



RED **BASIL**

Thai Kitchen

*Vegetarian... Seafood...
Soup...Salad...and more*

TEL: 718-278-3333
WWW.THAIREDBASIL.COM

32-47 Steinway St.(Bet.Broadway & 34th Ave.)
Astoria, NY 11103

Business Hours : 11.30 am. - 11.00 pm.

we are available for



TAKE OUT
(Minimum \$10 to deliver)

Appetizer

- A1 Thai Spring Roll** 4.50
Fried vegetarian rolls served with sweet chili sauce
- A2 Shrimp Summer Roll** 5.50
Mixed fresh vegetable and shrimp wrap served with house tamarind sauce topped with ground peanut
- A3 Curry Puff** 4.50
Puff pastry stuffed with ground chicken sautéed with potato, onion, Thai herbs served with Thai cucumber salad
- A4 Chicken or Beef Satay** 5.50
Grilled marinated chicken or beef on skewers served with Peanut sauce and cucumber salad
- A5 Shrimp in Blanket** 6.50
Stuffed shrimp wrapped with spring wrapper served with sweet chili sauce
- A6 Calamari** 6.50
Fried calamari served with sweet chili sauce
- A7 Thai Fish Cake** 5.50
Fried fish cake served with ground peanut, cucumber in sweet chili sauce
- A8 Thai Sui Mai** 4.50
Steamed shrimp and ground chicken wrapped with wonton skin with garlic soy sauce
- A9 Duck Roll** 6.50
Roast duck, scallion, cucumber, and Hoi Sin sauce wrapped with tortilla
- A10 Chicken Wrapped** 5.50
Grill marinated chicken with lemon glass sauce mixed with fresh vegetable wrapped with tortilla
- A11 Steamed Mussel** 6.50
Steamed mussel with garlic, basil, and lemongrass served with Thai chili sauce
- A12 Thai Chicken Wings** 5.50
Fried marinated chicken wing served with Thai chili sauce

Soup

Pick your choice of shrimp, chicken, tofu or vegi only

- S1 Tom Yum** 4.50
Hot and sour soup with onion, mushroom, bell pepper, and galangal
- S2 Tom Kha** 4.50
Coconut milk broth with mushroom, onion, and galangal
- S3 Healthy Soup** 4.50
Clear broth with glass noodle, mixed vegetable, and tofu

Noodle Soup Bowl

- Nb1 Noodle Tom Yum** 7.95
Mixed seafood, bean sprout, and egg noodle in spicy tom yum broth
- Nb2 Chicken Noodle Soup** 6.95
Sliced boneless chicken with rice noodle and vegetable in a light chicken broth

Yum Spicy Thai Salads

- SL1 Thai Salad** 5.50
Lettuce, cucumber, tomato, bean sprout, and tofu with peanut dressing
- SL2 Green Papaya Salad** 6.50
Green papaya, carrot, tomatoes, string bean, garlic, and ground peanut in a spicy lime vinaigrette
- SL3 Mango Salad** 7.50
Green mango with avocado, mint, red onion, cashew nut carrot in a lime dressing
- SL4 Mock Duck Salad** 8.50
Mock duck with red onions, scallion, carrot, cashew nut, and pineapple in a spicy hot and sour dressing over mixed green

- SL5 Yum Pla Muk (Squid Salad)** 8.50
Crispy fried calamari with red onion, carrot, lemongrass and fresh herbs in a spicy hot and sour dressing
- SL6 Yum Kung (Shrimp Salad)** 9.50
Grilled shrimps with red onions, carrot, lemongrass, and fresh herbs in a spicy hot and sour dressing over mixed green
- SL7 Yum Ped (Duck Salad)** 9.50
Roasted duck with red onions, scallion, carrot, cashew nut, and pineapple in a spicy hot and sour dressing over mixed green
- SL8 Beef Salad** 8.50
Grilled beef with red onion, cucumber, tomatoes, carrot, roasted rice in a spicy hot and sour dressing over mixed green
- SL9 Grilled Chicken Salad** 8.50
Grilled chicken cooked with red onion, cucumber, tomatoes, carrot, and roasted rice in spicy hot and sour dressing over mixed green

