

Appetizers

A1: Chicken Satay	6
Thai style, sliced charcoal-grilled strips of chicken, marinated in coconut milk, lemon grass, and imported Thai curry spice. Skewers then grilled to perfection and served with our peanut sauce and a special cucumber dip.	
A2: Curry Puff	6
Minced chicken, potato, and onion sautéed with chef’s special ingredients. Stuffed in home made croissant and deep-fried to golden brown. Served with cucumber dips	
A3: Golden Triangle	5
Addicting deep-fried triangle stuffed with minced chicken & shrimp blend with our secret ingredient. You can’t stop.	
A4: Melting Pot	7
Crispy fried pot content mixture of chicken and our ingredient and top with plum sauce	
A5: Shrimp in the blanket	7
Jumbo shrimp wrapped in rice paper skin. Deep fried and served with plum sauce.	
A6: Thai Spring (Vegetarian)	5
Marinated mixed vegetables and bean thread, wrapped with Thai rice paper skin then fried. Served with special Plum sauce.	
A7: Fresh Basil Rolls (Vegetarian)	6
Fresh roll made with rice paper and basil. This is served with a Hoisin Sauce (sweet)	
A8: Crispy Tofu (Vegetarian)	5
White Soft tofu deep-fried to golden crisp. Served with special Thai plum sauce and topped with ground peanuts	
A9: Combination Platter (for two)	12
Chicken Satay, Shrimp in the blanket, Thai Spring, Crispy Tofu	

Soup

T1: Tofu Soup	3
Little square of tofu swimming in egg drop soup	
T2: Tom-Yum-Goong*	5
Thai famous hot & sour soup broth with shrimp and lemon grass	
T3: Tom-Kha-Gai	5
Original Thai styled creamy coconut milk broth with chicken, galangal, lemon grass, and lime juice	

Salads

S1: Yum-BBQ-Beef*	11
Sliced charcoal-grilled strips of beef, and tossed in with fresh cucumber, tomato, onion, chili, and lime juice	
S2: Num-Sob*	11
Boiled grounded chicken blended with shallot, chili, lime juice, and fresh ginger	
S3: Thai Salad	6
Made daily fresh, with a mixture of field greens, tomato, carrot, onion, brown tofu, and a hard-broiled egg. Served with a side of our special peanut sauce dressing	
S4: Papaya Salad	10
Shredded young green papaya, carrot, and white carrot (daikon) mix with fish sauce. Serve with sticky rice	

Drinks

D1: Thai Ice Tea	2.50
D2: Thai Coffee	2.50
D3: Hot Tea	1.00
D4: Fresh Coconut Juice	2.50
D5: Aloe Vera Drink	2.50
D6: Hot Coffee	1.50
D7: Soft Drinks:	1.50
Pepsi, Diet Pepsi, Root Beer, Crush Orange, Mtn Dew, Sierra Mist and Lemonade	

* Spicy

Price subject to change without notice

Rice and Noodles

N1: Pad Thai	12
Gourmet Thai rice noodle that is sautéed in our chef's special tamarind sauce with beaten egg, fresh bean sprout, and roasted peanuts.	
N2: Pad Se-Ew	12
A wide rice noodle sautéed in the light soy sauce and mixed vegetables.	
N3: Pad Kee Mow*	12
Thai rice noodle sautéed with fresh vegetables in a sauce made by combination of fresh garlic, chili, basil leaves, and soy sauce.	
N4: Kwoi-Tiew-Hang	16
Steamed rice noodle topped with skewers of chicken and shrimp glazed in peanut sauce	
N5: Kwoi-Tiew-Lad-Nha	13
Pan-fried wide rice noodle topped with sautéed vegetable in black bean sauce and your choice of beef, chicken, or pork.	
N6: Kao Soi Chicken*	15
Crispy egg noodle top with in red curry sauce cook with sliced chicken red onion, scallion, and mix- vegetables .	
R1: Kao Pad (Fried Rice)	12
Homemade style, Thai Jasmine rice cook with tomato, green pea, and onion.	
R2: Pineapple Fried Rice	15
Thai gourmet jasmine rice sautéed with pineapple, raisin, cashew nut, garlic, vegetables.	
R3: Kao Ob Poln-La-Mai	15
Imported Thai jasmine rice sautéed with gourmet Thai sausage, roasted cashew nut, and choice of chicken or shrimp with mixed of fresh & dry fruit	

(Your Choice of Beef, Pork, Chicken or Vegetarian)
(Add \$ 3 for shrimp)

