

## Appetizers **Lunch / Dinner**

<b>Brown Sugar Fresh Rolls - Available Vegetarian</b>	<i>NA</i> / \$7.50
<i>Special fresh rolls filled with shrimp, shredded carrots &amp; cucumbers, fresh lettuce &amp; sweet basil leaves served with House Special Turnip Sauce topped with crushed peanuts.</i>	
<b>Thai Spring Rolls - Available Vegetarian</b>	<b>\$6.50 / \$6.50</b>
<i>Popular crispy Spring Rolls, wrapped with vegetables, chicken, chopped scallions and coriander. Served with House Special Turnip sauce.</i>	
<b>Satay Chicken or Beef</b>	<b>\$8.50 / \$8.50</b>
<i>Charcoal grilled chicken or beef on bamboo skewers. Served w/ peanut sauce &amp; cucumber sauce.</i>	
<b>Thai Ravioli - Available Steamed or Fried</b>	<b>\$6.50 / \$6.50</b>
<i>A delightful Thai Style ravioli with shrimp &amp; pork, served with House Ginger Sauce.</i>	
<b>Tod Mun *</b>	<b>\$7.50 / \$7.50</b>
<i>Minced shrimp mixed with Thai Spices fried until golden brown &amp; served with cucumber sauce topped w/crushed peanuts.</i>	
<b>Stuffed Wings</b>	<b>\$8.50 / \$8.50</b>
<i>Golden fried boneless chicken wings w/ stuffing of seasoned minced shrimp &amp; chicken, vegetables &amp; Thai herbs. Served with House Sweet Chili Sauce.</i>	
<b>Brown Sugar Spareribs</b>	<b>\$9.50 / \$9.50</b>
<i>Charcoal grilled pork ribs lightly glazed with Chef's Special Secret Sauce.</i>	
<b>Cozy Shrimp</b> - Delicate whole shrimp spring rolls w/ House special turnip sauce.	<b>\$7.50 / \$7.50</b>
<b>Steamed Mussels</b> - Green shell mussels steamed in aromatic herbs & white wine. Served with sweet & sour chili dipping sauce.	<b>Lunch NA / \$9.50</b>
<b>Tempura</b> - A delightful Thai style tempura with sweet chili sauce.	
<b>Soft Shell Crab Shrimp Vegetables</b>	<b>Lunch NA / \$10.95</b>
<b>Tofu Triangles</b>	<b>Lunch NA / \$8.95</b>
<i>Golden fried tofu triangles served w/ sweet &amp; sour sauce &amp; crushed peanuts.</i>	
<b>Shumai</b>	<b>Lunch NA / \$7.50</b>
<i>Homemade shumai, filled with shrimp &amp; veggies. Served with House Ginger Sauce.</i>	
<b>Crab Rangoon</b>	<b>\$7.50 / \$7.50</b>
<i>Home made wonton filled with cream cheese, chopped crab meat, pickle. Served with House Special Sweet &amp; Sour Sauce.</i>	
<b>Golden Triangles</b>	<b>\$6.50 / \$6.50</b>
<i>A crispy vegetable spring rolls in triangular shape called "Samosa". Served with House Special Sweet &amp; Sour Sauce</i>	
<b>Na-Tang</b>	<b>Lunch NA / \$9.50</b>
<i>Minced chicken and shrimp simmered in a sauce of coconut milk, garlic and crushed peanut with crispy jasmine rice for dipping.</i>	
<b>Combo Platter</b>	<b>Lunch NA / \$17.50</b>
<i>A platter of chicken &amp; beef satay, spring rolls, veg. rolls, cozy shrimp, tofu &amp; golden triangles, ravioli and sparerib.</i>	
<b>Koo Chaii - Steamed or Fried</b>	<b>\$7.50 / \$7.50</b>
<i>Vegetarian Chive Dumpling with House Special Ginger Sauce</i>	
<b>Scallion Pancake</b>	<b>\$6.95 / \$6.95</b>
<i>Vegetarian scallion Home Made Style-fried served with ginger sauce</i>	
<b>Look Chin Ping* - pork or beef</b>	<b>Lunch NA / \$7.50</b>
<i>Charcoal grilled meat balls topped with House Special Sweet Chili Sauce.</i>	

