ROM MAI THAI **LUNCH MENU**

LUNCH COMBO

COMBO A pad thai + red curry vegetables daily house soup [thai spring roll] [thai fresh roll] [fried chicken dumpling] [white rice] [brown rice]	\$20
COMBO B pad thai + swimming rama vegetables daily house soup [thai spring roll] [thai fresh roll] [fried chicken dumpling] [white rice] [brown rice]	\$20
COMBOC red curry vegetables + swimming rama chicken daily house soup [thai spring roll] [thai fresh roll] [fried chicken dumpling] [white rice] [brown rice]	\$20
COMBOD pad thai + cashew chicken daily house soup [thai spring roll] [thai fresh roll] [fried chicken dumpling] [white rice] [brown rice]	\$20
COMBOE pad thai + garlic chicken daily house soup [thai spring roll] [thai fresh roll] [fried chicken dumpling] [white rice] [brown rice]	\$20
COMBO F pad thai + sweet sour vegetables daily house soup [thai spring roll] [thai fresh roll] [fried chicken dumpling] [white rice] [brown rice]	\$20

APPETIZERS

THAI SPRING ROLLS crispy fried vegetable spring rolls, sweet & sour dipping sauce.	(2) (4)	\$8 \$10
THAI FRESH ROLLS vermicelli noodles, basil, carrot, bean sprouts, green leaf wrapped in rice paper, crushed peanuts in signature dipping sauce.	[shrim (2) (4)	p] [tofu] \$8 \$10
CHICKEN SATAY grilled chicken skewers marinated in a coconut curry sauce, cucumber relish & peanut sauce.	(4)	\$13
CRAB RANGOON crispy wonton with cream cheese & crab meat, sweet & sour dipping sauce.		\$13
FRIED CHICKEN DUMPLING seasoned ground chicken wrapped with crispy dumpling wrappers, sweet & sour dipping sauce.		\$13

A 18% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE

SALADS

CUCUMBER SALAD cucumbers, shallots, cherry tomatoes, cilantro, lettuce, crushed peanuts tossed in sweet vinaigrette.	\$18
PAPAYA SALAD green papaya, cherry tomatoes, green beans, crushed peanuts tossed in sweet vinaigrette, a wedge of cabbage.	\$18
LARB [ground chicken] [ground pork] [tofu] roasted rice grain, shallots, scallions, mint [ground beef] leaves, cilantro tossed in lime juice, a wedge of cabbage.	\$18 \$20
PARADISE SALAD[chicken] [tofu]shredded cabbage, cashew nuts, peanuts, scallions, shallots, carrot, cilantro, mints tossed in vinaigrette.	\$18
THAI SALAD[chicken]cucumbers, lettuce, tomatoes, shallots, scallions,[beef]shredded cabbage, carrot, cilantro, mint leaves tossedin vinaigrette.	\$18 \$20
DRINKS	
THAI ICED TEA	\$5
THAI ICED COFFEE	\$5
ICED GREEN TEA	\$5 \$5
COKE/ DIET COKE	¢-

SPRITE	\$5
SPARKLING WATER	\$5
UNSWEETENED ICED TEA	\$5
LEMONADE	\$5
HOT JASMINE TEA	\$5
MANGO JUICE	\$7
COCONUT WATER	\$7

BEERS

CHANG	\$8
SINGHA	\$8
SAPPORO	\$8
LAGUNITAS IPA	\$8
SIERRA NEVADA PALE ALE	\$8
PAULANER HEFE-WEIZEN	\$8

WINE	
MERLOT	\$9/\$34
CABERNET SAUVIGNON	\$9/ \$34
PINOTNOIR	\$9/ \$34
SAUVIGNON BLANC	\$9/ \$34
CHARDONNAY	\$9/ \$34
RIESLING	\$9/ \$34
SAKE	
HOUSE SAKE (HOT)	\$9/ \$17
PLUM WINE	
HOUSE PLUM WINE	\$9
★ Mild ★★ Medium ★★★ Spicy	★ ★ ★ ★ Very Spic

