

Entrées (continued)

● PAD EGGPLANT

Thai eggplant sautéed with onions, basil leaves, string beans, bell peppers and chili paste in a mild spicy basil sauce

PAD BROCCOLI

Sautéed broccoli, carrots and mushrooms in a light brown sauce

PAD PUK

Sautéed seasonal vegetables, onions, scallions and bell peppers in a light brown sauce

PAD GRA TIEM

Sautéed fresh garlic, white pepper, mushrooms, onions, scallions, bell peppers, snow peas, baby corn and squash in a light pepper garlic sauce

● PAD PRIK KHING

Sautéed string beans and bell peppers in Prik Khing curry paste

Curries

Choice of Chicken, Pork or Tofu (*Steamed or Fried*) - 13.95
Vegetable or Beef - 14.95 Shrimp or Vegetarian Duck - 16.95
Scallops - 17.95 Shrimp & Scallops - 18.95
Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 19.95

All entrees served with Jasmine Rice
Brown Rice (add \$2) Sticky Rice (add \$3) Black Sticky Rice (add \$4)

● RED CURRY

Thai spices blended in red curry paste and coconut milk with eggplant, bell peppers, bamboo shoots, string beans and fresh basil

● GREEN CURRY

Thai spices blended in green curry paste and coconut milk with string beans, zucchini, bell peppers, bamboo shoots and fresh basil

● PANANG CURRY

Thai spices blended in panang curry paste and coconut milk with string beans, bell peppers, carrots and lime leaves

● MASSAMAN CURRY

Thai spices blended in massaman curry paste and coconut milk, potatoes, roasted peanuts, carrots, tomatoes and onions

●● YELLOW CURRY

Thai spices blended in yellow curry paste and coconut milk, pineapples, tomatoes, red and green peppers, potatoes, carrots and onions

Fried Rice

Choice of Chicken, Pork or Tofu (*Steamed or Fried*) - 12.95
Vegetable or Beef - 13.95 Shrimp or Vegetarian Duck - 15.95
Scallops - 16.95 Shrimp & Scallops - 17.95
Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 18.95

THAI FRIED RICE

Stir-fried rice with egg, onions, scallions, tomatoes, peas and carrots

PINEAPPLE FRIED RICE

Stir-fried rice with egg, pineapple, onions, cashew nuts, scallions and a splash of curry powder

● SPICY FRIED RICE

Stir-fried rice with egg, onions, scallions, bell peppers, basil and chili paste

VEGETABLE FRIED RICE

Stir-fried rice with egg, onions, scallions, tomatoes and mixed seasonal vegetables

MANGO FRIED RICE

Stir-fried rice with egg, fresh mango, onion, scallions, peas and carrots

CRABMEAT FRIED RICE

Stir-fried rice with egg, real and imitation crab meat, onions, scallions, tomatoes, peas and carrots - 17.95

Entrées (continued)

Noodles

Choice of Chicken, Pork or Tofu (*Steamed or Fried*) - 12.95
Vegetable or Beef - 13.95 Shrimp or Vegetarian Duck - 15.95
Scallops - 16.95 Shrimp & Scallops - 17.95
Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 18.95

PAD THAI

The most famous Thai noodle dish!

Stir-fried Thai thin rice noodles with egg, scallions, bean sprouts and ground peanuts

● KEE MAO (DRUNKEN NOODLES)

Stir-fried flat rice noodles with egg, Thai basil, string beans, bell peppers and onions in a spicy chili sauce

PAD SEE EW

Stir-fried flat rice noodles with egg, mushrooms, carrots, and Chinese broccoli in a smoky sweet soy sauce

● THAI SPAGHETTI

Stir-fried spaghetti noodles with egg, bell peppers, onions, tomatoes, bean sprouts, scallions and basil leaves in a spicy basil sauce

THAI LO MEIN

Stir-fried yellow noodles with carrots, bell peppers, baby corn, snow peas, onions, napa, bean sprouts and scallions in a light brown sauce

SINGAPORE NOODLES

Stir-fried thin rice noodles with a splash of curry powder, egg, carrots, peas, onions, scallions, napa, bell peppers and bean sprouts

PAD WOON SEN

Stir-fried glass noodles with egg, onions, carrots, green and red peppers, scallions, baby corn, napa, tomatoes, snow peas and mushrooms in a light brown sauce

LARD NA

Stir-fried flat rice noodles with Chinese broccoli, carrots and mushrooms in a light brown sauce