<b>Tom Yum Goong*</b>	<b><b>Lunch / Dinner</b></b>
<i>The famous sour and spicy shrimp soup with lemon grass, chilies, lime juice and mushrooms. Available Chicken or Vegetable.</i>	
<b>Tom Khar Gai</b>	<b>\$4.25</b>
<i>Tender chicken in coconut milk soup seasoned w/ galanga, lime juice, baby corn &amp; mushrooms. Available Vegetable.</i>	
<b>Cucumber Egg Drop Soup</b>	<b>\$4.25</b>
<i>Crispy cucumber, shrimp, black mushrooms in egg drop soup w/snow peas, carrots &amp; babycorns.</i>	
<b>Seafood Rice Soup</b>	<b>\$4.95</b>
<i>Assorted seafood and rice in zesty chicken broth with celery and garlic oil.</i>	
<b>Liang Soup*</b>	<b>Lunch NA / \$4.95</b>
<i>Shrimp, spinach and vegetables in mildly spiced broth fragrance with basil.</i>	
<b>Wonton Soup</b>	<b>\$4.25</b>
<i>Thai style wonton soup in clear chicken broth with lettuce, chopped parsley &amp; scallions.</i>	

## Salads **Lunch / Dinner**

<b>Brown Sugar Salad</b>	<b>\$9.95 / \$10.95</b>
<i>A house special salad dish. Charcoal grilled turmeric chicken, sliced tofu, croutons, olives, sliced hard boiled egg on bed of garden fresh greens. Served with peanut sauce dressing.</i>	
<b>Plar Goong*</b>	<b>NA / \$13.95</b>
<i>Blushing fresh shrimp tossed in lime juice and sweet chili sauce with lemon grass, mushrooms, onions, tomatoes, scallions, peppers and mint leaves.</i>	
<b>Yum Nua*</b>	<b>NA / \$13.95</b>
<i>Sliced charcoal grilled beef tenderloin on bed of lettuce, cucumber, mushrooms, onions, tomatoes and scallions in spicy lemon dressing with mint leaves.</i>	
<b>Fenway Salad</b>	<b>\$7.95 / \$8.95</b>
<i>A fresh green salad with Romaine lettuce, cucumbers, tomatoes, bell peppers, croutons, and olives, in House Special Sauce dressing.</i>	
<b>Som Tum Papaya with Sticky Rice**</b>	<b>\$9.95 / \$11.95</b>
<i>A popular Thai spicy salad dish, blushing fresh shrimps tossed in lime juice and small Thai chili with fresh papaya strips, minced dry shrimp, tomatoes and peanuts. Complement with fresh veg. &amp; sticky rice.</i>	
<b>Yum Woon Sen**</b>	<b>NA / \$14.95</b>
<i>Mung bean vermicelli noodle salad w/ shrimp, scallop, squid &amp; minced chicken, red onions, celery, roasted peanuts, chopped parsley and scallions in spicy lime juice.</i>	

## Dinner House Specialties

	<i>Rice is recommended with all main dishes.</i>
	<i>Plain boiled jasmine rice 1.00 Brown rice 1.50 Sticky rice 2.00</i>
<b>Seafood Volcano **</b>	<b>\$18.95</b>
<i>Chunks of salmon, shrimps, sea scallops, squid &amp; mussels in spicy choo chee curry sauce w/ baby bok-choy, green bean, peppers, sweet basil &amp; aromatized w/ kaffir lime leaves.</i>	
<b>Old Lady Spicy ** - Chicken, Pork or Tofu - Shrimp, Beef or Vegetarian Ham</b>	<b>\$14.95</b> <b>\$16.95</b>
<i>A popular spicy Thai dish with roasted Thai eggplant, peppers, green beans and sweet basil in Chef's Special Sauce.</i>	
<b>Poo Pad Pong-Garee</b>	<b>\$18.95</b>
<i>Briefly stir-fried Maryland soft shell crab &amp; crab claws and large shrimp, onions, peppers, scallions, egg, curry powder in Chef's Special Sauce.</i>	
<b>Bird of Paradise *</b>	<b>\$17.95</b>
<i>Steamed chunks of salmon, shrimps, sea scallops, squid, mussels &amp; veg. delight in hot &amp; sour broth spiced with exotic lemon grass, kaffir lime leaves and Thai basil.</i>	
<b>Siamese Twins *</b>	<b>\$14.95</b>
<i>Tender sliced chicken &amp; large shrimps in hot sweet &amp; sour sauce w/ onions, pine apple chunks, peppers, waterchestnuts &amp; scallions.</i>	
<b>Lady in Green</b>	<b>\$18.95</b>
<i>Fresh Atlantic salmon filet wrapped in Napa cabbage, steamed until perfection on the side w/ steamed asparagus, cauliflower, broccoli &amp; topped w/ mild yellow curry &amp; veg. tempura.</i>	
<b>Shrimp Scampi *</b>	<b>\$15.95</b>
<i>Large succulent shrimps tossed in traditional Thai spices, briefly stir-fried, with a touch of yellow curry, onions, pineapple chunks, tomatoes, scallions &amp; egg.</i>	
<b>Fisherman's Madness **</b>	<b>\$16.95</b>
<i>Assorted shrimps, sea scallops, mussels &amp; squid, stir-fried in hot chili, onions &amp; mushrooms w/ Thai spices &amp; herbs, w/ green &amp; red peppers &amp; sweet basil leaves.</i>	
<b>Gaprow Chicken or Beef or Pork**</b>	<b>\$13.95</b>
<i>Spicy minced chicken or beef in chili sauce with green &amp; red peppers, red onions &amp; sweet basil leaves.</i>	
<b>Brown Sugar Mango Curry *</b>	<b>\$14.95</b>
<i>A seasoned dish. Ripe fresh dices of mango simmered w/ sliced tender chicken in a yellow curry base brightened w/tomatoes, green &amp; red peppers, onions, &amp; crispy summer squash.</i>	
<b>Green Ocean Salmon</b>	<b>\$18.95</b>
<i>Charcoal grilled fresh Atlantic salmon steak with fresh assortment of veggies, pineapple chunks, mushrooms, briefly stir-fried with House Special Sauce.</i>	
<b>Sizzling Combo</b>	<b>\$16.95</b>
<i>Sauteed sliced beef, chicken, large shrimps &amp; sea scallops w/ assorted veg.</i>	
<b>Rama Duck *</b>	<b>\$18.95</b>
<i>Sliced Boneless roasted half duck on bed of fresh watercress &amp; topped with baby corn, mushrooms, bamboo strips, tomatoes, snow peas &amp; ground peanuts in spiced peanut-sauce.</i>	
<b>Thai Chili Fish **</b>	<b>Market Price</b>
<i>Deep fried whole fish, Striped Bass - main bone taken off, topped with Thai style hot chili pepper oil with a touch of crispy sweet Basil leaves.</i>	

