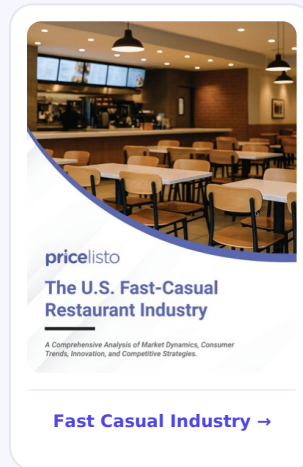




Tuk Tuk Thai Food Loft

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Soups

ITEM	PRICE
Gang Jued Woon Sen Clear broth soup with napa cabbage pork dumplings cellophane noodles shiitake mushrooms onions and carrots.	\$7.00
Tom Kha Kai Soupe onctueuse au poulet avec lait de coco et galanga, garnie de champignons et chou.	\$8.00
Tom Yum Koong Spicy shrimp lemongrass broth soup with fresh lime juice kaffir lime with shiitake and straw mushrooms.	\$8.00

Small Plates

ITEM	PRICE
Moo Yang Grilled thai-style marinated pork skewers served with sticky rice.	\$10.00
Neau Sawan Northeastern thai beef jerky with coriander served with sticky rice.	\$10.00
Roti Ke-Yow Whan Roti croustillant accompagné d'une sauce au curry vert épicé.	\$10.00
Nuah Ping Brochettes de filet de bœuf grillé accompagnées d'une sauce tamarin pimentée.	\$11.00
Hoy Tod Crispy bangkok mussel omelette with bean sprouts scallions cilantro and three flavored chili sauce.	\$11.00
Pla Muk Tod Crispy calamari with thai chili lime sauce.	\$10.00
Mieng Kum Old fashioned spinach leaf wrap with lime ginger onions roasted peanuts and coconut in caramelized palm sugar.	\$9.00
Kai Tod Fried chicken drums with 3 flavored chili sauce.	\$10.00
Kanom Jeeb Dumplings vapeur farcis de poulet et crevettes, accompagnés de champignons, galanga, et servis avec une sauce soja au ch...	\$9.00
Kung Tod Fried shrimp with sweet chili sauce.	\$10.00
Zi Klong Moo Garlic and pepper spare ribs.	\$10.00
Thap Kai Grilled chicken liver marinated with garlic cilantro and pepper served with sticky rice.	\$9.00
Kanom Pung Na Kai Toast garni de poulet et de crevettes, accompagné d'une salade de concombres marinés.	\$8.00
Tofu Thod Tofu croustillant accompagné de concombres frais, parsemé de cacahuètes broyées, le tout nappé d'une sauce tamarin savou...	\$8.00
Thai Samosa Crispy vegetable filled rice paper pockets served with tamarind sauce.	\$9.00
Satay Kai Grilled chicken skewers with peanut sauce and cucumber salad.	\$9.00

Thai Style Salads

ITEM	PRICE
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Yum Pla Tuna	\$11.00
Larb Kai Minced chicken with onions roasted jasmine rice cabbage lime and a touch of palm sugar.	\$12.00
Yum Woon Sen Un méli-mélo de fruits de mer et de poulet haché, associé à des nouilles transparentes de cellophane. Rehaussé par le ze...	\$14.00
Plah Neauh	\$14.00

Curries

ITEM	PRICE
Massaman	\$15.00
Panang A medium spiced curry with green beans and kaffir lime leaves.	\$16.00
Green Curry Curry vert épicé avec basilic thaï, pousses de bambou, aubergines et haricots verts.	\$15.00

Bangkok Street Noodles

ITEM	PRICE
Ba-Mee Moo Dang Faux	\$15.00
Pad Mee Sautéed vermicelli rice noodles with mushrooms sprouts scallions and egg.	\$14.00
Pad Zee U	\$16.00
Keiw Tiew Neuah	\$15.00
Kanom Jeen Khew Whan	\$16.00
Lad Na Talay Noodles baignant dans une sauce épaisse, garnis de fruits de mer frais comme les crevettes succulentes, calmars tendres...	\$16.00
Pad Thai Chicken over sautéed rice noodles with sweet tamarind scallions eggs beansprouts bean curd and crushed peanuts with a to...	\$15.00

Entrées

ITEM	PRICE
Kao Moo Dang Bbq pork and thai sausage served over jasmine rice topped with herb sauce and hard-boiled egg served with black soy sauc...	\$16.00
Kow Mun Kai Steamed chicken with ginger galanga and garlic rice topped with black soybean chili sauce served with chicken consomme.	\$14.00
Kao Pad Goong Chiang Riz sauté accompagné de saucisse thaï, œufs, oignons et brocoli chinois.	\$15.00
Kra Pow Moo Porc haché sauté aux arômes de basilic thaï sucré et d'ail, garni d'un œuf frit, accompagné de riz jasmin parfumé.	\$15.00
Prik Khing Saut?ed shrimp green bean roasted red curry paste kaffir lime jasmine rice.	\$15.00
Kai Yang Grilled marinated half chicken served with papaya salad and sticky rice.	\$19.00

