

# Lunch Special



Served Monday – Friday, 11.00 AM – 3.00 PM

Each dish is prepared with your choice of:

Chicken, Beef, Pork, Vegetables or Tofu....\$8.95      Shrimp or Calamari....\$9.95

Mixed Seafood....\$10.95      Brown Rice add \$1.00

Served with steamed rice, soup of the day and green salad with peanut dressing.

## **Basil (Ga-Pow) \***

Our most favorite entrée! Sautéed with minced garlic, fresh chili, basil leaves, bell peppers & bamboo shoots.

## **Veggie Delight**

Sautéed with assorted vegetables: baby corns, baby bok choy, bean sprouts, carrots, napa cabbages & mushrooms.

## **Ginger**

Sautéed with shredded ginger, onions, black mushrooms & bell peppers.

## **Pad Prik \***

Sautéed with onions, bell peppers & fresh chilies.

## **Cashew Nut \***

Sautéed with cashew nuts, dried chili, onions & baby corns.

## **Red Curry \***

Simmered in red curry paste in coconut milk with bamboo shoots, bell peppers & sweet basils.

## **Green Curry \***

Simmered in green curry paste in coconut milk with bamboo shoots, bell peppers, sweet basils & sweet peas.

## **Yellow Curry \***

Simmered in mild yellow curry paste in coconut milk with potatoes & onions.

## **Eggplant \***

Sautéed with eggplants, fresh chili, minced garlic, bell peppers & sweet basils.

## **Panang Curry \***

Simmered in rich red Panang curry paste in coconut milk with bell peppers, sweet basils & fines kaffir lime leaves.

## **Pad Pi-Rod \***

Sautéed in light green coconut curry sauce with bamboo shoots, bell peppers & sweet basils.

## **Choo Chee \***

Sautéed in light red coconut curry sauce with mushrooms bell peppers, carrot, sweet basils, and fines kaffir lime leaves.

Each dish is prepared fresh when you order.

Please allow us some time to prepare your dish to perfection.

\* Please indicate your choice of spiciness: Mild, Medium, or Spicy.

# Appetizers



## **Satay \$8.95**

Grilled, marinated chicken or beef on skewers. Served with peanut sauce & cucumber salad. 5 skewers

## **Fish Cake \$8.95**

Deep fried fish cakes from mixture of fresh fish paste, chili paste, chopped green beans, fines kaffir lime leaves. Served with Thai cucumber sauce topped with ground peanuts. 5 pieces

## **Spring Rolls \$7.95**

Crispy spring rolls with fillings of cellophane noodles, black mushrooms, tofu, assorted vegetables: celery, carrots, onions, taros. Served with Thai sweet sauce. 6 pieces

## **Fresh Spring Rolls \$7.95**

Rice paper stuffed with lettuce, bean sprouts, mint, sweet basil, cilantro, carrot and tofu served with a special house sauce. 4 pieces

## **Lady Fingers \$7.95**

Marinated shrimps wrapped in rice paper, golden fried to perfection. Served with Thai sweet sauce. 5 pieces

## **Angel Wings \$9.95**

Breaded deep fried boneless chicken wings stuffed with minced chicken, cellophane noodles, black mushrooms & assorted vegetables: bamboo shoots, onions & water chestnuts.

## **Naked Shrimps \$7.95**

Marinated shrimps wrapped with crispy egg noodles, golden fried to perfection. Served with Thai sweet sauce. 5 pieces

## **Fried Wontons \$7.95**

Cream cheese blended with green onion, diced water chestnuts wrapped in wonton skin. Served with Thai sweet sauce. 6 pieces

## **Salmon Skewers \$11.95**

Grilled, marinated salmon, bell peppers, pineapple on skewers. Served with pineapple glaze. 5 skewers

## **Crispy Tofu \$7.95**

Deep fried to perfection, crispy skin. Served with sweet sauce & topped with ground peanuts.

## **Golden Treasures \$10.95**

Deep fried battered shrimps, calamari, and vegetables to golden brown. Served with Thai sweet sauce.

## **Aiyara's Sampler \$14.95**

A combination platter of satay, spring rolls, naked shrimps, lady fingers, and fried wontons. Served with peanut sauce & sweet sauce.

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# Soups



All soups are cooked with chicken broth.  
If you have another request, please consult your server.

