








## APPETIZERS

1. **Hoy-Ob-Mor-Din**  .....17.00  
steamed fresh mussels with Thai fine herbs, lemon grass served with spicy honey sauce.
2. *Muang Thai* **Mermaids** .....12.00  
marinated Shrimp stuffed in grounded chicken and shrimps meat, coriander root, individually wrapped in egg roll skin served with spicy plum sauce.
3. **Fried Thai Spring Roll**  .....12.00  
sautéed cabbage, glass noodle, carrot, seasoned with sesame oil, wrapped with spring roll skin served with spicy plum sauce.
4. **Tofu Tod (Fried Tofu)**  .....12.00  
deep fried tofu served with grounded roasted peanut in Thai spicy plum sauce.
5. **Thai Tod Mun (Fried Fish Paste)** .....15.00  
fried grounded fish with curry paste, string beans, served with grounded roasted peanut and cucumber spicy plum sauce.
6. **Gyow Tod** .....12.00  
fried grounded chicken meat & corn wrapped in wonton skin served with spicy plum sauce.
7. **Summer Roll** .....12.00  
steamed shrimps with fresh mixed vegetables wrapped in rice roll skin served with spicy plum sauce.
8. *Muang Thai* **Chicken Satays** .....15.00  
grilled chicken meat marinated with Thai herbs served with peanut sauce and onion cucumber salad sauce.
9. **Chicken Pon Klib (Chicken Curry Puff)** .....14.00  
pastry dough stuffed with chicken meat, onion, potato, curry powder served with onion cucumber salad sauce.
10. **Beef Pon Klib (Beef Curry Puff)**  .....14.00  
pastry dough stuffed with beef, onion, potato, curry powder served with onion cucumber salad sauce.
11. **Vegetarian Pon Klib (Vegetarian Curry Puff)**  .....14.00  
pastry dough stuffed with onion, potato, curry powder served with onion cucumber salad sauce.
12. **Hoy Tod** .....15.00  
deep fried stuffed crabmeat, water chestnut served with spicy plum sauce.

- 13. Fried Calamari** .....15.00  
 deep fried squids served with *Muang Thai* sweet chili sauce.
- 14. Jeeb Thai** (Fried or Steamed).....15.00  
 fried or steamed of ground pork meat, water chestnut wrapped in wonton skin served with brown dumpling sauce.
- 15. Chicken Wings**.....14.00  
 deep fried marinated chicken wings in Thai Style served with spicy, sweet and sour tamarind sauce.
- 16. Udon Thani Wraps** (Your Own Wrap Style servings).....30.00  
 grilled Udon Thani hometown style's pork rolls served with steamed glass noodle, green vegetables, basil leaves and corianders served with a delightful *Muang Thai* peanut and spicy honey sauce.
- 17. Southern Thai Roti Canai** (Chicken or Mixed Vegetables).....14.00  
 pan seared butter bread served with appetizing Southern Thailand yellow curry along with string beans, carrot, bell pepper, onion.



## SOUP



- 18. Tom Yum Gai** 🌶️ .....8.00      **Hot Pot**.....22.00  
 clear chicken soup with bell pepper, galangal, lemon grass, mushrooms & lime juice.
- 19. Tom Ka Gai** 🌶️ .....9.00      **Hot Pot**.....22.00  
 chicken soup with galangal, lemon grass, mushrooms, bell pepper, coconut milk in lime juice.
- 20. Tom Yum Kung** 🌶️ .....9.00      **Hot Pot**.....22.00  
 clear shrimp soup with bell pepper, galangal, lemon grass, mushrooms & lime juice.
- 21. Tom Ka Kung** 🌶️ .....9.00      **Hot Pot**.....22.00  
 shrimp soup with galangal, lemon grass, mushrooms, bell pepper, coconut milk in lime juice.
- 22. Kang Joud Puk** .....8.00      **Hot Pot**.....22.00  
 clear broth soup with mixed vegetables & tofu.
- 23. Tom Ka Tofu** 🌶️ .....9.00      **Hot Pot**.....22.00  
 white tofu in coconut soup flavored with galangal, lemon grass in lime juice.
- 24. Vegetables Tom Yum** 🌿🌶️ .....8.00      **Hot Pot**.....22.00  
 mixed vegetables in hot & sour soup flavored with fresh lime, galangal & lemon grass.
- 25. Thai Wonton Soup** .....8.00      **Hot Pot**.....22.00  
 clear broth soup with ground chicken meat wrapped in wonton skin, celery & Napa cabbage.



