## SalaThai Creations

#### อาหารที่เราภูมิใจ

S1.	Golden Angel Wings (2 pcs)  Boneless chicken wings stuffed with shrimp, port Served with homemade sweet chili sauce & gro	· ·	10.00
S2.	Gai Hor Bai Toey (4 pcs)  Chicken marinated in a chef's sauce, wrapped Served with a sweet dipping sauce.	ไก่ห่อใบเตย I and cooked in pandan leaves.	10.00
S3.	Som Tom *  Shredded green papaya, tomatoes, green bed CHOICE OF: Mixed Fresh Fruit Assorted Seafoo		10.50
S4.	Tiger Beef Salad **  Grilled beef rib-eye tossed in a chili lime dressing tomatoes, and cucumber. Served over iceberg		12.95
S5.	SalaThai Seafood Salad * White fish, prawns, and squid tossed with chili a onions & mint leaves.	สลัคทะเล nd lime. Mixed with fresh lemongrass,	16.00
S6.	Hoy Pad Num-Prik Paow * Sautéed fresh clams with chili paste oil, bell per	หอยผัดน้ำพริกเผา opers, sweet basil leaves and dry chili.	18.00
S7.	Hormok Talay White fish, prawns, and squid mixed in red curry	ห่อหมกทะเล r, egg and coconut milk.	20.00
S8.	Goong Ob Mor Din Prawns sautéed with bean thread noodles, Tha	กุ้งอบหม้อดิน i herbs, bell pepper and black pepper.	17.00
S9.	Pad Gra Prao Talay **  Winnsะเพราทะเล  White fish, clams, prawns, and squid sautéed with green beans, bell peppers, sweet basil leaves & hot chilies.		17.00
S10.	Pad Ma-Kuer Sautéed eggplant with garlic, Thai basil and be	ผัคมะเงื่อยาว oll peppers. Tossed in our special house sauce.	15.00
S11.	Hoy Ob Mordin Steamed clams with sweet basil leaves, simmer	หอยอบหม้อคิน ed in our house chili sauce. Served in clay pot.	18.00
S12.	Pa-Naeng Tiger Prawns & Fish **  Bell peppers, coconut meat, lime leaves and Thai basil leaves. Cooked in a specialty thick red curry with coconut cream.		18.00
SS1.	Pad Thai Chao Wang  An original rice noodle dish with ingredients from Stir-fried rice noodles with dried shrimp, tiger programshed with fresh sliced egg, chives and ground the state of t	awns, tofu, bean sprouts and tamarind sauce.	16.00

Spicy Level: \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\*\* Thai Hot

## Appetizers

#### อาหารว่าง

1.	Salathai Spring Rolls (2 pcs)	ปอเปี๊ยะทอด	5.50
	Mixed vegetables and vermicelli noodles wrapped ar Served with homemade sweet chili sauce & ground p	nd deep-fried.	
2.	Ghiaw Grob (6 pcs)	เกี้ยวกรอบ	7.50
	Crispy wontons with a shrimp, water chestnuts, cilantro Served with homemade sweet chili plum sauce & gro		
3.	Mee Grob	หมี่กรอบ	8.00
	Sweet crispy rice noodles with mixed vegetables, tofu Bean sprout garnish.	and shrimp.	
4.	Krathong Tong (6 pcs)	กระทงทอง	9.25
	The Golden Basket: Crispy waffle shells filled with mino onions.	ed chicken, com &	
5.	Cho Ladda (4 pcs)	ช่อถัดดา	10.50
	Steamed floral dumplings filled with minced chicken, Topped with dried garlic.	peanuts & palm sugar.	
6.	SalaThai Satay (4 pcs)	สะเต๊ะ เนื้อ, ไก่	10.00
	Marinated & grilled meat skewers. Served with our hor CHOICE OF: Beef   Chicken	memade peanut sauce & cucumber salad.	
7.	Tofu & Vegetable Delight	เต้าหู้-ผักรวมทอด	10.00
	Deep-fried & crisped to a golden brown. Served with homemade sweet chili sauce & peanuts.		
8.	Tod Man Pla (2 pcs) *	ทอดมันปลา	6.00
	Deep-fried fish cakes served with cucumber salad. Garnished with ground peanuts.		
9.	Golden Shrimp Cake (2 pcs)	ทอดมันกุ้ง	6.75
	Mixed with exotic spices, coated in breadcrumbs & d Served with homemade sweet chili sauce & ground p	•	
10.	SalaThai Special Appetizer Platter		18.00
	4 golden baskets, 2 spring rolls, 2 steamed floral dump Served with homemade sweet chili sauce & ground p		

