



## Lunch @ \$8.35

(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  
Substitute/Add Seafood (shrimp, squid & scallop) +\$3.75

Curry and Sautéed dishes are served with Jasmine rice  
Add or Substitute Jasmine brown rice +\$1.75  
Add or Substitute small fried rice +\$4.50  
Additional Jasmine white rice +\$1.50

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

## Royal Tray

## Chicken Lava

## 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 @ \$8.99

Jenny Pad Satay @ \$8.99



## 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. Served with a scoop of sticky rice and the famous Jal spicy dipping sauce.

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 (Krab Rangoon) Crispy golden fried wonton wrapped around cream cheese and chopped krab meat sticks. Served with sweet chili sauce.

Tao Hu Tod—Crispy Fried Tofu

Angels on Pandan (Thai Style Wings)

Freshly fried— 15—20 mins to cook  
A nicely 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 powder coated chicken breast fried to crispy, topped with homemade creamy lemon mayonnaise and fresh chopped lime.

Bangkok Dim Sum (Made in House) (Steam dumplings)

## Soup

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

Milky Way - Sliced chicken breast, oceanic shrimps, fresh vegetables, and lemongrass seasoning dust in a rich creamy flavor soup.

Chick Tom Kha (Chicken coconut milk soup)

Jasmine in the Pool - Thai Kitchen's signature clear delicious vegetable broth with soft and savory jasmine rice, marinated chicken meatballs, fresh green onion, celery and baby napa.

Wonton Soup

Food Allergies Notice: Please be advised that the food here may contain these ingredients : eggs, milk, gluten, wheat, soy bean, tree nuts, peanuts, fish or shell fish . 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 eat at their own risks. Thai Kitchen by Saowanee will not be responsible for any food allergy, illness or injuries that happen. ALL OF OUR DISHES HAVE CHILLI OR PEPPER AS INGREDIENT. WE CANNOT TAKE THEM OUT COMPLETELY. 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 Thai cuisine. Our foods will be different from those at others. There is NO RETURN and/or NO REFUND for ALL ORDERS and in any cases. DISCLAIMER: We are not allergy-free 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. All terms and conditions are applied and customers consent to these terms and conditions when ordering.

## Green Salad & Spicy Salad

House salad - with one choice of dressing 5.50  
Hand-picked fresh mixed vegetables tossed in salad bowl with your choice of dressings  
\* Peanut Dressing / \* Plum Dressing  
\* Ginger Dressing / \* Sweet Tangerine Dressing

Som Tam (Top 50 World Best Food\*) 8.75  
Shredded green and firm papaya whisked together with Thai Hot Pepper, fresh vegetables, coconut sugar, salt, peanut 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 fresh mint leaves, green onion and cilantro, and topped with crunchy roasted rice Served with fresh cucumber wedges, cabbage and string beans 10.50

Crying Tiger - Grilled beef steak cooked with fresh Thai pepper, lime juice, roasted rice and fresh vegetables, then freshly stir-blended until perfection. 11.50

## Noodle Soup

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

Rice Noodle Soup - Small thin rice noodle in Thai Kitchen's home made broth served with fresh vegetables. 10.25

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

Ma-Ma Tom Yum Soup – Thai style instant noodle in Thai Kitchen's signature Tom Yum broth mixed with minced lemon grass, red onion, Kaffir lime leaves, broccoli, cabbage, carrots, mushroom, green onion and cilantro. 11.00  
(add boil eggs +\$2.00)

Side Order (required main dishes to order)

Steam vegetables or sided fried rice - \$4.50  
Brown rice - \$1.75 / Thai Jasmine rice - \$1.50 Sticky rice - \$3.00  
Steam rice noodles/ Egg noodles/ Mama noodles - \$2.50

### \*Customer Notice\*

When placing orders, customers consent to comply to all rules and conditions that the restaurant has. Prices, rules, regulations, policies, and terms and conditions are subjected to change without prior notice. All price are subjected to FL sales tax and credit card processing fees at settlement. No return and refund in all cases. Exchange is at management discreet only. We cannot provide satisfaction guarantee. Extra and additional items will results in extra charges. Due to price volatility, we can no longer offer substitution. All requests to customize may result in additional charge without notice. \*18% gratuity will be charge with parties of 5 or over\* 15% service charges will be applied to parties of 4 and less. The charges will be applied during credit card settlement. 0.10c will be added to all card payment transactions at the settlement process. Management decision is final.

