DINNER MENU

DINNER SERVED BETWEEN 4.00pm - 9.30 pm

Select your favorite meat with our special stir fried sauce.
Tofu 10.95 Chicken 11.95 Beef 12.95 Shrimp/Squid/Scallop 14.95/15.95
Tilapia/Salmon 14.95/15.95 Seafood Combo 16.95 Duck 16.95



Select your favorite meat with our special curry sauces.



Green Curry // In coconut milk with sliced

bamboo shoots, eggplant, zucchini, string beans, green peas, and green peppers..



In coconut milk with sliced bamboo shoots, eggplants, green peppers, squash and



Massaman Curry 🌶 In coconut milk with potatoes, onions, butternut

squash, roasted peanuts, green peppers and carrots.

Pineapple Curry / In coconut milk with onions, tomatoes, green peppers.



Thai Cuisine Specialties

Mango Curry / (14.95) Tender chicken and Shrimp sauteed with mangoes in a mild yellow curry with assorted vegetables. Served with Jade vegetable noodles.

Thailand Madness //// (17.95) Stir-fried shrimp, scallops and squid in a hot chili

Phu Ket Whole Fish / Filet (Market price) Whole fish of the day or filet fried to perfection, topped with garlic, black pepper, ginger, scallions in a mild soy sauce.

Pa-Naeng Duck // Fried boneless roasted duck in famous Thai Pa-Naeng curry served

chicken or shrimp sauteed with roasted cashew nuts, onions, mushrooms, snow peas and scallions,

Samui Squid // Tender squid sauteed with fresh minced hot peppers, mushrooms, green peppers, onions and hot basil leaves.

Salmon or Duck Choo-Chee // Duck or salmon filet sauteed in popular Thai Choo Chee curry with vegetables.

Complemented with Jade noodles. Served with roasted sesame and assorted vegetables. Served on sizzling platter.

Tamarind Duck or Tilapia / Fried boneless Roasted Duck or Tilapia Filet with snow peas, baby corn, and bamboo shoots in our house special spicy sauce.

tomatoes, cauliflower and snow peas. Stir fried with sweet hot chili sauce.

LUNCH AND (DINNER)

Pam Fried Noodles

Pad Thai / Vegetarian Pad Thai 8.95 / 7.95 (11.95/10.95)

The most famous Thai noodle dish, fried with shrimp or chicken, spiced tofu, ground peanuts, eggs, bean sprouts and Thai spices.

Brown Sov Noodles 8.95 / 7.95 (11.95/10.95)

Pan fried rice noodles with choice of beef, chicken or shrimp, assorted fresh vegetables and eggs in black soy bean sauce.

Drunken Noodles / 8.95 / 7.95 (11.95/10.95) Pan fried rice noodles with choice of beef, chicken or shrimp, baby corns, onions, string beans, eggs, fresh hot chili and hot basil leaves.

Vermicelli Trio (Bun) 8.95 (12.95) Steamed vermicelli noodles with grilled shrimp, beef, chicken, ground peanuts, assorted vegetables and bean sprouts. Served with

Festive Noodles (Lo mein) 8.95 (11.95) Stir-fried egg noodles with shrimp, onions, green peppers, scallions and bean sprouts.

Singapore Noodles 8.95 (11.95) Stir-fried thin rice noodles with shrimp. onions, green peppers, scallions, bean sprouts and curry powder.









Fried Rice

Thai Fried Rice 8.95 (11.95) with shrimp and chicken, onions, tomatoes. scallions, eggs, carrots and green peas.

Vegetarian Fried Rice 7.95 (10.95)

Fried rice with assorted fresh green vegetables.

Pineapple or Mango Fried Rice 8.95 (12.95) with shrimp and chicken, mushrooms, raisins, green peas and a touch of curry powder.

Hot Basil Fried Rice / 7.95 / 8.95 (11.95/10.95) Stir-fried rice with choice of chicken or shrimp, fresh hot chili, assorted fresh vegetables and eggs.

sauce with onions, mushrooms, fresh hot chili on a bed of steamed New Zealand mussels.

with vegetables.

