

Aroy-D Thai Cuisine



Monday - Thursday 11:00 am – 09:00 pm

Friday 11:00 am – 10:00 pm

Saturday 12:00 am – 10:00 pm

**1167 West 12th St., Unit 5
Marriott-Slaterville, UT 84404**

Tel. (801) 393-2828

Fax.(801) 393-3013

APPETIZER

- A1. Chicken Satay - Gai Satay [4]** \$7
Marinated strips of the tender chicken breasts. Barbecue grilled. Served with special peanut sauce, and a cucumber salad.
- A2. Fresh Spring Roll - Po Pia Sod [2]** \$7
Shrimp, rice noodle, lettuce, mint leaves, cilantro and bean sprouts, wrapped in thin rice paper. Served with sweet spicy tamarind sauce.
- A3. Egg Rolls - Po Pia Tod [4]** \$5
Chopped cabbage, yellow onions, sliced carrot. Deep fried to a crispy golden brown. Served with sweet Thai chili sauce.
- A4. Crab Cheese Wontons - Keaw Pu Tod [8]** \$6
Imitation Crab mixed with cream cheese in wonton skin. Deep fried to a crispy golden brown. Served with sweet Thai chili sauce.
- A5. Shrimp In A Blanket - Por Pia Goong [6]** \$8
Deep fried Shrimp in spring roll skin. Served with sweet Thai chili sauce.
- A6. Fried Tofu - Tofu Tod [8]** \$5
Deep fried fresh bean cake. Served with sweet Thai chili sauce and a cucumber salad.
- A7. Thai Calamari - Pla Muk Tod** \$8
Calamari marinated then deep-fried served with sweet Thai chili sauce.
- A8. Vegetable Tempura - Pak Tod** \$7
Deep fried vegetables. Served with sweet Thai chili sauce.

THAI BAR-B-Q

- B1. Barbecue Chicken - Gai Yang** \$9
Chicken breast marinated with curry and coconut milk then grilled, sliced for serving. Served with sweet Thai chili sauce.
- B2. Barbecue Pork - Moo Yang** \$9
Pork tenderloin marinated with sweet soy sauce, sesame oil and Thai spices, then grilled, sliced for serving. Served with sweet black soy sauce.

THAI FRIED RICE

Choice of Chicken, Beef, Pork, or Tofu. Add \$2.00 for Shrimp


- R1. Thai Fried Rice - Kaow Pad** \$10
Fried jasmine rice with meat, tomatoes, broccoli, carrots, green onion, yellow onion, cilantro, and egg.
- R2. Pineapple Fried Rice - Kaow Pad Sub Pa Rod** \$13
Fried jasmine rice with pineapple, cashew nuts, green onion, yellow onion, cilantro and egg.
- R3. Spicy Basil Fried Rice - Kaow Pad Prik Gang** \$11
Fried jasmine rice with meat, red curry paste, bell pepper, carrot, bamboo shoots, green onion, yellow onion and Thai basil.
- R4. Crab Fried Rice - Kaow Pad Pu** \$13
Fried jasmine rice with imitation crab meat, tomato, broccoli, carrots, green onion, yellow onion, cilantro, and egg.



Spiciness can be adjusted to your taste for any entree: Mild, Medium, Hot, or Native HOT!

