

# VEGETARIAN MENU

## APPETIZERS

74. FRESH SPRING ROLL

Rice noodles, bean sprout, cucumber, mushroom, carrot and tofu, wrapped in egg roll skin, STEAMED and topped with tamarind sauce.

5.95
75. VEGETARIAN CUPS

Golden pastry cups filled with tofu, corn, peas, potato and curry powder, served with cucumber salad.

7.95
76. VEGETARIAN MEE KROB

Crispy rice noodle and fried tofu mixed in sweet and sour sauce.

5.95
77. VEGETARIAN WONTON

Crisp golden wonton stuffed with tofu, mushroom, seasoned. Deep fried, served with sweet chili garlic sauce.

5.95
78. KAO TAANG

Homemade Thai style rice crackers served with peanut sauce.

6.95
79. VEGETARIAN KANOM JEEB

Steamed Thai dumpling made with tofu, mushroom, water chestnut served with soy vinaigrette.

6.95
80. VEGETARIAN DELIGHT

Deep fried tofu and taro root, light in batter, served with sweet chili garlic sauce and ground peanut.

5.95
81. VEGETARIAN SPRING ROLLS

Combination of crystal noodles, carrot, tofu and slightly spicy, wrapped in egg roll skin. DEEP FRIED, served with sweet chili garlic sauce.

6.95
82. VEGETARIAN CURRY PUFFS

Delicious puff pasty with tofu, potato and onion seasoned with Thai curry. This dish show a Thai Muslim influence and is a favorite snack in Southern Thailand. Served with cucumber salad.

5.95
83. THAI HOUSE SAMPLER #2 (NO SUBSTITUTE)

Assortment of:  
4 vegetarian wonton  
2 vegetarian spring roll  
1 vegetarian curry puff

7.95

## SOUPS

84. TOM YUM TOFU

Tofu, mushroom and onion seasoned with lemongrass and lime juice in hot and sour broth.

4.25
85. TOM KHA TOFU

Thai coconut milk soup with tofu seasoned with lemongrass galangal root and lime juice.

4.25

## SALADS

86. TOFU SALAD

Tofu, mixed with ginger, peanut and red onion cooked with spicy lemon sauce, served with mixed greens.

7.95
87. VEGETARIAN MANGO SALAD

Shredded green mango, red onion, roasted peanut and cilantro in sweet and sour.

7.95

## ENTREES

ALL ENTREES SERVED WITH STEAMED JASMINE RICE  
EXCEPT RICE AND NOODLE DISHES

88. PAD TOFU

Sauteed tofu and mixed vegetables in garlic sauce.

12.95
89. MIXED GREEN

Sauteed mixed vegetables in garlic sauce.

12.95
90. VEGETARIAN PRA RAM (PRA RAM PUK)

Steamed mixed vegetables and tofu topped with peanut sauce.

12.95
91. VEGETARIAN PAD PREOW WHAN

Sauteed tofu, pineapple, ginger, scallion, onion, tomato in sweet and sour sauce.

12.95
92. TOFU OB WOON SEN

Steamed crystal noodle, tofu, and mixed vegetables in ginger sauce.

12.95
93. PAD THAI TOFU

Pan fried rice noodles with tofu, string bean, ground peanut, scallion and bean sprout.

12.95
94. VEGETARIAN KHI MAO

Pan fried flat rice noodles, with mixed vegetables and basil leaves in chili garlic sauce.

12.95
95. VEGETARIAN KRA PROW

Sauteed with mixed vegetables and tofu in chili, garlic and basil leaves.

12.95
96. VEGETARIAN MA KEUR

Sauteed Japanese eggplant with tofu, basil leaves in ginger sauce.

12.95
97. VEGETARIAN SAM ROD

Sauteed with mixed vegetables, fried tofu in chili, garlic and tamarind sauce.

12.95
98. VEGETARIAN MA MUNG

Sauteed with fried tofu, cashew nut, pineapple, onion, red pepper in roasted chili.

12.95
99. VEGETARIAN NAM PRING PAO

Sauteed with fried tofu, lemon grass, basil leaves and mixed vegetables in roasted chili and black bean sauce.