## Dinner From the Gulf

<b>Virgin Island *</b>	<b>\$17.95</b>
<i>House special shrimps in light curry sauce aromatized w/ kaffir lime leaves, young coconut meat, red peppers &amp; sweet basil leaves on bed of Napa cabbages. Served in fresh coconut Shell.</i>	
<b>Lobster Pad Ped **</b>	<b>\$22.95</b>
<i>Sauteed chunks of lobster and shrimps in mild curry, shredded rhizome, summer squash, zucchini, egg plants, green beans, bamboo strips, peppers, sweet basil and topped with pepper corns &amp; chopped kaffir lime leaves.</i>	
<b>Choo Chee Fisherman **</b>	<b>\$16.95</b>
<i>Chunks of salmon, shrimps, sea scallops, squid, and mussels in spicy Choo Chee curry sauce aromatized with kaffir lime leaves, peppers &amp; sweet basil.</i>	
<b>Chili Scallops **</b>	<b>\$15.95</b>
<i>Sauteed sea scallops with fresh chili, bamboo shoots, mushrooms, onions, red &amp; green peppers and scallions.</i>	
<b>Three Taste Shrimp * / Three Taste Salmon *</b>	<b>\$15.95 / \$18.95</b>
<i>Golden fried shrimps or Charcoal grilled fresh Atlantic Salmon steak in authentic Thai flavor of three taste; sweet, sour and salty with Thai spices and herbs, topped with chopped scallions &amp; coriander.</i>	
<b>Chili Shrimp ** / Chili Salmon **</b>	<b>\$15.95 / \$18.95</b>
<i>Golden fried shrimps topped or Charcoal grilled fresh Atlantic salmon fillet with a special blend of Thai herbs in hot chili oil &amp; peppers, topped with crispy basil leaves.</i>	
<b>Shrimp Cashew Nuts *</b>	<b>\$15.95</b>
<i>Large succulent shrimps, sauteed with cashew nuts, chunks of refreshing pineapple, scallions, onions, mushrooms, red and green peppers and a touch of dried chili.</i>	
<b>Salmon Choo Chee **</b>	<b>\$18.95</b>
<i>Charcoal grilled fresh Atlantic salmon steak topped with Thai hot Choo Chee curry with snow peas, green peas, onions, tomatoes, carrots, zucchini, summer squash, peppers and sweet basil &amp; chopped kaffir lime leaves.</i>	
<b>Shrimp de Emerald</b>	<b>\$15.95</b>
<i>Briefly stir-fried large shrimps, glazed in fragrant ginger sauce with scallions, red peppers and mushrooms on a bed of crispy green broccoli.</i>	
<b>Seafood Dynasty</b>	<b>\$16.95</b>
<i>Sauteed shrimps, squid and scallops with cashew nuts, celery, mushrooms, broccoli, red peppers and scallions in mild tangy sauce.</i>	
<b>B.B.Q. Seafood *</b>	<b>\$16.50</b>
<i>Charcoal grilled fresh shrimps, sea scallops, squid and chunks of salmon w/onions, tomatoes, broccoli, pineapple chunks &amp; peppers topped w/House Special Chili Sauce.</i>	

