

Appetizers

1. Spring Rolls .....\$6

Deep-fried and served with plum sauce.
2. Cheese Rolls .....\$6

Cream cheese rolls deep-fried and served with plum sauce.
3. Summer Rolls.....\$6

Fresh rolls; choice of shrimp or tofu; spicy peanut sauce.
4. Fried Tofu.....\$6

Deep-fried tofu; served with crushed peanut plum sauce.
5. Shrimp Chips .....\$6

Shrimp chips; served with plum sauce.
6. Chicken Satay .....\$8

Marinated chicken skewers; peanut sauce & cucumber salad.
7. Thai Pork Ribs .....\$11

Deep-fried; with house salad and plum sauce.
8. Shrimp Tempura .....\$9

Deep-fried; with house salad and plum sauce.
9. Crispy Shrimp or Squid .....\$9

Battered and flaked, deep-fried; with plum sauce.
10. Lady Shrimp .....\$9

Wrapped in rice paper deep-fried; with house salad.
11. Roll Delight .....\$9

5 Cheese, 3 Spring, 1 Summer; with plum and peanut sauce.
12. Thai Curry Puff.....\$7

Thai puff pastry appetizer, served with our house plum sauce.
14. Combination Appetizer .....\$18

7 Cheese Rolls, 3 Spring Rolls, 4 Crispy Shrimp, 2 Chicken Satay, 1 Summer Roll (Shrimp or Tofu); with plum, peanut, and cucumber salad.



#11  
Roll Delight

#7  
Thai Pork Ribs



Salad

28. Sawasdee Salad .....\$11

Assorted vegetables, choice of chicken or tofu, and egg; with house dressing.
29. Muslim Salad .....\$11

Assorted vegetables, tofu, and egg; with peanut dressing.
30. Mushroom Salad .....\$11

Assorted vegetables, mushroom, tofu; tossed in house vinaigrette.
31. Laab .....\$12

Ground chicken, beef, or tofu; onions, cilantro, carrot, bell pepper, ground rice; tossed in home vinaigrette, over lettuce.
32. Weeping Tiger .....\$13

Grilled beef; onion, cilantro, carrot, bell pepper, ground rice; tossed in house vinaigrette, over lettuce.
33. Yum Neua .....\$13

Grilled beef; onion, cilantro, carrot, bell pepper, cucumber, tomato; tossed in house vinaigrette, over lettuce.
34. Yum Woonsen Tofu.....\$13

Tofu, onion, cilantro, tomato, celery, carrot, bell pepper, tossed with glass noodle and house vinaigrette, over lettuce.
35. Yum Woonsen .....\$14

Ground chicken, shrimp, onion, cilantro, tomato, celery, carrot, bell pepper, tossed with glass noodle and house vinaigrette, over lettuce.
36. Eggplant Salad.....\$14

Ground chicken, shrimp, onion, cilantro, carrot, bell pepper; tossed in house vinaigrette, over eggplant.
37. Yum Talay .....\$16

Seafood combination, onion, cilantro, carrot, bell pepper, ginger, celery, tomato; tossed in house vinaigrette, over lettuce.

Soup

15. Cabbage Soup.....\$7.....\$12

Cabbage, celery onion, carrot, ground pork, shrimp, squid.
16. Cabbage Soup Tofu .....\$7.....\$12

Cabbage, celery, onion, carrot, tofu.
17. Wonton Soup .....\$7.....\$12

Pork wontons, shrimp, squid, carrot, spinach.
18. Gang Laeng .....\$7.....\$12

Tom Yum...

Thai style hot and sour soup; mushrooms, tomatoes, onions, Thai herbs, cilantro, chili oil.
19. Chicken .....\$7 .....\$12
20. Tofu (w/ cabbage & zucchini) .....\$7 .....\$12
21. Shrimp.....\$8.....\$14
22. Seafood .....\$9.....\$16

Tom Kah...

