

Thai Basil

APPETIZERS

1. CRISPY BLANKET SHRIMP

Six marinated shrimp wrapped in wonton skin and deep-fried, served with sweet and tangy sauce 8.25

2. FRIED GOLDEN ROLLS

Ground chicken, rice vermicelli noodle and vegetables wrapped and deep fried, served with sweet and tangy sauce (3 Rolls) 6.75

3. FRESH SPRING ROLLS

Eggs, lettuce, bean sprouts, rice noodles, mint leaves and cilantro wrapped in rice paper, served with sweet and tangy sauce (2 Rolls)
Tofu 5.75 / Chicken 6.75 / Shrimp 8.50



4. SATAY

Four chicken skewers marinated and grilled, served with peanut sauce. 10.50

5. LETTUCE WRAP

Minced chicken sautéed in curry with onion and peanuts served with lettuce leaves 7.95

6. COMBINATION PLATE

Appetizer plate of Blanket Shrimp (2), Golden Rolls (1), Fresh Spring Rolls (1) and Satay (2) 12.50

7. COCONUT SHRIMP

Breaded golden brown shrimp skewers coated with coconut flakes. Served with thick sweet chili sauce 8.25

8. POT STICKERS

Vegetable and pork wrapped with pot sticker skin served with house ginger soy sauce 6.75

9. FRIED TOFU

Strips of golden fresh tofu served with peanut sauce 6.75

10. ELEPHANT EAR

Real crab meat wrapped in a crispy flour tortilla served with cucumber sauce. 8.50

11. STUFFED CHICKEN WINGS

Golden boneless chicken wings stuffed with minced pork, kaffir leaves, onion, lemongrass, served with sweet chili sauce 10.50

SOUPS

Chicken or Vegetable / Tofu Cup 4.25 Bowl 12.25
Shrimp Cup 6.25 Bowl 14.25

18. TOM YUM (House Favorite!)

Our famous hot & sour soup, spiced with lemon grass, galanga, kaffir leaves, tomatoes, onions, mushrooms and lime juice

19. COCONUT SOUP (Tom Kha)

Coconut broth simmered in galanga, kaffir leaves, bell peppers, lemon grass, onions, mushrooms and lime juice

SALAD

20. YUM YUM SALAD

Your choice of meat tossed in lemon grass, kaffir leaves, onions, tomatoes, cucumber, lettuce, mint leaves, cilantro, lime juice, peanuts and spices Chicken or Beef 15.00 / Shrimp or Calamari 16.00

21. TROPICAL SALAD (Laab)

Minced chicken tossed in lemon grass, kaffir leaves, cilantro, rice powder, mint leaves, lime juice and spices, served with vegetable 12.95

22. FRESH PAPAYA SALAD

Shredded green papaya with fresh Thai chili, tomatoes, carrots, peanuts and lime juice, served with fresh cabbage 9.00

23. CRISPY RICE SALAD (Nam Khao)

Crisp rice spiced with house seasonings, tossed with ground pork and peanuts, served with lettuce, mint leaves and cilantro 14.00

NOODLES

Vegetable, Tofu, Chicken or Pork 13.00
Shrimp, Calamari or Beef 15.00

30. PAD THAI (House Favorite!)

Our famous Thai rice noodles stir-fried with egg, onions, bean sprouts and crushed peanuts in homemade Pad Thai Sauce



31. OSWEGO NOODLE

Stir-fried wide rice noodles with egg, broccoli, carrots and onions in sweet soy sauce

32. DRUNKEN NOODLE

Stir-fried wide rice noodles with egg, broccoli, onions, Thai chili, bell peppers and basil leaves

33. LAD NA

Stir-fried wide rice noodles with egg, broccoli, mushrooms and carrots, in light gravy sauce

CURRIES

Vegetable, Tofu, Chicken or Pork 13.00
Shrimp or Beef 15.00

40. GREEN CURRY (Gang Kiew Wan)

Green chili paste simmered in coconut milk, zucchini, green beans, bamboo shoots, bell peppers and basil leaves

41. RED CURRY (Gang Phet Dang)

Red chili paste, bamboo shoots, bell peppers, zucchini, green beans and basil leaves in coconut milk

42. YELLOW CURRY (Gang Ga Ree)

Yellow chili paste simmered in coconut milk, with potatoes, carrots, green beans, zucchini, and bamboo shoots

43. PANENG CURRY (Gang Paneng)

Paneng chili paste with coconut milk, green beans, bell peppers, kaffir leaves, zucchini and basil leaves

44. BEEFY CURRY (Gang Mussamun)

Mussamun chili paste simmered in coconut milk, potatoes, carrots and peanuts 14.25

45. PINEAPPLE CURRY (Gang Sapparod)

Red chili paste simmered in coconut milk with bell peppers, bamboo shoots, green beans, zucchini, pineapple and fresh basil leaves

46. PUMPKIN CURRY

Red curry paste with coconut milk, Thai pumpkin, bell peppers, zucchini, basil leaves, bamboo shoots and green beans 14.00

47. PANENG DUCK

Paneng chili paste, with coconut milk, green beans, bell peppers, kaffir leaves, zucchini and basil leaves 15.25



