

# Pacific Place

## Dinner

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.

Dinner is served weekdays from 3:00 pm to closing and all day on weekends and holidays



Gluten Sensitive

Vegan

Low Carb

items are listed separately at the back of the menu.

Catering Services – please contact us at [www.thainger.com](http://www.thainger.com)

Redmond Town Center / Sammamish / Factoria / Pacific Place

# Appetizers

## *SPRING ROLLS*

A delicate combination of vegetables and spices, rolled in a light wonton wrapper. Deep-fried and served with plum dipping sauce. \$10

## *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 (GS) or tofu \$9

## *MIENG KAHM*

Toasted coconut, house roasted peanuts, fresh limes, red onion, Thai chili, fresh ginger, dried baby shrimps and plum sugar sauce. Served with Cha-Plu leaves for wrapping. Great for sharing! \$14

## *GIEW TOD*

Red Rock Crab meat and cream cheese in a wonton wrapper. Deep-fried and served with sweet sriracha sauce. \$10

## *SATAY*

Choice of barbecued chicken or prawns marinated in coconut milk and a mixture of Thai spices.

Served with our famous peanut sauce and cucumber salad.

Chicken (4 skewers) \$10 / Prawns (8 pieces) \$13

## *CALAMARI RINGS*

Deep-fried breaded calamari rings. Served with sweet sriracha sauce. \$10

## *ANGEL PRAWNS*

Prawns wrapped in egg noodles and deep-fried to golden brown. Served with sriracha sauce. \$12

## *PACIFIC PLACE PLATTER*

Barbecued Scallops, jumbo prawns, chicken satay and golden vegetables served with sweet chili sauce and peanut sauce. \$18

## *CRISPY GARLIC WINGS*

Jumbo sized chicken wings marinated with fresh garlic and spices. Deep fried until golden brown and served with sweet chili sauce. \$12

## *CHICKEN LETTUCE WRAP*

Stir fried ground chicken breast, oyster mushrooms and fresh ground ginger.

Served with lettuce for wrapping. \$12

## *GOLDEN VEGETABLE*

Lightly battered onions, carrots, eggplant, green beans, broccoli, mushrooms and sweet potatoes.

Deep-fried and served with sweet sriracha sauce. \$11

## *FRIED TOFU*

Firm tofu deep-fried to a golden brown. Served with sweet chili sauce. \$8

## Soup (cup/bowl)

### *TOM YUM*

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

Chicken, Tofu or Vegetable \$6/\$11, Prawns \$8 / \$15, Seafood Combination \$9 / \$17

### *TOM KHA*

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

Chicken, Tofu or Vegetable \$7 / \$12, Prawns \$9 / \$16, Seafood Combo \$10 / \$18

## Salad

### *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 wedges as edible spoon. \$13

### *BEEF SALAD*

Charbroiled beef with cucumber, red onion, tomato, cilantro in a spicy lime sauce.

Tastes great with a Singha Beer. \$15

### *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. \$13

### *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. \$20

### *TROUT SALAD*

Boneless deep-fried trout, topped with fresh shredded cabbage, carrots, red onion, fresh ginger, lime sauce, green mango, cilantro and house fresh roasted peanuts. \$16

### *THAI GINGER GREEN SALAD*

Seasonal mixed green vegetables including cucumber, onion and tomato. Served with ginger dressing. \$10

*Any dish may be ordered from 0 to 4 stars, (0 star being least spicy)*

# Noodles (Soup & Salad)

Chicken, Pork, Tofu or Vegetables \$14  
Beef \$16, Prawns \$18, Seafood Combination \$20

## *BAMEE HANG (Egg Noodle Salad)*

Steamed egg noodles with garlic sauce, ground peanuts, bean sprouts, spinach, green onions and cilantro.

## *BA MEE NAAM (Egg Noodle Soup)*

Steamed egg noodles in a clear broth with bean sprouts, green onions and cilantro.