12.95
100. HOR MOK TOFU

Mixed vegetables, tofu, red curry paste, basil leaves and coconut milk, steamed and served in banana leaf cup.

12.95
101. VEGETARIAN CURRY

Choice of green, red or massaman curry with tofu and mixed vegetables in coconut milk.

12.95
102. TOFU PONG PANG

Sauteed tofu, mixed vegetables and crystal noodle in spicy chili paste.

12.95
103. LAD NAR PUK

Pan fried flat rice noodle topped with mixed vegetables in mild brown gravy sauce.

12.95

ITEMS WITH  CAN BE PREPARED  
FROM MILD TO SPICY  
NO MSG. IS USED IN ANY OF OUR DISHES.

## SIDE ORDERS

- STICKY RICE

2.50
- BOILED NOODLE

2.00
- STEAMED JASMINE RICE

2.00

## DESSERTS

- ICE CREAM

Coconut, Green Tea, Red Bean

3.95
- FRIED ICE CREAM

4.95
- STICKY RICE WITH THAI CUSTARD

4.95
- STICKY RICE WITH FRESH MANGO (SEASONAL)

6.95



466 Ashford Avenue  
Ardsley NY 10502

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NO MSG. IS USED IN ANY OF OUR DISHES.

# Thai House

## THAI & VEGETARIAN CUISINE

### Hours

Tuesday - Sunday  
5:00 pm - 10:00 pm

[www.thaihouserestaurant.com](http://www.thaihouserestaurant.com)

Tel.: 914-674-6633  
Fax: 914-674-6644

466 Ashford Avenue  
Ardsley NY 10502



APPETIZERS		
1. SATAY	7.95	Marinated chicken with Thai herbs, grilled on bamboo skewers. Served with peanut sauce and cucumber salad.
2. POA PIA (Thai Spring Rolls)	6.95	Crystal noodle, shredded carrot, minced pork and slightly spiced wrapped in spring roll skin. Deep fried, served with sweet chili garlic sauce.
3. MEE GROB	6.95	Crispy rice noodles, shrimp mixed in sweet and sour sauce.
4. WONTON	6.95	Crisp golden wontons stuffed with chicken and shrimp in mild seasonings. Deep fried, served with sweet chili garlic sauce.
5. GOONG NONG WONG (Prawn Rolls)	7.95	Shrimp delicately seasoned in Thai spices and wrapped in Spring rolls sheets. Deep fried, served with sweet chili garlic sauce.
6. CRISPY CUPS	8.95	Golden pastry cups filled with minced chicken, shrimp, corn and curry powder, served with cucumber salad.
7. TOD MUN PLA	6.95	Thai style fish cakes made from kingfish with Thai herbs string bean and red curry. Deep fried, served with cucumber salad and ground peanuts.
8. HOI JO	8.95	Ground shrimp and fresh crabmeat delicately seasoned and wrapped in crisp bean curd sheets. Deep fried, served with plum sauce.
9. KANOM JEEB	7.95	Steamed Thai dumpling made with ground pork and shrimp, served with soy vinaigrette.
10. CURRY PUFFS	6.95	Delicious puff pasty with chicken, potato and onion seasoned with Thai curry. This dish shows a Thai Muslim influence and is a favorite snack in Southern Thailand. Served with cucumber salad.
11. THAI HOUSE SAMEPLER #1 (NO SUBSTITUTE)	8.95	Assortment of 2 Poa Pia (Thai Spring rolls) 2 Goong Nong Wong (Prawn Rolls) 4 Wontons.
SOUPS		
12. TOM YUM GOONG	4.95	Thai style hot and sour soup. Jumbo shrimp, mushroom and onion tomato seasoned with lemongrass, fresh chili and lime juice.
13. TOM KHA GAI	4.95	Thai coconut milk soup with chicken seasoned with lemon-grass, galangal root and lime juice.
SALADS		
14. NAM SOD	10.95	A mixture of minced pork, red onion, ginger and peanut in spicy lemon sauce, served with mixed greens.
15. YUM WOON SEN	10.95	Shrimp, ground chicken and crystal noodle with a touch of spicy lemon sauce, served with mixed greens.
16. LARB	10.95	A mixture of minced chicken and red onion in spicy lemon sauce served with mixed greens.
17. YUM TALAY	12.95	Shrimp, scallop and squid seasoned with spicy lime juice, red onion and lemongrass, served with mixed greens.