Chicken or Shrimp Cashew Nuts & Pineapple / (14.95 / 15.95) Sliced Served with Pineapple Ring.

Scallops or Salmon Teriyaki (15.95/15.95) Salmon filet grilled to perfection.

Pam-Fried Dishes

Tender Beef Sizzling Platter Tender sauteed beef with onions, carrots, tomatoes, scallions, mushrooms in house special sauce.

Rainbow Sweet & Sour Your favorite meat battered then fried until golden brown and then sauteed in a sweet and sour sauce. Served with assorted vegetables.

Pine Nuts Your favorite meat sauteed with assorted vegetables in a fragrant ginger sauce. Fresh Hot Ginger & Baby corns / your favorite meat sauteed with mushrooms, baby corn, onions, green peppers and scallions.

Spicy Bamboo // Sauteed with sliced bamboo shoots, fresh ground chili, mushrooms, green peppers and scallions.

Pan Fried Teriyaki marinated meat sauteed with teriyaki sauce, assorted vegetables and

Garden Fresh Broccoli your favorite meat sauteed with broccoli, mushrooms and oyster

Hot Basil Leaves // your favorite meat sauteed with hot chili, eggplant, mushrooms, green peppers, onions and hot basil leaves.

ALLERGY WARNING!!!

MOST SAUCES USED IN THE COOKING MAY CONTAIN ANY OR ALL OF THE FOLLOWING. SESAME OIL, WHEAT, SHELL FISH EXTRACTIVE, PEANUT OIL, EGG, MSG, FISH SAUCE AND/OR SOY SAUCE.

Seafood Offerings

Seafood Bouquet / 17.95 Steamed shrimp, scallops, squid, chunk of fish, mussels and vegetables in a delightful broth.

Seaman's Sizzling Platter // 17.95 Fried seafood combo with minced garlic and hot chili sauce.

Shrimp / Scallop / Squid Garlic / Choice of large shrimp, ocean scallops or squid sauteed with fresh garlic oil, black pepper, snow peas, mushrooms, served with refreshing

Paradise Shrimp / Sauteed large shrimp in hot chili sauce, mushrooms, celery, green peppers topped with roasted cashew nuts.

Lemon Grass Shrimp / Sauteed large shrimp with onions, tomatoes, scallions. sliced almonds in spicy sauce.

Shrimp 'n Vegetables Sauteed large shrimp with assorted vegetables in oyster sauce. Seafood combo snow peas Sauteed fresh sea scallops with tomatoes, tofu,

mushrooms, dried chili in a mild oyster sauce. Classic Salmon Grilled salmon filet stir fried with assorted fresh vegetables in our house special sauce.

Chili Chili Fish /// Fressh tilapia filet or Fish of the day fried until golden brown and topped with onions, fresh chili, tomatoes, green peppers and hot bail leaves in rich ovster

Tilapia 'n Vegetables Fresh tilapia filet with mixed vegetables in a special blend of garlic and oyster sauce.

Vegetarian Corner 10.95

Veggie Lover Sauteed garden fresh vegetables and fried tofu served with our house special sauce.

Green Garden Steamed assorted fresh vegetables complemented by our house special peanut sauce.

Spicy String beans / Sauteed fresh string beans with chili, coconut milk, green peppers, pecans and ground peanuts.

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Imperial Tofu 11.95 Fried fresh tofu topped with mushrooms, snow peas, baby corn, carrots, onions and scallions.

Beer and wine available for dine-in customers or BYOB

Side Orders

Steamed Jasmine Rice1.50	Brown Rice 2.00
Steamed Noodles1.75	Sticky Rice2.50
Idon Noodles2.50	Roti Bread 1.50/Piece
'akisoba Noodles 2.50	Peanut Sauce 2.50/4.95

Warning! Eating undercooked meat, poultry or seafood can cause illness.

Appetizers

Veggie Roll 5.95 These delicate and crispy vegetable rolls are served with homemade sweet & sour chili sauce.

