

Thai Gardens



Restaurant

APPETIZERS

Spring Rolls\$4.95

Thai spring rolls, a classic for all seasons: Mixed vegetables wrapped in egg roll skins and deep fried to a delightful golden brown. Served with plum sauce.

Chicken Satay\$7.95

Beef Satay\$8.95

Lean chicken or beef marinated in a coconut milk and curry sauce, skewered and charcoal broiled. Served with peanut sauce and cucumber sauce.

(Chicken and Beef Satay Mix 4 pieces for \$9.95)

Sampler\$14.95

A platter to please everybody at the table! Must-have Vegetarian Fried Spring Rolls with plum sauce, our famous Chicken Satay with homemade peanut sauce, delicious Crab Rangoons, and favorite Golden Fried Tofu.

Long White Cloud Shrimp (Fresh Rolls).....\$6.95

A pair of fresh rolls stuffed with fresh vegetables, shrimp, cucumber, mint and Thai spices. Served with homemade sweet tamarind sauce sprinkled with ground peanuts. (Long White Cloud Veggies is available for \$5.95)

Pearly Shell (Curry Puff).....\$7.95

Thai crispy puff stuffed with diced chicken, diced potatoes, onion, curry, and Thai seasoning served with light sweet and sour cucumber dip.

Calamari and Vegetables Tempura.....\$8.95

Deep fried calamari with a variety of vegetables. Served with sweet chili dip.

Vegetables and Tofu Tempura.....\$7.95

A variety of deep fried vegetables and tofu served sweet chili dip.

Crab Rangoon.....\$5.95

A wonderful blend of crabmeat, cream cheese, and Asian seasonings, all wrapped in a wonton wrapper.

Blanket Shrimp.....\$7.95

Crispy shrimp stuffed with ham and scallion. Served with plum sauce.

Thai Spare Ribs.....\$7.95

Marinated pork spare ribs. Served with a Royal Thai sauce.

Fried Wonton.....\$5.95

Deep fried wontons stuffed with pork. Served with sweet dipping sauce.

Kanom Jeeb (Dim Sum).....\$6.95

Steamed dumpling in soft wonton sheet stuffed with sumptuous minced pork, chicken and shrimp sprinkled with aromatic fried garlic served with delicious black vinegar.

Fried Tofu.....\$5.95

Fried bean curd. Served with ground peanut in sweet chili sauce.

Corn Garden.....\$5.95

Fried corn cake. Served with sweet chili sauce.

Shrimp or Vegetables Mee Grob.....\$8.95

Crispy rice noodles topped with marinated shrimp in a unique Thai sweet sauce with shredded fried egg, bean sprouts, scallions and bell peppers.

 **Tod Mun Pla (Fried Fish Cake)**.....\$6.95

Fried fish cake mixed with Thai curry. Served with ground peanut and cucumber in sweet chili sauce.

Pla Muk Tod (Fried Squid).....\$7.95

Crunchy fried squid. Served with special hot sauce.

 **Hoy Num Prig Pao**\$8.95

Sautéed mussels with chili paste, sweet basil leaves, bell peppers, and onion.

 **Hoy Mor Din**\$8.95

Baked mussels covered with lemon grass, basil leaves, onions, and bell peppers.



Spring Rolls



Chicken Satay



Pearly Shell (Curry Puff)



Sampler



Kanom Jeeb (Dim Sum)