## *GUAY TIEW NAAM (Rice Noodle Soup)*

Steamed fresh wide rice noodles in clear broth with bean sprouts, green onions and cilantro.  
(Vegan order without fish sauce)

## *TOFU SOUP*

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 \$15  
Beef \$17, Prawns \$19, Seafood Combination \$21

## *PHAD THAI* Winner - Bite Of Seattle "Best Bite".

The most famous Thai dish. Stir-fried thin rice noodles with egg, bean sprouts, onion and fresh roasted ground peanuts in tamarind sauce. 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, egg, sweet basil, tomato, broccoli, bell pepper and onion.

## *PHAD WOON SEN*

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

## *RADH NAH*

Stir-fried fresh wide rice noodles, broccoli and Chinese broccoli in a brown soy bean gravy.  
The most commonly ordered dish in Thailand.

*Any dish may be ordered from 0 to 4 stars, (0 star being least spicy)*

# Specialties

Chicken, Pork, Tofu or Vegetable \$15

Beef \$17 / Prawns \$19 / Seafood Combination \$21

## *PHAD PRIK KHING*

Stir-fried fresh green beans, shitake mushrooms, white mushrooms, baby corn, bell peppers, sweet basil, carrot, onion in house made roasted chili sauce.

## *PHAD THUA (Spicy Green beans)*

Green beans flash fried then stir-fried in our house roasted chili sauce with red bell peppers and Thai basil.

## *SWIMMING RAMA*

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

## *CASHEW CHICKEN*

Chicken, fresh house roasted cashew nuts, bell pepper, onion, celery and carrots stir-fried in house made roasted chili sauce. Choice of proteins available.

## *SWEET & SOUR*

Stir-fried onion, cucumber, tomato, pineapple and bell pepper in tangy sweet & sour sauce.

## *PHAD BAI KAPLAU*

Stir-fried bell pepper, mushrooms, onion and sweet basil in garlic sauce.

## *PHAD PAK*

Snow peas, carrot, white mushroom, shiitake mushroom, celery, Napa cabbage and baby corn stir fried in oyster sauce.

## *THAI GINGER SPECIAL*

Stir-fried fresh ginger, onion, shiitake mushrooms, white mushrooms, celery and bell pepper in oyster sauce.

## *RAMA JAY*

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

## *SPICY EGGPLANT*

Chinese eggplant stir fried in our house made roasted chili sauce, with bell peppers and sweet basil.

## *FRIED RICE*

Stir-fried steamed jasmine white rice with broccoli, onion, tomatoes and egg. (\$1 extra for brown rice)

## *YELLOW CURRY FRIED RICE*

Stir-fried steamed jasmine white rice with yellow curry, pineapple, carrots, cabbage, onion, celery and egg. (\$1 extra for brown rice)

*Any dish may be ordered from 0 to 4 stars, (0 star being least spicy)*

# Signature Dishes

*Signature dishes are served with choice of Thai jasmine white rice or brown rice.*

## *CRAB FRIED RICE*

Our famous stir-fried steamed Thai jasmine white rice with fresh Red Rock Crab leg and claw meat, snow peas, onions, tomatoes and egg. Perfect with a squeeze of lime! \$22

## *SALMON CURRY*

Wild caught Alaskan Coho salmon in Panang curry cooked with coconut milk, bell pepper and sweet basil. \$21

## *HALIBUT CHEEKS*

Steamed halibut cheeks in a spicy Panang curry sauce with green beans, sweet basil and bell peppers. \$22

## *WOK-FRIED SEAFOOD*

Stir-fried Red Rock leg and claw crabmeat, scallops, calamari, prawns and mussels cooked with egg, onions, celery and bell peppers in yellow curry sauce. \$23

## *PUMPKIN CURRY WITH PRAWNS*

Prawns and kabocha squash in spicy Panang curry with sweet basil and bell peppers. \$21

## *GINGER PRAWNS*

Battered prawns and seasonal vegetables deep fried to perfection then topped with our chef's special tamarind sauce and sprinkled with fried ginger and basil. \$19