ENTRÉE

SWIMMING RAMA

SWIMMING RAMA	
[chicken] [pork] [tofu] [vegetables]	\$19
wok-fried spinach, topped with [beef] [prawn]	\$21
peanut sauce.	
CASHEW [chicken] [pork] [tofu] [vegetables]	\$19
wok-fried cashew nuts, mushrooms, [beef] [prawn]	\$21
onions, baby corns, bell peppers, cabbages,	
broccoli, carrots in brown sauce.	
Stocon, cartolo in provinciace.	
	¢40
GARLIC [chicken][pork][tofu][vegetables]	\$19
wok-fried in garlic pepper sauce, fried [beef] [prawn]	\$21
garlic, cilantro.	
SWEET & SOUR	
[chicken] [pork] [tofu] [vegetables]	\$19
wok-fried pineapple, tomatoes, [beef] [prawn]	\$21
cucumbers, zucchini, carrots, bell	Ψ Ζ Ι
peppers, onions in sweet & sour sauce.	
peppers, onions in street a sour suddel	
GINGER [chicken] [pork] [tofu] [vegetables]	\$19
wok-fried ginger, baby corns, [beef] [prawn]	\$21
mushrooms, onions, bell peppers, carrots,	
napa in ginger sauce.	
DELIGHT [chicken] [pork] [tofu]	\$19
wok-fried mushrooms, baby corns, [beef] [prawn]	\$21
cabbages, onions, napa, zucchini, bean	
sprouts, carrots in garlic pepper sauce.	
BROCCOLI [chicken] [pork] [tofu]	\$19
wok-fried broccoli & cashew nuts in [beef] [prawn]	\$21
garlic oyster sauce.	4--
garne byster sauce.	
PRIK KING (chicken][pork][tofu]	\$19
wok-fried green beans, onions, bell [beef] [prawn]	\$21
pepper, carrots, kaffir lime leaves in curry sauce.	
pepper, carrots, karn nine reaves in carry sauce.	
KEE MAO A [chicken][pork][tofu][vegetables]	\$19
wok-fried bamboo shoots, bell peppers, [beef] [prawn]	\$21
onions, tomatoes, broccoli, carrots, basil [seafood]	\$25
in garlic chili sauce.	
SPICY BAMBOO SHOOTS	***
wok-fried bamboo shoots, onions, [chicken][pork][tofu]	\$19
basil, bell peppers in curry sauce. [beef]	\$21
ORANGE [chicken] [tofu]	\$19
wok-fried in orange sauce, broccoli, crispy noodles. [beef]	\$21

NOODLE

PAD THAI	[chicken][pork]	[tofu] [vegetables]	\$19
wok-fried thin rice n	oodles, green	[beef][prawn]	\$21
onions, bean sprouts			
radish, peanuts, cilar	ntro, egg in tamariı	nd sauce.	

PAD SEE EW[chicken] [pork] [tofu] [vegetables]\$19wok-fried wide flat rice noodles,[beef] [prawn]\$21broccoli, egg in sweet soy sauce.

PAD KEE MAO

[chicken] [pork] [tofu] [vegetables]\$19wok-fried spicy wide flat noodles with[beef] [prawn]\$21onions, bell peppers, bamboo shoots, tomatoes,
broccoli, carrots, basil, egg in chili garlic sauce.\$21

SWIMMING RAMA NOODLE

[chicken] [pork] [tofu	ı][vegetables] \$19	
wok-fried thin rice noodles, spinach	[beef] [prawn] \$21	
topped with peanut sauce.		

THAI NOODLE SOUP

[chicken] [pork] [tofu] [veg	etables]	\$19
rice noodles in a chicken broth with scallions,	[prawn]	\$21
salted radish, bean sprouts, spinach, cilantro.		

TOM YUM NOODLE SOUP

21	
	21

DEFENIOODU	COLID			014
BEEF NOODLE	SOUP			\$21
DELI NOODLI				

rice noodles in a beef broth with beef, celery, bean sprouts, scallions, salted radish, Thai herbs, cilantro, Chinese broccoli.

CURRY

RED CURRY

[chicken] [pork] [tofu][vegetables]	\$19
red coconut curry with bamboo shoots,	[beef] [prawn]	\$21
zucchini, bell peppers, carrots, broccoli,		
cabbages, napa, basil.		

GREEN CURRY

[chicken] [pork] [tofu	[vegetables]	\$19
green coconut curry with bamboo	[beef] [prawn]	\$21
shoots, eggplant, zucchini, bell peppers, basi	il.	

YELLOW CURRY

[chicken]	[pork] [tof	u][veget	ables]	\$19
yellow coconut curry with pota		[beef][p	rawn]	\$21

PANANG CURRY

[chicken] [pork] [tofu] [vegetables]\$19panang coconut curry with zucchini,[beef] [prawn]\$21bell peppers, kaffir lime leaves, cucumber relish.