Spicy Level: \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\*\* Thai Hot



INDIVIDUAL BOWL PORTIONS OF MENU ITEMS #11-13

Vegetable | Chicken | Pork

Tiger Prawns | Assorted Seafood

4.50

5.50

Tom Yum Soup *	ดั้มยำ	
Hot and sour broth blende CHOICE OF:	d with exotic spices, mushrooms, fresh lemongrass and Vegetables   Chicken Tiger Prawns Assorted Seafood	lime leaf.
Tom Kah *	ต้มข่า	
Coconut milk broth with gochoice of:	alanga, lemongrass and mushrooms.  Chicken  Tiger Prawns	
Kaeng Jued Tofu	แกงจืดเต้าหู้	
	u, wood ear mushrooms and bean thread vermicelli. Ins and cilantro. Topped with fried garlic oil.  Vegetables   Chicken   Pork  Shrimp	
	Salads año	
SalaThai Salad Green leaves, cucumbers	ศาลาไทยสลัด carrots, tomatoes, onions and sliced egg with house d	ressing.
House Salad Lettuce, fresh vegetables,	สลัดแขก egg, tofu and taro root chip. Topped with a warm ped	anut dressina
X7 X1 4		andraicssing.
Yum Nua * Thai-style grilled beef salad	ยำเนื้อ d with lettuce, tomatoes, cucumber, cilantro and onion	
Thai-style grilled beef salad  Green Mango Salad	d with lettuce, tomatoes, cucumber, cilantro and onion	ns.
Thai-style grilled beef salad  Green Mango Salad  Shredded mango tossed v  Yum Woon Sen *	d with lettuce, tomatoes, cucumber, cilantro and onion <b>(Seasonal) *</b> ยำมะม่วง  with chicken, shrimp, mint leaves, onions, chilies and car  ยำวุ้นเส้น  ushrooms and bean thread vermicelli noodle.	ns.
Thai-style grilled beef salad Green Mango Salad Shredded mango tossed v Yum Woon Sen * Shrimp & squid with wild m Tossed in lime juice and ch CHOICE OF: Larb * Toasted chilies, ground roc Tossed in lime juice & serve	d with lettuce, tomatoes, cucumber, cilantro and onion  (Seasonal) * ข้ามะม่วง  with chicken, shrimp, mint leaves, onions, chilies and car  ขำวุ้นเส้น  ushrooms and bean thread vermicelli noodle.  hilies.  Minced Pork   Chicken  ลาบ  asted rice, onion and mint leaves. ed over lettuce.	ns.
Thai-style grilled beef salad Green Mango Salad Shredded mango tossed v Yum Woon Sen * Shrimp & squid with wild m Tossed in lime juice and ch CHOICE OF: Larb * Toasted chilies, ground roo Tossed in lime juice & serve CHOICE OF:	d with lettuce, tomatoes, cucumber, cilantro and onion  (Seasonal) * ข้ามะม่วง  with chicken, shrimp, mint leaves, onions, chilies and car  ขำวุ้นเส้น  ushrooms and bean thread vermicelli noodle.  nilies.  Minced Pork   Chicken  anu  asted rice, onion and mint leaves. ed over lettuce.  Minced Beef   Pork   Chicken	ns.
Thai-style grilled beef salad Green Mango Salad Shredded mango tossed v Yum Woon Sen * Shrimp & squid with wild m Tossed in lime juice and ch CHOICE OF:  Larb * Toasted chilies, ground roc Tossed in lime juice & serve CHOICE OF:  Pla Foo *	d with lettuce, tomatoes, cucumber, cilantro and onion  (Seasonal) * ข้ามะม่วง  with chicken, shrimp, mint leaves, onions, chilies and car  ขำวุ้นเส้น  ushrooms and bean thread vermicelli noodle.  hilies.  Minced Pork   Chicken  ลาบ  asted rice, onion and mint leaves. ed over lettuce.	ns. shew nuts.
Thai-style grilled beef salad Green Mango Salad Shredded mango tossed v Yum Woon Sen * Shrimp & squid with wild m Tossed in lime juice and ch CHOICE OF:  Larb * Toasted chilies, ground rod Tossed in lime juice & serve CHOICE OF:  Pla Foo * Deep-fried battered fish ch Yum Pla Muk *	ช่ with lettuce, tomatoes, cucumber, cilantro and onion  (Seasonal) * ย้ามะม่วง  with chicken, shrimp, mint leaves, onions, chilies and car  ยำวุ้นเส้น  ushrooms and bean thread vermicelli noodle.  illies.  Minced Pork   Chicken  ลาบ  asted rice, onion and mint leaves. ad over lettuce.  Minced Beef   Pork   Chicken	ns. shew nuts.

