

## DESSERTS

- Ice Cream \$4  
(Mango, Ginger or Green Tea or  
Coconut topped with grounded peanuts)
- Black Sticky Rice Pudding. \$4 (VG,GS)
- Mango with Sweet coconut Sticky Rice (Seasonal) \$9  
(VG, GS)

## RICE & SIDES

- White Thai Jasmine Rice \$1.5 per serving  
Served with most lunch entrees.
- Brown Thai Jasmine Rice \$2 per serving
- Sticky Rice \$3 per serving

## BEVERAGES

- Thai Iced Tea or Coffee \$3.5
- Iced Tea \$3
- Hot Tea \$3 Small, \$5 Large  
(Jasmine, Green or Herbal Lemongrass)
- Coffee (Starbucks VIA Ready Brew, Price per serving) \$4
- Soft Drink \$3  
(Coke, Diet Coke, Sprite, Ginger Ale and Root Beer)



FACTORIA, Bellevue  
3717 Factoria Blvd SE  
Bellevue, Wa 98006  
425.641.4008  
Fax 425.643.7157

Lunch Served  
Mon-Fri 11:00 am - 3:00 pm except holidays

Dinner Served  
Mon-Thurs 3:00 pm - 9:30pm  
Fri 3:00 pm - 10:00pm  
Sat 11:00 am - 10:00 pm  
Sun 11:00 am - 9:30 pm  
(Dinner is served all day on Holidays.)

**Gluten Sensitive** Please note that 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 by "GS" or "Gluten Sensitive" rather than gluten free.

**Vegan** recipes are prepared without meat products, fish paste, fish sauce or oyster sauce and are denoted in the menu by "VG".

**Low Carb** recipes are approximately 12 to 15 grams or less when eaten without rice denoted by "LC".

Our Locations\*:  
Pacific Place, Downtown Seattle  
Factoria, Bellevue  
Redmond Town Center  
Sammamish, Klahanie  
\*Menu, Hours & Prices may vary

For Catering contact:  
www.thainger.com

## LUNCH (Mon - Fri 11:00 - 3:00, Non-Holiday)

### APPETIZERS

Dinner Appetizers available at Lunch

### SALADS

- Larb Gai (GS, LC)  
Chopped chicken breast cooked in lime dressing, red onion, green onion, cilantro and mint. Served with fresh cabbage wedges as edible spoon. \$13
- Thai Ginger Garden Salad (VG, GS, LC)  
Seasonal mixed green vegetables including cucumber, onion and tomato. Served with ginger dressing. \$10

### NOODLES - Soup & Salad

- Chicken, Pork, Tofu or Vegetables \$11  
Beef \$13, Prawns \$15, Seafood Combo \$17
- Ba Mee Hang (Egg Noodle Salad)  
Steamed egg noodles with garlic sauce, ground peanuts, bean sprouts, spinach, green onion and cilantro.
- Ba Mee Naam (Egg Noodle Soup)  
Steamed egg noodles in a clear broth with bean sprouts, green onion and cilantro.
- Guay Tiew Naam (Rice Noodle Soup) (VG)  
Steamed fresh wide rice noodles in clear broth, bean sprouts, green onions and cilantro. (Vegan order no fish sauce)
- Tofu Soup (VG)  
Rice bean thread noodle, Napa cabbage, spinach, celery, onion and soft tofu in a clear broth. Available with tofu only.

### STIR-FRIED NOODLES

- Chicken, Pork, Tofu or Vegetable \$12  
Beef \$14, Prawns \$16, Seafood Combo \$18
- Phad Thai Winner - Bite of Seattle "Best Bite" (GS)  
The most famous Thai dish. Stir-fried thin rice noodles, egg, bean sprouts, onion and fresh ground roasted peanuts in tamarind sauce and served with fresh-cut lime.

- Phad See Jew  
Fresh wide rice noodles stir fried in black soy sauce with egg, broccoli and Chinese broccoli.
- Phad Kee Mao  
Stir-fried fresh wide rice noodles in our house made roasted chili sauce with egg, sweet basil, tomato, broccoli, bell pepper and onion.
- Radh Nah  
Stir-fried wide rice noodles, broccoli and Chinese broccoli in a brown soy bean gravy. The most commonly ordered dish in Thailand

- Phad Woon Sen  
Stir-fried bean thread noodles with egg, Napa cabbage, celery, mushrooms, onion, baby corn, carrots, spinach, bell peppers and tomato in garlic sauce.

### SIGNATURE DISHES

Dinner Signature dishes available at lunch

### SPECIALTIES

- Chicken, Pork, Tofu or Vegetable \$12  
Beef \$14, Prawns \$16, Seafood Combo \$18
- Phad Prik Khing (LC)  
Stir-fried green beans, shitake mushrooms, white mushrooms, baby corn, bell peppers, sweet basil, carrot and onion in house made roasted chili sauce.
- Phad Thua (Spicy Green Beans) (VG, GS, LC)  
Green beans flash fried then stir-fried in our house roasted chili sauce with red bell peppers and Thai basil.
- Swimming Rama (VG,GS)  
Wok Seared fresh spinach topped with our homemade creamy peanut sauce.
- Cashew Chicken (LC)  
Chicken, fresh house roasted cashew nuts, bell pepper, onion, celery and carrot stir-fried in roasted chili sauce. Available with all protein options.
- Sweet & Sour (LC)  
Stir-fried onion, cucumber, tomato, pineapple and bell pepper in tangy sweet & sour sauce
- Phad Bai Kaplau (LC)  
Stir-fried bell pepper, mushrooms, onion and sweet basil in garlic sauce
- Phad Pak (LC)  
Snow peas, carrot, white mushroom, shitake mushroom, celery, Napa cabbage and baby corn stir-fried in oyster sauce.
- Thai Ginger Special (LC)  
Stir-fried fresh ginger, onion, shitake mushrooms, white mushrooms, Celery and bell pepper in oyster sauce.
- Rama Jay (VG,GS)  
Steamed mixed vegetables topped with our house made roasted creamy peanut sauce.
- Spicy Eggplant (VG,LC)  
Chinese eggplant stir fried in our house made chili sauce, with bell peppers and sweet basils.
- Fried Rice (\$1 extra for brown rice)  
Stir-fried steamed jasmine white rice with broccoli, onion, tomatoes and egg.
- Yellow Curry Fried Rice (\$1 extra for brown rice)  
Stir-fried steamed jasmine white rice with yellow curry, pineapple, carrots, cabbage, onion, celery and egg

### CURRIES

- Chicken, Pork, Tofu or Vegetable \$13  
Beef \$15, Prawns \$17, Seafood Combo \$19
- Red Curry (GS,LC)  
Red curry cooked with coconut milk, bamboo shoots, sweet basil and bell pepper.
- Green Curry (GS,LC)  
Green curry cooked with coconut milk, eggplant, bell peppers and sweet basil.
- Panang Curry (GS,LC)  
Panang curry cooked with coconut milk, bell pepper and sweet basil.
- Mussamun Curry (GS,LC)  
Mussamun curry cooked with coconut milk, onion, peanuts and potatoes.
- Yellow Curry (VG,GS,LC)  
Yellow curry cooked with coconut milk, tomatoes, onions, carrots and potatoes.