

THAI
PALACE
AUTHENTIC THAI

SINCE 1999

Starters

Satay *GFO

Grilled chicken or tofu marinated with Thai spice on skewers, served with Thai peanut sauce and cucumber salad. 8.50



Crispy Curried Rice Lettuce Wraps *GFO

Rice flavored with red curry paste and Kaffir lime leaves, crisped, then seasoned with lime juice, sliced fresh ginger, onion, mint, and peanuts. Served with lettuce. 8.50



Fresh Rolls *GFO

Fresh vegetables, and shrimp wrapped in rice paper with sweet tamarind sauce. 7.95



Golden Bags

Golden bags stuffed with sautéed sweet potatoes, onions, and curry powder, served with cucumber salad. 6.95



Thai Rolls

Homemade fried spring rolls stuffed with bean noodles and vegetables served with house sweet & sour sauce. 6.95



Crispy Calamari

Lightly breaded and fried, served with sweet & sour sauce. 8.95



Crabby Cream Cheese Wonton

Fried wonton skin filled with cream cheese and crabmeat. Served with homemade sweet & sour cucumber sauce. 8.50



Thai Platter

Combination of chicken satay, fresh rolls, fried calamari, golden bags, and Thai rolls. 14.95

Vegetarian option: tofu satay, Thai rolls, golden bags, and crispy fried tofu. 13.95

No substitutions please.



Crying Tiger

Grilled marinated beef served with roasted rice chili tamarind sauce. 8.50



Beverages

Soft Drinks (Refillable) 3.00

Regular Iced Tea (Refillable) 3.00

Regular Lemonade 3.00

Pink Lemonade 3.25

Orange or Apple Juice 3.00

Milk 3.00

Thai Hot Tea, Herbal Tea, Hot Ginger Tea, or Hot Coffee (Refillable) 1.95/person

Thai Iced Tea or Thai Iced Coffee

With non-dairy creamer. 3.75

Thai Iced Tea



Welcome to Thai Palace

Since 1999

...a destination for authentic Thai ambiance and exquisitely prepared dishes. This beautifully remodeled restaurant is as colorful as Thailand itself. Every piece of original artwork, the unique bar, handcrafted fountains, and hand-painted mirror illuminating the main dining room, was shipped directly from Thailand to San Luis Obispo. The elegant interior is befitting the king of Thailand.

Owner Teerapan "Tee-Tee" Teeratarkul has loved the restaurant business and grew up working with his family in their own restaurant in Pichit, Thailand, which was run by his mother, Taungpetch Teeratarkul. So it was no stretch to continue with their desire to serve authentic Thai dishes at Thai Palace in San Luis Obispo. Since 1999, we have striven to keep our cuisine healthy and fresh with consistency in quality and taste for our San Luis Obispo residents and visitors.

You can count on Thai Palace to always provide a delicious meal that's reasonably priced. This is a place for families and we invite your family to come and be a part of ours.



Banquet Facilities

Our banquet room, which can seat 35 people, is the perfect place for social and corporate events, birthdays, rehearsal dinners, graduations, wedding showers, baby showers, engagement parties, reunions, and anniversaries. Contact us at (805) 594-1744 and we'll help you!

Gift Cards Available



Delivery Available

Now you can order authentic Thai cuisine from Thai Palace and have it delivered to your home or office.

Call **MealClub**™ at (805) 543-8210 to place your order, or order online at www.mealclub.com

Don't forget to visit thaipalaceinslo.com

Wok-Fried

Served with steamed jasmine rice, steamed brown rice, or steamed mixed vegetables.

Choice of chicken, beef, pork, tofu, or mixed vegetables 15.95

With shrimp or calamari 18.95

With seafood combination

(Shrimp, calamari, and scallops) 20.95

Pad Gra Prow *GFO Thai Basil Chicken

This famous street food dish is wok-fried with fresh Thai chili, fresh garlic, onions, peppers, and basil leaves. To keep it original, we use ground chicken.

Pad Cashew Nut

Homemade sweet chili paste with cashew nuts, onions, carrots, dried chili, and bell pepper.



Pad Prik Khing *GFO

Sautéed prik khing curry paste, no coconut milk, green beans, carrots, bell peppers, Kaffir lime leaves, and basil leaves.



Pad Eggplant *GFO

Wok-fried Chinese eggplant with fresh garlic, homemade sweet chili, and a touch of bean sauce, with onions, carrots, bell peppers, and basil leaves.

Pad Pak *GFO Thai Stir-Fried Mixed Vegetables

Wok-fried fresh mixed vegetables in simple, light seasoning with garlic.

Classic Garlic & Pepper *GFO

Wok-fried with fresh garlic and house special sauces, finished with black pepper.

Curries

Served with steamed jasmine rice or steamed brown rice.

Choice of chicken, beef, pork, tofu, or mixed vegetables 15.95

With shrimp or calamari 19.50

With seafood combination (Shrimp, calamari, and scallops) 22.50

Gaeng Kheaw *GFO Green Curry

Smooth, medium curry texture made with herbs, spices, and green curry paste with coconut milk, Thai eggplants, bamboo shoots, zucchini, green beans, bell peppers, and basil leaves.