THAI SALADS & THAI SOUPS

- S1. Green Papaya Salad - Som Tum** \$10
Shredded green papaya with spicy Thai chili, garlic, lime juice, tomatoes, ground peanuts, shrimp and somtum sauce. Served with sticky rice and fresh cabbage.
- S2. Glass Noodle Salad - Yum Woon Sen** \$10
Choice of chopped chicken, beef, or pork. Add \$2.00 for shrimp. Glass noodles, chopped meat mixed with lime juice, cilantro, onion, tomatoes, Thai chili and Thai spicy salads sauce. Served with fresh lettuce.
- S3. Grilled Shrimp Salad - Goong Prik Pow** \$13
Grilled shrimps in a spicy sauce made of thinly sliced lemongrass, lime juice, cilantro, red onion and mint leaves. Served with fresh lettuce and jasmine rice.
- S4. Shrimp Salad - Yum Goong** \$13
Shrimp with spicy sauce, celery, lime juice, Thai chili, yellow onion, cilantro, tomato, cucumber, mint leaves and Thai herbs. Served with fresh lettuce and jasmine rice.
- S5. Sea Food Salad - Yum TaLay** \$14
Steamed combination of seafood, shrimp, scallops, calamari, mussels, salmon mixed in lime juice, Thai chili, red onion, celery, cilantro and thinly sliced lemongrass. Served with fresh lettuce and jasmine rice.
- S6. Beef Salad - Yum Neua** \$11
Lean tender beef thinly sliced and grilled with mint leaves, cucumber, red onion, Thai chili, and lime juice. Served with sticky rice and fresh cabbage.
- S7. Beef Salad Country Style - Num Tok** \$11
Lean tender beef thinly sliced and grilled with mint leaves, red onion, Thai chili, lime juice, rice powder, lemongrass, and cilantro. Served with sticky rice and fresh cabbage.
- S8. Larb - Country Style Salad (Choice of Chicken, Beef or Pork)** \$11
Chopped meat with red onion, Thai chilies, cilantro, roasted rice powder, lime juice, and mint leaves. Served with sticky rice and fresh cabbage.
- S9. Coconut Chicken Soup - Tom Kha Gai** Cup \$6 Bowl \$11
Chicken breast cut into bit sized portions, Served in a coconut broth with mushroom, and red onion, green onion and cilantro.
- S10. Spicy and Sour Shrimp Soup - Tom Yum Goong** Cup \$7 Bowl \$13
Shrimp in spicy and sour soup with mushrooms, cilantro, fresh chilies, tomatoes, red onion and lime juice.
- S11. Spicy and Sour Chicken Soup - Tom Yum Gai** Cup \$6 Bowl \$11
Chicken in spicy and sour soup with mushrooms, cilantro, fresh chilies, tomatoes, red onion and lime juice.
- S12. Spicy and Sour Seafood - Po Tak** \$14
A spicy combination of shrimps, scallops, calamari, mussels, and seasonal fish with lemongrass, tomatoes, lime juice, mushrooms, and Thai chili.
- S13. Chicken or Pork Clear Soup - Gang Jued** Cup \$6 Bowl \$10
Clear glass noodles, napa cabbage, chopped pork, cilantro, pepper and garlic.

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THAI NOODLES

Choice of Chicken, Beef, Pork, or Tofu. Add \$2.00 for Shrimp

- N1. Noodle Soup - Guay Teaw Nam** \$10
Sliced tender meat on rice noodle, green onion, cilantro, celery, garlic fried in soy sauce and cinnamon soup served with fresh bean sprouts and Thai basil.
- N2. Pad Thai - Fried Rice Noodles** \$10
Thin Rice noodles stir-fried with meat, green onion, tofu, bean sprouts, egg. Pad Thai sauce with ground peanuts on the side.
- N3. Pad See Ewe - Stir Fried Wide Rice Noodles** \$10
Fresh wide rice noodles stir fried with meat, broccoli, egg, and black soy sauce.
- N4. Lard Naa - Stir Fried Wide Rice Noodles** \$10
Choice of wide rice noodle or crispy egg noodle. Noodles with meat, soy sauce, topped with gravy of broccoli, soy bean paste and carrots.
- N5. Drunken Noodle - Pad Kee Mao** \$10
Fresh wide rice noodles stir fried meat with fresh Thai chili, garlic, tomatoes, baby corn, bell peppers, bamboo shoots and Thai basil in oyster sauce.

THAI CURRIES

*All Dishes Served with Steamed Jasmine Rice
Choice of Chicken, Beef, Pork or Tofu. Add \$2.00 for Shrimp*

- C1. Red Curry - Gang Dang** \$11
Meat in coconut milk with bell pepper, zucchini, bamboo shoots and Thai basil.
- C2. Yellow Curry - Gang Leuang** \$11
Meat in coconut milk with carrots, potatoes and onion.
- C3. Green Curry - Gang Kiew Wan** \$11
Meat in coconut milk with bell pepper, zucchini, bamboo shoots, and Thai basil.
- C4. Panang Curry - Gang Panang** \$12
Meat in coconut milk with bell pepper and kaffir lime leaves.
- C5. Massamun Curry - Gang Massamun** \$11
Meat in coconut milk with potatoes, carrots, yellow onions and topped with roasted peanuts.
- C6. Pineapple Curry - Gang Phed Sub Pa Rod** \$11
Red curry in coconut milk with roasted meat, Pineapple, tomatoes and Thai basil.

BEVERAGES


- Thai iced tea – Thai tea with half & half milk cream \$2.25
Thai iced coffee - Thai ice coffee with half & half milk, cream \$2.25
Lime Thai iced tea \$2.25
Thai hot tea or Thai hot coffee \$2.25
Soft drinks: Coke, Diet Coke, Sprite, Dr.Pepper, Orange, Root Beer, Lemonade \$2.25

BEERS

- Singha, Thailand \$4.00
Cutthroat Pale Ale, Vinta \$3.50
Sapporo, Japan \$3.50

WINES

- Chardonnay, House \$4 per glass
Cabernet, House \$4 per glass
Merlot, House \$4 per glass
Zinfandel, House \$4 per glass

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THAI ENTREES

All dishes served with jasmine rice
Choice of Chicken, Beef, Pork or Tofu. Add \$2.00 for Shrimp.

