### Lunch Specials

(Served Mon.-Fri. 11:15am-3:30pm Except Holidays)

Served with ONE complimentary:

Choice of Spicy Chicken Soup, Chicken Coconut Soup,

Vegetable Soup, Thai Salad, Spring Roll,

**Steamed Dumpling or Soft Drink** 

Vegetables, Tofu, Chicken or Beef \$6.95, Squid, Shrimp \$7.95, Duck or Seafood \$10.95, Fried Fillet Tilapia \$12.95

Select one of the following main courses:

- → Fresh Chili(Pad Phrik Sod) Fresh chili,onion, scallion and bell peppers
- Basil Sautéed with onions, bell peppers, string bean, chili and basil Rama Creamy blend of coconut milk & peanut sauce served with
- Ginger Sautéed with ginger, scallions, onions, bell pepper, baby corn
- Garlic Sautéed with garlic, black pepper, mixed vegetable and peas Cashew Nut Sautéed with cashew nuts, onions, scallions, celery, bell peppers, baby corn and carrots
- — Red Curry Simmered in coconut milk, red curry, bamboo shoots, kaffir leaves, basil, bell pepper and string bean
- Green Curry Simmered in coconut milk, green curry, egg plants, bamboo shoots, bell pepper, basil and kaffir leave
- ─ Kari Curry Yellow curry with potatoes, onions, dried shallots in
   coconut milk, and peanuts
- → Basil Noodle Flat noodle with onions, bell peppers, egg, basil and chili Pad Thai Thin rice noodle with sautéed egg, tofu, turnips, scallions,

Si Eu Noodle Flat noodle with Chinese broccoli, egg and soy sauce Thai Fried Rice Onions, scallions, egg and Thai soy sauce

### Dining Room Specials (Dine in Only)

### Lunch Specials starting at \$6.95

Choose 2 of 5 of the following items with your entrée. (Soup, Salad, Appetizer, Soft drink or Ice cream)

### Asiam's Specials \$10.95

(valid Mon-Fri 4pm-6pm, Sat-Sun 11:15am-4pm) Includes Soup, Salad and Entrée

✓ Indicated medium hot & spicy but can be made mild or extra spicy Please inform servers for any food allergies before placing orders

## Asiam Specialty

	Grilled Chicken (Kai Yang)	\$10.95
	Grilled marinated half chicken with Tamarind sauce	
	King Chicken	\$11.95
	Grilled marinated chicken topped with peanut sauce.	
	Served with steamed broccoli and carrots served with curry ri	ce
J	E-San Classic	\$14.95
	Grilled marinated chicken with Thai herbs, Papaya salad	
	and sticky rice	
1	Mango Bass	\$15.95
	Fried filet stripe bass with homemade green mango salad	
	<b>◯</b> Tilapia Chu Chee	\$15.95
	Fried filet Tilapia with creamy	<b>V</b> 10.00
	blend of curry paste, bell peppers,	
	coconut milk and kaffir leaves.	
J	Tilapia Pad Cha	\$15.95
	Crispy filet Tilapia sautéed with bell peppers, onions,	φ15.55
	lemongrass, kaffir leaves, galingale and fresh pepper.	
	Grilled Spare Ribs	\$15.95
	Grilled Spare Ribs, bok choy with Thai sweet chili sauce	ψ13.33
	Tamarind Duck	\$16.95
	Crispy Duck with our homemade tamarind sauce	ψ10.55
J	Siam Duck	\$16.95
	Crispy duck smothered with a spicy Thai chili sauce	φ10.33
	mixed with bell peppers, oyster sauce and onions	
	Orange Duck	\$16.95
	Crispy duck with homemade orange sauce along with	φ10.90
	steamed broccoli	
	Classic Seafood Pad Thai	\$16.95
	Our Classic Pad Thai with the combination of Prawn,	ψ10.55
	Squid and Scallop.	
ر	Prawn Nam Phrik Pao	\$18.95
	Prown soutdod with hall papears cashow nuts onions	¥ 10.00

Prawn sautéed with bell peppers, cashew nuts, onions, tomatoes, pineapples in Mild Spicy Thai shrimp paste