Gaeng Daeng *GFO Red Curry

This original curry is bold and flavorful with chili herb paste, coconut milk, bamboo shoots, kabocha squash, carrots, and basil leaves.

Gaeng Garee *GFO Yellow Curry

Thai yellow curry with coconut milk, potatoes, onions, and carrots. **Choice of slow-cooked chicken thigh, fried tofu, or vegetables.** 15.95

Gaeng Massaman Beef *GFO

Tender beef flank simmered in unique Thai curry paste and Indian mixed dried spices, flavored with tamarind, coconut milk, peanuts, onions, and carrots. 16.95



Green Curry

Yum Thai Style Salads

Due to the nature of the cuisine, dressing cannot be served on the side.

Pla Koong *GFO Grilled Shrimp Salad

Grilled shrimp seasoned with sweet chili paste, lime, onion, cucumber, tomatoes, mint, and lemongrass. Served over spring mix. 8.95



Yum Nua *GFO Grilled Beef Salad

Grilled beef loin, sliced and seasoned with roasted rice powder, sweet lime, mint, basil, and onion. Served over spring mix. 8.95

House Salad

Spring mix salad, tomatoes, carrot, cucumber, and cashew nuts. Choice of ginger sesame soy dressing or Thai peanut sauce dressing. 7.50

Larb *GFO

Ground chicken or soft tofu seasoned with fresh lime juice, sweet chili paste, roasted rice powder, onions, and mint leaves, served with lettuce. 8.50

Som Tam *GFO

Papaya Salad

Shredded green papaya mortar mixed with tomatoes, green beans, and roasted peanuts with sweet tamarind dressing. 8.50



* Gluten-Free Option

Please indicate spiciness: Mild, Medium, Hot, or Extremely Hot

Dishes ordered Extremely Hot cannot be refunded or exchanged due to spiciness or inability to be eaten.

Some ingredients are not listed · Please specify food allergies or dietary preferences

Wok-Fried Noodles

Choice of chicken, beef, pork, tofu, or mixed vegetables 15.50

With shrimp or calamari 17.50

With seafood combination

(Shrimp, calamari, and scallops) 20.50

Pad See Ew

Wok-fried flat rice noodles with sweet soy sauce, egg, carrots, and broccoli.



Pad Woon Sen *GFO

Wok-fried bean thread noodles with egg, bean sprouts, baby corn, onions, carrots, and zucchini in light simple soy.

Pad Kee Mao *Drunken Noodles*

Wok-fried flat rice noodles with egg, chili, bell peppers, onions, and basil leaves.



Soba Noodle with Black Pepper Sauce

Wok-fried soba noodles with homemade hoisin sauce with black pepper, onions, bell peppers, carrots, cabbage, and snow peas.



Sesame Ginger Soba Noodles

Wok-fried soba noodles with fresh ginger, onions, snow peas, cabbage, baby corn, and carrots.

Chicken Noodles

Wok-fried flat rice noodles with chicken, egg, onions, bean sprouts, and ground peanuts in light simple soy. 15.50

Pad Thai Noodles *GFO

Famous Thai Street Food

Pan-fried rice noodles with chicken and shrimp, homemade sweet tamarind sauce, egg, tofu, green onions, bean sprouts, and ground peanut. 16.95



Fried Rice

House Egg Fried Rice *GFO

Simple house fried rice with egg, onions, peas, and carrots. 9.95

Chicken, beef, pork, tofu, or mixed vegetables 13.95

Shrimp or calamari 16.95

Seafood combination (shrimp, calamari, and scallops) 18.95

Spicy Fried Rice *GFO

Wok-fried steamed rice with sweet chili paste, egg, bell peppers, basil, and onions.

Chicken, beef, pork, tofu, or mixed vegetables 14.95

Shrimp or calamari 17.50

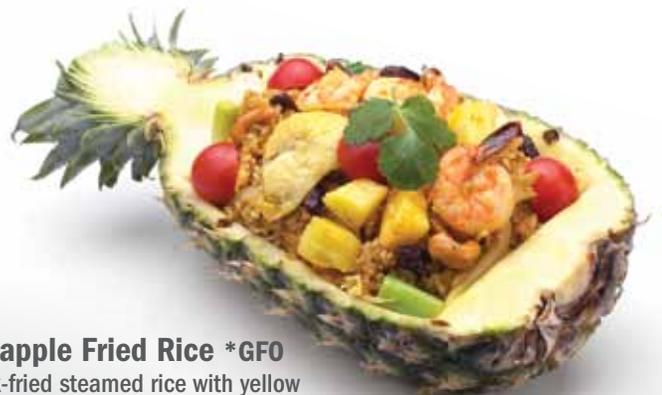
Seafood combination (shrimp, calamari, and scallops) 19.95

Pineapple Fried Rice *GFO

Wok-fried steamed rice with yellow curry powder, egg, pineapple, tomatoes, raisins, cashew nuts, and onions, served in a pineapple bowl.

