

APPETIZER

- Thai egg roll (4)** choice of veggies or chicken **5.00**
• Cabbage, carrot, celery and clear noodle in wonton skin, deep fried to golden brown served with sweet chili sauce.
- Thai fresh Roll** **5.00**
• Mixed vegetables wrapped with rice paper, served with Hoisin sauce top with crushed peanuts
- Thai Dumpling (6)** **7.50**
• Steamed Pork and shrimp with mushroom and water chestnut served with sweet soy sauce
- Bikini Prawn (6)** **7.95**
• Marinated shrimp wrapped with wonton skin, deep fried to golden brown served with Sweet chili sauce
- Curry puff (5)** **6.00**
• Minced chicken, potatoes, onion and curry powder wrapped with pastry sheet, served with Sweet plum sauce
- Satay (5)** **6.00**
• Marinated chicken and grill on skewer served with cucumber and peanut sauce
- Thai Lettuce Wraps** **8.00**
• Create your own wraps with perfectly seasoned ground chicken and crisp lettuce leaves Along with crispy noodles and sweet soy sauce.
- Chicken wing (5)** **6.00**
• Fried chicken wing with traditional Thai spicy basil sauce
- Fried Tofu (8)** **5.00**
• Lightly fried tofu served with sweet chili sauce, crushed peanuts
- Sampler Platter** **10.50**
• 2 crab rangoon, 2 skewer chicken satay, 2 egg roll, 3 pot sticker, 2 chicken finger
- Pot Sticker (8)** steamed or fried **6.00**
• Pork dumpling or vegetable dumpling, served with crispy garlic and sweet soy sauce.
- Crab Rangoon (6)** **5.00**
• Cream cheese, celery, carrot and crab stick wrap in wonton skin, deep fried to golden brown Served with sweet chili sauce

SOUP

- Tom Kha (chicken or shrimp) Bowl/Pot** **4.50 /12.95**
• Chef recommended Coconut soup with galangal featuring cilantro, onion, tomatoes and mushrooms with traditional Thai taste
- Tom Yum (chicken or shrimp) Bowl/Pot** **4.50/12.95**
• The most popular Lemongrass soup with galangal, cilantro, mushrooms, tomatoes and onion
- Won ton soup (Bowl/Pot)** **4.00/10.95**
• Seasoned chicken and Thai pepper wrapped with wonton skin, carrot, baby corn and Napa cabbage in light clear broth

SALAD

Tossed Green salad	4.00
<ul style="list-style-type: none"> • Crisp lettuce, carrots, broccoli and cucumbers; served with house ginger dressing 	
Papaya Salad 🍴	6.00
<ul style="list-style-type: none"> • Shredded green papaya with cherry tomatoes and carrots with tangy lime juice dressing 	
Thai chef salad	8.00
<ul style="list-style-type: none"> • Fried tender chicken breast with house green salad served with honey mustard dressing 	
Beef Salad 🍴	8.00
<ul style="list-style-type: none"> • Slices grilled beef with lettuces, tomatoes, onions, bell peppers, in spicy lime juice dressing 	
Yum Woon Sen 🍴	8.00
<ul style="list-style-type: none"> • Glass noodles with minced chicken and shrimp, red onions, cilantro, tomatoes in special sauce 	
Carb Gai 🍴	8.00
<ul style="list-style-type: none"> • Minced chicken seasoned with tomatoes, onions, bell peppers, cilantro in spicy lime juice 	

FRIED RICE

	<i>Lunch</i>	<i>Dinner</i>
Basil fried rice 🍴	7.50	10.95
<ul style="list-style-type: none"> • Choice of chicken, pork, beef, (or Shrimp \$13.95) stir fried jasmine rice With basil, bell pepper and onion 		
Fried rice	7.50	10.95
<ul style="list-style-type: none"> • Choice of chicken, pork, beef, (or shrimp \$13.95) onion, tomatoes, Stir-fried with jasmine rice in lightly egg 		
Crab meat fried rice	13.95	
<ul style="list-style-type: none"> • Savory jasmine fried rice with crabmeat, onion, and egg 		
Tropical fried rice	13.95	
<ul style="list-style-type: none"> • Shrimp and chicken with egg stir-fried with jasmine rice, pineapple, cashew nut, raisins 		
Combination Fried rice 🍴	13.95	
<ul style="list-style-type: none"> • Right combination of chicken, pork and beef with jasmine rice, basil, bell pepper, And onion in chef spicy sauce 		

🍴 *Mild*

Please indicate your spice tolerance, mild, medium, hot or extra hot!!

