



## Lemon Grass - Thai

### APPETIZERS

- |   |               |
|---|---------------|
| <b>1. Golden Ring</b>   | <b>\$9.95</b> |
| <i>Fresh calamari fried with Thai beer batter until golden brown and crispy and served with sweet &amp; tangy sauce with ground peanuts.</i>                    |               |
| <b>2. Tulip Dumplings</b>   | <b>\$6.95</b> |
| <i>Chicken and crabmeat wrapped in a tulip shape then delicately steamed and served with soy vinaigrette.</i>   |               |
| <b>3. Crispy Rolls (2)</b>  | <b>\$3.99</b> |
| <i>Pork, bean thread, &amp; julienne vegetables rolled in crispy wrapper, and served with sweet &amp; sour sauce.</i>   |               |
| <b>4. Sa-Tay</b>  | <b>\$6.95</b> |
| <i>A choice of beef or chicken marinated in Thai spices and coconut milk, grilled to perfection and served on skewers with peanut sauce and cucumber salad.</i> |               |
| <b>5. Thai Dumplings</b>  | <b>\$6.95</b> |
| <i>Sauteed dumplings filled with ground pork, bamboo shoots and black mushrooms, then served with soy and sesame sauce. (5)</i>                                 |               |
| <b>6. Between the Sheets</b>  | <b>\$9.95</b> |
| <i>Crabmeat and shrimp intertwined between crispy golden sheet, and served with mellow plum sauce.</i>  |               |
| <b>10. Garlic Mussels</b>   | <b>\$9.95</b> |
| <i>Steamed New Zealand green mussels loaded with garlic, basil, lemon grass &amp; lime juice.</i>   |               |
| <b>11. Shrimp in the Blanket</b>  | <b>\$6.95</b> |
| <i>Shrimp rolled in crispy golden brown sheets &amp; served with plum sauce.</i>  |               |
| <b>12. Steamy Crepe</b>   | <b>\$9.95</b> |
| <i>Steamed delicate rice crepes filled with chicken, turnips and ground peanuts, topped with crispy garlic and served on a bed of lettuce.</i>                  |               |

### SOUPS

- |  |               |
|--|---------------|
| <b>55. Jasmine Soup</b>  | <b>\$3.95</b> |
| <i>Jasmine rice soup with broccoli, carrots, ginger, mushroom and bean curd.</i>                                   |               |
| <b>56. Lemon Grass Soup</b>  | <b>\$4.95</b> |
| <i>Traditional Thai hot &amp; sour soup with shrimp, lemon grass, mushrooms and lime juice.</i>                    |               |
| <b>57. Fisherman Soup</b>  | <b>\$4.95</b> |
| <i>Hot &amp; sour soup with a combination of seafood with lemon grass, basil, mushrooms and lime juice.</i>        |               |
| <b>58. Chicken Coconut Soup</b>  | <b>\$4.95</b> |
| <i>Slices of chicken breast in coconut milk with galanga, kaffir lime leaves, lime juice, mushrooms and basil.</i> |               |
| <b>59. Seafood Coconut Soup</b>  | <b>\$4.95</b> |
| <i>Seafood combination in Coconut milk with galanga, kaffir lime leaves, lime juice, mushrooms and basil.</i>      |               |

### SALADS

- |   |                |
|---|----------------|
| <b>51. House Salad</b>  | <b>\$5.95</b>  |
| <i>Fresh mixed vegetables &amp; bean curd topped with a house peanut dressing.</i>                                    |                |
| <b>52. Glass Noodle Salad</b>   | <b>\$10.95</b> |
| <i>Glass noodles mixed with shrimp and ground chicken, seasoned with lime juice, roasted peanuts and spicy sauce.</i> |                |
| <b>53. Beef Salad</b>   | <b>\$12.95</b> |
| <i>Grilled and thinly sliced beef tossed with onion, chili, scallion, lime juice, and traditional seasoning.</i>      |                |

