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*Welcome
to
A Taste of Thai*

Vegetarians are welcome

Open 6 days a week

Lunch: Monday-Sat 11:00 - 2:30 pm.

Dinner: Monday-Thursday 5:00 - 9:30 pm.

Friday-Sat 5:00-10:00 pm.

*mild * ** *** **** ***** hot*

31st E. Center Street # 100

Fayetteville, AR 72701

Phone (501) 251-1800



A TASTE OF THAI

We are proud to present you with authentic Thai cuisine, prepared according to original Thai recipes. Traditionally, Thai food consists of a variety of meats and spices.

We at A Taste of Thai take pride in using only quality meat, fresh produce, and fresh herbs, which we grind in our kitchen daily. We wish to provide you with the best Thai cuisine and friendliest service possible. We hope your dining experience with us is an enjoyable one.

APPETIZERS

1. *Tao Joo Tod (Deep-Fried Tofu)* \$ 4.25
Deep-fried firm tofu, served with sweet and sour sauce.
2. *Satay Kai (Chicken or Beef Satay) 4pcs* \$ 5.50
Four pieces of chicken breast or beef marinated with curry sauce powder and Thai spices in coconut milk. Sliced, bamboo skewered, grilled and served with peanut sauce and cucumber salad.
3. *Poh Pia Tod (Spring Rolls) 4 pcs* \$ 4.95
Thai style spring rolls deep-fried and stuffed with clear noodles, black mushrooms, mixed vegetables, and Thai herbs. Served with sweet and sour ground peanut sauce.
4. *Poh Pia Sod (Summer Rolls) 2 pcs* \$ 3.75
Thai rice paper wrapped with mixed vegetables, mint leaves and shrimp. Served with sweet and sour ground peanut sauce.
5. *Peak Kai Tod (Angel Wings) 2 pcs* \$ 4.75
"It's a treat!" Two de-boned chicken wings stuffed with carrot silver noodles, kaffir leaves, mushrooms, lemongrass, green onions, cabbage and water chestnuts. Served with sweet and sour spicy chili sauce.
6. *Mee Kroh (Crispy Noodles)* \$ 4.75
Deep-fried bean treat noodles topped with deep-fried firm tofu, green onions, bean sprouts, carrots and tossed with sweet tamarind sauce.
7. *Combination Plate* \$ 8.75
Two angel wings, two satay chicken and two spring rolls. Served with peanut sauce and sweet and sour cucumber sauce.

SALADS

8. *Som Tum Esan (Green Papaya Salad)* \$ 5.95
Shredded green papaya mixed with garlic, tomatoes and fresh lime juice.
9. *Yum Yai* \$ 7.50
Chicken and prawns lightly marinated with garlic, chef's special sauce, whole boiled egg, carrots, celery, tomatoes and roasted ground peanuts served on a bed of lettuce.
10. *House Salad with Chicken* \$ 6.95
Tossed green salad, tomatoes, celery, carrots, cucumber, whole boiled egg, cashew nut, roasted peanuts, crispy noodles, topped with grilled chicken breast and served with house dressing on the side (creamy garlic pepper, egg vinaigrette).
11. *Yum Nur (Beef Salad)* \$ 7.25
Grilled tender sliced beef seasoned with Thai spices, mint leaves, red onions, lemon grass, green onions and fresh lime juice.
12. *Yum Goong or Pla Muk (Prawn or Calamari Salad)* \$ 8.95
Fresh prawn or calamari mixed with shallots, mint leaves, lemon grass and green onions served on a bed of lettuce.
13. *Nam Sod (Ground Pork with Lime Juice)* \$ 6.95
Ground pork, red onions, peanuts, fresh slices of ginger, green onions and cilantro mixed with lime juice.

SOUPS

14. Tom Yum (Hot and Sour Soup)

Hot and sour spicy soup with exotic Thai herbs. Straw mushrooms, lemon grass, kaffir leaves and cilantro in a special broth.

Chicken

cup \$ 2.50 bowl \$ 7.25

Fish or Prawns (Calfish/Salmon)

cup \$ 3.25 bowl \$ 8.95

15. Tom Kha (Coconut Soup)

Bite-sized chicken, fish or prawns simmered in coconut milk with lemongrass, kaffir leaves, Thai ginger (galanga root), straw mushrooms, green onions and ginger.

Chicken

cup \$ 2.75 bowl \$ 8.25

Fish or Prawns

cup \$ 3.50 bowl \$ 9.50

16. Poh Taek (Seafood Basil Soup)

Special broth simmered with seafood, prawns, fish and calamari, Thai herbs, lemongrass, galanga root, kaffir leaves, green onions, and a last touch of sweet basil.