ENTRÉE / STIR-FRIED

Vegetarian are available for all types of dish with Tofu or Mixed Veggies

(Add \$2 for Shrimp)

Lunch

Dinner

All entrée are served with one bowl of jasmine rice (Add \$1 for fried rice or Brown rice)

Basil Stir fried 🍴	7.95	10.95
<ul style="list-style-type: none">• Choice of chicken, beef or pork stir-fried with chili garlic, onion, bell peppers, mushroom, Zucchini and bamboo shoot with fresh basil sauce		
Garlic dish	7.95	10.95
<ul style="list-style-type: none">• Choice of chicken, beef or pork stir-fried with fresh garlic and Thai pepper and broccoli		
Ginger lover	7.95	10.95
<ul style="list-style-type: none">• Choice of chicken, pork or beef with fresh ginger, onion, mushroom, celery, carrots, Bell peppers, sautéed in house special sauce with soy bean paste		
Chicken cashew nut	7.95	10.95
<ul style="list-style-type: none">• The most popular chicken dish, prepared with bell peppers, onions, carrots, pineapples With chili paste, sautéed with special sauce, then finished with roasted cashew nut		
Sweet and sour	7.95	10.95
<ul style="list-style-type: none">• Choice of beef, pork or chicken with pineapple, onions, bell peppers, tomatoes, cucumbers, Carrot and scallion in sweet and sour sauce		
Oyster sauce	7.95	10.95
<ul style="list-style-type: none">• Choice of beef, pork or chicken with mushrooms, onions, bell peppers, tomatoes, Carrots and scallions in a delicious oyster sauce		
Rama	7.95	10.95
<ul style="list-style-type: none">• Choice of beef, pork or chicken stir-fried with carrots, potatoes, on bed of steamed broccoli and spinach with house special peanut sauce		
Orange or Sesame chicken	7.95	10.95
<ul style="list-style-type: none">• Chicken, hand-dipped in our house batter, deep-fried and tossed with our signature Orange or Sesame sauce and sprinkled with sliced almonds or sesame seeds		
Eggplant Stir-fried	7.95	10.95
<ul style="list-style-type: none">• Choice of beef, pork or chicken stir-fried with eggplants, onions, bell peppers, mushroom, carrots, Scallions and fresh basil with soy bean sauce		
Wild Siamese 🍴	7.95	10.95
<ul style="list-style-type: none">• Choice of beef, pork or chicken stir-fried with, string beans, basil leaves, bamboo shoots, bell peppers, onions, and rhizome in red chili paste		
Vegetables delight	7.95	10.95
<ul style="list-style-type: none">• A variety of vegetables such as broccolis, carrots, bell peppers, mushrooms, baby corn, zucchinis, celery and Napa (can also be prepared with choice of pork, beef, chicken or tofu)		

🍴 **Mild**

Please indicate your spice tolerance, mild, medium, hot or extra hot!!

NOODLES

Vegetarian are available for all types of dish with Tofu or mixed veggies

<i>Choice of chicken, beef or pork (Add \$ 2 shrimp)</i>	<i>Lunch</i>	<i>Dinner</i>
Pad Thai	7.95	11.95
<ul style="list-style-type: none"><i>Rice noodles stir-fried with egg, scallions, bean sprouts, peanut in tamarind sauce</i>		
Pad Se Eew	7.95	11.95
<ul style="list-style-type: none"><i>Big rice noodles stir-fried with broccoli, baby corns, Carrots and egg in sweet soy sauce</i>		
Drunken Noodle 🍴	7.95	11.95
<ul style="list-style-type: none"><i>Wide rice noodles with broccoli, onions, bell peppers, Zucchini, with sweet basil, tomatoes And mushroom in house special caramel sauce</i>		
Woon Sen		13.95
<ul style="list-style-type: none"><i>Shrimp & chicken Stir-fried with bean thread noodles, mixed vegetables and egg</i>		

CURRY

Vegetarian are available for all types of dish with Tofu or mixed veggies

All entrée are served with one bowl of jasmine rice (Add \$1 for egg fried rice or Brown rice)

<i>Choice of chicken, beef or pork (Add \$ 2 shrimp)</i>	<i>Lunch</i>	<i>Dinner</i>
Red Curry 🍴	7.95	12.95
<ul style="list-style-type: none"><i>Bamboo shoots, Zucchini, bell peppers, basil, in red curry with coconut milk</i>		
Green Curry 🍴	7.95	12.95
<ul style="list-style-type: none"><i>Bell peppers, fresh basil leaves, eggplants, bamboo shoots, in traditional Thai green curry base of coconut milk</i>		
Panang Curry 🍴	7.95	12.95
<ul style="list-style-type: none"><i>Creamy Panang curry with green beans, bell peppers, sprinkled with Kaffir lime leaves base of coconut milk and peanut butter</i>		
Mas Sa Mun Curry 🍴	7.95	12.95
<ul style="list-style-type: none"><i>The most popular Thai curry spices with coconut milk, onions, potatoes, carrots, peanuts</i>		
Mango Curry	7.95	12.95
<ul style="list-style-type: none"><i>Traditional mild yellow curry with onions, mangoes, bell peppers on base of coconut milk</i>		

🍴 *Mild*

Please indicate your spice tolerance, mild, medium, hot or extra hot!!

