

AL A CARTE - SAUTEES AND SPECIALTIES

Most entrees have a choice of chicken, beef, pork, tofu, veggies, *shrimp, *squid or **scallops.

49. PAD PHET . King's favorite. Fresh basil, bamboo shoots, green beans and carrots sautéed in red curry paste. (Mild, medium or hot)	\$9.95/*\$11.95 **\$13.95
49A. PAD PRIK KHING . Tender green beans, onions, carrots and kaffir lime leaves sautéed in Prik Khing (homemade spicy ginger) (Mild, medium or hot)	\$9.95/*\$11.95 **\$13.95
50. PAD GA PRAU . Fresh basil leaves, mushrooms, onions and carrots sautéed in Ga Prau paste (homemade spicy paste made with bell pepper seeds, chilies, basil and garlic). (Mild, medium or hot)	\$9.95/*\$11.95 **\$13.95
50A. MANGO PARADISE . Mango chunks sautéed in homemade spicy paste, carrots, onions and fresh basil. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	\$9.95/*\$11.95 **\$13.95
51. PAD KHING . Pungent ginger, baby bok choy, mushrooms, onions and carrots sautéed in soy sauce.	\$9.95/*\$11.95 **\$13.95
52. PAD ROUAMMIT . Fresh broccoli, zucchini, carrots and baby bok choy sautéed in a light oyster sauce.	\$9.95/*\$11.95 **\$13.95
52A. STIR FRIED BABY CORN . Tender baby corn with onions, carrots and green onions. Your choice of meat, sautéed in a house special sauce.	\$9.95/*\$11.95 **\$13.95
53. PAD GRATHEM . Savory onions, carrots and baby bok choy sautéed with black pepper in a flavorful house garlic sauce. (Mild spicy)	\$9.95/*\$11.95 **\$13.95
54. PAD MUA KUA YAUW . Tender slices of eggplant, carrots, onions and basil leaves sautéed in house herbs, spice paste sauce. (Mild-Medium Spicy)	\$9.95/*\$11.95 **\$13.95
54A. SAUTEED STRING BEANS . Juicy string beans, garlic, tomatoes, onions and black pepper sautéed with your choice of meat or tofu in a light savory oyster sauce. Topped off with sesame seeds.	\$9.95/*\$11.95 **\$13.95
55. PAD PRAW WAN . Sweet pineapple, tomatoes, carrots and onions sautéed in house sweet and sour sauce.	\$9.95/*\$11.95 **\$13.95
56. PAD HMMAMPAN . Carrots, baby bok choy and onions sautéed in a light oyster sauce with cashew nuts.	\$10.95/*\$12.95 **\$13.95
57. TOD KROB KAI . Half chicken marinated with lemongrass and house seasonings. Deep fried to perfection and served with sweet chili sauce.	\$9.95
58. SIAM TERIYAKI . Traditional tasty chicken or beef teriyaki. Served with steamed broccoli and cooked carrots.	\$9.95
58A. ORANGE CHICKEN . Lightly battered strips of white meat chicken topped with tasty orange sauce. Served with vegetables.	\$9.95
59. STEAMED VEGGIES WITH PEANUT SAUCE . Steamed broccoli, zucchini, carrots, cabbage, baby bok choy, onions and ginger covered in Tara Thai's world famous tasty peanut sauce. Choice of meat (refer above).	\$10.95/*\$12.95 **\$13.95
59A. LEMON GRASS CHICKEN WITH PEANUT SAUCE . BBQ lemon grass chicken served over steamed broccoli, cabbage and carrots. Topped with Tara Thai's peanut sauce.	\$11.95
60. PRA-RAM . Choice of meat sautéed in a blend of scrumptious yellow curry powder and coconut milk, garnished over steamed spinach. Topped with Tara Thai's peanut sauce.	\$10.95/*\$12.95 **\$13.95

CHEF SPECIALTIES

All items served with steamed Jasmine rice. Add \$1.50 for brown rice or sticky rice.

