

- LUNCH SPECIAL -

LUNCH SERVED MON - FRI

11:30 A.M. - 3:00 P.M.

EXCEPT HOLIDAYS

Served with steamed rice, egg roll,
soup AND salad of the day

Prepared with your choice of:

Tofu / Vegetable	\$8
Chicken / Pork / Beef	\$8
Shrimp	\$9

- CURRIES -

YELLOW CURRY

Thai herbs and spices blended in yellow curry paste with
potato, carrot, Thai basil, simmered in coconut milk.

GREEN CURRY

Thai herbs and spices blended in green chili paste
with eggplant, Thai basil, bell pepper
simmered in coconut milk.

RED CURRY

Thai herbs and spices blended in red chili paste with
bamboo shoots, Thai basil, bell pepper,
simmered in coconut milk.

- WOK -

GARLIC & PEPPER in garlic and pepper sauce,
served on a fresh bed of lettuce.

SPICY BASIL LEAVES stir-fried in chili and garlic
with fresh basil leaves.

CASHEW NUTS with dried chili, carrots, and onion.

GINGER stir-fried with onion, snow peas, mushrooms,
and green onion.

BROCCOLI in garlic and oyster sauce.

HOMEMADE SWEET & SOUR SAUCE tossed together
with your choice of meat.

SPINACH with mushrooms in garlic and
black bean sauce.

- NOODLES -

PAD THAI

Thin rice noodles sautéed with egg, crushed peanuts,
green onions, and bean sprouts.

PAD SEE U

Rice noodles, wok sautéed with egg and broccoli
in a black bean soy sauce.

DRUNKEN NOODLES "PAD KEE MAO"

Rice noodles, wok sautéed with garlic, onions,
bell pepper, fresh chili, and basil.

- BEVERAGES -

Thai Iced Tea	\$3		
Thai Iced Coffee	\$3		
Coke / Diet Coke / Gingerale / Root Beer / 7-UP	\$2		
Lipton Iced Tea	\$2		
Lemonade-strawberry lemonade	\$2		
Hot Tea (Jasmine or Green)	\$2		
Young Coconut Juice	\$3½		
San Pellegrino	Small \$3	Large \$7	

rice
THAI • CUISINE

rice

- Menu and Prices are subject to change without notice.
- No Checks Accepted.
- We accept Visa, Mastercard and American Express.
- Delivery within 3 miles with minimum of \$25.00 per order.

SUNDAY – MONDAY

11.30 AM – 9.00 PM

TUESDAY- CLOSED

WEDNESDAY – THURSDAY

11.30 AM – 9.30 PM

FRIDAY – SATURDAY

11:30 AM – 10:00 PM

DINE-IN / TAKE-OUT/ DELIVERY

T: 805.641.3573

387 EAST MAIN STREET
VENTURA, CALIFORNIA. 93001

- APPETIZERS -

EDAMAME (v) \$3 Steamed Japanese soy bean top with kosher salt.

FRESH ROLLS (v) \$7 Delicate rice paper filled with Thai sweet basil, mixed greens, shrimp and thin rice noodles. Served with sweet & sour, and peanut sauce.

ANGLE SHRIMP (5 pcs.) \$8 Spring roll skin wrapped around whole shrimp deep fried served with sweet & sour sauce.

ROTTI YELLOW CURRY (v) \$8 Thai style crepes, served with yellow curry sauce.

CORN CAKE (v) \$8 Our unique vegetarian take on tradition Thai fish cake, made from yellow corn, kaffir leaves, and variety of spice. Deep fried and served with sweet & sour sauce.

EGG ROLLS (v) \$6 Mix vegetable and glass noodle, rolled, and deep fried.

MEANG KHUM (v) \$9 Fresh spinach leaves, diced shallot, ginger, lime, cooked shrimp, roasted grated coconut, Thai fresh chili, and cashew nut. Served with tamarin sauce.

FRIED CALAMARI \$8 On top of fresh lettuce served with sweet and sour sauce.

GYOZA \$6 Japanese ravioli, served with soy dipping sauce.

SATAY (v) (4 pcs.) Chicken / Tofu \$8 Choice of grilled chicken or tofu on skewers, served with Thai peanut sauce and cucumber salad.

CRAB RANGOON \$8 Fried wontons stuffed with crab meat, cream cheese, and herbs served with sweet chili sauce.

FRIED TOFU (v) \$7 Crispy tofu served with sweet chili sauce in ground peanut.

DEEP FRIED BEEF JERKY \$8 Marinated beef deep fried served with chili sauce.

- SALAD -

GARDEN SALAD (v) \$7 Mixed greens, tomatoes, cucumbers, carrots, and crispy noodle croutons. Served with light lime vinaigrette dressing.

THAI GRILLED CHICKEN SALAD OR TOFU (v) \$8 Mixed greens, tomatoes, cucumbers, carrots, onions, and crispy noodle croutons. Served with peanut dressing.

LARB (v) \$8 Ground chicken or beef, sliced red onion, mint leaves tossed in chili-lime dressing.

SPICY THAI BEEF SALAD (v) \$9 Slices of herb barbecue sirloin tossed in lime juice, tomatoes, cucumber, red onion, scallions and bird's eye chili. Served over romaine lettuce.

PAPAYA SALAD (v) \$8 Fresh papaya mixed with tomatoes, green beans, bird's eye chili, roasted peanuts and grilled shrimps, mixed with spicy lime juice.

SHRIMP SALAD (PLA GOONG) (v) \$9 Grilled shrimp tossed in house special spices, fresh tomato, and cucumber on top fresh lettuce.

- SOUP -

TOM YUM (v) Cup - \$5 / Pot - \$10 (shrimp add \$2.00)

A savory sour soup with your choice of meat and mushrooms. Traditionally seasoned with lemongrass, kaffir lime leaves, chili and lime juice.

