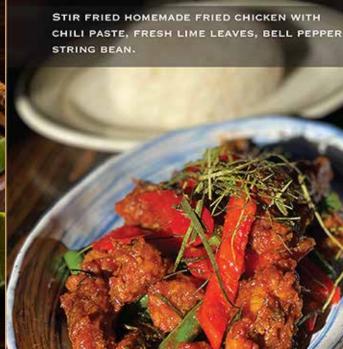


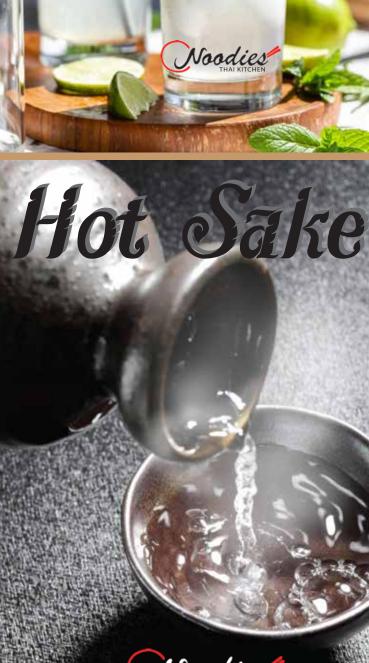
SUN - THURS: 12:00 PM - 10:00 PM FRI - SAT : 12:00 PM - 10:30 PM

Tom Jum Chic Prik Khing Narm Khon Tha-Lay STRING BEAN.





Noodies



Noodies THAN MICHEN Margarita **HAPPY HOUR** SANGRIA \$5 BY GLASS \$20 BY CARAFE 400 PM - 9:00 PM









\$18

(indicates dish is spicy : (GF) indicates dish is Gluten free : Please inform us of any food allergies : we anti msg





F11 Chic Prik Khing ไก่ทอดผัดพริกขิง Chic A chicken sautéed with green bean, long hot chili pepper, lime leaves with chili paste served with Jasmine white rice 🕻 F12 Crispy pork Basil กะเพราหมูกรอบ Crispy pork sautéed with long hot chili pepper and basil leaves served with Jasmine white rice

【 F14 Pla Tod Mor Fired แกงส้มปลาหม้อไฟ (Dine in only)

(Gang Som) Served with Jasmine white rice

scallion and basil sauce served with Jasmine white rice

F13 Kana Moo Krob คะน้ำหมูกรอบ

Chic A chicken sautéed with onions, long hot chili pepper, basil leaves,

Crispy prok sautéed with chinese broccoli served with Jasmine white rice

Crispy whole fish fillet with mixed vegetable in spicyand sour curry

APPETIZERS

🕻 A1 Fried Calamari ปลาหมึกทอด Crispy fried calamari topped with Thai spicy seasoning served with spicy sweet chili sauce A2 Noodies wings ไกทอด Crispy chicken wings cooked with Noodies's special sauce A3 Fried Fairy Mushroom เห็ดนางฟ้าทอด Crispy grey Oyster mushroom topped with truffle salt A4 Mixed fish ball (Steamed or Fried) ลูกชิ้นรวมมิตร Mixed fish ball with optional of sweet chili sauce or spicy seafood sauce

A5 Steamed dumplings (Steamed or Fried) ขนมจีบ Ground chicken, shrimp and cilantro served with tangy soy sauce

peanuts

SOUP

Small \$6 Large \$16

SP3 Tofu Soup ซปเต้าห้

topped with cilantro and garlic

SP1 Tom Yum Soup ซุปต้มยำ (GF)

SP2 Tom Kha Soup ซูปตมขา (GF)

Wonton Soup (Large) เกี้ยวน้ำ

your choice of chicken, shrimps, vegetable or tofu

Clear broth with soft tofu on topped with cilantro

Thai hot and sour soup with shrimp paste, lemongrass, lime leaves, lime juice, chili paste, mushroom, fish sauce topped with cilantro with

Thai coconut soup with galangal, lime leaves, lime juice, mushroom, topped with cilantro with your choice of chicken, shrimps, vegetable or tofu

Combination steamed shrimp and chicken Dumpling soup with chicken broth and bean sprout, Yu Choi

