



Aroy-D

Thai Cuisine



Lunch Menu

APPETIZER

- A1. Chicken Satay - Gai Satay [4]** \$7
Marinated strips of the tender chicken fillet. Barbecue grilled and served with special peanut sauce and a cucumber salad.
- A2. Fresh Spring Roll - Po Pia Sod [2]** \$7
Shrimp, rice noodle, lettuce, mint leaves, carrots and cucumber, wrapped in a rice skin. Served with sweet/spicy tamarind sauce.
- A3. Egg Roll - Po Pia Tod [4]** \$5
Crispy fried spring roll. Sliced cabbage, onions, celeries, glass noodle, carrots and served with sweet Thai chili sauce.
- A4. Crab Cheese Wonton - Keaw Pu Tod [8]** \$6
Deep fried imitation crab mixed with cream cheese in wonton skin. 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. Deep Fried Tofu - Tow Hu [8]** \$5
Deep fried fresh bean cake served with sweet Thai chili sauce and 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.

SINGLE DISH

(Choice of Chicken, Beef, Pork, or Tofu) Add \$2.00 for Shrimp or Seafood

- S1. Fried Rice Noodles - Pad Thai** \$9
Thin Rice noodles stir-fried with meat, egg, tofu, bean sprout, green onion Pad Thai sauce with ground peanuts on the side.
- S2. Stir Fried Wide Rice Noodles - Pad See Ew** \$9
Fresh wide rice noodles stir fried with meat, broccoli, egg, and black soy sauce.
- S3. Drunken Noodle - Guay Teaw Pad Kee Mao** \$9
Fresh wide rice noodles stir fried meat with fresh Thai chili, garlic, tomatoes, onion mushroom, baby corn, bell peppers, bamboo shoots and Thai basil in oyster sauce.
- S4. Stir Fried Wide Rice Noodles with Gravy - Lard Nua** \$9
Choice of wide rice noodle and crispy egg noodle. Noodles with meat, soy sauce, topped with gravy of broccoli, soy bean paste and carrots.
- S5. Noodle Soup - Guay Teaw Nam** \$9
Sliced tender meat on rice noodle, onions, cilantro, celery, garlic fried in soy sauce and cinnamon soup served with fresh bean sprouts and Thai basil.
- S6. Thai Fried Rice - Kaow Pad** \$9
Fried Jasmine rice with meat, egg, tomatoes, broccoli, carrots, yellow onion, green onions, cilantro.

Kid's Menu (12 years old and under)

- K1. Macaroni and Cheese \$5
- K2. Ham Fried Rice \$5
- K3. Fried Chicken and Sticky Rice \$5





LUNCH COMBINATION \$7.50

*Served with Glass Noodle Soup or Salad, Steamed Jasmine Rice, Egg Roll,
(And two of your choices from L1. to L14.)*

- L1. Chicken, Spicy and Sour Soup - Tom Yum Gai**
Chicken in spicy and sour soup with mushroom, cilantro, fresh chilies, tomatoes, red onions and lime juice.
- L2. Chicken, Coconut Milk Soup - Tom Kha Gai**
Chicken in coconut soup with mushroom, red onion, green onion, and cilantro.
- L3. Chicken Red Curry - Gang Dang Gai**
Chicken in coconut milk with bell pepper, zucchini, bamboo shoots and Thai basil.
- L4. Chicken Yellow Curry - Gang Leuang Gai**
Chicken in coconut milk with carrots, potatoes and yellow onion.
- L5. Chicken Green Curry - Gang Kiew Wan Gai**
Chicken in coconut milk with, bell pepper, and bamboo shoots, zucchini and Thai basil.
- L6. Chicken Panang Curry - Gang Panang Gai**
Chicken in coconut milk with bell pepper and kaffir lime leaves.
- L7. Chicken Massamun Curry - Gang Massamun Gai**
Chicken in coconut milk with potatoes, carrots, yellow onion and topped with roasted peanuts.
- L8. Barbeque Chicken - Gai Yang**
Chicken breast marinated with curry and coconut milk then grilled. Served with sweet Thai chili sauce.
- L9. Barbeque Pork - Moo Yang**
Pork tenderloin marinated with sweet soy sauce, sesame oil, and Thai spices, then grilled. Served with sweet black soy sauce.
- L10. Stir Fried Meat with Oyster Sauce - Pad Num Mun Hoi**
Stir fried chicken with oyster sauce, broccoli, and yellow onion.
- L11. Basil Stir Fried with Meat - Pad Gra Prow**
Stir fried chicken with fresh hot peppers, green bean (seasonal) or zucchini, bell pepper, yellow onions and Thai basil.
- L12. Basil Stir Fried with Tofu - Pad Gra Prow**
Stir fried tofu with fresh hot peppers, green bean (seasonal) or zucchini, bell pepper, yellow onions and Thai basil.
- L13. Ginger Stir Fried - Pad Khring**
Stir fried chicken with ginger, onion, soy sauce, mushroom, green onion, and bell pepper.
- L14. Sweet and Sour Stir Fried - Pad Prew Wan**
Stir fried chicken in sweet and sour sauce with tomato, pineapple, baby corn, onion, green onion, bell pepper and cucumber.

Side Items

Bowl of steamed Rice	\$1.50	Cucumber salad	\$1
Bowl of sticky Rice	\$1.50	Peanut Sauce	\$1

THAI DESSERTS

- D1. Sticky Rice with Mango - Kao Neaw Mamuang** \$5
Sticky rice with fresh mangoes and a sweet creamy coconut sauce.
- D2. Fried Bananas with Ice Cream - Glau Tod Ice Cream** \$5
Deep fried banana served with ice cream.
- D3. Ice Cream Sundae** \$2.50
Two scoops of ice cream (Chocolate, Vanilla, or Strawberry)

BEVERAGES

Thai iced tea - Thai ice 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 drink; (Coke, Diet Coke, Sprite, Dr.Pepper, Orange Fanta, Root Beer, Lemonade)	\$2.25

BEER

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

We Cook with all natural ingredients. No MSG