- |   |                |
|---|----------------|
| <b>54. Seafood Salad</b>  | <b>\$12.95</b> |
| <i>Seafood combination - scallops, shrimp, squid and mussels - tossed with lime, fresh lemon grass, chili pepper and basil.</i> |                |

### ENTREES

- |  |                |
|--|----------------|
| <b>400. Thai Basil</b>   | <b>\$12.95</b> |
| <i>Slices of tender beef or chicken sauteed with red peppers, garlic, onion and Thai basil leaves.</i>   |                |
| <b>401. Seafood Lover</b>  | <b>\$21.95</b> |
| <i>Stir-fried seafood combination - squid, scallops, shrimp, mussels - with lemon grass, basil, onion, garlic, red peppers in spicy sauce.</i>                         |                |
| <b>402. Swimming Rama</b>  | <b>\$16.95</b> |
| <i>Slices of marinated chicken breast grilled to perfection and served on a bed of wilted spinach with peanut sauce.</i>   |                |
| <b>403. Evil Jungle Princess</b>   | <b>\$13.95</b> |
| <i>Boldly spices chicken sauteed with vegetable medley and exotic spices and herbs.</i>  |                |
| <b>404. Green Curry</b>  | <b>\$12.95</b> |
| <i>The hottest of the Thai curries, your choice of chicken, beef or shrimp (add 2.00) in green curry sauce with coconut milk, bamboo shoots and green beans.</i>       |                |
| <b>405. Thai Bar-B-Q Chicken</b>   | <b>\$13.95</b> |
| <i>Grilled half chicken, marinated in a special blend of spices and herbs, served with a sweet and tangy sauce.</i>  |                |
| <b>406. Drunken Noodles</b>  | <b>\$12.95</b> |
| <i>Sauteed jumbo rice noodles with chicken and spicy basil.</i>  |                |
| <b>407. Pad Thai</b>   | <b>\$12.95</b> |
| <i>Stir-fried thin rice noodles with shrimp, bean curd, bean sprouts, scallions, egg, and ground peanuts.</i>  |                |
| <b>408. Royal Vegetables</b>   | <b>\$13.95</b> |
| <i>Combination of chicken, beef, and shrimp stir-fried with vegetable medley, bean threads and oyster sauce.</i>   |                |
| <b>409. Mussaman Curry</b>   | <b>\$12.95</b> |
| <i>Sauteed tender beef or chicken in a rich red curry peanut sauce with coconut milk, onions and potatoes.</i>   |                |
| <b>410. Chu Chee Duck</b>  | <b>\$21.95</b> |
| <i>Crispy roasted half-duck (deboned) served in a special creamy red sauce, flavored with spices and pineapples.</i>   |                |
| <b>411. Basil Salmon</b>   | <b>\$19.95</b> |
| <i>Grilled fresh fillet of salmon with red curry sauce, flavored with fresh Thai basil.</i>  |                |
| <b>413. Lamb Of Siam</b>   | <b>\$21.95</b> |
| <i>Marinated rack of lamb grilled, served with green curry &amp; mushroom sauce flavored with rosemary and basil.</i>  |                |
| <b>414. Angel Breast</b>   | <b>\$16.95</b> |
| <i>Roasted chicken breast filled with shrimp, shitake mushrooms, and spinach served in a mellow orange sauce.</i>  |                |
| <b>415. Young Girl on Fire</b>   | <b>\$21.95</b> |
| <i>Roasted cornish hen, marinated in traditional seasoning, and filled with pineapples and raisins, flamed with Thai whiskey and served with Tamarind fruit sauce.</i> |                |
| <b>416. Seafood Madness</b>  | <b>\$21.95</b> |
| <i>Combination of salmon, shrimp, scallop, squid and green mussels - loaded into spicy red cream sauce, flavored with fresh herbs.</i>                                 |                |
| <b>417. Eggplant Stinger</b>   | <b>\$12.95</b> |
| <i>Steamed Thai eggplants lightly sauteed until golden brown. Braised with chicken, garlic, hot chili peppers and fresh basil.</i>                                     |                |
| <b>418. Tutti Fruity Duck</b>  | <b>\$21.95</b> |
| <i>Roasted half duck (deboned) napped with fruit medley, and served with raspberry sauce, flavored with Chambord liqueur.</i>  |                |
| <b>432. Thai Crab Cake</b>   | <b>\$21.95</b> |
| <i>Jumbo lump crabcake served with Thai special red curry sauce &amp; topped with basil and red pepper. Come with sweet purple rice.</i>                               |                |
| <b>429. Shrimp &amp; Cashew</b>  | <b>\$16.95</b> |
| <i>Stir-fried shrimp and chicken with cashew nuts &amp; sweet pineapple.</i>   |                |
| <b>433. Ugly Duckling</b>  | <b>\$21.95</b> |
| <i>Roasted deboned duck glazed with honey &amp; Thai coffee, served in a pool of Kahlua coffee sauce.</i>  |                |
| <b>434. Whole Fish - Fried</b>   | <b>\$28.95</b> |

