



Dinner



APPETIZERS

- AP01 **Edamame**.....**\$3.00**
Boiled young soy bean tossed with salt.
- AP02 **Satay**.....4 for **\$5.95**
Tender strips of chicken breast or pork marinated w/ spices and charbroiled on a skewer. Served w/ mildly spicy peanut sauce & cucumber salad.
- AP03 **Thai Spring Roll**.....**\$5.95**
The crispy roll is stuffed with fresh veggies and served with homemade plum sauce.
- AP04 **Summer Roll**.....**\$5.95**
Thai version of a Vietnamese dish made with steamed shrimp, light fried tofu, vermicelli noodle and fresh veggies wrapped in soft rice paper. Served with homemade peanut brown sauce.
- AP05 **Fish Patties**.....4 for **\$6.95**
Called “ Tod Mun Pla” in Thailand. These very popular appetizers are usually accompanied with a chilled Singha Beer. Fresh firm whitefish is finely minced and blended w/ green beans & Thai spices and fried. Served w/ cucumber dipping sauce.
- AP06 **Shrimp Patties**.....4 for **\$7.95**
Another very popular appetizer for lunch and dinner in Thailand. Finely minced shrimp is blended with Thai spices and fried. Served with cucumber dipping sauce.
- AP07 **Miang Kum**.....4 for **\$5.95**
Also a popular Thai appetizer. A pinch of toasted coconut flakes, shallot, ginger, lime, toasted peanut & tiny dried shrimps. Is eaten in a green leaf wrapped topped with homemade sauce.
- AP08 **Asian Chicken w/ Lettuce Wrap**.....**\$7.95**
Sauté chicken with red bell peppers, water chestnuts & green onion topped with crispy vermicelli noodle and served with butter leaves. So you can wrap your own.
- AP09 **Crispy Noodles (Mee Krob)**.....**\$5.95**
The original Thai appetizer dish. Crisp & sweet vermicelli noodles that melt in your mouth are sautéed in tomato & tamarind sauce.

- AP10 **Steamed Seafood Packets**.....4 for **\$5.95**
Very neat and delicate, these steamed packets make an excellent starter or a light lunch. The mixture of crabmeat, minced shrimp and ground pork, water chestnuts are wrapped in wonton skin. Served in a bamboo basket with homemade dumpling sauce.
- AP11 **Crispy Calamari**.....**\$7.95**
Fresh squid dipped in tempura flour and served with homemade sweet chili sauce.
- AP12 **Potstickers**.....5 for **\$5.95**
Japanese-style appetizer that Thais really like. It's an excellent starter. Stuffed with chicken & veggies. Served with homemade dumpling sauce.
- AP13 **Thai Taco**.....3 for **\$6.95**
Stir-fried ground chicken with Thai basil in crispy Taco shells. Tossed with shredded cheese. Served with Thai sweet chili sauce.
- AP14 **Thai Toast**.....**\$5.95**
Crispy toasts topped with marinated ground pork and deep-fried. Served with cucumber salad sauce.
- AP15 **Lemongrass Shrimp**.....4 for **\$6.95**
Fried minced shrimp is piled on a stick of lemongrass. Served with homemade sweet chili sauce.
- AP16 **Bangkok Stuffed Wing**.....**\$5.95**
Fried marinated ground chicken, water chestnuts, black mushroom and silver noodles stuffed in the chicken wing. Served with sweet chili sauce.
- AP17 **Vegetarian Drumsticks**.....4 for **\$5.95**
Served with homemade sauce.
- AP18 **Veggie Chicken Tenders**.....5 for **\$6.95**
Veggie chicken tender, tossed with homemade sauce. Served with butterleaf lettuce to wrap when eating.
- AP19 **Mai Thai Vegetarian Sample**.....**\$10.95**
Elegant combination of tofu satay, corn patties, spring rolls, veggie drumsticks. Served with special Mai Thai sauces.
- AP20 **Mai Thai Sample Plate**.....**\$11.95**
Elegant combination of chicken satay, fish patties, spring rolls, BBQ stuffed wings. Served with special Mai Thai sauces.