ITEM	PRICE
Pla Sham Rod Pan-fried filet of asian white fish with 3 flavor chili sauce topped with cilantro.	\$21.00
Pla Tod	\$27.00
Salmon Panang Filet de saumon grillé napé d'une sauce curry Panang, accompagné d'aubergines croustillantes et de haricots verts, le to...	\$26.00

Sides

ITEM	PRICE
Thai Salad	\$7.00
Sticky Rice	\$4.00
Papaya Salad Som tum.	\$5.00
Garlic Rice false	\$4.00
Jasmine Rice false	\$3.00
Roti Bread	\$9.00
Sauteed Vegetables	\$6.00

Desserts

ITEM	PRICE
Lychee Cheesecake New york style cheesecake with lychee fruit.	\$8.00
Bangkok Snow Cone Shaved ice sweetened with rose syrup condensed milk lotus seed palm seed and red beans.	\$7.00
Gauy Thod Bananes croustillantes accompagnées de délicieuse crème glacée à la noix de coco.	\$7.00
Old Fashioned Thai Ice Cream Coconut ice cream topped with palm seed and crushed peanuts served with sweet sticky rice.	\$7.00
Ginger Fried Ice Cream Served with melba sauce.	\$7.00
Thai Custard Pumpkin custard served over coconut sticky rice.	\$7.00

Beverages

ITEM	PRICE
Thai Iced Coffee false	\$4.00
Thai Iced Tea Thé glacé thaïlandais: Ce breuvage rafraîchissant marie le thé noir infusé lentement aux notes aromatiques de cardamome...	\$4.00
Bottled Sparkling Water	\$5.00
Bottled Still Water	\$5.00

Soups

ITEM	PRICE
Gang Jued Woon Sen Clear broth soup with napa cabbage, pork dumplings, cellophane noodles, shiitake mushrooms, onions and carrots.	\$7.00
Tom Kha Kai Chicken and coconut galangal soup with mushrooms and cabbage.	\$8.00
Tom Yum Koong Bouillon épicé aux crevettes, infusé à la citronnelle avec une touche de jus de lime frais. Aromatisé avec des feuilles...	\$7.00

Small Plates

ITEM	PRICE
Moo Yang Grilled Thai-style marinated pork skewers served with sticky rice.	\$10.00
Neau Sawan Northeastern thai beef jerky with coriander served with sticky rice.	\$10.00
Roti Ke-Yow Whan Crispy roti with spicy green curry sauce.	\$10.00
Nuah Ping Brochettes de filet de bœuf grillé accompagnées d'une sauce à la tamarin et au piment.	\$11.00
Hoy Tod Omelette croustillante aux moules de Bangkok accompagnée de germes de soja, oignons verts et coriandre, servie avec une...	\$11.00
Pla Muk Tod Crispy calamari with thai chili lime sauce.	\$10.00
Mieng Kum Old fashioned spinach leaf wrap with lime, ginger, onions, roasted peanuts and coconut in caramelized palm sugar.	\$9.00
Kai Tod Fried chicken drums with three flavored chili sauce.	\$10.00
Kanom Jeeb Steamed chicken and shrimp dumplings with mushroom, galanga and soy chili sauce.	\$9.00
Kung Tod Crevettes croustillantes accompagnées d'une sauce au chili doux.	\$10.00
Zi Klong Moo Garlic and pepper spare ribs.	\$10.00
Thap Kai Grilled chicken liver marinated with garlic, cilantro and pepper served with sticky rice.	\$9.00
Kanom Pung Na Kai Chicken and shrimp toast topped with pickled cucumber salad.	\$8.00
Tofu Thod Faux croustillant servi avec des concombres frais, cacahuètes concassées, le tout nappé d'une sauce tamarin.	\$8.00
Thai Samosa Rice paper envelops a medley of vegetables, fried to a crispy golden brown, and is paired with a tangy tamarind dipping...	\$9.00
Satay Kai Grilled chicken skewers with peanut sauce and cucumber salad.	\$9.00

Thai Style Salads

ITEM	PRICE
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Larb Kai	\$12.00
Minced chicken with onions, roasted jasmine rice, cabbage, lime and a touch of palm sugar.	
Yum Woon Sen	\$14.00
Seafood medley and minced chicken cellophane noodle with fresh lime, onions and a touch of palm sugar.	
Plah Neauh	\$14.00
Beef tenderloin lemongrass salad with onions and kaffir lime.	

Curries

ITEM	PRICE
Massaman	\$15.00
Faux filet au goût doux et profond, le curry Massaman équilibre les saveurs subtiles de cardamome et de clou de girofle,...	
Panang	\$15.00
A medium spiced curry with green beans and kaffir lime leaves.	
Green Curry	\$15.00
This is the spiciest of all the curries with thai basil, bamboo shoots, eggplant and green beans.	