## SALADS






- 26. Thai Salad**  ..... **12.00**  
fresh lettuce, red cabbage, carrot, cucumber, tomatoes with *Muang Thai* dressings made from coconut milk & grounded roasted peanuts.
- 27. Yum Plah Muk (Squid Salad)**  ..... **19.00**  
squid tossed with lettuce, cucumber, tomatoes, onion, corianders, scallions with *Muang Thai* chili paste and lime juice.
- 28. Nam Sod (Pork Salad)**  ..... **18.00**  
Northern Thailand style of grounded pork mixed with julienne ginger, bell pepper, red onion, scallions, corianders roasted peanuts with chili powder and lime juice.
- 29. Yum Ped (Duck Salad)**  ..... **24.00**  
roasted boneless duck, bell pepper, scallions, red onion, tomatoes, grounded roasted, peanuts, fresh apples, corianders, pineapple with owned *Muang Thai* dressings and lime juice.
- 30. Plah Neau (Beef Salad)**  ..... **18.00**  
grilled sliced beef prepared in a delightful Northern Thailand Isaan style served with green vegetables.
- 31. Plah Kung (Shrimp Salad)**  ..... **19.00**  
grilled shrimps, tossed lettuce, tomatoes, cucumber, corianders, scallions, red onion, lemon grass, chili paste, lime juice.
- 32. Yum Talay (Mixed Seafoods Salad)**  ..... **19.00**  
seafood combinations, cucumber, corianders, scallions, red onion, tomatoes, owned *Muang Thai* chili paste, spicy honey lime juice.
- 33. Yum Woon Sen**  ..... **18.00**  
glass noodles with grounded pork, shrimps, bell pepper, red onion, scallions, corianders, roasted peanuts and lime juice.
- 34. Som Tum (Papaya Salad)**   ..... **16.00**  
fresh sliced green papaya, tomatoes, string beans, roasted peanuts seasoned with hot chili, fresh garlic and lime juice.
- 35. Vegetarian Duck Salad**   ..... **23.00**  
crispy vegetarian duck, green apple, pineapple, tomatoes, bell pepper, red onion, scallions, grounded peanuts, *Muang Thai* spicy honey lime juice.
- 36. Nam Tod Moo (BBQ Pork Salad)**  ..... **20.00**  
grilled sliced pork, corianders, red onion, scallions, with *Muang Thai* dressings sauce and fresh lime juice.

37. **Muang Thai Wraps** (Your Own Wrap Style servings)  .....29.00  
grilled marinated chicken satay and shrimps served with green vegetables, peanut sauce, steamed glass noodle and spicy *Muang Thai* honey sauce.



