

* LUNCH MENU *

L1. PAD THAI

Pan-Fried rice noodle with bean sprout, green onion and egg, topped with ground peanuts.

L2. LARD NAR

Wide rice noodle topped with broccoli and Thai gravy sauce.

L3. PAD SEE-EW

Stir-Fried wide rice noodle with soy sauce, broccoli and egg.

L4. PAD KEE MAO (Drunken Noodle)

Stir-fried wide rice noodle with fresh basil, and vegetables.

L5. STIR-FRIED FRESH MUSHROOM

Stir-fried with baby corn, carrot, celery, onion, and peas. Served with jasmine steamed rice.

L6. KAI SAM ROS

Slices of chicken dipped in batter, topped with pineapple, tomato, onion, bell pepper, peas and special sauce. Served with jasmine steamed rice.

L7. PAD KRA PAO (Sweet Basil)

Sautéed with fresh basil and vegetables. Served with jasmine steamed rice.

L8. IMPERIAL VEGETABLE

(Stir-Fried Broccoli)

Sautéed with carrot and oyster sauce. Served with jasmine steamed rice.

L9. SWIMMING RAMA

Sautéed meat or Tofu served on bed of steamed spinach and broccoli, topped with peanut sauce. Served with jasmine steamed rice.



Fresh Mushroom

L15. THAI SWEET AND SOUR

Stir-fried with cucumber, tomato, onion, bell pepper and pineapple. Served with jasmine steamed rice.

L16. BAY CORN LOVER

Stir-fried baby corn with vegetables. Served with jasmine steamed rice.

L17. MUSSAMUN CURRY

Mussamun curry with coconut milk, onion, potato and peanuts. Served with jasmine steamed rice.

L18. RED CURRY

Red curry with coconut milk, bamboo strips, bell pepper, and fresh basil. Served with jasmine steamed rice.

L19. PANANG CURRY

Panang curry with coconut milk, fresh basil, bell pepper, and ground peanuts. Served with jasmine steamed rice.

L20. CASHEW NUTS

Seasoned with onion and vegetables. Served with jasmine steamed rice.

L21. YELLOW CURRY

Yellow curry with coconut milk, carrot, onion, and potato. Served with jasmine steamed rice.

L22. GREEN CURRY

Green curry with coconut milk, bamboo strips, bell pepper, and fresh basil. Served with jasmine steamed rice.



L10. Teak House Fried Rice

L10. TEAK HOUSE FRIED RICE

With Chinese sausage, BBQ Pork, chicken, onion, carrot, peas and egg.

L11. FRIED RICE

With egg, peas, onion and carrot.

L12. PINEAPPLE FRIED RICE

With egg, peas, onion, and carrot.

L13. BASIL FRIED RICE

With fresh basil, onion, mushroom, carrot, bell pepper and egg.

L14. GARLIC SUPREME

Saute'ed with garlic, broccoli and carrot. Served with jasmine steamed rice.



Red Curry



APPETIZERS

1. GOLDEN CHICKEN WING

Deep-fried chicken wings served with Plum sauce.

2. GOLDEN PRAWN

Prawn and vegetables dipped in batter, deep fried, served with plum sauce.

3. CHICKEN SATAY

Served with peanut sauce and cucumber salad

4. DEEP FRIED TOF

Served with plum sauce

5. DEEP FRIED WONTON

Stuffed with ground pork, served with plum sauce.

6. FRESH SALAD ROLLS

Choices: Veggie, Tofu or Shrimp

Fresh vegetables and rice vermicelli wrapped in rice paper, served with peanut sauce.



Shrimp Spring Rolls

SOUP

Choices: Chicken, Beef, Pork, Tofu, Veggie or Shrimp

11. TOM YUM

Hot and sour soup with mushroom onion and lemongrass.

11a. TOM YUM CATFISH

Fillet catfish in traditional Tom Yum soup (Hot & Sour) with celery, lemongrass, tomatoes, onion, galangal, and lime leave.

12. TOM KA

Thailand famous soup with coconut milk, mushroom, galangal root, lemongrass and lime juice.



Tom Ka

SALAD



25. Larb

24. YUM KUN CHIANG

Slices of Chinese sausage with tomato lettuce, onion, cilantro, cucumber and Thai lemon dressing.

25. LARB Chicken, Pork or Beef

Ground meat mixed with onion, cilantro, mint, ground roasted rice and spicy lemon sauce.

26. PAPAYA SALAD

shredded green papaya with tomato, peanut and thai spicy garlic lemon sauce.

* BEVERAGES *



Thai Ice Tea _____
 Thai Ice Coffee _____
 Regular Iced Tea _____
 Kiwi Juice _____

Hot Tea (Jasmine, Green or Black) ____
 Pepsi, D. Pepsi, Root Beer, _____
 Coke, D. Coke and Sprite _____



Thai Tea



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