



Thai Food

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

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The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

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ITEM	PRICE
Pad Thai Stir-fried thin noodle, chives, tofu, egg, bean sprouts, and crushed peanuts on the side.	\$13.95
Drunken Noodles Stir-fried wide noodle, onions, tomatoes, bell peppers, and basil leaves.	\$13.95
Panang Curry Special red curry paste, coconut milk, bell peppers, and green beans. Served with jasmine rice.	\$13.95
Pad See Ew Stir-fried wide noodle, Chinese broccoli, and egg with sweet black soy sauce.	\$13.95
Thai Fried Rice Thai fried rice, onions, tomatoes, scallions, and egg on the top.	\$13.95

Soup

ITEM	PRICE
Tom Yum Soup Chicken, beef, pork, veggie, or tofu with mushrooms and tomatoes in lemongrass soup.	\$5.95
Tom Yum Soup (Soup) Shrimp, seafood, or combo with mushrooms and tomatoes in spicy lemongrass soup.	\$6.95
Tom Kha Soup Chicken, beef, pork, veggie, or tofu with mushroom in galangal coconut milk soup.	\$5.95
Tom Kha Soup (Soup) Shrimp, seafood, or combo with mushroom in spicy galangal coconut milk soup.	\$6.95
Seaweed and Tofu Soup Soft white tofu and seaweed, chinese cabbage, scallion, and garlic.	\$4.95
Green Wonton Soup Minced CK and shrimp wrapped in wonton skins, Chinese cabbage, scallion, and garlic.	\$5.95

Salad and Yum

ITEM	PRICE
Minced Chicken Salad (雞絲沙拉) Red onions, scallions, and cilantro in spicy lime juice.	\$9.95
Num Tok Salad Your choice of meat, red onions, scallions, and cilantro in spicy Thai seasoning.	\$11.95
Papaya Salad Green papaya, tomatoes, and string beans, with spicy lime dressing.	\$8.95
Seafood Salad (Shrimp, Squid, and Scallop) Seafood red onions, scallions, cilantro, celery, and bell peppers with spicy lime dressing.	\$11.95
Beef Salad (Grilled Flank Steak) Red onions, cilantro, celery, bell peppers, tomatoes, and cucumber with spicy lime juice.	\$11.95
Yum Woon Sean (Shrimp and Minced Chicken) Cellophane noodles, tomatoes, peanuts, red onions, cilantro, and celery in lime sauce.	\$9.95
Crispy Minced Catfish Salad (魚米飯) Green mango, peanut, red onions, scallions, and cilantro with special Thai dressing.	\$13.95
Pork Liver Salad (豬肝沙拉) Red onions, scallions, and cilantro in spicy Thai seasoning.	\$11.95

ITEM	PRICE
Grilled Pork Neck Salad (หมูย่างรสเผ็ด) Red onions, scallions, and cilantro in spicy Thai seasoning.	\$11.95
Appetizers	
Spring Rolls (5 pcs) Cabbage, cellophane noodle, carrots served with sweet and sour sauce.	\$5.95
Goong Rolls (5 pcs) Crispy rolls shrimp stuffed with chicken served with sweet chili sauce.	\$7.95
Fried Tofu Deep-fried tofu served with sweet and sour sauce.	\$6.95
Curry Puffs (3 pcs) Thai pastries stuffed with yellow curried chicken and potatoes come with cucumber relish.	\$7.95
Chive Dumplings Deep-fried dumplings with minced chives served with house soy sauce.	\$7.95
Satay Chicken (4 pcs) Grilled chicken skewers served with peanut sauce and cucumber relish.	\$8.95
Moo Ping Grilled marinated sliced pork served with sticky rice.	\$10.95
Thai Dumpling (Steam) Shrimp and minced pork served with sweet black soy sauce.	\$6.95
Duck Roll Roasted duck wrapped in roti and lettuce, cucumber, scallions, and tamarind sauce.	\$7.95
Chicken Wings Bangkok-style fried chicken served with chef's special sauce.	\$7.95
Fried Calamari Thai style calamari, lightly battered, and fried served with chef's special sauce.	\$8.95
Beef Jerky (หมูยอ) Marinated thin slices of beef flank steak oven-dried and fried with sriracha sauce.	\$8.95
Fried Pork Belly (หมูกรอบ) Deep-fried pork belly top with garlic.	\$9.95
Grilled Pork Neck (หมูย่าง) Grilled marinated pork with Thai style spicy chili sauce.	\$10.95
Fish Cake (ปลาหมึก) Spicy deep-fried blended fish with red curry paste served with chili cucumber sauce.	\$7.95
Fried Shrimp Chips (กุ้งทอด) Crispy Thai-style shrimp flavor deep-fried chip.	\$6.95
Dessert	
Mango and Sticky Rice Fresh mango. Served with sweet sticky rice.	\$7.95
Thai Coconut Custard Original style Thai custard with fried onion.	\$6.95
Crispy Banana (5 pcs) Banana wrapped then deep-fried. Topped with honey.	\$5.95

