



Jasmine

THAI STYLE COOKING

ENTREES

*Gai Pahd Bai Ga-Prow (Spicy Basil Chicken) 8.50

With peppers, onion & chili paste

*Gai Pat Prik King 8.50

Chicken stir-fried with stringbean, basil, chili paste & soy bean

Gai Yarng (Siam Chicken) 8.50

Grilled marinated chicken breast served on a bed of greens with our special sauce

Gai Kana (Chicken with Chinese Broccoli) 8.50

Sauteed chicken with chinese broccoli & baby corn

Gai Pahd Kieng (Ginger Chicken) 8.95

Stir-fried with young ginger, black fungus, scallions, soya bean & oyster sauce

*Gai Pahd Prik Haeng (Cashew Chicken) 8.95

With mushroom, bell peppers, bamboo shoots & dry hot pepper

Nuer Pahd Nam Mun Hoey 9.50

Sauteed sliced beef with mushrooms, scallions & ginger w/blackbean over a bed of spinach

Moo Yang Ta Krai (Lemongrass Pork Chops) 9.50

Grilled thin slices of pork chops marinated with lemongrass, galanga, garlic & lime juice

Nua Pahd Prik 12.50

Grilled marinated steak topped with sauteed onions, peppercorns, scallions & lime leaves

SEAFOOD

*Pla Lard Prik 16.95

Whole fried crispy snapper with chili, garlic and tamarind

*Pla Jean 14.95

Grilled salmon coated with Thai herbs & served on a sizzling platter with our special sauce

Pla Neung Kiamboy *Seasonal*

Steamed whole seabass topped with black beans, fresh ginger & scallions

Kratieum Prik Thai (Garlic Shrimp) 11.95

With shitake mushrooms, scallions & bamboo shoots

*Goong Ta Krai (Lemongrass Shrimp) 11.95

Stir-fried with peppers, bamboo shoots, basil & chili paste

*Gung Pla Murk Pat Nam Prik Paow 12.50

Shrimp & calamari stir-fried with onion, mint, chili & blackbeans

Goong Phao 16.95

Bangkok's favorite grilled jumbo shrimp served with our special chili sauce

CURRY

*Gaeng Keo Wahn Plak 8.50

Mixed vegetables with green curry in coconut milk

*Gaeng Keo Wahn (Green Curry) 9.50

Famous green curry with chicken, eggplants, basil & coconut milk

*Gaeng Panang (Panang Curry) 9.50

Siamese special thick red curry with chicken or beef with basil, coriander, peppers & coconut milk

*Gaeng Massamum 9.95

Muslim influenced curry with coconut milk, onions, potatoes & peanuts (chicken or beef)

*Gaeng Goong Sapparod (Pineapple Curry Shrimp) 12.95

With string bean, bamboo shoot, basil & coconut milk

SOUP

*Tom Yam Goong 3.50

Famous Thai spicy & sour soup with shrimp, lemongrass, mushroom, pepper & lime juice

*Tom Kha Gai 3.00

Spicy Thai coconut milk soup with chicken, mushroom, lime juice & galangal

Poh Taek 3.75

Seafood soup with shrimp, calamari & glass noodles

APPETIZERS

Po Pia (Spring Rolls) 3.50

Wrapped with bambooshoots, cabbage, carrot & beanthread
served with Thai sweet & sour sauce

Po Pia Sod (Fresh Vegetable Rolls) 3.95

Wrapped with jicama, bean sprout, cucumber & fried onions
with hoisin dipping sauce

Khao Neow Gai (Stuffed Sticky Rice) 5.95

Sticky rice stuffed with chicken & vegetables wrapped in banana leaf

*Tod Mun Pla (Fish Cakes) 5.95

Popular Bangkok fish cakes mixed with curry spices, stringbeans & kaffir lime leaves
served with cucumber & sweet chili sauce

Pla Muok Tod (Fried Calamari) 5.95

Deep fried breaded calamari, Thai style served with traditional hot sauce

Khanom Jeeb (Vegetable Dumplings) 5.95

Steamed or pan-fried, served with basil-garlic dipping sauce

Satay 5.95

Chicken or beef grilled in skewers w/ peanut sauce

Khao Griab Paak Maw (Steamed Shrimp Dumplings) 6.50

with garlic/ginger sauce

Goong Sarong 6.50

Deep fried shrimp wrapped in noodles

SALADS

Salad Kaek 4.95

Mixed green salad with peanut sauce dressing

Tam Taeng (Cucumber Salad) 3.95

Cucumber salad mixed with tomatoes & topped with ground peanuts

*Yam Pla Muk (Calamari Salad) 6.50

Thai calamari salad mixed with mint, basil, lemongrass, tomatoes, onion & chili

*Som Tam Esan (Papaya Salad) 6.50

Famous Thai green papaya salad mixed with stringbeans, tomatoes, chili, lime juice
& ground peanut

Yam Nuer Yarng (Steak Salad) 6.95

Grilled & tossed with Thai herbs, onions, tomatoes, cucumber, lime juice & mint

NOODLES & FRIED RICE

*Pahd Thai 7.50

Thailand's best known stir-fried Thai noodles with baby shrimp, egg, bean sprouts,
dry tofu & topped with ground peanuts

Kwyatio Pahd Gai 7.95

Fresh noodles stir-fried with chicken & vegetables & lime leaf

Pahd See Yu 7.50

Thai country-style stir-fried broad rice noodles with Chinese broccoli, eggs
(choice of chicken or beef)

Lar Nard 7.50

Broad rice noodles stir-fried in soy sauce topped with chicken or beef & Chinese broccoli
in a brown bean oyster gravy

Bamee Siam 8.50

Crispy pan fried egg noodles topped with shrimp, chicken & vegetables
in garlic oyster gravy

*Mee Ga-Thi 7.95

Spicy stir-fried coconut noodles with chicken, pepper, mushroom, bean sprouts and basil

Pahd Woosen 11.95

Thai favorite pan-fried clear noodles with shrimp, shitake mushroom & vegetables

Khao Pahd Supparot

(Pineapple Cocount Fried Rice) 6.50

With chicken topped with ground peanuts & fried onions

*Khao Pahd Bar Saranee (Mint Fried Rice) 6.50

with chili, garlic, onion & fresh mint (Chicken or Beef)

VEGETABLES

*Pahd Ruom Mitt 7.50

House special stir-fried mixed vegetables & tofu with basil & chili paste

*Pahd Pak Boong (Water Spinach or Vegetable of the day) Seasonal

Stir-fried with blackbeans, chili & garlic

Tao Hu Hor 8.50

Stuffed beancurd sheet with shitake mushrooms, bamboo shoots, and tofu
served on a bed of spinach with basil/blackbean sauce

*Ma Khue Puang (Eggplant) 7.50

Stir-fried with special chili sauce with
minced vegetables & lime leaves

Tua Yau (String Beans) 7.25

Stir-fried with dried tofu, scallions, garlic & soybean

(Rice not included)

Jasmine Rice 1.00

Coconut Rice 1.50

Thai Sticky Rice 1.75