428. Chicken Pineapple Fried Rice \$12.95

701. Mango with Sticky Rice \$5.95

*Steamed sticky rice delicately tossed with sweetened coconut milk, served with fresh mango and sprinkled with sesame seeds.*

## VEGETARIAN APPETIZERS

7. Corn Cakes \$5.95

*Pan-fried fresh corn patties blended with traditional seasonings and served with cucumber salad.*

8. Buddhas Dumplings \$6.95

*Sauteed delicious dumplings filled with healthful mixed vegetables - served with sesame sauce.*

9. Vegetarian Rolls \$3.99

*Filled with bean threads, julienne vegetables and black mushrooms, then fried until crispy golden brown - served with sweet & sour sauce.*

## VEGETARIAN SOUPS

60. Veggies Delight Soup \$3.95

*Vegetables medley in a clear broth.*

61. Snow White Soup \$3.95

*Coconut milk soup with lemon grass, galanga, with angel mushroom, bean curd, lime juice and herbs.*

62. Veggies and Lemon Grass Soup \$3.95

*Traditional Thai hot and sour soup with fresh lemon grass, kaffir lime leaves, mixed vegetables and herbs.*

## VEGETARIAN SALADS

63. Som-Tum \$7.95

*Cabbage salad tossed with lemon juice, garlic, ground peanuts, chili & traditional seasonings.*

64. Thai Eggplant Salad \$10.95

*Char-grilled and peeled Thai eggplant delicately tossed in spicy tomatoes vinaigrette and topped with cubes of crispy bean curd.*

## VEGETARIAN ENTREES

420. Siam Noodles \$10.95

*Thin rice noodles lightly sauteed with bean curd, bean sprouts, mixed vegetables, ground peanuts & traditional seasonings.*

421. Vegetarian Lover \$10.95

*Lightly sauteed broccoli, spinach, snow peas, mushrooms, green beans, carrots, bean curd, and lots more in a special light sauce.*

422. Veggies Maussaman \$12.95

*Combination of fresh vegetables and bean curd rendered in our popular red curry peanut sauce with coconut milk and potatoes.*

423. Royal Bath \$10.95

*Slices of crispy bean curd on a bed of wilted spinach served with in a delicious peanut sauce.*

425. Jack & Sue \$13.95

*Vegetarian couple who inspired our young Chef to invent this beautiful dish of vibrant flavors - steamed wholesome vegetables & baked grains passionately blended together served in a lightly spicy mushroom and herb sauce.*

419. Sweet Surrender \$13.95

*Bean curd, glass noodles and mushrooms in sweet mango sauce*

426. Tofu Supreme \$12.95

*Steamed tofu filled with spinach, shitake mushroom, white angel mushroom and served with delicious tamarind sauce.*

## TRADITIONAL DESSERTS

702. Mung Bean Custard \$4.95

*Mung bean perfectly blended in custard mixture and baked until golden brown.*

700. Fried Banana \$5.95

*Banana battered with coconut and rice flour, fried until crispy and served with vanilla custard sauce.*