ITEM	PRICE
Bua Loi Taro balls with coconut milk.	\$5.95
Rice and Noodles	
ITEM	PRICE
Pad Thai (Rice and Noodles) Stir-fried thin noodle, chives, tofu, egg, bean sprouts, and crushed peanuts on the side.	\$13.95
Drunken Noodles (Rice and Noodles) Stir-fried wide noodle, onions, tomatoes, bell peppers, and basil leaves.	\$13.95
Pad See Ew (Rice and Noodles) Stir-fried wide noodle, Chinese broccoli, and egg with sweet black soy sauce.	\$13.95
Pad Woon Sen Stir-fried cellophane noodle, napa cabbage, onions, tomatoes, scallions, and egg.	\$13.95
Rama Noodle Peanut sauce, thin noodle, steamed broccoli, and fried red onion on top.	\$13.95
Thai Fried Rice (Rice and Noodles) Thai fried rice, onions, tomatoes, scallions, and egg on the top.	\$13.95
Basil Fried Rice Spicy fried rice, onions, bell peppers, basil leaves, and chili.	\$13.95
Pineapple Fried Rice Curry powder fried rice, pineapples, raisins, carrot, onions, scallions, and tomatoes.	\$13.95
Crab Fried Rice Thai style fried rice with lump crab meat, Chinese broccoli, and egg.	\$18.95
Thai Style Noodles	
ITEM	PRICE
Boat Noodle Thai style brown soup, meatball, liver, Chinese broccoli, beansprouts, and fried pork skin.	\$14.95
Pink Soup (Yen Ta Fo) Wide noodle, Chinese broccoli, squid, fried shrimp, fish ball, tofu, and white mushroom.	\$14.95
Tom Yum Noodle Spicy tom yum soup, Chinese broccoli, peanut, minced chicken, shrimp, and boiled egg.	\$14.95
Tom Kha Noodle (Seafood) Spicy coconut milk soup, egg noodle, Chinese broccoli, boiled egg, and chili oil.	\$14.95
Suki Yaki Spicy suki yaki sauce, cellophane, napa, celery, carrot, scallion, seafood, and egg.	\$14.95
Lad Naa Stir-fried wide noodle in gravy sauce.	\$14.95
Chef's Special	
ITEM	PRICE
Kua Kling Green beans and kaffir leaves in a Southern style curry.	\$16.95
Pork Intestines Soup (猪大肠汤) Pork blood, liver, and pork intestines in clear soup.	\$15.95

ITEM	PRICE
Sizzling Beef (🍖🍄🥦🥕🌿) Grilled marinated beef, broccoli, mushroom topped with carrot, fresh ginger, and scallions.	\$16.95
Crispy Pork Belly (🍖🥬🥕🌿🍄)	\$16.95
Spicy Crispy Chicken Crispy chicken coated with basil sauce.	\$16.95
Goong Ob Woon Sen Cellophane noodle with ginger, scallions, celery, onions, and curry powder with shrimp.	\$16.95
Duck Red Curry Roasted duck cooked in traditional style red curry with pineapple, tomato, and basil.	\$17.95
Crispy Duck Crispy boneless duck on top of mixed vegetable served with basil sauce.	\$20.95
Talay Thai Medley of shrimp, fish filet, scallops, and calamari sauteed with Thai herb paste sauce.	\$19.00
Salmon Curry Grilled salmon topped with Thai pumpkin red curry paste, bell peppers, and basil leaves.	\$19.00
Fried Fish Filet (🐟🍄🥕🌿) Tilapia fish filet, celery, chili, garlic, and ginger in brown sauce.	\$17.95
Stir-Fried Clams (🍖🍄🌿) Sauteed clams with special Thai chili paste.	\$18.95
Stewed Pork Leg (🍖🥬) Slow cook pork leg in dark brown sauce with Chinese broccoli, and sour cabbage.	\$16.95
Preserved Egg Kapao (🍳🍄🌿🍖) Spicy basil sauce stir-fried minced chicken and preserved egg.	\$16.95
Soft Shell Crab (2 Crabs) Deep-fried soft-shell crabs served with a yellow curry powder sauce.	\$22.95
Chili on Fish (Pompano Fish)	\$21.95

Entree

ITEM	PRICE
Kaprao Sauteed Thai chili, basil leaves, onions, and bell peppers in spicy Thai basil sauce. Served with jasmine rice.	\$13.95
Fresh Ginger Sauteed with onions, scallions, mushroom, bell peppers, and fresh ginger. Served with jasmine rice.	\$13.95
Cashew Nut Sauteed cashew nuts, onions, carrots, scallions, and dried pepper. Served with jasmine rice.	\$13.95
Garlic Lover Stir-fried with garlic, napa cabbage, carrots, and broccoli. Served with jasmine rice.	\$13.95
Sweet and Sour Stir-fried cucumbers, bell peppers, onions, scallions, pineapples, and tomatoes. Served with jasmine rice.	\$13.95
Pik Khing Sauteed with curry paste, green beans, and bell peppers. Served with jasmine rice.	\$13.95
Rama Sauteed curry with peanut sauce and steamed broccoli fried onion on top. Served with jasmine rice.	\$13.95
Spicy Eggplant Sauteed Chinese eggplants, onion, bell pepper, and basil leaves with basil sauce. Served with jasmine rice.	\$13.95

ITEM	PRICE
Veggie Medley Stir-fried mixed vegetables in a light brown sauce. Served with jasmine rice.	\$13.95
Broccoli Oyster Sauce Sauteed broccoli with garlic and oyster sauce. Served with jasmine rice.	\$13.95
Curry	
Green Curry Green curry paste, coconut milk, eggplants, green beans, bamboo shoots, bell peppers, and basil leaves. Served with jasm...	\$13.95
Panang Curry (Curry) Special red curry paste, coconut milk, bell peppers, and green beans. Served with jasmine rice.	\$13.95
Massaman Curry Classic yellow curry paste, potatoes, onions, roasted peanut, and fried red onions on top. Served with jasmine rice.	\$13.95
Red Curry Red curry paste, coconut milk, bamboo shoots, green beans, bell pepper, and basil leave. Served with jasmine rice.	\$13.95