SOUP

Bowl / Pot

- SO01 **Tom Yum Goong***.....**\$5.95/\$10.95**
 SO02 **Tom Kah Kai** (chicken).....**\$4.95/\$8.95**
 SO03 **Tom Yum Goong***.....**\$5.95/\$10.95**
 SO04 **Wonton Soup**.....**\$4.95/\$9.95**
 SO05 **Miso Soup**.....**\$3.25/\$6.25**
 SO06 **Seafood Hot Pot** (Po-tak)..... - - - /**\$13.95**

SALAD

- SA01 **Papaya Pok Pok**.....**\$7.95**
 Shredded green papaya mixed with dried shrimp, cherry tomatoes, green beans, fresh Thai chili & peanuts tossed with garlic and lime juice.
 SA02 **Silver Noodle Salad**.....**\$8.95**
 Shrimp, ground chicken, tomatoes, onion & chili w/ lime juice. Topped w/ scallions & peanuts.
Larb of Chiang Mai.....**\$7.95**
 SA03 Ground chicken tossed with mint leaves, onions, ground chili powder and roasted rice powder.
Thai Beef Salad*.....**\$8.50**
 SA04 **Yum Talay**.....**\$9.95**
 SA05 Squid, shrimps & mussels mixed with onion, lemongrass and lime leaves.

NOODLES

- Chicken, Beef, Pork**.....**\$11.25**
Shrimp.....**\$12.35**
Meatless, Tofu, Veggies Only.....**\$10.25**

- T46 **Pad Thai**
 T47 **Hidden Pad Thai**.....**Add \$1**
 Pad Thai wrapped in an omelet before serving.
 T48 **Pad Se-Ew** (Street Noodle)
 T49 **Drunken Noodle****
 T50 **Spaghetti Kee Mao** (Drunken Spaghetti)**
 Stir-fried spaghetti with onion, bamboo shoots, and topped with crispy sweet basil.
 T51 **Rad Nah**
 T52 **Rad Nah Mai Fun**
 Crispy egg noodle, bamboo shoots, green onion and mushroom sauteed in brown gravy.
 T53 **Asian Style Noodle Soup w/ Ginger Teriyaki Chicken**.....**\$11.25**
 Mixed greens and noodles in chicken soup, topped with grilled Teriyaki Chicken on skewers.

VEGETARIAN

- VE01 **Citrus Sparerib Cutlets**.....**\$12.45**
 Veggie citrus spareribs sauteed in special sauce, served w/fresh pineapple and lettuce.
 VE02 **Black Pepper Steak**.....**\$12.45**
 Veggie black pepper steak sauteed with mixed veggies in vegetarian sauce.
 VE03 **Chicken Steak**.....**\$12.45**
 Veggie chicken, pan fried and topped with our special sauce.
 VE04 **Chicken Ginger Sauteed**.....**\$12.45**
 Veggie Ginger Chicken sauteed with mix veggies in light brown sauce.
 VE05 **Chu-Chee Tofu**.....**\$12.45**
 Fried veggie tofu chunks with steamed peas & carrots in red curry sauce.
 VE06 **Smoked Duck**.....**\$12.45**
 Fried vege smoked duck and tossed with vegetarian sauce. Served with shitake mushrooms and baby bok choy.
 VE07 **3 Flavor Veggie Fish**.....**\$13.45**
 Fried veggie fish fillet topped with special sweet chili sauce.

