LUNCH

COMBINATIONS

Well suited for take-out or those with limited time. Each combination includes: soup of the day, Pud Thai, and jasmine rice or brown rice. Option: pineapple rice (extra 50¢)

GOLDEN CASHEW CHICKEN

chicken breast, bell peppers, green onions, carrots, cashew nuts & Racha special sauce

RED CURRY CHICKEN \$7.95

with coconut milk, bell peppers, bamboo shoots, and fresh Thai sweet basil

GARLIC DELIGHT CHICKEN \$7.95

with lots of fresh garlic, a touch of ground black pepper, served with steamed broccoli

SHOWERING RAMA CHICKEN OR TOFU \$7.95

served on a bed of fresh spinach, topped with peanut sauce

GREEN CURRY TOFU \$7.95

green curry sauce with eggplant, basil, bell pepper

FISH PANANG \$9.95

lightly breaded and fried, topped with thick panang curry sauce made with coconut milk and finely chopped kaffir lime leaf

COCONUT PRAWNS \$9.95

whole prawns tossed with lots of coconut flake & deep-fried golden brown. with sweet chili dipping sauce

APPETIZERS

GYOZA: CRISPY JAPANESE DUMPLINGS

\$5.95

\$7.95

ground pork, cabbage, chives, garlic, served with spicy ginger black sauce

CRISPY SPRING ROLLS \$5.95

chopped vegetables &mung bean noodles wrapped in spring roll pastry and deep-fried. Served with plum dipping sauce

CRAB & SHRIMP WRAP \$7.95

shrimp, imitation crab meat, cream cheese, wonton skin, sweet chili sauce

CHICKEN SATAY \$7.9

marinated in coconut milk and curry powder, served with cucumber vinaigrette and peanut sauce

SOUPS

TOM YUM PRAWNS: HOT & SOUR SOUP

button mushrooms, cherry tomatoes, shallots, cilantro, chili paste, lemongrass

cup \$5.95 / bowl \$10.95

TOM KA GAI: CHICKEN COCONUT SOUP

oyster mushrooms, shallots, cilantro, galangal, kaffir lime leaf cup \$4.95 / bowl \$8.95

WONTON SOUP

black mushroom-shrimp-chicken stuffed wontons, "yu-choy" vegetable cup \$4.95 / bowl \$8.95

ENTREE SALADS

Enjoy your salad Thai-style: wrap salad in the fresh greens. All entrée salads come with your choice of jasmine rice or brown rice. Option: pineapple rice (extra 50¢)

LARB GAI: GROUND CHICKEN BREAST SALAD \$8.95

tossed with lime chili vinaigrette, Thai basil, mint & cilantro. Served with tomatoes, cucumber and green lettuce wedges

CRYING TIGER \$10.95

grilled beef strip tossed with lime chili vinaigrette, Thai basil, mint & cilantro. Served with tomatoes, cucumber and green lettuce wedges

CURRIES

All entrée curries come with your choice of jasmine rice or brown rice. Option: pineapple rice (extra 50¢)

> YOUR CHOICE OF: CHICKEN, PORK, TOFU \$8.95 BEEF, PRAWNS \$10.95

RED CURRY

red curry paste and coconut milk with bell peppers, bamboo shoots, and fresh sweet basil

PANANG CURRY

panang curry paste and coconut milk, seasoned with finely sliced kaffir lime leaves

GREEN CURRY

green curry paste and coconut milk with eggplant, peas, fresh sweet basil, and Lychee nut

MASSAMAN CURRY

massaman curry paste, coconut milk, potatoes, carrots, shallots, pineapple & peanuts

YELLOW CURRY

yellow curry paste and coconut milk with red onion, potato, pineapple.

