

AUTHENTIC THAI CUISINE



32-05 36<sup>TH</sup> AVE ASTORIA, NY 11106 (718) 728-5563

**Appetizers**

- 1. Sate** ..... 6.95  
Sliced beef or chicken marinated curry power and coconut milk served with peanut sauce
- 2. Tod Mon** ..... sm 6.95(4) lg 8.95(7)  
Curried fish cake served with cucumber sauce
- 3. Crispy Rolls** ..... 4.95  
Crispy spring roll stuffed with ground pork bean thread and vegetables
- 4. Thai Rolls** ..... 6.95  
Steamed rolls wrapped with Chinese sausage, crabmeat, cucumber, bean sprout with sauce
- 5. Spare ribs** ..... 6.95  
Fried spare ribs with salt, pepper and garlic
- 6. Chicken Wings** ..... 5.95  
Deep fried chicken wings with Thai spicy sauce
- 7. Mee Grob** ..... 5.95  
Crispy rice noodles with shrimp and tamarind sauce
- 8. Steamed Mussels** ..... 8.95  
With Thai spices served with spicy sauce
- 9. Sautéed Mussels** ..... 8.95  
With black bean sauce, chili and basil
- 10. Pla Muk Tod** ..... 7.95  
Fried squid served with sauce
- 11. Tofu Tod** ..... 5.95  
Fried tofu
- 12. Koong Kra Borg** ..... 7.95  
Crispy fried shrimp rolls served with sauce
- 13. Som Tum** ..... 6.95  
Papaya salad
- 14. Thai Jerky** ..... 7.95  
Choice of beef, pork, or chicken serve with chili dipping sauce
- 15. Karee Puff** ..... 6.95  
Ground chicken, potatoes, onions, and curry wrapped in crispy crust and served with arjad
- 16. Seafood Rolls** ..... 6.95  
Seafood spring roll wrap shrimp and crabmeat fried served with side of plum sauce
- 17. Khaum Jep (dumpling)** ..... 6.95  
Ground chicken, shrimp, crabmeat, water chestnut, bamboo shoot, scallion, and mushroom wrapped in wonton topped with garlic
- 18. Hoi Jaw** ..... 8.95  
Crispy thin tofu wrap with shrimp, crabmeat, ground pork serve with sweet and sour sauce



Hours: Sundays- Thursdays 11:30AM-11:00PM  
 Fridays 11:30AM- 12:00AM  
 Saturdays 12:00PM- 12:00AM  
 Kitchen closes 15 mins prior to closing  
 Please inquire about us catering your events

**WWW.THAIASTORIA.COM**

### Salads/Thai Spicy Salads

|   |       |
|---|-------|
| <b>19. Thai Salad</b> .....   | 3.95  |
| Lettuce, cucumber, bean spout and bean cake with Thai peanut dressing.      |       |
| <b>20. Nua Nam Tok*</b> .....   | 8.95  |
| Sliced charcoaled steak with onion, chili, lime juice                       |       |
| <b>21. Naem Sod*</b> .....  | 7.95  |
| Ground pork with ginger, peanuts, chili, lime juice                         |       |
| <b>22. Yum Koong*</b> .....   | 8.95  |
| Shrimp with lemon grass, onion, and chili paste and lime juice              |       |
| <b>23. Yum Koon Chieng*</b> .....   | 7.95  |
| Sliced Chinese sausage, cucumber, chili, lime juice, hot chili and scallion |       |
| <b>24. Yum Pla Muk*</b> .....   | 8.95  |
| Squid with lemon grass, onion, chili paste, and lime juice                  |       |
| <b>25. Yum Ped Grob*</b> .....  | 12.95 |
| Crispy duck with ginger, peanuts, onion, chili paste and lime juice         |       |
| <b>26. Yum Talay*</b> .....   | 9.95  |
| Mix seafood with onion, chili and lime juice                                |       |
| <b>27. Lab Kai*</b> .....   | 7.95  |
| Ground chicken with onion, mints, chili and lime juice                      |       |
| <b>28. Yum Woonsen</b> .....  | 7.95  |
| Glass noodles with ground pork, onion, and chili and lime juice             |       |