Tiger prawns, lemon grass, onions, mint leaves & hot peppers tossed in a spiced lime dressing.



23.	Gaeng Dang *	แกงแดง	15.00
	Bamboo shoots, bell peppers and Thai basil leaves. Co CHOICE OF: Beef   Pork   Chicke	•	
24.	Gaeng Keaw Whan **	แกงเขียวหวาน	16.00
	Eggplant, bamboo shoots, bell peppers and Thai basil Cooked in green curry with coconut milk and served v CHOICE OF:  Beef   Pork   Chicket	with <b>Thai spaghetti</b> .	
25.	Gaeng Pah **	แกงป่า	15.00
	Assorted vegetables cooked in a spicy country-style of CHOICE OF:  Beef   Pork   Chicket		
26.	Gaeng Mussamun *	แกงมัสมั่น	15.00
	Potatoes, tomatoes, onions and peanuts.  Cooked in a specialty curry blend with coconut milk.  CHOICE OF: Beef   Pork   Chicket	en	
27.	Gaeng Ped Yang **	แกงเผ็ดเป็ดย่าง	19.00
	Roasted duck, pineapple, tomatoes, bamboo shoots, Cooked in red curry with coconut milk.	bell peppers and Thai basil leaves.	
28.	Pa-Naeng **	พะแนง	18.00
	Bell peppers, lime leaves and Thai basil leaves.  Cooked in a specialty thick red curry with coconut cre  CHOICE OF:  Beef   Pork   Chicket		
	Roasted Duck (with Pin	eapple) Add 4	
29.	Shoo Shee Pla   Goong **	ฉู่ฉิ่ ปลา / กุ้ง	20.00
	Sautéed bell peppers, Thai basil leaves and lime leave Cooked in finger root (grashai) blended red curry with CHOICE OF: Fish   Tiger Prawns		

Spicy Level: \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\*\* Thai Hot

# Beef Pork Chicken เนื้อ หมู ไก่

30.	Garlic Wok Sautéed tomatoes, cucumbers, parsley, garlic of CHOICE OF:  Beef   Pork   G		12.95
31.	Swimming Rama Lightly sautéed spinach topped with sliced chic	พระรามลงสรง ken and homemade peanut sauce.	12.95
32.	Sweet and Sour Sautéed pineapples, cucumber, bell peppers a CHOICE OF: Beef   Pork   C		12.95
33.	Beef Oyster Sauce Sautéed and served with broccoli.	ผัดเนื้อน้ำมันหอย	12.95
34.	Pad Khing Ginger Sautéed ginger, bell peppers, onions and wild r CHOICE OF: Beef   Pork   C		12.95
35.	Pad Prig Khing * Sautéed green beans, peppers and red curry. CHOICE OF: Beef   Pork   C	ผัดพริกขิง เนื้อ /หมู/ ไก่ Chicken	12.95
36.	Pad Ped ** Sautéed bamboo shoots, bell peppers, Thai bas CHOICE OF: Beef   Pork   C		12.95
37.	Pad Gra Prao * Sautéed with bell peppers, Thai basil leaves, oni CHOICE OF: Beef   Pork   C		12.95
38.	Gai Yang SalaThai Thai-style BBQ half-chicken served with homemore	ไก่ย่างศาลาไทย ade sweet chili sauce.	12.95
39.	Chicken Cashew Nuts Sautéed with carrots, onions, bell peppers and o	ไก่ผัดเม็ดมะม่วงหิมพานต์ dry red chilies.	14.75