\$ 10.95

NOODLES

17. Pad Thai (This is the National dish of Thailand)

Stir-fried noodles with egg, bean sprouts, green onions, spices and topped with ground peanuts.

Chicken, Beef or Pork

\$ 6.95

Prawns

\$ 7.95

18. Pad Kee Mao (Drunken Noodles)

Large noodles with red pepper sauce, garlic, onions, carrot, green bell pepper, sweet basil and topped with cilantro.

Chicken, Beef or Pork

\$ 6.95

Prawns

\$ 8.50

Seafood (Prawns and Scallops)

\$ 10.50

19. Pad Woon Sen

Sautéed crystal bean noodles with black mushrooms and mixed vegetables, bamboo shoots, onions, carrots, cabbage, broccoli and green onions.

Chicken, Beef or Pork

\$ 6.95

Prawns

\$ 7.95

20. Pad See-Ew

Fresh large size rice noodles, stir-fried Thai soybean sauce, broccoli, egg and bean sprouts.

Chicken, Beef or Pork

\$ 6.95

Prawns

\$ 8.25

21. Lad Nar

Fresh large size rice noodles, stir-fried with egg, broccoli and carrots in a garlic brown sauce.

Chicken, Beef or Pork

\$ 7.25

Prawns

\$ 8.50

Seafood (Prawns and Scallops)

\$ 10.95

SIDE ORDERS

Rice	\$ 1.00
Peanut Sauce	\$ 1.00
Cucumber Salad	\$ 1.00

RICE AND FRIED RICE

22. <i>Kao Pad (Fried Rice)</i>	
<i>With Vegetables and egg</i>	\$ 5.25
<i>Chicken, Beef or Pork</i>	\$ 5.95
<i>Prawns</i>	\$ 7.25
<i>Add pineapple or curry</i>	\$.50

Entrees

ALL ENTREES SERVED WITH STEAMED RICE.

Add a dinner salad.

Tossed green salad with tomatoes, cucumbers and dressing on the side.....\$1.75

23. <i>Pad Phet (Red Chili Sauce)</i>	
<i>Your choice of meat sautéed with red chili sauce, garlic, bamboo shoots, black mushrooms, green onions and sweet basil.</i>	
<i>Chicken, Beef or Pork</i>	\$ 7.95
24. <i>Pra-Ram (Peanut Sauce)</i>	
<i>Your choice of meat sautéed with spinach and green beans topped with peanut sauce.</i>	
<i>Chicken, Beef or Pork</i>	\$ 8.50
25. <i>Pad Ka Prao (Thai Basil)</i>	
<i>Your choice of meat sautéed with garlic, chili sauce, Thai herbs, onions, bell peppers and Thai basil.</i>	
<i>Chicken, Beef or Pork</i>	\$ 7.95
26. <i>Asparagus Delight Chicken</i>	\$ 8.50
<i>Bite-sized chicken breast, marinated with bean sauce, stir-fried with garlic, fresh mushrooms, carrots and asparagus.</i>	
27. <i>House Vegetable Chicken</i>	\$ 7.50
<i>Snow peas, cabbage, zucchini and fresh mushrooms stir-fried with chicken.</i>	
28. <i>Himmaman (Cashew Nuts)</i>	\$ 8.25
<i>Chicken breast sliced and sautéed with Thai herbs, crispy roasted cashew nuts, roasted chili, onions and green onions.</i>	
29. <i>Pad Khing Sod (Fresh Ginger)</i>	
<i>Your choice of meat stir-fried with green beans, fresh ginger, round onions and green onions in bean sauce.</i>	
<i>Chicken, Beef or Pork</i>	\$ 7.95
<i>Prawns</i>	\$ 8.50
30. <i>Prew-Wan (Sweet and Sour)</i>	
<i>Tender meat simmered in sweet and sour sauce with onions, cucumbers, tomatoes, pineapple and bell peppers.</i>	
<i>Chicken, Beef or Pork</i>	\$ 7.50
<i>Prawns</i>	\$ 8.50

31. *Kai Yang (Thai B.B.Q. Chicken)* \$ 7.25
Marinated boneless, skinless chicken thighs grilled with Thai herbs. Served with homemade B.B.Q. sauce.