## *GINGER SCALLOPS*

Battered scallops and seasonal vegetables deep fried to perfection then topped with our chef's special tamarind sauce and sprinkled with fried ginger and basil. \$23

## *PHAD TALAY*

Stir-fried combination of prawns, mussels, scallops, calamari, green beans, bell peppers, baby corn, shiitake mushroom, white mushroom, onion and sweet basil in a house made roasted chili sauce. \$21

## *GARLIC PRAWNS*

Sautéed prawns with fresh garlic, black pepper and cilantro. Served on a bed of steamed broccoli. \$19

## *PLA LARD PRIK*

Whole boneless trout deep-fried to a golden brown. Topped with our spicy tamarind sauce, mushroom, bell peppers and sweet basil. \$17

*Any dish may be ordered from 0 to 4 stars, (0 star being least spicy)*

# Curries

Chicken, Pork, Tofu or Vegetable \$17

Beef \$19 / Prawns \$21 / Seafood Combination \$23

Curries are served with choice of Thai jasmine white or brown rice.

*(All curries are gluten sensitive (GS) & Vegan (VG) if order with tofu or vegetable)*

## *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 cooked with coconut milk, tomato, carrots and potatoes.

# Barbecue

## *TIGER TEARLESS*

Grilled New York Steak marinated Thai-style. Served with fresh house made chili-lime dipping sauce and sticky rice. \$21

## *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. (Gluten Sensitive when ordered with sweet chili sauce \$21

## *MOO YAHNG*

Grilled pork tenderloin marinated Thai-style. Served with fresh house made spicy chili-lime dipping sauce and sticky rice. \$18

## *GAI YAHNG*

Barbecue half-chicken marinated with turmeric seasoning and fresh garlic. Served with homemade sweet chili dipping sauce and sticky rice. \$18

## *TALAY PAOW*

Combination of grilled seafood: jumbo prawns, scallops, calamari and mussels. Served with fresh house made Thai chili-lime sauce. \$21

## *PHAK YAHNG*

Barbecue vegetables, asparagus (in season), green beans, eggplant, bell peppers, mushrooms, broccoli, onions, tomatoes and carrots. Served with sweet sriracha chili sauce. \$14

*Any dish may be ordered from 0 to 4 stars, (0 star being least spicy)*

## Rice & Sides

White Thai Jasmine Rice	\$1.5 per serving
Brown Thai Jasmine Rice	\$2 per serving
Sticky Rice	\$3 per serving
Peanut sauce 4oz	\$3
Peanut sauce 8oz	\$5

## Beverages

Thai Iced Tea or Coffee	\$3.5
Regular Iced Tea	\$3
Hot Tea (Jasmine, Green or Herbal Lemongrass)	\$3 Small / \$5 Large
Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale and Root Beer)	\$3
San Pellegrino (Natural Mineral Sparkling Water)	\$4
Acqua Panna (Natural Spring Water)	\$4
Thai Ginger Citrus Soda ( <i>Choice of fresh Mint or Basil</i> ) Hand pressed lemon, lime and orange shakes with juices and soda. A refreshing non-alcoholic alternative!	\$4.5
Cucumber Lemonade Hand pressed cucumber, fresh squeezed lemon and Thai basil, mixed with simply syrup and a splash of lemon-lime soda.	\$4.5
Bedford Ginger Beer Hand crafted soda made with pure cane sugar from a small local company in Mukilteo, Washington	\$4.5

## Desserts

Ice Cream (Coconut topped with grounded peanuts, Mango, Ginger or Green Tea)	\$4
Black Sticky Rice Pudding (topped with coconut milk)	\$4

# Vegan Dishes – “VG”

Our Vegan recipes are prepared without any meat products, fish paste, fish sauce or oyster sauce.  
When placing order; please order with tofu or vegetables.

