Menu



Business Hours Lunch

Monday - Friday: 11:00AM - 2:30PM

Dinner

Monday - Sunday: 5:00PM - 9:00PM

1412 C Fast Blvd Charlotte, NC 28203 (Dilworth Garden Shopping Center)







Delivery:





THANK YOU THAI THAI



Lunch Specials

Stir fried with onion colory much rooms nana cabbane and beaccoli in wellow curry, mushin Magaziar With Tafu Chickon (Bark Soutéed and curry narte with string beans, onion, hambon

sauteed red curry paste with string beans, onion, bambo

I 1 Gang Dang Red curry paste in coconut milk with green beans, bamboo

Shrimn or Souid Sont and Comba (Chairma & Carriel)

12 Game Kanne Wan Green curry partie in coccourt milk with green beaut, hambon creen curry paste in coconut milk with green beans,

L3. Gang Panang V Panang curry paste in coconut milk with broccoli, young corn, carrets and havil leaves

I A Gang Massamum

Massamun curry paste in coconut milk with potatoes, peanuts, 15 Gang Kun

Red curry naste with nineannie hambon shorts and fresh

Magaziar with Tofu/Chickon/Rod 615 Chalana as Canda Seafood Combo (Shrimn & Souid)

16 Pad Puk Stir fried mixed vegetables in a light brown sauce.

L7 Pad Broccoli Stir Fried broccoli, carrots and mushrooms in a light

austra cause

L8. Pad Asparagus Stir fried fresh asparagus, carrots and mushrooms in a light

L9. Pad Khing Sod Erash minour stir fried with carrots onion colony and scallions

I 10 Pad Gra Pow Fresh basil stir fried with mushrooms, carrots, onion and bell

nenners sautéed in Thai special sauce L11. Pad Prik Khing

Stir fried string beans, mushroom, bell peppers and basil leaves in a special chill paste sauce. L12. Pad Met Ma Muang

Sautéed cashew nuts, onion, bamboos shoots, broccoli, mushrooms, carrots, bell peppers and basil leaves in curry paste L13 Pad Prik Pow

Sautéed Thai chili sauce with onion, carrots, bell peppers, 1 27. Basil Fried Rice scallions and basil leaves

I 16 Pad Pressy Wan (Sweet & Sour) Stir fried with onion tomatour carrete nineannie Stir fried with onion, tomatoes, carrots, pineappie, half nenners and celeny in Thai sweet and sour sauce L17. Pra Rahm Long Song

I 14 Bad Bana Garas

Steamed rainarh hancroli mushrooms carrots nana and cabbage with peanut save

L18 Gra Tiam Prik Thai Stir fried onion carrots scallions caleny with around nepper and partic sauce.

Fried Rice or Noodles

Veggies with Tofu/Chicken/Pork \$15 Shrimn or Squid Seafood Combo (Shrimp & Sould)

I 19. Famous Pad Thai Rice noodles sautéed with eggs, bean sprouts, green onions and ground peanuts.

Fresh wide Rice poorlies stir fried with earns, carrets

broccoli, napa, cabbage in a light soy sauce. I 21, Pad Woon Sen

Clear bean poodles stir fried with eggs, onions, scallions carrots, napa, cabbage, tomatoes, bean sprouts and celery

L22. Pad Kee Mao (Drunken Noodles) Fresh wide poodles stir fried with ears onions tomatoes young corn, young green peppers, bell peppers and basil

L23. Pad Guay Teow (House Noodles) Fresh wide noodles stir fried with eag , onion, bean sprouts. scallions and ground peanuts in light brown sauce

L24, Golden Noodle (Lo Mein) Stir fried egg noodles with eggs, onions, napa,

cabbage, broccoli, carrots, bell peppers and coallians L25. ThaiThai Fried Rice Stir fried Thai jasmine rice with earns nea carrets

onions, scallions and tomatoes. L26. Pineapple Fried Rice

Stir fried Thai jasmine rice with eggs, pineapple. pea carrots, onions, scallions, tomatoes and rashaws nuts

