

Appetizers

A1	Kwan Spring Rolls	\$5.95
	Famous Thai springs rolls served with a special home-made plum sauce.	
A2	Sate	\$6.95
	Your choice of beef or chicken marinated with Thai herbs skewered and grilled. Served with peanut sauce and cucumber ajad salad.	
A3	Mee Grob	\$6.95
	A popular Thai appetizer of shrimp, chicken, and crispy rice noodles with a delightful tamarind sauce.	
A4	Goong Gra Bork	\$6.95
	Shrimp and ground chicken marinated with Thai herbs wrapped in a thin egg roll skin.	
A5	Chicken Puffs	\$5.95
	Ground chicken, potato, water chestnuts, onions, carrots, and curry powder wrapped in a Thai pastry.	
A6	Tao Hoo Tod	\$4.95
	Deep fried tofu served with sweetened chili sauce mixed with ground peanuts.	
A7	Fried Wontons	\$5.95
	Deep fried wontons with ground pork and served with plum sauce.	
A8	Fresh Summer Rolls (3)	\$6.95
	Fresh rice wrap stuffed with shrimp and lettuce.	
A9	Pancake Duck	\$8.95
	A crispy roasted duck wrap with lettuce served with a special homemade sauce.	
A10	Grilled Dumplings	\$5.95
	Choice of vegetable, mushroom, or seafood.	



Soups

		Bowl	Hot Pot
S1	Tom Yum Goong	\$4.50	\$9.50
	A hearty broth with shrimp, lemon grass, fresh lime juice, mushrooms, and coriander leaves.		
S2	Tom Yum Hed	\$3.50	\$9.50
	A traditional Thai herbal soup with mushrooms, lemon grass, chili pepper, and fresh lime juice.		
S3	Tom Kha Gai	\$4.50	\$9.50
	Pieces of chicken cutlet cooked in coconut milk, sliced galanga, fresh lime juice, and chili.		
S4	Wonton Soup	\$4.50	\$9.50
	A very popular Thai clear soup with ground chicken and pork stuffed wontons.		

Salads

	Thai Salad	\$4.95
	Fresh lettuce, cucumber, tomato, bean curd, and carrots. Served with a special Thai peanut dressing.	
	Som Tam	\$8.95
	Sliced green papaya mixed with long beans, garlic, chili pepper, tomato, peanut, and dried shrimp or with chicken.	

Yums
Authentic Thai Spicy Salads

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| Y1 |  Larb Gai
Ground Chicken or pork marinated with chili, ground roasted rice, red onion, scallion, and fresh lime juice. | \$8.95 |
| Y2 |  Nam Sod
Well cooked ground pork marinated with roasted chili, peanuts, fresh lime juice, and shredded ginger. | \$8.95 |
| Y3 | Yum Goon Chieng
Chinese sausage marinated with chili peppers, fresh lime juice, tomato, cucumber, and red onions. | \$9.95 |
| Y4 | Yum Nua
Sliced tender beef marinated with lemon grass, chili paste, and fresh lime juice. | \$8.95 |
| Y5 |  Yum Squid
Simmered squid marinated with lemon grass, chili paste, and fresh lime juice. | \$9.95 |

Entrees
Prepared with your choice of Beef, Chicken, Tofu, or Pork

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| B1 |  Pad Prik
A hot chili-shallot sauce garnished with spring onions and chili peppers. | \$10.95 |
| B2 |  Pad Pried Wan
Thai sweet and sour sauce with pineapple, tomato, onions, and cucumber. | \$10.95 |
| B3 |  Pad Krapraow
Chili garlic sauce with onion, hot basil leaves, and strips of chili peppers. | \$10.95 |
| B4 | Pad Kraung Keang
Red curry sauce with onion, chili, and fresh sweet basil leaves. | \$10.95 |
| B5 |  Pad Pak
Mixed vegetables with brown sauce | \$10.95 |
| B6 | Pad Phed
Red curry sauce with coconut milk, chili pepper, and magrut leaves. | \$11.95 |
| B7 | Pad Paneang
Cinnamon galangal-kaffir curry sauce prepared with coconut milk, string beans, and magrut leaves. | \$11.95 |
| B8 |  Pad Khing
Black bean sauce with shredded ginger, mushrooms, chili pepper, and scallions. | \$10.95 |
| B9 | Keang Kiew Wan
Green curry prepared with coconut milk, eggplant, chili, and sweet basil leaves. | \$11.95 |
| B10 | Keang Phed
Red curry prepared with coconut milk, bamboo shoots, kaffir, and fresh sweet basil leaves. | \$11.95 |
| B11 |  Tod Kratiem
Special Thai herbal garlic and peppercorn sauce. Garnished with coriander leaves. | \$11.95 |