## FRIED RICE

38. **Fried Rice with Pineapple** (Chicken, Beef, Pork or Mixed Vegetables).....20.00  
stir-fried of choice with rice, egg, scallions with owned made *Muang Thai* sauce.
39. **Mixed Vegetables Fried Rice**  .....20.00  
stir-fried mixed vegetables with rice, egg, onion, scallions, owned made *Muang Thai* sauce.
40. **Shrimp Fried Rice with Pineapple**.....23.00  
stir-fried shrimps with rice, pineapple, egg, cashew nuts, scallions and owned made *Muang Thai* sauce
41. **Mixed Seafoods Fried Rice with Pineapple**.....23.00  
stir-fried mixed seafoods with rice, egg, scallions and owned made *Muang Thai* sauce.
42. **Tom Yum Fried Rice Kung (Shrimps)**  .....23.00  
sautéed Jumbo Shrimps with rice, egg, lime leaves, lemongrass, scallions, basil leaves with owned made Tom Yum Chili paste.
43. **Spicy Fried Rice**  (Chicken, Beef, Pork or Mixed Vegetables).....20.00  
stir-fried of choice with rice, egg, scallions, basil leaves and Thai basil sauce.
44. **Green Curry Fried Rice**  (Chicken, Beef, Pork or Mixed Vegetables)...21.00  
stir-fried of choice with rice, egg, scallions, green curry paste and Thai basil leaves.
45. **Curry Fried Rice** (Chicken, Beef, Pork or Mixed Vegetables).....21.00  
stir-fried of choice with rice, egg, yellow curry, scallions, basil leaves with owned made *Muang Thai* sauce.



## ENTRÉES



**with choice of** : **Chicken, Beef, Pork**.....**24.00**  
: **Shrimp, Squid or Mixed Seafoods**.....**30.00**  
(served with Steamed White Rice)

**46. Basil** 

choice with basil leaves, bell pepper, string beans, carrot, mushrooms, onion with *Muang Thai* chili paste and basil sauce.

**47. Ginger** 

choice with sliced fresh ginger, bell pepper, carrot, baby corn, broccoli, mushrooms, celery, onion and scallions with *Muang Thai* chili paste and ginger sauce.

**48. Baby Corn**

choice with baby corn, bell pepper, carrot, onion, mushrooms, scallions with *Muang Thai* brown garlic sauce.

**49. Cashew Nuts** 

choice with cashew nuts, zucchini, celery, scallions, mushrooms, baby corn, onion, broccoli, carrot, bell pepper with *Muang Thai* chili paste and brown garlic sauce.

**50. Sweet & Sour Sauce**

broccoli, bell pepper, baby corns, scallions, tomatoes, pineapple, string beans, zucchini, cashew nuts with sweet & sour mango sauce.

**51. Tamarind Sauce** 

choice with bell pepper, carrot, mushrooms with spicy sweet and sour tamarind sauce.

**52. Broccoli**

choice with broccoli with *Muang Thai* brown garlic sauce.

**53. Sautéed Mixed Vegetables**

choice with mixed vegetables with brown garlic sauce.



## NOODLES



- 54. Pad Thai (Shrimps).....23.00**  
**Pad Thai (Chicken or Mixed Vegetables).....20.00**  
the most popular stir-fried rice noodle of choice with bean curd, egg, scallions, bean sprouts topped with grounded roasted peanuts and a slice of lime.
- 55. Chicken Khow Soy (Steamed Noodle Curry) .....22.00**  
steamed egg noodle, coconut milk with red curry sauce prepared in Northern Thailand style.
- 56. Pad Khi Mau (Chicken, Beef, Pork or Mixed Vegetables) .....21.00**  
stir-fried flat noodle of choice, bell pepper, carrot, mushrooms, string beans, basil leaves, onion with *Muang Thai* spicy sauce.
- 57. Pad-Se-Ew (Chicken, Beef, Pork or Mixed Vegetables).....20.00**  
stir-fried flat noodle of choice with fresh Chinese broccoli, egg and *Muang Thai* brown sauce.
- 58. Crispy Noodle Curry (Chicken, Beef, Pork or Mixed Vegetables)..22.00**  
fried crispy egg noodle of choice, bell pepper, carrot, string beans, onion, yellow curry sauce with coconut milk.
- 59. Spaghetti Pad Khi Mau .....22.00**  
(Chicken, Beef, Pork or Mixed Vegetables)  
stir-fried spaghetti of choice, carrot, bell pepper, string beans, mushrooms, onion, basil leaves with *Muang Thai* spicy sauce.
- 60. Spaghetti Basil (Chicken, Beef, Pork or Mixed Vegetables) .....22.00**  
stir-fried spaghetti of grounded meat choice, carrot, bell pepper, string beans, mushrooms, onion, basil leaves with *Muang Thai* chili paste and basil sauce.
- 61. Sautéed Glass Noodle (Shrimps, Chicken or Mixed Vegetables).....30.00**  
sautéed glass noodle of choice, egg, onion, Napa cabbage, broccoli, Chinese celery, zucchini, mushrooms, scallions and *Muang Thai* brown sauce.