<b>Blue Lagoon *</b>	<b>\$19.95</b>
<i>Crispy Maryland soft shell crabs topped with Special Scampi-mild yellow curry, pineapple chunks, tomatoes, onions, broccoli, cauliflower and egg.</i>	
<b>Tamarind Fish</b>	<b>Market price</b>
<i>Fried whole fish, Striped Bass - taken main bone off - in sweet and sour tamarind sauce with babycorns, shredded ginger, onions, pineapple chunks, red and green peppers, snow peas, green peas and scallions.</i>	
<b>Steamed Ginger Fish</b>	<b>Market Price</b>
<i>Steamed whole fish, Striped Bass - taken main bone off - in aromatic ginger sauce, garnished w/ shredded ginger, black &amp; shitake mushrooms, onions, peppers &amp; scallions.</i>	

## Dinner Poultry

<b>Brown Sugar Duck</b>	<b>\$18.95</b>
<i>Crispy half boneless roasted duck sliced and glazed with chef's tangy sauce. Complemented with sauteed assorted fresh veggies &amp; pineapple chunks on the side.</i>	
<b>Tamarind Duck</b>	<b>\$16.95</b>
<i>Sauteed sliced boneless roasted duck in sweet tamarind sauce with pineapple chunks, onions, tomatoes, mushrooms, shredded ginger, green peas, snow peas, red and green peppers and scallions.</i>	
<b>Duck Chili *</b>	<b>\$16.95</b>
<i>Sauteed sliced boneless roasted duck in spicy sweet and sour sauce with onions, tomatoes, mushrooms, dried chili, shredded ginger, pineapple chunks, scallions and topped with roasted cashew nuts.</i>	
<b>Duck Choo Chee **</b>	<b>16.95</b>
<i>Sauteed sliced boneless roasted duck in Thai hot choo chee curry with snow peas, green peas, onions, tomatoes, carrots, zucchini, summer squash, peppers &amp; sweet basil leaves &amp; topped with chopped kaffir lime leaves.</i>	
<b>Chicken Cashew Nuts *</b>	<b>14.95</b>
<i>Sauteed sliced chicken with onions, mushrooms, red and green peppers, pineapple chunks, scallions, roasted cashew nuts with a touch of dried chili.</i>	
<b>Chicken Almonds</b>	<b>14.95</b>
<i>Sauteed sliced chicken with onions, mushrooms, red and green peppers, pineapple chunks, scallions, roasted almonds.</i>	
<b>Pine Nut Chicken</b>	<b>14.95</b>
<i>Tender sliced chicken sauteed with assorted vegetables in fragrant House Ginger Sauce and topped with roasted pine nut.</i>	
<b>Laab Chicken **</b>	<b>14.95</b>
<i>Minced chicken mixed w/ground roasted crispy rice, red onions, mints, chopped scallions &amp; coriander in spicy lime dressing served with sticky rice.</i>	
<b>Lemon Chicken</b>	<b>14.95</b>
<i>White chicken breast meat lightly dipped in Thai style tempura powder &amp; fried until golden brown sit on bed lettuce topped with House Special Lemon Sauce.</i>	

## Dinner Beef and Pork

<b>Spicy Babe Ribs **</b>	<b>\$15.95</b>
<i>Oven boneless pork ribs, stir-fried in hot chili with Thai Spices &amp; Herbs, onions, mushrooms, bamboo strips, green bean, peppers and sweet basil leaves.</i>	
<b>Sweet and Sour Spareribs</b>	<b>\$15.95</b>
<i>Stir-fried oven boneless spareribs w/onions, tomatoes, cucumber, pineapple chunks, green &amp; red peppers, black mushrooms &amp; scallions in House Special Sweet &amp; Sour Sauce.</i>	
<b>Spicy String Beans *</b>	<b>\$14.95</b>
<i>Tender sliced pork in mild red curry sauce, green beans, snow peas, roasted cashew nuts, ground peanuts and assorted peppers.</i>	
<b>Honey Pork</b>	<b>\$13.95</b>
<i>Tender sliced pork loin marinated in garlic oil with tomatoes, pineapple chunks, baby corns, mushrooms, green peas, red peppers and scallions.</i>	
<b>Nuea Yang Num-Tok or Moo Yang Num-Tok ** - Beef or Pork</b>	<b>\$14.95</b>
<i>Charcoal grilled beef or pork w/ground roasted crispy rice, red onions, mints, chopped scallions &amp; coriander in spicy lime dressing served with sticky rice.</i>	
<b>Beef Macadamia</b>	<b>\$15.95</b>
<i>Marinated cubes of tender beef stir-fried w/assorted mushrooms, red peppers, shredded gingers, scallions on a bed of fresh watercress &amp; topped with macadamia nuts.</i>	
<b>Laab Pork or Laab Beef **</b>	<b>\$14.95</b>
<i>Minced pork or beef mixed with ground roasted crispy rice, red onions, mints, chopped scallions &amp; coriander in spicy lime dressing. Served with sticky rice.</i>	
<b>Tender Beef Pepper *</b>	<b>\$14.95</b>
<i>Sliced tender beef marinated in House Special Sauce stir-fried with fresh hot peppers, assorted mushrooms, red and green peppers and scallions.</i>	

