

## **Beverages**

*HOT TEA, HOT COFFEE	1.65
*ICE TEA (Jasmine tea)	1.65
*COKE, DIET COKE, SPRITE, LEMONADE	1.95
*ORANGE SODA, CHERRY SODA, GINGERALE	1.95
<u>THAI ICE COFFEE</u>	
Iced coffee blended with cream and sugar	2.95
<u>THAI ICE TEA</u>	
Iced tea blended with cream and sugar	2.95
SPARKLING WATER	3.50

### **Import Beers**

Singha (Thai Beer)	3.95
Heineken	3.75
Amstel light	3.75
Tsingtao (Chinese Beers)	3.75
Maisels Weisse	4.95
Guinness	4.25
Asahi	3.75
Sapporo	3.75
Moose Head	3.75
Corona	3.75
Buckler (Non-Alcohol)	3.25

### **Domestic Beers**

Budweiser	2.85
Bud Light	2.85
Miller Light	2.85
Michelob Light	2.85
Michelob Lager	2.85
Michelob Ultra	2.85
Samuel Adams Lager	3.75
Samuel Adams Light	3.75
Samuel Adams Cream Stout	3.75
Sierra Nevada Pale Ale	3.75

## **Wine by the Glass**

<b>Glen Ellen</b>	<b>Glass</b>	<b>1/2 Carafe</b>	<b>Carafe</b>
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon	5.25	11.95	19.95

	<b>Glass</b>	<b>Bottle</b>
<b>Beringer</b> (California) Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon	6.25	23.95

<b>Kendall-Jackson</b> Chardonnay, Pinot Noir, Cabernet Sauvignon	7.25	29.75
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<b>Pepperwood Grove Pinot Grigio</b> (Italy)	7.25	28
<b>Gala Rouge Pinot Noir</b> (France)	7.25	28

<b>Plum Wine</b>	5.25
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### **Flavored Sake**

Ozeki "Sparkling Flower"	10.95
Sake2me Ginger Mango	7.95
Sake2me Green Tea	7.95
Hana Fuji Apple	6.25/glass
Hana Lychee	6.25/glass

### **Sake**

Sho Chiku Bai (hot)	7.95
Ozeki Karatamba (cold)	12.95

\*Refill

# Wine Lists

## White Wine

1. Columbia Crest Chardonnay	24.95
2. Clos du Bois “Russian River” Reserve Chardonnay	32.95
3. Chateau Ste Michelle Johannisberg Riesling	23.95
4. Chateau Ste Michelle Columbia Valley Dry Riesling	22.95
5. Robert Mondavi Fume Blanc	26.95
6. Fetzer “Valley oaks” Sauvignon Blanc	24.95
7. Chateau Ste Michelle Columbia Valley Sauvignon Blanc	23.95
8. Villa Antinori ( <i>Italy</i> )	23.95
9. Chateau Ste Michelle Columbia Valley Pinot Gris	23.95
10. Clos du Bois Pinot Grigio	29.95
11. Caposaldo Pinot Grigio ( <i>Italy</i> )	24.95
12. Chateau Ste Michelle Columbia Valley Gewurztraminer	22.95
13. Sommerau Castle Gewurztraminer ( <i>Germany</i> )	21.95
14. Montevina White Zinfandel	19.95
15. Kenwood Yulupa White Zinfandel	22.95
16. Robert Mondavi White Zinfandel	23.95

## Red Wine

17. Sterling Vintner’s Collection Pinot Noir ( <i>Central Coast</i> )	28.95
18. Cambria Pinot Noir	32.95
19. Louis Jadot Pinot Noir ( <i>France</i> )	35.95
20. Chateau St Jean Merlot ( <i>California</i> )	26.95
21. Fetzer “Valley oaks” Merlot	24.95
22. Black Opal Cabernet Merlot ( <i>Australia</i> )	28.95
23. Charles Krug Cabernet Sauvignon	35.95
24. Peter Lehmann Shiraz ( <i>Australia</i> )	28.95
25. Tamari Malbec Reserve ( <i>Argentina</i> )	27.95
26. Victory Vineyards Zinfandel	27.95
27. XYZin 10 year Zinfandel	32.95