## CURRY

**with choice of** : **Chicken, Beef, Pork**.....**24.00**  
 : **Shrimp, Squid or Mixed Seafoods**.....**30.00**  
 (served with Steamed White Rice)

**62. Red Curry** 

choice with bamboo shoots, eggplant, bell pepper, carrot, string beans, basil leaves, coconut milk in Red curry sauce.

**63. Green Curry** 

choice with bamboo shoots, eggplant, bell pepper, carrot, string beans, basil leaves, coconut milk in rich herbal Green curry sauce.

**64. Panang Curry** 

choice with string beans, lime leaves, bell pepper, carrot, coconut milk in light sweet Panang curry sauce.

**65. Masaman Curry**

choice with onion, potato, roasted peanut, string beans, carrot, bell pepper, avocado, coconut milk in aroma cinnamon Masaman curry sauce.

**66. Chicken Yellow Curry**

a delighted Southern Thailand style of chicken with Yellow curry paste, onion, bell pepper, string beans, carrot and served with steamed white rice.



## FISH

**(Based on the Market Prices)**

**67. Tamarind Fish** 


deep fried whole fish topped with bell pepper, carrot, mushrooms and tamarind sauce.


**68. Ginger Fish** 

deep fried whole fish topped with grounded pork, carrot, broccoli, bell pepper, mushrooms, baby corn, celery, scallions, sliced ginger, onion and ginger sauce.

**69. Garlic Fish**

deep fried whole fish topped with mushrooms, corianders and garlic sauce.


**70. Curry Fish**  (Choice: Red, Green or Panang Curry)  
deep fried whole fish topped with lemon leaves, bell pepper, bamboo shoot, carrot, eggplant, string beans, coconut milk in Choice of curry sauce.


**71. Basil Fish**   
deep fried whole fish topped with mushrooms, onion, carrot, string beans, bell pepper, basil leaves and *Muang Thai* basil sauce.




## DUCK





**72. Basil Duck**  .....**40.00**  
crispy roasted half duck, bell pepper, string beans, carrot, mushrooms, onion, basil leaves with *Muang Thai* basil sauce.

**73. Curry Duck**  .....**40.00**  
crispy roasted half duck, pineapple, carrot, tomatoes, bell pepper, basil leaves, coconut milk in red curry sauce.

**74. Tamarind Duck**  .....**40.00**  
crispy roasted half duck, mushrooms, carrot, bell pepper with tamarind sauce.

**75. Honey Duck** .....**40.00**  
crispy roasted half duck, mushrooms, carrot, Napa cabbage, baby corn, zucchini, broccoli, bell pepper, string beans, onion with honey sauce.

**76. Panang Duck**  .....**40.00**  
crispy roasted half duck, string beans, carrot, basil leaves, bell pepper, coconut milk in light sweet panang sauce.

**77. Green Curry Duck**  .....**40.00**  
crispy roasted half duck, bamboo shoots, string beans, carrot, basil leaves, bell pepper, eggplant, coconut milk in rich herbal green curry sauce.

**78. Siam Duck** .....**40.00**  
crispy roasted half duck, mushrooms, broccoli, carrot, onion, Napa cabbage, string beans, bell pepper, zucchini, baby corn, with pineapple sauce.

**79. Jungle Curry Duck**  .....**40.00**  
crispy roasted half duck, mixed vegetables, fresh dill, basil leaves, eggplant with *Muang Thai* jungle curry paste.





