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
THAI ICE COFFEE	
Iced coffee blended with cream and sugar	2.95
THAI ICE TEA	
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

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

	Glass	**Bottle**
Beringer (California) Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon	6.25	23.95
Kendall-Jackson Chardonnay, Pinot Noir, Cabernet Sauvignon	7.25	29.75
Pepperwood Grove Pinot Grigio (Italy)	7.25	28
Gala Rouge Pinot Noir (France)	7.25	28
Plum Wine	5.25	

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 (*Italy*)	23.95
9. Chateau Ste Michelle Columbia Valley Pinot Gris	23.95
10. Clos du Bois Pinot Grigio	29.95
11. Caposaldo Pinot Grigio (*Italy*)	24.95
12. Chateau Ste Michelle Columbia Valley Gewurztraminer	22.95
13. Sommerau Castle Gewurztraminer (*Germany*)	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 (*Central Coast*)	28.95
18. Cambria Pinot Noir	32.95
19. Louis Jadot Pinot Noir (*France*)	35.95
20. Chateau St Jean Merlot (*California*)	26.95
21. Fetzer “Valley oaks” Merlot	24.95
22. Black Opal Cabernet Merlot (*Australia*)	28.95
23. Charles Krug Cabernet Sauvignon	35.95
24. Peter Lehmann Shiraz (*Australia*)	28.95
25. Tamari Malbec Reserve (*Argentina*)	27.95
26. Victory Vineyards Zinfandel	27.95
27. XYZin 10 year Zinfandel	32.95

APPETIZERS

1. **SATAY** (4) $6.95
Marinated beef or chicken in spiced coconut cream, grilled on wooden skewers. Served with fresh cucumber salad and homemade peanut sauce

2. **TOD MUN** (4) $6.95
Ground fillet of fish blended with the best Thai spices, green beans, deep fried. Served with clear plum sauce and cucumber salad

3. **SPRING ROLLS** (2 steamed rolls) $5.25
Steamed Thai crepe rolls filled with beansprout, cucumber, mushroom, tofu, and basted with sweet tar tamarind

4. **SPRING ROLLS** (3 deep fried) $3.95
Deep fried spring rolls filled with chicken, clear noodles, mixed vegetables. Served with Thai sweet and sour sauce

5. **THAI HOUSE GOLDEN SHRIMP** (5) $7.25
Marinated shrimp wrapped in rice paper and deep fried. Served with Thai sweet and sour sauce

6. **FRIED TOFU** (8) $5.25
Fried bean curd (tofu) served with ground peanuts and chili sauce

7. **SQUID TEMPURA** $7.95
Deep fried squid and mixed vegetables served with sweet and sour sauce

8. **SHRIMP TEMPURA** (6) $7.95
Deep fried shrimp and mixed vegetables served with sweet and sour sauce

9. **KNOCK-OUT ROLLS** (2 fresh rolls) $4.95
Vegetables, basil leaves, noodle and baked tofu wrapped in rice sheet and served with plum sauce
SHRIMP $5.95

10. **STEAMED MUSSEL** $7.95
Mussels steamed with lemon grass and basil leaves served with chili-garlic sauce

11. **THAI HOUSE MEE-KROB** $7.95
Crispy rice noodles. Served with sautéed chopped chicken, onion, garlic, fresh lettuce, and sweet and sour sauce

12. **POT STICKER** (6) $6.95
A Thai house appetizer favorite. Delicious fried dumplings stuffed with spinach and chicken. Served with soy sauce

SOUPS

14. **TOM YUM**
Thai House famous slightly sour and spicy soup made with mushroom, tomato, lemon grass and lime juice. Choice of:
CHICKEN Bowl $3.95 Hot Pot $13.95
SHRIMP Bowl $4.25 Hot Pot $14.95

15. **POH TAK**
Seafood combination with tomato, mushroom in spicy and sour soup
Bowl $4.55 Hot Pot $15.95

16. **TOM KHA**
"Country" soup made with sliced chicken breast, tomato, straw mushroom in a savory coconut milk, with crushed chili peppers, kha, cilantro and lime juice
Bowl $4.25 Hot Pot $15.95

17. **THAI HOUSE SOUP** $3.95
Sliced chicken or pork soup broiled with clear noodle & mixed vegetables

18. **RICE SOUP** $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

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.