### Soup

|  |                   |
|--|-------------------|
| <b>29. Tom Yum Koong*</b> .....  | sm. 4.95 lg. 9.95 |
| Clear shrimp soup with mushrooms, lemon grass and lime juice           |                   |
| <b>30. Kai Tom Kha</b> .....   | sm. 4.95 lg. 8.95 |
| Chicken with coconut milk, galanga and lime juice                      |                   |
| <b>31. Gaeng Joud Woosen</b> .....                                     | sm. 4.95 lg. 8.95 |
| Clear soup with glass noodle, ground pork, shrimp, squid and vegetable |                   |
| <b>32. Thai Wonton Soup</b> .....                                      | sm. 3.95 lg. 7.95 |
| Thin wonton noodle, ground pork and shrimp                             |                   |

### Entrée served with Jasmine rice

|   |      |
|---|------|
| <b>33. Gaeng Ped*</b> .....   | 9.95 |
| Red curry, coconut milk, bamboo shoot and chili pepper with choice of beef or chicken |      |
| <b>34. Gaeng Karee</b> .....  | 9.95 |
| Sliced chicken with Karee curry with onion, potato, and coconut milk                  |      |
| <b>35. Pad Ped*</b> .....   | 9.95 |
| Choice of beef, chicken, or pork sautéed with red curry and coconut milk              |      |
| <b>36. Pad Pick*</b> .....  | 9.95 |
| Choice of beef, chicken, or pork sautéed with onion and chili pepper                  |      |
| <b>37. Kra Prow*</b> .....  | 9.95 |
| Choice of beef, chicken, or pork sautéed with basil, chili pepper and onion           |      |
| <b>38. Pad Khing</b> .....  | 9.95 |
| Sautéed chicken with ginger, mushroom and scallion                                    |      |
| <b>39. Med Ma Muang</b> .....   | 9.95 |
| Sautéed chicken with cashews, water chestnut and scallion                             |      |
| <b>40. Ka Na</b> .....  | 9.95 |
| Choice of beef, chicken, or pork sautéed with broccoli and oyster sauce,              |      |
| <b>41. Pick Khing*</b> .....  | 9.95 |
| Pork sautéed with red curry and long bean   |      |
| <b>42. Preow Wan</b> .....  | 9.95 |
| Pork sautéed with cucumber, tomato, in Thai sweet and sour sauce                      |      |
| <b>43. Kra Tiem Pick Thai</b> .....   | 9.95 |
| Pork sautéed with garlic and peppers  |      |
| <b>44. Paneng</b> .....   | 9.95 |
| Beef with paneng paste and coconut milk   |      |



**Seafood** served with Jasmine rice

|  |       |
|--|-------|
| <b>45. Pla Lard Pick*</b>  | 18.95 |
| Fried whole fish with spicy hot chili sauce                                |       |
| <b>46. Pla Nueng</b>   | 18.95 |
| Steam whole fish topped with ginger, baby corns, and scallions             |       |
| <b>47. Pla Jean</b>  | 18.95 |
| Fried whole fish topped with ginger, mushrooms, and scallions              |       |
| <b>48. Pla Preow Wan</b>   | 18.95 |
| Fried whole fish topped with cucumbers, tomatoes, and sweet and sour sauce |       |
| <b>49. Pla Muk Pad Pick*</b>   | 9.95  |
| Squid sautéed with onions and chili peppers                                |       |
| <b>50. Koong Pad Ped*</b>  | 10.95 |
| Shrimps sautéed with chili peppers, red curry, and coconut milk            |       |
| <b>51. Koong Pad Pick*</b>   | 10.95 |
| Shrimps sautéed with chili peppers and onions                              |       |
| <b>52. Koong Pad Pak</b>   | 10.95 |
| Shrimps sautéed with mix vegetables  |       |
| <b>53. Koong Preow Wan</b>   | 10.95 |
| Shrimps sautéed with cucumbers, tomatoes, and sweet and sour sauce         |       |
| <b>54. Koong Ka Tiem</b>   | 10.95 |
| Shrimps with garlic, salt, and peppers                                     |       |
| <b>55. Koong Kra Prow*</b>   | 10.95 |
| Shrimp sautéed with chili and basil  |       |