FRIED RICE

- Chicken, Beef, Pork**.....**\$11.25**
Shrimp.....**\$12.35**
Meatless, Tofu, Veggies Only.....**\$10.25**

- RI01 **Pineapple Fried Rice**.....**\$13.25**
 Stir-fried with shrimp, chicken, pineapple chunks, raisins, cashews, fresh veggies and egg.
 RI02 **Hidden Fried Rice**.....**\$13.75**
 Stir-fried with shrimp, chicken, mixed veggies and egg. Wrapped in an omelet.
 RI03 **American Fried Rice**.....**\$11.35**
 Stir-fried w/raisins, peas, carrots in oyster sauce. Served w/chicken wing, hot dog & fried egg.
 RI04 **Crab Fried Rice**.....**\$11.35**
 Stir-fried jasmine rice with delicate real crab meats, onion, peas & carrots, tomatoes and egg.
 RI05 **Drunken Fried Rice ****.....**\$11.35**
 Stir-fried w/ bamboo shoots, bell pepper, onion, sweet basil leaves & egg in a medium spicy sauce.
 RI06 **Yellow Lake Curry Fried Rice**.....**\$11.35**
 Peas, carrots, tomatoes, onion, choice of meat and egg and stir-fried in yellow curry powder.

ENTREE

All entrees come with steamed jasmine rice.

Chicken, Beef, Pork	\$10.95
Shrimp	\$11.95
Meatless, Tofu, Veggies Only	\$9.95

- EN01 **Ginger Ginger**
Your choice of meat sauteed in yellow bean sauce with mixed vegetables.
- EN02 **Thai Basil Stir Fry**
Your choice of meat stir-fried with Thai basil leaves, and vegetables in mildly spice sauce.
- EN03 **Evil Jungle Prince**
Your choice of meat stir-fried with green bean and kaffir lime leaves in a red curry sauce.
- EN04 **Garlic & Pepper**
Your choice of meat stir-fried with ground garlic & black pepper in brown sauce.
- EN05 **Thai Sweet & Sour**
Your choice of meat stir-fried with mixed veggies in a sweet & sour sauce.
- EN06 **Swimming Angle**
Your choice of meat stir-fried with peanut sauce and placed on top of a bed of stir-fried spinach.
- EN07 **Beef Pepper Steak**
Stir-fried beef with mixed veggies in garlic & pepper paste.
- EN08 **Sauteed Eggplant**
Your choice of meat sautéed with eggplant and mixed veggies in mildly spicy sauce.
- EN09 **Cashew Chicken**
Stir-fried chicken breast with cashews, mixed veggies and roasted dried chili in chili oil paste.
- EN10 **Tamarind Prawn**.....**\$13.95**
Stir-fried prawns in tamarind water with mixed veggies and topped with onion.
- EN11 **Orange Beef**.....**\$11.95**
Marinated beef stir-fried with veggies in a special orange sauce.
- EN12 **BBQ Spareribs**.....**\$11.95**
Marinated pork spareribs are grilled and generously glazed with a special tomato and sesame oil sauce before serving.
- EN13 **Garlic & Pepper Ribs**.....**\$12.95**
Marinated pork ribs and coated well with garlic & pepper and fried till golden brown.

- EN14 **Tamarind Duck**.....**\$15.95**
Crispy duck breast is served in a hot plate and tossed with special tamarind gravy sauce on the table by our server. Nice plate.
- EN14 **Mai Thai Ginger Duck**.....**\$13.95**
Roasted duck stir-fried with mushrooms, ginger & veggies in a mildly spicy brown sauce.
- EN16 **Tamarind Prawn**.....**\$13.95**
Stir-fried prawns in tamarind water with mixed veggies and topped with onion.

CURRY

All entrees come with steamed jasmine rice.

Chicken, Beef, Pork	\$11.15
Shrimp	\$12.15
Meatless, Tofu, Veggies Only	\$10.15

- CU01 **Spicy Curry Roast Duck ***.....**\$13.95**
Tender strips of roast duck and mixed vegetables in red curry.
- CU02 **Yellow Lake Curry ***
Your choice of meat in mild yellow curry with potatoes, bamboo shoots, bell pepper and peas & carrots.
- CU03 **Masaman Gang Keaw Ta**
Your choice of meat w/potatos, onion, and roasted peanuts in masaman curry.
- CU04 **Red Sea Curry ***
Your choice of meat w/vegetables in red curry.
- CU05 **Pa-Nang ***
Your choice of meat w/vegetables in thick pa-nang paste.
- CU06 **Green River Curry ****
Your choice of meat w/vegetables in green curry.
- CU07 **Pineapple Curry w/ Jumbo Shrimp & Mussels***.....**\$12.95**
Jumbo shrimp and New Zealand mussels with pineapples in a red curry.
- CU08 **Chu Chee King Prawn***.....**\$12.95**
King Prawns in our traditional red curry with peas and carrots.