Tom Yum Narm Khon Tha Lay (Seafood Tom Yum Soup) ซูปต้มยำน้ำข้นทะเล (GF) \$20 Thai hot and sour soup with shrimp chili paste, Shrimp, Calamari, fish ball, lemongrass, lime leaves, lime juice, mushroom, tomatoes, fish sauce, milk topped with cilantro served with Jasmine white rice

S1 Duck Salad ยำเป็ดกรอบ

S2 Chic Zabb ลาบไก่ทอด

S3 Vegetarian Duck Salad ยำเป็ดเจ

S4 Beef Salad ยำเนื้อยาง (GF)

S7 Mango Salad ยำมะมวง(GF)

S5 Larb Gai ลาบไก (GF)

with roasted rice

Crispy duck, red onion, cashew nuts, pineapple, cherry tomatoes, scallion, cilantro and shrimp chili paste with special Noodies's lime juice dressing

Chic A chicken Thai style salad with homemade Thai seasoning, fresh lime juice dressing, red onion, tomatoes, fresh mint leaves and chili topped

Crispy vegetarian duck, red onion, cashew nuts, pineapple, cherry tomatoes, scallion, cilantro with special Noodies's lime juice dressing

Grilled beef, red onion, mint, tomatoes, cilantro with lime juice dressing

Thai minced chicken salad mixed with red onion, mint leaves, cilantro

Steamed glass noodle, shrimps, calamari, fresh chili, red onion, scallion, tomatoes with special Noodies's lime juice dressing topped with cilantro

Shredded mango, tomatoes, cashew nut, red onion, scallion with Thai chili and special Noodies's lime juice dressing topped with fried red onion

Shredded green papaya, green bean, cherry tomatoes, crunch peanuts

Shredded green papaya, green bean, cherry tomatoes, crunch peanuts with Thai chili and special Noodies's lime juice and Plara dressing

Mixed green vegetable, onion, cherry tomatoes and radish with Honey

\$14

and roasted rice with special Noodies's lime juice dressing.

S6 Yum Woon Sen Salad ยำวุนเส้น (GF)

S8 Som Tum (Papaya Salad) สมตำ (GF)

S9 Som Tum Pla Ra ส้มตำปลาร้า (GF)

\$10 Green Market Salad กรีนสลัด

Ginger Soy dressing

with Thai chili and special Noodies's lime juice dressing

A6 Tod Mun ทอดมัน Crispy fried fish cake served with sweet chili sauce topped with crush A7 Crispy fried Tofu เตาหูทอด \$10 Crispy fried tofu served with sweet chili sauce topped with crush peanuts A8 Vegetarian Fried Dumpling Fried vegetarian dumpling with tofu, cabbage, glass noodles, carrot, mushroom topped with truffle salt served with Tangy soy sauce on the side

\$10 \$10

R1 Crab Fried Rice ข้าวผัดปู Crab meat, onion, scallion, cilantro, egg served with spicy seafood sauce on the side R2 Roasted red pork over rice ข้าวหมูแดง white rice, served with soup on the side

cashew nuts, egg and topped with dried ground pork

Vegetarian Duck / Shrimp or Calamari \$19

Basil is considered one of the healthiest herbs. Vitamin K,

essential for blood clotting, also provides Vitamin A, which contains Beta-Carotenes, powerful antioxidants that protect

the cells lining a number of numerous body structures, including

the blood vessels, from free radical damage. This helps prevent Cholesterol in blood from oxidizing, helping to prevent

> Consuming onions could lower the risk of several types of cancer, improve mood and maintain the health of skin and hair.

STIR - FRIED NOODLES

atherosclerosis, heart attacks, and stroke

Choice of Tofu, Mix vegetables, Chicken or Beef \$16 /

bean with brown sauce, served with Jasmine white rice

HEALTH BENEFITS

Stir fried mixed vegetable, chinese broccoli, Yu choy, carrot, green

R7 Pad Pak ผัดผักรวมมิตร

RICE DISHES





Eggs are a very good source of inexpensive, high quality Protien, More than half the protien

of an egg is found in the egg white along with Vitamin B2 and lower amounts of fat and

cholesterol than the yolk. The whites are rich sources of Selenium, Vitamin D, B6, B12 and

minerals such as Zinc, Iron and Copper.