## MUANG THAI SPECIAL










- 80. Siam Beef** 🌶️ ..... **30.00**  
grilled marinated beef with Thai herbs, sesame-oil, spicy fried rice & pickle ginger served with spicy honey sauce.
- 81. Muang Thai Chicken** 🌶️ ..... **30.00**  
grilled marinated chicken with fresh string beans and exotic *Muang Thai* brown sauce.
- 82. Kung-Ob-Woon-Sen** ..... **30.00**  
glass noodles, baked fresh jumbo shrimps, grounded pork meat, Napa cabbage, sesame-oil, fresh ginger, carrot, celery, mushrooms, zucchini, scallions, broccoli with *Muang Thai* brown sauce.
- 83. Keang-Kung Sapparot** 🌶️ ..... **30.00**  
jumbo shrimps, basil leaves, bell pepper, tomatoes, carrot, pineapple, coconut milk in red curry sauce.
- 84. Salmon Lad Prig** 🌶️ ..... **30.00**  
fillet of salmon, bell pepper, mushrooms, corianders, carrot with tamarind sauce.
- 85. Ocean Cry** 🌶️ ..... **30.00**  
sautéed seafood combinations with basil leaves, carrot, string beans, mushrooms, bell pepper, onion with *Muang Thai* basil sauce.
- 86. Sea World** 🌶️ ..... **30.00**  
sautéed seafood combinations, string beans, carrot, bamboo shoots, bell pepper, basil leaves, eggplant, coconut milk in herbal green curry sauce.
- 87. Duck Rama** 🌶️ ..... **40.00**  
roasted half duck, fresh string beans, steamed broccoli, exotic curry sauce topped with peanut sauce.
- 88. The King** 🌶️ ..... **30.00**  
grilled combinations of satay's beef, chicken and jumbo shrimps topped on spicy basil fried rice served with peanut sauce, onion cucumber salad sauce and *Muang Thai* spicy honey sauce.



## CHEF'S SPECIAL












- 89. Peanut Chicken**  .....**30.00**  
supreme chicken breast, sautéed spicy mixed vegetables topped with peanut sauce.
- 90. Chicken Jungle Curry**  .....**30.00**  
sliced chicken meat, mixed vegetables, eggplant, basil leaves, fresh dill, lime leaves, *Muang Thai* herbs with jungle curry paste.
- 91. Jumbo Shrimp Tamarind**  .....**30.00**  
pan-seared jumbo shrimps, bell pepper, carrot, mushrooms with tamarind sauce.
- 92. Jumbo Shrimp Masaman** .....**30.00**  
jumbo shrimps, potato, roasted peanut, onion, avocado, bell pepper, carrot, string beans, coconut milk in masaman curry sauce
- 93. Steamed Fillet of Salmon Green Curry**  .....**30.00**  
fillet of salmon, carrot, bamboo shoots, eggplant, string beans, bell pepper, basil leaves, coconut milk in herbal green curry sauce.
- 94. Steamed Fillet of Salmon** ..... **30.00**  
fillet of salmon sautéed with fresh sliced ginger, onion, scallions, mushrooms, celery, bell pepper, broccoli, carrot and *Muang Thai* brown sauce.
- 95. Honey Salmon** .....**30.00**  
pan-seared salmon, string beans, carrot, bell pepper, zucchini, broccoli, baby corn, mushrooms, celery, topped with honey sauce.
- 96. Sea Scallop Basil**  .....**30.00**  
pan-seared scallops, bell pepper, string beans, mushrooms, onion, basil leaves with *Muang Thai* spicy sauce.
- 97. Sea Scallop Panang**  .....**30.00**  
pan-seared scallops, string beans, carrot, bell pepper, basil leaves, coconut milk in light sweet panang curry sauce.
- 98. Basil Lamb**  .....**30.00**  
grilled lamb, bell pepper, onion, mushrooms, string beans, carrot with basil sauce.



