



ไทยเครื่องเทศ

Menu

Woodlake Plaza

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

Phone 209-369-8424
Fax 209-369-9399

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

Appetizers

อาหารเรียกน้ำย่อย

A1)	Thai Combo Satay, Butterfly Shrimp, Spring Roll, Calimari and Crab Rangoon served with peanut sauce and sweet n' sour sauce	\$10.95
A2)	Satay (4 Sticks) Chicken marinated in Thai herbs and spices served with peanut sauce and cucumber salad	\$6.95
A3)	Spring Rolls - Veggie Four (4) Deep Fried Spring Rolls served with Sweet n' Sour Sauce	\$6.95
A4)	Hoi-Yang Grilled green shell Mussels served with a Cilantro Lime Sauce	\$7.95
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.	\$6.95
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

สลด ซุป

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	\$8.95

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	\$7.95
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.	\$8.95
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	\$10.95
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	\$14.95

Entrée

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

E12)	Thai Scampi Stir fried Shrimp with pepper and garlic in a spicy garlic sauce Served in hot iron skillet.	\$12.95
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	\$9.95
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	\$9.95
E17)	Pad Ruam Mit Mixed vegetables sautéed in sweet garlic sauce. Choice of Chicken, Beef, pork or tofu.	\$8.95

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.	\$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	\$10.50
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	\$9.95
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	\$13.95

Grills

ย่าง

G33)	Filet Mignon Grilled Filet Mignon marinated in Thai herbs served with Home made sauce and steamed vegetables	\$19.95
G34)	Thai BBQ Chicken Barbequed chicken marinated in curry, garlic and lemon grass Served with green sauce	\$10.50
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	\$10.95
G39)	New Zealand Lamb Lamb rack marinated in a cilantro garlic plum sauce. Served with	\$17.95
G40)	BBQ Pork Ribs Tender Grilled Pork Ribs with homemade barbeque sauce served with	\$13.95

Steam vegetables

Curry Dishes

แกง

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

- | | | |
|------|---|---------|
| C29) | Yellow Curry | \$9.50 |
| | Choice of chicken, beef, pork or tofu with potatoes, onions, carrots in yellow curry and coconut milk | |
| C30) | Green Curry | \$9.50 |
| | 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 | \$9.50 |
| | 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 | \$8.95 |
| | 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 | \$9.50 |
| | 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

ข้าว ก๋วยเตี๋ยว

(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 | \$9.50 |
| | Pan fried fresh wide rice noodles topped with broccoli and gravy sauce. Choice of Chicken, Beef, pork or tofu | |
| N24) | Pad See Ew | \$9.50 |
| | 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) | \$9.50 |
| | 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 | \$11.00 |
| | 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 | |
| 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 | \$17.95 |

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

ขนมหวาน

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

Beverages

เครื่องดื่ม

Thai Iced Tea	\$2.25
Thai Iced Coffee	\$2.25
Hot Tea	\$1.25
Hot Coffee	\$2.50
Soft Drinks - Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Dr.Pepper	\$1.50
Thai Beer - Singha, Chang,	\$3.95/6.95
Imported Beer – Heineken, Sapporo, Corona, Sierra Nevada	\$3.95
Fresh Coconut Juice	\$3.95
Pellegrino Sparkling Water	\$3.95
Sake	\$6.95

All Prices subject to Change