## LUNCH MENU

### Your Choice:

Veg Only \$17
Add Tofu/Chicken/Pork \$17
Add Beef \$18
Add Shrimp/Scallop/Calamari \$22
Add Combo Seafood \$25

### **Fried Rice**

Broccoli, string bean, carrot, pineapple, egg, onion & scallion

### **Pad Thai**

Rice noodle stir fried with egg, bean sprout, scallion & grounded peanut in Pad Thai Sauce

### Radnar

Assorted veg and egg stir fried in ginger sauce and pour over a bed of wide rice noodle

### Lomein

Stir-fried soft yellow noodle with onion, carrot, bell pepper & cabbage

### **Drunken Noodles**

Combination of vegetables pan-fried with flat rice noodle and egg in drunken sauce

### Pan Fried Noodles

Wide rice noodle are pan-fried with egg and mixed vegetables in brown sauce





Order & Reservation +954-688-6565



Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 18% service charge is automatically added to all bills for parties of six or more.



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SPRING ROLLS		SKEWERS
FRESH SPRING ROLL May Add Chicken or Tofu Rice paper rolls filled with lettuce, carrots, mint, cucumber, bean sprouts, and rice noodles. Enjoy with either peanut sauce or sweet & sour sauce on the side.	\$9	CHICKEN SATAY \$12 Grilled chicken bamboo skewers. Served with peanut sauce
		BEEF SATAY Grilled beef bamboo skewers. Served with peanut sauce
FRESH SPRING ROLL with Shrimp  A delightful mix of shrimp, lettuce, carrot, mint, cucumber, bean sprouts, and rice noodles encased in rice paper. Enjoy	\$10	TEMPURA
it with either peanut sauce or sweet & sour sauce.	40	VEGGIE TEMPURA \$12
<b>THAI VEGGIE ROLL</b> Crispy spring rolls filled with carrot, cabbage, black mushroom, scallion, and clear noodles, accompanied by a side of sweet and sour sauce.	<b>\$9</b>	(Veg Only or Add Chicken)
		Add Shrimp \$14 Various veggies are dipped in tempura batter, fried
FRIED SPRING ROLL Crispy delights: chicken, shrimp, taro, carrot, and noodles	\$10	until crispy, and served with sweet and sour sauce.
snugly wrapped in rice paper, taking a golden bath and served with a side of sweet and sour sauce.		DUMPLINGS
VIETNAMESE EGG ROLL  An appetizing blend of ground pork, shrimp, carrots, black mushrooms, onions, and noodles tossed in a savory golden sauce, topped with a sweet and sour garnish.	\$10	STEAMED DUMPLINGS  Homemade dumpling dough stuffed with marinated ground pork. Served with ginger sauce
WINGS & THINGS	<b>\$12</b>	PAN-FRIED DUMPLINGS \$14  Homemade dumpling dough stuffed with marinated ground pork. Served with ginger sauce
CHICKEN WING  Revel in the zesty ginger-coated, delicately breaded, crispy		
fried dish, then coated in a sweet and tangy sauce. Yum!		STARTER SOUP
CRAB RANGOON  Crab meat and cream cheese in a crispy wonton shell served with sweet and sour sauce.	\$12	TOM YUM Add Tofu or Chicken  Spicy & sour flavored soup in lemongrass & herbs broth.  Mushroom, tomatoes, bamboo shoot, pineapple, red bell
SHRIMP BIKINI	\$12	pepper, onion & scallion
Large shrimp marinated and enveloped in rice paper, accompanied by a side of sweet and sour sauce.		SHRIMP TOM YUM  Spicy & sour flavored soup in lemongrass & herbs broth.  Mushroom, tomatoes, bamboo shoot, pineapple, red bell
CALAMARI PUFF Lightly coated calamari, fried to a crisp perfection, and accompanied by Thai cocktail sauce.	\$14	pepper, onion & scallion
		SEAFOOD TOM YUM  Spicy & sour flavored soup in lemongrass & herbs broth.
TOFU TRIANGLE Golden brown fried tofu. Served with peanut sauce  ADDETIZED CAMDIEDC	\$10	Mushroom, tomatoes, bamboo shoots, pineapple, red bell pepper, onion & scallion. Shrimp, scallops & calamari.
		VEGETABLE SOUP  Various vegetables, tofu, and bean thread noodles cooked in a clear broth.
APPETIZER SAMPLERS PLATTER FOR ONE	\$20	TOM KHA GAI \$9
Sampler : chicken & beef satay, wing, crab rangoon,	<b>-320</b>	TOM KHA GAI Chicken cooked in a coconut broth with mushrooms, onions, and a blend of galangal herbs.
dinamina abrican bikini tafi triangla Caga vall		

\$35

onions, and a blend of galangal herbs.