## CHEF'S SPECIAL





















- 99. Panang Lamb**  .....**30.00**  
grilled lamb, bell pepper, string beans, carrot, basil leaves, coconut milk in light sweet panang curry sauce.
- 100. Pad Prig Khing**  .....**30.00**  
sautéed sliced of chicken meats with string beans, lime leaves, pad prig khing (chili paste) and *Muang Thai* brown sauce.
- 101. The Queen**  .....**30.00**  
grilled BBQ Jumbo shrimps with fried curry rice served with onion cucumber salad and peanut sauce.
- 102. Larb Gai (Isaan Chicken Salad)**  .....**25.00**  
grounded chicken meat prepared in a delighted Northern Thailand Isaan style and served with green vegetables.
- 103. Larb Moo (Isaan Pork Salad)**  .....**25.00**  
grounded pork meat prepared in a delighted Northern Thailand Isaan style and served with green vegetables.
- 104. Thai Hot Pot (Sukiyaki)**  .....**30.00**  
is a popular Thai dish in Central Thailand of its steamed mixed seafoods, egg, glass noodle and mixed vegetables with owned made *Muang Thai* sukiyaki sauce.
- 105. Andaman Sea**  .....**30.00**  
sautéed fried seafoods with Thai herbs, string beans, bell pepper, lime leaves, lemon grass, broccoli, zucchini, basil leaves with green curry paste.
- 106. Mae Khong River**  .....**45.00**  
deep fried Tilapia fillets, grounded chicken meat, string beans, carrot, bell pepper, Thai herbs, baby corn, pineapple, green pepper corn, basil leaves, carrot, lime leaves with special *Muang Thai* jungle curry paste.
- 107. Talay Thai (Ocean Thai)**  .....**30.00**  
mixed seafoods, pineapple, bell pepper, carrot, tomatoes, string beans, basil leaves with red curry sauce.
- 108. Pad Thai Woon Sen** .....**30.00**  
sautéed glass noodle with shrimps, egg, bean curd, grounded peanuts, bean sprout, scallions and *Muang Thai* pad thai sauce.



# VEGETARIAN MENU

















## VEGETARIAN ENTRÉES

- 109. Vegetarian Duck Basil**   .....**24.00**  
sautéed with bell pepper, string beans, carrot, mushrooms, basil leaves, onion with *Muang Thai* basil sauce.
- 110. Vegetarian Duck Ginger**   .....**24.00**  
sautéed with bell pepper, celery, carrot, mushrooms, onion, scallions, sliced ginger with *Muang Thai* ginger sauce.
- 111. Vegetarian Duck Red Curry**   .....**24.00**  
bamboo shoots, eggplant, string beans, carrot, bell pepper, basil leaves, coconut milk in red curry sauce.
- 112. Vegetarian Duck Green Curry**   .....**24.00**  
bamboo shoots, eggplant, string beans, carrot, bell pepper, basil leaves, coconut milk in herbal green curry sauce.
- 113. Vegetarian Duck Panang Curry**   .....**24.00**  
string beans, carrot, bell pepper, basil leaves, lime leaves, coconut milk in panang curry sauce.
- 114. Vegetarian Duck Jungle Curry**   .....**24.00**  
mixed vegetables, eggplant, basil leaves, lime leaves, Thai herbs, fresh dill with jungle curry paste.
- 115. Tofu Rama**   .....**24.00**  
sautéed with bell pepper, string beans, zucchini, Napa cabbage, broccoli, carrot, mushrooms, onion with *Muang Thai* chili and peanut sauce.
- 116. Vegetarian Duck Pad Rum**   .....**24.00**  
stir-fried mixed vegetables with exotic garlic sauce.
- 117. Vegetarian Duck Pad Khi Mau**   .....**24.00**  
sautéed fried broad noodle with bell pepper, string beans, carrot, mushrooms, basil leaves, onion with Thai basil sauce.