Kids

THAI FRIED RICE W/CHICKEN

Stir-fried rice with egg, onions, scallions, tomatoes, peas and carrots - 7.95

CHICKEN SATAY

Served with steamed broccoli and choice of French Fries or Jasmine Rice - 8.95

CHICKEN FINGERS

Served with steamed broccoli and choice of French Fries or Jasmine Rice - 9.95

Sides

JASMINE RICE - 2

BROWN RICE - 2

STICKY RICE - 3

With coconut sauce - 5

BLACK STICKY RICE - 4

PEANUT SAUCE

4 oz. - 3 8 oz. - 5

16 oz. - 8 32 oz. - 16

MIXED VEGETABLES - 6

Steamed or Sautéed

Desserts

FRIED ICE CREAM - 8.95

Vanilla, Taro or Green Tea with raspberry sauce

MANGO STICKY RICE - 8.95

With fresh mango topped with coconut sauce

CHOCOLATE MOUSSE - 6.95

With raspberry and chocolate sauce

THAI PUDDING CUPS - 6.95

FRIED BANANA - 7.95

With vanilla ice cream

LIMONCELLO MARSCAPONE - 5.95

ICE CREAM - 5.95

Vanilla, Taro or Green Tea

Beverages

SODA - 2

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer

MANGO JUICE - 3 THAI ICED TEA & ICED COFFEE - 4

SWEET OR UNSWEETENED ICED TEA - 2

Lunch M-F 11 to 3

Lunch specials (except noodles) served with Jasmine Rice and choice of soup of the day or side salad.
Brown Rice (add \$2) Sticky Rice (add \$3) Black Sticky Rice (add \$4)

Choice of Chicken, Pork or Tofu (*Steamed or Fried*) - 9.95
Vegetable or Beef - 10.95
Shrimp - 12.95 Shrimp & Scallops - 13.95
Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 14.95

Stir-Fried Entrées

● PAD GRA PROW *Basil Sauce* | ● PAD CASHEW NUTS
PAD KHING *Ginger Sauce* | ● PAD EGGPLANT *Basil Sauce*
PAD BROCCOLI | PAD PUK

Curries

(add \$1 to above prices)

● RED CURRY | ● GREEN CURRY | ● PANANG CURRY
● MASSAMAN CURRY | ●● YELLOW CURRY

Fried Rice

THAI FRIED RICE | ● SPICY FRIED RICE
PINEAPPLE FRIED RICE | VEGETABLE FRIED RICE

Noodles

PAD THAI | ● KEE MAO (DRUNKEN NOODLES)
PAD SEE EW | ● THAI SPAGHETTI
SINGAPORE NOODLES | PAD WOON SEN



To Go

973-750-1600

www.houseofthainj.com

Meadtown Shopping Center
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Free Delivery (*with \$20 minimum*)

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Gift Certificates Available

Reservations Accepted

Restaurant Hours

Mon-Thurs 11 to 9:30, Fri & Sat 11 to 10, Sun 2 to 9

Delivery Hours

Mon-Thurs 11 to 8:30, Fri & Sat 11 to 9, Sun 2 to 8

Fax: 973-750-1602

Appetizers

HOUSE OF THAI SAMPLER

Combination of chicken satay, spring rolls, dumplings, crab rangoon and Thai wings served with an assortment of dipping sauces
2 of each - 16.95 3 of each - 22.95

HOUSE OF THAI SEAFOOD SAMPLER

Combination of shrimp satay, shrimp wrap, fried calamari and crab rangoon served with an assortment of dipping sauces
2 of each - 18.95 3 of each - 25.95

FRIED CALAMARI

Lightly hand-battered calamari served golden brown with sweet chili sauce - 9.95

THAI CHICKEN WINGS

Chicken wings marinated with your choice of sweet or spicy chili sauce
6 wings - 9.95 10 wings - 13.95

BUTTERFLY COCONUT SHRIMP

Six lightly fried coconut shrimp served with your choice of sweet or spicy chili sauce - 10.95

● ROTI CANAI

Warm Thai flat bread served with a side of chicken or vegetable yellow curry - 7.95

THAI SPRING ROLLS

Crispy spring rolls filled with mixed vegetables and glass noodles served with plum sauce - 6.95

SHRIMP WRAP

Marinated shrimp with Thai herbs wrapped in lightly fried spring roll paper served with plum sauce - 7.95

THAI SUMMER ROLLS

Shrimp wrapped in rice paper with Romaine lettuce, noodles, cucumber, celery and carrots served with house dipping sauce and topped with crushed peanuts - 8.95

THAI DUMPLINGS

Steamed or fried wontons stuffed with ground chicken, pork, mushrooms, celery and cilantro served with Thai-style soy sauce - 7.95

CHICKEN SATAY

Grilled chicken marinated with Thai herbs served with cucumber salad and peanut sauce - 8.95

CRAB RANGOONS

Wontons stuffed with crabmeat, cream cheese, carrots, water chestnuts and scallions served with plum sauce - 7.95

