

50. Steamed Jasmine Rice \$ 1.25

Per person, all you can eat.

51. Thai Fried Rice \$ 10.95

Onion, broccoli, Napa cabbage, pineapple, tomato, with choice of chicken, beef, or pork.

== *Chef Specials* ==

52. Thai Special (secret recipe) \$ 12.45

With prawns \$ 13.95

Choice of beef, chicken, or pork, stir-fried with garlic, black pepper, and fresh vegetables.

53. Yakisoba (Japanese style noodle) \$ 11.45

Choice of chicken, beef, or pork, stir-fried with egg noodle and mixed vegetables. Very tasty indeed.

54. Gaeng Supparod \$ 12.45

Chicken cooked in red curry sauce with coconut milk and pineapple, topped with ground peanuts.

55. Thai Noodle Soup, vegetarian \$ 8.45

Thai Noodle Soup, with meat \$ 9.45

Choice of chicken, beef, or vegetarian, cooked with rice noodle in Thai style soup base and bean sprouts and vegetable.

56. Dry Yellow Curry \$ 12.45

Chicken, mixed vegetables, and garlic

57. Pad Kee Mao (Drunken Noodles) \$ 10.95

Add beef, chicken, pork, or tofu \$ 11.95

With prawns \$ 12.95

Stir fried rice noodles with garlic, special chili sauce, bell pepper, onion, carrot, mushroom, broccoli, basil leaves, and egg.

== *Extras* ==

Side of Peanut Sauce (small) \$3.95 (large) \$5.95

Homemade Thai Peanut Sauce from a special recipe.

Steamed Jasmin Rice (small) \$1.25 (large) \$2.50

== *Beverages* ==

Thai Iced Tea or Thai Iced Coffee \$ 3.25 Hot Tea \$ 1.25

Soybean Drink \$ 1.75 Soft Drink \$ 1.95

Coke, Diet Coke, Sprite, Root Beer

Beer and Wine available dine in only

== *Dessert* ==

Ice Cream with Black Rice \$ 4.50

Tapioca in Coconut Milk \$ 4.50

Banana in Coconut Milk \$ 4.50

Black Rice in Coconut Milk \$ 4.50

Gift Certificates Available

Delivery available--\$50 min. order

Ask about catering:

Lunch from \$9.95 per person

Dinner from \$12.95 per person

Welcome to

Thai Cuisine

2526 East 29th Street (509) 535-2112

Serving authentic Bangkok Style Cuisine on Spokane's South Hill since 1994

Lunch: 12:00p – 2:00p (except Wed. and Sat.)

Dinner: 5:00p – 9:00p Closed on Sunday

Add extra tofu or veggies to any dish: \$2 Add meat: \$3 Add prawns: \$5

All natural ingredients ♦ No MSG added

★ Mild ★★ Medium ★★★ Hot ★★★★ Very Hot ★★★★★ Hottest

== *Appetizers* ==

1. Vegetable Spring Roll \$ 5.95

Carrot, cabbage, onion, celery, and clear noodles.

2. Deep Fried Wonton (6) \$ 6.25

Ground pork marinated with herbs, wrapped in wonton skin and served with sweet chili sauce.

3. Red B-B-Q Pork \$ 7.25

Served with hot mustard and sesame seeds.

4. Saté Chicken \$ 8.95

Chicken marinated with Thai herbs in coconut mixture, served with cucumber salad and peanut sauce.

5. Crisp Tofu \$ 6.95

Served with sweet chili sauce and peanuts on top

== *Soup* ==

6. Thomb Kha Gai \$ 10.25

Chicken cooked in coconut milk with mushrooms, lemon grass, galenga, and lime leaves.

7. Thomb Yum Goong \$ 12.95

Thai hot and sour shrimp soup with mushrooms, lemon grass, galenga, and lime juice.

8. Wonton Soup \$ 9.25

Ground pork marinated with herbs, wrapped in wonton skin and served with vegetables.

== *Salad* ==

9. Larb Gai \$ 10.25

Chicken seasoned with herbs, lime juice, onions, and served with fresh greens.

10. Larb Nuea \$ 10.25

Beef seasoned with herbs, lime juice, onions, and served with fresh greens.

11. Larb Goong \$ 11.95

Shrimp seasoned with herbs, onions, and served with fresh greens.

12. Yum Woon Sen \$ 10.25

Grass noodles, ground chicken, seasoned with herbs, onions, lime juice, and served with fresh greens.

We can substitute Beef, Chicken, Pork, or Tofu on most items.