**Duck (Ped)** served with Jasmine rice

|  |       |
|--|-------|
| <b>56. Ped Choom Pon</b>   | 12.95 |
| Crispy fried duck with garlic and pepper   |       |
| <b>57. Ped Panaeng*</b>  | 12.95 |
| Crispy fried duck with red curry   |       |
| <b>58. Gaeng Ped Yang*</b>   | 12.95 |
| Roasted duck with red curry, eggplant and coconut milk                                 |       |
| <b>59. Ped Ma Kahm</b>   | 12.95 |
| Deep fried duck topped with tamarind sauce   |       |
| <b>60. Ped Pha Ram</b>   | 12.95 |
| Crispy fried duck with green curry   |       |
| <b>61. Ped Med Ma Muang</b>  | 12.95 |
| Crispy fried duck sautéed with cashew, scallion, water chestnut, onion and bell pepper |       |
| <b>61a. Ped Sarm Rod</b>   | 12.95 |
| Crispy Duck with Tree flavor sauce   |       |

**Frog legs (Gob)** served with Jasmine rice

|   |       |
|---|-------|
| <b>62. Gob Kra Prow*</b>                                | 11.95 |
| Fried frog's legs with basil, chili peppers, and onions |       |
| <b>63. Gob Panaeng*</b>                                 | 11.95 |
| Fried frog's legs in panaeng paste and coconut milk     |       |
| <b>64. Gob Ka Tiem</b>                                  | 11.95 |
| Fried frog's legs with salt, pepper, and garlic         |       |

**Fried Rice**

|   |      |
|---|------|
| <b>65. Shrimp friend rice</b>                     | 8.95 |
| <b>66. Crabmeat fried rice</b>                    | 8.95 |
| <b>67. Chinese sausage fried rice</b>             | 7.95 |
| <b>68. Beef or chicken fried rice</b>             | 7.95 |
| <b>69. Vegetable fried rice</b>                   | 7.95 |
| <b>69a. Pineapple friend rice (contains nuts)</b> | 8.95 |

**\*spicy**

## Noodles

|   |      |
|---|------|
| <b>70. Pad Thai</b> .....   | 8.95 |
| Sautéed rice noodles with shrimp, chicken or vegetables, ground peanuts, and bean sprouts               |      |
| <b>71. Pad See Ew</b> .....   | 8.95 |
| Sautéed wide rice noodles with beef, chicken, pork, or tofu with broccoli                               |      |
| <b>72. Kouy Teaw Kee Mowe</b> .....   | 8.95 |
| Sautéed wide rice noodle with bamboo shoot, vegetable and chili basil, choice of beef, chicken, or pork |      |
| <b>73. Chef's Noodles</b> .....   | 8.95 |
| Sautéed egg noodles with shrimp and mix vegetables  |      |

## Vegetables served with Jasmine rice

|  |      |
|--|------|
| <b>74. Pad Sôw Noi</b> .....                                   | 7.95 |
| Bean sprouts, bean curds sautéed with oyster sauce             |      |
| <b>75. Pad Ruam Mit</b> .....                                  | 8.95 |
| Sautéed mix vegetables   |      |
| <b>76. Pad Pha Ram</b> .....                                   | 7.95 |
| Watercress sautéed with black bean sauce                       |      |
| <b>77. Pad Ka Na</b> .....                                     | 6.95 |
| Broccoli sautéed with oyster sauce ( <b>Chinese Broccoli</b> ) |      |
| <b>78. Gaeng Pak*</b> .....                                    | 8.95 |
| Mix vegetables and tofu with red curry in coconut milk         |      |