DUCK SPECIALTY

Accompanied with one bowl of jasmine rice (Add \$1 for egg fried rice or brown rice)

- Roasted Duck curry** 16.95
- Roasted duck in red curry with coconut milk, pineapple, tomato, bell pepper, basil leaves
- Basil duck** 16.95
- Crispy boneless duck with chili garlic, bell peppers, onion, mushroom and basil leaves
- Ginger duck** 16.95
- Crispy boneless duck with celery, carrots, fresh ginger, bell peppers, onions, in a delicious sauce
- Pineapple duck** 16.95
- Crispy roasted duck with tomatoes, pineapples, bell peppers, carrots, onions in light sweet and sour sauce

SEAFOOD

All seafood are served with one bowl of jasmine rice (Add \$1 for egg fried rice or Brown rice)

- Deep sea** 17.95
- Sautéed scallops, shrimps, squids, green mussels, in light red curry with string beans, Bell peppers, onions, and bamboo shoots
- Red curry seafood** 17.95
- Scallops, shrimps, squids, green mussels, bamboo shoots, Zucchini, bell peppers, basil, in red curry with coconut milk
- Green curry seafood** 17.95
- Scallops, shrimps, squids, green mussels, bell peppers, eggplants, bamboo shoots, basil leaves in traditional Thai green curry, base of coconut milk
- Sweet and Sour** 17.95
- Scallops, shrimps, squids, green mussels, tomatoes, bell peppers, onion, carrots, pineapples, cucumbers, in delicious sweet and sour sauce
- Bathing Scallop** 17.95
- Hand-battered sea scallops deep-fried to golden brown come along with three flavor sauce. served with stir-fried mixed vegetables
- Crispy fish** (Fish type by season and size) **MP**
- Whole fresh fish deep fried to golden brown served with one selected choice of sauce as below
 - = Three flavor sauce
 - = sweet and sour sauce
 - = Ginger sauce
 - = Chili garlic sauce

Mild

Please indicate your spice tolerance, mild, medium, hot or extra hot!!

HOUSE SPECIALTY

Accompanied with one choice of: jasmine rice, brown rice, egg fried rice or tempura yams

Chicken Teriyaki **13.95**

- Grilled chicken breast with homemade teriyaki sauce, served with steamed mixed vegetables
On a hot skillet

Salmon Teriyaki **14.95**

- Grilled fillet salmon with teriyaki sauce, served with steamed vegetables on a hot skillet

Bangkok Grill **16.95**

- Marinated beef with Thai herbs, served with steamed mixed vegetables on a hot skillet

King of the Sea (seafood with yellow curry) **17.95**

- Stir-fried scallops, shrimps, squids, green mussels, with celery, onions, bell peppers, carrots, Scallions, egg with yellow curry and lightly coconut milk



DESSERT

Chocolate mud **3.95**

Chocolate mousse **3.95**

Thai custard **3.95**

Sticky rice with ice cream **4.95**

Mango with sticky rice {season} **4.95**

Fried banana with ice cream **4.95**

Fried cheese cake **4.95**



REFRESHMENTS

<i>Soft Drinks</i>	1.50	<i>Juice (Orange, Pineapple, Cranberry)</i>	2.50
<i>Thai Ice Tea</i>	2.50	<i>Fresh Brew Coffee</i>	2.50
<i>Thai Coffee</i>	2.50	<i>Hot Tea (green tea/Jasmine Tea)</i>	2.50

WINE SELECTION

Red Wine

(By bottle \$ 18.00)

<i>Merlot</i>	\$ 5
<i>Cabernet Sauvignon</i>	\$ 5
<i>Pinot Noir</i>	\$ 5

White Wine

<i>Chardonnay</i>	\$ 5
<i>Moscato</i>	\$ 5
<i>Pinot Grigio</i>	\$ 5
<i>Sauvignon Blanc</i>	\$ 5

BEER SELECTION

Domestic Beer

<i>Blue Moon</i>	\$ 3
<i>Samuel Adams</i>	\$ 3
<i>Miller Lite</i>	\$ 2.50
<i>Coors Light</i>	\$ 2.50
<i>Yuengling</i>	\$ 2.50
<i>Bud Light</i>	\$ 2.50
<i>Michelob Ultra</i>	\$ 2.50

Imported Beer

<i>Singha (Thai Beer)</i>	\$ 4.50
<i>Chang (Thai Beer)</i>	\$ 4.50
<i>Kirin (Japan)</i>	\$ 4.50
<i>Sapporo (Japan)</i>	\$ 4.50
<i>Heineken (Holland)</i>	\$ 4.50



Sawasdee

THAI CUISINE



233-8220

WELCOME

IT IS OUR PLEASURE TO WELCOME YOU TO SAWASDEE WHERE YOU WILL EXPERIENCE ONLY THE BEST OF THAI CUISINE. “SAWASDEE “IS THE WORD TO USE FOR GREETINGS AND GOODBYE. “WAI” CONSISTS OF A SLIGHT BOW WITH THE PALMS PRESSED TOGETHER IN A PRAYER-LIKE GESTURE.

The secret of Thai cuisine is a mixture between the spices and the main freshest ingredients, achieving a delicate balance that enhances the taste to make it an unforgettable national cuisine. We strive to bring you delicious food and culture with great experience.

ENJOY YOUR MEALS!!