Bangkok Street Noodles

ITEM	PRICE
Ba-Mee Moo Dang	\$15.00
Thai style BBQ pork with egg noodles, crushed peanuts, scallions, cilantro and yu choy.	
Pad Mee	\$14.00
Faux	
Pad Zee U	\$15.00
Choix de poulet, bœuf ou porc sautés avec des nouilles de riz larges, œufs et brocoli chinois, le tout enveloppé dans un...	
Keiw Tiew Neuah	\$15.00
Braised beef noodle soup with cilantro, asian celery, bean sprouts and crushed peanuts.	
Kanom Jeen Khew Whan	\$16.00
Chicken with spicy green curry, basil, eggplant, bamboo shoots, mixed with steamed rice noodles.	
Lad Na Talay	\$16.00
Shrimp and calamari with flat rice noodles in soy bean gravy and chinese broccoli.	
Pad Thai	\$15.00
Chicken over sautéed rice noodles with sweet tamarind, scallions, eggs, bean sprouts, bean curd and crushed peanuts and...	

Lunch Specials

ITEM	PRICE
Pork Basil	\$10.00
Porc haché sauté avec du basilic thaï parfumé, des poivrons croquants, et de l'ail, accompagné d'un œuf frit et servi su...	
Chicken Pad Thai	\$11.00
Sauteed rice stick noodles, scallions, bean sprouts, bean curd, crushed peanuts and egg.	
Shrimp Salad	\$10.00
Shrimp and minced chicken with cellophane noodles, cilantro, scallions, freshlime, red onions and a touch of palm sugar.	
Chicken Masaman Curry	\$10.00
Chicken, potatoes, peanuts and onions simmered in masaman curry served over jasmine rice.	
Vegetarian Pad Zee U	\$9.00
Un ensemble vibrant de légumes croquants mélangés avec des nouilles de riz plates et des œufs, le tout nappé d'une sauce...	
Chicken Fried Rice	\$9.00
Riz sauté à la thaïlandaise avec morceaux de poulet, œufs brouillés, oignons et brocoli croquant.	

ITEM	PRICE
Chicken Stay Salad	\$9.00
Lettuce, cucumber, tomato, red onions, bean sprouts and grilled chicken served with a peanut sauce dressing.	
Tuk Tuk Lunch Box	\$12.00
Veggie soup, rice, and sample of two Thai dishes presented in a Thai lunch box.	
Entrées	
Kao Moo Dang	\$16.00
BBQ pork and thai sausage served over jasmine rice topped with herb sauce and hard boiled egg served with black soy sauc...	
Kow Mun Kai	\$14.00
Steamed chicken with ginger, galanga and garlic rice topped with black soy bean chili sauce served with chicken consomme...	
Kao Pad Goong Chiang	\$15.00
Un riz sauté accompagné de saucisse thaïlandaise en dés, œufs battus, oignons et brocoli chinois.	
Kra Pow Moo	\$15.00
Sauteed minced pork with thai sweet basil and garlic, topped with a fried egg served with jasmine rice.	
Prik Khing	\$15.00
Your choice of beef, chicken or pork served with a dry roasted red curry, kaffir lime, green beans and jasmine rice.	
Kai Yang	\$19.00
Grilled marinated half chicken served with papaya salad and sticky rice.	
Pla Sham Rod	\$21.00
Filet de poisson blanc asiatique poêlé, nappé d'une sauce chili aux trois saveurs et garni de coriandre fraîche.	
Pla Tod	\$27.00
Le red snapper entier, frit à la perfection, accompagné d'une sauce chili-lime audacieuse et d'une salade de mangue vert...	
Salmon Panang	\$24.00
Grilled filet of wild caught Scottish salmon in a panang curry sauce, with fried eggplant and green beans over jasmine r...	
Sides	
Thai Salad	\$7.00
Sticky Rice	\$3.00
Papaya Salad	\$4.00
Som tum.	
Garlic Rice	\$3.00
false	
Jasmine Rice	\$3.00
Roti Bread	\$5.00
Sauteed Vegetables	\$6.00
Desserts	
Lychee Cheesecake	\$7.00
Cheesecake à la new-yorkaise agrémenté de lychees juteux.	
Bangkok Snow Cone	\$7.00
Faux	

ITEM	PRICE
Gauy Thod Fried banana served with coconut ice cream.	\$7.00
Old Fashioned Thai Ice Cream Coconut ice cream topped with palm seed and crushed peanuts.	\$7.00
Ginger Fried Ice Cream Served with melba sauce.	\$7.00
Thai Custard Pumpkin custard served over coconut sticky rice.	\$7.00

Beverages

ITEM	PRICE
Thai Iced Coffee false	\$4.00
Thai Iced Tea	\$4.00
Bottled Sparkling Water	\$4.00
Bottled Still Water	\$4.00