Long hot chili PEPPER The pepper is a good source of Vitamin C and E, which powers up your immune system also keeps skin and hair looking youthful.

Krapraw Gai Sub

Veg, Tofu, Chicken or Beef \$15 / Vegetarian duck, Shrimp or calamari \$18

Veg, Tofu, Chicken or Beef \$15 / Vegetarian duck, Shrimp or calamari \$18

Veg, Tofu, Chicken or Beef \$15 / Vegetarian duck, Shrimp or calamari \$18

Veg, Tofu, Chicken or Beef \$15 / Vegetarian duck, Shrimp or calamari \$18

\$15

\$19

P1 Drunken Noodle ผัดขึ้เมาเสนใหญ่

leaves with Basil sauce P2 Pad Thai ผัดไท

P3 Pad see-ew ผัดซีอิ๋ว

P4 Pad Woon Sen ผัดวุนเสน

P5 Kway Tiew Khua Kai กวยเตี๋ยวคั่วไก

P6 Kway Tiew Khua Seafood กวยเตียวคัวทะเล

Stir fried flat rice noodle with egg, chili, Chinese broccoli, onion, scallion, tomatoes, bell peppers and basil

Rice noodle, bean curd, bean sprouts, scallion, egg, red onion, sweet radish and peanuts

Glass noodle, onion, scallion, bean sprouts, ear wood mushroom, carrot, tomatoes and egg

Flat rice noodle, shrimp and calamari, green leaves and egg with light soy sauce and sesame oil

Flat rice noodle, chicken, green leaves and egg with light soy sauce and sesame oil

Flat rice noodles, Chinese broccoli and egg with thick soy sauce

NOODLE BOWLS N1 Kwaytiew nuer - Beef noodle ก๋วยเตี๋ยวเนื้อ Topping suggestions : Meat Ball \$3 N2 Tom Yum Moo Dang บะหมี่ต้มยำหมูแดง with cilantro and garlic N3 Yien Ta Four เย็นตาโฟ (GF) Topping suggestions : Fish Ball \$3 topped with cilantro and crispy wonton skin N4 Ba-mee บะหมีแหง (GF) optional : soup or dry Topping suggestions : Fish Ball \$3 with soup on the side

cilantro and garlic

CURRY



Red curry paste, coconut milk, bamboo, fresh basil and bell pepper

Served with choices of Thin rice noodle or Jasmine white rice

substitute for Brown rice or Sticky Rice extra \$1.00

Panang curry paste, coconut milk, pineapple, green bean, kaffir lime leaves, fresh basil, tomatoes and

Massaman curry paste, coconut milk, red onion, potatoes topped with fried red onion.

(indicates dish is spicy : (GF) indicates dish is Gluten free : Please inform us of any food allergies : no soy sauce / no fish sauce in any curry : we anti msg

C2 Panang Curry แกงพะแนง (GF)

C3 Massaman Curry แกงมัสมั่น (GF)

bell pepper



B4 Young Coconut Juice **B5** Sherry Temple **B6** Soda (Coke, Dite Coke, Sprite, Ginger Ale) B7 S.Pellerino(750 ml.) **B8** Iced Green Tea (Unsweet)

♦ WHITE WINES

* RED WINES

ROSÉ, CUPCAKE (CALIFORNIA)

B1 Lychee Thai Tea

B3 Thai Iced Coffee

B2 Thai Iced Tea

B9 Hot Tea

SAUVIGNON BLANC, CUPCAKE (NEW ZEALAND)

CHARDONNAY, ROBERT MONDAVI (CALIFORNIA)

CABERNET SAUVIGNON, WOODBRIDGE (CALIFORNIA)

SHIRAZ, THE LAST STAND (AUSTRALIA)

MERLOT, WOODBRIDGE (CALIFORNIA)

PINOT NOIR, RODE CELLAS (CALIFORNIA)

B10 Hot Coffee

Noodies THAI KITCHEN

PROSECCO MIONETTO (ITALY) SPARKLING JELLY SAKE A Sake-based sparkling jelly drink unlike other beverages. Very fruity and gently sweet with 3 kinds mixed of berry flavors: Blueberry, Cranberry and Strawberry. "This Sake can be enjoy like a dessert"

6

MANGO MOJITO **BLUE LAGOON** Creamy vanilla and rich chocolate gelato, coated in dark chocolate surround a luscious cherry and crunchy cinnamon coated almond.