## Chef Specialties served with Jasmine rice

|  |       |
|--|-------|
| <b>S1. Koong Arharn Thai*</b> .....  | 12.95 |
| Fried shrimps topped with three flavored sauce   |       |
| <b>S2. Koong Woon Sen</b> .....  | 10.95 |
| Shrimp sautéed with glass noodles, scallion, and egg                                     |       |
| <b>S3. Koong Keaw Wan*</b> .....   | 12.95 |
| Shrimps with green curry and bamboo shoot  |       |
| <b>S4. Koong Masaman</b> .....   | 12.95 |
| Shrimps, peanuts, potatoes, onions with coconut milk and Masamun curry                   |       |
| <b>S5. Tom Yum Koong Yai*</b> .....  | 15.95 |
| Clear prawns soup with mushroom, lemon, grass and lime juice                             |       |
| <b>S6. Koong Yai Ob Woon Sen</b> .....   | 16.95 |
| Prawns, glass noodles, fresh ginger, scallion with mushroom soy sauce hot pot            |       |
| <b>S7. Koong Yai Kra Prow*</b> .....   | 15.95 |
| Prawns sautéed with basil and chili peppers  |       |
| <b>S8. Koong Yai Chu Chee*</b> .....   | 15.95 |
| Prawns sautéed with red curry and coconut milk   |       |
| <b>S9. Koong Yai Ka Tiem</b> .....   | 15.95 |
| Prawns topped with garlic, salt, and pepper  |       |
| <b>S10. Koong Poow</b> .....   | 15.95 |
| Grilled prawns with spicy chili garlic dipping sauce                                     |       |
| <b>S11. Three Company*</b> .....   | 12.95 |
| Squids, shrimps, and chicken sautéed in Thai spicy sauce                                 |       |
| <b>S12. Ta-Lay Thai</b> .....  | 11.95 |
| Shrimp, squid, and crabmeat sautéed in Thai spices sauce                                 |       |
| <b>S13. Po-Tak</b> .....   | 12.95 |
| Seafood steamed with Thai spices in clay pot   |       |
| <b>S14. Pla Duk Fu</b> .....   | 12.95 |
| Minced crispy fried catfish topped with, mango, onion, cashews, and Thai spicy sauce     |       |
| <b>S15. Pla Duk Kra Prow*</b> .....  | 12.95 |
| Large cuts of catfish, fried and sautéed with basil and chili peppers                    |       |
| <b>S16. Pla Duk Pad Ped*</b> .....   | 12.95 |
| Large cuts of catfish, fried and sautéed with chili peppers, red curry, and coconut milk |       |



### Chef's Specialties continue.....

|   |              |
|---|--------------|
| <b>S17. Pla Nueag Ma Now*</b> .....   | <b>18.95</b> |
| Steam whole fish topped with fresh chili, garlic, chopped cilantro and lime juice (30min) |              |
| <b>S18. Pla Kra Prow*</b> .....   | <b>18.95</b> |
| Large cuts of fish, fried and sautéed with basil ,chili peppers, and onion                |              |
| <b>S19. Pla Ma Muang</b> .....  | <b>18.95</b> |
| Fried whole fish topped with mango salad  |              |
| <b>S20. Geang Som Pla Tod*</b> .....  | <b>18.95</b> |
| Fried whole fish topped with mix vegetable served with chili paste broth                  |              |
| <b>S21. Keaw Wan*</b> .....   | <b>10.95</b> |
| Choice of chicken or beef, with bamboo shoot, green curry in coconut milk                 |              |
| <b>S22. Nua Yang</b> .....  | <b>10.95</b> |
| B.B.Q. beef marinated in Thai spices served with chili dipping sauce                      |              |
| <b>S23. Gai Yang</b> .....  | <b>10.95</b> |
| B.B.Q. chicken marinated in Thai spices served with Thai sweet and sour sauce             |              |
| <b>S24. Moo Yang</b> .....  | <b>10.95</b> |
| BBQ pork marinated in Thai spices served with chili dipping sauce                         |              |
| <b>S25. Masamun</b> .....   | <b>10.95</b> |
| Choice of chicken or beef, with potatoes, peanuts, and Masamun curry in coconut milk      |              |
| <b>S26. Gai Siam*</b> .....   | <b>10.95</b> |
| Sliced chicken breast, fried served with three flavored sauce over a bed of Napa cabbage  |              |
| <b>S27. Gai Ka Ti</b> .....   | <b>10.95</b> |
| Sliced chicken breast sautéed with mushroom and scallions in ginger coconut sauce         |              |
| <b>S28. Rama</b> .....  | <b>10.95</b> |
| Choice of chicken or beef, fried served with peanut sauce over steam broccoli             |              |
| <b>S29. Moo Kum Wan*</b> .....  | <b>9.95</b>  |
| Grilled pork topped with fresh chili, garlic, chopped cilantro, and lime juice            |              |
| <b>S30. KaNa Moo Krob</b> .....   | <b>8.95</b>  |
| Three layer pork sautéed in oyster sauce with Chinese broccoli                            |              |

### Sides

|                           |                 |
|---------------------------|-----------------|
| <b>Jasmine rice</b> ..... | sm 1.25 lg 2.50 |
| <b>Sticky Rice</b> .....  | 2.50            |