Hoy Num Prig Pao

SOUPS

	<i>Bowl</i>	<i>Hot Pot</i>
Marble Soup	\$5.95	\$9.95
Real crabmeat in unique Thai-style egg drop soup.		
Tom Yum	\$4.95	\$8.95
Spicy lemon grass and lime leaves soup with your choice of shrimp or chicken, mushroom, onions, bell peppers, tomatoes and basil leaves.		
Tom Kha Gai	\$4.95	\$8.95
Chicken in coconut milk soup with galangal, lemon grass, onion, cabbage, and bell peppers.		
Wonton Soup	\$4.95	\$8.95
Clear broth with pork filled wontons and mixed vegetables.		
Royal Thai Soup	\$4.95	\$8.95
Thai consommé abounding with chicken, shrimp, crisp vegetables and silver noodles.		
Potak	\$5.95	\$9.95
Spicy seafood soup with shrimp, scallop, mussel, and squid in aromatic soup of lemon grass, bell pepper, basil leaves, and lemon juice.		
Mushroom Soup	\$4.95	\$8.95
Spicy and herbal coconut soup of galangal, lime leaves, lemon grass, bell pepper, onions, and mushroom seasoned with chili paste.		
Tofu Soup	\$4.95	\$8.95
Clear soup with Tofu and fresh garden vegetables.		
Vegetable Soup	\$4.95	\$8.95
Clear soup with a variety of fresh crisp vegetables.		



Tom Yum Shrimp



Tom Kha Gai



Royal Thai Soup

SALADS

Thai Salad	\$5.95
Garden vegetables, lettuces, cucumbers, tomatoes, carrots, onions, mushrooms with flavorful peanut dressing.	
Som Tum	\$7.95
From Northeastern Thailand, slivers of crisp raw papaya, tomatoes, string beans salad seasoned with hot chili, lime, garlic and roasted peanuts.	
Fishermen's Salad Sab with Shrimp or Soft Shell Crab	\$9.95
Succulent spicy boiled shrimp or crispy soft shell crab with homemade spicy creamy dressing bedded with spring mix vegetables sprinkled with bacon bits.	
Nam Sod	\$9.95
Cooked ground pork with ginger, lime juice, onions, and scallions topped with roasted peanuts. Served on fresh salad.	
Yum Nur	\$9.95
Grilled beef in chili paste, and lime juice. Served on garden salad.	
Yum Pla-Muak (Calamari) or Yum Goong (Shrimp)	\$9.95
Grilled calamari or grilled shrimp and exquisitely balanced with onion, ground chili and lime. Served on garden salad.	
Yum Ta Lay	\$10.95
Tender grilled shrimp, scallop and calamari seasoned with chili paste, bell pepper, tomatoes, pineapple, onion, scallion, and lime juice.	
Yum Ped Yang	\$10.95
Deep-fried strips of roasted duck flavored with chili paste, lime and cashew nuts on fresh salad.	
Yum Woon Sen	\$9.95
Softened glass noodles in delicious lime sauce mixed with ground pork, shrimp, celery, bell pepper, scallion, and shallot. (Also available in vegetarian for \$7.95)	



Thai Salad



Som Tum



Yum Woon Sen

THAI GARDENS SPECIALTIES

Every entrée served with complimentary aromatic steamed Jasmine white rice or healthy brown rice.

Goong Ohp Woon Sen\$20.95

Baked jumbo shrimp wrapped in glass noodles, shitake mushrooms, celery, fresh ginger, onion, bell pepper, sesame oil and white ground pepper.



Goong Ohp Woon Sen

Crispy Duck.....\$25.95

Crisp-skinned duck cut into segments, tossed with sweet and sour sauce, tomatoes, onions, bell peppers, pineapple and cashew nuts.

Chuu-Chi Jumbo Shrimp\$20.95

Jumbo shrimp in rich chuu-chi curry paste and coconut milk topped with shredded kaffir lime leaves and coconut cream.



Thai Gardens Seafood Combo

Swimming Angel (Pla Nueng Buay).....\$20.95

Steamed fish with ground pork, sliced ginger, scallion, onion, shitake mushrooms, and bell peppers seasoned with special soy and plum sauce.

Thai Gardens Seafood Combo\$20.95

Fillet of fish, shrimp, calamari and scallops in coconut milk and spicy green curry sauce with a touch of lemon grass, basil leaves and bell peppers.



Chuu-Chi Jumbo Shrimp

Pla Lad Prig\$20.95

Sizzling deep fried fillet of fish topped with extraordinary homemade sweet basil and chili sauce.

Maiden Soft Touch (with Garlic or Basil sauce..\$18.95

Fried soft shell crab available with your choice of garlic sauce or spicy basil sauce stir-fried with garden vegetables.



