

APPETIZERS

Shrimp Coconut 9.95

Lightly battered shrimp, coconut fried, and served with mango salsa.

Calamari 9.95

Fried squid rings served with sweet chili sauce.

(6) Mango Wings 8.95

Chicken wings seasoned and fried to a crisp. Served with homemade mango sauce.

(6) Egg Rolls 7.95

A mixture of vegetables wrapped with an egg roll skin and deep-fried. Served with a sweet and sour sauce.

(4) Chicken Satay 8.95

Barbecued chicken on skewers served with specialty **peanut** and cucumber sauces.

(6) Shrimp in a Blanket 8.95

Delicate whole shrimp wrapped in a crispy egg roll skin served with sweet and sour sauce.

Vegetable Tempura 7.95

Lightly battered vegetables fried and served with a sweet and sour sauce.

(6) Pot Stickers 7.95

Dumplings filled with chicken and vegetables served with a ginger soy sauce.

(6) Shumai 7.95

Shrimp and vegetable dumplings steamed or fried. Served with a ginger soy sauce.

Summer Rolls 6.95

Fresh rice paper roll stuffed with shrimp, vermicelli, basil leaves, carrots, cucumbers, and iceberg lettuce. Served with a house special hoisin sauce.

(6) Tofu Triangles 6.95

Golden fried tofu triangles served with a sweet and sour sauce and topped with crushed **peanuts**.

Edamame 5.95

Boiled and lightly salted Japanese green soy beans.

Crab Rangoon 7.95

Deep fried wontons with cream cheese and crab filling.

SOUPS

* Seafood Coconut 5.95

Assorted seafood in a spicy coconut milk soup with mushrooms and lime juice.

* Hot & Sour Shrimp (Tom Yum Goong) 5.95

Famous sour and spicy shrimp soup, seasoned with lemon-grass, chili peppers, mushrooms, and lime juice.

Chicken Coconut (Tom Khar Gai) 5.95

Tender chicken in a coconut milk soup, seasoned with galangal, mushrooms, and lime juice.

Wonton Soup 5.95

Chicken and vegetable wontons in a clear vegetable broth with scallions on top.

Tofu & Vegetable 5.95

Tofu, vegetables, and scallions in a clear vegetarian broth.

DESSERTS 7.95

Mango Sticky Rice

Fried Banana

Custard

SALADS

House Green Salad 7.95

Mixed greens with honey mustard dressing or a mild **peanut** sauce.

Seaweed Salad 7.95

Asian seaweed seasoned with sesame oil, salt, vinegar, and sesame seeds.

**Thai-Style Beef Salad - Lunch 10.95 | Dinner 12.95

Sliced grilled beef tenderloin on a bed of lettuce, cucumbers, mushrooms, onions, scallions and cilantro. Tossed in a spicy lime dressing.

*Papaya Salad 9.95

A chilled salad consisting of sliced green papaya, carrots, string beans, tomatoes, garlic, chili peppers, **peanuts**, and lime juice.

*Larb Salad - Lunch 9.95 | Dinner 12.95

Sautéed ground chicken with onions, roasted rice powder, chili peppers, cilantro, iceberg lettuce, green onions, and lime juice.

STIR-FRIED CORNER

(Served with jasmine white rice or brown rice)

**Chicken or Beef Basil - Lunch 12.95 | Dinner 14.95

Sautéed chicken or beef with fresh minced hot peppers, basil leaves, mushrooms, onions, string beans, red and green bell peppers.

Chicken Ginger - Lunch 12.95 | Dinner 14.95

Sautéed sliced chicken with onions, mushrooms, straw mushrooms, scallions, baby corn, ginger, and red bell peppers.

Chicken or Beef Broccoli - Lunch 12.95 | Dinner 14.95

Sautéed chicken or beef with broccoli, carrots, straw mushrooms, and oyster sauce.

Sweet and Sour Chicken - Lunch 12.95 | Dinner 14.95

Sautéed chicken in a sweet and sour sauce with assorted vegetables.

*Beef Dynasty - Lunch 12.95 | Dinner 14.95

Sautéed beef with assorted vegetables, tofu, and cashew nuts in a mild chili sauce.

*Chicken Cashew Nuts - Lunch 13.95 | Dinner 15.95

Sliced chicken sautéed with onions, red bell peppers, mushrooms, scallions, zucchini, summer squash, snow peas, pineapple chunks, and cashew nuts.

Pine Nut Chicken - Lunch 13.95 | Dinner 15.95

Tender chicken sautéed with pine nuts and an assortment of colorful vegetables in a fragrant ginger sauce.