Duck

All served with jasmine rice

- D1 Duck Panang Curry** 13.95
Crispy half boneless duck with Panang curry sauce and string bean
- D2 Duck Lad Prig** 13.95
Crispy half boneless duck, bell pepper, and topped with chili garlic sauce
- D3 Duck Tamarind** 13.95
Crispy half boneless duck with tamarind sauce and side of steamed vegetable
- D4 Duck Basil** 13.95
Crispy half boneless duck with fresh basil crushed pepper, onion and garlic sauce
- D5 Duck Scampi** 13.95
Crispy half boneless duck in a crispy garlic pepper corn sauce and side of steamed vegetable

Curry

Pick your choice of:

- Tofu, Vegi only or Chicken** 8.95
Shrimp, Beef or Mock Duck 9.95
All served with jasmine rice
- C1 Red curry**
With eggplant, bamboo shoot, basil, coconut milk, string bean, carrot and bell pepper
- C2 Green curry**
With eggplant, bamboo shoot, basil, coconut milk, string bean, carrot and bell pepper
- C3 Panang curry**
With coconut milk, carrot, string bean, bell pepper, and lime leaf
- C4 Massaman curry**
With potato, carrot, cashew nut, coconut milk, and onion

Fish

- Choice of Filet fish \$13.95 or Whole Fish \$17.50**
- F1 Fried fish** topped with choice of - Basil sauce or Ginger sauce or Red Curry sauce
- F2 Steamed fish** with Fresh lime garlic sauce
- F3 Grilled fish (only Filet fish)** with mushroom in light soy sauce

Seafood

Pick your choice of:

Jumbo Shrimp or Combination seafood 13.95
All served with jasmine rice

SF1 Thai Scampi

Crispy garlic pepper corn sauce and pea & carrot topped green salad

SF2 Lad Prig sauce

Thai chili garlic sauce, bell pepper, and pea & carrot

SF3 Basil Sauce

Thai famous spicy sauce with chili, garlic, onion, and bell pepper

SF4 Fresh ginger sauce

Fresh ginger, bell pepper, mushroom, onion, and scallion in light soy sauce

Noodles

Tofu, Vegi only or Chicken 7.95
Shrimp, Beef, Squid or Mock Duck 8.95

N1 Pad Thai

The most famous rice thin noodle sautéed with egg, bean curd, peanut, scallion, and bean sprout in tamarind sauce

N2 Pad-See-Ew

Sautéed Chinese broccoli egg and flat noodle in black bean sauce

N3 Spicy Noodles

Sautéed flat noodles egg and fresh basil in a spicy garlic soy sauce

N4 Lad Nar

Mixed vegetable in garlic soy sauce over flat noodle or crispy egg noodle

N5 Noodle Curry

Egg noodles with red onion, bean sprout, carrot, bean curd and coconut milk in red curry sauce

Red Basil Noodle Special

Tofu, Vegi only or Chicken 8.95
Shrimp, Beef, Squid or Mock Duck 9.95

SN1 Woon Sen Pad Thai

Stir fried glass noodles sautéed with egg, bean curd, peanut, scallion, and bean sprout in tamarind sauce

SN2 Spaghetti Basil

Sautéed spaghetti with fresh basil in a spicy garlic soy sauce

SN3 Red basil Angle Hair

Delicate steamed rice threads topped with crispy onion, scallion, and grounded peanut served with green salad

SN4 Red basil Singapore noodle

Stir fried Flat noodle with Thai curry powder, egg, carrot, bell pepper, and bean sprout

SN5 Yummy Glass Noodle

Stir fried glass noodle with egg, onions, mushroom, carrot, and scallion

Side Dishes

Jasmine Rice 1.00
Sticky Rice 1.50
Brown Rice 1.50
Peanut Sauce 1.00
Extra Meat 2.00
Cucumber Salad 2.50

Fried Rice

Tofu, Vegi only or Chicken 7.95
Shrimp, Beef, Squid or Mock Duck 8.95

R1 Thai fried rice

Fried jasmine rice with egg, onion, carrot, tomatoes

R2 Thai Basil fried rice

Fried jasmine rice with egg, pepper, onion, and basil in spicy soy sauce

R3 Pineapple fried rice

Fried jasmine rice with pineapple, egg, onion, carrot, and cashew nut

R4 Thai Curry fried rice

Fried jasmine rice with Thai curry powder pea & carrot, egg, onion, bell pepper and a touch of coconut milk