Garlic Maiden Soft Touch

Maiden Legs (choice of Garlic or Basil sauce).....\$18.95

Fried giant tender frog legs available with your choice of garlic sauce or spicy basil sauce stir-fried with garden vegetables.

Kao-Neaw, Gai-Yang, Som-Tum\$16.95

Sizzling Bar-B-Q chicken marinated with Thai herbs and served with sweet chili sauce, spicy papaya salad and sticky rice.

Garnished Egg Tofu\$12.95

Egg tofu stir-fried in light brown gravy with minced pork, shrimp, scallion, shredded carrots, and shitake mushrooms.



Maiden Legs in Basil Sauce

Deep Fried Tofu\$10.95

Fried tofu topped with ground pork. Served in regal gravy with scallions and shitake mushrooms. (Vegetarian style available)

Hot Hor Mok (Spicy Thai Fish Pudding).....\$10.95

Spicy Thai fish curd steamed with lettuce and basil leaves.

Hot Spicy Forget Me Not.....\$10.95

For eggplant lovers. Grilled eggplant with ground pork, bell peppers, onions, seasoned with spicy basil sauce.

(Vegetarian style available)

Hot Oc Gai Dang.....\$14.95

Crunchy fried chicken sautéed with sweet chili sauce.

Hot Chicken Galangal\$10.95

Marinated chicken with Thai herbs sautéed with onions, galangal, bell peppers, mushrooms, and scallion.

Hot Chicken Lemon Grass\$12.95

Crispy chicken in lemon grass sauce scented with kaffir lime leaves.



Oc Gai Dang

FISH

Every entrée served with complimentary aromatic steamed Jasmine white rice or healthy brown rice.

Choice of Fish : Fillet of Lemon Sole , Salmon or Mahi-Mahi.....\$20.95

☛ *Pla Lad Prig*

Sizzling deep fried fish topped with extraordinary homemade sweet basil and chili sauce.

Tamarind Fish

Fried fillet fish sizzling in homemade sweet Tamarind sauce served with pineapple, fried onion, and garden vegetables.

Sweet and Sour Fish

Sweet and sour sauce stir-fried with pineapples, tomatoes, bell peppers, cucumbers, and onions.

☛ *Hot and Spicy Fish*

Sautéed red peppers, bamboo shoots, string beans, and pineapples in a Thai chili sauce.

☛ *Basil Fish*

Spicy basil sauce sautéed with red peppers, onions, string beans, mushrooms, and fresh sweet basil leaves.

Garlic Fish

Mixed vegetables and white pepper sautéed in zesty fresh garlic sauce.

Steamed Fish in Soybean Sauce

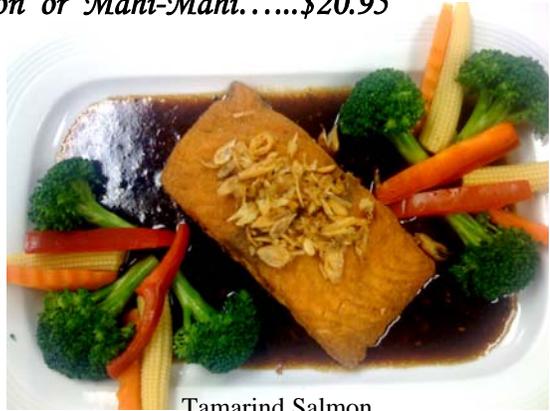
Steamed fish with garlic, shitake mushrooms, scallion, fresh ginger, in healthy soybean sauce.

☛ *Steamed Fish in Lemon Sauce*

Steamed fish with garlic, chili in mouthwatering homemade lime juice sauce.

Swimming Angel (Pla Nueng Buay)

Steamed fish with sliced pork, sliced ginger, scallion, onion, shitake mushrooms, and bell peppers seasoned with special soy and plum sauce.



Tamarind Salmon



Sweet and Sour Mahi-Mahi



Swimming Angel

DUCK

Every entrée served with complimentary aromatic steamed Jasmine white rice or healthy brown rice.