18. YUM NUER	11.95	Beef mixed with red onion and tomato in spicy lemon sauce served with mixed greens.
19. YUM GOONG	11.95	Char grilled shrimp with red onions and tomatoes seasoned in a spicy lemon sauce.
20. GREEN MANGO SALAD	10.95	Shredded green mango, shrimp, red onion, roasted peanut, cilantro in sweet and sour sauce.
21. SOM TUM	6.95	A mix of shredded green papaya, shredded carrot, tomato, string bean and peanut with spicy lemon sauce, served with mixed baby greens.
22. THAI HOUSE SALAD	4.95	A colorful assembly of lettuce, tomato, onion, cucumber and carrot, served with Thai House peanut dressing.

DUCK		
23. GANG PHED PED YANG	19.95	Boneless roasted duck cooked in coconut milk, red curry sauce tomatoes, pineapple and broccoli.
24. PED PANANG	19.95	Boneless roasted duck Panang curry, coconut milk and basil leaves.
25. PED GROB	19.95	Boneless roasted duck, served on a bed of crispy noodle topped with chili garlic and tamarind sauce.
26. PED TALAY	19.95	Boneless roasted duck topped with shrimp, scallop, squid, mussel, cashew nut, mushroom and broccoli in mild brown gravy sauce.
27. PED PREOW WHAN	19.95	Boneless roasted duck, with ginger, pineapple, scallion, onion and tomato in sweet and sour sauce.
28. PED KRA PROW	19.95	Boneless roasted duck, with mixed vegetables in chili, garlic and basil leaves.
29. PED KRA TEIM	19.95	Boneless roasted duck topped with crispy garlic and pepper.

CHICKEN		
30. KAI MA MUNG	14.95	Sauteed chicken with cashew nut, pineapple, onion, red pepper and roasted chili.
31. KAI KRA PROW	14.95	Sauteed chicken with chili, garlic and basil leaves.
32. KAI NAM PRIG PAO	14.95	Sauteed chicken with mixed vegetables, lemon grass, basil and roasted chili in black bean sauce.
33. PRA RAM LONG SONG	14.95	Steamed chicken and mixed vegetables topped with peanut sauce.
34. KAI YANG	14.95	Marinated boneless chicken breast in spices and Thai herbs. Barbecued and served with spicy chili garlic sauce on the side.
35. KAI PAD PAK	14.95	Sauteed chicken with mixed vegetables in garlic sauce.
36. KAI PRIG KHING	14.95	Sauteed chicken with string bean, in spicy chili paste.

BEEF		
37. NUER KRA PROW	15.95	Sauteed beef with chili, garlic and basil leaves.
38. NUER PRA RAM	15.95	Grilled marinated beef and steamed mixed vegetables topped with peanut sauce.
39. NUER YANG (TIGER CRY)	15.95	Grilled marinated beef in spice Thai herbs barbecued, served with spicy chili lemon sauce.

PORK		
40. MOO SMILE	14.95	Grilled marinated pork in spice Thai herbs barbecued, Served with spicy chili and tamarind sauce, slice cucumber.
41. MOO KRTEAM	14.95	Sauteed pork with crispy garlic and black pepper.
42. MOO SUB KRA PROW	14.95	Sauteed ground pork with chili, garlic and basil leaves.

SEAFOOD		
43. GOONG OB WOON SEN	17.95	Steamed jumbo shrimp, crystal noodle and vegetables in garlic sauce.
44. GOONG PING	17.95	Char grilled jumbo shrimp on bamboo skewers, served with spicy lemon sauce and sweet chili garlic sauce.
45. GOONG GROB	17.95	Jumbo shrimp cooked in garlic and black pepper. Deep fried served with spicy lemon sauce and sweet chili garlic sauce on the side.
46. GOONG CHU CHEE	17.95	Jumbo shrimp cooked in red curry and coconut milk.
47. GOONG PAD PAK	17.95	Sauteed jumbo shrimp with mixed vegetables in garlic sauce.
48. GOONG PRA RAM	17.95	
49. GOONG MA MUNG	17.95	
50. PAD KRA PROW JUMBO SHRIMP SQUID	17.95 15.95	Sauteed with chili, garlic, onion and basil leaves.