Each prepared with your choice of

Chicken	Cup....\$6.50	Pot....\$12.95
Vegetables & Tofu	Cup....\$6.50	Pot....\$12.95
Shrimp or Calamari	Cup....\$7.50	Pot....\$14.95
Mixed Seafood (shrimps, calamari, scallops, mussels & Thai catfish filet)	Cup....\$8.50	Pot....\$16.95

## **Tom Yum \***

The most famous Thai spicy sour soup with mushrooms, spiced with lemongrass, kaffir lime leaves, garnished with cilantro.

## **Tom Kha \***

The aromatic, mild & delicious creamy coconut soup with the elusive flavored of galanga, lemongrass, mushroom, kaffir lime leaves, garnished with cilantro.

## **Thai Pond**

Flavorful clear chicken broth soup with mushrooms, carrots, Napa cabbages, onions, garnished with cilantro.

## **Won Ton Soup**

Wonton skin stuffed with marinated minced pork in clear chicken broth with baby bok choys, topped with sliced BBQ pork.  
(no meat selection)

Cup....\$6.50      Pot....\$12.95

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# Salads



## **Shrimp Salad \* \$12.95**

Smoky grilled medium rare shrimps tossed with lemongrass, shallots, mint leaves, fines kaffir lime leaves, cilantro & fresh chili in special lime dressing.

## **Chicken Satay Salad \$12.95**

Marinated sliced chicken grilled to perfection tossed with green salad, carrot and onion. Served with peanut dressing.

## **Thai Silk Salad \* \$12.95**

The luscious flavor of cellophane noodles, shrimps, calamari, minced pork, black mushrooms tossed with shallots, mint leaves, fines kaffir lime leaves, cilantro in special lime dressing.

## **Salmon Salad \$14.95**

Grilled Salmon tossed with green salad, raisins, apple, grape tomatoes, and cashew nuts. Served with lime dressing.

## **Thai Style Beef Salad \* \$10.95**

Delicious tangy & spicy flavor. Sliced grilled medium rare beef sirloin tossed with shallots, mint leaves, fine kaffir lime leaves, cilantro, parched dry chili & sprinkled with ground roasted rice in lime dressing.

## **Yum Neua \* \$10.95**

Light grilled juicy tenderloin beef in a deliciously spicy dressing tossed with shallots, mint leaves, fine kaffir lime leaves, cilantro & fresh chili.

## **Tropical Salad \* \$10.95**

Quick blending of minced chicken or beef or pork, cooked in spicy dressing and tossed with Thai herbs: shallots, mint leaves, fine kaffir lime leaves, cilantro, parched dry chili & bounded with ground roasted rice.

## **Som Tum \* \$9.95**

This salad captures the essential flavor of Thailand. Fine shredded green papaya tossed with dry shrimp, cherry tomatoes, ground peanut, hot chili and garlic.

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# Rice and Noodles



Each prepared with your choice of:  
Chicken, Beef, Pork, Vegetables & Tofu, Mock Duck, or Mock Chicken  
Shrimp or Calamari or Scallops add \$3.00  
Mixed Seafood add \$3.50

**Pad Thai (House Specialty) \$10.95**  
Flavorful pan fried rice noodles with tofu, bean sprouts, eggs & green onions.

**Drunken Noodles \* \$10.95**  
Fire eater's favorite. Flat rice noodles stir fried with fresh chili & minced garlic, tomatoes, basil leaves, seasoned with dark soy sauce.

**Thai Fried Rice \$10.95**  
Thai classic style fried rice pan fried with eggs, onions, green onion & tomatoes.  
**(with crab meat \$12.95)**

**Pad See-You \$10.95**  
Thai classic pan fried flat rice noodles with eggs & Chinese broccoli, seasoned with sweet dark soy sauce.

**Pineapple Fried Rice \$10.95**  
The remarkable combination of pan fried rice with chunks of pineapple, carrots, sweet peas, cashew nuts, kernel corns & raisins.

**Crab Meat Noodle \* \$12.95**  
The Thai spicy rice stick noodles pan fried with minced garlic, fresh chili, eggs & crab meat.  
(no meat selection)

**Gra-Pow Fried Rice \* \$10.95**  
Spicy Thai fried rice, distinguished by the flavor of minced garlic, fresh chili & mint leaves. Garnished with crispy basil leaves.

**Bird's Nest \$10.95**  
Crispy egg noodles topped with mushrooms, Bamboo shoots, carrots, baby corns & onions in gravy.

**Rad Na \$10.95**  
Pan fried flat noodles topped in special brown gravy with Chinese broccoli and garlic.

**Sticky Rice \$2.00**  
**Brown Rice \$2.00**

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# Entrees



Each prepared with your choice of:  
Chicken, Beef, Pork, Vegetables & Tofu, Mock Duck, or Mock Chicken  
Shrimp or Calamari or Scallops add \$3.00  
Mixed Seafood add \$3.50  
Served with steamed rice

**Basil (Gra-Pow)\* \$10.95**

Our most favorite entrée! Sautéed with minced garlic, bell peppers, fresh chili & basil leaves.