Crispy half boneless Long Island roasted duck is homemade to satisfy your appetite....\$25.95



Crispy Duck

Crispy Duck

Crisp-skinned duck cut into segments, tossed with sweet and sour sauce, tomatoes, onions, cucumbers, bell peppers, pineapple and cashew nuts.

Tamarind Duck

Crunchy roasted duck topped with pineapple, aromatic fried onion, corn, bell peppers, snow peas and carrots in sizzling Tamarind sauce.

Sam Rod Duck

Tender deep-fried duck in a brown bean sauce with sweet pineapple, bell peppers, baby corns and snow peas.

☛ *Duck Curry*

Crisp duck in coconut milk with red curry, tomatoes, green beans, bell peppers, mushrooms and sweet basil leaves.

☛ *Panang Duck*

Deep-fried duck topped with panang curry, red peppers, coconut cream, and kaffir lime leaves.

☛ *Chuu Chi Duck*

Crunchy duck in rich chuu-chi curry paste topped with coconut cream and kaffir lime leaves.

☛ *Basil Duck*

Crisp duck sautéed in hot basil sauce with bell peppers, string beans, onions, mushrooms, and fresh basil leaves.



Panang Duck

CURRY

Every entrée served with complimentary aromatic steamed Jasmine white rice or healthy brown rice.

Red Curry\$10.95

Chicken, beef or pork in coconut milk, bamboo shoots, green beans, bell peppers, mushrooms eggplants, and sweet basil leaves.
(Also available with shrimp for \$14.95 or with fillet of fish for \$20.95)

Green Curry\$10.95

Chicken, beef or pork with coconut milk, bamboo shoots, green beans, bell peppers, mushrooms, eggplants, and spicy green curry sauce.
(Also available with shrimp for \$14.95 or with fillet of fish for \$20.95)

Panang Curry\$12.95

Chicken, beef or pork sautéed in rich and creamy Panang curry paste flavored with coconut milk, vegetables and sliced lime leaves.
(Also available with jumbo shrimp for \$20.95 or with salmon for \$20.95)

Yellow Curry\$14.95

Chicken drumsticks in Yellow curry sauce with coconut milk and diced potatoes, onion and bell peppers.

Mussamun Curry\$12.95

Exquisitely flavored curry with potatoes, onions, peanuts and bell peppers, pineapples with your choice of chicken, beef or pork.

Pad Prik Khing\$12.95

A choice of chicken or pork in hot Prik-Khing curry paste stir fried with string beans, bell peppers topped with kaffir lime leaves.

Seafood Curry\$16.95

Shrimps, scallops, calamari and fish with bamboo shoots, mushrooms, bell peppers and green beans simmered in red curry sauce, coconut milk and sweet basil.

Pineapple Paradise\$14.95

An elegant blend of red curry prepared with shrimp, coconut milk, broccoli, bell peppers, and pineapple.

Jungle Curry\$10.95

Mouthwatering Thai spicy light jungle curry with fresh krachai, peppers, string beans, bamboo shoots, egg plant, basil leaves, mushrooms, long hot peppers with your choice of chicken, beef or pork.
(Also available with shrimp for \$14.95, frog legs for \$18.95, or seafood for \$16.95)



Salmon Panang Curry



Yellow curry with chicken drumsticks



Shrimp Jungle Curry

NOODLES

Pad Thai\$10.95

Exotic Chantaboon rice noodles stir-fried with eggs and homemade sweet Pad Thai sauce with shrimp or chicken topped with ground peanuts, scallion, bean sprouts, and lemon slices.

Lad Nah\$10.95

Stir-fried rice noodles served with your choice of chicken, pork or beef in regal gravy with broccoli, carrots, snow peas, baby corns, and shitake mushrooms.
(Available with shrimp for \$12.95, or seafood for \$14.95)

Pad Si-Ew\$10.95

Rice noodles with your choice of chicken, pork, or beef or tofu, stir-fried in black soy sauce with eggs, broccoli, snow peas; baby corns, squash, and carrots.
(Also available with shrimp for \$12.95)

Drunken Noodles\$12.95

Stir-fried Chantaboon rice noodles in chili sauce with sumptuous combination of chicken, beef, pork and shrimp with eggs, bell peppers, onions, hot peppers, string beans, and basil leaves.

