

## 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*) - 15.95

Beef - 16.95 Shrimp or Vegetarian Duck - 18.95

Scallops - 19.95 Shrimp & Scallops - 20.95

Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 21.95

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*) - 14.95

Beef - 15.95 Shrimp or Vegetarian Duck - 17.95

Scallops - 18.95 Shrimp & Scallops - 19.95

Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 20.95

### 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*) - 14.95

Vegetable or Beef - 15.95 Shrimp or Vegetarian Duck - 17.95

Scallops - 18.95 Shrimp & Scallops - 19.95

Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 20.95

### 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 - 9.95

### CHICKEN SATAY

Served with steamed broccoli and choice of French Fries or Jasmine Rice - 10.95

### CHICKEN FINGERS

Served with steamed broccoli and choice of French Fries or Jasmine Rice - 10.95

## 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. - 6

16 oz. - 9 32 oz. - 17

### MIXED VEGETABLES - 6

*Steamed or Sautéed*

## Desserts

### FRIED ICE CREAM - 8.95

*Vanilla, Taro or Green Tea with raspberry sauce*

### MANGO STICKY RICE - 9.95

*With fresh mango topped with coconut sauce*

### CHOCOLATE MOUSSE - 6.95

*With raspberry and chocolate sauce*

### THAI PUDDING CUPS - 8.95

### FRIED BANANA - 8.95

*With vanilla ice cream*

### LIMONCELLO MARSCAPONE - 6.95

### 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*) - 10.95

Beef - 11.95 Shrimp - 13.95 Shrimp & Scallops - 14.95

Mixed Seafood (*Shrimp, Scallops, Mussels, Calamari*) - 15.95

## Stir-Fried Entrees

● 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

1483 Route 23 South

Kinnelon, NJ 07405

Open 7 Days

Dine-in • BYOB • Take Out

Free Delivery (*with \$20 minimum*)

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Reservations Accepted

Restaurant Hours

*Mon-Thurs 11 to 9:00, 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 - 18.95    3 of each - 24.95

## 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 - 19.95    3 of each - 26.95

## FRIED CALAMARI

Lightly hand-battered calamari served golden brown with sweet chili sauce - 11.95

## THAI CHICKEN WINGS

Chicken wings marinated with your choice of sweet or spicy chili sauce  
6 wings - 10.95    10 wings - 14.95

## BUTTERFLY COCONUT SHRIMP

Six lightly fried coconut shrimp served with your choice of sweet or spicy chili sauce - 11.95

## ● ROTI CANAI

Warm Thai flat bread served with a side of chicken or vegetable yellow curry - 8.95

## THAI SPRING ROLLS

Crispy spring rolls filled with mixed vegetables and glass noodles served with plum sauce - 7.95

## SHRIMP WRAP

Marinated shrimp with Thai herbs wrapped in lightly fried spring roll paper served with plum sauce - 9.95

## THAI SUMMER ROLLS *(seasonal)*

Shrimp wrapped in rice paper with Romaine lettuce, noodles, celery and carrots served with house dipping sauce and topped with crushed peanuts - 11.95

## THAI DUMPLINGS

Steamed or fried wontons stuffed with ground chicken, pork, mushrooms, celery and cilantro served with Thai-style soy sauce - 8.95

## CHICKEN SATAY

Grilled chicken marinated with Thai herbs served with cucumber salad and peanut sauce - 9.95

## CRAB RANGOONS

Wontons stuffed with crabmeat, cream cheese, carrots, water chestnuts and scallions served with plum sauce - 9.95

## GOLDEN CURRY PUFFS

Pastry puff stuffed with ground chicken, potatoes, onions, bell peppers and a dash of curry powder served with cucumber salad - 9.95

## GOLDEN TRIANGLES

Fried fresh tofu served with sweet chili sauce and topped with ground roasted peanuts - 7.95

## THAI-STYLE PORK RIBS

Marinated in a sweet Thai sauce and fine herbs and topped with chopped scallions - 11.95

## STREET DUMPLINGS

Seasoned pork in a dumpling wrapper served with a Thai-style dipping sauce - 8.95

## CRISPY STRING BEANS

Lightly battered string beans accompanied by a Cusabi sauce - 7.95

● = Mild

●● = Medium

●●● = Hot

●●●● = Fire

Vegetarian and gluten-free options available upon request.