**Cashew Nut \* \$10.95**

Sautéed with cashew nuts, bell peppers, dried chili & onions.

**Ginger \$10.95**

Sautéed with shredded gingers, onions, and black mushrooms.

**Pad Prik \* \$10.95**

Sautéed with onions, bell peppers & fresh chillies.

**Eggplant \* \$10.95**

Sautéed with eggplants, fresh chili, minced garlic, bell peppers & sweet basils.

**Sweet & Sour \$10.95**

Sautéed with pineapples, cucumbers, onions, cherry tomatoes & bell peppers in sweet sour sauce

**Veggie Delight \$10.95**

Sautéed with assorted vegetables: baby corns, cauliflower, broccoli, bean sprouts, carrots, napa cabbages & mushrooms.

**Red Curry \* \$11.95**

Simmered in red curry paste in coconut milk with bamboo shoots, bell peppers & sweet basils.

**Green Curry \* \$11.95**

Simmered in green curry paste in coconut milk with bamboo shoots, bell peppers, sweet basils, sweet peas & carrot.

**Yellow Curry \* \$11.95**

Simmered in mild yellow curry paste in coconut milk with potatoes & onions.

**Massaman Curry \* \$11.95**

Simmered in Massaman curry paste in coconut milk with flavored of peanut sauce, potatoes, onions & peanuts.

**Panang Curry \* \$11.95**

Simmered in rich red Panang curry paste in coconut milk with bell peppers, sweet basils & fines kaffir lime leaves.

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# House Specialties



Served with steamed rice

## **Choo Chee Ta-Lay \* \$16.95**

Assorted seafood: shrimp, calamari, scallops, Thai catfish filet & mussels sautéed in light red coconut curry sauce with bell peppers, sweet basils & fines kaffir lime leaves.

## **Seafood Delight \* \$16.95**

Assorted seafood: shrimps, calamari, scallops, Thai catfish filet, mussels sautéed in minced garlic, fresh chili, basil leaves, bell peppers & gingers.

## **Choo Chee Salmon \* \$16.95**

Salmon filet sautéed in light red coconut curry sauce with bell peppers & fines kaffir lime leaves.

## **Tofu Delight \$14.95**

Deep fried tofu topped with crab meat, shrimps, calamari, bamboo shoots & onions in gravy.

## **Panang Fish \* \$14.95**

Thai Catfish filet simmered in rich red Panang curry paste in coconut milk with bell peppers & fines kaffir lime leaves.

## **Shrimp Curry Blossom \* \$14.95**

Simmered in red curry paste in coconut milk with shrimps, pineapples, sweet peas, carrot, cherry tomatoes, bell peppers, sweet basils.

## **Roasted Duck Curry \* \$15.95**

Roast duck simmered in red curry paste in coconut milk with pineapples, sweet peas, cherry tomatoes, bell peppers & sweet basils.

## **Asparagus with Shrimps \$14.95**

Sautéed with garlic.

## **Thai BBQ Chicken \$13.95**

Half grilled marinated chicken with Thai herbs; served with special Thai sauce.

## **Volcano\* \$16.95**

Mixed seafood in thick red curry, eggs and coconut milk. Served in young whole coconut.

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# Desserts



Sweet Sticky Rice with Mango (Seasonal)

Green Tea Sweet Sticky Rice  
with Ice Crème \$7.95

Fried Banana with Ice Crème \$7.95

Crème Brûlée \$5.95

Ice Crème \$5.95

# Beverages



Thai Iced Tea or Coffee \$2.75

Pellegrino \$5.00

Hot Tea \$2.50  
(Lipton, Jasmine, Green, Black, Oolong)

Soft Drinks \$2.50  
(Coke, Diet Coke, Sprite, Root Beer)

Lemonade \$2.50

Iced Tea \$2.50

Coconut Juice \$2.50

# Beers around the World



Thailand, Singha or Singha Light \$3.75

Holland, Heineken \$3.75

Mexico, Corona \$3.75

Japan, Sapporo Large \$5.50

USA, Sierra Nevada Pale Ale \$3.75

Holland, Amstel Light \$3.75

USA, Samuel Adams \$3.75

Germany, Beck's \$3.75

Australia, Foster's \$3.75

Denmark, Carlsberg \$3.75

irnoff Ice, Russia \$3.75