SUSHI MENU

SUSHI APPETIZERS

S1	EDAMAME	$4.50
S2	SUSHI SALAD (Cucumber, avocado & crabmeat	$4.95
S3	SQUID SALAD (Squid, seaweed, bamboo & asparagus)	$5.25
S4	SEAWEED SALAD	$4.50
S5	IDAKO (Seaweed salad topped with baby octopus)	$5.95
S6	SOFT SHELL CRAB TEMPURA	$8.95
S7	SHRIMP TEMPURA	$8.95
S8	TUNA TATAKI	$8.95
S9	BEEF TATAKI	$8.95
	Lightly beef seared with spicy ponzu sauce	

SUSHI & SASHMI PLATTERS

S10	SUSHI NAMI	$19.50
	(1 tuna roll & 8 pieces nigiri)	
S11	SUSHI JO	$22.50
	(I spicy tuna roll & 10 pieces of nigiri	
S12	SASHIMI NAMI	$24.50
	(15 pieces of fresh sliced fish & a bowl of sushi rice)	
S14	SASHIMI DELUXE	$29.50
	(18 pcs of fresh sliced fish & a bowl of sushi rice)	
S15	SUSHI & SASHIMI COMBO	$31.50
	(1 tuna roll, 1 California roll 8 pieces of nigiri and 8 pcs of sashimi)	

CHEF's SPECIAL SASHIMI

S16	SPICY POKY	$9.95
	Mixed sashimi with special sauce	
S17	TUNA PARADISE	$9.95
	Spinach wrapped in tuna & topped with special sauce	
S18	VOCANO	$10.95
	Soft shell & shrimp tempura mixed with special sauce	
S19	SWEET LADY	$10.95
	Tuna & smoked salmon mixed with special sauce	
S20	THREE KINGS	$10.95
	Tuna & salmon wrapped in squid with special sauce	
S21	DEEP BLUE SEA	$10.95
	scallop & mussel with special sauce	

Note: Consuming raw or undercooked meat, poultry, egg, shellfish and seafood may increase your risk of food borne illness.

SUSHI

	Nigiri 2 pieces		Sashimi 3 pieces	
TUNA (Maguro)	$5.25	S22	$6.50	S23
SALMON (Sake)	$4.75	S24	$5.75	S25
YELLOW TAIL (Hamachi)	$5.25	S26	$6.50	S27
RED SNAPPER (Tai)	$4.75	S28	$5.75	S29
SMOKED SALMON	$4.95	S30	$5.95	S31
WHITE TUNA	$4.95	S32	$5.95	S33
FRESH WATER EEL (Unagi)	$4.95	S34	$5.95	S35
MACKEREL (Saba)	$4.25	S36	$5.25	S37
OCTOPUS (Tako)	$4.25	S38	$5.25	S39
SQUID (Ika)	$4.25	S40	$5.25	S41
SHRIMP (Ebi)	$4.25	S42	$5.25	S43
SWEET SHRIMP (Ama Ebi)	$6.95	S44	$8.25	S45
CRAB MEAT (Kani)	$3.95	S46	$4.95	S47
SALMON ROE (Ikura)	$4.50	S48		
SMELT ROE (MASAGO)	$4.25	S49		

ROLL SUSHI (MAKI) (4 - 8 pieces)

CALIFORNIA ROLL	$4.75	S50
SPICY TUNA ROLL	$6.25	S51
(Tuna, Avocado & cucumber)		
SPICY SALMON ROLL	$5.95	S52
(Salmon with spicy mayonnaise)		
SPICY YELLOWTAIL ROLL	$5.95	S53
(Yellowtail with spicy mayonnaise)		
SALMON SKIN & CUCUMBER ROLL	$5.95	S54
EEL & CUCUMBER ROLL	$4.95	S55
SHRIMP ROLL	$5.25	S56
(shrimp, avocado & cream cheese)		
PHILLIE ROLL	$5.75	S57
(smoked salmon, avocado & cream cheese)		
BOSTON ROLL	$6.95	S58
(shrimp, crabmeat, cucumber, avocado)		
CRUNCHY ROLL	$5.95	S59
(crabmeat, tempura flakes, masago)		
TEMPURA SHRIMP ROLL (6 Pcs)	$5.95	S60
(Shrimp tempura, cucumber, avocado)		
CUCUMBER ROLL	$3.25	S61
ASPARAGUS ROLL	$4.25	S62
VEGGIE ROLL	$4.95	S63
(cucumber, avocado, asparagus)		

THAI HOUSE'S SPECIAL ROLLS

S64	THAI HOUSE ROLL Tuna, salmon, yellowtail, cream cheese and jalapenos lightly fried topped with special sauce.	$12.95
S65	BANGKOK GREEN ROLL Snow crab, avocado, cucumber topped with avocado	$11.95
S66	BLACK DRAGON ROLL Snow crab, spicy tuna topped with eel.	$10.95
S67	PANTHERS ROLL Crab meat, cream cheese, cucumber, jalapenos topped with smoked salmon & eel	$10.95
S68	UNCC ROLL Snow crab, spicy tuna, avocado, cucumber in soy paper topped with ??	$10.95
S69	GASTONIA ROLL Tempura shrimp, avocado topped with crispy tuna.	$10.95
S70	RAINBOW ROLL California roll topped with tuna, salmon avocado.	$11.95
S71	LADY IN RED Spicy tuna, cucumber, avocado topped with tuna	$11.95
S72	RED DRAGON ROLL Tempura shrimp, cucumber topped with big eye tuna	$11.95
S73	SPIDER ROLL Soft shell crab, avocado, asparagus, red bell and cucumber with spicy Aioli.	$9.95