

Pacific Place

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.

Lunch served weekdays Monday thru Friday except holidays.



Catering Services – please contact us at www.thaiginger.com

Redmond Town Center / Sammamish / Factoria / Pacific Place

LUNCH COMBINATION

Served 11:00 am – 3:00 pm, Weekdays

All lunch combinations come with:

Spring Rolls,
Phad Thai with Vegetable,
Thai Jasmine Rice.

and select one of the choices below:

#1

Cashew Nut Chicken

*Chicken, roasted cashew nuts, bell peppers, onion, celery and carrots
stir-fried in house made roasted chili sauce*

#2

Red Curry with Chicken

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

#3

Yellow Curry with Tofu & Vegetable

*Yellow curry cooked with coconut milk, fresh tofu,
assorted vegetable, tomato and potatoes*

\$15

*No additional spice added / Spice Tray available upon request
No Substitution Please*

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; all wrapped in rice paper. Served with hoisin sauce for dipping. **Choice of prawns or tofu** \$9

GIEW TOD

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

CALAMARI RINGS

Deep-fried and served with sweet sriracha sauce. \$10

SATAY CHICKEN

Barbecued chicken marinated in coconut milk and a mixture of Thai spices. Served with our famous peanut sauce and cucumber salad. (4 skewers) \$10

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

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

THAI GINGER GARDEN SALAD

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 Combination \$19

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.

TOFU SOUP *Available with soft tofu only.*

Bean thread noodle, Napa cabbage, spinach, celery, onion and soft tofu in a clear broth.

Stir-Fried Noodles

Chicken, Pork, Tofu or Vegetable \$14

Beef \$16, Prawns \$18, Seafood Combination \$20

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

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, egg, sweet basil, tomato, broccoli, bell pepper and onion.

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.

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.

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

Served with white Thai jasmine rice

Specialties

Chicken, Pork, Tofu or Vegetable \$14

Beef \$16, Prawns \$18, Seafood Combination \$20

PHAD PRIK KHING

Stir-fried fresh 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)

Green beans 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, freshly roasted cashew nuts, bell pepper, onion, celery and carrots stir-fried in house made roasted chili sauce. Available with choice of protein.

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, 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 EGG PLANT

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).

Served with white Thai jasmine rice

Curries

Chicken, Pork, Tofu or Vegetables \$15

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

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, onions, carrots and potatoes.

Signature Dishes

CRAB FRIED RICE (Red Rock Crab leg and claw meat only)

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

SALMON CURRY

Wild caught Alaskan coho salmon in panang curry with bell pepper and sweet basil. \$21

HALIBUT CHEEKS

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

WOK-FRIED SEAFOOD

Stir-fried Red Rock Crab leg and claw meat only, scallops, calamari, prawns and mussels 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

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

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

Desserts

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