32. *Larb (A very popular dish in Northeastern Thailand)*
Your choice of meats, minced and mixed with mint leaves, lemon juice, red and green onions, chili, roasted rice powder and served with fresh cabbage.
Chicken, Beef or Pork \$ 8.25

33. *Pad Mark Kur Yao*
Eggplant marinated and sautéed with Thai spices, green onions and sweet basil in garlic sauce. \$ 7.95
With Prawns \$ 8.95

34. *Evil Jungle Prince*
Your choice of meats, sautéed with red curry paste, coconut milk, basil and bamboo shoots.
Chicken, Beef, or Pork \$ 8.50
Prawns \$ 8.95

35. *Kratiem Prik Thai (Garlic and Pepper)*
Sautéed meat of your choice with garlic, mushrooms, peppers and cilantro.
Chicken, Beef or Pork \$ 7.95
Prawns \$ 8.95

36. *Snow peas*
Your choice of meat stir-fried with snow peas, water chestnuts and green onions in Thai sauce.
Chicken, Beef or Pork \$ 8.25
Prawns \$ 8.95

37. *Broccoli*
Your choice of meat sautéed with broccoli and Thai oyster sauce.
Chicken, Beef or Pork \$ 7.25
Prawns \$ 8.50

38. *Rurnmit Puk (Mixed Vegetables)*
Your choice of meat stir-fried with mixed vegetables in Thai bean sauce and sesame oil.
Chicken, Beef or Pork \$ 7.25
Prawns \$ 8.50

39. *Kai waan (Sweet Chicken)* \$ 7.95
Sliced chicken breast marinated with minced garlic stir-fried with chili paste, soybean oil and peanuts, touched with cooking wine.

40. *House Combo* \$ 9.95
Sautéed chicken, pork and shrimp with baby corn, snow peas and fresh mushrooms.

41. *Gai Pad Prik Paow (Chicken with smoked chili)* \$ 7.95
Sautéed chicken with smoke chili, shallots, garlic, bell pepper, bamboo shoots, zucchini and green onions.

CURRIES

42. Kang Pa (Jungle Curry-Very popular in Northeastern Thailand)

Your choice of meat with green beans, eggplant, zucchini, basil, red chili paste, kaffir leaves in clear broth.
Chicken, Beef or Pork \$ 7.95

43. Kang Ga Ree (Yellow Curry)

Your choice of meat simmered in coconut milk, potatoes, carrots and onions with Thai yellow curry sauce.
Chicken, Beef or Pork \$ 8.50
Prawns or Fish (Salmon) \$ 9.25
Seafood (Prawns, Scallops, Fish) \$ 10.95

44. Kang Phet (Red Curry)

Your choice of meat sautéed in Thai red curry sauce with eggplant, bamboo shoots and sweet basil in coconut milk.
Chicken, Beef, or Pork \$ 8.50
Prawns or Fish (Salmon) \$ 9.25
Seafood (Prawns, Scallops, Fish) \$ 10.95

45. Kang Keow Waan (Green Curry)

Your choice of meat sautéed in Thai green curry sauce with eggplant, bamboo shoots, and sweet basil in coconut milk.
Chicken, Beef or Pork \$ 8.50
Prawns or Fish (Salmon) \$ 9.25
Seafood (Prawns, Scallops, Fish) \$ 10.95

46. Kang Pa Nang (Pa-Nang Curry)

Choice of meat sautéed with red curry sauce, kaffir leaves, peanuts, sweet basil and green peas simmered in coconut milk.
Chicken, Beef or Pork \$ 8.50
Prawns or Fish \$ 9.25
Seafood (Prawns, Scallops, Fish) \$ 10.95

47. Mas-samun Curry

Your choice of meat sautéed with mas-samun curry sauce, potatoes, onions and whole peanuts.
Chicken, Beef or Pork \$ 8.50
Prawns \$ 9.25
Prawns and Scallops \$ 10.95