LUNCH SPECIAL MONDAY - FRIDAY (12:00 pm - 3:45 pm)

served with your choice of:

Crispy Wonton skin(chips) / Salad / Soup of the day (Tom Yum, Tom Kha)

Stir fried with basil sauce, onion, scalllion, chili, bell peppers and basil leaves served with Jasmine white rice

L2 Thai Fried Rice Stir fried rice with onion, scallion, Chinese broccoli, tomatoes and egg

Choice of Tofu, Mixed Vegetable, Chicken or Beef \$11.95 / Shrimp or Calamari \$14.95

L3 Basil Fried Rice Stir fried rice with basil sauce, onion, scallion, bell pepper, chili, tomatoes, basil leaves and egg

L5 Pad Pak Stir fried mixed vegetable, chinese broccoli, Yu choy, carrot, green bean with brown sauce, served

L4 Pineapple Fried Rice Stir fried rice with pineapple, tomatoes, onion, scallion, cashew nuts and egg

Minced Chicken or Beef \$11.95 / Shrimp or calamari \$14.95

Thin rice noodle, stew beef, meat ball, celery, bean sprouts and Chinese broccoli in beef broth topped with cilantro Egg noodle with roasted red pork, boiled egg, peanut, Yu Choi, bean sprout in Tom Yum broth (shrimp broth) topped Flat rice noodle, shrimp, calamari, white mushrooms, tofu, Yu Choy, homemade shrimp balls in spicy tomato broth and Egg noodle, BBQ roasted pork, crab meat, Yu choy, bean sprout and crispy wontons skin topped with cilantro served Thin rice noodle with Vegetarian duck, mixed assorted vegetable, earwood mushroom with vegetable broth topped with

\$5

\$4

\$4

\$5

\$5

\$3

\$7

\$4

\$3

\$3

9

9

9

9

10

12

8

33

33

33

30

30

33

33

29

\$12

\$12

\$12

\$12

\$10

SIDE DISHES Jasmine white rice **Brown rice** \$3 Sticky rice \$3 Fried egg \$2 Plain noodle **Boiled egg** \$2 Steamed assorted vegetable \$6 Crispy wonton skin \$4 BEVERAGES

HOT SAKE SANGRIA

SINGHA (THAILAND)

SAPPORO (JAPAN)

∲ BEER

SPARKLING WINE

KIRIN LIGHT (JAPAN) STRAWBERRY MARGARITA BROOKLYN IPA (USA) DESSERT

Bua Loy Puek

L1 Krapraw

with Jasmine white rice

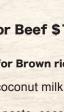
Taro pearls floating in warm sweet coconut milk topped with sesame seed

* NOODRINKS SPECIA

WATERMELON MARGARITA (SEASONAL)

STRAWBERRY MIMOSA

L6 Drunken Noodle Flat rice noodle, egg, chili, chinese broccoli, onion, scallion, tomatoes, bell peppers and basil leaves with Basil sauce L7 Pad Thai Thin rice noodle, bean sprouts, scallion, egg, red onion, sweet radish and peanuts



Noodies Thai Kitchen

All of our food is freshly prepared. Please be patient when waiting for your meal

SHARED YOUR FAVOURITE DISHES : WNOODIES9AVE

L8 Pad see-ew Flat rice noodles, Chinese broccoli and egg with thick soy sauce L9 Pad Woon Sen Glass noodle, onion, scallion, ear wood mushroom, bean sprouts, carrot, tomatoes and egg Choice of Tofu, Mixed Vegetable, Chicken or Beef \$12.95 / Shrimp or Calamari \$15.95 Served with choices of: Jasmine white rice or Thin rice noodle and substitute for Brown rice or Sticky Rice extra \$1.00 L10 Red Curry (Gluten free) Red curry paste, coconut milk, fresh basil and bell pepper L11 Panang Curry (Gluten free) Panang curry paste, coconut milk, pineapple, tomatoes, kaffir lime leaves, fresh basil and bell pepper