GOLDEN CURRY PUFFS

Pastry puff stuffed with ground chicken, potatoes, onions, bell peppers and a dash of curry powder served with cucumber salad - 8.95

GOLDEN TRIANGLES

Fried fresh tofu served with sweet chili sauce and topped with ground roasted peanuts - 6.95

THAI-STYLE PORK RIBS

Marinated in a sweet Thai sauce and fine herbs and topped with chopped scallions - 10.95

●● STEAMED MUSSELS

New Zealand mussels steamed with bell peppers, onions and Thai basil in a fragrant lemongrass broth - 12.95

CRISPY STRING BEANS

Lightly battered string beans accompanied by a Cusabi sauce and a Racha sauce - 5.95

- = Mild
- = Medium
- = Hot
- = Fire

Vegetarian and gluten-free options available upon request.

Soups and Salads

Soups

Small - 5.95 Large - 11.95

●● LEMON GRASS SOUP (TOM YUM KOONG)

Classic Thai soup with shrimp, mushrooms, tomatoes, peppers, lemon grass and lime topped with cilantro and scallions creating a subtle blend of hot & sour with citrus overtones

CHICKEN COCONUT CREAM SOUP (TOM KA KAI)

Famous Thai coconut milk soup flavored with chicken, mushrooms, tomatoes, peppers, lemongrass and galangal topped with cilantro and scallions and a touch of lime juice

GINGER SOUP

Fresh ginger, onions, scallions and mushrooms simmered in a clear broth

CRYSTAL SOUP

Chicken, rice noodles, carrots, snow peas, napa, zucchini and baby corn in a clear broth

VEGETABLE SOUP

A mixture of seasonal vegetables in a clear broth

TOFU SOUP

A mixture of seasonal vegetables in a clear broth with steamed tofu

●● SEAFOOD SOUP FOR 2 (TOM YUM TALAY)

Country style soup with shrimp, scallops, mussels, calamari, tomatoes, bell peppers, lemongrass, mushrooms, chili and Thai basil leaves steamed in a hot & sour broth - 14.95

Salads

HOUSE OF THAI GARDEN SALAD

Mixed greens, tomatoes, carrots, cucumbers, red onions, fried tofu and bean sprouts served with ginger or peanut dressing - 10.95

PAPAYA SALAD (SOM TAM)

Shredded green papaya mixed with string beans, tomatoes, carrots and ground peanuts with lime dressing - 9.95

● DUCK SALAD (YUM PED YANG)

Crispy roasted duck tossed with red onions, tomatoes, bell peppers, pineapples, chili paste, ginger, cilantro, scallions and cashew nuts with lime dressing - 14.95

● SHRIMP SALAD

Shrimp tossed with red onions, tomatoes, bell peppers, baby corn, snow peas, mushrooms, chili paste, scallions and cilantro with lime dressing - 12.95

● THAI STYLE BEEF SALAD (YUM NEUR)

Grilled sliced beef, tossed with red onions, scallions, cilantro, cucumbers and tomatoes with lime dressing - 12.95

● CLEAR NOODLE SALAD (YUM WOONSEN)

Clear glass noodles served with shrimp, minced chicken, red onions, tomatoes, bell peppers, baby corn, snow peas, fresh mushrooms, cilantro, scallions and chili peppers served over a bed of mixed greens with lime dressing - 14.95

VEGETARIAN DUCK SALAD

Imitation duck tossed with red onions, scallions, cilantro and pineapple served over a bed of mixed greens with lime dressing - 13.95

All soups are gluten-free. Salads may contain fish sauce.

Please alert your order taker to any food allergies or sensitivities. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Chef's Specials

TROPICAL SHRIMP

Sautéed shrimp with seasonal mixed vegetables, fresh ginger and mango in a "Chef's Special Sauce" - 16.95

PRA RAM

Choice of Chicken or Tofu (*Steamed or Fried*)
Sautéed in peanut sauce served on a bed of steamed broccoli - 15.95

LEMONGRASS

Choice of Beef, Pork, Chicken or Tofu (*Steamed or Fried*)
Sautéed and sliced with onions, scallions, snow peas, carrots, bell peppers, basil and lemongrass - 14.95

●● MANGO CURRY

Chicken and shrimp with bell peppers, onions, tomatoes, carrots and fresh mango in coconut milk and yellow curry - 16.95

●● CHIANG MAI NOODLES

Traditional noodle of Northern Thailand
Chicken and shrimp sautéed with yellow noodles and crispy noodles in a yellow curry with red onions, bean sprouts, string beans, bell peppers, scallions and custard pickles all topped with fried shallots - 18.95