## APPETIZERS

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|--|--------|--|--------|
| 1. <b>SATAY</b> (4)  | \$6.95 | 7. <b>SQUID TEMPURA</b>  | \$7.95 |
| Marinated beef or chicken in spiced coconut cream, grilled on wooden skewers. Served with fresh cucumber salad and homemade peanut sauce |        | Deep fried squid and mixed vegetables served with sweet and sour sauce   |        |
| 2. <b>TOD MUN</b> (4)  | \$6.95 | 8. <b>SHRIMP TEMPURA</b> (6)   | \$7.95 |
| Ground fillet of fish blended with the best Thai spices, green beans, deep fried. Served with clear plum sauce and cucumber salad        |        | Deep fried shrimp and mixed vegetables served with sweet and sour sauce  |        |
| 3. <b>SPRING ROLLS</b> (2 steamed rolls)   | \$5.25 | 9. <b>KNOCK-OUT ROLLS</b> (2 fresh rolls)  | \$4.95 |
| Steamed Thai crepe rolls filled with beansprout, cucumber, mushroom, tofu, and basted with sweet tar tamarind                            |        | Vegetables, basil leaves, noodle and baked tofu wrapped in rice sheet and served with plum sauce                   |        |
| 4. <b>SPRING ROLLS</b> (3 deep fried)  | \$3.95 | SHRIMP   | \$5.95 |
| Deep fried spring rolls filled with chicken, clear noodles, mixed vegetables. Served with Thai sweet and sour sauce                      |        | 10. <b>STEAMED MUSSEL</b>  | \$7.95 |
| 5. <b>THAI HOUSE GOLDEN SHRIMP</b> (5)   | \$7.25 | Mussels steamed with lemon grass and basil leaves served with chili-garlic sauce                                   |        |
| Marinated shrimp wrapped in rice paper and deep fried. Served with Thai sweet and sour sauce   |        | 11. <b>THAI HOUSE MEE-KROB</b>   | \$7.95 |
| 6. <b>FRIED TOFU</b> (8)   | \$5.25 | Crispy rice noodles. Served with sautéed chopped chicken, onion, garlic, fresh lettuce, and sweet and sour sauce   |        |
| Fried bean curd (tofu) served with ground peanuts and chili sauce  |        | 12. <b>POT STICKER</b> (6)   | \$6.95 |
|  |        | A Thai house appetizer favorite. Delicious fried dumplings stuffed with spinach and chicken. Served with soy sauce |        |

## SOUPS

- |   |  |   |                                |
|---|--|---|--------------------------------|
| 14. <b>TOM YUM</b>  |  | 16. <b>TOM KHA</b>  |                                |
| Thai House famous slightly sour and spicy soup made with mushroom, tomato, lemon grass and lime juice. Choice of: |  | "Country" soup made with sliced chicken breast, tomato, straw mushroom in a savory coconut milk, with crushed chili peppers, kha, cilantro and lime juice |                                |
| CHICKEN   | Bowl \$3.95    Hot Pot \$13.95                                       |   |                                |
| SHRIMP  | Bowl \$4.25    Hot Pot \$14.95                                       |   | Bowl \$4.25    Hot Pot \$15.95 |
| 15. <b>POH TAK</b>  |  | 17. <b>THAI HOUSE SOUP</b>  | \$3.95                         |
| Seafood combination with tomato, mushroom in spicy and sour soup  |  | Sliced chicken or pork soup broiled with clear noodle & mixed vegetables  |                                |
|   | Bowl \$4.55    Hot Pot \$15.95                                       |   |                                |
|   | 18. <b>RICE SOUP</b>   |   | \$3.95                         |
|   | Chopped chicken or pork broiled with mixed vegetables in clear broth |   |                                |