Kwan Thai Specials

R1	♥ Po Tek A popular Thai bouillabaisse consisting of steamed seafood combination; shrimp, scallops, squid, and mussels in a golden broth, fresh lime juice, chili, mushrooms, and coriander leaves.	\$18.95
R2	♥ Pad Woon Sen Sautéed shrimp and chicken with bead thread noodle, mushrooms, baby corn, egg, and napa.	\$13.95
R3	Scallops Green Curry Sea scallops sautéed with green curry sauce, coconut milk, chili peppers, string beans, bamboo shoots, and sweet basil leaves.	\$15.95
R4	Goong Masaman Sautéed shrimp with masaman curry, coconut milk, potatoes, onions, and peanuts.	\$13.95
R5	Gai Masaman Sliced chicken cutlet with masaman curry, coconut milk, potatoes, onions, and peanuts.	\$12.95
R6	Gai Sam Ros Sliced chicken cutlet sautéed with pineapple, green peas, tomatoes, and special tamarind sauce.	\$11.95
R7	♥ Gai Rama Sliced chicken cutlet sautéed with delicious Thai peanut sauce served on a bed of broccoli.	\$12.95
R8	Gai Cashew Sautéed sliced chicken cutlet with chili paste, onion, scallion, and cashew nuts.	\$12.95
R9	Drunken Noodle A choice of chicken, beef, or pork with broad noodle, tomatoes, onion, chili, bamboo shoots, mushroom, and sweet basil leaves in black soy sauce.	\$12.95
R10	♥ Squid Kratiem Sautéed squid with a special Thai herbal garlic and peppercorn sauce with sautéed mixed vegetables.	\$13.95
Duck		
D1	Ped Kratiem A half crispy duck topped with a special Thai herbal garlic and peppercorn sauce.	\$17.95
D2	Ped Sam Ros A half crispy duck topped with a sweet and spicy tamarind chili sauce, pineapple, green peas, and tomatoes.	\$17.95
D3	Ped Paneang A half crispy duck topped with the cinnamon galanga-kaffir curry sauce.	\$17.95
D4	Ped Jiean Flavored combination sauce made with ginger, mushroom, and ground pork topped on a half crispy duck.	\$17.95
D5	Keang Ped Yang Wonderful crispy duck topped with red curry, cubed eggplant, tomato, chili, and sweet basil.	\$17.95
D6	Yum Ped Yang A half crispy duck mixed with tamarind sauce, chili, tomato, scallion, cucumber, onion and cashew.	\$17.95

Shrimp

G1	♥ Goong Pad Hed Sautéed shrimp with mushrooms and baby corn, garnished with spring onion.	\$13.95
G2	♥ Goong Pad Prik Sautéed shrimp with chili-shallot sauce garnished with strips of chili pepper and spring onion.	\$13.95
G3	Goong Kiew Wan Sautéed shrimp with green curry and coconut milk. Garnished with eggplant, chili, and sweet basil leaves.	\$13.95
G4	♥ Goong Pad Pak Sautéed shrimp with mixed vegetables in a brown sauce.	\$13.95
G5	♥ Goong Pad Krapraow Sautéed shrimp with chili garlic sauce, onion, hot basil leaves, and strips of chili peppers.	\$13.95
G6	Goong Pad Pried Wan Sautéed shrimp with Thai sweet and sour sauce, pineapple, tomatoes, cucumber, onion, and scallions.	\$13.95
G7	Goong Pad Phed Sautéed shrimp with red curry sauce, coconut milk, chili, and magrut leaves.	\$13.95
G8	Goong Tod Kratiem Sautéed shrimp with a special Thai herbal garlic and peppercorn sauce.	\$13.95
G9	Goong Pad Paneang Sautéed shrimp with cinnamon galanga-kaffir curry sauce.	\$13.95