Chicken Pineapple - Lunch 13.95 | Dinner 15.95

Sautéed chicken with pineapple, onions, red bell peppers, snow peas, baby corn, tomatoes, zucchini, summer squash, mushrooms, and a pinch of curry powder.

*Wild Boar Basil 13.95 - Lunch 13.95 | Dinner 15.95

Tender pork pan-fried in a house spicy curry sauce with mushrooms, green beans, and red and green bell peppers.

... ADD EXTRA RICE FOR \$2.00 ...

We can alter the spiciness according to your preference. We never use MSG.

Spicy Scale: *Mild **Medium Spicy ***Spicy ****Very Spicy *****Very Very Spicy
--

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.

NATURAL HERB SPICES CURRIES DISHES

(Served with jasmine white rice or brown rice)

*Red Curry Choose Protein

Bamboo, red and green bell peppers, mushrooms, carrots, eggplant, green beans, and basil leaves.

*Yellow Curry

Onions, carrots, summer squash, straw mushrooms, baby corn, tomatoes, and pineapple chunks.

*Masaman Curry

Red and green bell peppers, onions, sweet potatoes, carrots, and roasted **peanuts**.

**Green Curry

Green peppers, bamboo shoots, eggplant, green beans, and basil leaves.

*Panang Curry

Red and green bell peppers, straw mushrooms, green beans, eggplant, and Kaffir lime leaves.

*Prik King Curry

Red and green bell peppers, green beans, Kaffir lime leaves, and pine nuts.

Choose a protein below:

Chicken, beef, pork Lunch **13.95** | Dinner **15.95**

Shrimp, duck Lunch **15.95** | Dinner **17.95**

Tofu, vegetables Lunch **13.95** | Dinner **15.95**

NOODLES & FRIED RICE

Pad Thai

A popular Thai dish of rice noodles stir-fried with chicken, eggs, scallions, and beans sprouts. Topped with ground **peanuts**.

Pad Thai Country Style

A regional variation of Pad Thai (Ingredients listed above) with additional spices and tofu.

*Crazy Noodles

A typical Bangkok dish consisting of fresh, wide noodles pan-fried with chicken, eggs, onions, carrots, broccoli, and basil leaves.

Pho (Noodles Soup)

Rice noodles served in our homemade broth with beans sprouts, onion and cilantro.

*Patpong

Spaghetti noodles, pan-fried with chicken, shrimp, eggs, onions, carrots, broccoli, and basil leaves.

Siam Fried Rice

Stir-fried rice with chicken, eggs, onions, red peppers, snow peas, baby corn, green peas, and tomatoes.

*Basil Fried Rice

Popular and delicious pan-fried rice with ground chicken, eggs, onions, bell peppers, and fresh basil leaves.

Mango Fried Rice

Stir-fried with chicken, eggs, baby corn, fresh mango, onions, snow peas, and curry powder. Topped with tomatoes.

Pineapple Fried Rice

Stir-Fried with chicken, eggs, baby corn, pineapple chunks, onions, snow peas, and curry powder. Topped with tomatoes.

Choose protein below:

Chicken, beef, pork Lunch **10.95** | Dinner **14.95**

Chicken, Shrimp Lunch **10.95** | Dinner **15.95**

Shrimp, duck Lunch **13.95** | Dinner **15.95**

Tofu, vegetables Lunch **13.95** | Dinner **15.95**

VEGETARIAN CORNER Lunch 10.95 | Dinner 13.95

*Tofu String Bean

Tofu sautéed in a mild curry sauce with green beans, cashews, **peanuts**, and red and green bell peppers.

Tofu or Vegetable

Rice noodles stir-fried with assorted vegetables and eggs topped with ground **peanuts**.

Vegetable Rainbow

Stir-fried assorted vegetables with tofu in a light soy sauce.

Tofu Tamarind

Stir-fried tofu with baby corn, pineapple, tomatoes, snow peas, and onions in a tamarind sauce.

SEAFOOD DISHES 18.95

(Served with jasmine white rice or brown rice)

*Seafood Madness

Sautéed shrimp, sea scallops, squid, and mussels with colorful vegetables in a special curry sauce.

**Fisherman's Treasure

Sautéed onions, red and green bell peppers, mushrooms with shrimp, scallops, squid, and mussels in a spicy Thai basil sauce.

*Siam Seafood

Shrimp, scallops, mussels, and squid, sautéed with assorted vegetables and cashew nuts in a house special brown sauce.

Seafood Delight

Shrimp, scallops, squid, and mussels sautéed with assorted vegetables in a special brown sauce.

Scallop Eggplant

Thin-sliced Japanese eggplant sautéed with scallops, bell peppers, onions and basil in a brown garlic soy bean sauce.