## SALADS

(Thai Salads or Entrée)

**19. CUCUMBER SALAD** \$3.25

A small plate of fresh cucumber and red onion with a mild and sour sauce

**20. THAI HOUSE SALAD** \$5.25

Fresh bean sprout, carrot, lettuce, onion, tomato, cucumber and fried tofu. Served with peanut dressing

**21. SOM TUM** \$7.95

Famous Thai style salad. Shredded green papaya, green bean, tomato, ground peanut mixed with special spicy hot and sour dressing. Served with lettuce

**22. YUM NEUR** \$10.95

Sliced, grilled steak spiced with chili peppers, cucumber, cilantro, red onion and lime juice. Served with garden fresh vegetable

**23. LARB** \$10.95

Choice of minced chicken, pork, or beef seasoned with lime juice, chili peppers, cilantro, red onion and mint

**24. NUM TOK (Waterfall beef)** \$10.95

Sliced, grilled steak mixed with rice powder, chili peppers, tomato, red onion and cilantro. Served with lettuce

**25. SQUID SALAD** \$10.95

Quickly boiled sliced squid seasoned with fresh ginger, chili pepper, cilantro, red onion and lime juice. Served with garden fresh vegetables

**26. YUM SEAFOOD COMBINATION** \$17.95

Steamed shrimp, squid, crab meat and scallop seasoned with chili pepper, cilantro, carrot, red onion and lime juice

**27. PLA GOONG** \$13.25

Grilled shrimp freshly seasoned with lemon grass, chili pepper, cilantro, red onion and lime juice. Served on lettuce

## SEAFOOD

Item number 28-36 served with one bowl of steamed jasmine rice or brown rice from Thailand.

**28. CHU CHEE**

Choice of fish or shrimp broiled with chu chee sauce, coconut cream, long bean, broccoli, pepper and basil leaves

DEEP FRIED WHOLE FISH market price

SHRIMP \$14.95

MAHI or TILAPIA \$16.95

**29. PAD TALAY** \$18.95

Seafood combination of sea mussels, shrimp, sea scallops and squid sautéed in a special sauce with zucchini, baby corn, mushroom, basil leaves, and bell pepper

**30. GARLIC PRAWN & SEA SCALLOP** \$15.95

Prawn and sea scallops sautéed in peppery garlic sauce with bell pepper, ground pepper and scallion. Served on a bed of fresh cucumber, tomato and lettuce

**31. GOONG PAD SNOW PEA** \$14.95

Stir fried shrimp with snow pea, baby corn and mushroom

**32. ROYAL THAI CURRY** \$18.95

Fillet of fish, mussels, shrimp, squid in green curry sauce with broccoli, zucchini, baby corn, snow pea, bell pepper and basil leaves

**33. GOONG PAD PRIG** \$14.95

Shrimp sautéed with curry sauce, coconut milk, bamboo shoot, green bean, bell pepper, kaffir lime leaves, and basil leaves

**34. PLA SARM ROS (3-Flavor Fish)**

Choice of fish topped with chopped garlic, fresh chili in Thai tamarind sauce

DEEP FRIED WHOLE FISH market price

MAHI or TILAPIA \$16.95

**35. PLA PREOWARN**

Choice of fish with onion, bell pepper, tomato, baby corn, pineapples and cucumber in sweet and sour gravy

DEEP FRIED WHOLE FISH market price  
MAHI or TILAPIA \$16.95

**36. SOFT SHELL CRAB MASAMAN \$17.95**

Deep fried soft shell crab with masaman curry, coconut milk, vegetables, potato, onion and peanuts

## HOUSE SPECIALTIES

Item number 37-44 served with one bowl of steamed jasmine rice or brown rice from Thailand.

