



## Ar-Han-Kin-Len

**Chicken Satay** (Freshly grilled chicken skewers—at least 10 mins to prepare and serve with peanut sauce) **8.75**

**Moo Ping** (freshly grilled—at least 15 mins to prepare: contain dairy) Sticks of grilled marinated pork. A small scoop of sticky rice and the famous Jal spicy dipping sauce are complimentary and subjected to availability. **8.75**

**Chicken Lemon Grass Spring Roll** Minced chicken cooked with lemon grass and mixed vegetables is stuffed in wheat paper. Golden fried and served with sweet chili sauce. **7.25**

**Golden Spring Roll** (Fried, not frozen) served with side fried wonton (contain egg) **6.75**

**Summer Breeze Rolls** (Fresh and hand-rolled) a choice with grilled pork, shrimp, tofu or veggies **7.00**

**Winter Presents** (Not Frozen and Fry) Crispy golden fried wonton wrapped around cream cheese stuffing. Served with sweet chili sauce. **8.00**

**Tao Hu Tod—Crispy Fried Tofu** **7.50**

**Angels on Pandan** (Thai Style Wings) Freshly fried required 15—20 mins to cook Fried chicken wings with one of sauces: Sriracha Hot sauce, Sweet & Sour, Jal Spicy, OR Garlic & Pepper. \*Additional sauce is extra charge\* **9.00**

**Pla Muuk Tod—Golden Fried Squid** **10.00**

**Lady in Green Sprinkle** Flour coated sliced chicken fried to crispy, topped with homemade lemon mayonnaise and chopped lime. **8.00**

**Bangkok Dim Sum** (Made in House, NOT FROZEN package) Steam dumplings **8.50**

**Tom** (made-to-order soups) **10.00**

**Tom Yum Koong** (Top 50 World Best Food\*) **7.25**  
*Contain shrimps*

**Milky Way** - Sliced chicken, shrimps, fresh vegetables and herbs in a rich creamy flavor soup. (Contain dairy) **8.00**  
*(L/14.50)*

**Chick Tom Kha** Chicken soup made with coconut milk, veggies and herbs **7.75**  
*(L/14.50)*

**Jasmine in the Pool** Clear broth with jasmine rice, minced chicken, and fresh vegetables. **7.25**  
*(L/13.50)*

**Wonton Soup** Chicken wonton in clear broth with vegetables **7.25**  
*(L/13.50)*

**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 ask our staff for more details and latest update on our ingredient. 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 agree NOT 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 KNOWLEDGE THESE TERMS, AND ALL TERMS AND CONDITIONS THAT OUR RESTAURANT HAS.** Because we are selling foreign food, customers are advised to research authentic Thai food as our recipes are from authentic Thai cuisine with minor localized. Our foods will be different from other restaurant. 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 exclusively vegetarian restaurant. We don't have halal meats in the kitchen. Our staff are not food nutrition specialists nor doctors. They are not trained or educated to give nutrition advise to anyone. When customers have medical conditons, please speak to their doctors for their concerns.**

## Yum & Tum

**House salad** - with one choice of dressing **7.50**  
\* Peanut Dressing / \* Plum Dressing  
\* Thai Ginger Dressing /\*Tangerine Dressing

**Som Tam** (Top 50 World Best Food\*) **10.50**  
Shredded green 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!"**  
**Starts at mild + spicy. NO SPICY is strongly NOT recommended**

**Esan Larb** - traditional northeastern dish **12.00**

**Crying Tiger** - traditional Thai grilled sliced beef served with Jal sauce **13.00**

**Guay Tiew Nuam** (A Choice of chicken, pork, vegetable or tofu) **Additional meat, tofu or veggies +\$2.50 (on side+\$3.00)**  
**Substitute/Add Shrimp or Beef +\$3.00 (on side+4.00)**  
**Substitute/Add Seafood** (shrimp, squid & scallop) **+\$4.00/on-side+\$4.5**

**Rice Noodle Soup** - Rice noodle in Thai Kitchen's home made broth with onion, bean sprout and green onion **12.50**

**Egg Noodle Soup** - Yellow egg noodles in Thai Kitchen's broth with onion, bean sprout, green onion. **13.00**

**Ma-Ma Tom Yum Soup** – Thai style Mama noodle in Thai Kitchen's signature rich Tom Yum broth mixed with vegetables (add boiled eggs +\$3.00) **14.50**

