

# Thai Ginger Gluten Sensitive

We would like to take this opportunity to welcome you to Thai Ginger, your home for great tasting Thai dishes since 1996. We serve only the freshest and finest ingredients with no MSG added. Our artfully crafted menu selections reflect influences from all of Thailand's geographical regions.

Our kitchen has ingredients that contain gluten and cross contamination is a possibility. We have recipes described in our main menu that are made without gluten ingredients and we denoted these recipes in menu as gluten sensitive or "GS " rather than gluten free.

## Appetizers

**FRESH ROLLS** Two fresh rolls made with mint, bean sprouts, green leaf lettuce and shredded carrots and wrapped in rice paper. Served with hoisin sauce for dipping. Choice of prawns or tofu.

**FRIED TOFU** Firm tofu deep-fried to a golden brown. Served with sweet chili sauce.

**MIENG KAHAN** Toasted coconut, house roasted peanuts, fresh limes, red onions, Thai Chili, fresh ginger, dried baby shrimp and plum sugar sauce. Served with Cha-Plu leaves for wrapping. Great for sharing!

## Soup (cup/bowl)

Choose Your Favorite Protein: Chicken, Tofu, Prawns, Seafood Combination

### **TOM YUM**

A traditional hot & sour Thai style clear soup simmered with mushrooms, lemongrass, lime leaves, and cilantro.

### **TOM KHA**

A traditional hot & sour soup simmered with coconut milk, galangar, mushroom, lemongrass, lime leaves and cilantro.

# Salad

## **SOM TUM**

Shredded green papaya and carrot with dried baby shrimp, Thai chili, cherry tomatoes, green beans and fresh house roasted peanuts in zingy lime sauce.

## **THAI GINGER GARDEN SALAD**

Seasonal mixed green vegetables including cucumber, onion and tomato. Served with ginger dressing.

## **YUM WOON SEN TALAY**

Bean thread noodles, chopped chicken breast, calamari, prawns, scallop, mussel, onion, tomato, cilantro and fresh house roasted peanuts in spicy lime sauce.

## **LARB GAI**

The traditional Thai salad with finely chopped chicken breast cooked in lime dressing, red onion, green onion, cilantro and mint. Served with fresh cabbage for eating as a wrap.

## **BEEF SALAD**

Charbroiled beef with cucumber, red onion, tomato, cilantro in a spicy lime sauce. Tastes great with a Singha Beer.

# Stir-Fried Noodles

Choose Your Favorite Protein: Chicken, Pork, Tofu, Beef, Prawns, Seafood Combination

**PHAD THAI** Past winner Bite Of Seattle **"Best Bite"**.

The most famous Thai dish. Stir-fried thin rice noodles, egg, bean sprouts, onion, fresh ground roasted peanuts in tamarind sauce and served with fresh-cut lime.

# Specialties

Choose Your Favorite Protein: Chicken, Pork, Tofu, Beef, Prawns, Seafood Combination

*Served with white Thai jasmine rice*

**SWIMMING RAMA** Wok-seared fresh spinach topped with our house made creamy peanut sauce.

**RAMA JAY** Steamed mixed vegetables topped with our house made creamy peanut sauce.

# Curries

Choose Your Favorite Protein: Chicken, Pork, Tofu, Beef, Prawns, Seafood Combination

## *RED CURRY*

Red curry cooked with coconut milk, bamboo shoots, sweet basil and bell pepper.

## *GREEN CURRY*

Green curry cooked with coconut milk, eggplant, bell peppers and sweet basil .

## *PANANG CURRY*

Panang curry cooked with coconut milk, bell pepper and sweet basil .

## *MUSSAMUN CURRY*

Mussamun curry cooked with coconut milk, onion, potatoes and fresh house roasted peanuts.

## *YELLOW CURRY*

Yellow curry with coconut milk, tomato and potatoes.

# Signature Dishes

Served with choice of white or brown jasmine rice .

## *SALMON CURRY*

Wild caught Alaskan coho salmon in panang curry cooked with coconut milk, bell pepper and sweet basil.

## *HALIBUT CHEEKS*

Steamed halibut cheeks in a spicy panang curry sauce with green beans, sweet basil and bell peppers.

## *PUMPKIN CURRY WITH PRAWNS*

Prawns and kabocha squash in spicy panang curry with sweet basil and bell peppers.

# Barbecue

## *GRILLED WILD SALMON*

Barbecued filet of wild caught Alaskan coho salmon served with fresh grilled broccoli, asparagus, cauliflower and carrots. Served with ginger sauce and choice of white or brown jasmine rice. (GS when ordered with sweet chile sauce)

# Dessert

## *BLACK STICKY RICE PUDDING*

Topped with sweet coconut milk.

*MANGO WITH SWEET COCONUT STICKY RICE* (Seasonal)

# Rice & Side Dishes

*WHITE JASMINE RICE*

*BROWN JASMINE RICE*

*STICKY RICE*

*PEANUT SAUCE*