## *Appetizers*

**Spring Rolls** A delicate combination of vegetables and spices, rolled in a light wonton wrapper.  
Deep-fried and served with plum dipping sauce. \$10

**Fresh Roll with Tofu** 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. \$9

**Golden Vegetables** Lightly battered onions, carrots, eggplant, green beans, broccoli, mushrooms and sweet potatoes. Deep-fried and served with sweet sriracha sauce. \$11

**Fried Tofu** Firm tofu deep-fried to a golden brown. Served with sweet chili sauce. \$8

## *Soup & Noodle Soup*

**Tom Kha** A traditional hot & sour soup simmered with coconut milk, galangal, mushroom, lemongrass, lime leaves and cilantro. Your choice of tofu or vegetables (\$7/cup or \$12/bowl)

**Tofu Soup** Bean thread noodle, tofu, Napa cabbage, spinach, celery, onion and soft tofu in a clear broth. \$14

**Guay Tiew Naam** Steamed fresh wide rice noodles in clear broth with bean sprouts, green onions and cilantro. Your choice of tofu or vegetables \$14

## *Salad*

**Thai Ginger Garden Salad** Seasonal mixed green vegetables including cucumber, onion and tomato. Served with ginger dressing. \$10

## *Specialties*

**Phad Thua** Green beans and fresh tofu flash fried then stir-fried in our house roasted chili sauce with red bell peppers and Thai basil. \$15

**Sweet & Sour** Stir-fried onion, tofu, cucumber, tomato, pineapple and bell pepper in tangy sweet & sour sauce. \$15

**Swimming Rama** Wok-seared fresh spinach and steamed tofu topped with our house made creamy peanut sauce. \$15

**Rama Jay** Steamed mixed vegetables topped with our house made creamy peanut sauce. \$15

**Cashew Tofu** Tofu, fresh house roasted cashew nuts, bell pepper, onion, celery and carrots stir-fried in house made roasted chili sauce. \$15

## *Curry*

**Yellow Curry** Yellow curry cooked with coconut milk, tofu, tomato and potatoes. \$17

## *Desserts*

**Black Sticky Rice Pudding** (topped with coconut milk) \$4

*Any dish may be ordered from 0 to 4 stars, (0 star being least spicy)*

# Gluten Sensitive “GS”

In our kitchen we have 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 call these recipes “**gluten sensitive**” 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 \$9

**Miang Kham** Toasted coconut, house roasted peanuts, fresh limes, red onion, Thai chili, fresh ginger, dried baby shrimps and plum sugar sauce. Served with Cha-Plu leaves for wrapping. \$14

**Satay Prawns** Barbecued chicken or prawns marinated in coconut milk and a mixture of Thai spices. Served with our famous peanut sauce and cucumber salad. \$13

**Fried Tofu** Firm tofu deep-fried to a golden brown. Served with sweet chili sauce. \$8

## *Soup*

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

(Chicken, Tofu or Vegetable \$6/\$11, Prawns \$8 / \$15, Seafood Combination \$9 / \$17)

**Tom Kha** A traditional hot & sour soup simmered with coconut milk, galangal, mushroom, lemongrass, lime leaves and cilantro.

(Chicken, Tofu or Vegetable \$7 / \$12, Prawns \$9 / \$16, Seafood Combo \$10 / \$18)

## *Salad*

**Som Tum (Papaya Salad)** Shredded green papaya and carrot with dried baby shrimp, Thai chili, cherry tomatoes, green beans and fresh house roasted peanuts in zingy lime sauce. \$13

**Thai Ginger Garden Salad** Seasonal mixed green vegetables including cucumber, onion and tomato. Served with ginger dressing. \$10

**Yum Woon Sen Talay** Bean thread noodles, chopped chicken breast, calamari, prawns, scallop, mussels, onion, tomato, cilantro and fresh house roasted peanuts in spicy lime sauce. \$20

**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 wedges as edible spoon. \$13

**Beef Salad** Charbroiled beef with cucumber, red onion, tomato, cilantro in a spicy lime sauce. \$15

## *Stir Fried Noodles*

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

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

## *Specialties*

**Rama Jay** Steamed mixed vegetables topped with our house made creamy peanut sauce. \$14

**Swimming Rama** Wok-seared fresh spinach and steamed tofu topped with our house made creamy peanut sauce. (Chicken, Tofu or Vegetable \$15, Beef \$17, Prawns \$19, Seafood Combo \$21)

## *Curries*

Chicken, Pork, Tofu or Vegetable \$17

Beef \$19 / Prawns \$21 / Seafood Combination \$23

Curries are served with choice of Thai jasmine white or brown rice.