Basil Noodles\$10.95

Rice noodles topped with chili basil sauce with your choice of ground pork or chicken with basil leaves, onions, bell peppers, and string beans.
(Also available with shrimp for \$12.95)

Ko Si Mee\$10.95

Soft egg noodles served with chicken gravy with a variety of vegetables.



Shrimp Pad Thai

FRIED RICE

Kao Pad.....\$10.95

Thai fried rice with vegetables, eggs and choice of beef, chicken, pork or fried tofu.

(Also available with shrimp for \$12.95)

Bangkok Delight\$12.95

Fried rice with sumptuous combination of Chinese pork sausage, chicken, beef, pork, shrimp, eggs, vegetables, and pineapple.

Black Olive Fried Rice.....\$10.95

Heavenly flavorful fried rice with black olive, minced pork, eggs, cashew nuts and bell peppers.

Mo Mo Taro\$10.95

Fried aromatic Jasmine rice with diced taro, pork or chicken, minced onion, bell peppers, served with cucumber, lemon slice and basil leaves.

👉 **Emerald Fried Rice**\$10.95

Fried Jasmine rice with spicy green curry paste and fresh vegetables available with your choice of chicken, beef, or pork.



Black Olive Fried Rice



Mo Mo Taro

ENTRÉE

Every entrée served with complimentary aromatic steamed Jasmine white rice or healthy brown rice.

Chicken, Pork, Fried Tofu or Vegetarian style.....\$9.95

Beef\$10.95

Shrimp, Scallop or Calamari.....\$14.95

Seafood Combo (Shrimp, Scallop and Calamari)\$16.95

👉 Hot and Spicy

Sautéed red peppers, bamboo shoots, green beans, and sweet pineapples in a Thai chili sauce.

👉 Basil

Spicy basil sauce sautéed with red peppers, onions, string beans, mushrooms, and fresh sweet basil leaves.

Sweet and Sour

Sweet and sour sauce stir-fried with onions, pineapples, bell peppers, tomatoes, and cucumbers.

Garlic

Mixed vegetables and white pepper sautéed in zesty fresh garlic sauce.

Broccoli

For broccoli's lovers. Sautéed broccoli, baby corns, mushrooms, onions, and carrots in a mushroom soy sauce.

Snow Pea

Sautéed snow peas, baby corns, onions, carrots, mushrooms, and bell peppers in healthy soybean sauce.

Ginger

A touch of sliced fresh ginger, shitake mushrooms, onions, and vegetables in light bean sauce.

👉 Cashew Nuts

Cashew nuts sautéed in chili paste sauce with celeries, bell peppers, onions, pineapples, and snow peas.

Garlic and Pepper Steak.....\$16.95

Marinated tenderloin steak in Thai style garlic and pepper sauce, served with garden vegetables on the side.

Steak and Broccoli.....\$16.95

Marinated tenderloin steak cooked to your order in homemade soy sauce, served with steam vegetables and broccoli on the side.

Rama Chicken\$10.95

Lightly pan-fried chicken with steamed vegetables served with delicious homemade sweet peanut sauce.

(Also available with shrimp for \$14.95)

Angel Noodles\$10.95

Glass noodles stir-fried with chicken, eggs, mixed vegetables, onions, and tomatoes.

(Also available with shrimp for \$14.95)

Goong Ma Kham\$14.95

Shrimp sautéed with exotic sweet tamarind sauce served with assorted garden vegetables.

Goong Jian\$14.95

Pan fried shrimp with ground pork, fresh ginger, shitake mushrooms, and mixed vegetables.

👉 **Larb**\$12.95

Choice of minced chicken, beef or pork seasoning with Thai spices, chili, lime juice, and aromatic roasted rice, bedded with garden vegetables (served room temperature).

Vegetables Delight\$9.95

Garden vegetables sautéed in light soy sauce to delight vegetable lovers.

Mixed Vegetables and Tofu\$9.95

Pan fried mixed vegetables and bean curds in garlic sauce.