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Menu

Woodlake Plaza

*2401 W. Turner Road
Suite 224
Lodi, Ca. 95242*

Phone 209-369-8424

*OPEN 7 DAYS
11 am to 9 pm*

15% Gratuity added to groups of six (6) or more
Please inform server prior to ordering if your table requires separate checks

All Prices subject to Change

Most dishes can be served mild, medium, hot or Thai Hot

Appetizers

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A1)	Thai Combo Satay, Butterfly Shrimp, Spring Roll, Calamari and Crab Rangoon served with peanut sauce and sweet n' sour sauce	\$11.95
A2)	Satay (4 Sticks) Chicken marinated in Thai herbs and spices served with peanut sauce and cucumber salad	\$7.95
A3)	Spring Rolls - Veggie Four (4) Deep Fried Spring Rolls served with Sweet n' Sour Sauce	\$6.95
A5)	Hoi-Ob Steamed green shell Mussels served with Cilantro Lime Sauce	\$7.95
A6)	Crispy Tofu Served with cucumber salad and sweet n' Sour Sauce	\$6.95
A7)	Fried Calamari Deliciously deep-fried squid served with sweet-n-sour sauce	\$8.95
A8)	Butterfly Shrimp Prawns covered in bread crumbs and golden fried. Served w/Sweet n sour sauce Sauce	\$8.95
A9)	Fresh Spring Rolls – Veggie (Shrimp or Chicken add \$2.00) Spinach, Tofu, Cucumber, rice noodles and shredded Carrots wrapped in fresh spring rice wrapper. Served with Thai Spices special dipping sauce	\$7.95
A10)	Crab Rangoon Lightly flaked crab meat, cream cheese, and celery wrapped in wonton wrappers and deep fried. Thai Spices special dipping sauce	\$7.95
A11)	Thai Wrap Pork sautéed with bell peppers, onions and basil rolled in a spinach wrap	\$7.95
A12)	Curry Puff Golden fried wonton stuffed with potato, onion and curry. Served with sweet n' sour sauce.	\$7.95
A13)	Pot Sticker Steamed or fried served with sweet black sauce	\$7.95
A14)	Thai Fries Fried potato wedges served with special homemade sauce with cilantro and Ground peanuts	\$6.95

Soups

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So1)	Tom Ka Kai Chicken with fresh mushrooms in a coconut milk broth seasoned with galanga, lemon grass, cilantro and kaffir lime leaf.	\$7.95
So2)	Tom Ka Kung Prawns with fresh mushrooms in a coconut milk broth seasoned with galanga, lemon grass, cilantro and kaffir lime leaf	\$8.95
So3)	Tom Yum Kai Chicken with fresh mushrooms in hot and sour broth seasoned with cilantro and lemon grass	\$7.95
So4)	Tom Yum Kung Prawns with fresh mushrooms in hot and sour broth seasoned with cilantro and lemon grass	\$8.95
So5)	Tom Yam Talay or Tom Ka Talay Combination of seafood with fresh mushrooms in hot and sour broths seasoned with cilantro, lemon grass, galangal, kaffir lime leaf	\$13.95
So6)	Noodle Soup – Choice of Beef, Chicken or Pork Rice noodle with bok choy, bean sprouts topped with dried garlic and cilantro	\$9.95

Salads

Sa1)	Som Tom Traditional Thai style shredded green papaya with carrots and fresh shrimp Tossed with tomatoes, chili, garlic in lime juice and roasted peanuts	\$8.95
Sa2)	Larb Nuah (Beef Salad) Sliced beef tossed with red onion, chili, lime juice and mint leaves over mixed greens	\$9.95
Sa3)	Shrimp Salad Steamed shrimp tossed with red onion, chili, lime juice, cilantro and mint leaves over mixed greens.	\$9.95
Sa4)	Pra Ram Salad Steamed broccoli served with chicken breast and spinach. Topped with Thai peanut dressing.	\$9.95
Sa5)	Larb Kai (Chicken Salad) Sliced Chicken breast tossed with red onion, chili, lime juice and mint leaves over mixed greens	\$8.95
Sa6)	Thai Sesame Salad Stir fried Chicken breast with homemade sauce served over crispy noodles and mixed greens.	\$9.95
Sa7)	Beef Noodle Salad Thin sliced beef sautéed in garlic sauce, tomatoes, onion and cilantro over a bed of romaine hearts and rice noodles	\$9.50
Sa9)	Avocado Chicken Salad Mixed green salad and chicken topped with avocado, walnuts and honey ginger dressing	\$11.00
Sa10)	Lad Ped (Duck Salad) Sliced duck meat in homemade lime sauces tossed with red onions and mint Leaves served over romaine	\$12.95
Sa11)	Santa Fe Salad Grilled salmon or tiger prawn over romaine, spinach, avocado and tomatoes With cilantro sauce	\$15.00

Entrée

(Shrimp, calamari, lamb, duck – Add \$3.00)
(Additional Entrees, page 7)