Stir fried Thai jasmine rice with eggs, basil leaves. pea carrots, onions, scallions and tomatoes



1 0-1 0-1 7-4 (54-4) 64

Crimu rosing rolls with shandad carrots cabbana and clear bean nondles. Served with Thai sweet and and clear bear

2 Summar Palls (Stanmad) \$6 Circumster Rolls (Steamed) 50 carrote and haril leaver. Served with light runet and sour sauce topped ground peanuts (2)

3 Thai Dumplings \$8 Steamed or Fried, Thai dumplings, Served with dumplings sauce (6)

Mark Mark Control 4 Koong Gra Bok \$8

Fresh shrimp and vegetables wrapped in egg roll shell. Served with homemade Thai sweet and sour sauce octred with notine made (4)

5 Crob Bonson 69 Deen-Eried Wonton wren in crah meat cream cheere

Deep rised wonton waspin classific Somed with Their wast and rour rause (6)

4 T | 184 DI CO Fish Cake Minced fish kneeded with chili paste and doon fried. Served with cucumber, red onion stuce tonned with around payouts (10)

7 Die Mauk Tad Co Calamari lightly battoned and does fried Second with Thai sweet and sour sauce tonned ground

8 Tofu Tod \$7 Deep-fried Tofu. Served with Thai sweet chill sauce topped ground peanuts. (8)

9 ThaiThai Wings \$13 Marinated winos, lightly hattened and

deep-fried. Served with Thai sweet chili sauce. (8) 10. Mee Krob \$10.

Lettuce wrap. Crispy rice noodles topped with sauteed chicken, water chestnuts. Served with letture and house

11. Edamame \$7 Steamed soy bean with salt. Original or Spicy Sauce

	Small 16oz	Large 3
eggle with Tofu	57	\$13
hicken/Pork	57	\$13
ref	58	\$15
nrimp or Squid	58	\$15
rafood Comborivane & Sou	ne 510	518

12. Tom Yum Slightly sour and spicy soup with lemongrass,

lime leaves, galanga, mushroom, tomatoes, basil leaves and lime juice. 13. Tom Kha

Coconut cream soup featuring lemongrass, lime leaves, galanga, mushroom, tomatoes and

Clear soup made with vegetables and your choice of meat. Add mung bean noodles \$1

15 Vum Vum (Salad)

Their calculated with termatons and onion aucumber That salad with tomatoes, red onion, cucumber, carrots, cilantro and Thai disessing sauce with your choice of most Add munichessing sauce with - Manual and Table Children Bank ... \$16 \$18

 Seafood Comborous a Soule Cricou Duck 625

16 1 6 ... 615 Ground chicken railed with red onion mint leave cilantro, scallions, rice powder and lime juice. Served

- Chairm or Contra

17 That Garden Salad 60

Mixed venetables and fried tofu tonned with connet ne seute descrise 18 Som Tum (Panava Salad) \$13

Thai Style Shredded green papaya salad with chili nenners tomatoes carrots lime inice and torned peanuts. Served with cabbage and crispy pork skin on the side.

Consod with stoomed Thai Jarmino sico or brown sico outra 62 Veggies with Tofu/Chicken/Pork

Shrimp or Squid \$17 Seafood Combo (Shrimp & Squid) \$10 Crisny Duck

19. Gang Dang V Red curry in coconut milk with green beans bamboo shoots, carrots and basil leaves.

20. Gang Keow Wan Green curns in coronast milk with arean hears

hamhon shoots, mushrooms, carrots, broccoli and

21. Gang Panang V Panang curry in coconut milk with broccoli. hell nenners carrots and hasil leaves

22 Gang Massamun

Massamun curry in coconut milk with notatoes passeute essents and opions

23. Gang Kua 🔪 Red curry with pineapple, bamboo shoots and

Stir Fried Diches

Considerable about A Vivil Institute of the Community of Veggies with Tofu/Chicken/Pork 0--6 Chairman on Carriel Seafood Combo (Shrimp & Squid) \$19 Crisny Duck 635