Welcome
A Taste of Thai

SEAFOOD

48. *Pad Tha Lay (Seafood Sautéed)* \$ 12.95
Prawns, fish, calamari and scallops, sautéed with onions, garlic, Thai spices and sweet basil.
49. *Kang Phet Sapparod (Red Curry Prawns with Pineapple)* \$ 9.95
Prawns and pineapple sautéed with red chili paste in coconut milk.
50. *Prik sod Pla Muk and Scallops (Scallops and Calamari with Green Chilies)* \$ 10.95
Sautéed green chilies with calamari, scallops, onions, baby corn and garlic.
51. *Pad Tha Lay Puk (Seafood Vegetables)* \$ 10.95
Prawns, fish, and scallops stir-fried with mixed vegetables in Thai bean sauce.
52. *Pad Tha Lay Ka-ree (Seafood Curry Basil)* \$ 13.95
Prawns, fish, scallops, crab claw, sautéed with chef's curry sauce, green onions, cream and sweet basil.
53. *Pla Lad Prik (Fish with Spicy Sauce)* \$ 11.95
Deep-fried fresh filet of catfish topped with garlic sauce.
54. *Pla Preow Waan (Fish with Sweet and Sour Sauce)* \$ 10.95
Deep-fried fresh filet of catfish topped with sweet and sour vegetable sauce.
55. *Seafood Asparagus* \$ 12.95
Prawns, fish and scallops stir-fried with snow peas and asparagus.
56. *Pad Khing Scallops (Scallops with Ginger)* \$ 9.95
Stir-fried scallops with garlic, black mushrooms, onions, green onions, fresh ginger and green beans.
57. *Pad Phet Koong Pla Muk (Prawns and Calamari Sweet Basil)* \$ 10.95
Sautéed prawns and calamari in sweet basil sauce with onions, bamboo shoots, green onions and green chilies.
58. *Lemongrass Fish* \$ 10.95
Catfish marinated and grilled with garlic and lemongrass.
59. *Grilled Salmon* \$ 10.95
Fresh filet salmon grilled and topped with choo-chee sauce.
60. *Choo-Chee Catfish* \$ 10.95
Deep-fried crispy catfish topped with choo-chee sauce.
61. *Thai Spice Seafood* \$ 12.95
Mixed greens such as broccoli, snow peas, green beans and asparagus stir-fried with ginger, garlic, basil, galanga, kaffir leaves with prawns, calamari and scallops.
62. *Crispy Catfish Basil* \$ 12.95
 Bite-size catfish deep-fried and sautéed with garlic basil sauce on a bed of broccoli and zucchini.
63. *Thai Pasta Seafood* \$ 12.95
Sautéed rice noodles topped with broccoli, zucchini, asparagus and mushrooms in any curried coconut milk sauce.
64. *Fresh Red Snapper* Market Price
Deep-fried whole fish until golden crispy and topped with hot spicy red or green curry sauce with mixed vegetables.

VEGETARIAN CORNER

APPETIZERS

- V1. *Tao, Jloo Tod (Deep Fried Tofu)* \$ 4.25
Tofu deep-fried until golden brown and served with sweet sauce.
- V2. *Pho Pia Tod (Spring Rolls) 4pcs* \$ 4.95
Mixed vegetables, clear noodles and Thai spices wrapped with egg roll paper, deep-fried and served with cucumber and sweet and sour sauce.
- V3. *Satay Tofu* \$ 6.75
Grilled firm tofu topped with peanut sauce.

SOUPS

BY THE CUP.....\$ 2.50

- V4. *Tom Yum Puk* \$ 6.95
Mixed vegetables, lemon grass, kaffir leaves, tomatoes, mushrooms, galanga (Thai ginger) green onions and cilantro.
- V5. *Tom Kha Puk* \$ 7.25
Mushrooms, tofu, lemon grass, kaffir leaves, Thai ginger and green onions simmered in lime juice and coconut milk.
- V6. *House Sour Soup* \$ 6.95
Vegetable broth simmered with ginger, lemon grass, tomatoes, mushrooms, green onions and mixed vegetables.

NOODLES

- V7. *Pad Thai* \$ 6.75
Broccoli and tofu stir-fried with Thai rice stick noodles, green onions and bean sprouts topped with roasted ground peanuts.
- V8. *Pad Kee Mao (Drunken Noodles Tofu)* \$ 6.95
Large size noodles enhanced with red chili sauce, garlic, onions, sweet basil and firm tofu topped with cilantro.
- V9. *Pad Woon Sen Puk* \$ 6.95
Sautéed crystal bean noodles with black mushrooms and vegetables.
- V10. *Pad See-Ew Vegetables* \$ 6.95
Large rice noodles stir-fried with broccoli, bean sprouts, cabbage and carrots.

ENTREES

- V11. *Kang Phet Sapparod Tao, Jloo (Pineapple Curry Tofu)* \$ 6.95
Red curry paste sautéed with fresh tofu and pineapple simmered in coconut milk.
- V12. *Pad Phet Puk Tao, Jloo (Vegetable Tofu)* \$ 6.95
Onions, zucchini, tofu, bamboo shoots, stir-fried with sweet basil in garlic chili sauce.