THAI GARDEN

Sautéed shrimp and chicken with mixed seasonal vegetables in a Chef's Special Sauce - 16.95

The following specials served with a side salad and Jasmine Rice
Brown Rice (add \$2) Sticky Rice (add \$3) Black Sticky Rice (add \$4)

● CRISPY DUCK OR SOFT SHELL CRAB OVER DRUNKEN NOODLES

Crispy duck or soft shell crab over stir-fried flat rice noodles with egg, Thai basil, string beans, bell peppers and onions in a spicy chili sauce - 27.95

SII KHRONG MUU YAANG

Thai-style Pork Ribs

Pork ribs marinated in a sweet Thai sauce and fine Thai herbs, served with your choice of vegetable, spicy or pineapple fried rice - 23.95

● SEAFOOD LOVER

Sautéed shrimp, calamari, scallops, mussels, imitation crab meat, bell peppers, onions, snow peas, baby corn, zucchini, carrots, scallions and mushrooms in a Thai red curry sauce - 23.95

● TALAY THAI

Sautéed shrimp, calamari, scallops, mussels, imitation crab meat, bell peppers, onions, mushrooms, string beans, scallions and basil leaves in a Thai basil sauce - 23.95

BASIL TRIO

Chicken, beef and pork sautéed in a basil sauce with bell peppers, onions, string beans, mushrooms and broccoli - 19.95

● WILD BOAR

Tender marinated pork stir-fried in specially-prepared wild boar sauce with fresh Thai basil, peppercorns, string beans, eggplant, bell peppers, onions and snow peas in a spicy Thai curry sauce - 20.95

Grilled Specials

All grilled specials served with a side salad and Jasmine Rice
Brown Rice (add \$2) Sticky Rice (add \$3) Black Sticky Rice (add \$4)

GRILLED JUMBO SHRIMP

Served with sautéed vegetables in a light brown garlic sauce - 22.95

GRILLED SALMON

Laid on a bed of fresh spinach and served with diced shrimp and fine Thai herbs in a pepper garlic sauce - 25.95

GRILLED BEEF STEAK

Marinated in Thai herbs and served with a side of sautéed mushrooms, onions and bell peppers in garlic sauce - 27.95

Entrées

Featured Entrée

All featured entrées served with a side salad and Jasmine Rice
Brown Rice (add \$2) Sticky Rice (add \$3) Black Sticky Rice (add \$4)

WHOLE SNAPPER

Deep-fried whole snapper topped with onions, bell peppers, chilis, garlic and Thai basil leaves - Market Price

CHILEAN SEA BASS

Chilean sea bass in a Chef's Special Sauce with a hint of fresh ginger, light garlic, diced shrimp and vegetables topped with asparagus over a bed of spinach - Market Price

Entrées

Choice of one meat and one sauce
All entrées served with side salad and Jasmine Rice
Brown Rice (add \$2) Sticky Rice (add \$3) Black Sticky Rice (add \$4)

Meats

CRISPY DUCK - 23.95

SALMON - 23.95

RED SNAPPER FILLET - 22.95

CRISPY FRIED JUMBO SHRIMP - 23.95

DEEP-FRIED SOFT SHELL CRAB - 23.95

Sauces

TAMARIND SAUCE

Bell peppers, onions, scallions, pineapples and broccoli

GINGER SAUCE

Fresh ginger, bell peppers, onions, mushrooms, snow peas, baby corn and scallions

● BASIL SAUCE

Bell peppers, onions, string beans and mushrooms

PEPPER GARLIC SAUCE

Sautéed fresh garlic, white pepper, mushrooms, onions, scallions, bell peppers, snow peas, baby corn and squash

●● MANGO CURRY SAUCE

Bell peppers, carrots, fresh mangos and coconut milk in yellow curry

THREE-FLAVOR SAUCE

Spicy, sweet & sour sauce served with steamed vegetables

Stir-Fried Entrées

Choice of Chicken, Pork or Tofu (*Steamed or Fried*) - 12.95
Beef - 13.95 Shrimp or Vegetarian Duck - 15.95
Scallops - 16.95 Shrimp & Scallops - 17.95
Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 18.95

All entrées served with Jasmine Rice
Brown Rice (add \$2) Sticky Rice (add \$3) Black Sticky Rice (add \$4)

● PAD GRA PROW

Sautéed onions, bell peppers, fresh basil, mushrooms and string beans in a basil sauce

● PAD CASHEW NUTS

Sautéed cashew nuts, carrots, pineapples, bell peppers, mushrooms, onions and scallions in a mild chili sauce

PAD KHING

Sautéed fresh ginger with mushrooms, onions, scallions, baby corn, snow peas and bell peppers in a ginger sauce