== Curries ==

◆ one or two stars hotter than other dishes ◆

13. **Panaeng Nuea \$ 12.45**
Beef cooked in red curry, coconut milk, bell pepper, and fresh lime leaves.
14. **Gaeng Pahd Nuea \$ 12.45**
Beef cooked in red curry, coconut milk, basil leaves, bamboo shoots, and bell pepper.
15. **Gaeng Kiew-Wan Goong \$ 13.95**
Shrimp cooked in green curry, coconut milk, peas, basil leaves and bell pepper.
16. **Gaeng Garee Gai \$ 12.45**
Chicken cooked in yellow light curry, coconut milk, and potatoes.
17. **Gaeng Kiew-Wan Gai \$ 12.45**
Chicken cooked in green curry, coconut milk, basil leaves, peas and bell pepper.
18. **Gaeng Mussamun Gai \$ 12.45**
Chicken cooked in mussamun curry, coconut milk, potatoes, peanuts, and onions.

== Chicken ==

19. **Gai Pahd Peanut Butter \$ 11.45**
Stir-fried chicken with peanut butter, onions, and bell pepper.
20. **Pra Rum Long Song (Swimming Rama) \$ 11.45**
Stir-fried chicken with spinach and topped with peanut sauce.
21. **Gai Pahd Kapao \$ 11.45**
Stir-fried chicken with basil leaves and onion.
22. **Gai Pahd Pik \$ 11.45**
Stir-fried chicken with onions, bell pepper, mushrooms, and baby corn.
23. **Gai Pahd Med Ma Muang \$ 11.45**
Stir-fried chicken with cashew nuts and onions.
24. **Gai Thord Krathiam Prik Thai \$ 12.45**
Stir-fried chicken with fresh garlic and black pepper.
25. **Chef Special I \$ 11.95**
Chicken stir-fried with mix vegetable and ginger sauce.

== Beef ==

26. **Kao Rahd Nah Nuea \$ 11.95**
Stir-fried beef with baby corn, mushrooms and broccoli.
27. **Nuea Pahd Nam Mum Hoy \$ 11.45**
Stir-fried beef with oyster sauce, mushrooms and onions.
28. **Nuea Pahd Ke Mao \$ 11.45**
Stir-fried beef with bamboo shoots, mushrooms, baby corn, onions, and basil leaves.
29. **Nuea Pahd Nam Pik Pao \$ 11.45**
Stir-fried beef in shrimp curry paste with onions and bell pepper.
30. **Nuea Thord Krathiam Prik Thai \$ 12.45**
Stir-fried beef with fresh garlic and black pepper.

== Pork ==

31. **Moo Pahd Pik Khing \$ 12.45**
Stir-fried pork with red curry, mixed vegetables, and fresh lime leaves.

32. **Moo Thord Krathiam Prik Thai \$ 12.45**
Stir-fried pork with fresh garlic and black pepper
33. **Sweet and Sour Pork \$ 11.45**
Pork with onions, bell pepper, pineapple, and tomatoes.

== Seafood ==

34. **Pla Lahd Pik \$ 16.45**
Deep-fried whole tilapia fish topped with chili sauce.
35. **Goong Tord Gatiam \$ 12.45**
Stir-fried prawns with fresh garlic and black pepper.
36. **Goong Obe Woon Sen \$ 13.95**
Stir-fried prawns with fresh garlic, black pepper, and clear noodles.
37. **Chu Che Pla \$ 16.45**
Deep-fried whole tilapia fish topped with red curry sauce.
38. **Pla Lahd Pik Khing \$ 16.45**
Deep-fried whole tilapia fish served with garlic and ginger sauce.
39. **Goong Pahd Pik Pao \$ 13.95**
Stir-fried prawns with shrimp curry paste, onions, and bell pepper.
40. **Pahd Ped Pla Muek \$ 12.45**
Squid in coconut milk, red curry, bell pepper, and fresh lime leaves.
41. **Chef Special II \$ 16.45**
Deep-fried whole tilapia fish topped with sweet chili sauce.

== Vegetarian ==

42. **Pahd Puck Ruam \$ 10.95**
Stir-fried mixed vegetables combination.
43. **Pahd Kanah Tofu \$ 10.95**
Stir-fried tofu with broccoli and oyster sauce.
44. **Pahd Woon Sen \$ 10.95**
Stir-fried clear noodles, with baby corn, onions, and mushrooms.
45. **Vegetable Curry \$ 12.45**
Vegetable cooked in red curry, coconut milk.

== Noodles ==

46. **Pahd Thai, vegetarian \$ 8.95**
Pahd Thai, beef, chicken, pork, or tofu \$ 9.95
Pahd Thai, with prawn \$ 11.95
Stir-fried noodles with ground shrimp and tamarind sauce, beansprouts, and topped with ground peanuts.
47. **Pahd Se-Euew \$ 9.95**
Stir-fried rice noodles with a choice of chicken, beef, or pork, and broccoli.
48. **Rahd Nah \$ 12.45**
Rice noodles topped with Thai style sauce, choice of chicken, beef, or pork, with baby corn, broccoli and mushrooms.

== Rice ==

49. **Fried Rice \$ 8.45**
Ham, corn, green peas, and carrots