INDOCHINE CHICKEN CURRY

\$8.95

lemon grass, ginger, green chili, onions, tomatoes, coconut milk

RICE DISHES

YOUR CHOICE OF: CHICKEN, PORK, TOFU \$8.95 BEEF, PRAWNS \$10.95

THAI FRIED RICE

jasmine rice, egg, broccoli, tomatoes, onions

RACHA FRIED RICE

jasmine rice, egg, pineapple, snow peas, onions, tomatoes, yellow curry powder

HOLY BASIL FRIED RICE

with fresh chili peppers, sweet basil & onion

GREEN CURRY FRIED RICE

jasmine rice, egg, green pea, basil leaves

CHILI PASTE FRIED RICE

Thai fried rice with chili paste

CRAB FRIED RICE

\$14.95

jasmine rice, egg, onions, scallion

LUNCH

RACHA ENTREES

Each entrée includes: soup of the day, jasmine rice or brown rice Option: pineapple rice (extra 50¢)

> YOUR CHOICE OF: CHICKEN, PORK, TOFU \$8.95 BEEF, PRAWNS \$10.95

GINGER GARDEN

fresh sliced ginger seared in oil, then stir fried with button mushroom, carrot, green onion, and yellow onion

ROYAL SWEET & SOUR

pineapple, bell peppers, tomatoes, celery, onions, cucumber & fresh snow peas in a sweet & sour sauce

PRIKKHING PRINCE

fresh green beans, prikkhing paste, and finely sliced kaffir lime leaves

ANGEL EGGPLANT

lightly-steamed eggplant with bell peppers, sliced green onions, sweet basil, chili paste & yellow curry powder

SUMMER FIRE

bell peppers, onion, bamboo shoots, green beans, oyster mushrooms & red curry paste

GARLIC DELIGHT

with lots of fresh garlic & a touch of ground black pepper. Served with & broccoli crown

GOLDEN CASHEW

onion, bell pepper, carrot, celery, green onion

Choose: chicken \$8.95 prawns \$10.95

LEMONGRASS CHICKEN

\$8.95

boneless chicken thighs marinated in garlic, soy sauce, and lemon grass

GAI YAANG: THAI BBQ CHICKEN

\$8.95

marinated boneless chicken thigh, grilled, served with sweet chili dipping sauce

RACHA NOODLES

YOUR CHOICE OF: CHICKEN, PORK, TOFU \$8.95 BEEF, PRAWNS \$10.95

PUD SEE EW

wide rice noodles, egg, broccoli, Thai soy sauce

PUD KE MAO

wide rice noodles, egg, onions, tomato, broccoli, hot basil sauce

PUD THAI

rice linguini noodles, crushed peanuts, egg, green onion, bean sprouts, tamarind sauce

BAMEE WONTON NOODLE SOUP

\$8.95

egg noodles, shrimp, chicken and black mushroom stuffed wontons, yu-choy, Thai BBQ pork

SINGAPORE NOODLES

\$10.95

rice vermicelli noodles, prawns, bell pepper, bean sprouts, curry powder

MEATBALL NOODLE SOUP

\$8.95

meatball, noodles & fresh bean sprouts in beef broth, topped with seared garlic, cilantro & green onion

BEEF NOODLE SOUP

\$8.95

sliced beef, noodles & fresh bean sprouts in beef broth. Topped with seared garlic, cilantro & green onion

SEN LEK CHICKEN SOUP

\$8.95

chicken, noodles. Topped with cilantro and green onions

SEN LEK PORK SOUP

\$8.95

\$2.75

\$1.75

\$1.75

BBQ pork, noodles, with vegetable. Topped with cilantro, green onion and seared garlic

BEVERAGES

THAI ICED TEA

fresh brewed black tea & cream

THAI ICED COFFEE \$2.75

fresh brewed Thai coffee & cream

UNSWEETENED ICED TEA \$1.75

SODA pepsi, diet pepsi, sierra mist, mug root beer

ORANGE, PINEAPPLE, CRANBERRY \$2.95

TROPICANA LEMONADE

HERBAL TEA \$2.95

WORLD PEACE

organic tea with flavors of peppermint, clove & licorice – minty, sweet, spicy

WU WEI

five herbs blend: stevia, lemon balm, clove, lavender, & licorice root

OOLONG TEA \$3.95

DONG DING

semi-fermented with spicy overtones

GREEN TEA \$2.95

JASMINE

flower-scented with a light perfume

JAPANESE GREEN TEA

Gen-Mei-Cha

BLACK TEA \$2.95

CEYLON

flowery & brisk with balanced fruit

SEATTLE CHAI

himalayan black tea blend with cinnamon, cardamom, ginger root

COFFEE: proudly served SEATTLE BEST coffee beans \$1.95