

# Lunch Menu (Continued)

Weekday Lunch Specials (Except Holidays)

- L-17. \* **Mussamun Curry**  
Potatoes, carrots, onions and peanuts in a richly-flavored Thai mussamun curry.
- L-18. \* **Panang Curry**  
Green beans, kaffir lime leaves, and red bell peppers with sweet panang sauce.

## House of Noodles

- L-19. **Pad Thai**  
Stir-fried rice noodles, egg, green onions, and bean sprouts with Pad Thai sauce.
- L-20. **Pad See Ew**  
Fresh wide-sized rice noodles with egg, flavored with sweet soy sauce and broccoli.
- L-21. \* **Pad Kee Mao**  
Fresh wide-sized rice noodles with egg, ground chili, bell peppers, onions, tomatoes, and basil.
- L-22. **Kaul Gai**  
Wide-sized rice noodles stir-fried with egg, onions, mushrooms, snow peas, fresh lettuce, and black pepper.
- L-23. **Pad Noodle Curry Powder**  
Stir-fried wide-sized rice noodles, pineapple, cashews, raisins, diced mixed vegetables, and tomatoes; seasoned with curry powder.
- L-24. \* **Tom Yum Noodle** 9.00  
Medium-sized rice noodles with squid, shrimp, ground pork, crispy wonton, onions, bean sprouts, cilantro, and ground peanuts in a spicy and sour soup.
- L-25. **Roasted Duck with Egg Noodle** 9.00

## Fried Rice

- L-26. **Kao Pad**  
Typical Thai-fried rice with egg, tomatoes, green onions, and broccoli.
- L-27. \* **Kao Pad Spicy Basil**  
Fried rice with egg, freshly ground chili, onions, bell peppers, tomatoes, and basil leaves.
- L-28. **Kao Pad Pineapple**  
Fried rice with egg, pineapple, raisins, cashew nuts, tomatoes, onions, and diced mixed vegetables.

**DINNER MENU AVAILABLE  
AT ALL TIMES.**

**NO SUBSTITUTIONS**

17% gratuity charged for parties of 6 or more.

*We delivery for dinner  
minimum \$20 plus \$3 delivery  
surcharge within 3 miles.*

# Authentic Thai

**3829 SE Division Street  
Portland, Oregon 97202**

**TEL: (503) 234-2521  
FAX: (503) 234-2531**

## HOURS

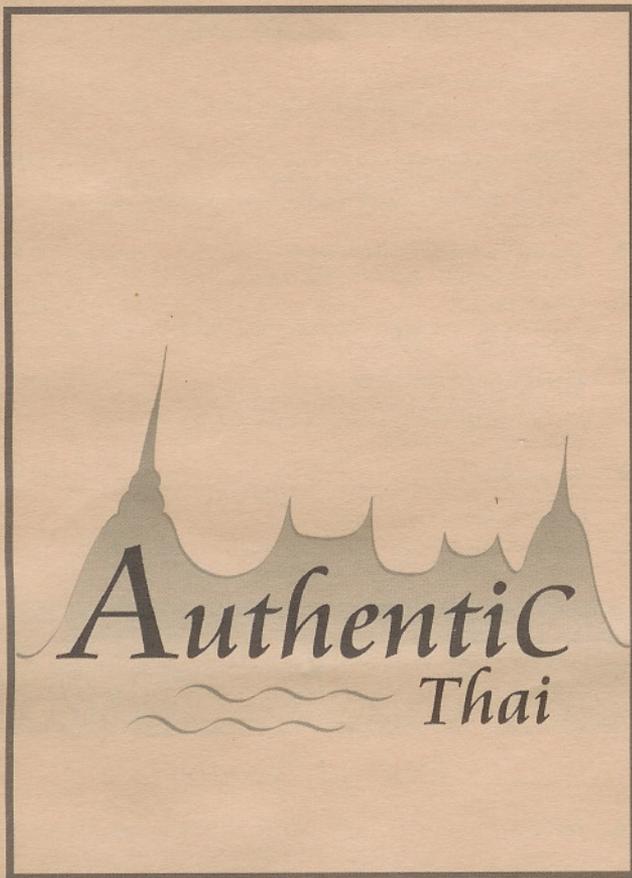
Monday–Thursday	11:30 AM – 3:00 PM 5:00 PM – 9:00 PM
Friday	11:30 AM – 3:00 PM 5:00 PM – 10:00 PM
Saturday	12:00 PM – 10:00 PM
Sunday	5:00 PM – 9:00 PM

\* INDICATES FOOD WITH SPICE:

\* MILD, \*\* MEDIUM, \*\*\* HOT, \*\*\*\* VERY HOT  
Please tell your server the spice level you desire.