Coconut milk soup; mushroom, carrot, baby corn, Thai herbs, green onion, cilantro, chili oil.
23. Chicken .....\$8.....\$14
24. Tofu (w/ cabbage & zucchini) .....\$8.....\$14
25. Shrimp.....\$9.....\$16
26. Seafood .....\$10.....\$18
27. Po-Thak .....\$9.....\$16

Sour and spicy soup; mushrooms, onions, ginger, basil, lime juice, chili peppers.



#32  
Weeping Tiger





#48

Pad Prik Sod

#60  
Crispy Noodle  
Green Curry



## Stir-Fry

**Chicken, Pork, Tofu, Veggie - \$13**

**Beef, Shrimp, Squid - \$14**

**Seafood or Meat Combination - \$17**

**38. Breow Waan (Thai Sweet & Sour)**

Fresh cucumber, tomato, pineapple, dew garlic, bell pepper, onion, carrot, and baby corn in our house sweet and sour sauce.

**39. Pad Kra Praow (Sweet Basil)**

Fresh basil stir fried with garlic, onion, bell pepper, carrot, baby corn, mushroom and bamboo shoots.

**40. Pad Cashew (Thai Style)**

Roasted cashew nuts stir fried with dried chili, garlic, onion, bell pepper, carrot, and baby corn.

**41. Pad King (Ginger)**

Ginger slices stir fried with garlic, mushroom, onion, bell pepper, carrot, and baby corn.

**42. Pad Gratiem (Garlic)**

A favorite for garlic lovers, a garlic, black pepper, paprika blend with Thai seasoning, served over broccoli.

**43. Pra-Ram (Peanut Sauce)**

Choice of protein sautéed in our popular peanut sauce, served over fresh spinach.

**44. Pad Num Munhoy (Oyster Sauce)**

Sautéed garlic, baby corn, onions, carrots, and mushrooms served over a bed of broccoli topped with oyster sauce.

**45. Pad Bamboo**

Stir fry bamboo shoots with bell pepper, garlic, dried chili, and onion.

**46. Spicy Eggplant**

Eggplant stir fried with bell pepper, garlic, and chili.

**47. Pad Prik King (Chili Paste)**

Sateed bell pepper, green bean, dried chili in a red curry chili paste.

**48. Pad Prik Sod (Fresh Chili)**

Fresh chili stir fried with garlic, onion, bell pepper, carrot, and baby corn.

**49. Sizzling Peanut Sauce**

Baby corn, mushroom, onion, and carrot tossed in our peanut sauce and served on a hot plate.

**50. Mixed Veggies**

Vegetable stir fry with bean thread noodles in our house sauce.



#58 Jungle Curry



#40



#57



#38

## Curry

**Chicken, Pork, Tofu, Veggie - \$15**

**Beef, Shrimp, Squid - \$16**

**Seafood or Meat Combination - \$18**

**51. Pa-Nang Curry**

Coconut curry with bell peppers and fresh basil.

**52. Green Curry**

Coconut curry bell peppers, bamboo shoots, green peas, diced carrots, and fresh basil.

**53. Red Curry**

Coconut curry with bell peppers, bamboo shoots, and fresh basil.

**54. Yellow Curry**

Coconut curry with onions, potato, and carrots.

**55. Mus-sa-mun Curry**

Coconut curry with peanuts, pineapple, onions, potato, and carrots.

**56. House Curry**

Coconut curry with pineapples, tomatoes, bell peppers, and fresh basil.

**57. Pumpkin Curry**

Coconut curry with pumpkin, carrots, bell peppers, and fresh basil.

**58. Jungle Curry**

Spicy "Country Style" curry, made with red curry paste **without** coconut milk, bamboo shoots, bell peppers, onions, carrots, baby corn, zucchini, mushrooms, and fresh basil.

## Crispy Noodle Curry

**Chicken, Pork, Tofu, Veggie - \$16**

**Beef, Shrimp, Squid - \$17**

**Seafood or Meat Combination - \$19**

**59. Crispy Noodle Pa-nang Curry**

**60. Crispy Noodle Green Curry**

**61. Crispy Noodle Red Curry**

**62. Crispy Noodle Yellow Curry**

**63. Crispy Noodle Mas-sa-mun Curry**

**64. Crispy Noodle House Curry**

**65. Crispy Noodle Pumpkin Curry**

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**66. Shrimp Curry .....\$16**

Red coconut curry, with shrimp, bell peppers, tomatoes, pineapple, and fresh basil, served in a pineapple shell.