61. PLA TOD RAD PRIK . Choice of deep fried fish (lightly battered). Topped with medley of fresh basil, onions and carrots sautéed in a fiery red curry paste. ..Red Snapper Salmon Halibut ..	\$12.95 \$14.95 \$16.95
61A. PLA TOD PRAW WAN . Choice of deep fried fish (lightly battered). Covered with sweet pineapples, tomatoes, green onions and white onions sautéed in our own sweet and sour sauce. ..Red Snapper Salmon Halibut ..	\$12.95 \$14.95 \$16.95
61B. CHU CHI PLA . Tender halibut filet, lightly battered and deep fried. Covered with delightfully tasty Paneng sauce (Lemongrass coconut sauce) and served over steamed spinach. Topped off with crispy basil.	\$16.95
62. PAD PO TAK . A delicious fare of seafood including – green mussels, scallops, shrimp, fish and squid sautéed in a homemade spicy paste with basil, green onions and carrots. (Medium spicy)	\$16.95
63. PAD PHET HOI . Succulent green mussels sautéed in yellow bean sauce with fresh ginger, special house herbs and spice paste, green onions, and fresh basil.	\$11.95
64. HOO MOK TALAY . A mouth-watering steamed seafood combination that is served in fragrant banana leaves. This appetizing combo consist of fish, green mussels, shrimp, squid and scallops marinated and cooked in red curry paste, coconut milk, egg, onions, carrots and fresh basil.	\$17.95

SIDES

Khao Kao - Steamed Jasmine rice.	\$2.00	Child Plate .	\$4.00
Khao Niew - Sticky sweet rice.	\$2.00	7 & under only (includes rice and chicken)	
Brown Rice	\$2.00	Plain rice noodles .	\$2.00
Peanut Sauce .	\$1.00	Miscellaneous Extras .	\$1.00

LUNCH (SERVED 11-3 - M-F)

\$8.50

Included with the lunch:

- Choice of 1 Spring Roll or Salad Roll - \$1 extra (limit 1)
 - Salad (Take out soup - \$1 extra)
- Steamed Jasmine rice is standard with most orders, Sticky rice or Brown rice is \$1 extra
 - Most entrees have choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra

1. PAD MA KUA YAUW . Tender slices of eggplant, carrots, onions and basil leaves sautéed in house herbs, spice paste sauce. (Mild-Med Spicy) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	10. STEAMED VEGGIES WITH PEANUT SAUCE . Steamed broccoli, zucchini, carrots, cabbage, baby bok choy, onions and fresh ginger covered in our world famous tasty peanut sauce. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
1A. MANGO PARADISE . Mango chunks sautéed in homemade spicy paste, carrots, onions and fresh basil. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	10A. PRA-RAM . Choice of meat sautéed in a blend of scrumptious yellow curry powder and coconut milk, garnished over steamed spinach. Topped with Tara Thai's peanut sauce. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
2. KAENG PHET KHIAO . Bamboo shoots, green beans, eggplants and fresh basil simmered in green curry paste with coconut milk. (Medium Spicy) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	10B. LEMON GRASS CHICKEN WITH PEANUT SAUCE . BBQ lemon grass chicken served over steamed broccoli, cabbage and carrots. Topped with Tara Thai's peanut sauce.
3. KAENG KARI . Bamboo shoots, green beans, soft potatoes and carrots simmered in yellow curry paste with coconut milk. (Mild Spicy) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	11. PAD ROUAMMIT . Fresh broccoli, zucchini, carrots, cabbage and baby bok choy sautéed in a light sweet oyster sauce. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
4. EVEL JUNGLE PRINCE . Bamboo shoots, green beans, soft potatoes and carrots simmered in red curry paste with coconut milk. (Medium Spicy) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	12. PAD PRAW WAN . Sweet pineapple, tomatoes, carrots and onions sautéed in house sweet and sour sauce. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
4A. PUMPKIN CURRY . Fresh Asian pumpkin, green beans, red bellpeppers and fresh basil simmered in red curry paste with coconut milk. (Medium Spicy) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	13. PAD HMMAMPAN . Carrots, baby bok choy and onions sautéed in a light oyster sauce with sweet cashew nuts. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
5. KAENG PANENG . Bamboo shoots, green beans, red bell peppers and eggplants simmered in paneng paste with coconut milk, kaffir lime leaves and fresh basil leaves. (Medium Spicy) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	14. KHAO PAD . Traditional stir-fried rice with egg, pineapple and mixed vegetables. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
7. KAENG MUSSAMAN . Potatoes, carrots, broccoli and whole peanuts simmered in mussaman curry paste with beef makes for a hearty Thai curry.	15. KHAO PAD GA PRAU . Spicy fried rice. Stir fried rice with house Ga Prau paste, egg, onions, mixed vegetables and fresh basil. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
8. PAD PHET . King's favorite. Fresh basil, bamboo shoots, green beans and carrots sautéed in red curry paste. (Mild, Medium or Hot) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	15A. JAMES BOND FRIED RICE (Phu-ket Island) . Yellow curry fried rice (yellow curry powder and coconut milk) with mixed vegetables and egg. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
8A. PAD GA PRAU . Fresh basil leaves, mushrooms, onions and carrots sautéed in Ga Prau paste (spicy paste made with bell pepper seeds, chilies, basil and garlic). (Mild, Medium or Hot) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	15B. RAINFOREST FRIED RICE . Green curry fried rice. Stir fried rice with green curry paste and coconut milk, green and red bell peppers, onion and fresh basil. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra
8B. PAD PRIK KHING . Tender green beans, onions, carrots and kaffir lime leaves sautéed in Prik Khing (Spicy Ginger) sauce. (Mild, Medium or Hot) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	16. SIAM TERIYAKI . Traditional tasty chicken or beef teriyaki. Served with steamed broccoli and carrots.
9. PAD KHING . Pungent ginger, baby bok choy, mushroom, onions and carrots sautéed in soy sauce. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	16A. ORANGE CHICKEN . Lightly battered strips of white meat chicken topped with tasty orange sauce. Served with vegetables.

