


THAI APSARA RESTAURANT

APPETIZER


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| 1. MIANG KUM (6) | 8.00 |  |
| Roasted coconut, fresh ginger, lime, red onion and peanut wrapped in fresh cha-pu leaves, served with our homemade palm caramel sauce. | | |
| 2. CRISPY FRIED TOFU (8) | 6.00 | |
| Served with sweet and sour sauce | | |
| 3. CRISPY FRIED WONTON (8) | 6.00 | |
| Filling chicken and shrimp | | |
| 4. CRISPY SPRING ROLLS (3) | 6.00 | |
| Crunchy spring rolls, vegetable version. Served with sweet & sour sauce. | | |
| 5. RICE PAPER ROLLS (2) | 6.00 | |
| Fresh vegetables roll. Served with peanut sauce. | | |
| 5.1 SHREDDED COCONUT ROLLS (2) | 6.00 | |
| With crispy wonton, vegetable and shredded coconut and peanut sauce. | | |
| 6. CHICKEN SATEH (4) | 8.00 | |
| Grilled marinated chicken on skewer served with peanut sauce & cucumber salad. | | |

SOUP


- | | cup | bowl |
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| 9. WONTON SOUP | 6.00 | 10.00 |
| Marinated chicken & shrimp and steamed bok choy in homemade broth. | | |
| 10. TOM YOM GOONG (SHRIMPS) 🌶️ | 6.50 | 14.00 |
| Thai lemon grass soup flavors with galangal kaffir leaves, onion, mushroom and basil leaves. | | |
| 10.1 TOM YOM PLA (TILAPIA) 🌶️ | 6.50 | 14.00 |
| Another lemon grass soup with Tilapia fish. | | |
| 11. TOM KAH GAI (COCONUT MILK) | 6.50 | 11.00 |
|  | This aromatic soup with coconut milk, mushroom, onion, basil and lemongrass. | |
| 12. SPICY SEAFOOD SOUP 🌶️🌶️ | | 15.00 |
|  | Lemon grass based soup is always spicy & tasty with mix seafood, onion, mushroom and basil leaves. | |

CHOICE OF MEAT



Chicken, pork, tofu or vegetable	12.00
Beef	12.50
Combination shrimp and chicken	13.00
Shrimp or Squid	14.00
Mixed Seafood	15.00

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| L 18. PAD THAI |  |
| A Thai mainstay. Fried with egg, bean sprouts, green onion garnished with crushed peanuts and fresh lime. | |
| 18.1 LEMON GRASS CHICKEN PAD THAI | 12.50 |
| Grilled lemon grass chicken topped with peanut sauce. | |
| 19. SPICY PAD THAI WITH CRAB MEAT 🌶️🌶️ | 13.00 |
| Another version sauce of Pad Thai with real crab meat, chili, garlic, fresh lime and crushed peanuts. | |
| 20. CURRIED NOODLE SOUP 🌶️ | 10.50 |
| Yellow curry soup, choice of meat served with steamed bean sprouts and steamed egg. | |
| 20.1 BEEF NOODLE SOUP | 10.50 |
| Beef stewed in the beef broth, small rice noodle, beef, bean sprouts, green onion and cilantro. | |

FRIED RICE

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| L 28. THAI STYLE FRIED RICE | |
| This substantial and tasty dish is based on jasmine rice. Chinese broccoli, tomato, onion, pea, carrots, and egg. | |
| 28.1 PINEAPPLE FRIED RICE | 13.00 |
| With pineapples, onions, raisins, cashew nut, Egg, and Chinese broccoli. | |
| 30. CRAB FRIED RICE with real crab meat | 14.00 |
| 33. SPICY BASIL LEAVES FRIED RICE 🌶️🌶️ |  |
| Thai basil spicy and sharp with bells, onions, garlic and fresh chili. | |



**L = Lunch Special \$8.95 Chicken, Pork, Tofu, or Vegetable Beef \$10.50 - Sub brown rice add 1.00
Mon - Fri: 11AM - 3PM**