# Soups and Salads

## Soups

Small or Large

## ●● 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 - 7.95 / 13.95

## 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 - 7.95 / 13.95

## DUMPLING SOUP

Choice of vegetable or chicken dumplings simmered in a clear broth with fresh spinach and scallions - 10.95 (one size)

## GINGER SOUP

Fresh ginger, onions, scallions and mushrooms simmered in a clear broth - 6.95 / 12.95

## CRYSTAL SOUP

Chicken, rice noodles, carrots, snow peas, napa, zucchini and baby corn in a clear broth - 6.95 / 12.95

## VEGETABLE SOUP

A mixture of seasonal vegetables in a clear broth - 6.95 / 12.95

## TOFU SOUP

A mixture of seasonal vegetables in a clear broth with steamed tofu - 6.95 / 12.95

## ●● 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 - 15.95

## Salads

## HOUSE OF THAI GARDEN SALAD

Mixed greens, tomatoes, carrots, cucumbers, red onions, fried tofu and bean sprouts served with ginger or peanut dressing - 12.95

## PAPAYA SALAD (SOM TAM)

Shredded green papaya mixed with string beans, tomatoes, carrots and ground peanuts with lime dressing - 10.95

## ● 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 - 15.95

## ● SHRIMP SALAD

Shrimp tossed with red onions, tomatoes, bell peppers, baby corn, snow peas, mushrooms, chili paste, scallions and cilantro with lime dressing - 13.95

## ● THAI STYLE BEEF SALAD (YUM NEUR)

Grilled sliced beef, tossed with red onions, scallions, cilantro, cucumbers and tomatoes with lime dressing - 13.95

## VEGETARIAN DUCK SALAD

Imitation duck tossed with red onions, tomatoes, bell peppers, pineapples, chili paste, ginger, cilantro, scallions and cashew nuts with lime dressing - 15.95

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 - 17.95

## PRA RAM

Choice of Chicken or Tofu *(Steamed or Fried)*  
Sautéed in peanut sauce served on a bed of steamed broccoli - 16.95

## LEMONGRASS

Choice of Chicken, Pork or Tofu *(Steamed or Fried)*  
Sautéed and sliced with onions, scallions, snow peas, carrots, bell peppers, basil and lemongrass - 15.95

## ●● MANGO CURRY

Chicken and shrimp with bell peppers, onions, tomatoes, carrots and fresh mango in coconut milk and yellow curry - 17.95

## ●● 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 - 19.95

## THAI GARDEN

Sautéed shrimp and chicken with mixed seasonal vegetables in a “Chef’s Special” sauce - 17.95

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 - 29.95

## 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 - 25.95

## BANGKOK DUCK

Crispy duck served with broccoli, peas, carrots and cashew nuts in a “Chef’s Special” honey soy sauce - 26.95

## ● 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 - 26.95

## BASIL TRIO

Chicken, beef and pork sautéed in a basil sauce with bell peppers, onions, string beans, mushrooms and broccoli - 22.95

## ● 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 - 22.95

## 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 - 24.95

## GRILLED SALMON

Laid on a bed of fresh spinach and served with diced shrimp and fine Thai herbs in a pepper garlic sauce - 26.95

## GRILLED BEEF STEAK

Marinated in Thai herbs and served with a side of sautéed mushrooms, onions and bell peppers in garlic sauce - 29.95

# 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 - 26.95

## CRISPY TILAPIA - 21.95    SALMON - 25.95

## RED SNAPPER FILLET - 24.95

## CRISPY FRIED JUMBO SHRIMP - 25.95

## DEEP-FRIED SOFT SHELL CRAB - 25.95

## 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)* - 14.95  
Beef - 15.95    Shrimp or Vegetarian Duck - 17.95  
Scallops - 18.95    Shrimp & Scallops - 19.95  
Mixed Seafood *(Shrimp, Scallops, Mussels, Calamari)* - 20.95

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