



# THE THAI

## RESTAURANT & BAR

Wenatchee, Washington

### **Welcome, Sawadee!**

Here at The Thai we have proudly been serving authentic Bangkok-style Thai cuisine in the Wenatchee Valley since 1991. Our restaurant is family-owned and operated and as such we welcome you and your family to enjoy your dining experience with us.

The cuisine of Bangkok has been influenced by Teochew and Portuguese cuisines in the past and today combines a wide range of dishes from those traditionally reserved for the royal court to more modest meals which sustain the nearly nine million people who call Thailand's capital home.

Along with some Thai classics, our menu features a handful of original and unique dishes created and perfected over the years by our mom, Suwanna. Now, Chef Top and his energetic team are proud to be able to craft some fresh, new dishes as well as the beloved classics for you.

Since the day we opened, we have strived for quality and consistency and we have lived by the same mantra for over 30 years. Our freshly prepared dishes are made with care and are developed from quality ingredients imported from Thailand along with hand cut meat and produce sourced locally when possible. Many of our dishes can be cooked to suit a variety of dietary needs including vegetarian, vegan, and gluten-free diets. Whether you like it spicy hot or not, you are bound to find a favorite.

We hope you enjoy your meal as much as we will enjoy serving you.

**Deliciously yours,**

**The Rojanasthien Family**

# LUNCH MENU

Served from 11:00 AM – 2:00 PM.

## LUNCH COMBINATION PLATES

Each entrée is served with your choice of white or brown rice, Pad Mee noodles, and a cup of soup or salad. No substitutions.

### Cashew Nut Chicken\*

Slices of chicken breast stir-fried with cashews, onion, celery, carrot, bamboo shoots, water chestnut, and bell pepper in a robust, savory sauce

11

### Sweet and Sour Pork

Slices of lean pork stir-fried in our house-made sweet & sour sauce with colorful medley of onion, pineapple, carrot, zucchini, and bell pepper

11

### Red Curry Chicken\*

Slices of chicken breast simmered in a spicy and savory coconut-milk based curry with strips of bamboo shoot and bell pepper

12

### Chicken with Mint Leaves\*

A house original stir-fry of ground chicken with fresh mint leaves, onion, bamboo shoot, and bell pepper in a bold, flavorful sauce

12

### Broccoli Beef

Sliced beef stir-fried in a light garlic soy sauce with broccoli and carrot

11

### Mixed Vegetables Tofu

Organic fried tofu stir-fried in a light garlic soy sauce with broccoli, cauliflower, zucchini, carrot, and bell pepper

11

## LUNCH PLATES

Lunch Plates are prepared with your choice of chicken, pork, beef, or tofu. For shrimp instead, please add \$2. Add a cup of soup of the day or salad for \$2.

### (GF) Pad Thai\*

Rice noodles stir-fried in a tangy tamarind sauce with egg, bean sprouts, spring onion, and topped with ground peanuts

11

### Pad Mee

Wheat noodles soy-seasoned and stir-fried with egg, cabbage, carrot, onion, bean sprouts, and spring onion

11

### The Thai Fried Rice

Jasmine rice soy-seasoned and stir-fried with egg, tomatoes, onion, and spring onion

11

### The Thai Basil\*

This staple dish in Thailand is a stir-fry of fresh Thai basil, garlic, green beans, onion, and chilies in a flavorful sauce. Served with a portion of steamed white or brown rice

12

### (GF) Param\*

Your protein choice is curry-seasoned and stir-fried in our house-made peanut sauce and served on a bed of steamed spinach. Served with a portion of steamed white or brown rice

12

### Spice Level

Denotes dishes which are spicy by nature and are best enjoyed spicy. The degree of spiciness is available upon request.

★Mild   ★★Medium   ★★★Hot   ★★★★★Extra Hot

# STARTERS

Our starters pay homage to Bangkok's humble and delicious market foods.  
Order a few to share or to accompany your meal or drink!

<b>Spring Rolls</b> Wheat wrapper filled with carrots, cabbage, bamboo shoots, and bean thread noodles fried crispy and served with house made sweet & sour sauce	6
<b>Fried Wontons</b> Pork and shrimp filled wontons fried crispy served with house-made sweet & sour sauce	6
<b>Fresh Rolls</b> Rice paper wrapper filled with lettuce, carrots, beansprouts, Thai basil, and rice noodles served with a tasty hoisin-based dipping sauce topped with ground peanuts. For gluten free, ask for peanut sauce instead.	7
<b>Thai Toast</b> Light and crunchy toast points served with our famous house-made peanut sauce	5
<b>Goong Tod</b> Large shrimp hand-battered and fried crispy served with sweet chili sauce	9
<b>Chicken Satay</b> Curry marinated chicken skewers, topped with our house-made peanut sauce and cucumber salad on the side	9
<b>Pad Thai Chicken Wings</b> Marinated chicken wings fried crispy and served with a Pad Thai inspired dipping sauce and ground peanuts. Enjoy it with side of sticky rice for an additional \$4	9

# SOUPS

Soups are a key element in Thai meals and are traditionally enjoyed with rice or alongside the other dishes of the meal. We offer our soups in two sizes, small and large for sharing.