## VEGETABLES & TOFU



- 118. Sautéed Mixed Vegetables & Tofu,**  ..... **24.00**  
with garlic sauce
- 119. Mixed Vegetables Curry**   ..... **24.00**  
basil leaves with coconut milk in curry sauce
- 120. Sautéed Eggplant**   ..... **24.00**  
bell pepper, string beans, carrot, onion, eggplant, basil leaves with basil sauce.....
- 121. Fried Tofu Lad Prig**   ..... **24.00**  
bell pepper, mushrooms, carrot with tamarind sauce.....
- 122. Fried Tofu Basil**   ..... **24.00**  
bell pepper, carrot, onion, basil leaves, mushrooms, fresh garlic, string beans with basil sauce.....
- 123. Fried Tofu Ginger**   ..... **24.00**  
bell pepper, carrot, onion, mushrooms, scallions, fresh garlic, fresh ginger with garlic sauce.....
- 124. Spicy Tofu**   ..... **24.00**  
sautéed with string beans, bell pepper, onion, eggplant, mushrooms, broccoli, carrot, basil leaves with *Maung Thai* brown sauce and chili paste.....
- 125. Tofu Masaman**  ..... **24.00**  
roasted peanuts, onion, string beans, bell pepper, potato, carrot, coconut milk in masaman sauce.....









# LUNCH SPECIALS



**\$16.00**

(From 11:00 am to 2:30 pm) (Monday through Friday, except on Holidays)  
served with **Salad of the Day** & **Steamed White Rice**, except for **Noodle & Rice Dishes**.


**for Choice of Shrimps or Calamari - \$20.00**


- L1. Pad Thai** (Chicken or Mixed Vegetables)  
the most popular stir-fried rice noodle, bean curd, egg, scallions, bean sprouts topped with grounded roasted peanuts and a slice of lime.
- L2. Basil** (Chicken, Beef, Pork, Tofu or Mixed Vegetables)   
choice with mushrooms, string beans, onion, bell pepper, carrot with basil sauce.
- L3. Ginger** (Chicken, Beef, Pork, Tofu or Mixed Vegetables)   
choice with mushrooms, bell pepper, celery, string beans, carrot, scallions, sliced fresh ginger with ginger sauce.
- L4. Chicken Cashew Nuts**   
tender sliced chicken meat, cashew nuts, carrot, string beans, broccoli, onion, baby corn, zucchini, scallions, celery, bell pepper with *Muang Thai* brown sauce.
- L5. Red Curry** (Chicken, Beef, Pork, Tofu or Mixed Vegetables)   
choice with bamboo shoots, eggplant, string beans, bell pepper, basil leaves, coconut milk in red curry sauce.
- L6. Garlic** (Chicken, Beef, Pork, Tofu or Mixed Vegetables)  
choice with mushrooms, coriander, grounded pepper with garlic sauce.
- L7. Panang Curry** (Chicken, Beef or Pork)   
choice with string beans, lime leaves, carrot, bell pepper, coconut milk in light sweet Panang curry sauce.
- L8. Masaman Curry** (Chicken, Beef or Pork)  
choice with onion, potato, roasted peanut, string beans, carrot, bell pepper, avocado, coconut milk in aroma cinnamon Masaman curry sauce.
- L9. Calamari, Chicken or Pork Onion**   
sautéed choice of squids, chicken or pork, onion, bell pepper, carrot, scallions with *Muang Thai* brown sauce.


**L10. Fried Rice with Pineapple** (Chicken, Beef, Pork or Mixed Vegetables)  
choice with stir-fried rice, egg, scallions and pineapple.

**L11. Mixed Vegetables Curry**   
tofu, bell pepper, basil leaves, carrot, lime leaves, eggplant with coconut milk in red curry sauce.