**Add-on Order** (Subject to availabilities)  
Sided steamed vegetables or sided fried rice \$5.50 / Steamed noodle \$4.00  
Brown rice \$4.00 / Thai Jasmine rice \$3.00 /Sticky rice \$4.00  
Extra Egg noodles/ Mama noodles \$4.50 (Only for with Noodle Soup and Mama Tom Yum Soup)  
Extra dipping sauce \$1.75// Extra Peanut Sauce \$2.00// Extra Jal Sauce \$2.50  
The prices for items outside the menu will be high because they are rare and not common in our kitchen  
**Service Charge Notice:** All prices on this menu are only for the food and drink, and NOT included services and fees.\*\*18% service charge will be mandatory to the entire parties of 4 or individual in the parties of 4 guests or below\*\*20% service charges will be mandatory to parties of 5 and above\*. The service charges can be applied during credit card settlement, and will show at the final receipt (Available upon request). We reserve the right to waive this service charge for customers who show good historical record of rewarding.

**\*Customer Notice: Terms & Conditions: Read before order\***  
When placing orders, customers acknowledge that they read and consent to comply with all rules on the menu and on all signs, and all terms and conditions that the restaurant has. If disagree, please do not place orders. All rules, terms and conditions are NON-NEGOTIABLE. If disagree, please do not trade with us. 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 card processing fees, penalties at settlement even without showing on the first receipts. The final receipts can be provided after credit card settlement. Please read our menu front and back. We allow our employees to deny service to customers who have records of not paying for products and services. Our staff works on tip-employees Florida wages rates. The rate is lower than normal minimum wages. They make an earning from tips for service that they provided. Our staff have the right to waive service charges to any customers whom have rewarded them properly. Customers who have record of high returns for foods, of misunderstanding of our cuisine, or of often ordering wrong foods will be ask to pay upfront before seating and 20% service charge will be mandatory. All Sales are FINAL. No return for refund in all cases. Exchange is only when the original order is either spoiled or contaminated at the time of serving, and will only be for the same items as the original order. **When one of the items is at our fault, only that particular item will be exchanged. The other items that are not wrong CANNOT be exchanged.** For other cases, NO RETURN and NO 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 result 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. Request to change from to-go to dine-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, and may not reflect on the printed menu. 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 change based on the qualities of the fresh ingredients, seasonal produces and even the moods of the customers. **To protect our IP, we cannot publicly reveal all ingredients in our recipes on the menu.** A lot of terms are relative and differs in each person perspective. We can't know what customers are looking for or expecting. We will only cook the food based on our standard. We are not exclusively vegetarian or vegan restaurant. We do not have halal meat. All cooking will be done based on Thai cuisine techniques and standard.

## Handcrafted Drinks

Handcrafted Thai Iced Tea **5.50**  
Handcrafted Thai Iced Coffee **5.50**  
Araya's Thai Boba Tea **6.75**  
Add Boba **1.50**

## Soft Drinks & Beer

Canned Soda – Coke, Diet Coke, **3.75**  
Sprite, Root Beer, Ginger Ales, Dr Pepper (Refill, not sharing & only for dine-in/\$1.00 more for one extra to-go/when sharing, violation fee is \$5 & stop refilling)  
Fresh Brewed Iced Tea **3.75**  
(sweet or unsweetened—Refill, not sharing & only for dine-in/\$1.00 more for one extra to-go. Sharing is \$5 more)  
Arnold Palmer (No Refill) **5.50**  
Lemonade (No Refill) **5.00**  
Coconut Juice (No Refill) **6.00**  
Sparkling Water (by bottle) **5.00**  
SINGHA Beer (Imported beer) **7.50**

## Desserts

Fried Banana (Freshly made, NOT bringing Frozen to Fry) **7.50**  
Thai Doughnut **7.50**  
Coconut Ice Cream **7.00**  
Fried Banana & Coconut Ice cream **8.50**  
Sticky Rice with Mango (seasonal) **10.00**  
Sticky rice with Ice Cream **8.50**

## SAKE

HOT OR CLOD SAKE (Small/Large) **(S) \$7.50**  
**(L)\$15.00**

	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

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. All business policy and practiced in this restaurant has been drafted, updated and finalized by business professionals and legal officers with real post-graduated degrees from very well-known education institutes both in the US and Worldwide. If any practices don't sound logical to any person, that will mean she or he is very likely not our potential customers. There is no need to argue for different opinions, just simply don't trade with us. We can't satisfy every single one. Therefore, we will focus only on our potential customers and maintain our loyal customers who appreciate, understand and respect our business philosophy and practices. All our rules and regulations are clearly stated on the menu and signs posted around the restaurant. We want to be transparent in doing business and encourage everyone to learn and understand what they are paying for.

