



Lunch Special @ \$8.75*

(Serving until 2.00 p.m. (Wed-Fri) 3.00 p.m. (Sat-Sun)
(Choice of chicken, pork, vegetable or tofu)
Additional meat, tofu or veggies +\$1.75

Substitute/Add Shrimp or Beef +\$2.75 (shrimp on side+\$3.50)
Substitute/Add Seafood (shrimp, squid & scallop) +\$3.75/on-side \$4.50
Jasmine rice is complimentary when order curry or sauteed
Add or Substitute Jasmine brown rice +\$2.00
Add or Substitute small fried rice +\$4.50
Additional Jasmine white rice +\$1.75

Please indicate a spicy level from Mild Spicy, Medium Spicy, Hot or Thai hot. We can't do "No Spicy" even when customers inform our staff. All our foods contains chili and/or pepper. We use imported chili and pepper. They are more spicy than others. All lunch special is final sales. No exchange or refund.
Lunch special prices offer only one small form container for left over
*Lunch special prices offer limited customization. Want more, try dinner or private-designed menu

Royal Tray (limited availability)

Chicken Lava
Chef O's Pad Thai™
Pad Kee Mao
Guay Tiew Kua Gai
Pad See-Ew
Thai Fried Rice
Basil Fried Rice
Khaw Pad Prig Pao
Jasmine in the Garden
Pad Khing
Pad Kra Prao
Pad Prig Khing
Garlic & Pepper
Pad Nam Prig Pao
Green Curry
Pa-nang Curry
Red Curry
Yellow Curry

Pineapple or Pumpkin Curry @ \$9.00

Jenny Pad Satay @ \$9.00



Appetizer

Chicken Satay (Freshly grilled chicken skewers—at least 10 mins to prepare)

Moo Ping (freshly grilled—at least 15 mins to prepare) Sticks of grilled tender pork marinated in a homemade coconut sugar and milk sauce. A scoop of sticky rice and the famous Jal spicy dipping sauce are complimentary subjected to availability.

Chicken Lemon Grass Spring Roll
Minced chicken cooked with fresh lemon grass and mixed vegetables, then stuffed in rice paper rolls. Golden fried and served with savory sweet chili sauce.

Golden Spring Roll (Fried)
Summer Breeze Rolls (Fresh)
(wrap choice with grilled pork or shrimp or tofu or veggies)

Winter Presents (Not Frozen and Fly)
Crispy golden fried wonton wrapped around cream cheese stuffing. Served with sweet chili sauce.

Tao Hu Tod—Crispy Fried Tofu
Angels on Pandan (Thai Style Wings)
Freshly fried— 15—20 mins to cook
Fried chicken wings with one of your favorite sauces. Sriracha Hot sauce, sweet & sour or Jal spicy, or fried garlic sprinkle. *Additional sauce is extra charge*

Pla Muuk Tod—Golden Squid
Lady in Green Sprinkle
Marinated and flour coated chicken breast fried to crispy, topped with homemade lemon mayonnaise and fresh squeezed lemon and chopped lime.

Bangkok Dim Sum (Made in House, NOT FROZEN package) Steam dumplings
Soup

Tom Yum Koong (Top 50 World Best Food*) 6.25 (L/12.00)

Milky Way - Sliced chicken, shrimps, fresh vegetables in a rich creamy flavor soup. 6.75 (L/13.50)

Chick Tom Kha 6.50 (L/13.00)
Chicken soup made with coconut milk and herbs

Jasmine in the Pool - Clear broth with savory jasmine rice, marinated minced chicken, and fresh vegetables. 5.50 (L/10.00)

Wonton Soup—Chicken wonton in clear broth 5.50 (L/10.00)