## Handcrafted Drinks

Handcrafted Thai Iced Tea 4.25  
Handcrafted Thai Iced Coffee 4.25  
Handcrafted Thai Black Tea 4.25  
Boba Tea 5.00/  
6.00

## Soft Drinks & Beer

Can Soda – Coke, Diet Coke, Sprite, 4.25  
Root Beer, Ginger Ales, Dr Pepper  
(Refill and not sharing/\$1.00 for –one extra to-go)  
Fresh Brewed Iced Tea 4.00  
(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  
INTER BEER (SINGHA, TSINGTAO, 6.00  
CORONA, HIENEKEN, SAPPORO)

## Desserts

Fried Banana (Freshly made, not bringing Frozen to fly) 5.50  
Thai Doughnut 5.50  
Coconut Ice Cream 5.00  
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 (USA)	7.99/ 16.99	CHARDONNEY (USA)	7.99/ 16.99
CABERNET SAUVIGNON (USA)	7.99/ 16.99	PINOT GRIGIO (USA)	7.99/ 16.99
		PLUM WINE	7.99/ 16.99



Thai Kitchen's Dishes  
(A Choice of chicken, pork, vegetable or tofu)  
Additional meat, tofu or veggies +\$1.75  
Substitute/Add Shrimp or Beef +\$2.75  
Substitute/Add Seafood (shrimp, squid & scallop) +\$3.75



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 authentic Thai cuisine 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.

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Thai Kitchen's Specialties

**Thai Fried Rice (Recently mentioned on Movie Steaming Service)** - Thai Jasmine rice stir-fried with egg and Thai Kitchen's signature seasoning sauce mixed with fresh garlic and slightly sprinkled white pepper.

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

**Khaw Pad Prig Pao** - Roasted sweet chili jam stir-fried with egg, meat, 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, slice of lime and hand-picked cilantro.

**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

**Pad Kee Mao** - Spicy pan fried noodle with light soy sauce, Thai chili powder, mushroom, sliced bamboo shoots, baby corn and fresh Thai sweet basil.

**Guay Tiew Kua Gai** - Broad thin rice noodle pan fired with marinated sliced chicken, and egg served on fresh lettuce and veggies sprinkle

**Pad See-Ew** - Thai pan fried rice noodle wok-sautéed with egg, fresh minced garlic and bok choy in sweet soy sauce and Thai Kitchen's cooking sauce.

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

**Guay Tiew Lard Na** - Stir-fried broad noodle served in a pond of Lard Na gravy sauce and baby bok choy. (steamed broccoli and carrot are served on the side)

**Jenny's Pad Satay** - Steam soft flat noodle sauteed with curry powder and Jenny's famous peanut sauce, mixed with eggs, fresh vegetables. When placing orders, customers consent to comply to all rules and conditions that the restaurant has. Our policies are subjected to change without notice. Copies of the policy are posted on the board in front of the cashier, and hard copy is available upon request

11.50 **Pad Khing** - Shredded fresh ginger , black bean paste and fresh vegetables sautéed with Thai Kitchen's signature cooking sauce

11.50 **Pad Kra Prao** - Minced pork or chicken well sautéed with our freshly made Thai Hot Basil sauce, cropped fresh garlic, sliced onion, pressed Thai pepper and fresh sweet basil. Then, sprinkled with crispy fried basil leaves.

11.50 **FL-Fashioned Garlic & Pepper** - Marinated sliced tender meat is fried until crispy soft. Then, brought to be sautéing with our special made-to-order garlic & pepper sauce until the meat well absorbs the sauce.

12.50 **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.

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

12.25 **Pad Prig Khing** – Roasted chili paste and fresh Thai pepper sautéed with freshly cut string beans, chopped Kaffir lime leaves, and green and red pepper.

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

11.99 **Kang Kiew Wan (Top 50 World Best Food\*)**- Fresh green chili paste cooked with creamy coconut milk, fresh Thai pepper, oval sliced eggplant, red bell pepper, and sliced bamboo shoots, garnished with fresh sweet basil

11.99 **Pa-nang Curry** - Pa-nang curry paste cooked with creamy coconut milk, and chopped Kaffir lime leaves. Poured on a bank of steamed vegetable.

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

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

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

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

12.75 **Chicken Lava** - Whisked together sliced chicken, herbal seasoning and flour. Cooked the chicken in the hot oil until golden brown, then mixed with the spicy volcanic lava sauce— mixture of Sweet Chili and Hot Chili Sauces—poured on top

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

13.50 **Massaman Curry (Top 50 World Best Food\*)** - Thai Massaman curry paste slowly cooked with creamy coconut milk, chicken drumstick, sweet potato for four hours to ensure the perfect blend of strong taste, savory smell, creamy orange color and tender meat. Whole peanuts are sprinkles before served

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

16.50 **Sweet Basil Duck** - Steamed fresh vegetables topped with sliced crispy duck and crunchy fried basil leaves topped with Thai Kitchen's sweet basil sauce

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

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

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

16.50 **Fish in 3 Flavor Oceans** - Slices of crispy fried snapper are piled up on a bank of steamed assort vegetables, and then a stream of freshly cooked Thai Kitchen's Three Flavors sauce is poured down to cover all the fish and vegetables

16.50 **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, crispy snapper is joined the party swimming till all well mixed. Served with a scoop of warm Jasmine rice.



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