## Lunch Menu

Serving until 2.00 p.m. (Tue-Fri)// 3.00 p.m. (Sat-Sun)  
(Choice of chicken, pork, vegetable or tofu)  
Additional chicken, pork, tofu or veggies **+\$2.50**  
Substitute/Add Shrimp or Beef **+\$3.50** (shrimp on side+\$4.00)  
Substitute/Add Seafood (shrimp, squid & scallop) **+\$4.00**/*on-side \$4.50*  
*Jasmine rice is complimentary with curry or sauteed*  
Substitute Thai Jasmine brown rice **+\$3.00**  
Add small sided fried rice **+\$5.50**

*Please indicate a spicy level from Mild Spicy, Medium Spicy, Hot or Thai hot. We can't do "Absolutely 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 menu is final sales. No exchange or refund. \*\*Lunch prices offer only one small form container for left over\*\*  
\*Lunch prices offer limited customization. Want more, try dinner or private-designed menu  
\*Please read all terms, conditions, and policies before ordering\**

Royal Tray (limited availability) **\$9.25**  
Chicken Lava **\$10.00**  
Garlic & Pepper **\$10.00**  
Pad Kra Prao **\$10.00**  
Pad Kee Mao **\$10.00**  
Guay Tiew Kua Gai **\$10.00**  
Pad See-Ew **\$10.00**  
Thai Fried Rice **\$10.00**  
Basil Fried Rice **\$10.00**  
Pad Prig Khing **\$10.00**  
Jasmine in the Garden **\$10.00**  
Khaw Pad Prig Pao **\$10.25**  
Pad Nam Prig Pao **\$10.25**  
Chef O's Pad Thai™ **\$10.25**  
Green Curry **\$10.25**  
Pa-nang Curry **\$10.25**  
Red Curry **\$10.25**  
Yellow Curry **\$10.25**  
Pineapple Curry **\$11.00**  
Pumpkin Curry **\$11.00**  
Jenny's Pad Satay™ **\$11.50**

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# Jarn Deiw, Gub Khoa & Kaeng

(A Choice of chicken, pork, vegetable or tofu)

Additional meat, tofu or veggies +\$2.50 (on side +\$3.00)

Substitute/Add Shrimp or Beef +\$3.50 (on side+\$4.00)

Substitute/Add Seafood (shrimp, squid & scallop) +\$4.00(on side +\$4.5)



Our foods are authentic Thai foods based on genuine Thai recipes with local ingredients and produce. 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. No return and no refund. Our food are meant to be enjoyed with no customizations. When customers ask for customizations, they do so at their own risk. We use imported chili and pepper. They are in all dishes and cannot be removed.

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## Thai Fried Rice (Recently mentioned on Movie Streaming Service) - Thai

Jasmine rice stir-fried with egg and Thai Kitchen's signature cooking sauce mixed with vegetables. Complementary broccoli, carrot and cucumber

**Basil Fried Rice** - Thai Jasmine rice mixed with fresh Thai basil, and vegetables. Then stir-fried with egg, minced pork or minced chicken, and Thai Kitchen's basil sauce (contain chili and bell pepper). Minced pork or minced chicken will be used on this dish.

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

**Khaw Pad Tom Yum** - Tom Yum paste, shrimp chicken, mixed vegetables and Thai Jasmine rice

**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 Chef O's exclusive legacy and authentic Thai dish making from scratch -100% free of canned sauce. We cook it old-style with Tamarind and Thai fish sauce. The traditional ingredients 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. We want to serve our Pad Thai the way this world famous dish is also served and tasted in Thailand. Our Chef O's Pad Thai sauce takes 3 days to be prepared for perfection. \*\*\*Vegan choice is Pad Mee Esan\*\*\*

**Pad Kee Mao** - Pan-fried noodle with spicy basil chili sauce (contain chili and bell pepper), cooking sauce, mix of vegetables and fresh basil.