Tara Thai Northwest

Established 1985

1310 NW 23rd Avenue
Portland Oregon 97210

TAKE-OUT MENU

Hours:

Monday-Thursday 11am-9pm

Friday 11am-10pm

Saturday 12pm-10pm

Sunday 12pm-9pm

Contact Us At:

Phone: (503) 222-7840 or visit

www.tarathainorthwest.com



APPETIZERS

1. SA-TEH .	(2) - \$3.75 (4) - \$7.50
Savory BBQ chicken marinated with yellow curry and coconut spices. Served on skewers over a bed of sliced vegetables and accompanied with our world famous peanut sauce. (Kids love this appetizer!)	
2. POHPHA T.O.D .	(2) - \$3.50 (4) - \$7.00
Crunchy spring rolls-Deep fried spring rolls filled with a combination of transparent noodles, and assorted vegetables wrapped with a thin (wheat) rice paper. Served with our house sweet chili sauce.	
3. POHPHA S.O.T .	(2) - \$3.75 (4) - \$7.50
Salad rolls-Everyone's favorite! - Soft rice paper filled with crisp shredded lettuce, fresh bean sprouts, mint leaves and rice noodles with a choice of chicken or tofu. Served with the house sweet chili sauce (with peanuts). Try it with shrimp for \$1 extra!	
4. TOD TAOHU .	\$7.00
Fried tofu- Lightly battered tofu, deep fried and served with yummy peanut sauce.	
4A. COCONUT TOFU (8) .	\$7.00
A twist on deep fried tofu! Tofu dipped in coconut batter and then deep fried. Served with sweet chili sauce.	
5. TARA'S COMBO .	3 items - \$10.50 4 items - \$12.50
Try a little of everything! Make your own combo... all combos served with sweet chili sauce and our delectable peanut sauce.	
- 2 Deep Fried Spring Rolls -	- 2 Salad Rolls -
- 3 Crab Wontons -	- 4 Deep Fried Tofu -
	- 3 Coconut Shrimp -
7. PLA TOD MUN .	\$7.00
A common Thai snack that you can enjoy here in the NW! Spicy fish cake, deep fried and served with assorted veggies soaked in our house sweet chili sauce.	
7A. CRAB WONTONS (5) .	\$7.00
Yummy crab meat and cream cheese wrapped in wonton and deep fried. Served with sweet chili sauce.	
8. COCONUT PRawns .	\$8.00
5 large scrumptious prawns dipped in a tasty coconut flaked batter and deep fried. Served with sweet chili sauce.	
8A. SHRIMP TEMPURA (4) .	\$8.00
Tender shrimp and vegetables dipped in tempura batter. Served with sweet chili sauce.	
9. BAN SEO .	\$9.50
Southeast Asian Crepe Lettuce Wrap - A delicious crepe made of rice flour, wheat flour, egg, yellow curry powder and coconut milk--stuffed with roasted coconut shreds, steamed beansprouts and your choice of ground chicken or soft tofu. Served with crisp lettuce, mints, cilantro, and sweet chili sauce to make the wrap complete! Try it with shrimp for \$1 extra.	
10. SPECIALTY LETTUCE WRAPS WITH VIETNAMESE STYLE SPRING ROLLS .	\$9.00
Crispy fried rolls stuffed with ground pork, egg and vegetables. Served with lettuce, tender rice noodles, basil and sweet chili dipping sauce. All made for a tasty and refreshing wrap!	
10A. GOLDEN SQUID .	\$8.00
Fried calamari - served with sweet chili sauce. A staple appetizer of the masses!	
10B. MIANG KUM .	\$9.50
A Traditional Thai snack bursting with an eruption of flavors! Fresh spinach leaves filled with dried shrimp, grilled coconut flakes, roasted whole peanuts, morsels of fresh ginger, hot peppers, and red onions in spinach leaves. Served with our house Miang Kum sauce.	