E12)	Thai Scampi Stir fried Shrimp with pepper and garlic in a spicy garlic sauce Served in hot iron skillet.	\$13.95
E13)	Cashew Nut Sautéed in light gravy oyster sauce with onion, bell pepper, roasted chili and cashew nut. Choice of Chicken, Beef, pork or tofu	\$10.00
E14)	Sautéed Basil Mushroom, onion, bell pepper and sweet basil sautéed in chili garlic sauce. Choice of Chicken, Beef, pork or tofu	\$9.95
E15)	Pad Kin Sod Sautéed with fresh mushrooms, bell pepper, fresh ginger and onion in garlic sauce. Choice of Chicken, Beef, Pork or tofu	\$9.95
E16)	Spicy Eggplant Sautéed eggplant and bell pepper in red curry sauce with sweet basil. Choice of Choice of Chicken, Beef, pork or tofu	\$10.25
E17)	Pad Ruam Mit Mixed vegetables sautéed in sweet garlic sauce. Choice of Chicken, Beef, pork or tofu.	\$9.95

E18)	Pad Prik King Stir fried with red curry, green beans, bell pepper, carrots. Choice of Chicken, Beef, pork or tofu	\$9.50
E19)	Jungle Curry Scallops, Prawns, Calamari and sea bass sautéed in red curry with bell peppers, green beans and pumpkin and basil.	\$14.95
E20)	Pad Prew Wan Sweet and sour stir-fry with pineapple, tomato, snow peas, carrots, onions, bell pepper and zucchini. Choice of Chicken, Beef, pork or tofu	\$11.25
E21)	Pad Kow Pod On Baby corn, onions, snow peas, carrots and mushrooms sautéed in a Light garlic sauce. Choice of Chicken, Beef, pork or tofu	\$10.25
E22)	Chicken Volcano (Gai Pu Khao) Chicken breast prepared in exotic spices and Flambéed at your table bringing an eruption of flavor and excitement to your plate.	\$12.95
E23)	Crispy Duck Duck breast on a bed of crispy noodle and kale topped with plum sauce	\$13.95
E24)	Pla Lad Ka Pow Sea bass Fillet pan fried golden brown and served in a sautéed basil sauce	\$11.95
E25)	Kung Pad Pri Pow Stir-fried Tiger Prawn with asparagus, onion, bell pepper in home made chili sauce and fresh basil	\$13.95
E26)	Asparagus Delight Fresh Asparagus w/chicken and prawns, onions and carrots sautéed In black bean sauce (Seasonal)	\$14.95
E27)	Tri Tip Pad Ka Pow Grilled Tri Tip Steak topped with sautéed basil, mushroom, onion and bell pepper In garlic sauce	\$14.00

Grills

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G33)	Filet Mignon Grilled Filet Mignon marinated in Thai herbs served with Home made sauce and steamed vegetables	\$20.95
G34)	Thai BBQ Chicken Barbequed chicken marinated in curry, garlic and lemon grass Served with green sauce	\$10.95
G35)	Tiger Prawns Five barbequed jumbo shrimp served with Thai Spices special Home made sauce and steamed vegetables	\$14.50
G36)	Grilled Salmon Atlantic Salmon served with Thai Spices special house sauce and vegetables	\$14.95
G37)	Thai Fried Chicken Half chicken marinated in Thai herbs and lemon grass served with sweet n' sour sauce	\$12.95
G38)	Moo Yung Pork Tenderloin marinated in a cilantro garlic plum sauce. Served with Cilantro Lime Sauce	\$11.95
G39)	New Zealand Lamb Lamb rack marinated in a cilantro garlic plum sauce. Served with	\$18.95

- G40) **BBQ Pork Ribs** \$13.95
Tender Grilled Pork Ribs with homemade barbeque sauce served with Steam vegetables

Curry Dishes

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(Shrimp, calamari, lamb, duck – Add \$3.00)

- C29) **Yellow Curry** \$9.95
Choice of chicken, beef, pork or tofu with potatoes, onions, carrots in yellow curry and coconut milk
- C30) **Green Curry** \$9.95
Choice of chicken, beef, pork or tofu simmered in green curry and coconut milk with snow peas, bell peppers, green beans and basil leaf
- C31) **Red Curry** \$9.95
Choice of chicken, beef, pork or tofu with bamboo shoots, bell pepper and basil leaf simmered in red curry and coconut milk
- C32) **Pa Nang** \$9.95
Simmered in red curry and coconut milk with carrots, peas onion bell pepper and kaffir lime leaves. Choice of Chicken, Beef, pork or tofu
- C33) **Masman Curry** \$9.95
Choice of chicken, beef, pork or tofu with potatoes, onions, bell pepper whole peanuts in Masman curry and coconut milk
- C34) **Mango Chicken Curry** \$12.95
Chicken simmered in yellow curry sauce with onion, potatoes and fresh mango topped with cilantro

Noodles and Rice

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(Shrimp, calamari, lamb, duck – Add \$3.00)