**NO SUBSTITUTIONS**

17% gratuity charged for parties of 6 or more.



# Lunch Menu

Weekday Lunch Specials (Except Holidays)

<b>CHOICES:</b>	<b>Vegetable/ Tofu</b>	<b>7.00</b>
	<b>Chicken, Pork, or Beef</b>	<b>7.00</b>
	<b>Shrimp or Squid</b>	<b>8.50</b>
	<b>Seafood</b>	<b>10.50</b>

## Entrees

Served with steamed rice

- L-1. \* **Pad Ka-Prow**  
Freshly ground chili, bell peppers, onions, and basil leaves.
- L-2. \* **Pad King Sod**  
Freshly ground chili, shredded ginger, shitake mushrooms, onions, bell peppers, and yellow soybean.
- L-3. **Sweet and Sour**  
Tomatoes, cucumbers, onions, mushrooms, bell peppers and pineapple with special sweet and sour sauce.
- L-4. **Vegetables with Cashew Nuts**  
Mushrooms, bamboo shoots, broccoli, cashew nuts, baby corn, onions, and bell peppers.
- L-5. **Garlic and Pepper**  
Steamed broccoli and fresh lettuce, topped with garlic and black pepper.
- L-6. **Vegetable Combination**  
Stir-fried mixed vegetables with oyster sauce.
- L-7. **Pra Ram**  
Steamed broccoli, fresh lettuce and your choice of meat topped with delightful peanut sauce.
- L-8. **Barbecue Chicken**  
Half game hen marinated in the chef's delicate barbecue sauce, grilled to perfection.
- L-9. **Lemon Chicken**  
Marinated chicken lightly deep fried and served on a base of fresh lettuce and topped with sweet lime sauce.
- L-10. \* **Spicy Chicken & Shrimp with Crispy Basil** 9.00  
Ground chicken and shrimp stir-fried with bell peppers, onions and basil; topped with crispy basil.
- L-11. **Three Flavors Halibut** 9.00  
Lightly deep-fried halibut served on a bed of pineapple, bell peppers and cucumber; topped with spicy sweet and sour sauce and crispy basil.
- L-12. \* **Jumbo Prawn with Panang Curry** 9.00  
Grilled jumbo prawn, asparagus, green beans, and red peppers in panang curry; topped with coconut milk.
- L-13. \* **Salmon in Special Panang Curry** 9.00  
Lightly pan-fried and grilled salmon with asparagus and green beans; topped with panang curry sauce, red bell peppers, coconut milk, and kaffir lime leaves.

## Side Orders & Additional

Steamed Rice	Small	1.00	Large	2.00
Sticky Rice				2.00
Steamed Vegetables				2.00
Tofu or Meat				2.00
Peanut Sauce				2.00
Cucumber Sauce				1.50

## Soft Drinks

Soda	1.50
Hot Tea	1.00
Thai Ice Tea	2.00
Thai Ice Coffee	2.00
Thai Lemon Iced Tea	2.00
Mango Juice	1.50
Coconut Juice	1.50

## Desserts

Coconut Ice Cream	4.00
Mango Ice Cream	5.00
Avocado Ice Cream	5.00
Fried Ice Cream	5.00
Sweet Sticky Rice with Mango	5.00

## Curries

Served with steamed rice

- L-14. \* **Red Curry**  
Eggplant, bamboo shoots, bell peppers, and basil leaves with Thai red curry paste.
- L-15. \* **Green Curry**  
Eggplant, bamboo shoots, bell peppers, and basil leaves with Thai curry paste.
- L-16. \* **Yellow Curry**  
Potatoes, carrots, onions, and bell peppers with Thai yellow curry paste.

Lunch Menu Continued →

\* INDICATES FOOD WITH SPICE:

\* MILD, \*\* MEDIUM, \*\*\* HOT, \*\*\*\* VERY HOT  
Please tell your server the spice level you desire.