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

**Pad See-Ew** - 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** - Spaghetti pasta with original Pad Kee Mao sauce, and Thai basil.

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

**Jenny's Pad Satay™** - Broad noodle sauteed with curry powder and Jenny's famous peanut sauce, mixed with eggs, fresh vegetables. Our star-signature dish that was created in this very own kitchen.

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**Kai Pad Khing** - Classic Thai Chicken dish cooked for family meal. Chicken, fresh Ginger, black bean paste and fresh vegetables sautéed with Thai Kitchen's cooking sauce.

**Pad Kra Prao** - Minced pork or minced chicken well sautéed with our home-made Thai Hot Basil sauce (contain chili and bell pepper), assorted vegetables and fresh Thai basil.

**FL-Fashioned Garlic & Pepper** - Marinated sliced meat sautéing with our special made-to-order garlic & pepper sauce. Served on bed of steamed vegetables, and complimentary cucumber

**Pad Nam Prig Poa** - Sliced meat sautéed with assorted vegetables on low heat fried pan together with sweet chili jam-mild spicy

**Jasmine in the Garden** - Fresh mixed vegetables sautéed with our signature cooking sauce

**Pad Prig Khing** - Roasted spicy chili paste sautéed with string beans, chopped Kaffir lime leaves, and vegetables. (this dish is dry dish style, extra sauce will not be possible or ruin the taste)



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**Red Curry** - Roasted chili paste cooked with creamy coconut milk, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh Thai 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, eggplant, bell pepper, sliced bamboo shoots, and with fresh Thai basil. This dish starts at mild spicy+ level

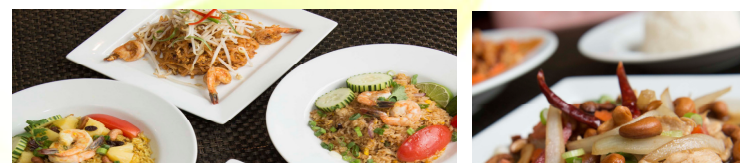
**Pa-nang Curry** - Pa-nang curry paste cooked with creamy coconut milk, and meats. Poured on a bank of steamed vegetable. Our Panang sauce is simmered to achieve the taste and creamy state. It can't be soupy. Can't provide extra sauce. Start at mild spicy+

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

**Pumpkin Curry** - Roasted chili paste cooked with coconut milk, butter squash, zucchini, bamboo shoots, red and green bell pepper, and fresh Thai basil. Starts at mild spicy level.

**Pineapple Curry** - Roasted chili paste cooked with coconut milk, pineapple, zucchini, bamboo shoots, red and green bell pepper, and fresh Thai basil. Starts at mild spicy level.

**Mango Curry** - Roasted chili paste cooked with coconut milk, sliced fresh mango, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh Thai basil. (Seasonal and limited per day) Starts at mild spicy level.



## Thai Kitchen's Special Dishes

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

**Sunshine Chicken Pad Cashew Nuts** - A famous Thai Chicken dish that blended tastes with crunchy feeling of cashew nuts. Chicken is strongly recommended for the original tastes of this dish.

**Massaman Curry (Top 50 World Best Food\*)** - Thai Massaman curry paste slowly cooked with creamy coconut milk, chicken, 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 cooked with tropical fruits and vegetables. Brought to soak sliced fried crispy duck

**Sweet Basil Duck** - Sliced fried crispy duck sautéed with vegetables and Thai Kitchen's Thai basil sauce

**Tangerine & The Duck** - Grilled sliced duck are placed on a bank of green vegetables and fruits serving with our home-made sweet tangerine sauce

**One Brrr, Two Hot, Three Just Right** - Pan-seared COLD salmon cooked in Thai style is served with HOT Thai garlic and pepper sauce to make it JUST RIGHT taste (based on our cuisine)

**Lime & The Salmon** - A piece of pan-seared seasoned salmon cooked in Thai style is placed on a bed of steamed vegetables and top with fresh thin sliced lime served with spicy lemon sauce

**Fish in 3 Flavor Oceans** - Slices of crispy fried fish lays on a bed of steamed assort vegetables. 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 a pan until hot green chili sauce is created. Fresh vegetables are added and slowly sautéed further until the vegetables are done. Then, the curry is poured on a fried fish fillet.

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