- N22) **Pad Thai** \$9.95
Traditional Thai style fried noodles with egg, tofu, bean sprouts and ground peanuts, Choice of Chicken, Beef, pork or tofu and vegetable
- N23) **Lad Nah** \$9.95
Pan fried fresh wide rice noodles topped with broccoli and gravy sauce. Choice of Chicken, Beef, pork or tofu
- N24) **Pad See Ew** \$9.95
Pan fried wide rice noodles with egg and broccoli in a sweet and spicy soy sauce. Choice of Chicken Beef, pork or tofu
- N25) **Drunken Noodles** (pad kee mow) \$9.95
Pan fried fresh wide fried noodles in a spicy garlic sauce, sweet basil and tomatoes served over bean sprouts and lettuce. Choice of Chicken, Beef, pork or tofu
- N26) **Pineapple Fried Rice** \$12.95
Wok fried shrimp and chicken with fresh pineapple, onion, peas and carrots topped with cashews
- N27) **Thai Fried Rice** \$9.50
Traditional Thai fried rice with onions and egg. Choice of Chicken, Beef, pork or tofu and vegetable

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| N28) | Spicy Fried Rice | \$9.95 |
| | Spicy fried rice in garlic, chili sauce, onions and sweet basil. Choice of Chicken, Beef, pork or tofu and vegetable. | |
| N29) | Lobster Fried Rice | \$25.95 |
| | Lobster 8 oz. and fried rice in garlic sauce, onions, peas and carrots and yellow curry. | |
| N30) | Pad Woon San | \$12.95 |
| | Crystal noodle with chicken, shrimp, celery, bell pepper, onion, carrot, baby corn, Egg and snow pea stir-fried in garlic sauce | |
| N31) | Thai Chow Mein | \$12.95 |
| | Chow main in garlic sauce with chicken, bell pepper, bean sprouts, cabbage, onion, mushroom, carrots and celery | |

Side Order

	Small / Large
Steamed Jasmine Rice	\$2.00 / \$3.50
Steamed Brown Rice	\$2.00 / \$3.50
Sticky Rice	\$2.25
Peanut Sauce	\$2.50
Cucumber Salad	\$2.50
Roti Bread	\$2.00

Desserts

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| D38) | Fried Banana with Ice Cream | \$4.95 |
| D39) | Ice Cream – Coconut, Chocolate, Vanilla, Mango, Strawberry
Or Green tea. | \$3.50 |
| D40) | Café Float
Vanilla Ice Cream in iced coffee and whipped cream | \$3.25 |
| D41) | Banana Boat
Ice Cream served with fresh bananas and toppings | \$4.95 |
| D42) | Crème Brulee
Topped with toasted coconut | \$3.95 |
| D43) | Sweet Sticky Rice with Mango (Seasonal)
Sticky rice simmered in sweet coconut milk | \$4.95 |
| D44) | Sweet Black Rice with Ice Cream | \$4.95 |

Beverages

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Thai Iced Tea	\$2.50
Thai Iced Coffee	\$2.50
Hot Tea	\$1.75
Hot Coffee	\$2.50
Soft Drinks - Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Dr.Pepper	\$1.75
Thai Beer - Singha, Chang,	\$4.95/7.00
Imported Beer – Heineken, Sapporo, Corona, Sierra Nevada	\$4.95
Fresh Coconut Juice	\$3.95
Pellegrino Sparkling Water	\$3.95
Sake	\$6.95

Additional Entrees

Red Curry Duck	\$13.95
Duck meat simmered in red curry sauce with pineapple, grape tomatoes, Onion, bell pepper and basil	
Tempura Asparagus	\$9.95
Crispy battered asparagus served with sweet and sour sauce	
Angel Wings	\$10.50
Boneless chicken wings stuffed with veggies and clear rice noodles. Served with Thai Spices cilantro lime sauce	
Thai Teriyaki Chicken	\$10.75
Stir fried Chicken with teriyaki sauce. Served with broccoli, carrots and green beans	
Mussamun Lamb	\$15.95
Lamb, potatoes, onions, bell peppers, and peanuts in mussamun curry sauce	
ChuChee Sea Bass	\$14.95
Sea Bass simmered in red curry with onion, bell pepper, spinach, fresh pineapple and Basil	
Lobster Tail Pad Prik Pao	\$25.95
Sautéed Lobster Tail with onion, bell peppers, asparagus and basil in sweet chili paste	
Orange Chicken	\$11.50
Spinach, Tofu, Cucumber, rice noodles and shredded Carrots wrapped in fresh spring rice wrapper. Served with Thai Spices special dipping sauce	
Evil Jungle Curry	\$13.95
Chicken and Shrimp simmered in yellow curry with onions, snow peas, carrots Cauliflower and basil	
Scallop Pad Prik Pow	\$18.95
Scallops in sweet chili sauce with onions, bell peppers, asparagus and basil	
Surf and Turf	\$21.50
Choice of Lamb, Fillet or Tri-Tip with Tiger Prawns. Served with mixed veggies on a hot iron skillet	
Sea Bass Lad Prik	\$13.95
Tempura red snapper with bell pepper, onion, asparagus and basil. Topped with red curry sauce	
Pak Ka Pow Moo Sub	\$10.95
Ground pork sautéed in garlic sauce with onion, bell pepper, green beans and basil	

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