## Curries

<b>CHOICES:</b>	<b>Vegetable/ Tofu</b>	<b>9.00</b>
	<b>Chicken, Pork, or Beef</b>	<b>9.00</b>
	<b>Shrimp or Squid</b>	<b>11.00</b>
	<b>Seafood</b>	<b>13.00</b>

39. \* **Red Curry** *Eggplant, bamboo shoots, bell peppers and basil leaves with Thai red curry paste.*
40. \* **Green Curry** *Eggplant, bamboo shoots, bell peppers and basil leaves with Thai green curry paste.*
41. \* **Yellow Curry** *Potatoes, carrots, onions and bell peppers with Thai yellow curry paste.*
42. \* **Mussamun Curry** *Potatoes, carrots, onions and peanuts in a richly-flavored Thai mussamun curry paste.*
43. \* **Panang Curry** *Green beans, kaffir lime leaves and red bell peppers with sweet panang curry paste.*
44. \* **Roasted Duck in Red Curry Sauce** **12.00**  
*Eggplant, bamboo shoots, cherry tomatoes, pineapple, bell peppers, basil leaves, tropical fruit, and roasted duck in red curry paste.*
45. \* **Beef and Pumpkin in Mussamun Curry** **12.00**  
*Soft and tender sirloin beef with mussamun curry, served with pumpkin, onions, peanuts, herbs and spices.*

## House Specialties Fish and Seafood Dishes

46. \* **Chu Chee Catfish** **12.00**  
*Crispy catfish with kaffir lime leaves, green beans and bell peppers, sautéed with Chu Chee Paste.*
47. \* **Pad Peth Catfish** **12.00**  
*Crispy catfish, bamboo shoots, eggplant, onions, green beans, basil leaves, bell peppers and chili paste.*
48. \* **Pla Sam Rod** **12.00**  
*Lightly deep-fried fillet of tilapia fish topped with bell peppers, onions, pineapple, tomatoes, cucumbers; seasoned with basil and spicy sweet and sour sauce.*
49. \* **Ginger Fish** **12.00**  
*Lightly deep-fried fillet of tilapia fish topped with fresh ginger strips, onions, mushrooms, and bell peppers in a gravy sauce.*
50. \* **Pla Rard Prik** **12.00**  
*Lightly deep-fried fillet of tilapia fish with bell peppers, onions, and mushrooms; topped with flavored chili sauce.*
51. \* **Seafood Medley** **14.00**  
*Shrimp, scallops, squid and green mussels stir-fried with sweet chili paste, fresh chili, onions, tomatoes, and bell peppers; topped with crispy basil.*
52. \* **Three Flavors Halibut** **14.00**  
*Lightly deep-fried halibut served on a bed of pineapple, tomatoes, onions, bell peppers, and cucumbers; topped with spicy and sour sauce and crispy basil.*
53. \* **Seafood Curry Delight** **14.00**  
*Shrimp, scallops, squid, and mussels in pineapple with a touch of lime juice, kaffir lime leaves, and bell peppers mixed in Curry Delight sauce and topped with coconut milk.*
54. **Jumbo Prawn with Tamarind Sauce** **14.00**  
*Grilled prawn topped with tamarind sauce.*
55. \* **Jumbo Prawn with Panang Curry** **14.00**  
*Grilled jumbo prawn, asparagus, red bell peppers and green beans in panang sauce; topped with coconut milk and kaffir lime leaves.*
56. \* **Salmon in Special Panang Curry** **14.00**  
*Lightly pan-fried and grilled salmon with asparagus and green beans; topped with panang curry sauce, red bell peppers, coconut milk, and kaffir lime leaves.*

**NO SUBSTITUTIONS**

17% gratuity charged for parties of 6 or more.