51. PONG PANG	18.95	Sauteed jumbo shrimp, squid, scallop, mussel, crystal noodle and vegetables in spicy chili sauce.
52. HOT PLATE	18.95	Sauteed jumbo shrimp, squid, scallop, mussel and mixed vegetable in spicy sauce served in a hot plate.
53. HOR MOK TALAY	18.95	Jumbo shrimp, squid, scallop, mussel in spicy red curry pate, coconut milk, basil leaves and mixed vegetables. Steamed and served in banana leaf cup.
54. TALAY OB MOR DIN	18.95	Steamed jumbo shrimp, squid scallop mussel mixed vegetables basil leaves and lemon grass

FISH		
DEEP FRIED WHOLE RED SNAPPER	23.95	
CHAR GRILLED SALMON FILET	17.95	
55. PLA CHU CHEE		Topped with red curry and coconut milk.
56. PLA SAM ROD		Topped with chili, garlic and tamarind sauce.

57. PLA RAD PRIG		Topped with chili and garlic sauce.
58. PLA KRA PROW		Topped with mixed vegetable in chili, garlic and basil leaves.
59. PLA PREOW WHAN		Topped with pineapple, scallion, onion, tomato in sweet & sour sauce.

ORIGINAL THAI CURRY		
THAI CURRY IS COCONUT MILK SAUCE SEASONED WITH A VARIETY OF SPICES AND HERBS.		

60. GANG KEOW WHAN SCALLOP SHRIMP CHICKEN	17.95 17.95 14.95	Green curry with string beans, eggplant, pepper, basil leaves and coconut milk.
61. BEEF PANANG	15.95	Red curry with beef and coconut milk.
62. MASSAMAN CURRY JUMBO SHRIMP CHICKEN	17.95 14.95	Cooked in massaman curry, potato, avocado, roasted peanut, peanut sauce and coconut milk.
63. GANG GARI KAI	14.95	Yellow curry with chicken, potato, curry powder and cooked in coconut milk.

COMBINATIONS		
64. PAD MA KEUR	16.95	Sauteed Japanese eggplant with jumbo shrimp, chicken, pork and basil leaves in ginger sauce.
65. PAD PREOW WHAN	16.95	Sauteed jumbo shrimp, chicken, pork, pineapple, ginger, scallion and tomato in sweet and sour sauce.
66. 3 LOVERS	16.95	Sauteed jumbo shrimp, chicken, pork, snow pea, baby corn and cauliflower in garlic sauce.
67. PAD WOON SEN	16.95	Sauteed crystal noodle, jumbo shrimp, chicken, pork, ginger, egg, baby corn and scallion in mild seasonings.

NOODLES AND FRIED RICE		
68. PAD THAI	SHRIMP 14.95 CHICKEN 12.95	Pan fried rice noodle with shrimp, string bean, tofu, egg, ground peanut, scallion and bean sprout.
69. PAD SEE EEW	SHRIMP 14.95 CHICKEN 12.95	Pan fried flat rice noodles with chicken, mixed vegetables and egg in sweet soy sauce.
70. LAD NA	SHRIMP 14.95 CHICKEN 12.95	Pan fried flat rice noodle topped with mixed vegetable in mild brown gravy sauce.
71. KHI MAO NOODLE SHRIMP	14.95 CHICKEN 12.95	Pan fried flat rice noodle with chicken, mixed vegetables and basil leaves in spicy chili garlic sauce.
72. THAI STYLE FRIED RICE SHRIMP	14.95	
CHICKEN	12.95	Thai style fried rice with SHRIMP or CHICKEN, egg and vegetables.
73. PINEAPPLE FRIED RICE	14.95	Thai fried rice with shrimp, chicken, egg, mixed vegetables cashew nut, raisin. Served in fresh pineapple shell.