### **PLATTER FOR TWO**

Sampler : chicken & beef satay, wing, crab rangoon, dumpling, shrimp bikini, tofu triangle, & egg roll

dumpling, shrimp bikini, tofu triangle & egg roll



### Your Choice:

Veg Only \$17

Add Tofu/Chicken/Pork \$17

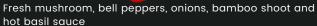
Add Beef \$18

Add Shrimp/Scallop/Calamari \$22

Add Combo Seafood \$25

### STIR FRY

### **HOT BASIL SAUCE**



IN GARLIC SAUCE
Carrots, snow peas, fresh mushroom in garlic sauce

### **SWEET & SOUR SAUCE**

Tomatoes, carrots, pineapple, snow peas, water chestnut, red bell peppers and onions

### **NAMPRIK PAO SAUCE**

String bean, red bell pepper, carrots, bamboo and onion in namprik pao sauce

**ROASTED PEANUT**Mushroom, carrots, string bean, onion & scallion in brown sauce

### **GINGER SAUCE**

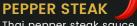
Fresh mushroom, onion, tomatoes in Thai ginger sauce

### **CASHEW NUT**

Roasted cashew nuts, pineapple, green pepper, fresh mushroom, carrot, onion in oyster sauce

### ORANGE CHICKEN

Delicate chicken breast, dusted with flour, and stir-fried with a mix of broccoli, carrots, red bell pepper, snow peas, onion, and scallion in a delicious sweet and sour sauce.



Thai pepper steak sauce with sliced steak, bell peppers, onion, and scallions in a delicious stir-fry.

## **CURRY**

### **RED CURRY**

Red bell pepper, basil, bamboo shoot, carrot, tomato & pineapple

### GREEN CURRY



Green bell pepper, basil, snow peas, broccoli, string bean & bamboo shoot

### **MASAMAN CURRY**



Pineapple, onion, potato, carrot, bamboo shoot, basil and chopped peaunut

### **PANANG CURRY**



Pineapple, red bell pepper, bamboo shoot, snow peas & fresh basil

### Select Your Spice Level:



















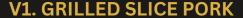




<b>Đặc Biệt HOUSE LARGE</b> Large noodle soup with rare steak, well-done flank, tendon & meatball	\$21	Tai State
<b>Tái, Nam STEAK &amp; FLANK</b> Large noodle soup with rare beef and well-done flank	\$20	
<b>Tái STEAK</b> Large noodle soup with rare beef	\$19	.65
Tái, Bò Viên BEEF & MEATBALL Large noodle soup with rare steak & meatball	\$20	ONE PAR.
<b>Bò Viên MEATBALL</b> Large noodle soup with meatball	\$19	
Phở Gà CHICKEN  Large noodle soup with white meat chicken	\$19	agetalian
Phở Rau Cải VEGETABLE Large soup with assorted veg in regular phở broth	\$19	
Phở Vegetarian (Veg Broth) Large soup with assorted veg & steamed tofu in vegetarian broth	\$20	
Phở Xe Lửa XL Bowl Extra Large noodle soup with rare steak, well- done flank, tendon & meatball	\$24	



# Bin Thit Murong



Bún Heo Nướng \$21

**V2. GRILLED SLICED BEEF** 

Bún Bò Nướng \$22

**V3. VIETNMESE EGG ROLL** 

Bún Chả Giò \$21

**V4. GRILLED JUMBO SHRIMP** 

Bún Tôm Nướng \$23

**V5. FRIED SPRING ROLL** 

Bún Nem Ráng \$21

**V6. FRIED TOFU** 

Bún Đậu Hũ Chiên Giòn \$21

V7. GRILLED PORK & EGG ROLL

Bún Heo Nướng Chả Giò \$24

**V8. GRILLED SHRIMP & PORK** 

Bún Tôm Heo Nướng \$24

**V9. GRILLED CHICKEN** 

Bún Gà Nướng \$20

**V10. ROASTED DUCK** 

Bún Vịt Nướng \$28

V11. GRILLED SHRIMP, PORK & EGG ROLL

Bún Tôm Heo Nướng Chả Giò \$26





# Specialties

\$30

**\$28** 

\$28

\$28

\$28

\$28

\$28

## LAND & SEA



### SHRIMP LOVES SCALLOP

Jumbo shrimp & Maine scallop stir fry with fresh mushroom, snow peas, onion, scallion in ginger sauce

### **BANGKOK HOUSE**

Sautéed chicken & shrimp with fresh mushroom, bamboo, bell peppers, carrot in oyster sauce

### TRIPLE DELIGHT

Chicken, beef, shrimp sautéed with ginger and mix vegetables in ginger sauce

### **Crispy Bird Nest: Combo Seafood**

Seafood (shrimp, scallop, calamari, mussels) stir-fry w/ mix veg in ginger sauce & served over bed of crispy lomein

### DUCK



### **BASIL DUCK**

Boneless duck, mushroom, bamboo shoot, bell peppers & onion in hot basil sauce

### **ROASTED DUCK**

Roasted duck served on a bed of steamed broccoli, topped with chopped carrots, snow peas, onion, and scallion sautéed in the house's brown sauce.