SOUPS

11. TOM YUM .	Small / Large Serves 1-2 / Serves 3-4 \$7.00 / \$8.50 *\$8.50 / **\$9.50
Traditional Thai hot & spicy soup- Clear stock broth simmered with Tom Yum paste, lemon grass, galangal (pungent member of the ginger family), green onions, mushrooms, tomatoes and lime juice. Choice of chicken, tofu, veggie, prawns* or fish* (Snapper or Salmon).	
12. TOM KHA .	\$7.50 / \$9.50 *\$8.50 / **\$10.50
Ginger coconut soup- Flavorful, rich coconut milk simmered with fresh onions, galanga, kaffir lime leaves, lime juice, green onions and mushrooms. Choice of chicken, veggies or prawns*. Add seafood \$15.95. (Mild)	
13. PO TAK .	\$16.50
For the Seafood lover!! Spicy hot and sour seafood soup- Combination of shrimp, fish, scallops, squid and mussels simmered with Tom Yum paste and lemon grass, fresh galanga, kaffir lime leaves, mushroom, tomatoes, green onions and lime juice.	
13A. KAENG JUAD TOFU .	\$7.00 / \$8.50
Soft tofu, spinach, mushrooms, green onions in a mild clear stock broth with a drop of fried garlic oil.	
13B. WON TON SOUP .	\$8.00 / \$10.50
Delicate wontons, prawns and baby bok choy cooked in a clear chicken broth.	

SALADS

14. YUM YAI .	\$8.95 *\$9.95
Chef salad with a Thai twist! Crisp assorted greens, tomatoes and ground peanuts. Choice of chicken, tofu or *shrimp. Dressing served on the side.	
14A. PEANUT SAUCE SALAD .	\$9.95 *\$10.95
For the peanut sauce lovers! Crisp assorted greens with tomatoes served with our world famous warm peanut sauce on the side. Choice of chicken, tofu or *shrimp.	

SALADS (CONT.)

15. YUM NEUA / YUM MOO YA-ANG .	\$12.95
Thai beef salad or Thai pork salad - Grilled savory beef, sliced and tossed in a spicy lime sauce dressing along with ground roasted rice and bits of lemon grass, ginger, tomatoes, onions, assorted greens, mint leaves, sliced green onions and cilantro. (Spicy)	
16. YUM PLA MUK . Squid salad -	\$12.95
17. PLA KLUNG . Shrimp salad -	\$12.95
18. YUM HOI . Green mussel salad -	\$12.95
A choice of #16 (Squid), #17 (Shrimp) , or #18 (Green Mussels) tossed in a spicy lime sauce dressing along with ground peanuts and bits of lemon grass, ginger, tomatoes, onions, assorted greens, mint leaves, sliced green onions and cilantro. (Spicy)	
19. YUM PO TAK .	\$16.95
Seafood salad - Shrimp, squid, green mussels and scallops tossed in a spicy lime sauce dressing along with ground peanuts and bits of lemon grass, ginger, tomatoes, onions, assorted greens, mint leaves, sliced green onions and cilantro. (Spicy)	
20. SOM TUM . A Thai street cart essential -	\$7.95 *\$9.95 **\$15.95
Papaya salad - Fresh shredded green papaya and carrots, pressed and crushed in a house sauce (sugar, brown sugar and salt) along with ripe tomatoes, lime juice and pepper. Garmshed with whole peanuts. Add shrimp* or seafood** (Mild, Medium or Hot) - SUBJECT TO AVAILABILITY	
21. YUM PAK .	\$8.95
Spicy and refreshing Thai green salad. Assorted greens in a spicy lime sauce dressing tossed with bits of lemon grass, ginger, tomatoes, onions, mint leaves, sliced green onions, ground peanuts and cilantro. Try with tofu for \$1.50 extra. (Spicy)	
22. LARB TOFU .	\$8.95
Soft squares of tofu with slices of lemon grass, shallots, garlic, peppers. Hand mixed with ground roasted rice combined with fresh lime juice, mint leaves, sliced onions, green onions and cilantro in thin soy sauce.	