<b>(GF) Tom Yum*</b> The famous Thai hot & sour soup infused with lime, lemongrass, kaffir lime leaves, fresh cilantro and layered with fresh mushrooms and tomatoes - choice of chicken, shrimp, or tofu	7/12
<b>(GF) Tom Kah*</b> Coconut milk soup infused with lemongrass, galangal root, fresh cilantro, and layered with fresh mushrooms - choice of chicken, shrimp, or tofu	7/12
<b>Wonton Soup</b> Shrimp & pork filled wontons served in a clear, savory broth with chicken and vegetables	7/12

# SALADS

Thai salads are notably fresh, savory, and bursting with flavor.  
Share them to start, as a part of your meal, or enjoy with rice!

<b>(GF) House Green Salad</b> Romaine lettuce topped with tomatoes, and carrots and dressed with our tangy Thai vinaigrette	6/10
<b>(GF) The Thai Salad</b> Romaine lettuce topped with beansprouts, carrots, cucumbers and red onion and finished with our peanut sauce dressing. Enjoy with chicken or fried organic tofu for an additional \$3	6/10
<b>(GF) Larb Gai*</b> Ground chicken tossed with red onions, fresh mint, toasted rice, Thai chilies, and fresh lime served on a bed of romaine lettuce and a wedge of cabbage	13
<b>(GF) Yum Nua*</b> Flank steak sautéed with red wine and tossed with cucumber, red onions, Thai chilies, and fresh lime served on a bed of romaine lettuce	13
<b>(GF) Som Tum*</b> Shredded green papaya tossed with tomatoes, green beans, Thai chilies, peanuts, and fresh lime served with romaine lettuce and bean sprouts	13

# NOODLES

Our noodle dishes are wok stir-fried with your choice of chicken, pork, beef, vegetables, or organic fried tofu. For shrimp instead, please add \$3.

- (GF) Pad Thai\*** 14  
Rice noodles stir-fried in a tangy tamarind sauce with egg, bean sprouts, spring onion, and topped with ground peanuts
- Pad See-Ew** 14  
Wide rice noodles seasoned with sweet, dark soy sauce and stir-fried with egg, broccoli, and carrot
- Pad Kee-Mao\*** 14  
Wide rice noodles seasoned with a blend of soy sauces and stir-fried with Thai basil, egg, broccoli, tomato, onion, and bell peppers
- Pad Woon-Sen** 14  
Bean thread noodles seasoned with light Thai soy sauce and stir-fried with egg, cabbage, bean sprouts, tomatoes, onion, and spring onion
- Pad Mee** 14  
Wheat noodles soy-seasoned and stir-fried with egg, cabbage, carrot, onion, bean sprouts, and spring onion

# FRIED RICE

Our fried rice dishes are wok stir-fried with your choice of chicken, pork, beef, vegetables, or organic fried tofu. For shrimp instead, please add \$3.

- The Thai Fried Rice** 13  
Jasmine rice soy-seasoned and stir-fried with egg, tomatoes, onion, and spring onion
- (GF) Pineapple Fried Rice** 13  
Jasmine rice with a balanced sweet and tangy seasoning stir-fried with egg, pineapple, onion, tomatoes, and spring onion
- (GF) Yellow Curry Fried Rice** 13  
Jasmine rice curry-seasoned and stir-fried with egg, onion, carrots, and spring onion, topped with crispy shallots
- (GF) Spicy Fried Rice\*** 13  
Suwan's original recipe is stir-fried with onion, bamboo shoots, bell pepper, and is spicy, salty, and savory
- Basil Fried Rice** 13  
Jasmine rice seasoned with a robust sweet soy sauce and stir-fried with Thai basil, onion, bell pepper, and Thai chilies

# CURRY

Our coconut milk curries are prepared with your choice of chicken, pork, beef, vegetables, or organic fried tofu. For shrimp instead, please add \$3.  
Served with one bowl of steamed jasmine white or brown rice.

- (GF) Red Curry\*** 15  
A savory curry deriving color from red chilies and flavors from a blend of herbs and spices - notably garlic, and lemongrass served with bamboo shoots and bell pepper
- (GF) Green Curry\*** 15  
A spicy and sweet curry deriving color from green chilies and flavors from a blend of herbs and spices - notably garlic, and kaffir lime served with Thai basil, eggplant, and bell pepper.
- (GF) Yellow Curry\*** 15  
A milder curry deriving color from turmeric and cumin and flavors from a blend of herbs and spices - notably lemongrass, garlic, and galangal served with potato, carrot, onion, and bell pepper.
- (GF) Mussamun Curry\*** 15  
A richer curry with sweet notes and flavors from dried red chilies, shallot, garlic, lemongrass, star anise, cardamom, and cinnamon served with potato, onion, bell pepper, and roasted peanuts.
- (GF) Panang Curry\*** 15  
A subtly flavored curry with sweet and salty notes and flavors from dried red chilies, lemongrass, galangal, coriander seed, and kaffir lime leaf, served with Thai basil and bell pepper.