**Red Curry** Red curry cooked with your choice of meat, coconut milk, bamboo shoots, sweet basil and bell pepper.

**Green Curry** Green curry cooked with your choice of meat, coconut milk, eggplant, bell peppers and sweet basil.

**Panang Curry** Panang curry cooked with your choice of meat, coconut milk, bell pepper and sweet basil.

**Mussamun Curry** Mussamun curry cooked with your choice of meat, coconut milk, onion, potatoes and fresh house roasted peanuts.

**Yellow Curry** Yellow curry cooked with your choice of meat, coconut milk, tomato and potatoes.

## *Signature Dishes*

*Signature dishes are served with choice of Thai jasmine white rice or brown rice.*

**Salmon Curry** Wild caught Alaskan Coho salmon in panang curry cooked with coconut milk, bell pepper and sweet basil. \$21

**Halibut Cheeks** Steamed halibut cheeks in a spicy panang curry sauce with green beans, sweet basil and bell peppers. \$22

**Pumpkin Curry Prawns** Prawns and kabocha squash in spicy panang curry with sweet basil and bell peppers. \$21

## *BBQ*

**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. (Gluten Sensitive when ordered with sweet chili sauce) \$21

**Talay Paow** Combination of grilled seafood: jumbo prawns, scallops, calamari and mussels. Served with fresh house made Thai chili-lime sauce. \$21

**Phak Yahang** Barbecue vegetables, asparagus (in season), green beans, eggplant, bell peppers, mushrooms, broccoli, onions, tomatoes and carrots. Served with sweet sriracha chili sauce. \$14

## *Desserts*

**Black Sticky Rice Pudding** (topped with coconut milk) \$4

*Any dish may be ordered from 0 to 4 stars, (0 star being least spicy).*

# Low Carb

Low Carb recipes have approximately 15 grams of carbohydrates or less per serving.

## *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 \$9

**Satay** Choice of barbecued chicken or prawns marinated in coconut milk and a mixture of Thai spices. Served with our famous peanut sauce and cucumber salad. Chicken \$10 (4 skewers) / Prawns \$13 (8 pieces)

**Pacific Place Platter** Barbeque scallops, jumbo prawns, chicken satay and golden vegetables served with sweet chili sauce and peanut sauce. \$18

**Chicken Lettuce Wrap** Stir-fried ground chicken breast, oyster mushrooms and fresh ground ginger. Served with lettuce for wrapping. \$18

**Fried Tofu** Firm tofu deep-fried to a golden brown. Served with sweet chili sauce. \$8

## *Soup*

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

(Chicken, Tofu or Vegetable \$6/\$11, Prawns \$8 / \$15, Seafood Combination \$9 / \$17)

**Tom Kha** A traditional hot & sour soup simmered with coconut milk, galangal, mushroom, lemongrass, lime leaves and cilantro.

(Chicken, Tofu or Vegetable \$7/\$12, Prawns \$9/\$16, Seafood Combo \$10/\$18)

## *Salad*

**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 wedges as edible spoon. \$13

**Beef Salad** Charbroiled beef with cucumber, red onion, tomato, cilantro in a spicy lime sauce. \$15

**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. \$13

**Thai Ginger Garden Salad** Seasonal mixed green vegetables including cucumber, onion and tomato. Served with ginger dressing. \$10

## *Specialties (Without Rice)*

(Chicken, Tofu or Vegetable \$15, Beef \$17, Prawns \$19, Seafood Combo \$21)

**Phad Prik Khing** Stir-fried fresh green beans, shitake mushrooms, white mushrooms, baby corn, bell peppers, sweet basil, carrot, onion in house made roasted chili sauce.