Entrée

E1: Pad Kra Prow (Basil)*	12
A soft sense of spiciness creates by fresh basil leaves, baby corn, bamboo shoot, and sautéed in the sauce that made with fresh garlic, chili, pepper, and onion	
E2: Pad Khing (Ginger)	12
Stir-fried fresh ginger, with white onion, sweet bell pepper, green onion, and shitake mushroom in black bean sauce	
E3: Pad Cashew Nuts*	12
Roasted cashew nuts sautéed with white onion, carrot, green onion, celery, and pineapple in the chef's special chili sauce	
E4: Pad Prew Wan (sweet & Sour)	12
Sweet & sour sauce, mixed in with your choice of meat, cucumber, tomato, pineapple, and sweet bell pepper	
E5: Pad Rum Pak (Mixed Vegetables)	10
A mixture of fresh vegetables sautéed in mushroom soy sauce	
E6: Gaeng-Dang (Red Curry)*	12
Gourmet red curry paste, sautéed with coconut milk, top with mixed vegetables and sweet basil leaves	
E7: Gaeng-Keow-Wan (Green Curry)*	12
Northern Thai styled, green curry paste sautéed with coconut milk, then tossed in a mixed vegetables, and basil leaves	
E8: Gaeng-Ka-Re (Yellow Curry)	12
A Southern styled mix of herbs & ingredients sautéed in coconut, onion, and potato	
E10: Gaeng-Massaman*	12
Thai chili paste sautéed with coconut milk and fresh tamarind juice, then mixed in is a potato chunk, onion, and roasted peanut	
E11: Prik Pao Sauce*	12
The light chili paste we use is mild, but tasty. Our chef would first sauté the chili paste with the fresh garlic, onion, and basil leaves. Then add vegetables broth to give a natural and aromatic taste	
E12: Thai Tamarind Sauce	13
A sauce make from dried “Plum -like” fruit, Tamarind which is a great substitute for sugar that gives a more natural sweet and sour flavor	
E13: Garlic Sauce	13
Sautéed crushed garlic, cilantro, and black pepper in our gourmet soy sauce	

(Your Choice of Beef, Pork, Chicken or Vegetarian)
(Add \$ 3 for shrimp)

Chef’s Specials

Greng Suparod Goong	18
This beautiful ruby-red curry is in perfect balance with the sensual herbal ingredients. Curry paste sautéed with Thai coconut milk created a sense of spicy & creaminess, then tossed with pineapple chunks for a fruity-sweetness, jumbo prawn, and basil leaves.	
Long Song Satay	13
Charcoal-grilled <i>stripe of chicken or Mixed Vegetables</i> topped with peanut sauce. Served on a bed of steamed mix vegetable.	
Red Curry Duck	18
Boneless duck roasted to perfect crisp then topped with sautéed pineapple litchi nut, and vegetables in our famous red curry sauce.	
Roasted Duck Teriyaki	18
Roasted crispy duck topped with our homemade teriyaki sauce and fresh ginger and served with steamed vegetables	
Pad Sum Sahai	19
Stri-fried shrimp, chicken, and pork with chili, pineapple chunk in Mandarin orange & tamarind sauce with a touch of cooking white wine.	
Duck Basil	18
Boneless roasted crispy duck sautéed with fresh garlic, chili pepper, and onion. Topped with deep-fried crispy basil leaves and served over sautéed vegetables.	
Lemon Grass Chicken	13
Marinated chicken breasts with fresh garlic, lemon grass, and other spices then pan seared and splashed with our special brandy coconut reduction sauce.	
Gai Yaang Teriyaki	13
Fresh white meat chicken breast marinated in our homemade teriyaki sauce then grilled and topped with sesame seed.	
Goong & Hoi Pad Prik Pao	22
A “Prik Pao” pasted sautéed with fresh garlic and onion, then stir-fried with jumbo prawn and fresh scallop.	
Duck & Shrimp Tamarind	22
Roasted crispy duck and jumbo prawn topped with Tamarind sauce	
Three Flavor Fish	19
Crispy fried filleted fish of the day topped with three-flavored special sauce. Served with fresh veggie on the side	
Pla Salmon Teriyaki	19
Charcoal-grilled filleted salmon topped with our homemade teriyaki sauce	
Green Curry Salmon	19
Grilled fresh salmon topped with green pea, carrot, bell pepper, and basil leave sautéed in green curry sauce.	

* Spicy

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Sweet Basil
Thai House

2803 Brewerton Road
Mattydale NY
(Kmart Plaza)

Tel: (315) 751-5168

Monday thru Friday
Lunch Hours 11am – 3pm
Dinner Hours 5pm – 10pm

Saturday thru Sunday
12pm – 10pm