### Beverages

|  |      |
|--|------|
| <b>Thai Iced Tea/ Coffee</b> .....                   | 2.00 |
| <b>Coconut Juice</b> .....                           | 2.00 |
| <b>Budweiser</b> .....                               | 4.00 |
| <b>Singha, Amstel Light, Heineken</b> .....          | 4.50 |
| <b>House Wine (red,white,white zinfandel )</b> ..... | 3.50 |

### Dessert

|   |  |
|---|--|
| <b>Pumpkin Custard</b> pumpkin, egg, palm sugar, salt and coconut cream .....                 | <b>4.50</b>                            |
| <b>Taro Custard</b> taro, egg, palm sugar, salt and coconut cream .....                       | <b>4.95</b>                            |
| <b>Bua Louy</b> warm taro in coconut milk .....   | <b>4.50</b>                            |
| <b>Pla Gim Kai Tao</b> flour, palm, sugar, salt and coconut milk .....                        | <b>4.50</b>                            |
| <b>Buad Chee</b> warm banana in coconut milk .....  | <b>3.50</b>                            |
| <b>Kanum Thai</b> iced corn, taro, red bean, jelly, lod chong, in coconut milk or syrup ..... | <b>3.50</b>                            |
| <b>Fruits</b> iced lychee, rambutan, or logan in syrup .....                                  | <b>3.50</b>                            |
| <b>Ice Cream</b> coconut, red bean, durian, lychee, or green tea .....                        | <b>3.50</b>                            |
| <b>Honey Banana</b> fried wrapped banana with honey and sesame .....                          | <b>3.50</b> with ice cream <b>5.95</b> |
| <b>Mango with sweeten sticky rice</b> (spring and summer only) .....                          | <b>5.95</b>                            |

## LUNCH SPECIALS

Weekdays til 3:00 PM

All dishes are \$6.95 served with salad

1. **Nua Pad Prik** sautéed beef, onion, bell pepper, and basil in a chili garlic sauce served with jasmine rice.
2. **Pad Talay** sautéed shrimp, crabmeat, squid, and mix vegetable in a mushroom soy sauce served with jasmine rice.
3. **Geang Ped\*** choice of chicken or beef with bamboo shoot, chili pepper, and basil in a spicy red curry and coconut milk served with jasmine rice.
4. **Nua Num Mun Hoi** sautéed beef, onion, scallion, and oyster mushroom in mushroom soy sauce served with jasmine rice.
5. **Kai Pad Khing** sautéed chicken, fresh ginger, onion, scallion, and mushroom in a yellow bean sauce served with jasmine rice.
6. **Moo Prew Wan** sautéed pork, cucumber, tomatoes, onion, and scallion in a Thai style sweet and sour sauce served with jasmine rice.
7. **Pad Pak Ruam Mit** sautéed mix vegetable in mushroom soy sauce served with jasmine rice
8. **Thai SpicyBeef Salad\*** sliced beef, cucumber, tomatoes, onion, and scallion in a chili lime vinaigrette dressing over bed of lettuce served with jasmine rice.
9. **Thai Fried Rice** jasmine rice sautéed with eggs, onion, scallion, and choice of chicken, beef, pork, or Chinese sausage.

## Noodles

(No salad with noodles)

10. **Lard Na Nua** beef and broccoli in yellow bean sauce over wide rice noodle.
11. **K.T. Noodle** sautéed chicken with eggs wide rice noodle and lettuce in a black mushroom sauce.
12. **Pad Thai** Sautéed rice noodles with shrimp, chicken, or vegetables, ground peanuts, and bean spouts
13. **Kai See Mee** sautéed chicken with mix vegetable in a mushroom soy sauce over egg noodle
14. **Baa Mee Soup** egg noodle with seafood, bean spout, and scallion in chicken broth
15. **Thai Wonton Soup** pork wonton with grounded pork, bean spout, and watercress in chicken broth.
16. **Nua Toon Noodle Soup** wide rice noodle with Thai beef stew and vegetable in beef broth.
17. **Tom Yum Noodle Soup\*** rice noodle with grounded pork and pork balls in a spicy sweet and sour chicken broth
18. **Pad See Ew** sautéed wide rice noodle with beef and broccoli in a black mushroom soy sauce.
19. **Kouy Teaw Kee Mowe\*** sautéed wide rice noodle with bamboo shoot, vegetable, and basil, choice of beef, chicken, or pork

\*spicy