Food Allergies Notice: Please be advised that the food here may contain these ingredients : eggs, milk, gluten, wheat, soy bean, oyster sauce, fish sauce, tree nuts, peanuts, sesame, sesame oil, fish or shell fish, and etc. Please read our food allergy policy for more information. Ask our staff for more details. We are not food-allergy free restaurant. All foods are cooked in the same kitchen and kitchenware, and may come in contact with these ingredients. Customers must inform our staff of their food-allergy, and customers eat at their own risks and waive to ask for any compensation from our restaurant beyond what our insurance company will provide. Thai Kitchen by Saowanee cannot guarantee anyone safety of eating our food, and will not be responsible for any food allergy, illness or injuries that could happen. ALL OF OUR DISHES HAVE CHILLI OR PEPPER AS INGREDIENT. WE CANNOT TAKE THEM OUT FROM THE RECIPES. WHEN CUSTOMERS REQUEST THE FOOD TO BE "NO SPICY", THAT MEANS NO ADDITIONAL CHILLI OR PEPPER WILL BE ADDED. THE FOOD WILL STILL HAVE HINTS OF SPICINESS. WHEN CUSTOMERS ORDER FOOD FROM THIS MENU, CUSTOMERS CONSENT TO ALL TERMS AND CONDITIONS THAT OUR RESTAURANT HAS. Because we are selling foreign food, we can't offer satisfaction guarantee. Customers are advised to research authentic Thai food as our recipes are from authentic/minor localized Thai cuisine. Our foods will be different from other restaurant. There is NO RETURN and/or NO REFUND for ALL ORDERS and in any cases. We prepare food following authentic Thai cuisine NOT customers' preferences and imagination. WE STRONGLY ADVISE CUSTOMERS WHO HAVE RECORD OF SEVERE FOOD ALLERGY "NOT TO ORDER FROM US". WE ARE NOT AN INSURANCE COMPANY. WE CAN'T INSURE YOUR SAFETY AND COMPENSATE ANYTHING. DISCLAIMER: We are not allergy-free or exclusively vegetarian restaurant. Customers come to do business with our restaurant and eat at their own risks. We will not be responsible for any food allergies that the customers may have even when they eat our foods. If customers do not feel safe, DO NOT ORDER. All terms and conditions are applied and customers acknowledge that they read these terms and conditions, and consent to these terms and conditions when placing orders.

Green Salad & Spicy Salad

House salad - with one choice of dressing 5.75
Hand-picked fresh mixed vegetables with your choice of dressings
* Peanut Dressing / * Plum Dressing
* Ginger Dressing / * Sweet Tangerine Dressing

Som Tam (Top 50 World Best Food*) 9.00
Shredded green and firm papaya whisked together with Thai Hot Pepper, fresh vegetables, coconut sugar, salt, peanut, sauces and lime juice. All natural ingredients will present you with a combination of hot, sour, sweet and salty, and an unbelievable fresh green taste. "It's Hot So Good!"

Esan Larb - The harmonized tastes of spicy, sour and salty blended in minced pork or chicken, mixed with Salanay, Ton Hom and Pug Shee blended in Khoa Khua Served with fresh cabbage and string beans 10.50

Crying Tiger - traditional Thai grilled sliced beef 12.00
serve with Jal sauce

Noodle Soup

(A Choice of chicken, pork, vegetable or tofu)
Additional meat, tofu or veggies +\$1.75 (on side+\$2.5)
Substitute/Add Shrimp or Beef +\$2.75 (on side+3)
Substitute/Add Seafood (shrimp, squid & scallop) +\$3.75/on-side \$4.5

Rice Noodle Soup - Small thin rice noodle in 10.50
Thai Kitchen's home made broth served with choices of meat

Egg Noodle Soup - Small thin yellow egg 11.00
noodles in Thai Kitchen's broth with onion wedges, bean sprout, green onion.