## Poultry and Beef

57. **Lemon Chicken** **10.00**  
*Marinated chicken lightly deep fried on a base of fresh lettuce and topped with sweet lime sauce.*
58. **Lemon Grass Chicken** **10.00**  
*Chicken marinated with lemon grass, grilled to perfection and served on a base of steamed broccoli and fresh lettuce and topped with peanut sauce.*
59. **Roasted Duck with tangerine sauce** **13.00**  
*Boneless roasted duck topped with tangerine sauce.*
60. **Ginger Duck** **13.00**  
*Boneless roasted duck topped with mushrooms, bell peppers, celery, and fresh ginger strips in a gravy sauce.*
61. \* **Stir-Fried Green Curry Beef** **13.00**  
*Well-selected tender beef stir-fried with green curry coconut milk, bell peppers, eggplant, bamboo shoots, green beans, kaffir lime leaves and rhizome root (a type of herb).*
62. **Volcano Beef** **13.00**  
*Soft and tender sirloin beef stir-fried with the chef's special spicy sauce, bell peppers, onions, tomatoes, and pineapple.*
63. **Thai Barbecue Chicken** **Half 7.00 Whole 12.00**  
*Game hen marinated in the chef's delicate barbecue sauce.*

<b>CHOICES:</b>	<b>Vegetable/ Tofu</b>	<b>9.00</b>
	<b>Chicken, Pork, or Beef</b>	<b>9.00</b>
	<b>Shrimp or Squid</b>	<b>11.00</b>
	<b>Seafood</b>	<b>13.00</b>

## House of Noodles

64. **Pad Thai** *Rice noodles stir-fried with egg, green onions and bean sprouts with special Pad Thai sauce.*
65. **Pad Thai Woon Sen** *Grass noodles stir-fried with egg, green onions, and bean sprouts with special Pad Thai sauce.*
66. **Pad See Ew** *Fresh wide-sized rice noodles with egg, flavored with sweet soy sauce and broccoli.*
67. \* **Pad Kee Mao (Drunken Noodles)** *Fresh wide-sized rice noodles with egg, ground chili, bell peppers, onions, tomatoes, and basil.*
68. **Kual Gai** *Fresh wide-sized rice noodles stir-fried with egg, onions, mushrooms, snow peas, fresh lettuce, and black pepper.*
69. **Rad Narh** *Stir-fried wide-sized rice noodles topped with carrots, mushrooms, snow peas and broccoli in an oyster gravy sauce.*
70. **Pad Curry Powder Noodle** *Stir-fried wide-sized rice noodles with egg, pineapple, raisins, cashew nuts, onions, tomatoes, and diced mixed vegetables, then seasoned with curry powder.*
71. \* **Kao Soi** *Egg noodles, shallots, onions and pickled lettuce in Kao Soi curry soup.*
72. \* **House Special Noodle Curry** *Wide-sized rice noodles topped with mixed vegetables in our house special curry sauce.*
73. \* **Tom Yum Noodles** **10.00**  
*Medium-sized rice noodles with squid, shrimp, ground pork, crispy wonton, green onions, bean sprouts, cilantro and ground peanuts in spicy and sour soup.*
74. **Roasted Duck with Egg Noodle Soup** **9.00**

## Fried Rice

75. **Kao Pad** *Typical Thai-fried rice with egg, tomatoes, onions, and broccoli.*
76. \* **Kao Pad Spicy Basil** *Fried rice with egg, freshly ground chili, onions, bell peppers, tomatoes, and basil.*
77. **Kao Pad Chinese Sausage** *Fried rice with egg, Chinese sausage, diced vegetables, tomatoes and onions; topped with shredded dried pork.*
78. **Kao Pad Pineapple** *Fried rice with egg, pineapple, raisins, cashew nuts and diced mixed vegetables.*
79. **Crab Fried Rice** **14.00**  
*Fried jasmine rice blended with eggs, diced vegetables, tomatoes, onions and Dungeness crab meat.*