R5 Bangkok Fried Chicken

Fried marinated 4 chicken wings served with plain Thai basil fried rice and a side of spicy plum sauce

Wok

Tofu, vegi only or chicken 7.95
Shrimp, Beef, Squid or Mock Duck 8.95

all serve with jasmine rice

W1 Pad Basil

Sautéed fresh basil, chili, garlic, and bell pepper

W2 Cashew Nuts

Sautéed with dried chili, onion, mushroom, scallion, pineapple, and cashew nut

W3 Pad Khing (ginger sauce)

Sautéed with fresh ginger, mushroom, onion, scallion, celery, and bell pepper

W4 Mixed Vegetable

Sautéed mixed vegetable and garlic sauce

W5 Sweet & Sour

Sautéed with cucumber, onion, tomato, bell pepper, scallion, pineapple, carrot, and fresh garlic in tomato sauce

W6 Eggplant

Sautéed fresh eggplant, string bean, basil, chili, garlic, and bell pepper

W7 Garlic & Pepper Sauce

Sautéed with garlic, mushroom, onion, and grounded pepper in garlic sauce

W8 Pad Baby corn

Sautéed with baby corn, mushroom, onion, and scallion

W9 Pad String bean

Sautéed with string bean, carrot, and bell pepper in Thai chili paste

W10 Pad Chinese Broccoli

Sautéed with Chinese broccoli, garlic, and oyster sauce

W11 Chicken Rama

Steamed chicken topped house peanut sauce; served on a bed of steamed broccoli

Desserts

Crème Brulee 5.50
Ice Cream 3.50
Fried Ice Cream 4.50
Banana Rum with Vanilla Ice Cream 5.50
Fried Banana w/Ice Cream 4.50
Thai Rice Pudding 2.50
Thai Pumpkin Custard 4.50

Chef's Specials

SP1 Pla Lad Prig 	17.95
<i>The most famous Thai fish dish, deep fried whole fish with chili, pepper & garlic chili sauce</i>	
SP2 Kung Ob Woon Sen	14.95
<i>Jumbo shrimp baked with clear noodle, mushroom, scallion with garlic ginger soy sauce in a clay pot</i>	
SP3 Mango Salmon	15.95
<i>Grilled salmon served with mango salad and sticky rice</i>	
SP4 Steak Basil 	14.95
<i>Grilled Sirloin steak topped with fresh basil crushed pepper, onion, and garlic</i>	
SP5 Kow Mok Gai	12.95
<i>Grilled tender breast of chicken with yellow curry coconut rice served with cucumber salad and peanut sauce</i>	
SP6 Grilled Chicken Massaman Curry	12.95
<i>Grilled marinated chicken topped of exotic massaman curry with avocado, bake potato, onion, ground peanut</i>	
SP7 Jumbo Shrimp Tamarind	13.95
<i>Jumbo shrimp with tamarind sauce and side of steamed vegetable</i>	
SP8 Grilled Pork Chop	9.95
<i>Grilled marinated pork chop with lemon grass sauce side of steam vegetable and sticky rice</i>	
SP9 Lemongrass Chicken	12.95
<i>Grilled marinated chicken breast with lemongrass sauce served with side papaya salad and sticky rice</i>	
SP10 Grilled Sirloin Steak	14.95
<i>Sirloin steak marinated with lemongrass sauce side of steamed vegetable and sticky rice</i>	
SP11 Ocean Cry 	14.95
<i>Combination seafood (Shrimp, Squid, Mussel, and scallop) with string bean, eggplant, bell pepper, and basil in green curry sauce</i>	
SP12 Sea Scallop Lad Prig 	12.95
<i>Jumbo scallop with basil, chili, pepper & garlic chili sauce</i>	
SP13 Salmon Panang Curry 	13.95
<i>Pan-searedsalmon with carrot, string bean, bell peper coconut milk in Panang curry sauce</i>	

DRINKS

Thai Iced Tea	2.50
Thai Iced Coffee	2.50
Daily Juice	2.50
Homemade Limeade	2.50
Young Coconut Juice	2.50
Coffee	1.00
Jasmine Tea or Green Tea	1.00
Sparkling water	2.00
Spring water	1.50
Soda	1.50
Snapple	1.75