*Reminder: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness."*

## Dinner Gourmet Originals

	<i>Chicken, Pork or Tofu 12.50</i>
<b>Beef or Veggie Ham or Shrimp or Duck (Asparagus)</b>	<b>14.50</b>
<i>This item ( ) extra \$1.00</i>	
<i>Stir-fried spear of fresh asparagus, mushrooms and tomatoes in House Special Sauce.</i>	
<b>(Basil) ** - Sautéed w/ onions, mushrooms, peppers &amp; Thai basil leaves in garlic chili sauce. (Ginger) *</b>	
<i>Shredded ginger, onions, mushrooms, peppers &amp; scallions in ground yellow bean sauce.</i>	
<b>(Bok Choy) - Stir fried fresh bok choy with garlic in light House Special sauce. (Garlic) {Thai style available upon request}</b>	
<i>Sauteed with garlic, diced onions, peppers, tomatoes &amp; cashew nuts on a bed of lettuce.</i>	
<b>(Chinese Broccoli) - Briefly stir-fried Chinese broccoli with garlic and light House Special Sauce</b>	
<b>Babycorn - Babycorns, bamboo strips, scallions and mushrooms in oyster sauce. Broccoli - Broccoli with black bean sauce, mushrooms, carrots and oyster sauce. Pineapple</b>	
<i>Pineapples with snow peas, tomatoes, onions, red &amp; green peppers and curry powder.</i>	
<b>Rama Garden</b>	
<i>Steamed with your choice of meat and fresh veg. served with homemade peanut sauce.</i>	
<b>Snow Peas - Snow peas, mushrooms, tofu and scallions in oyster sauce. Spicy Bamboo Shoots **</b>	
<i>Bamboo shoots w/ scallions, ground hot chili, mushrooms &amp; assorted peppers.</i>	
<b>Sweet and Sour</b>	
<i>Thai sweet and sour sauce with cucumbers, onions, tomatoes, pineapple chunks, scallions and peppers.</i>	
<b>Vegetable Sauté</b> - Sautéed assorted vegetables with garlic and oyster sauce.	

## Dinner Vegetable Corner

**Tofu \$1.00 extra • Veggie Ham \$2.00 extra**  
**Brown Rice in a Fried Rice dish - \$1.00 extra**

<b>Laab Tofu **</b>	<b>\$14.95</b>
<i>Minced, fried tofu mixed with brown roasted crispy rice with red onion, mint, chopped scallion and coriander in spicy lime dressing. Served with sticky rice.</i>	
<b>Healthy Tofu</b>	<b>\$14.95</b>
<i>Sauté soft tofu triangles, shitake mushroom with Chinese broccoli in oyster sauce. Topped with crisp shallots.</i>	
<b>Paradise Garden *</b>	<b>\$12.95</b>
<i>Sauteed zucchini, bamboo strips, summer squash, Thai eggplant, cauliflower, snow peas, green beans, green and red peppers and sweet basil leaves in mild red curry sauce.</i>	
<b>Tamarind Tofu</b>	<b>\$13.95</b>
<i>Sauteed soft tofu triangles, mushrooms, babycorns, pineapple chunks, snow peas, onions, tomatoes, shredded ginger, green peas, peppers &amp; scallions in sweet &amp; sour tamarind sauce.</i>	
<b>Vegetable Curry **</b>	<b>\$12.50</b>
<i>This is a vegetarian curry, assorted fresh vegetables in red curry and coconut milk.</i>	
<b>Vegetable Pad Thai</b>	<b>\$11.50</b>
<i>Rice noodles stir-fried with tofu, assorted vegetables, pineapple chunks, egg and ground peanuts. Also available in country style version.</i>	
<b>Vegetable Fried Rice</b>	<b>\$11.50</b>
<i>An assortment of garden fresh veg. &amp; pineapple chunks stir-fried with rice &amp; egg.</i>	
<b>Emperor Tofu</b>	<b>\$14.95</b>
<i>Golen crisp tofu with diced veggie ham, red peppers, diced tomatoes, onions &amp; steamed asparagus</i>	