# DINNER MENU

## Appetizers

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|-----|--|---------------------------|
| 1.  | <b>Miang Kum</b>   | 8.00                      |
|     | <i>You build it to your own desire. Freshly diced ginger, shallots, sweet coconut flakes, lime, peanuts, Thai chili and dried shrimp with house sauce and served with fresh spinach leaves. Lots of healthy herbs and a medley of flavors.</i> |                           |
| 2.  | <b>Fresh Rolls</b>   |                           |
|     | <i>Soft rice paper wrapped with mixed vegetables and served with peanut plum sauce.</i>  |                           |
|     | <b>Choices:</b>  |                           |
|     | <b>Tofu</b> <b>4.00</b>  | <b>Shrimp</b> <b>6.00</b> |
| 3.  | <b>Po Pia Sod</b>  | 8.00                      |
|     | <i>Chinese and Thai fresh roll filled with tofu, shrimp, Chinese sausage, egg, cucumber, carrot, and green onion. Topped with a light sauce and fresh Dungeness crab meat.</i>   |                           |
| 4.  | <b>Egg Rolls</b>   | 4.00                      |
|     | <i>Deep fried rice paper wrapped with mixed vegetables and glass noodles.</i>  |                           |
| 5.  | <b>Chicken Satay</b>   | 7.00                      |
|     | <i>Marinated chicken with curry powder, grilled to perfection and served with cucumber sauce and peanut sauce.</i>   |                           |
| 6.  | <b>Tod mun Pla</b>   | 7.00                      |
|     | <i>Blended ground fish and chili paste mixed with green bean, basil and lime leaves.</i>   |                           |
| 7.  | <b>Crispy Shrimp Wonton</b>  | 7.00                      |
|     | <i>Rice paper wrapped with celery, baby corn and shrimp, lightly fried and served with sweet and sour sauce and plum sauce.</i>  |                           |
| 8.  | <b>Shrimp Tempura</b>  | 7.00                      |
|     | <i>Lightly deep-fried shrimp in tempura batter with our own version of the classic dressing.</i>   |                           |
| 9.  | <b>Fried Tofu</b>  | 5.00                      |
|     | <i>Deep-fried tofu served with ground peanut plum sauce.</i>   |                           |
| 10. | <b>Vegetable Tempura</b>   | 6.00                      |
|     | <i>Mixed vegetables in tempura batter, served with tempura sauce</i>   |                           |
| 11. | <b>Golden Squid</b>  | 7.00                      |
|     | <i>California tube calamari in tempura batter, lightly fried.</i>  |                           |

## Soups

<b>CHOICES:</b>	<b>Vegetable/ Tofu</b>	<b>9.00</b>
	<b>Chicken, Pork, or Beef</b>	<b>9.00</b>
	<b>Shrimp or Squid</b>	<b>11.00</b>
	<b>Seafood</b>	<b>13.00</b>

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|------------------------|--|
| 12. * <b>Tom-Yum</b>   |  |
|                        | <i>Spicy and sour lemon grass soup with galangal root, kaffir lime leaves, tomatoes, onions and mushrooms.</i>   |
| 13. <b>Tom-Kha</b>     |  |
|                        | <i>Spicy and sour coconut milk soup with galangal root, kaffir lime leaves, onions and mushrooms.</i>  |
| 14. <b>Tofu Soup</b>   | 9.00   |
|                        | <i>Soft tofu, spinach, broccoli, seaweed, onions, carrots, chopped green onions and cilantro in a clear broth.</i>   |
| 15. <b>Wonton Soup</b> | 10.00  |
|                        | <i>Ground pork and shrimp wrapped with wonton paper in a clear broth soup with shrimp, squid, ground pork, green onions, bean sprouts, spinach and cilantro.</i> |

## Salads

16. **Yum Yai**

<b>CHOICES:</b>	<b>Vegetable/ Tofu</b>	<b>9.00</b>
	<b>Chicken, Pork, or Beef</b>	<b>9.00</b>
	<b>Shrimp or Squid</b>	<b>11.00</b>
	<b>Seafood</b>	<b>13.00</b>

*Tomatoes, cucumbers, onions, mushrooms, fresh lettuce, bean sprouts, shallots and boiled egg, topped with sweet and sour peanut dressing.*

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|--|---|
| 17. * <b>Lemon Grass Chicken Salad</b> | 10.00   |
|  | <i>Grilled lemon grass chicken with tomatoes, cucumbers, onions, shallots, mint and lemon grass with a touch of spicy lime juice.</i> |