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| 8. POT STICKERS (8) | 7.00 | |
| Filling chicken and vegetable. Served with ginger sauce. | | |
| 8.1 COCONUT SHRIMPS (5) | 7.00 | |
| 8.2 CHICKEN WINGS (6) | 7.00 |  |
| Crispy fried chicken wings. Served with chili sauce. | | |
| 8.3 CRAB WONTON (6) | 7.00 |  |
| Wonton wrapped imitation crabmeat and cream cheese. | | |
| 8.4 CRISPY FRIED CALAMARI (7) | 7.00 | |
| Crunchy calamari served with spicy mayo sauce. | | |
| 888. SAMPLER PLATE | 13.00 | |
| Crispy tofu 3, crispy wonton 3, spring rolls 2, rice paper roll, crab wonton 3 | | |


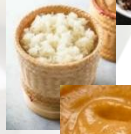

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| 14. SATEH SALAD | 8.50 | |
| Peanut sauce lovers will love this salad, lettuce, onion, crispy wonton, steamed egg and tomatoes. | | |
| 15. GREEN PAPAYA SALAD (Thai style) 🌶️ | 11.00 |  |
| Shredded papaya, carrot, lime juice, peanut, tomatoes, mashed chili. | | |
| 15.1 LAOS STYLE add more | 11.00 | |
| Nam Pla Rah fish sauce and small crab. | | |
| 16. BEEF SALAD 🌶️ | 12.00 | |
| Marinated grilled beef, tomatoes and lime dressing. | | |
| 17. LARB 🌶️ | 12.00 | |
| Minced chicken salad, seasoned with a mixture of roasted, ground chili roasted rice, shallots, lime juice and fish sauce. | | |
| LEMONGRASS CHICKEN SALAD | 11.00 | |
| served with peanut sauce and top with ground peanut | | |
| LETTUCE WRAP | 12.50 | |
| Fresh lettuce wrap with crispy rice, peanut, ginger, minced onion and ground chicken | | |

SALAD

NOODLE

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| L 21. STIR-FRIED BEANTHREAD NOODLE (PAD WOON SEN) | |
| Glass noodle stir-fried green onion and egg in soybean sauce. | |
| 23. RAHD NA | 13.00 |
| Pan fried wide rice noodle with, egg and Chinese broccoli topped with light bean sauce gravy. | |
| L 25. PAD SEE EWE |  |
| Pan fried wide rice noodle with a soy bean sauce, egg and Chinese broccoli. | |
| L 26. DRUNKEN NOODLE (PAD KEE MOW) 🌶️ |  |
| Pan fried wide noodle with chili & garlic, bean sprouts, tomatoes, bell pepper and basil leaves. | |

SIDE

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| Jasmine rice | 2.00 |  |
| Brown rice | 3.00 | |
| Sticky rice | 2.00 |  |
| Steamed rice noodles | 2.00 | |
| Steamed vegetables | 3.00 | |
| Peanut sauce | 1.50 |  |

Mild 🌶️ Medium 🌶️🌶️ Spicy 🌶️🌶️🌶️ Superhot 🌶️🌶️🌶️🌶️

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ENTREE

CHOICE OF MEAT

Chicken, pork, tofu or vegetable	12.00
Beef	12.50
Combination shrimp and chicken	13.00
Shrimp or Squid	14.00
Mixed Seafood	15.00

L 34. BROCCOLI

Slices of marinated meat in light stir fry sauce and carrot.

L 36. SPICY BASIL LEAVES

Stir-fried with fresh hot chili, garlic, onion, bell peppers and fresh basil.

39. GARLIC

Lean marinated meat with fresh garlic, herbs and spices then stir-fried quickly to seal the flavor and served on a bed of carrot, broccoli and cabbage.

40. Thai Bar-B-Q chicken 14.00

Marinated half chicken with turmeric herbs, black peppers and grilled. Served with homemade sauce.



41. Cambodian style crispy fried chicken 14.00

Chicken bone-in are marinated in special seasoning, then crisp fried and served with sweet and chili sauce.

L 42. GINGER

Slivers ginger in a light bean sauce, onion, carrot and broccoli.



