

NUA YANG TOFU TOD = \$18.35  
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 ..... 6.95  
Curried fish cake served with cucumber sauce
- 3. Crispy Rolls ..... 4.95  
Crispy spring roll stuffed with 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 ..... 8.95  
Crispy fried shrimp rolls served with sauce
- 13. Som Tum ..... 6.95  
Papaya salad
- 14. Hey Kuen ..... 8.95  
Crispy flat shrimp ball
- 15. Karee Puff ..... 5.95  
Ground chicken, potatoes, onions, and curry wrapped in crispy crust and served with arjad
- 16. Seafood Rolls ..... 5.95  
Seafood spring roll wrap shrimp and crabmeat fried served with side of plum sauce
- 17. Khaum Jep (dumpling) ..... 5.95  
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

**Free Delivery**  
Min 10.00  
**CASH ONLY**

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.

NUA YANG +  
TOFU TOD + \$20.50  
THAI ICE TEA WITH TAX:

### 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> .....	8.95
Ground pork with ginger, peanuts, chili, lime juice	
<b>22. Yum Koong*</b> .....	9.95
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> .....	11.95
Crispy duck with ginger, peanuts, onion, chili paste and lime juice	
<b>26. Yum Talay*</b> .....	11.95
Mix seafood with onion, chili and lime juice	
<b>27. Lab Kai*</b> .....	8.95
Ground chicken with onion, mints, chili and lime juice	
<b>28. Yum Woonsen</b> .....	8.95
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	

TOTAL 12.95 WITH TAX + 1 THAI ICED TEA!

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### Seafood served with Jasmine rice

<b>45. Pla Lard Pick*</b> .....	17.95
Fried whole fish with spicy hot chili sauce	
<b>46. Pla Nueng</b> .....	17.95
Steam whole fish topped with ginger, baby corns, and scallions	
<b>47. Pla Jean</b> .....	17.95
Fried whole fish topped with ginger, mushrooms, and scallions	
<b>48. Pla Preow Wan</b> .....	17.95
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	

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

<b>62. Gob Kra Prow*</b> .....	10.95
Fried frog's legs with basil, chili peppers, and onions	
<b>63. Gob Panaeng*</b> .....	10.95
Fried frog's legs in panaeng paste and coconut milk	
<b>64. Gob Ka Tiem</b> .....	10.95
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> .....	9.95
<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

\*spicy

## Noodles

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

### Vegetables served with Jasmine rice

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

### Chef Specialties served with Jasmine rice

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

**Chef's Specialties continue.....**

<b>S17. Pla Nueag Ma Now*</b> .....	<b>17.95</b>
Steam whole fish topped with fresh chili, garlic, chopped cilantro and lime juice	
<b>S18. Pla Kra Prow*</b> .....	<b>17.95</b>
Large cuts of fish, fried and sautéed with basil and chili peppers	
<b>S19. Pla Ma Muang</b> .....	<b>17.95</b>
Fried whole fish topped with mango salad	
<b>S20. Geang Som Pla Tod*</b> .....	<b>17.95</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>9.95</b>
Sliced chicken breast sautéed with mushroom and scallions in ginger coconut sauce	
<b>S28. Rama</b> .....	<b>9.95</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. Moo Grob Ka Na</b> .....	<b>9.95</b>
Crispy pork sautéed in oyster sauce with Chinese broccoli	

\$14.05 WITH TAX

**Sides**

Jasmine rice.....	sm 1.00 lg 2.00
Sticky Rice.....	2.00

**Beverages**

<b>Thai Iced Tea/ Coffee</b> .....	<b>2.00</b>
Coconut Juice.....	2.00
Budweiser.....	3.00
<b>Singha, Amstel Light, Heineken</b> .....	<b>3.50</b>
House Wine (red, white, white zinfandel).....	3.50

**Dessert**

<b>Pumpkin Custard</b> pumpkin, egg, palm sugar, salt and coconut cream.....	<b>4.00</b>
<b>Taro Custard</b> taro, egg, palm sugar, salt and coconut cream.....	<b>4.00</b>
<b>Bua Louy</b> warm taro in coconut milk.....	<b>4.00</b>
<b>Pla Gim Kai Tao</b> flour, palm, sugar, salt and coconut milk.....	<b>4.00</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>3.00</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 Spicy Beef 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 ground 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 ground 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