## Dinner Curry Dishes

	<i>Chicken, Pork or Tofu 12.50</i>
<b>Beef or Veggie Ham or Shrimp or Duck</b>	<b>14.50</b>
<b>Red Curry **</b>	<b>Market Price</b>
<i>Red curry &amp; coconut milk w/bamboo shoots, Thai eggplants, green &amp; red peppers, green beans &amp; basil leaves.</i>	
<b>Green Curry **</b>	<b>Market Price</b>
<i>Green curry and coconut milk with bamboo shoots, Thai eggplants, green beans, green peppers, red peppers, green peas, and basil leaves.</i>	
<b>Yellow Curry *</b>	<b>Market Price</b>
<i>Mild yellow curry and coconut milk with onions, tomatoes, summer squash, pineapple chunks, red peppers and green peppers.</i>	
<b>Masaman Curry *</b>	<b>Market Price</b>
<i>Masaman curry and coconut milk with potatoes, butternut squash, roasted peanuts, onions, carrots, red peppers and green peppers.</i>	
<b>Panang Curry **</b>	<b>Market Price</b>
<i>Pork, Chicken or Tofu \$14.50</i>	
<b>Beef or Veg. Ham, Shrimp or Duck \$16.50</b>	
<i>Panang curry paste in coconut milk with peppers, snow peas, green peas, green beans, bamboo strips, &amp; sweet basil leaves. Topped w/ roasted peanut &amp; chopped kaffir lime leaves. Thai Style Available upon request</i>	

**\*Spicy \*\*Hot and Spicy**  
**Spice can be altered upon request. We DO NOT use MSG in our cooking.**  
**We can alter the spices to suit your taste**  
*"Before placing your order, please inform your server if a person in your party has a food allergy."*  
**All prices subject to a 7% Mass. & local meal tax. Prices and dishes subject to change without notice.**

## Lunch Gourmet Originals

*Chicken or Pork or Tofu \$9.25*

*Beef or Shrimp or duck or Veggie Ham \$10.25*

*Soft Noodles or Brown Rice Extra \$0.50, This Item ( ) Extra \$0.50*

### (Asparagus)

Stir-fried spear of fresh asparagus, mushrooms and tomatoes in House Special Sauce.

**(Basil)\*\*** - Sautéed w/ onions, mushrooms, peppers & Thai basil leaves in garlic chili sauce.

**(Ginger)\***

Shredded ginger, onions, mushrooms, peppers & scallions in ground yellow bean sauce.

**(Bok Choy)** - Stir-fried fresh bok choy with garlic in light House Special sauce.

**(Garlic) {Thai style available upon request}**

Sauteed with garlic, diced onions, peppers, tomatoes & cashew nuts on a bed of lettuce.

**(Chinese Broccoli)** - Briefly stir-fried Chinese broccoli with garlic & light House Special Sauce

**Babycorn** - Baby corns, bamboo strips, scallions and mushrooms in oyster sauce.

**Broccoli** - Broccoli with black bean sauce, mushrooms, carrots and oyster sauce.

### Pineapple

Pineapples with snow peas, tomatoes, onions, red & green peppers and curry powder.

### Rama Garden

Steamed with your choice of meat and fresh veg. served with homemade peanut sauce.

**Snow Peas** - Snow peas, mushrooms, tofu and scallions in oyster sauce.

### Spicy Bamboo Shoots\*\*

Bamboo shoots w/ scallions, ground hot chili, mushrooms & assorted peppers.

### Sweet and Sour

Thai sweet and sour sauce with cucumbers, onions, tomatoes, pineapple chunks,

scallions and peppers.

**Vegetable Sauté** - Sautéed assorted vegetables with garlic and oyster sauce.

## Lunch Curry + Rice

*Chicken or Pork or Tofu \$9.25*

*Beef or Shrimp or Duck or Veggie Ham \$10.25*

*Soft Noodles or Brown Rice Extra \$0.50*

### Red Curry\*\*

Red curry and coconut milk with bamboo shoots, Thai eggplants,

green peppers, red peppers, green beans and basil leaves.

### Green Curry\*\*

Green curry and coconut milk with bamboo shoots, Thai eggplants,

green beans, green peppers, red peppers, green peas, and basil leaves.

### Yellow Curry\*

Mild yellow curry and coconut milk with onions, tomatoes, summer

squash, pineapple chunks, red peppers and green peppers.

### Masaman Curry\*

Masaman curry and coconut milk with potatoes, butternut squash,

roasted peanuts, onions, carrots, red peppers and green peppers.

### Vegetable Curry\*\*

This is a vegetable curry. assorted veg. with red curry, coconut milk & basil leaves.

## Lunch Special Rice Dishes

**Chicken Cashew Nuts\*** *\$10.25*

Sautéed sliced chicken with onions, green and red peppers, mushrooms, pineapple chunks, scallions, roasted cashew nuts.