43. CASHEW

Fine slices of meat stir-fried with cashew, carrot, onion, and celery.

44. STIR-FRIED CHINESE BROCCOLI&MUSHROOM

Another simple but delicious dish. Flavorful shitake Japanese mushroom stir-fried with Chinese broccoli.

L 45. STIR-FRIED VEGETABLES WITH GARLIC SAUCE

Sesame oil and lots of fresh garlic.

STRING BEANS

12.00

Stir-fried fresh green bean with red chili paste, bell peppers and sprinkle with ground peanuts.

EGGPLANT(stir-fried)

12.00

Sautéed eggplant with fresh chili, garlic, onion, carrot, bells and basil leaves.

MANGO DELIGHT

12.00

Stir-fried mix vegetable, cashew nut and fresh mango.

SPICY DUCK WITH BASIL LEAVES

13.50

Stir-fried with hot chili, basil leaves, garlic, bell, onion and carrots.

CURRY

L 46. ANGRY CURRY(Pad Phiroth)

Very, very spicy red curry in coconut milk sauce with green bean, shredded bamboo and basil leaves.

47. GAND PED GAI

Red curry with bamboo, green bean, eggplant and fresh basil leave.

L 48. GARI GAI

Yellow curry it's perfect for beginners with potato, onion, cabbage, broccoli and carrot.



49. PANANG CURRY

Red curry. The taste is dominated with silvers of kafir lime leaves, bells pepper, zucchinis and carrots, top with ground peanut.

PANANG SALMON top with ground peanut. 13.50

50. PUMPKIN CURRY

Red curry with Asian pumpkin, bamboo, bells and fresh basil.

L 52. SPICY GREEN CURRY

These curry made with fresh green chilies, basil, bamboo, green bean zucchini and bell peppers.

53. PINEAPPLE CURRY

Spicy & sweet red curry paste blended with coconut milk, tomatoes, bell pepper and basil leave.

L 53.1 PRA-RAM

Tender slices of marinated meat on a bed of steamed bok-choy, carrot broccoli and topped w/peanut sauce.

53.2 MASSAMUN CURRY

Spicy & sweet red curry with potato, onions, carrots and peanut.



DUCK CURRY

13.50

Red curry with roasted duck, grape tomato, pineapple, bamboo shoot and basil.

SEAFOOD

54. THAI STYLE SHRIMP TEMPURA 15.00

Thai sweet & sour sauce adds another dimension to your favorite tempura crispy broccoli, carrots, eggplant and mushroom.

58. CRISPY FRIED FISH WITH SPICY GARLIC SAUCE 15.00

Tilapia fish fillet crisp fried to a light golden brown topped with spicy blend of garlic and fresh chili.



59. CRISPY FRIED FISH WITH SWEET AND SOUR SAUCE 15.00

A light sweet and sour sauce with zucchinis, tomatoes, onion, pineapple and top crispy fish.

60. SPICY SEAFOOD WITH BASIL LEAVES 15.00

Spicy dish with fresh garlic, basil, shrimps, calamari, mussels and scallops.

BEVERAGE

Coke / Diet coke / Sprite	1.75
Thai Iced Tea / Iced Coffee	3.75
Lemonade Iced Tea	3.75
Unsweetened Iced Tea (refill)	2.00
Lemonade	3.00
Mango Juice / Coconut Juice	3.00
Hot Coffee	2.00
Hot Jasmine Tea (refill)	1.00

BEER \$4.00

Singha (Thai beer)
Chang (Thai beer)
Hefeweizen
10 Barrel Apocalypse IPA



DESSERT

Sweet sticky rice with mango 9.00



Sweet sticky rice with coconut ice cream 6.95

Coconut/Mango/Thai tea ice cream 5.95

WINE

Glass 5.95 Bottle 15.99

Chardonnay
Riesling
Merlot
Cabernet sauvignon

18% Gratuity included for parties of 6 or more
Wi-Fi Name: Thaiapsara
Password: thaifood
Delivery by Grubhub, Postmate and DoorDash
www.ThaiApsaraLLC.com
(503) 646-0906