

## DESSERTS

**Ice Cream** \$4  
Mango, Ginger or Green Tea or  
Coconut topped with grounded peanuts

**Black Sticky Rice Pudding** \$4 (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

**Peanut Sauce** (4 oz.) \$3

**Peanut Sauce** (8 oz.) \$5

## BEVERAGES

**Thai Iced Tea or Coffee** \$3.5

**Iced Tea** \$3

**Soft Drink** \$3  
(Coke, Diet Coke, Sprite, Ginger Ale and Root Beer)



## PACIFIC PLACE

600 Pine Street  
(Cinema Level - Suite 406)  
Downtown Seattle  
206.749.9100  
Fax 206.749.9290

### Lunch Served

11 am - 3 pm, weekdays except holidays

### Dinner Served

Mon-Thurs 3pm-9:30pm  
Fri 3pm-10:30pm  
Sat 11am-10:30pm  
Sun 11am-9:30pm

(Dinner is served on 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

Thai jasmine white rice served with entrées

## 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 \$13  
Beef \$15, Prawns \$17, Seafood Combo \$19

**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 \$14  
Beef \$16, Prawns \$18, Seafood Combo \$20

**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 Iew**  
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.

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

## SIGNATURE DISHES

Dinner Signature dishes available at lunch

## SPECIALTIES

Chicken, Pork, Tofu or Vegetable \$14  
Beef \$16, Prawns \$18, Seafood Combo \$20

**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, shiitake mushroom, celery, Napa cabbage and baby corn stir-fried in oyster sauce.

**Thai Ginger Special** (LC)  
Stir-fried fresh ginger, onion, shiitake 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 \$15  
Beef \$17, Prawns \$19, Seafood Combo \$21

**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.