# Seafood ointismesa

40.	Sweet and Sour Sautéed tomatoes, cucumbers and pineapples CHOICE OF: Fish   Tiger Praw		15.95
41.	Garlic Tiger Prawns Sautéed tiger prawns with broccoli, carrots, fres	กุ้งทอดกระเทียมพริกไทย sh garlic and black pepper.	15.95
42.	Goong Nam Prig Paow * Sautéed tiger prawns with mushrooms, bell pep	กุ้งผัดน้ำพริกเผา pers and Thai herb leaves with chili p	<b>15.95</b> paste.
43.	Pad Ped Goong   Pla Muek * Sautéed bamboo shoots, bell peppers, Thai ba CHOICE OF: Tiger Prawns   S	sil leaves and fresh ground chilies,	15.95
44.	Poh Tun *  A sizzling plate of sautéed white fish, squid, tige and Thai basil leaves with red chili paste oil.	ทะเลติ้น r prawn, clams, bell peppers, onions	16.95
45.	SalaThai Ruam Mit *  A sizzling plate of sautéed white fish, squid, tige homemade spicy yellow coconut curry sauce.	ศาลาไทยรวมมิตร r prawn, clams and bell peppers with	16.95
46.	Pla Muek   Pla Ning Mah Nao * Steamed and topped with homemade spicy lir CHOICE OF: Squid   Fish		17.95
47.	Pla Rard Prig ** Pan-fried white fish with red curry sauce topped	ปลาราคพริก d with shredded lime leaves.	17.95
48.	Pla Sarm Rod *  Deep-fried whole Ocean Perch topped with the bell peppers and garlic sauce.	ปลาสามรส e chef's original homemade chili,	MARKET PRICE

Spicy Level: \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\* Thai Hot

## Rice & Moodles ข้าว, ก๋วยเตี๋ยว

49.	Pad Thai Our most popular Thai rice noodle dish with sh peanuts.	ผัดไทย nrimp, egg, tofu, bean sprouts and ground	14.00
50.	Pad See-Iew Stir-fried wide rice noodles in soy sauce with both CHOICE OF:  Beef   Pork		12.50
51.	Lard-Na Stir-fried wide rice noodles in Thai gravy with b CHOICE OF: Beef   Pork		12.50
52.	Spicy Drunken Noodle **  Stir-fried wide rice noodles with jalapeno pepp CHOICE OF:  Beef   Pork	ก๋วยเตี๋ยวผัดขี้เมา pers, sweet basil leaves, onions and bell peppers. <b>Chicken</b>	12.95
53.	Salathai Fried Rice Fried rice with shrimp, tomatoes, onions and e	ข้าวผัดศาลาไทย egg.	12.95
54.	Kaow Pad Pong Kari  Fried rice with yellow curry, egg, tomatoes and CHOICE OF:  Beef   Pork		12.95
55.	Kaow Ob Supparod  Thai-style pineapple fried rice with yellow curry nuts. Topped with shredded pork flakes, cilant	tro and green onions.	15.95
56.	Vegetable Delight Sautéed assorted vegetables with bean sauce	ผัดผักรวมมิตร	12.25
57.	Pad Tua - Ngog * Sautéed bean sprouts with tofu and topped w	หนวคมังกรสะคุ้งไฟ vith dried chilies.	12.25
58.	Pad Ka Na * Sautéed broccoli with garlic sauce and toppe	ผัดกะน้ำ ed with dried chilies.	12.25
59.	Pad Spinach * Stir-fried spinach with garlic sauce and topped	ผัคสปินิช d with dried chilies.	12.25
60.	Pad Ped Gra Prao ** Sautéed assorted vegetables with hot chilies of	ผัดเผ็ดกระเพรา and Thai basil leaves.	13.95
61.	Salathai Garden  Sautéed assorted vegetables with house curry CHOICE OF:  Beef   Pork    Vegetable   1  Tiger Prawns  Assorted Seafo  Spicy Level: * Mild   ** M	Chicken Add 3 Tofu Add 3 Add 4	14.95

### Side Orders

INDIVIDUAL BOWL		
Jasmine Rice	ข้าวสวย	2
Coconut Rice	ข้าวมัน	3
Rice Berry Rice	ข้าวไรซ์เบอรี่	4
Thai Spaghetti	ขนมจีน	2
Sticky Rice	ข้าวเหนียว	2
EXTRAS		
Steamed Vegetable Side		6
Peanut Sauce Side		3 small   5 large
Hot Sauce Side		2
Roasted Peanuts Side		2
Fresh Cut Red Chilies		1.5
Fresh Lemon or Lime Wedges (2 pcs)		1

### Add-Ons

Chicken   Beef   Pork   Shrimp	3
Vegetables   Tofu	3
Duck   Tiger Prawns   Fish   Seafood	4
Extra Sauce	4
Extra Curry Sauce	4
Cashews	5
Ground Peanuts	2

#### Dessert

Deep-Fried Banana & Homemade Coconut Ice-Cream	8
Jackfruit   Mango (Seasonal) & Sweet Sticky Rice	8
2 Scoops of Ice-Cream (Seasonal Flavours)	6
Black Sticky Rice Pudding	5
Tapioca Pudding with Coconut Cream & Banana	5

Spicy Level: \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\*\* Thai Hot

#### Vegetarian, Gluten-Free or Vegan Guests