**Phad Thua** Green beans and fresh tofu flash fried then stir-fried in our house roasted chili sauce with red bell peppers and Thai basil.

**Cashew Chicken** (or choice of protein) Chicken, fresh house roasted cashew nuts, bell pepper, onion, celery and carrots stir-fried in house made roasted chili sauce.

**Sweet & Sour** Stir-fried onion, tofu, cucumber, tomato, pineapple and bell pepper in tangy sweet & sour sauce.

**Phad Bai Kaplow** Stir-fried bell pepper, mushrooms, onion and sweet basil in garlic sauce.

**Phad Pak** Snow peas, carrot, white mushroom, shiitake mushroom, celery, Napa cabbage and baby corn stir-fried in oyster sauce.

**Thai Ginger Special** Stir-fried fresh ginger, onion, shiitake mushrooms, white mushrooms, celery and bell pepper in oyster sauce.

**Spicy Eggplant** Chinese eggplant stir-fried in our house made roasted chili sauce, with bell peppers and sweet basil.

## *Curries (Without Rice)*

(Chicken, Tofu or Vegetable \$17, Beef \$19, Prawns \$21, Seafood Combo \$23)

**Red Curry** Red curry cooked with your choice of meat, coconut milk, bamboo shoots, sweet basil and bell pepper.

**Green Curry** Green curry cooked with your choice of meat, coconut milk, eggplant, bell peppers and sweet basil.

**Panang Curry** Panang curry cooked with your choice of meat, coconut milk, bell pepper and sweet basil.

**Mussamun Curry** Mussamun curry cooked with your choice of meat, coconut milk, onion, potatoes and fresh house roasted peanuts.

**Yellow Curry** Yellow curry cooked with your choice of meat, coconut milk, tomato and potatoes.

## *Signature Dishes*

*(Without Rice)*

**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. (Gluten Sensitive when ordered with sweet chili sauce) \$21

**Salmon Curry** Wild caught Alaskan coho salmon in panang curry cooked with coconut milk, bell pepper and sweet basil. \$21

**Halibut Checks** Steamed halibut cheeks in a spicy panang curry sauce with green beans, sweet basil and bell peppers. \$22

**Pumpkin Curry Prawns** Prawns and kabocha squash in spicy panang curry with sweet basil and bell peppers. \$21

**Wok Fried Seafood** Stir-fried Red Rock leg and claw crabmeat, scallops, calamari, prawns and mussels cooked with egg, onions, celery and bell peppers in yellow curry sauce. \$23

**Phad Talay** Stir-fried combination of prawns, mussels, scallops, calamari, green beans, bell peppers, baby corn, shiitake mushroom, white mushroom, onion and sweet basil in a house made roasted chili sauce. \$21

**Garlic Prawns** Sautéed prawns with fresh garlic, black pepper and cilantro. Served on a bed of steamed broccoli. \$19

## *BBQ*

*(Without rice)*

**Tiger Tearless** Grilled New York Steak marinated Thai-style. Served with fresh house made chili-lime dipping sauce and sticky rice. \$21

**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. (Gluten Sensitive when ordered with sweet chili sauce) \$21

**Moo Yahng** Grilled pork tenderloin marinated Thai-style. Served with fresh house made spicy chili-lime dipping sauce and sticky rice. \$18

**Gai Yahng** Barbecue half-chicken marinated with turmeric seasoning and fresh garlic. Served with homemade sweet chili dipping sauce and sticky rice. \$18

**Talay Paow** Combination of grilled seafood: jumbo prawns, scallops, calamari and mussels. served with fresh house made thai chili-lime sauce. \$21

**Phak Yahng** Barbecue vegetables, asparagus (in season), green beans, eggplant, bell peppers, mushrooms, broccoli, onions, tomatoes and carrots. Served with sweet sriracha chili sauce. \$14

*Any dish may be ordered from 0 to 4 stars, (0 star being least spicy)*