NOODLES

	Try it with shrimp for \$1.50 extra.
23. PAD BAA MEE .	\$9.50
Stir-fried fresh yaki soba noodles with broccoli, cabbage and carrots. Choice of chicken, beef, pork or tofu.	
24. PAD THAI .	\$9.50
A Thai favorite for everyone. Stir-fried rice noodles with egg, ground peanuts, bean sprouts, green onions and carrots. Choice of chicken, beef, pork or tofu.	
25. PAD LAT NAI / HOUSE SPECIAL NOODLES .	\$9.50
Stir-fried fresh wide rice noodles with egg. Topped with broccoli, carrots in a light oyster and soy sauce. Choice of chicken, beef, pork or tofu.	
26. PAD SE EW .	\$9.50
Soy sauce noodles. Stir-fried fresh wide rice noodles with egg, broccoli, and carrots. Choice of chicken, beef, pork or tofu.	
27. PAD KEE MAO .	\$9.50
Hot and spicy noodles. Stir-fried fresh wide rice noodles in fresh garlic and pepper with egg, fresh tomato, broccoli, cabbage, carrots, onions and fresh basil leaves. Choice of chicken, beef, pork or tofu.	
27A. SINGAPORE NOODLES .	\$9.50
Stir-fried soft rice noodles with egg, yellow curry powder, broccoli, carrots and onions in a light oyster sauce. Choice of chicken, beef, pork or tofu.	
27B. PAD WOON SEN .	\$12.95 *\$15.95
Stir fried silky rice vermicelli with egg, shrimp, chicken, baby corn, tomatoes, broccoli and carrots. Make it a seafood combination*. (Mild)	
27C. CHIANG MAI CURRY NOODLES / KAO SOI .	\$10.95
Egg noodles with Kao Soi sauce topped with crispy noodle, shallot, served with sour pickle mustard, bean sprouts and cilantro. Choice of meat, tofu or shrimp. (Kao Soi sauce is: red curry paste, coconut milk, tomatoes and yellow curry powder.)	
27D. BEE BOON / BOON BOR SAG .	\$10.50
Vietnamese Style Noodle Bowl. Soft rice noodles and fresh crunchy vegetables topped with your choice of meat or tofu sauteed in yellow curry powder with onions OR crispy fried rolls. Topped with sweet chili sauce and crushed peanuts. Semi-cold entrée.	

RICE

	Tofu, or veggie upon your request - Try it with shrimp for \$1.50 extra.
28. KHAO PAD .	\$9.50
Traditional stir-fried rice with egg, pineapple and mixed vegetables. Choice of chicken, beef or pork.	
28A. JAMES BOND ISLAND FRIED RICE (Phu-Khet Island) .	\$9.95
Yellow curry fried rice (yellow curry powder and coconut milk) with mixed vegetables and egg. Choice of chicken, beef or pork.	
29. RYAL FRIED RICE / KHAO PAD SAPPAROD .	\$15.50
Stir-fried rice with chicken, shrimp, cashew, fresh crushed pineapple, egg, raisins and mixed vegetables. Presented in a pineapple!	
29A. KHAO PAD TALAY .	\$16.50
Stir fried rice with a seafood combination! Shrimp, squid, green mussels and scallops stir-fried with egg, onions and mixed vegetables. Served with sliced tomatoes and a slice of lime for extra flavors.	

RICE (CONT.)

30. KHAO PAD GA PRAU .	\$9.50
Spicy fried rice. Stir fried rice with house Ga Prau paste, egg, onions, mixed vegetables and fresh basil. Choice of chicken, beef or pork.	
30A. RAINFOREST FRIED RICE .	\$9.95
Green curry fried rice. Stir fried rice with green curry paste and coconut milk, green and red bell peppers, onion and fresh basil. Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	