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|---------------------------|---|
| 18. * <b>Yum Nuar</b>     | 10.00   |
|                           | <i>Grilled beef with tomatoes, cucumbers, shallots, lemon grass, mint leaves, ground roasted rice, fresh lettuce with a touch of lime juice and spices.</i> |
| 19. * <b>Larb</b>         | 10.00   |
|                           | <i>Choice of ground chicken, pork, or beef with shallots, onions, mint lemon grass and ground roasted rice with lime juice and spices</i>                   |
| 20. * <b>Yum Pla Muk</b>  | 11.00   |
|                           | <i>Steamed squid with tomatoes, cucumbers, shallots, lemon grass, mint leaves, fresh lettuce and a touch of lime juice and spices.</i>                      |
| 21. * <b>Pla Goong</b>    | 11.00   |
|                           | <i>Grilled shrimp with tomatoes, cucumbers, shallots, lemon grass, mint, fresh lettuce and a touch of lime juice and spices.</i>                            |
| 22. * <b>Yum Talay</b>    | 13.00   |
|                           | <i>Steamed shrimp, mussels, squid, scallops with tomatoes, cucumbers, shallots, lemon grass, mint, fresh lettuce and a touch of lime juice and spices.</i>  |
| 23. * <b>Som Tum</b>      | 7.00  |
|                           | <i>Shredded green papaya, Thai chili, garlic, cherry tomatoes and peanuts with a touch of spicy lime juice.</i>   |
| 24. * <b>Salmon Salad</b> | 7.00  |
|                           | <i>Salmon, fresh ginger, peanuts, lemon grass, mint and onions seasoned with tasty lime juice and served with lettuce leaves.</i>                           |
| 25. * <b>Yum Woon Sen</b> | 10.00   |
|                           | <i>Steamed thread noodles mixed with shrimp, squid, onions, shallots and cilantro, then seasoned with lime juice.</i>                                       |

## Stir-Fry

<b>CHOICES:</b>	<b>Vegetable/ Tofu</b>	<b>9.00</b>
	<b>Chicken, Pork, or Beef</b>	<b>9.00</b>
	<b>Shrimp or Squid</b>	<b>11.00</b>
	<b>Seafood</b>	<b>13.00</b>

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|---|--|
| 26. * <b>Pad Ka Prow</b>                                  | <i>Freshly ground chili, bell peppers, onions and basil leaves.</i>  |
| 27. * <b>Pad King Sod</b>                                 | <i>Freshly ground chili, shredded ginger, shitake mushrooms, onions, bell peppers and yellow soy bean.</i>             |
| 28. <b>Sweet and Sour</b>                                 | <i>Tomatoes, cucumbers, onions, mushrooms, bell peppers, carrots and pineapple with special sweet and sour sauce.</i>  |
| 29. <b>Pad Vegetables with Cashew Nuts</b>                | <i>Bamboo shoots, mushrooms, broccoli, baby corn, onions, bell peppers and cashew nuts.</i>                            |
| 30. <b>Garlic and Pepper</b>                              | <i>Steamed broccoli and fresh lettuce, topped with garlic and black pepper.</i>  |
| 31. <b>Vegetable Combination</b>                          | <i>Mixed vegetables stir-fried with your choice of meat.</i>   |
| 32. <b>Chicken Cashew</b>                                 | <i>Cashew nuts, roasted chili, onions, bell peppers, water chestnuts, and sweet chili paste.</i>                       |
| 33. <b>Pad Woon Sen</b>                                   | <i>Glass noodles stir-fried with egg, cabbage, baby corn, tomatoes, mushrooms, onions, snow peas, and bell pepper.</i> |
| 34. * <b>Pad Eggplant</b>                                 | <i>Eggplant, bell peppers, onions, basil and sweet chili sauce with some spices.</i>                                   |
| 35. * <b>Pad Prik-King</b>                                | <i>Sweet green beans, red bell peppers, and kaffir lime leaves with Thai chili paste.</i>                              |
| 36. * <b>Pad Peth</b>                                     | <i>Eggplant, bamboo shoots, onions, bell peppers and basil with Thai chili paste.</i>                                  |
| 37. <b>Pra Ram</b>  | <i>Steamed broccoli, fresh lettuce, and your choice of meat topped with delightful peanut sauce.</i>                   |
| 38. * <b>Spicy Chicken &amp; Shrimp with Crispy Basil</b> | 12.00  |
|   | <i>Ground chicken and shrimp stir-fried with bell peppers, onions, and basil. Topped with crispy basil.</i>            |

\* INDICATES FOOD WITH SPICE:

\* MILD, \*\* MEDIUM, \*\*\* HOT, \*\*\*\* VERY HOT  
Please tell your server the spice level you desire.