Ma-Ma Tom Yum Soup – Thai style Mama 11.50
noodle in Thai Kitchen's signature rich Tom Yum broth mixed with your choices of meat (add boil eggs +\$2.00)

Side Order (Subject to availabilities)

Steam vegetables or sided fried rice - \$4.50 / Mama noodle \$3.00
Brown rice - \$2.00 / Thai Jasmine rice - \$1.75 /Sticky rice - \$3.00

Customer Notice: Terms & Conditions

When placing orders, customers acknowledge that they read and consent to comply to all rules, terms and conditions that the restaurant has. If disagree, please do not place orders. Please read our menu, and terms and conditions before placing an order. Prices, rules, regulations, policies, recipes, ingredients, and terms and conditions are subjected to change without prior notice. All price are subjected to FL sales tax, service charges and credit card processing fees at settlement without showing on the receipts. All prices on this menu are only for the food and drink, and not included services. We allow our employees to deny service to customers who have records of not paying for service. Our staff works with tip-employees Florida wages rates. The rate is lower than normal minimum wages. They make a earning from tips for service that they provided. No return and refund in all cases. Exchange is at management discreet only, and only for the same items when the original one is either spoiled or contaminated at the time of serving. For other cases, NO RETURN or REFUND. Because we sell authentic foreign food that follows our recipes not customers' preferences, we cannot provide customers satisfaction guarantee. DO NOT ASSUME THAT FOOD CAN BE RETURNED, EXCHANGED OR REFUNDED. Extra and additional items will results in extra charges without prior notice. Due to price volatility, we can no longer offer substitution. All requests to customize may result in additional charge without advance notice. *18% service charge will be applied to the entire parties of 5 or individual in the parties of 5 guests or below* 20% service charges will be applied to parties of 5 and above*. The service charges can be applied during credit card settlement without showing on the receipts. Customers who have record of high returns for foods, misunderstanding of our cuisine, or continue ordering wrong foods will be ask to pay upfront before seating and 20% service charge will be mandatory. Request to change from to-go to din-in may result in service fees. Pictures and description on the menus is for illustrative purpose. We used online translators to convert original Thai language to English. Some of them may not be accurate. We are not responsible for misunderstanding from mistranslation. Our ingredients and recipes contained in the food have been updated regularly. As our food is NOT made by machines in controlled environmental factories, the food will never be the same every time customers order. The food will changing based on the qualities of the fresh ingredients, seasonal produces and even the moods of the customers. For more info about the food, it'd better to ask our staff. To protect our IP, we cannot reveal all ingredients in our recipes. For food allergy concerns, please discuss with our staff. All Sales and Management decision are final.

Handcrafted Drinks

Handcrafted Thai Iced Tea 4.25
Handcrafted Thai Iced Coffee 4.25
Boba Milk Tea inclu boba 6.75
Add Boba 1.00

Soft Drinks & Beer

Can Soda – Coke, Diet Coke, Sprite, 3.50
Root Beer, Ginger Ales, Dr Pepper
(Refill and not sharing/\$1.00 for –one extra to-go/when sharing, sharing fee of \$5 will be applied)
Fresh Brewed Iced Tea 3.50
(sweet or unsweetened—Refill and not sharing/\$1.00 for –one extra to-go)
Arnold Palmer (No Refill) 4.50
Lemonade (No Refill) 4.00
Coconut Juice (No Refill) 5.25
Sparkling Water (by bottle) 4.50
SINGHA Beer 6.25

Desserts

Fried Banana (Freshly made, not bringing Frozen to fly) 5.50
Thai Doughnut 5.50
Coconut Ice Cream 5.50
Fried Banana & Coconut Ice cream 7.75
Sticky Rice with Mango (seasonal) 8.00
Sticky rice with Ice Cream 6.50

SAKE

HOT OR CLOD SAKE (Small/Large) (S) \$6.99 (L)\$12.99

RED WINE	GLASS/ BOTTLE	WHITE WINE	GLASS/ BOTTLE
MERLOT	7.99/ 16.99	CHARDONNEY	7.99/ 16.99
CABERNET SAUVIGNON	7.99/ 16.99	PINOT GRIGIO	7.99/ 16.99
		PLUM WINE	7.99/ 16.99

When placing orders, customers consent to comply to all rules and conditions that the restaurant has. Our prices, ingredients, menu and policies are subjected to change without notice. This is pre-designed menu with limited customization. Want more customization? Try out private-designed menu consultation! Our private-designed consultation fee only starts at \$129 plus tax and service charges (waive when order food from private-designed menu). It's more \$\$\$ in NYC!