**L12. Sautéed Mixed Vegetables** (Chicken, Beef or Pork)   
string beans, carrot, zucchini, baby corn, Napa cabbage, broccoli, bell pepper, onion, celery, scallions, mushrooms with *Muang Thai* garlic sauce.


**L13. Keoy Tiew Tom Yum (Tom Yum Noodle)**   
(Chicken, Beef or Pork)  
hot and sour soup with rice noodle, galangal, lemon grass, scallions, grounded roasted peanuts, bean sprouts, basil leaves and lime juice.

**L14. Pad Prig Keang**   
sautéed sliced chicken meat with string beans, eggplant, Napa cabbage, bell pepper, carrot, onion, baby corns, mushrooms, basil leaves with *Muang Thai* chili paste and red curry sauce.


**L15. Pad Khi Mau** (Chicken, Beef, Pork or Mixed Vegetables)   
stir-fried flat noodle, bell pepper, carrot, mushrooms, string beans, basil leaves, onion with *Muang Thai* spicy sauce.

**L16. Pad-Se-Ew** (Chicken, Beef, Pork or Mixed Vegetables)  
stir-fried flat noodle with fresh broccoli, egg and *Muang Thai* brown sauce.

**L17. Chicken Khov Soy (Steamed Noodle Curry)**   
steamed egg noodle, bell pepper, carrot, string beans, basil leaves, bean curd, coconut milk in red curry sauce prepared in Northern Thailand style.

**L18. Pad Thai Khi Mau** (Chicken, Beef, Pork or Mixed Vegetables)   
stir-fried pad thai noodle, bell pepper, carrot, string beans, mushrooms, onion, basil leaves with *Muang Thai* spicy sauce.

**L19. Chicken Yellow Curry**  
a delighted Southern Thailand style of chicken with yellow curry paste, onion, bell pepper, string beans, carrot and served with steamed white rice.

**L20. Spicy Fried Rice** (Chicken, Beef, Pork or Mixed Vegetables)   
stir-fried of choice, egg, basil leaves and scallions with Thai basil sauce.



## SIDE ORDERS

Steamed White Rice.....	<b>3.00</b>	Brown Rice.....	<b>3.00</b>
Sticky Rice.....	<b>6.00</b>	Steamed Glass Noodles.....	<b>8.00</b>
Coconut Sticky Rice.....	<b>7.00</b>	Steamed Noodles /Tofu.....	<b>8.00</b>

## BEVERAGES

Soda/Bottled Mineral Water.....	<b>3.00</b>	Thai Iced Coffee.....	<b>6.00</b>
Young Coconut Juice.....	<b>6.00</b>	Iced Lemon Tea.....	<b>6.00</b>
Fruit Juices/Mango.....	<b>6.00</b>	Thai Iced Tea.....	<b>6.00</b>
Thai Ginger Drink.....	<b>6.00</b>	Hot Tea.....	<b>4.00</b>
Sprinkling Water.....	<b>6.00</b>	Hot Coffee.....	<b>5.00</b>

## DESSERTS

Ice Cream: (Vanilla, Coconut <b>or</b> Green Tea).....	<b>9.00</b>
Thai Pumpkin Custard.....	<b>9.00</b>
Thai Pumpkin Custard with Coconut Sticky Rice.....	<b>14.00</b>
Fried Banana with Raspberry Sauce.....	<b>9.00</b>
Fried Banana with Raspberry Sauce and Ice Cream.....	<b>13.00</b>
Sweet Mango with Coconut Sticky Rice.....	<b>14.00</b>
Sweet Mango with Coconut Sticky Rice and Ice Cream.....	<b>16.00</b>

Any Order of an Additional Item to the A la Carte Servings Portion an Extra Charge of **\$4.00**

*Red numberings with  indicates the hotness or spiciness of the dishes. Please inform our waiter/waitress your request to increase/decrease in flavorings.*

**Green  indicates vegetarian dishes.**

*Kindly note that A Group of 5 persons or above, the restaurant shall charge an additional 20% of service charge.*