24 0.4 0.4

Stir fried mixed vacetables in a light howen sauce

Stir Fried broccoli carrots and mushrooms in a light contentance 26 Pad Asparague

Stir Fried broccoli, carrots and mushrooms in a light conter sauce

27. Pad Khing Sod Fresh ninner stir fried with carrots onion celeny and

28 Pad Gra Paul Exact board and fried with mushrooms, carrots, onion and

bell peppers sautéed in Thai special sauce. 29. Pad Prik Khing

Stir fried string beans murhroom hall penners and haril leaves in a special chili paste sauce.

30 Pad Met Ma Muang Sautéed cashew nuts, onion, bamboos shoots, hencrolli mushrooms, carrots, bell peppers and basil leaves in curpuparte

31. Pad Prik Pow Sautéed Thai chili sauce with onion, carrots, bell peppers. saddeed marchinadee

32. Pad Pong Garee Stir fried with onion, celery, mushrooms, napa, cabbage,

and broccoli in wellow curry sauce Sautéed red curry with string beans, onion, bamboo

shoots, mushrooms, young green peppers, broccoli and 34 Pad Preaw Wan (Sweet & Sour) Stir fried with onion tomatoes carrots ninearnle

bell peppers and celery in Thai sweet and sour sauce. 35. Pra Rahm Long Song Steamed spinach, broccoli, mushrooms,

carrots nana and cabhane with neanut sauce 36 Gra Tiam Prik Thai

Stir fried onion, carrots, scallions, celery with ground pepper and garlic sauce.

Veggies with Tofu/Chickon/Dork Shrimp or Squid Seafood Combo (Shrimp & Squid) 610 Crisny Durch 212

37 Eamous Pad Thai

Bise poodles sautéed with eags, bean sprouts, green onions and around pagnute

38 p-4 c-- E---

Fresh wide Rice poorlies stir fried with every carrets broccoli, napa, cabbage in a light soy sauce.

39 Pad Woon Sen

Clear bean poodler stir fried with ever onions Clear bean noodles stir fried with eggs, onlons , scallions, carrots, napa, cabbage, tomato

40 Pad Kee Mac (Drunken Noodles) Fresh wide poodles stir fried with east onions tomatoes, young green peopers, bell peopers and haril leaves in brown rauce

41 Ped Guey Teory (House Noodles) Easth wide nearlist stir fried with one onion horn snouts, scallions and ground peanuts in light brown

42 Golden Noodle (Lo Mein) Stirfried one pondler with oner onions page cabbane broccoli carrots bell nanners and scallions

43 ThaiThai Fried Rice Stir fried Thai jasmine rice with eggs, pea carrots, sei med mar josiniie mee mar

44. Pineapple Fried Rice Stir fried Thai jasmine rice with eggs, pineapple. pea carrots, onions, scallions, tomatoes and cashows nuts

45. Basil Fried Rice Stir fried That iasmine rice with enns hastil leaves nea carrots onions scallions and tomatour

House Special

46 Koong Gra Tiam \$18

Crisny shrimn partic pinner scallings hell penners Mark narrier and steamed broscoli Sensed with Thai isomine rice

47 VL-- DI-L 645

Homemade rice noodles soup with chicken, scallions. cilentee black papper and fried opiner. Copyed with base constant and feet lime

Mango Sticky Rico (Spasonal) Ranana with sticky rice (2) Taro with sticky rice (2) Kanom Tuay (Coconut pudding 3.)

Beverages

40

0.4

97

54

61.00

\$1.50

Thai Iced Coffee Description cor Pottle Code Pottle Too

Side

Incomine Dies Brown Rice Steamed Broccoli Steamed mixed yeagies Peanuts Sauce 200 Spring Sauce 202 Thai sweet chili Sauce 2oz Curry rauce 16ox Corry strace root





Please inform us of any food allergies when ordering.

Dishes can be adjusted to your desired spice level, • ranging from 1 (mild) to 5 (extremely spicy).