Fish

P1	Pla Kratiem	Mkt Price
	Deep fried whole red snapper and topped with a special Thai herbal garlic and peppercorn sauce.	
P2	Pla Lard Prik	Mkt Price
	One of the most popular Thai fish dishes. Deep fried whole red snapper topped with a special sweet and spicy tamarind chili sauce.	
P3	Pla Jiean	Mkt Price
	Famous combination sauce made of ginger, mushroom, ground pork, topped on a deep fried whole red snapper.	
P4	Pla Chu Chee	Mkt Price
	Hearty aromatic herbal curry fish dish. Deep fried whole red snapper marinated with red curry sauce, coconut milk, and kaffir leaves.	
P5	Pla Pad Pried Wan	Mkt Price
	Deep fried whole red snapper with Thai sweet and sour sauce, pineapple, tomatoes, cucumber, onion, and scallions.	
P6	Salmon Green Curry	Mkt Price
	Grilled filet of salmon with green curry sauce, coconut milk, bell peppers, string beans, tomatoes, bamboo shoots, and sweet basil.	
P7	Choice of Salmon, Tuna, Tilapia, or Whole Snapper	Mkt Price
	Served with your choice of sauce.	

Fried Rice

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| K1 | Kaw Pad
Thai fried rice with your choice of beef, chicken, or pork, garnished with green peas, egg, onion, and tomatoes. | \$9.95 |
| K2 | Kaw Pad Goon Chieng
Thai fried rice with Chinese sausage garnished with green peas, egg, onion, and tomatoes. | \$9.95 |
| K3 | Kaw Pad Goong
Shrimp fried rice with egg, green peas, onion, and tomatoes. | \$10.95 |
| K4 | Kaw Pad Tofu and Mixed Vegetables
Thai fried rice with tofu and mixed vegetables, garnished with green peas, egg, onion, and tomatoes. | \$9.95 |

Vegetables

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| V1 | ♥ Pad Broccoli
Sautéed broccoli with garlic and oyster sauce. | \$8.95 |
| V2 | ♥ Pad Watercress
Sautéed watercress with herbal garlic and black bean sauce. | \$8.95 |
| V3 | ♥ Tofu Song Kraung
Sautéed tofu with chili garlic sauce garnished with onion, scallion, and strips of chili pepper. | \$8.95 |
| V4 | ♥ Priew Wan Pak
Sautéed mixed vegetables in Thai sweet and sour sauce. | \$9.95 |
| V5 | ♥ Tofu with Mixed Vegetables
Sautéed tofu and fresh vegetables in a golden brown sauce. | \$9.95 |
| V6 | ♥ Pad Cashew Nut
Sautéed scallion, onion, bell pepper, and cashew nuts. | \$9.95 |
| V7 | ♥ Mixed Vegetables Pad Phed | \$10.95 |

Noodles

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| N1 | Pad See Ew
Your choice of beef, chicken, or pork sautéed with broadened noodles, Thai brown sauce, egg, and broccoli. | \$9.95 |
| N2 | Pad Thai
Sautéed rice noodles with chicken or shrimp, egg, ground peanuts, dried bean curd, bean sprouts, and scallions. | |
| N3 | Lard Na
Sautéed broadened noodles topped with seafood combination and broccoli in gravy. | \$12.95 |

Desserts

Baud Chee	\$3.50
Steamed bananas in sweet coconut milk.	
Purple Rice	\$3.50
A specially prepared sticky rice pudding topped with coconut milk.	
Stuffed Bananas	\$3.95
Bananas wrapped in a crispy shell topped with honey and sesame seeds.	
Stuffed Bananas with Vanilla Ice Cream	\$5.95

Beverages

Coffee or Tea	\$1.50
Soft Drinks	\$2.00
Thai Iced Tea	\$2.50
Thai Iced Coffee	\$2.50
Bottled Water	\$1.75
Domestic Beer...	\$3.50
Imported Beer	\$4.50
Draft Beer	\$4.50
Wine by the Glass	\$6.50