Thai Kitchen's Dishes

(A Choice of chicken, pork, vegetable or tofu)
Additional meat, tofu or veggies +\$1.75 (on side +\$2.5)
Substitute/Add Shrimp or Beef +\$2.75 (on side+\$3)
Substitute/Add Seafood (shrimp, squid & scallop) +\$3.75

Thai Fried Rice (Recently mentioned on Movie Steaming Service)

- Thai Jasmine rice stir-fried with egg and Thai Kitchen's signature cooking sauce mixed with garlic and slightly sprinkled white pepper. Complementary broccoli, carrot and cucumber

Basil Fried Rice - Thai Jasmine rice mixed with fresh sweet basil, onion, garlic, and two kinds of bell pepper. Then stir-fried with egg, dry hot chili, minced pork or minced chicken, and Thai Kitchen's basil sauce.

Khaw Pad Prig Pao - Roasted sweet chili jam stir-fried with egg, garlic, onion, and Jasmine rice.

Khaw Pad Tom Yum - Tom Yum soup ingredients, shrimp and chicken are mixed with Thai Jasmine rice on a hot pan, cooked until a Tom Yum tastes created on the Jasmine rice. Served with cucumber wedges

Khaw Pad Pineapple – Thai Jasmine rice stir-fried with cumin curry powder, shrimp, chicken, assorted vegetables, eggs, raisins, pineapple and cashew nuts.

Chef O's Pad Thai™ (Pad Thai is ranked Top 50 World Best Food) - This dish is our ChefO's exclusive legacy and authentic Thai dish making from scratch –100% free of canned sauce. We cook it old-style with tamarind that make Pad Thai globally recognized. Great with crunchy peanut. All additional ingredients will be provided on side, and our sauce will not be customized. Only spicy level can be requested.

Pad Kee Mao - Pan-fried noodle with spicy basil chili past, cooking sauce, Thai chili flakes, mix of vegetables and fresh sweet basil.

Guay Tiew Kua Gai - Broad thin rice noodle pan-fired with marinated sliced chicken, and egg cooked with green lettuce and scallion sprinkled on top. Complimentary fried wonton chip

Pad See-Ew - Thai rice noodle wok-sautéed with egg, garlic and bok choy in sweet soy sauce and Thai Kitchen's cooking sauce. Complementary broccoli, carrot

Spaghetti Pad Kee Mao - Long, thin, cylindrical, soft pasta with original Pad Kee Mao sauce, and Thai sweet basil.

Lard Na 100 - Celebrate 100 years of this family's noodle dish. This recipe was created by the grandfather when he opened a food stall in Thailand, which is about 100 years ago! Pan-fried noodle served with oriental gravy sauce

Jenny's Pad Satay - Flat noodle sauteed with curry powder and Jenny's famous peanut sauce, mixed with eggs, fresh vegetables.

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Pad Khing - Fresh Ginger, black bean paste and fresh vegetables sautéed with Thai Kitchen's cooking sauce

Pad Kra Prao - Minced pork or chicken well sautéed with our freshly made Thai Hot Basil sauce, sliced onion, Thai pepper and fresh sweet basil.

FL-Fashioned Garlic & Pepper - Marinated sliced tender meat sautéing with our special made-to-order garlic & pepper sauce cooked until the meat well absorbs the sauce, and served on bed of steamed vegetables, and cucumber

Pad Nam Prig Poa - Sliced meat sautéed with multi-colored vegetables on low heat fried pan until tender. Then, brought to shallow broiled in the sweet chili jam sauce on a high heat wok.