Fresh Spring Roll 6.95 For this delicate light starter, we use very thin rice spring roll skin wrapped with shrimp, vegetables, mint leaves, carrots, vermicelli, served with sweet&sour peanut sauce.

Mango Fresh Roll 6.95 Fresh Mango wrapped in cone shaped thin rice paper with vegetables, mint leaves, carrots, vermicelli. Complemented by sweet and sour peanut sauce.

Tofu Triangles 4.95 Fresh pearl tofu sliced to bite size triangles, deep fried until golden brown and served with peanut chili sauce.

Edamame 5.95 Lightly salted boiled green soy bean pod. Simple and refreshing, nobody has just one!

Pan Fried Dumpling 6.95 Stuffed with minced chicken and vegetable and served with light soy sauce.

Satay 6.95 Tender chicken or beef glazed with coconut base spices, than grilled on skewers. Served with peanut sauce and tangy cucumber salad sauce.

Crab Lagoon 6.95 Stuffed with minced crab meat and cream cheese, fried until crispy and served with sweet chili sauce.

Shumai 6.95 Minced shrimp wrapped in egg roll skin then fried or steamed to perfection. Served with light soy sauce.

Crispy Wonton 6.95 Stuffed with minced shrimp fried until crispy. Served with sweet chili sauce.

Coconut Shrimp 7.95 Our guests favorite! Crispy large shrimp hand-breaded with sweet flaky coconut, served with our delicious pineapple honey-mustard dipping sauce.

Salt & Pepper Calamari 9 8.95 Battered fresh squid ,deep fried til golden brown, quick stir fried with salt, pepper and scallions. Served with sweet chili sauce.

Spicy Wings 1 5.95 Wings marinated in house herbs and spices. Served with sweet chili sauce.

Garlic Chives Pancakes 5.95 Enjoy them as a snack or as a course. They are completely vegetarian. Served with ginger soy sauce.

Tod Mun 6.95 Blend of ground fish filet, Thai spices and red curry fried until perfect golden brown. Served with cucumber peanut sauce.

Golden Bag 7.95 Minced chicken, shrimp, water chestnuts, mushrooms and Thai spices; wrapped with tofu skin and served with sweet plum sauce.

Clay Pot Mussels 7.95 Steamed New Zealand mussels in a hot clay pot with lemon grass, hot basil leaves , fresh hot chili and onions. Served with spicy lime sauce.









CATERING AND SPECIAL EVENTS

Give us your budget and We will make it happen! You will smile from ear to ear



Spicy // Hot&Spicy /// Very Hot&Spicy //// Bring out your handkerchief!

WE CAN ALTER THE LEVEL OF SPICINESS TO SUIT YOUR PREFERENCE
If you need a special meal because of health or allergy conditions,
please ask your server. We will be happy to prepare one for you.

The content or appearance of actual meals served may differ from the ones pictured.

All Prices are subject to change without notice. Tax and gratuity extra.

LUNCH MENU

Select your favorite meat with our special stir fried sauce.

Tofu 7.50 Chicken 7.95 Beef 8.95 Tilapia/Salmon 9.95 Duck 9.95 Seafood Combo 9.95 Shrimp/Squid/Scallop 8.95

Mango Curry

✓ 9.95 Tender chicken and shrimp sauteed with mangos in mild yellow curry, assorted vegetables. Complemented by green vegetable noodles.

Thailand Madness //// 11.95 Stir fried shrimp, scallops and squid in hot chili sauce with onions, mushrooms, fresh hot chili on a bed of steamed New Zealand mussels.

Cashew Nuts & Pineapple / Sauteed with roasted cashew nuts. onions.

Salmon or Duck Choo-CheeSalmon filet or roasted duck sauteed in Thai popular Choo-Chee curry and vegetables.

Tamarind Duck / Tilapia ** Fried boneless roasted duck or tilapia filet with snow peas, baby corn, and bamboo shoots in our house special spicy sauce.

Chilli Duck // Sauteed roasted duck stir fried with sweet hot chilli sauce, mushrooms, sweet peppers, scallions, onions, tomatoes, cauliflower, cashew nuts and snow peas.