**37. KING AND I \$14.95**

Grilled shrimp seasoned with fresh garlic, tomato, bell pepper, onion, carrot. Garnished with broccoli

**38. THAI HOUSE FAVORITE SEAFOOD \$18.95**

Shrimp, squid and scallops with fresh green bean, bamboo shoot, bell pepper in a healthy Thai-style curry sauce

**39. DUCK IN THAI BBQ SAUCE \$18.95**

Half roasted duck topped with special Thai BBQ Sauce. Served on mixed vegetables

**40. GULF OF SIAM**

Sautéed with roasted chili paste, carrot, green onion, bell pepper, ginger, broccoli, and basil leaves  
Choice of:

SHRIMP or SQUID or SEA MUSSELS \$14.95  
SEAFOOD COMBINATION \$18.95

**41. NAMPRIGPAOW**

Seasoned with namprigpaow sauce, cabbage, broccoli, snow pea, carrot, bell pepper

CRISPY DUCK \$14.95

CHICKEN \$11.95

MAHI or SALMON \$16.95

**42. DUCK PANANG \$14.95**

Crispy duck spiced with panang sauce, broccoli, snow pea, grounded peanut and kaffir lime leaves

**43. THAI ROASTED CHICKEN \$11.95**

Thai style roasted chicken served with sweet and chili-garlic sauce

**44. PLA RADPRIG**

Choice of fish topped with chopped pork or chicken, ginger, carrot, bell pepper, and onion. Spiced with Thai chili sauce

DEEP FRIED WHOLE FISH market price  
MAHI or TILAPIA \$16.95

## DELIGHTFUL DINNER DISH

Item number 45-55 served with one bowl of steamed jasmine rice or brown rice from Thailand.

VEGETARIAN \$10.95

CHICKEN \$11.95

PORK OR BEEF \$12.95

SHRIMP \$14.95

**45. PAD KRAPRAW**

Chopped chicken, pork or beef stir fried with fresh bell pepper, chopped garlic and basil leaves

**46. PAD EGG PLANT KRAPRAW**

Crushed garlic, egg plant, bell pepper, sweet basil leaves, and your choice of chicken, pork or beef

**47. PAD KHING**

Stir fried chicken, pork or beef with ginger, mushroom, bell pepper, green onion in oyster sauce and black bean sauce

**48. PAD KRATIAM (Pad Garlic)**

Marinated chicken, pork or beef pan fried with crushed garlic, ground pepper, diced bell pepper and scallion. Thinly sliced and served on a bed of fresh cucumber and lettuce

**49. KAI CASHEW**

Sautéed sliced chicken breast with roasted Indian cashews, sweet pepper and onion

**51. PAD THREE KING** \$13.95  
Combination of chicken, pork and beef sautéed with red curry sauce, green bean, basil and bell pepper

**52. BROCCOLI BEEF**  
A sumptuous platter of fresh broccoli spears topped with beef, sautéed in our special oyster sauce

**53. PAD WOONSEN**

Stir fried soft silver noodle with your choice of meat, egg, onion, napa, snow pea and carrot

**54. RAMA OF SUNSET**  
Choice of meat with vegetables and peanut sauce  
Deep Fried or Grilled Shrimp  
Deep Fried or Grilled Chicken

**55. THAI SWEET AND SOUR**  
Deep fried choice of meat with cucumber, tomato, bell pepper, onion and pineapple in our Thai sweet and sour sauce

## THAI CLASSIC CURRY

Item number 56-61 served with one bowl of steamed jasmine rice or brown rice from Thailand.