18% gratuity charged for parties of 6 or more

Thai Basil

STIR-FRY

Vegetable, Tofu, Chicken or Pork 13.00
 Shrimp, Calamari or Beef 15.00

- 50. HOT PARADISE (House Favorite!)**
 (Pad Phet)
 Homemade chili paste sautéed with bamboo shoots, bell peppers, onions, basil leaves, green beans and kaffir leaves
- 51. SPICY BASIL**
 (Pad Ga Prau)
 Stir-fried fresh chili, garlic, bell peppers, onions, bamboo shoots and basil leaves
- 52. THAI GINGER**
 (Pad Khing)
 Fresh strips of ginger with onion, celery, mushrooms, carrots and bell peppers
- 53. CRUNCHY CASHEW**
 (Pad Him Ma Pan)
 Cashew nuts stir-fried with Thai chili, bell peppers, onions, mushrooms, carrots and celery 14.00
- 54. SWEET & SASSY**
 (Pad Prew Wan)
 Sweet and sour sauce sautéed with pineapple, onions, cucumber, tomatoes, bell peppers, celery and carrots
- 55. GARLIC LOVER**
 (Pad Gra Tiem)
 Sautéed garlic with onion, celery, carrots, bell peppers and bok choy

56. LEMON GRASS CHICKEN
 Grilled chicken marinated in lemon grass with broccoli, bok choy, celery, carrots, onions and cabbage topped with homemade peanut sauce



57. VEGGIE DELIGHT
 (Pad Ruammit)
 Broccoli, bok choy, cabbage, carrots, celery, onions and mushrooms with garlic in special house sauce

58. PINEAPPLE GINGER
 (Pad Sapparod)
 Stir-fried ginger, pineapple, celery, mushrooms, onions, bell peppers and carrots

59. PEANUT SAUCE DELIGHT (House Favorite!)
 Choice of meat with steamed broccoli, cabbage, bok choy, onions, celery and carrots, topped with tasty peanut sauce

60. SAUTEED STRING BEANS
 Choice of sauce:
 Garlic sauce with string beans, onions, and bell peppers
 Peanut sauce with string beans, onions, and carrots
 Thai spicy sauce with string beans, onions, and bell peppers

FRIED RICE

70. THAI BASIL FRIED RICE
 Spicy fried rice with fresh chili, chicken, egg, onions, bell peppers and basil leaves 13.00

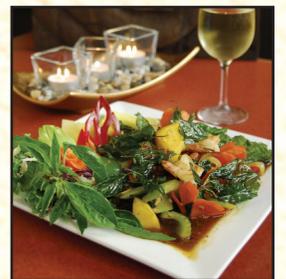
71. PINEAPPLE FRIED RICE (House Favorite!)
 Fried rice with shrimp, chicken, egg, onions, raisins, cashew nuts and fresh pineapple 14.95

72. CRAB FRIED RICE
 Fried rice with egg, crab meat, onion and mixed vegetables 17.50



HOUSE SPECIALS

- 80. SPICY CATFISH**
 Deep fried catfish topped with spicy chili paste, bell peppers, bamboo shoots, kaffir leaves, onions, green beans and basil leaves 18.25
- 81. VOLCANO HALIBUT**
 Grilled fillet of halibut topped with spicy fresh chili sauce, onions, bell peppers and basil leaves 20.50
- 82. GARLIC HALIBUT**
 Grilled fillet of halibut topped with tasty mild sauce, black pepper, garlic, onions, mushrooms, bell pepper, carrots and celery 20.50
- 83. EMERALD CATFISH**
 Deep-fried catfish with zucchini, green beans, bamboo shoots, bell peppers, basil, topped with green curry 18.25
- 84. TROPICAL MANGO**
 Mango sautéed with shrimp, chili, bell peppers, cashews, onions, mushrooms, celery and carrots, topped with fresh basil 18.25
- 85. TASTY RICE CHICKEN**
 Steamed sliced chicken breasts layered on a bed of flavored steamed rice, served with spicy ginger sauce 13.00
- 86. THREE-FLAVOR SALMON**
 Grilled fillet of salmon, with ginger, pineapple, onions, bell peppers, basil and thai chilies 18.25
- 87. SEAFOOD LOVER**
 Combination seafood sautéed with homemade chili paste, with bamboo shoots, bell peppers, onions, basil leaves, green beans and kaffir leaves 20.25
- 88. PANENG SALMON**
 Phanang chili paste with coconut milk, green beans, bell peppers, kaffir leaves, zucchini and basil leaves 18.25
- 89. LEMON GRASS CHICKEN PAD THAI**
 Stir-fried rice noodle with egg, bean sprout, green onion and vegetable, topped with peanut sauce 15.25
- 90. THAI B.B.Q. Chicken**
 Thai style BBQ chicken served with sweet chili sauce 15.25
- 91. SPICY CRISPY CHICKEN STRING BEAN**
 Chicken strips lightly battered, stir fried with string bean, bell peppers, and basil. In our special house sauce 15.25
- 92. DANCING TROUT**
 Fried whole trout, topped with spicy sweet chill paste, bell pepper, onion and crispy basil 16.25
- 93. CHICKEN & SHRIMP W/ CRISPY BASIL**
 Minced chicken and shrimp sautéed with fresh chili, garlic, onion, bell pepper and topped with crispy basil 16.25
- 94. CHICKEN SPICY EGGPLANT**
 Sauteed eggplant with thai chili paste, bell peppers, onions and basil 15.50
- 95. STIR-FRY GREEN CURRY WITH CHICKEN**
 Green curry coconut milk stir-fried with eggplant, bamboo shoots, green beans, bell peppers and basil 15.50



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