








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** 11.00
sautéed cabbage, glass noodle, carrot, seasoned with sesame oil, wrapped with spring roll skin served with spicy plum sauce.
4. **Tofu Tod (Fried Tofu)** 11.00
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**11.00
fried grounded chicken meat & corn wrapped in wonton skin served with spicy plum sauce.
7. **Summer Roll**11.00
steamed shrimps with fresh mixed vegetables wrapped in rice roll skin served with spicy plum sauce.
8. *Muang Thai* **Chicken Satays**14.00
grilled chicken meat marinated with Thai herbs served with peanut sauce and onion cucumber salad sauce.
9. **Chicken Pon Klib (Chicken Curry Puff)**13.00
pastry dough stuffed with chicken meat, onion, potato, curry powder served with onion cucumber salad sauce.
10. **Beef Pon Klib (Beef Curry Puff)** 13.00
pastry dough stuffed with beef, onion, potato, curry powder served with onion cucumber salad sauce.
11. **Vegetarian Pon Klib (Vegetarian Curry Puff)** 13.00
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**14.00
 deep fried squids served with *Muang Thai* sweet chili sauce.
- 14. Jeeb Thai** (Fried or Steamed).....14.00
 fried or steamed of ground pork meat, water chestnut wrapped in wonton skin served with brown dumpling sauce.
- 15. Chicken Wings**.....13.00
 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).....29.00
 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).....13.00
 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**.....**23.00**
: **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



\$15.00

(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 - \$19.00


- 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.....	3.00	Brown Rice.....	3.00
Sticky Rice.....	6.00	Steamed Glass Noodles.....	8.00
Coconut Sticky Rice.....	7.00	Steamed Noodles /Tofu.....	8.00

BEVERAGES

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

DESSERTS

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

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.