### **CRISPY DUCK**

Crispy duck without bones served with snow peas, carrots, onions, and scallions, topped with sweet and sour sauce. Presented on a bed of steamed broccoli.

### FISH



### **SALMON CURRY**

**\$32** Salmon filet topped with broccoli, carrot, bamboo, pineapple & tomato in red curry sauce

### **SWEET & SOUR HADDOCK**

Deep fried or steamed haddock topped with sautéed onion, pineapple, snow peas, tomato,

Deep fried or steamed haddock topped with

### **HOT BASIL HADDOCK**



Deep fried or steamed haddock topped with bamboo, basil leave, mushroom, red bell pepper & onion in spicy basil sauce

## POUTRY & MEA

### **CHICKEN LEMONGRASS**

Sautéed chicken with onion, mushroom, snow peas, carrot, bell pepper lemongrass sauce

### Crispy Bird Nest: Combo Meat \$25

SChicken, pork and beef stir-fry w/ mix veg in ginger sauce & served over crispy Iomein

### **BEEF JALAPENOS**



\$28

Slices of beef stir fry with jalapeños, bell peppers, onion & scallion in oyster sauce

**\$32** 

**\$32** 

carrots in sweet & sour

### **GINGER HADDOCK**

mushroom, snow peas, tomatoes, onion & scallion in brown ginger sauce

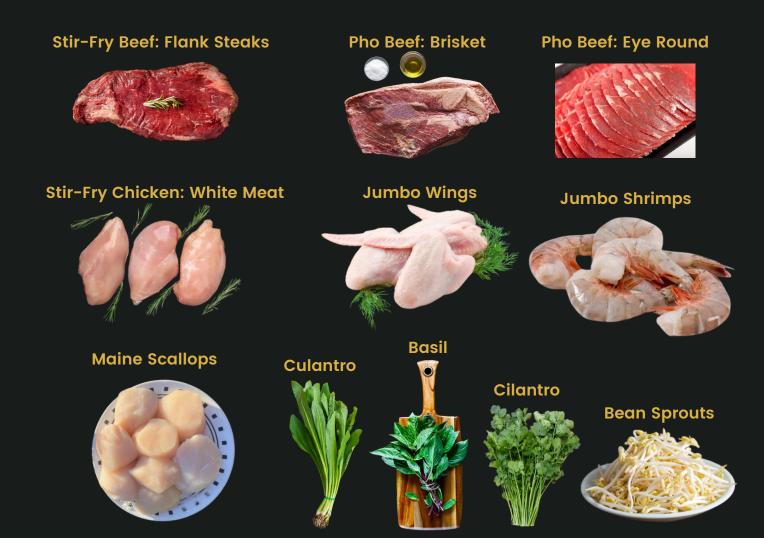
**\$32** 

About Us

Since 2005, our family has proudly crafted exceptional dining experiences at Veranda Thai Cuisine in the picturesque town of Portland, Maine. For 18 consecutive years, we have been honored as the best Thai restaurant, a testament to our dedication to quality and authenticity. In 2007, we enriched our culinary offerings by introducing Veranda Noodle Bar, showcasing an enticing array of Vietnamese dishes that pay homage to our family's heritage. The following year, we expanded our reach to downtown Portland with Veranda Noodle House, where the vibrant flavors of Vietnamese and Thai cuisine come together in perfect harmony.

Encouraged by the overwhelming support of our loyal customers, we ventured into the charming town of Westbrook to launch Veranda Kitchen & Bar, further broadening our culinary footprint. In 2022, we took an exciting step forward by relocating to South Florida, a dynamic region celebrated for its diverse culinary landscape, with the vision of enhancing and expanding the beloved Veranda brand.

Our unwavering commitment remains to deliver the freshest, most flavorful dishes that will delight your palate and create unforgettable dining experiences. Join us as we continue this journey, crafting memories one meal at a time!



## How to eat Pho

To enjoy a bowl of phở like an expert, start with the broth. Try the broth first before adding any seasoning. Then, experiment with the plate of greens and add herbs, bean sprouts, and lime as you like. Lastly, use the condiments to add flavor to the meat. When you're finished with the solid elements, pick up the bowl and tip it to enjoy the broth.



If you're in the mood for something light and tasty, you should totally try Bún Thịt Nướng, a super popular Vietnamese noodle dish. It's got rice noodles, grilled meat (pork is best), and fresh veggies all mixed together. Then they throw in some herbs, crushed peanuts, and this awesome Vietnamese sauce made with lime juice, sugar, and fish sauce. Just pour the sauce over the noodles, give it a good mix, and dig in!