CHEF PROUDLY PRESENTS

All entrees come with steamed jasmine rice.

- CH01 **Baked Crab Claws**.....\$14.95
Clay pot of crab claw sautéed with glass noodles, scallions, napa cabbage in brown sauce.
- CH02 **Baked Jumbo Shrimp**.....\$14.95
Clay pot of jumbo shrimp sautéed with glass noodles, napa cabbage, carrot, onion and pepper in a brown sauce.
- CH03 **Fish on Fire**.....\$19.95
Fried Halibut Fillets and topped with thick red curry and coconut milk. Served on fire.
- CH04 **3 Flavor Fish***.....Market Price
Fried whole snapper topped w/spicy chili sauce.
- CH05 **Tamarind Salmon**.....\$15.95
Grilled Salmon fillet. And topped with tamarind sauce and fried onion. Served w/ steamed veggies.
- CH06 **Garlic Shrimp**.....\$13.95
Garlic and black pepper give this stir-fried dish the spicy goodness that Thai's love so much.
- CH07 **Pattaya Parade****.....\$17.95
Combination of seafood sautéed in chili oil paste.
- CH08 **Satay Prawn**.....\$13.95
Jumbo prawns w/ lemongrass in satay sauce.
- CH09 **Ribeye Steak w/Thai Herbs**.....\$16.95
Grilled Ribeye topped with a mix of Thai herbs. Served w/ steamed veggies & mashed potatoes.
- CH10 **Sizzling Prawns**.....\$14.95
Jumbo prawns lightly battered and flash fried and topped with coconut milk sauce.
- CH11 **Happy Friendly**.....\$13.95
Savory stir-fry of chicken, shrimp, and squid with glass noodles, egg and mixed veggies.
- CH12 **Scallops w/Thai Basil**.....\$16.95
Stir-fry scallops with Thai basil, mushrooms, bamboo shoots in oyster sauce.
- CH13 **Kai-Yang Thai Style**.....\$14.95
Char-broiled marinated chicken, with sticky rice.
- CH14 **Lemongrass Beef w/Portobella**.....\$16.25
This is a favorite BBQ recipe. The enticing aroma of the sizzling meat on the grill makes it popular with everyone.
- CH15 **Cashew Seafood in Golden Nest**.....\$17.95
The combination of seafood stir-fried with cashews, mixed veggies, and roasted dried chili in chili oil paste. Served in a golden potato nest.

DESSERTS

- T80 **Sweet Mango w/Sticky Rice**.....\$6.15
By Season
- T81 **Thai Custard & Sticky Rice**.....\$5.95
- T82 **Dragons Eyes**.....\$5.95
Tapioca pearl in coconut milk topped with longans (Thai Fruit). Serve warm.

SPICINESS SCALE

Dishes throughout our menu are labeled according to their spiciness. All our dishes can be ordered spicy.

- * - mild
** - medium
*** - spicy
**** - ouch!

FREE DELIVERY IN LIMITED AREA

We offer free delivery within a limited area of the restaurant. Please call us to find out if you are within our delivery area. 344-THAI

Lunch

Monday - Friday	11:00 - 2:30
Saturday	12:00 - 2:30

Dinner

Monday - Thursday	5:00 - 10:00
Friday - Saturday	5:00 - 11:00
Sunday	5:00 - 9:30

344-THAI
750 W Idaho Street
www.maithaigroup.com