Smoothie Club

Fresh fruit and all natural juice

VEGETARIAN SPECIAL

Appetizer

V1 Fresh Spring Roll	5.50
<i>Fresh vegetarian roll served with house tamarind sauce and cucumber salad</i>	
V2 Thai Spring Roll	4.50
<i>Fried vegetarian rolls served sweet chili sauce</i>	
V3 Vegi Dumpling	4.50
<i>Pan fried vegetable (chives) dumpling served with Thai chili soy sauce</i>	
V4 Tofu Tod	3.95
<i>Fried tofu served with peanut and chili sauce</i>	
V5 Fried Scallion pancake (Thai style)	4.50
<i>Thai style pancake served Thai chili soy sauce</i>	
V6 Vegetarian Duck Roll	6.50
<i>Vegetarian duck mixed fresh vegetable topped with tamarind sauce wrapped in tortilla</i>	
V7 Grilled Eggplant 	5.50
<i>Grilled eggplant with Thai chili paste</i>	
V8 Tofu Satay	6.50
<i>Grilled tofu served with peanut sauce and cucumber salad</i>	

Red Basil Healthy Dish

All dish served with jasmine rice or brown rice

V9 Mock Duck Basil 	8.95
<i>Sautéed vegetarian duck with onion, garlic, bell pepper, and basil in chili sauce</i>	
V10 Spicy Eggplant 	8.95
<i>Sautéed vegetarian duck with eggplant and basil in chili sauce</i>	
V11 Red Basil Delight	7.95
<i>Sautéed tofu, broccoli, string bean, bell pepper, carrot, mushroom, and baby corn in garlic sauce</i>	
V12 Golden Tofu	8.95
<i>Steamed broccoli topped tofu and special peanut sauce</i>	
V13 Tofu Spice 	8.95
<i>Sautéed tofu with garlic chili sauce topped crispy basil</i>	
V14 Mock Duck Panang Curry 	9.95
<i>Sautéed vegetarian duck coconut milk, string bean, bell pepper, and lime leaf in panang curry sauce</i>	
V15 Mock Duck Red Curry 	9.95
<i>Vegetarian duck with bamboo shoot, basil, coconut milk, and bell pepper in red curry sauce</i>	



LUNCH SPECIAL

(11:30 am – 3:30 pm : Monday – Friday)

Fast dish in a good taste at \$6.95

One Choice of

Thai Spring Roll


Fried vegetarian rolls served with sweet chili sauce

Chicken Satay

Grilled marinated chicken with Thai herbs on skewers served with peanut sauce and cucumber salad

Thai Salad

Iceberg lettuce, cucumber, tomato, bean sprout, and tofu with peanut dressing

Tom yum soup 

Hot and sour soup with chicken, mushroom, lemon grass, onion, and galangal

And One Choice of entree

A choice of Tofu, Vegi only, Chicken or Beef

Pad Thai


The most famous Rice stick noodle sautéed with egg, bean curd, peanut scallion and bean sprout in house tamarind sauce (more choice of shrimp)

Pad-See-Ew

Sautéed with egg, Chinese broccoli, garlic, and flat noodle in bean sauce

Spicy Noodle 

Sautéed flat noodles with egg, onion, bell pepper, string bean and fresh basil in a spicy garlic soy sauce

Red Curry 

Red curry with bamboo shoot, basil, and bell pepper

Green Curry 

Green curry with eggplant, basil, and bell pepper

Pad Basil 

Sautéed chicken with onion, fresh garlic, bell pepper, and Thai basil in chili sauce

Pad Cashew Nut

Sautéed chicken with, onion, mushroom, bell pepper, scallion, and cashew nut in a light soy sauce

Mixed Vegetable

Sautéed mixed vegetable in garlic sauce

Thai Fried Rice

Fried jasmine rice with onion, carrot, tomato, and egg in a light thin soy sauce

Thai Basil Fried Rice 

Fried jasmine rice with egg, pepper, onion, and basil in spicy soy sauce

Lemon Grass Chicken

Grilled marinated chicken breast with lemon grass sauce served with side papaya salad and sticky rice