**Gaprow Chicken\*\* or Gaprow Beef\*\*** *\$10.25*

Spicy minced chicken or beef in chili garlic sauce with peppers, onions and sweet basil leaves.

**Spicy String Beans\*** *\$10.25*

Tender sliced pork loin in mild red sauce, green beans, snow peas, roasted cashew nuts, ground peanuts and red peppers.

**Brown Sugar Mango Curry\*** *\$10.50*

Ripe diced mango simmered with slices of chicken in yellow curry with tomatoes, green and red peppers, onions and summer squash.

**Siamese Twins\*** *\$10.50*

Tender sliced chicken & large shrimps in hot sweet and sour sauce with onions, pineapple chunks, peppers, waterchestnuts & scallions.

**Duck Chili\*** *\$11.95*

Sauteed sliced boneless roasted duck in sweet chili sauce with onions, pineapple chunks, tomatoes, shredded ginger, straw mushrooms, scallions and topped with cashew nuts.

**Fisherman's Madness\*\*** *\$11.95*

Assorted shrimps, sea scallops, mussels & squid, stir-fried in hot chili, onions & mushrooms w/ Thai spices & herbs with green & red peppers & sweet basil leaves.

**Shrimp Scampi\*** *\$11.50*

Large succulent shrimps tossed in traditional Thai spices, briefly stir-fried, with a touch of yellow curry, onions, pineapple chunks, tomatoes, scallions & egg.

## Noodles

**Lunch Option:** Veggie Ham or Beef or Shrimp or Duck only dishes - \$1.00 extra

**Dinner Option:** Veggie Ham or Beef or Shrimp or Duck only dishes - \$2.00 extra

**Lunch / Dinner**

*\$9.25 / \$11.50*

### Pad Thai

A popular Thai noodle dish. Rice noodles stir-fried with egg, chicken and shrimps, scallions, bean sprouts and ground peanuts.

**Pad Thai (Country Style)\*** *\$9.25 / \$11.50*

An authentic spicy version of Pad Thai with egg, chicken & shrimps, scallions plus extra ingredients of spiced tofu bits & turnips. A truly native dish.

**Vegetable Pad Thai** *\$9.25 / \$11.50*

Rice noodle stir-fried with assorted vegetables, pineapple chunks, tofu, egg and ground peanuts. Available in Country style.

**Brown Sugar Jade Noodle** *\$10.25 / \$13.50*

House special green noodle dish, quick stir-fried with shrimps, assorted peppers, assorted mushrooms, bean sprouts and scallions.

**Pad Woon Sen** *\$10.25 / \$12.50*

Pork and shrimps stir-fried with egg, bean vermicelli noodle, green peas, baby corns, carrots, mushrooms, celery, snow peas, bean sprouts & scallions.

**Drunken Noodle\*\* - chicken, pork or tofu** *\$9.25 / \$11.50*

Flat rice noodles, onions, green beans, basil leaves & hot peppers stir-fried w/ choice of meat.

**Pad See-Ew - chicken, pork or tofu** *\$9.25 / \$11.50*

Flat rice noodle, broccoli, carrots and egg, stir-fried with your choice of meat.

**(Chinese Broccoli available upon request - \$0.50/\$1.00 extra)**

**First St. Noodle** *\$9.25 / \$11.50*

Stir-fried whole wheat noodle with chicken, mushrooms, onions, red peppers, bean sprouts, scallions and carrots.

**Kua Gai - chicken, pork or tofu** *\$9.25 / \$11.50*

Flat rice noodles, chopped scallions and egg, stir-fried with your choice of meat.

**Rad Na - chicken, pork or tofu** *\$9.25 / \$11.95*

Simmered with broccoli and carrots in Chef's gravy and served over flat rice noodles. **(Chinese Broccoli available upon request.)**

**Gai Sub / Nua Sub** *\$9.25 / \$11.95*

Minced chicken or beef with diced onions and tomatoes in Madras curry spice gravy. Served over flat rice noodles.

**Yellow River** *\$11.50 / \$15.50*

A briefly stir-fried yellow noodle in sesame oil with assorted seafood, red peppers, mushrooms, onions, bean sprouts, carrots and scallions.

**Tom Yum Noodle Soup\*** *\$11.25 / \$13.95*

The famous sour and spicy noodle soup with shrimps, scallops, squid, chicken, ground pork, bean sprouts & crushed peanuts topped w/ chopped scallions & crispy wonton.

**Roast Duck Noodle Soup** *\$11.25 / \$13.95*

Rice noodles, sliced roast duck & bean sprouts in duck broth topped w/ chopped scallions.

**Chicken Noodle Soup** *\$9.25 / \$11.95*

Rice noodles, sliced chicken & bean sprouts in chicken broth topped w/ chopped scallions.