- V13. *Pad Puk Rummüt (Mixed Vegetables)* \$ 6.95
Stir-fried broccoli, cauliflower, carrots, mushrooms, tofu and zucchini in Thai bean sauce.
- V14. *Thai Spice (Mixed Greens)* \$ 7.25
Broccoli, zucchini, snow peas, green beans and asparagus stir-fried with garlic sauce.
- V15. *Pra-Ram Puk (Princess Delight)* \$ 7.25
Steamed spinach, green beans and tofu topped with peanut sauce.
- V16. *Ma Kur Yao (Eggplant Tofu)* \$ 6.95
Sliced eggplant sautéed with tofu, garlic, sweet basil and Thai spices.
- V17. *Evil Prince Vegetables* \$ 6.95
Mixed vegetables stir-fried with red curry paste, coconut milk and sweet basil.
- V18. *Kratiem Prik Thai (Garlic Pepper Tofu)* \$ 6.95
Mushrooms, zucchini, tofu, garlic and black pepper, sautéed with bean sauce and cilantro.
- V19. *Preow-Waan Puk (Sweet and Sour Tofu)* \$ 6.95
Pineapple, bell pepper, tomatoes, onions and cucumbers simmered in sweet and sour sauce.
- V20. *Yellow Curry Vegetable Tofu* \$ 7.25
Tofu, potatoes, carrots, broccoli, yellow onions and zucchini simmered in yellow curry sauce.
- V21. *Green Curry Vegetable Tofu* \$ 7.25
Eggplant, tofu, broccoli, bamboo shoots, green beans and basil simmered in green curry sauce and coconut milk.
- V22. *Red Curry Vegetable Tofu* \$ 7.25
Eggplant, tofu, broccoli, bamboo shoots and basil simmered in red curry sauce and coconut milk.
- V23. *Panang Curry Vegetable Tofu* \$ 7.25
Tofu, broccoli, zucchini, kaffir leaves, basil, mushrooms and crushed peanuts simmered in panang curry sauce and coconut milk.
- V24. *Mas samun Curry Vegetable Tofu* \$ 7.25
Potatoes, yellow onions, whole peanuts, cauliflower, broccoli and tofu simmered in mas-samun curry sauce and coconut milk.
- V25. *Jungle Curry Vegetable Tofu* \$ 7.25
Eggplant, galanga, kaffir leaves, garlic, zucchini, tofu, red chili paste and green beans simmered in clear vegetable broth.
- V26. *Asparagus Vegetable Delight* \$ 6.95
Stir-fried asparagus, mushrooms, bean sprouts and tofu with vegetable soy sauce.
- V27. *Cashew Nut Vegetables* \$ 6.95
Roasted cashew nuts, zucchini, broccoli and yellow onions stir-fried in brown bean sauce.

BEVERAGES

<i>Soft drinks (free refills).</i>	\$ 1.19
<i>Iced tea (free refills).</i>	\$ 1.19
<i>Hot tea (free refills).</i>	\$ 1.19
<i>Coffee, regular or decaffeinated (refills).</i>	\$ 1.19
<i>Milk.</i>	\$ 1.00
<i>Thai iced tea (sweet).</i>	\$ 1.50
<i>Thai iced coffee (sweet).</i>	\$ 1.50

BEER

<i>Bud Light, Budweiser, Coors, Coors Light, Miller Light.</i>	\$ 2.25
<i>Samuel Adams, Heineken, Corona.</i>	\$ 2.75
<i>Tsing Tao, Kirin.</i>	\$ 3.00
<i>Guinness.</i>	\$ 3.50
<i>Non-alcoholic Domestic.</i>	\$ 2.25
<i>Non-alcoholic Imported.</i>	\$ 2.75

WINE

<i>Sutter Home:</i>	
<i>Chardonnay 187 mL.</i>	\$ 2.50
<i>Merlot.</i>	\$ 2.50
<i>Cabernet Sauvignon.</i>	\$ 2.50
<i>White Zinfandel.</i>	\$ 2.50
<i>Gekkeikan Sake.</i>	\$ 3.00
<i>Gekkeikan Plum Wine.</i>	\$ 3.50

BY THE BOTTLE

750 mL

<i>Chardonnay "Coastal".</i>	\$ 16.00
<i>Cabernet Sauvignon.</i>	\$ 16.00
<i>Bonny Doon Pacific Rim Dry Riesling (Spicy).</i>	\$ 16.00
<i>Schloss Lieser Riesling Kabinett.</i>	\$ 20.00

DESSERTS

<i>Tapioca pudding.</i>	\$ 1.95
<i>Homemade coconut ice cream.</i>	\$ 2.50
<i>Sweet & Sticky rice with ice cream.</i>	\$ 3.95
<i>Sweet mango with sticky rice.</i>	\$ 3.95