell pepper, and fresh basil leaves with choice of chicken, beef, or pork.

28. YELLOW CURRY \$11.95

Yellow curry simmered in coconut milk with potatoes, onions, and carrots with choice of chicken, beef or pork.

29. MASSAMAN CURRY \$11.95

Curry of diverse spices in coconut milk with potatoes, onions, carrots, pineapples, and peanuts choice of chicken, beef or pork.

30. 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)

31. 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.

32. 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)

33. 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.

34. PAD EGG NOODLES \$11.75

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

35. PAD SEE-EIW \$11.75

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

36. PAD WOON-SEN \$11.75

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

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

A delicious mixture of flat noodles, choice of chicken, beef, or pork broccoli, carrots, cabbage, onions, basil leaves, bell pepper, water chestnut, and mushroom.

38. 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.

Spice Levels: Mild, Medium, Medium Hot, Hot, and Thai Hot
Any dish can be made vegetarian, just let us know!

ENTREES

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

39. CASHEW CHICKEN \$11.75

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

40. GINGER CHICKEN \$11.75

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

41. 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.

42. PAD PED (Hot and Spicy) \$11.75

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

43. SWEET AND SOUR \$11.75

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

**44. PAD KAR PROW (Spicy Basil) \$11.75
Duck \$13.75**

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

45. BEEF OYSTER SAUCE \$12.25

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

46. SPICY PORK \$11.75

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

47. NUM PRIK POW \$11.75

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

48. THAI OMELET \$11.75

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

49. EMERALD CHICKEN \$11.75

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

50. THAI PEPPER STEAK \$11.75

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

51. ORANGE CHICKEN \$11.75

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

52. SESAME CHICKEN \$11.75

Glazed chicken nuggets tossed with a sweet sauce and sprinkled with sesame seeds on a bed of mixed vegetables.

53. PAD PAK \$11.50

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

54. PAD EGGPLANT \$11.50

Fresh Eggplant stir-fried in a mild basil sauce.

FRIED RICE

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

55. THAI BASIL FRIED RICE \$11.50

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

56. THAI FRIED RICE \$11.50

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

57. PINEAPPLE FRIED RICE \$13.50

Special fried rice with pineapple, shrimp, chicken, cashew nuts, onion, tomato and carrot.

58. CRAB FRIED RICE \$13.75

Delicious fried rice with crab meat, onions, green onions, egg, carrot and tomato.

Spice Levels: Mild, Medium, Medium Hot, Hot, and Thai Hot
Any dish can be made vegetarian, just let us know!

SEAFOOD

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

59. THREE DELIGHTS \$14.99

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

60. SPICY FISH \$14.99

Stir-fried fillets of tilapia, garlic, bamboo shoot, green bean and pepper.

61. GARLIC SHRIMP \$15.25

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

62. GOLDEN SHRIMP \$15.25

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

63. SPICY SHRIMP \$15.25

Stir-fried shrimp in curry paste with onions and vegetables on a bed of mixed vegetables.

64. SESAME SHRIMP \$15.25

Glazed shrimp nuggets with a sweet sauce and sprinkled with sesame seeds on a bed of mixed vegetables.

65. CHU CHI SHRIMP \$15.25

Shrimp in a mixture of curries with pineapple, tomato, and bell peppers on a bed of cabbage.

66. BASIL JUMBO SHRIMP \$15.25

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

67. SEAFOOD PANANG \$15.99

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

68. SPICY MIXED SEAFOOD \$16.25

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

69. STIR-FRIED MIXED SEAFOOD \$16.25

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

70. SWEET AND SOUR SEAFOOD \$15.99

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

71. PAD PLA \$15.25

Stir-fried tilapia with bell peppers, onion, and cilantro.

72. SEAFOOD DELIGHT \$15.99

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

73. DEEP FRIED FISH (Whole Fish)

MARKET PRICE

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

74. STEAMED FISH (Whole Fish)

MARKET PRICE

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

Spice Levels: Mild, Medium, Medium Hot, Hot, and Thai Hot
Any dish can be made vegetarian, just let us know!

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	SOFT DRINKS	\$1.99
THAI ICE COFFEE	\$2.59	Coke, Cherry Coke, Lemonade, Diet Coke, Sprite, Mello Yellow	
HOT TEA / ICE TEA	\$1.75	SPARKLING WATER	\$2.00
HOT COFFEE	\$1.75	San Pellegrino	

Spice Levels: Mild, Medium, Medium Hot, Hot, and Thai Hot
Any dish can be made vegetarian, just let us know!

BEER

SINGHA	\$4.25	BUD LIGHT	\$3.25
SAPPORO	\$4.25	COORS LIGHT	\$3.25
CORONA	\$4.00	MILLER LITE	\$3.25
HEINEKEN	\$4.00		

COCKTAILS

MAI TAI	\$5.25	THE BACARDI COCKTAIL	\$5.25
VODKA ON THE ROCKS	\$5.25	BAY BREEZE	\$5.25

WINE

SNAP DRAGON

\$4.50/glass, \$16.00/bottle

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

\$7.25/glass, \$29.00/bottle

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.

MENAGE A TROIS

\$4.50/glass, \$16.00/bottle

Merlot Blackberries and black cherries with smoky spices and sweet vanilla.

KIM CRAWFORD

\$7.25/glass, \$29.00/bottle

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

South Island Pinot Noir Enticingly aromatic showing notes of dark cherries and strawberries. Partially aged in French oak barrels for the alluring complexity of well integrated oak and fine silky tannins.

BARON HERZOG

\$5.75/glass, \$23.00/bottle

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

Pinot Grigio Classic in style with a perfect balance of acidity and incredible aromas.