Chicken, tofu, and/or mixed vegetables 16.95

Shrimp & chicken 17.95



Sides

Steamed Jasmine Rice 2.50

Steamed Brown Rice 2.50

Small Salad 5.50

Thai Peanut Sauce Sm 2.00 · Lg 4.00

Curry Sauce Sm 4.00 · Lg 5.50

Sweet & Sour Sauce Sm 1.50 · Lg 3.50

Fried Eggs (2) 4.00

Steamed Vegetables 4.00

Steamed Rice Noodles 3.00

Steamed or Fried Tofu 4.50

Steamed Chicken 4.50

Plain Fried Wonton 3.50

Presentation of food may differ from photos

Parties of 6 or more 18% gratuity added · \$10 corkage fee

We are not responsible for lost or stolen articles · We reserve the right to refuse service to anyone

Chef's Favorites



Moo Ping

Grilled Pork Tenderloin

Street food style grilled and marinated pork tenderloin with surgarplum, coconut milk, and light soy sauce. Served on spring mix salad with a side of sticky rice. 16.95

Sweet Chili Scallops

Sautéed with sweet chili garlic sauce, bell peppers, onions, snow peas, and Thai basil. Served with a side of steamed jasmine rice or brown rice. 19.95

Pad Cha Seafood

Sizzling stir-fried garlic, Thai chili, shrimp, squid, scallops, and fish with Thai eggplant, peppercorn, Kaffir lime, Krachai (fingerroot), and basil leaves. Served with a side of steamed jasmine rice or brown rice. 21.95

Khua Kling

Turmeric Ground Chicken

Southern Thai cuisine. Wok-fried ground chicken with spicy curry paste mixed with turmeric, Kaffir lime leaves, and bell peppers. Served with a side of steamed jasmine rice or brown rice. 15.95



Sweet Crispy Basil Chicken

Lightly floured and sliced chicken breast crispy fried and sautéed in thick, homemade sweet & sour chili sauce. Served with a side of steamed jasmine rice or brown rice. 15.95

Pad Gra Prow Duck Chili Basil Roasted Duck

Wok-fried slices of roasted duck with chili, garlic, onions, basil leaves, and green beans with homemade sauce. Served with a side of steamed jasmine rice or brown rice. 20.95

Thai BBQ Chicken

Grilled half chicken in a homemade marinade of garlic and soy sauce with seasoned paprika coconut milk. Served with sweet & sour sauce and tamarind chili lime sauce and a side of sticky rice. 14.95

Param

Choice of chicken or tofu cooked in unique Thai curry peanut sauce, served over spinach, and topped with ground peanuts. Served with a side of steamed jasmine rice or brown rice. 15.50

Grilled Salmon in Banana Leaves

Grilled marinated salmon with light coconut milk, lemongrass, and Kaffir lime leaves, served with lime chili sauce and steamed coconut rice. 19.50



Soups

With chicken or tofu and vegetables Cup 7.00 · Pot 13.00

With shrimp or calamari Cup 8.50 · Pot 15.50

With seafood combination (Shrimp, calamari, and scallops) Cup 9.50 · Pot 17.50

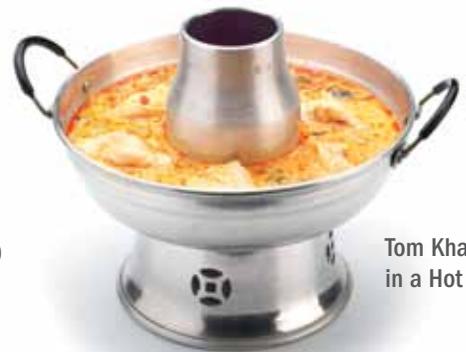
Hot Pot serves up to 4 people

Tom Kha Coconut Milk Soup

Our famous soup! Light coconut milk soup with straw mushrooms and onions.

Tom Yum Chili Lemongrass Soup

Hot and sour lemongrass soup with tomatoes, mushrooms, and onions.



Tom Kha
in a Hot Pot

Wonton

Steamed wontons stuffed with ground chicken and shrimp, in a clear, simple broth with green onions and vegetables. Cup 7.50 · Pot 14.00

Tofu & Vegetable Soup

Soft tofu, vegetables, green onions, and bean noodles in a light, simple broth. Cup 6.50 · Pot 12.00

Thai Noodle Soups



Beef Noodle Soup

Rice noodles with beef stew, green onions, and bean sprouts in a soy beef broth. 14.50

Tom Yum Noodle Soup

Rice noodles with ground chicken, calamari, and shrimp in a unique chili lime broth with ground peanuts, bean sprouts, and green onions. 17.50

Khao Soi Gai

Famous Northern Thai coconut curry noodle soup with tender chicken thigh and yellow egg noodles topped with onion, pickle, and crispy noodles. 15.50