- E1. Cashew Nuts Stir Fried - Pad Hin Ma Parn** \$11
Stir-fried meat with cashew nuts, yellow onion, soy sauce, roasted chilies, mushroom, carrots, bell pepper and green onion.
- E2. Fish Panang - Panang Pla (Fish only no other meat)** \$14
Deep fried salmon with green bean, bell pepper, Thai basil, topped with Panang curry pasted.
- E3. Ginger Stir Fried - Pad Khing** \$11
Stir-fried meat with ginger, yellow onion, soy sauce, mushroom, green onion, and bell pepper.
- E4. Sweet, Sour Stir Fry - Pad Preak Wan** \$11
Stir-fried meat in sweet and sour sauce with tomato, pineapple, yellow onion, green onion, bell pepper and cucumber.
- E5. Drunken Stir Fry - Pad Khee Mao** \$11
Stir-fried meat in spicy sauce with yellow onion, bell pepper, broccoli, bamboo shoots, green onion and Thai basil.
- E6. Fish with Spicy Sauce - Pla Lad Pick (Fish only no other meat)** \$14
Deep fried salmon, stir fried with yellow onion, mushrooms, green bean, bell pepper and Thai basil.
- E7. Glass Noodle Stir Fried - Pad Woon Sen** \$11
Stir fried Glass noodles with meat, broccoli, green onion, cabbage, baby corn, tomato, celery, egg and oyster sauce.
- E8. Red Curry Paste Stir Fried - Pad Prick Gang** \$11
Stir fried meat with red curry paste, bamboo shoots, bell pepper, green beans and Thai basil.
- E9. Basil Stir Fried with Meat - Pad Gra Prow** \$11
Stir fried chopped meat with fresh hot peppers, green bean, zucchini, yellow onion and Thai basil.
- E10. Fresh Chilies Stir Fried with Meat - Pad Prick Sod** \$11
Stir fried meat bell pepper, yellow onion and fresh Thai chilies.
- E11. Roasted Chili Pasted Stir Fried - Pad Num Prick Paow** \$11
Stir-fried meat with soy sauce, bell pepper, broccoli, yellow onion, and carrots in roasted chili paste.
- E12. Spicy Sweet and Sour Fish - Pla Saam Rot (Fish only no other meat)** \$14
Deep-fried salmon topped with sweet Thai chili sauce.
- E13. Stir-Fried Meat with Oyster Sauce - Pad Num Mun Hoi** \$11
Stir-fried meat with oyster sauce, broccoli, and yellow onion.
- E14. Stir-Fried Meat with Garlic - Pad Gra Thiam** \$11
Stir-fried meat with garlic, mushroom, yellow onion, black pepper, green onion, and cilantro.
- E15. Vegetable and Tofu with Peanut Sauce - Pra Ram** \$10
Steamed mix vegetable, deep fried Tofu, and topping with Peanut Sauce.
- E16. Stir-Fried Mix Vegetable - Pad Pak Ruam** \$10
Stir-fried combination of vegetable, broccoli, carrot, mushroom, cabbage, bell pepper, yellow onion, baby corn, tomato and green onion.
- E17. Red Curry Salmon - Shoo Shee Pla** \$14
Deep fried salmon topped with red curry pasted sauce and kaffir lime leaves.
Spiciness can be adjusted to your taste for any entree: Mild, Medium, Hot or Native HOT!

Kid's Menu (12 years old and under)

<i>K1. Macaroni and Cheese</i>	\$5
<i>K2. Ham Fried Rice</i>	\$5
<i>K3. Fried Chicken and Sticky Rice</i>	\$5

SIDE ITEMS

<i>Bowl of Steamed Rice</i>	\$1.50	<i>Cucumber Salad</i>	\$1
<i>Bowl of Sticky Rice</i>	\$1.50	<i>Peanut Sauce</i>	\$1

THAI DESSERTS

<i>D1. Sticky Rice with Mango - Kao Neaw Mamuang</i>	\$5
<i>Sweet Sticky Rice with fresh Mango.</i>	
<i>D2. Fried Banana with Ice Cream - Glau Tod Ice Cream</i>	\$5
<i>Deep fried Banana served with Ice Cream</i>	
<i>D3. Ice Cream Sundae</i>	\$2.50
<i>Vanilla ice cream, chocolate syrup, whip cream and topped with crushed peanuts.</i>	

Aroy-D Thai Cuisine offers a wide selection of hearty Thai favorites in a cozy, inviting atmosphere. Our caring staff and talented chefs are dedicated to making your dining adventure fun, relaxing and pleasurable. Whether you bring your family in for quality time together or gather with your friends to enjoy a meal.

Our Fine Cuisine:

Each meal is prepared with the freshest ingredients, tasty seasonings and sauces. Whether your in the mood for a fabulous curry, Thai noodles, salad or a dish served with jasmine rice, we have a wonderful menu for your entire family. We offer all our dishes with meat or without. Enjoy a glass of wine or the original Thai beer, Singha.



We cook with all natural ingredients. No MSG is used in this restaurant.

