



DESSERTS

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

RICE & SIDES

White Thai Jasmine Rice Served with most lunch entrees.	\$1.5 per serving
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)	

REDMOND TOWN CENTER

7430 164th Ave NE, b225
Redmond, WA 98052
425.558.4044
Fax 425.867.5343

Lunch Served

11 am – 3pm, weekdays except holidays

Dinner Served

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

(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.thaiginger.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 \$12
Beef \$14, Prawns \$16, Seafood Combo \$18

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

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	

SIGNATURE DISHES

(Dinner Signature dishes available at lunch)

SPECIALTIES

Chicken, Pork, Tofu or Vegetable \$13

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

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 \$14

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

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.	