TOM KHA (v) Cup - \$5 / Pot - \$10 (Shrimp add \$2.00)

Coconut soup with your choice of meat and mushrooms seasoned with galanga (Kha), kaffir lime leaves, lemongrass, chili and lime juice.

TOFU VEGETABLES (v) Cup - \$4 / Pot - \$8

Soft or deep fried tofu with soy bean, Napa cabbage, green onions and carrots.

WONTON (v) Cup - \$5 / Pot - \$10 Homemade wonton stuffed with chicken and shrimp with Asian greens in a hearty chicken broth.

SEAFOOD HOT POT Pot - \$16

Siamese style bouillabaisse (scallops, shrimp, calamari, crab, and white fish) with mushrooms, kaffir lime leaves, galanga (Kha), lemongrass, chili, and basil. (Can be made with coconut cream)

- WOK -

Your Choice of: Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14

GARLIC & PEPPER in garlic and pepper sauce, served on a fresh bed of lettuce.

SPICY BASIL LEAVES stir-fried in chili and garlic with fresh basil leaves.

CASHEW NUTS with dried chili, carrots, and onion.

GINGER stir-fried with onion, snow peas, mushrooms, and green onion.

BROCCOLI in garlic and oyster sauce.

HOMEMADE SWEET & SOUR SAUCE tossed together with your choice of meat.

SPINACH with mushrooms in garlic and black bean sauce.

- NOODLES -

Your Choice of: Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14

PAD THAI Thin rice noodles sautéed with egg, crushed peanuts, green onions, and bean sprouts.

PAD SEE U Rice noodles, wok sautéed with egg and broccoli in a black bean soy sauce.

LAD NA Rice noodles and broccoli topped with garlic-soy gravy.

DRUNKEN NOODLES "PAD KEE MAO" Rice noodles, wok sautéed with garlic, onions, bell pepper, fresh chili, and basil.

CHICKEN NOODLE "GAI KOA" Rice noodle stir-fried with egg in house special light soy sauce.

- RICE -

Your Choice of: Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14

THAI FRIED RICE A substantial and tasty dish with onions, green peas, tomatoes, and egg.

PINEAPPLE FRIED RICE Cashew nuts, a touch of yellow curry powder, tomatoes, onions, and egg.

SPICY FRIED RICE Fresh chili mix with onions, Thai sweet basil, and egg.

- CURRY -

Remember, curry made with chili paste. So it's still spicy more or less. Your Choice of: Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14

RED CURRY Thai herbs and spices blended in red chili paste with bamboo shoots, Thai basil, bell pepper, simmered in coconut milk.

GREEN CURRY Thai herbs and spices blended in green chili paste with eggplant, Thai basil, bell pepper, simmered in coconut milk.

YELLOW CURRY Thai herbs and spices blended in yellow curry paste with potato, carrot, Thai basil, simmered in coconut milk.

PINEAPPLE CURRY Red curry chili paste simmered in coconut milk with pineapples, and tomatoes.

PANANG Red chili paste simmered in coconut milk.

MUSSAMAN Spiced-paste simmered in coconut milk with potato, onion, and peanut.

- VEGETABLES -

Your Choice of: Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14

VEGETABLES DELIGHT Quickly sautéed fresh mix veggie stir-fried with garlic and house special sauce.

SNOW PEAS AND SHITAKE MUSHROOMS Sautéed with garlic, white pepper, and oyster sauce.

BROCCOLI IN OYSTER SAUCE Steamed Broccoli on top with fresh garlic, and oyster sauce.

SPICY BASIL EGGPLANT Sautéed with Thai sweet basil, onions, chili bell pepper, and house special black bean sauce.

RAMA Stir-fried spinach topped with peanut sauce.

- SPECIALTIES -

TALAY THAI \$16 Fresh seafood medley with Thai seasonings of garlic stir fried with lemongrass, basil, galanga (Kha), kaffir lime leaves, chili pepper and white wine.

CATFISH \$14 Deep fried crispy filet topped with red curry chili sauce, and Thai herbs.

SALMON TERIYAKI \$14 Grilled salmon steak with our homemade teriyaki sauce served with steamed broccoli. .

SIAMESE SPARE RIBS \$14 Pork spare ribs marinated in honey barbecue sauce, and grilled. Served with sweet & sour sauce.

BASIL MUSSELS \$15 Steamed green mussels with lemongrass, Thai basil, garlic, fresh chili, and sake.

TOFU PARTY \$12 Golden fried tofu tossed in our special sesame sauce.

CRYING TIGER \$17 Juicy marinated beef steak with Esan (Northeastern Thailand) spicy dipping sauce, served with sticky rice and apple sauce.

PUMPKIN \$12 Sautéed kabocha with eggplant, bell pepper and basil leaves in exotic Thai sauce. (shrimp/seafood add \$2.00)

- SIDE ORDERS -

Noodles	\$2	Steamed White Rice	\$1
Brown Rice	\$2	Sticky Rice	\$2
Peanut Sauce	\$1	Steamed Vegetables	\$3

- DESSERT -

MANGO WITH SWEET STICKY RICE (SEASONAL) \$7

Homemade sweet sticky rice served with fresh ripe mango.

ICE CREAM (COCONUT, VANILLA) \$4½

Your choice of ice cream top with whipped cream, mint, and cherry.

DEEP FRIED BANANA WITH ICE CREAM \$7 Golden deep fried banana served with your choice of coconut, vanilla or Thai Tea ice cream.

CHANNEL ISLAND DELIGHT \$7 Sweet sticky rice top with coconut ice cream, sugar palm seed, coconut jelly top with crispy dried coconut.