**Beef Noodle Soup** *\$10.25 / \$11.95*

Rice noodles, sliced rare beef, beef balls and bean sprouts in chicken broth topped with chopped scallions.

**Pork Noodle Soup** *\$9.25 / \$11.95*

Rice noodles, sliced pork, pork balls and bean sprouts in chicken broth topped with chopped scallions.

## Fried Rice

**Lunch Option:** Brown Rice in a Fried Rice dish - \$0.50 extra

**Shrimp or Beef or Veggie Ham or Duck Dishes \$1.00 extra**

**Dinner Option:** Shrimp or Beef or Veggie Ham or Duck Dishes - \$2.00 extra

**Brown Rice in a Fried Rice dish - \$1.00 extra**

**Lunch / Dinner**

*\$9.25 / \$11.50*

### Thai Fried Rice

Stir-fried rice with chicken and shrimps, egg, onions, carrots, broccoli and tomatoes. Served with slices of cucumber.

**Pik-Pow Fried Rice\* - Chicken, Tofu or Pork** *\$9.25 / \$11.50*

Spicy fried rice with egg, red onions, peppers in pik-pow sauce. Served with slices of cucumber.

**Basil Fried Rice\*\* - Chicken, Tofu or Pork** *\$9.25 / \$11.50*

Stir-fried with fresh Thai basil, red onions, assorted peppers and your choice of meat. Served with slices of cucumber.

**Pineapple Fried Rice** *\$9.25 / \$12.50*

A quick stir-fried rice with shrimps and chicken, pineapple chunks, baby corns, snow peas, onions, tomatoes, green peas, raisins, carrots, egg and curry powder.

**Vegetable Fried Rice** *\$9.25 / \$10.95*

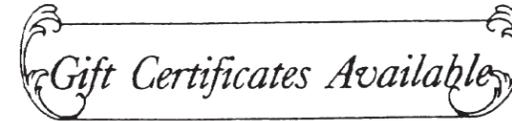
A healthy stir-fried with assortment of vegetables & pineapple chunks with rice & egg.

**Brown Sugar Mango Fried Rice** *\$11.50 / \$14.95*

House Special fried rice with ripe mango, egg, large shrimps & chicken, shredded ginger, onions, carrot strips, green peas, topped w/ roasted almonds, chopped scallions & coriander.

Presorted Std.  
U.S. Postage  
PAID  
Permit #55462  
Boston, MA

Allergen Warning:  
Please let your server know if anyone  
in your party has a food allergy.



### We Deliver

\*Delivery charge \$2.00. Minimum order \$20.00

Delivery charge DOES NOT include a tip for the driver.

## Beverages

Young Coconut Juice, Longan Juice, Lychee Juice	\$3.95
Homemade Limonade / Orange Juice	\$3.95
Thai Iced Coffee, Thai Iced Coffee	\$2.95
Ruby Soda, Emerald Soda	\$2.95
Root Beer	\$2.95
Hot Coffee (with Brown Sugar Lollipop)	\$2.95
Thai Hot Tea	\$1.95
Jasmine Tea, Green Tea	\$1.95
Milk, Soybean Milk	\$1.95
Spring Water - Carbonated	\$2.95
Spring Water - Non-carbonated	\$1.00
Coke, Diet Coke, Sprite, Ginger Ale (Can)	\$1.00

## Desserts

Fried Ice Cream	\$6.50
Thai Coffee Custard	\$5.95
Brown Sugar Custard	\$6.50
Strawberry Cheesecake	\$7.95
Chilled Lychee, Chilled Rambutan, Chilled Longan	\$5.50
Ice Cream - Coconut, Ginger	\$5.95
Ice Cream - Espresso, Green Tea	\$5.95
Sweet Sticky Rice with Mango (Seasonal)	\$8.50
Mango Split	\$8.50
Fried Banana	\$5.50
Extra peanut sauce / Extra House Special Sauce Dressing- add	\$1.00

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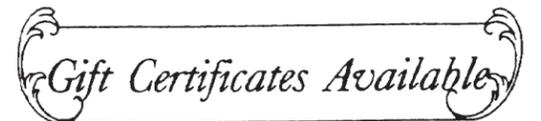
# The Similans

THAI CUISINE

## WE DELIVER TAKEOUT MENU

Specialized in Lunch Catering

ZAGAT  
TOP  
RATED 2004-2015



### Lunch Hours

Mon. - Fri.: 11:00 am - 2:30 pm

### Dinner Hours

Sun.: 4:00 pm - 9:30 pm

Mon. - Fri.: 4:00 pm - 10:00 pm

Sat.: 4:00 pm - 10:00 pm

Prices subject to change without notice.