TARA LAO SPECIALTIES

33. LARB .	\$12.95
A cold dish. Ground chicken mixed with roasted ground rice, dried peppers, lemon grass, shallots, slices of onion, mint leaves, cilantro and light fish sauce. Served with sweet or steamed Jasmine rice. (Spicy)	
33A. DANCING MERMMO - THE BEST OF THE BEST .	\$12.95
Laotian Koy (larb) Paa (fish). Boiled sliced salmon mixed in fresh lime juice, light fish sauce, hot pepper, and house Keang-hom (garlic, shallots, roasted ground rice, sliced fresh cafir leaves). Topped with fresh mint leaves, cilantro and long beans or shredded banana leaves (depending on availability). This dish is served cold. (Mild)	
34. NEM KHAO .	\$12.95
Another Tara Thai house favorite lettuce wrap. Crisp spicy rice mixed with ground chicken, lime juice, fish sauce, sliced green onions, cilantro and whole peanuts. Served with lettuce, cilantro and mint leaves. Unique and very tasty!	
36. KHAO POON NAM KAI .	Bowl / \$9.95 Set for 2-3 / \$12.95
Chicken noodle soup-Laotian style. Traditional Laotian rice noodle soup. An elegant concoction of fresh shredded banana flowers, cabbage, bits of long bean, mint leaves and basil in a spicy shredded chicken coconut milk soup.	
37. SOM TUM & NEUA SAVAN - or - TOD KROB KAI & KHAO NIEW	\$15.95
Typical Laotian meal that is sure to please. Includes: - Papaya Salad - Fresh shredded green papaya and carrots, pressed and crushed in a house sauce (sugar, brown sugar and salt) along with ripe tomatoes, lime juice and pepper. Garmshed with whole peanuts. - Homemade Laotian beef jerky OR 1/2 chicken marinated in lemongrass seasonings and deep fried. - Sweet sticky rice.	
38. MEKONG RIVER SAUSAGE .	\$14.95
Homemade pork sausage seasoned with tangy herbs and mouthwatering spices. Grilled and sliced to perfection. Served with strips of fresh crisp ginger, a tangy accompanying house ginger sauce and choice of steamed Jasmine or sticky rice.	
39A. PLA NEUNG .	\$16.95
Succulent Halibut marinated and steamed with fresh lime juice, gingerroot, pickled garlic and green and white onions. Delicately arranged over a bed of tofu and topped with fresh ginger, baby bok choy and basil. Choice of steamed Jasmine or sticky rice. (Subject to availability)	
40. PLA YAANG .	\$16.95
Tender NW Salmon filet drenched with lemongrass flavors and garlic spices, grilled flawlessly and presented with steamed veggies topped with tasty peanut sauce. Choice of steamed Jasmine rice or sticky rice.	
42. SOOP PAK .	\$8.95
Steamed assortment of veggies, hand mixed with roasted spicy ginger paste, sesame seeds and fresh mint. Served with steamed Jasmine rice. Add tofu for \$1.50.	

AL A CARTIE - CURRIES

	Tofu, or veggie upon your request
	All Al A Carte items served with steamed Jasmine rice. Add \$1.50 for brown rice or sticky rice.
43. KAENG PHET KHIAO .	\$10.95 *\$11.95
Fresh basil, bamboo shoots, green beans and eggplants simmered in green curry paste with coconut milk. Choice of chicken or *shrimp. (Medium Spicy)	
44. KAENG KARI .	\$10.95 *\$11.95
Soft potatoes, carrots, bamboo shoots and green beans simmered in yellow curry powder with coconut milk. Choice of chicken or *shrimp. (Mild or Medium Spicy)	
45. EVIL JUNGLE PRINCE .	\$10.95 *\$11.95
Soft potatoes, carrots, bamboo shoots and green beans simmered in red curry paste with coconut milk. Choice of chicken or *shrimp. (Medium Spicy)	
45A. PUMPKIN CURRY .	\$11.95 *\$12.95
Fresh Asian pumpkin, green beans, red bell pepper and fresh basil simmered in red curry paste with coconut milk. (Medium Spicy) Entrée has a choice of chicken/beef/pork/tofu/*shrimp - \$1.50 extra	
46. KAENG PANENG .	\$10.95 *\$11.95
Delicate bamboo shoots, eggplants, red bellpeppers and green beans simmered in paneng paste with coconut milk, kaffir lime leaves, and fresh basil leaves. Choice of chicken, beef or *shrimp. (Medium Spicy)	
46A. PAD PANENG PED YA-ANG .	\$13.50
Roast duck meat simmered in tasty lemongrass curry with coconut milk. Served over tender steamed spinach. Topped off with crispy basil. (Medium Spicy)	
46B. KAENG PHET PED YA-ANG .	\$13.50
Roast duck meat simmered in tasty red curry with coconut milk. Includes pineapple, bamboo shoots, green beans and succulent basil. (Medium Spicy)	
48. KAENG MUSSAMAN .	\$10.95 *\$11.95
Potatoes, carrots, broccoli and whole peanuts simmered in mussaman curry paste with beef makes for a hearty Thai curry. (Medium Spicy)	