Rainbow Sweet & Sour Your favorite meat battered and fried until golden brown and than sauteed with fresh assorted vegetables in sweet & sour sauce.

Pine Nuts with assorted vegetables, in a fragrant ginger sauce.

mushrooms, snow peas and scallions.

Spicy Bamboo // Sauteed with sliced bamboo shoots, fresh ground chili, mushrooms, green peppers and scallions.

Pan Fried Teriyaki Marinated meat sauteed with teriyaki sauce, assorted vegetables and roasted sesame.

Garden Fresh Broccoli your favorite meat sauteed with broccoli, mushrooms and oyster sauce.

Hot Basil Leaves // your favorite meat sauteed with hot chili, eggplant, mushrooms, green peppers, onions and hot basil leaves.

Country style Ka Pow Kai // Stir fried minced chicken with string beans, fresh Thai chili and fresh Thai hot basil leaves.

Tender Beef Sizzling Platter Sauteed tender beef with onions, carrots, tomatoes, ,scallions, mushrooms in our house special sauce.

Veggie Lover Sauteed garden fresh vegetables and fried tofu with house special sauce.

Green Garden Steamed assorted fresh vegetables, complemented by our house special peanut sauce.

Spicy String beans Sauteed fresh string beans with chili, coconut milk, green peppers, pecan and ground peanuts.

Imperial Tofu 7.95 Fried fresh tofu top with mushrooms, snow peas, baby coms, carrots, onions and scallions.

Select your favorite meat with our special curry sauce.

Green Curry // In coconut milk with sliced bamboo shoots, string beans, green peas, green peppers, eggplant and zucchini.

Red Curry // In coconut milk with sliced bamboo shoots, eggplants, green peppers, squash and hot basil.

Massaman Curry

✓ In coconut milk with potatoes, onions, carrots butternut squash, green peppers and roasted peanuts.

Pineapple Curry

✓ In coconut milk with onions, tomatoes, green peppers, pineapple and butternut squash.

401-841-8822 WE DELIVER (\$1.00 Fee if Less Than \$25.00)

Thai Cuisine

517 Thames St, Newport, RI 02840 Check our full menu at

www.thaicuisinemenu.com

with your

Rangoon free

Crab

of

order

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Get

personnel.

Military

and

401-841-8822 WE DELIVER

(\$1.00 Fee if Less Than \$25.00)

Lunch menu available all day for students and military personnel.



Please Mention before ordering





Soups

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Tom Yum Goong 1 3.95 The famous Thai hot and sour shrimp soup; spiced with lemon grass, chili, lime juice and mushrooms.

Chicken Coconut Soup 3.75 Mild soup with chicken with and mushrooms soup in a coconut milk base. Accented with siamese ginger and lime juice.

Wonton Soup 3.95 Minced shrimp and chicken with scallions in clear broth.

Miso Soup 3.50 Diced soft tofu with sea weed and spinach in a mild bean curd

Sallads

Som Tum / (Green Papaya Salad) 7.95

Chopped green papaya and carrot salad with spicy sweet & sour dressing, seasoned with garlic and chili, topped with shrimp and roasted peanuts.

Chicken Spicy Salad (Lab Gai) **7.95** Minced chicken mixed with Thai spices and fresh herbs on a bed of fresh green vegetables.

Beef Spicy Salad 7.95 Thinly sliced tender beef, mixed with Thai garden fresh herbs and spices on a bed of fresh green vegetables.

Seaweed Salad 6.95 Shredded seaweed on a bed of crispy rice shrimp chips with special spicy sesame favor dressing.

Avocado Cucumber Salad 5.95 Slices of cooled fresh cucumber and avocado with sweet rice vinegar dressing.

Organic Green Salad 3.95 Simple mixed green vegetables, complemented by Thai spicy peanut dressing.

Crispy Chicken Mango Salad 8.95 Marinated chicken breast with Thai spices and a touch of curry powder fried until crispy golden brown. Served with sliced fresh ripped mango and complemented by garlic ginger dressing.