> \$18.95 Paradise Prawn Prawn in our homemade pineapple curry

\$18.95 ─ Avocado Prawn

Prawn, avocado, bell peppers in red curry

### Desserts

Vanilla Poached Pear	\$6.95	
ce Cream	\$3.00	
(Vanilla, Coconut or Green tea)		
Lychee in syrup		\$3.95
Caramel Custard		\$3.95
Fried Banana with Ice Cream		\$5.95
Jackfruit with Sweet Sticky Rice		\$6.95
Mango with Sweet Sticky Rice	(Seasonal)	\$6.95
Fried Ice Cream		\$6.95



## 1:00

We Do Catering! Please call us for more details

(Minimum

area (Minimum \$10.00)

Free Delivery

# Hours

### Appetizers

Edamamae (Steamed Healthy Soy Beans)	\$3.95
Spring Roll (PorPia)	\$3.95
Clear noodles, taro and vegetables wrapped in a delicate egg	
roll skin. Deep fried served with tangy plum sauce.	
Fresh Roll	\$4.95
Lettuce, cucumbers, carrots & basil leaves along with	
hoisin dipping sauce topped with peanut	
Steamed Vegetable Dumpling	\$4.95
Tofu, cabbage, carrots and spinach wrapped in pastry shell.	
Served with sesame soy vinaigrette (4 pieces)	
Steamed Dumpling (Ka Nom Jeep)	\$5.95
Blend of shrimp, chicken, mushrooms, carrots, herbs,	
water chestnuts andeggs in a tender pastry shell.	
Served with sesame soy vinaigrette (4 pcs)	
Curry Puff	\$5.95
A tantalizing combination of carrots, peas, diced onions, potato	es,
curry powder all wrapped in a puff pastry. (3 pieces)	
Roti Kari (Choice of chicken or potato)	\$5.95
Thai Fried Shrimp	\$5.95

Marinated whole shrimp wrapped in pastry shell deep fried

Chicken skewered, marinated in coconut milk cumin & herbs.

Served with plum sauce (4 pieces)



**Chicken Satay** 

\$5,95 **Kratong Tong** (Crisp Golden Basket) (4pcs) Corns, carrots, peas, potatoes and onions with curry powder

\$5,95

Coco Shrimp Served with plum sauce \$6.95 **Grilled Shrimp (Goong Yang)** \$6.95 Whole shrimp marinated with cumin coconut milk and

herbs grilled on charcoal. Served with peanut sauce Fried Crab Cake Served with homemade corn salad \$7.95 **Duck Roll** \$7.95 Marinated duck, cucumbers, scallions, cilantro wrapped in

pastry shell. Served with tamarind hoisin sauce \$13.95

**Chef's Special Mixed Appetizers** Steamed Dumpling, Fried Shrimp, Chicken Satay, Spring Roll and Salad with Miso Ginger dressing

### Soup

**→** Spicy Shrimp Soup (Tom Yum Goong) \$3.95 Traditional Thai soup with a blend of lemon grass, shrimp, mushrooms in a spicy shrimp broth



\$3.95 **Chicken Coconut Soup** (Tom Kha Gai)

A mild soup based in coconut milk with chicken, lime juice, galangal, scallions and mushrooms

Crystal Noodle Soup (Gang Jerd) \$3.95 Clear noodles with Napa Cabbage, scallions and tofu Spicy Seafood Soup (Po Tak) \$7.95 Combo seafood, lemon grass, mushrooms in clear spicy shrimp broth

### Salad

	Thai Salad	\$4.95
	Garden Fresh greens, cucumbers, tomatoes, fried tofu	
	with light peanut dressing	
	House Salad	\$5.95
	Garden Fresh greens, cucumbers, tomatoes with	
	homemade miso ginger dressing	
_	Papaya Salad	\$6.95
	Green papaya mixed with tomatoes, string beans,	
	peanuts, chopped garlic, fish sauce, lime juice and chili.	
	Avocado Mango Salad	\$7.95
	Mango, avocado, onions, scallions, cherry tomatoes	
	with lime dressing	
_	Yum Duck	\$9.95
	Spicy crispy duck tossed with lime juice, apple slices,	
	tomatoes, red onions, scallions, peanuts, pineapples,	
	fish sauce, chili and shrimp paste	
_	Yum Seafood	\$9.95
	Steamed mixed seafood tossed with chili, scallions, onions,	
	lime juice, tomatoes, fish sauce and shrimp paste	
	Crille d Christen with \$40.05	

### Side Orders

White Rice or Brown Rice	\$1.50
Sticky Rice	\$2.00
Peanut Sauce	\$2.00
Steamed Noodles	\$2.00
Curry rice	\$3.00
Steamed Mixed Vegetables	\$3.00