Jasmine in the Garden - Fresh mixed vegetables sautéed with a scoop of our special vegetable cooking sauce.

Pad Prig Khing – Roasted spicy chili paste sautéed with freshly cut string beans, chopped Kaffir lime leaves, and green and red pepper. (this dish is dry style, extra sauce will change the tastes)



Our foods are authentic Thai foods based on genuine Thai recipes. Our foods will be different from the foods at other restaurants. Customers are advised to learn about our food before placing orders with us. When ordering from this menu, customers consent to all terms, conditions and policies that we have. We can't provide satisfaction guarantee. We use imported chili and pepper. They are in all dishes. Please speak to our staff about the spicy level you want for your orders.

Red Curry – Roasted chili paste cooked with coconut milk, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil. Starts at mild spicy level.

Kang Kiew Wan (Top 50 World Best Food*)- AKA Green Curry Fresh green chili paste cooked with creamy coconut milk, fresh Thai hot chili, eggplant, bell pepper, sliced bamboo shoots, and with fresh sweet basil. This dish starts at mild spicy+ level

Pa-nang Curry - Pa-nang curry paste cooked with creamy coconut milk, and chopped Kaffir lime leaves. Poured on a bank of steamed vegetable. Our Panang sauce is creamy not soupy, and extra sauce may result in high extra charge. Start at mild spicy+

Yellow Curry - Cumin curry powder and yellow curry paste mixed with creamy coconut milk then added meat, potato and carrot.

Pumpkin Curry – Roasted chili paste cooked with coconut milk, pumpkin, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil.

Pineapple Curry – Roasted chili paste cooked with coconut milk, pineapple, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil.

Mango Curry – Roasted chili paste cooked with coconut milk, sweet sliced mango, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil. (Seasonal and limited per day)



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Thai Kitchen's Specialties

Chicken Lava - Whisked together sliced chicken, herbal seasoning and flour. Cooked the chicken in the hot oil until golden brown, then topped with the spicy volcanic lava sauce. (on side sauce will taste different from mixed one)

Sunshine Pad Cashew Nuts - Chicken meat well mixed with cut bell pepper, sliced onion, chopped fresh garlic, long cut green onion, and heart-broken roasted chili in a bowl. Then, sauté until brownish. Contain nuts

Massaman Curry (Top 50 World Best Food*) - Thai Massaman curry paste slowly cooked with creamy coconut milk, chicken drumstick & thigh, sweet potato to ensure the perfect blend of strong taste, savory smell, creamy orange color and tender meat. Start at mild spicy level. Sprinkled with peanuts on top.

Spicy Crispy Duck - Thai Kitchen original curry is raised its spicy and sweet by tropical fruited and chili. Brought to soak sliced crispy duck .

Sweet Basil Duck - Steamed fresh vegetables topped with sliced crispy duck and topped again with Thai Kitchen's sweet basil sauce for duck.

Tangerine & The Duck - Slices of grilled duck are placed on a bank of green vegetables and fresh fruits serving with warm sweet tangerine sauce and steamed Jasmine rice.

One Brrr,Two Hot,Three Just Right - Salmon is mixed with seasoning and herb, and golden pan-seared. Then, Thai Hot garlic and pepper sauce is poured on top of the salmon to make it JUST RIGHT

Lime & The Salmon - A piece of pan-seared seasoning salmon is placed on a bank of steamed vegetables and fresh thin sliced lime serving with spicy lemon sauce and steamed Jasmine rice.

Fish in 3 Flavor Oceans - Slices of crispy fried fish lays on a bank of steamed assort vegetables, and then a stream of freshly cooked Thai Kitchen's Three Flavors sauce is poured down on the fish and vegetables

Hot Coconut & The Fish - Hot chili paste and coconut milk sautéed in shallow pan until hot green chili sauce is created. Fresh vegetables are added and slowly sautéed further until the vegetables are done. Then, hot poured on a fish fillet. Served with a scoop of warm Jasmine rice.

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