**67. Roasted Duck Curry .....\$16**

Boneless roasted duck in our red coconut curry, with pineapples, tomatoes, bell peppers, and fresh basil, served in a pineapple shell.

**68. Scallop Curry .....\$16**

Green curry with scallops, bell peppers, green peas, diced carrots, fresh basil, and choice of bamboo shoots or eggplant.

**69. Pattaya Beach .....\$18**

Seafood combination in our red coconut curry, with bell peppers, bamboo shoots, zucchini, and fresh basil.

**70. Phuket Island .....\$18**

Seafood combination stir fry with celery, onions, and bell peppers, mixed with coconut milk and curry powder, finished with egg.

**71. Seafood Green Curry .....\$18**

Spicy seafood combination in our green coconut curry, with your bell peppers, green peas, diced carrots, fresh basil,



Fried Rice & Noodle

Chicken, Pork, Tofu, Veggie - \$14  
Beef, Shrimp, Squid - \$15  
Seafood or Meat Combination - \$17

- 72. Thai Fried Rice  
Thai style fried rice with egg, onions, tomatoes, green peas, and dice carrots, served with cucumber slices.
- 73. Basil Fried Rice  
Thai style fried rice with onions, bell pepper, carrots, baby corn, bamboo shoots, mushroom, tomatoes, and fresh basil.
- 74. Thai Noodle Soup  
Vegetable broth with celery, onions, carrots, and bean sprouts, with rice noodles.
- 75. Pad See Iew  
Stir fried flat noodles with broccoli, carrots, and egg.
- 76. Lard Nar  
Stir fried flat noodle, topped in a heavy gravy with carrots, onions, broccoli, and garlic.
- 77. Spicy Noodle  
Stir fried flat noodle with onions, bell peppers, carrots, baby corn, bamboo shoots, mushroom, tomatoes, and fresh basil.
- 78. Pad Woonsen  
Stir fried glass noodles with cabbage, celery, onions, carrots, baby corn, and mushrooms.
- 79. Pad Thai  
Stir fried rice noodle with pickled radish, bean sprouts, and green onion.

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- 82. Curry Fried Rice.....\$15+  
Korat-style curry fried rice, choice of one of our coconut curries, stir-fried into a fried rice, served with cucumber slices.
- 83. House Special Fried Rice .....\$15  
Thai style fried with chicken, shrimp, green peas, diced carrots, onion, cashew nuts, raisins, tomato, and pineapple; mixed with yellow curry powder.



#90  
Tilapia  
w/Chili Sauce

Kids Menu

All meals comes with choice of steamed peas and carrots or broccoli, orange slices, and a juice pouch  
\$7

- 1. Breaded Chicken Tenders
- 2. Mac & Cheese
- 3. Chicken Satay
- 4. Steamed Chicken

Sides/Extras

Small Steamed Rice.....	1.00
Large Steamed Rice .....	2.00
Steamed Rice Noodles .....	3.00
Steamed Glass Noodles .....	3.00
Crispy Noodles .....	4.00
Sticky Rice.....	3.50
Sweet Sticky Rice.....	3.50
Side of Curry Sauce.....	9.00
Extra Vegetables .....	per portion 2.00
Extra Meat.....	per portion 2.00
Extra Duck .....	per portion 8.00