Grilled Shrimp with \$10.95 **Mango Salad** Grilled Shrimps, fresh green mango, red onions, scallions, chili, lime juice and fish sauce

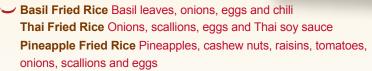


### Vegetarian Lover

Mixed Green Vegetable	\$8.95
Sautéed with fresh garlic in soy sauce	
	\$8.95

Fried Rice

Choice of Mixed Vegetables, Tofu or Chicken \$8.95 Beef or Shrimp \$9.95 **Combination Seafood \$13.95** 



Red Curry Fried Rice Eggs, bell peppers, onions and red curry paste \$12.95 **Crab Fried Rice** Sautéed rice with eggs, onions, scallions and crab meat

### Noodles



Choice of Tofu, Mixed Vegetables or Chicken \$8.95 Beef or Shrimp \$9.95

### **Pad Thai**

Thin rice noodles with sautéed eggs, tofu, turnips, scallions, bean sprouts and peanuts

→ Basil Noodle Flat noodles with onions, bell peppers, eggs, basils and chili

Si Eu Noodle Flat noodles with Chinese broccoli, eggs and soy sauce Pad Woon Sen Glass noodles with sautéed eggs, onions, scallions, carrots, napa, baby corns, snow peas, string beans, fish sauce and oyster sauce

**Noodle Soup** (Clear Chicken Soup or Tom Yum Soup) Thai style noodle soup served with bean sprouts, scallions, cilantro. Choice of thin, flat rice noodle or glass noodle

Crisp or Soft Noodle Curry Crisp or soft noodles with a coconut yellow curry, bean sprouts, apple slices, scallions and shallots.

Asiam Noodle Flat noodles, broccoli, eggs, onions, bean sprouts, carrots, scallions, sriracha and tomato sauce

### Beverages

Soda	\$2.00
Fresh Brewed Iced Tea (unsweetened)	\$2.00
Spring Water	\$2.00
Sparklingng Water	\$3.00
Thai Iced Tea or Thai Iced Coffee	\$3.00
Juices	\$3.00
(Cranberry, Orange, Pineapple, Mango, or Guava)	
Lychee Thai Iced Tea	\$4.00

Entrées

Choice of Mixed Vegetables, Tofu \$8.95 Vegetarian Duck, Chicken, Beef \$9.95 Duck(quarter) \$10.95 Squid, Shrimp \$12.95 **Scallop \$14.95 Combination Seafood \$16.95** 

Select one of the following sauces

- Fresh Chili (Pad Phrik Sod) Sautéed in light Fresh chili sauce, onions, scallions and bell peppers
- → Basil Sautéed with onions, bell peppers, string beans, chili and basils
- Pad Phrik Khing Sautéed in curry paste, kaffir leaves, chili & string beans Rama Creamy blend of coconut milk & peanut sauce served with mixed vegetables

Ginger Sautéed with ginger, scallions, onions, bell peppers, baby corns and mushrooms

Chili Sautéed with lemongrass, garlic, tamarind, mixed vegetables and Thai sweet chili sauce

Garlic Sautéed with garlic, black pepper, mixed vegetables and peas Cashew Nut Sautéed with cashew nuts, onions, scallions, celery, bell peppers, baby corns and carrots

- → Red Curry Simmered in coconut milk, red curry, bamboo shoots, kaffir leaves, basils, bell peppers and string beans
- bamboo shoots, bell peppers, basils and kaffir leaves
- **─ Kari Curry** Yellow curry with potatoes, onions, dried shallots in
- → Panang Curry Creamy blend of panang curry paste, kaffir leaves and bell peppers in coconut milk

### Selected Fish Entrées

A Filet Tilapia \$12.95 A Filet Stripe Bass \$13.95 Whole Red Snapper \$18.95

Garlic Sautéed with garlic, black pepper, mixed vegetables and peas → Basil Sautéed with onions, bell peppers, string beans, chili and basils

Chili (Rad Phrik) Lemongrass, garlic, tamarind, mixed vegetables and Thai sweet chili sauce

**Tamarind** 

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Bass Ginger Steamed filet Stripe Bass with fresh ginger, mushrooms, plum, bell peppers and light soy sauce

homemade Authentic Thai lemon sauce with garlic and Thai chili.

Indicated medium hot & spicy but can be made mild or extra spicy Please inform servers for any food allergies before placing orders

Pad Phrik Khing