# THAI CLASSICS

These Thai favorites are prepared with your choice of chicken, pork, beef, vegetables, or organic fried tofu. For shrimp instead, please add \$3.  
Served with one bowl of steamed jasmine white or brown rice.

<b>Cashew Nut</b>	15
Stir-fry of cashews, onion, celery, carrot, bamboo shoots, water chestnut, and bell pepper in a robust, savory sauce	
<b>Garlic and Pepper</b>	15
Homestyle stir-fry seasoned with garlic, white pepper, and Thai soy served nested in steamed broccoli	
<b>Ginger and Mushroom</b>	15
Fresh shiitake and button mushrooms stir-fried with onion and bell pepper in a peppery ginger sauce	
<b>Mixed Vegetables</b>	15
A medley of broccoli, cauliflower, zucchini, carrot, and bell pepper stir-fried in a light garlic soy sauce	
<b>(GF) Param*</b>	15
Curry-seasoned stir-fry in our house-made peanut sauce served on a bed of steamed spinach	
<b>Royal Eggplant &amp; Shiitake</b>	15
Eggplant and fresh shiitake mushrooms stir-fried in a savory mushroom sauce	
<b>(GF) Sweet and Sour</b>	15
Stir-fry of a colorful medley of onion, pineapple, carrot, zucchini, and bell pepper in our house-made sweet & sour sauce	
<b>The Thai Basil*</b>	15
This staple dish in Thailand is a stir-fry of fresh Thai basil, garlic, green beans, onion, bell peppers and chilies in a flavorful sauce	
<b>The Spicy*</b>	16
A spicy, sweet, and salty sensation seasoned with Thai chili paste and stir-fried with onion, bell pepper, and cashews	

# HOUSE SPECIALS

Unique dishes created here at The Thai which have become lasting favorites.  
Served with one portion of steamed jasmine white or brown rice.

<b>Chicken with Mint Leaves</b>	16
A house original stir-fry of ground chicken with fresh mint leaves, onion, bamboo shoot, and bell pepper in a bold, flavorful sauce	
<b>Teriyaki Thai Style</b>	16
Choice of chicken or beef stir-fried in our luscious house-made teriyaki sauce served with steamed broccoli and carrot	
<b>Spicy Talay</b>	28
A spicy, sweet, and salty sensation seasoned with Thai chili paste and stir-fried with sea scallops, shrimp, squid, onion, bell pepper and cashews	
<b>Sizzling Shrimp</b>	25
Shrimp sautéed in white pepper and garlic butter served sizzling on a hot plate with a zesty Thai style seafood sauce	
<b>Krapao Talay*</b>	28
Inspired by Pad Krapao, this medley of sea scallops, shrimp, and squid is stir-fried with Thai basil, garlic, onion, bell pepper, and Thai chilies	

# SIDES

<b>Steamed Jasmine Rice</b> Small bowl of white or brown rice	4
<b>Sticky Rice</b> Single serving of sticky rice wrapped in a banana leaf	5
<b>Sweet and Sour Sauce</b> One cup of house-made sauce served warmed	2
<b>Peanut Sauce</b> One cup of house-made sauce served warmed	3
<b>Pan-fried Noodles</b> Soy-seasoned wheat noodles stir-fried with egg - similar to Pad Mee without vegetables	6
<b>Fried Rice</b> Soy-seasoned jasmine rice stir-fried with egg - similar to The Thai Fried Rice without vegetables	7

# DESSERTS

<b>Coconut Ice Cream</b> Made from coconut milk, this refreshing scoop is dairy-free, gluten-free, and vegan	5
<b>Golden Banana Rolls</b> Crispy, flaky rolls filled with banana and topped with honey. Served with a scoop of vanilla ice cream.	8
<b>Coconut Crème Brûlée</b> Creamy coconut custard capped with burnt sugar and served with coconut biscuits	8
<b>Mango Sticky Rice (Seasonal)</b> Fresh mango served with coconut sticky rice and coconut cream	9

# BEVERAGES

<b>Soft Drinks (refill):</b> Coca-Cola Products: Coke, Diet Coke, Sprite, Dr. Pepper	3	<b>Thai Iced Coffee</b>	5
<b>Hot Tea (per person)</b>	3	<b>Fruit Juice</b> Orange, Apple, Cranberry, Guava, and Lemonade	3
<b>Thai Iced Tea</b>	5	<b>Iced Tea (refill)</b>	4
<b>Hot Coffee (refill)</b>	3	<b>Milk</b>	3

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★Mild   ★★Medium   ★★★Hot   ★★★★★Extra Hot

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

(GF) Denotes naturally gluten free dishes.

Other dishes may be prepared gluten free upon request. Please ask your server.

Please bring any food allergies to your server's attention

No MSG is added to our dishes

For your convenience, groups over 8 people will have an automatic 18% gratuity added.  
Washington State and local sales tax will be added to all bills.