Garlic Shrimp

Sautéed shrimp, onions, red and green bell peppers, and a light soy sauce on a bed of iceberg lettuce.

*Shrimp Himaparn

Sautéed shrimp with onions, red peppers, mushrooms, snow peas, scallions, pineapple chunks, and cashew nuts in a honey lemon sauce.

*Oriental Salmon

Steamed salmon with red and green bell peppers, straw mushrooms, carrots, and tomatoes in a choo chee curry sauce, with Kaffir lime leaves and basil.

*Salmon Paradise

Steamed salmon wrapped in napa cabbage, with steamed vegetables, and topped with a yellow curry sauce, garnished with crispy spinach.

Garlic Salmon

Grilled salmon marinated in garlic sauce, coriander root. and soy sauce. Topped with crispy basil leaves.

Mixed Grill 20.95

Grilled scallops, jumbo shrimp, salmon with asparagus, and a house salad drizzled with a honey mustard sauce.

*Jumbo shrimp 20.95

Stir-fried jumbo shrimp with asparagus, coconut slices, and assorted vegetables in a mild chili sauce. Topped with crispy noodles.

*Vegetable Fried Rice

An assortment of fresh vegetables stir-fried with rice and eggs.

*Vegetable Curry

Tofu and assorted vegetables in a red curry sauce made from coconut milk.

Green Garden

Steamed broccoli, carrots, sweet potatoes, green beans, snow peas, baby corn, and fried tofu served with a side of spicy **peanut** sauce.

SENGCHANH SIGNATURE DISHES

(Served with jasmine white rice or brown rice)

Choose a protein below & Pair with a Signature Dish:

Chicken, Pork **16.95**

Beef, Shrimp **17.95**

Salmon **18.95**

Tofu, Vegetables **15.95**

Duck **20.95**

**Thai Style Basil

Spicy minced chicken in a Thai-style chili sauce with onions, red and green bell peppers, mushrooms, string beans, and fresh basil leaves.

*Mango Curry

Fresh mango simmered with chicken and shrimp in a yellow curry base, with tomatoes, red bell peppers, onions, carrots, and summer squash.

*Mango Paradise

Sautéed shrimp and chicken with mango, red and green bell peppers, mushrooms, snow peas, and carrots in a brown sauce.

*Bangkok Beef Curry

Beef and assorted vegetables simmered slowly in a chef special curry sauce.

*Beef Macadamia

Marinated beef sautéed with assorted vegetables and macadamia nuts.

*Lemon-grass Chicken

Filets of chicken marinated with lemon-grass, char-grilled and served on an assortment of vegetables. Topped with crispy spinach.

*Chili Duck

Half a boneless duck roasted and fried, sliced and glazed with a spicy chili sauce. Served with a sautéed assortment of vegetables.

Tamarind Mango Duck

Half a boneless duck fried and topped with a special tamarind sauce with fresh mango, ginger, snow peas, baby corn, scallions, and straw mushrooms.

*Siam Duck

Half a boneless duck roasted and fried. with a special curry sauce and assorted vegetables.

*Orange Duck

Half a boneless duck roasted and fried, glazed with orange sauce and served with a sautéed assortment of vegetables.

**Avocado Curry

Your choice of protein mixed with avocado slices, broccoli, carrots, zucchini, yellow squash, bell peppers, asparagus, and string beans in our house special red curry. Served in a golden tortilla bowl.

*Pumpkin Curry 18.95

Shrimp and chicken with assorted vegetables served with yellow curry in a fried tortilla.

We can alter the spiciness according to your preference. We never use MSG.

Spicy Scale:

*Mild **Medium Spicy ***Spicy ****Very Spicy *****Very Very Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.

Sengchanh

THAI RESTAURANT

Dine-in or Takeout Menu

Monday - Thursday

Lunch 11:00am-3:00pm

Dinner 4:00pm-9:00pm

Friday - Saturday

Lunch 11:00am-3:00pm

Dinner 4:00pm-9:30pm

Sunday

Dinner 12:00pm-9:00pm

Location:

5147 Tuscarawas St W Canton, OH 44708

Tel: (330) 477-6888

SOFT DRINKS

Coke, Diet Coke, Sprite, Orange Soda, Root beer: 2.50

Thai Iced Coffee: 3.95

Thai Iced Tea: 3.95

Black Coffee: 1.95

Hot Tea: 1.95

Iced Tea: (sweetened or unsweetened) 3.50

Bubble Tea: 3.95

Honeydew, Taro, Strawberry, or Coconut.

ALCOHOLIC BEVERAGES

Dine in ONLY. (Ask a server or Manager)