VEGETARIAN	\$12.95
CHICKEN, BEEF OR PORK	\$13.95
SHRIMP	\$14.95

**56. RED CURRY**  
Savory red curry sauce, coconut milk, green pea, bamboo shoot, bell pepper, and basil leaves

**57. GREEN CURRY**  
Special green curry sauce, coconut milk, bamboo shoot, eggplant, bell pepper, and basil leaves

**58. YELLOW CURRY**  
Yellow curry, coconut cream, onion and potato

**59. KANG PA** \$12.95  
Chicken or beef in spicy red curry (no coconut milk), green beans, bamboo shoot, and basil leaves

**60. PANANG**  
A delicious curry dish cooked in coconut cream, grounded peanuts, kaffir lime leaves and bell pepper

**61. KANG MASAMAN**  
Special curry, potato, peanuts and coconut cream

## NOODLES

VEGETARIAN	\$10.95
CHICKEN, BEEF OR PORK	\$10.95
SHRIMP	\$12.95
SEAFOOD COMBINATION	\$13.95

**62. PAD THAI**  
A famous Thai House dish. Stir fried thin rice noodles sautéed with beansprout, onion, egg, grounded peanuts and Thai spices

**63. PAD SEE-EWE** (Soy sauce noodle)  
Wide steamed rice noodles with broccoli, egg, and soy sauce

**64. RAD NAR**  
Pan fried wide steamed rice noodles topped with broccoli and light gravy

**65. PAD KEE MOW**  
Pan fried wide steamed rice noodles, sautéed with green onion, egg, Thai spices and basil leaves

**66. NOODLE SOUP** (Pho)  
Rice noodle and vegetables in special broth  
**CHICKEN, BEEF OR PORK** \$ 8.95  
**SHRIMP** \$10.95  
**SEAFOOD COMBINATION** \$11.95

**Vegetarian Delights**  
Most items can be ordered  
without meat

**WE USE NO MSG**

## RICE

VEGETARIAN	\$ 9.95
CHICKEN, BEEF OR PORK	\$ 9.95
SHRIMP	\$10.95
SEAFOOD COMBINATION	\$11.95

### 68. **FRIED RICE**

Fried rice with onion, tomato, and egg

### 69. **PINEAPPLE FRIED RICE**

Fried rice with pineapple, vegetable, egg  
(and Chinese sausage if pork is chosen)

### 70. **BROCCOLI FRIED RICE**

Fried rice with broccoli and egg

### 71. **BASIL FRIED RICE**

Fried rice with fresh basil leaves, onion, egg,  
and bell pepper

### 72. **YELLOW CURRY FRIED RICE**

Fried rice with yellow curry powder, egg,  
carrot, sweet pea, onion, and spices

## SIDE DISH

T1. SMALL BROWN RICE	\$1.50	T5. PEANUT SAUCE	\$1.00
T2. LARGE BROWN RICE	\$3.00	T6. STEAMED VEGETABLE	\$3.00
T3. SMALL JASMINE RICE	\$1.50	T7. STICKY RICE	\$3.50
T4. LARGE JASMINE RICE	\$3.00		

## DESSERTS

1. Lychees or Logans in syrup	\$4.95	2. Daily dessert
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### UNCC

230 E WT Harris Blvd, B9  
Charlotte, NC 28262  
704-717-8006  
Fax: 704-717-9050

### HIGHWAY 51

8706 Pineville Matthews Rd  
Charlotte, NC 28226  
704-542-6300  
Fax: 704-542-4157

### GASTONIA

4008 E Franklin Blvd  
Gastonia, NC 28056  
704-823-1797  
Fax: 704-823-1798

#### UNCC and HIGHWAY 51 HOURS:

Mon.-Thurs.	11:00am-2:45pm	5:00pm-10:00pm
Friday	11:00am-2:45pm	5:00pm-11:00pm
Saturday	12:00pm-11:00pm	
Sunday	12:00pm-10:00pm	
Saturday, Sunday, and Holiday	Brunch 12:00pm-3:00pm	

#### GASTONIA HOURS:

Mon.-Thurs	11:00am-9:00pm (all day)
Friday and Saturday	11:00am-10:00pm (all day)
Sunday	11:00am-9:00pm (all day)
Saturday, Sunday, and Holiday	Brunch 11:00pm-3:00pm

**Most items can be made vegetarian.**

\*For party of 5 or more guests, an 18% gratuity will be added.