#81 PadThai

House Specialties

- 84. Sawasdee BBQ Chicken.....\$13  
Marinated chicken charbroiled over an open flame; served with a house salad and plum sauce.
- 85. Honey Pork or Beef .....\$13  
Grilled beef or pork, marinated in our house honey sauce, garnished with tomatoes and cucumbers.
- 86. Mussels in a Clay Pot .....\$14  
Steamed mussels with Thai herbs in a clay pot, served with a spicy sauce.
- 87. Shrimp Delight .....\$14  
Shrimp deep-fried to a crisp, stir-fried with our house garlic sauce served with a side of broccoli.
- 88. Lava Shrimp.....\$14  
Tempura fried shrimp served on a piping hot plate, drizzled in one of our house sauces; chili, basil, or ginger.
- 89. Sawasdee Salmon .....\$16  
Grilled salmon topped with one of our house sauces; chili, basil, sweet & sour, or ginger.
- 90. Sawasdee Tilapia .....\$18+  
Deep fried whole tilapia, topped with a sauce of your choice; basil, chili, ginger, sweet & sour, or coconut.
- 91. Sawasdee Trout.....\$16+  
Deep fried whole trout, topped with a sauce of your choice; basil, chili, ginger, sweet & sour, or coconut.



#3  
Chicken Satay





## Desserts

1. Ice Cream.....2.00  
Vanilla ice cream topped with whip cream, crushed peanuts, chocolate syrup, and a cherry.
2. Fried Bananas .....3.00  
Fresh bananas deep-fried in a light batter, served with a sweet sauce on the side.
3. Sticky Rice with Ice Cream.....4.00  
Sweet sticky rice topped with vanilla ice cream, crush peanuts, whip cream, chocolate syrup, and a cherry.
4. Fried Ice Cream.....4.00  
Vanilla ice cream wrapped in a bread crust, lightly deep-fried and served with whip cream, crushed peanuts, chocolate syrup, and cherries.
5. Fried Bananas w/ Ice Cream.....6.00  
Fresh banana deep-fried in a light batter, served with vanilla ice cream topped with whip cream, crushed peanuts, chocolate syrup, and a cherry.
6. Sweet Sticky Rice w/ Mango .....7.00  
Sweet sticky rice served with fresh mango, topped with sweet coconut milk.



**#6 Sweet Sticky Rice w/ Mango**



- **Thai  
Iced  
Coffee**

- **Thai  
Iced  
Tea**

- **Unsweet  
Iced  
Tea**

## Beverages

### **Soda (Can) / 1.00**

Coke  
Diet Coke  
Coke Zero  
Dr. Pepper  
Sprite  
Root Beer  
Orange Soda  
Lemonade

### **Iced Drink**

Unsweet Iced Tea / 2.50  
Thai Iced Tea / 3.50  
Thai Iced Coffee / 3.50  
Root Beer Float / 3.50

### **Hot Tea / 2.50**

**(Per Person)**

Green  
Jasmine  
Black Chai Spice  
Orange Spice  
Herbal Decaf Lemon Giner  
Herbal Decor Wild Raspberry

## Beers

### **Domestic / 3.50**

Bud Light  
Budweiser  
Ziegenbock (Dark)

### **Imported / 4.50**

Singha (Thai)  
Chang (Thai)  
Kirin Ichiban (Japan)  
Sapporo (Japan)  
Asahi Super Dry (Japan)





## Sawasdee & Welcome!

We are a small family owned and operated restaurant since March 2005! Our menu and recipes were passed down within the family and we are delighted to be able to share it's distinctive and full flavors with our customers. Each dish is cooked fresh when ordered using only ingredients that our chef picks out personally. Everything is made in-house to ensure authenticity and freshness. We hope you enjoy your dining experience here and to see you again soon!



## House Rules

- Restrooms are for customers only, not for the general public
- Shoes, shirts, and pants required at ALL times
- We reserve the right to refuse service to anyone
- No outside food or drinks
- We ask that you please do not seat yourself, please wait for a staff member to seat you
- Please be courteous to our staff and fellow customers
- Please do not allow your children to run around the restaurant, it may cause a disturbance to other customers
- We welcome reasonable requests to modify your dish, up to the chef's discretion
- If you have some sort of food allergy, please inform your server
- When ordering a dish new to you, please ask your server about it; we are not responsible for dishes you do not like
- We are not a fast food restaurant, we make every dish fresh when ordered so please be patient during peak hours
- Our kitchen closes 20 minutes before the restaurant closes, we do not accept anymore orders afterwards to allow our kitchen to properly clean and close up
- A service charge of 18% may be assessed for parties of 6 or more

**Follow us on Facebook and Instagram for updates and specials!**  
**We also offer delivery through the Favor App!**