

NOODLES ALL PRICES INCLUDE TAX

All entrees are served with the choice of:
Chicken, Pork, Tofu, or Vegetables

Lunch \$7.75 Dinner \$9.75

Beef, Shrimp, Squid, or Imitation Crabmeat

Lunch \$8.75 Dinner \$10.75

Entrees are served with rice except noodle and fried rice entrees.

N1 Pad Thai
Traditional rice noodles sautéed with eggs, green onions, bean sprouts and topped with peanuts.

N2 Pad Se'ew
Thai style rice noodles sautéed with broccoli and eggs.

N3 Pad Gai
Large sautéed rice noodles with lettuce, bean sprout, green onion and eggs.

N4 Drunken Noodle
Stir fried rice noodle with brandy, egg, green onion, bean sprout and bell peppers.

N5 Pad Von Sen
Stir-fried bean thread noodle with eggs, green onion, onion and peapod.

N6 Curry Noodle
Rice noodle sauteed with egg, bean sprout, green onion with curry sauce topped with crushed peanuts.

N7 Lad Na
Rice noodle sauteed with broccoli in clear gravy sauce.

FRIED RICE ALL PRICES INCLUDE TAX

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FR1 Kow Pad
Fried rice with egg, onion, green peas, and carrots.

FR2 Kow Pad Prik
Fried rice with egg, peapods, and broccoli.

FR3 Kow Pad Pak
Fried rice with egg, peapods, broccoli, napa, baby corn, cabbage, carrot, water chestnuts, bean sprouts, and mushroom.

FR4 Basil Fried Rice
Fried rice with egg, basil, string beans, peas, carrots, and green onion.

FR5 Curry Fried Rice
Fried rice with egg, bell peppers, carrots, green onion, onion, pineapple and roasted peanuts.

SEAFOOD SPECIALS (Dinner Portions) \$13.00

SF1 Pla Prew Wan
Tender crispy farm raised catfish fillet sautéed with bell peppers, cucumber, onion, pineapple and tomato with our Thai sweet and sour sauce.

SF2 Pla Dook Pad Ped
Tender crispy farm raised catfish fillet sautéed with bell peppers, eggplant, tomato and kaffir lime leaves in Thai red curry sauce.

SF3 Chu Chee Pla
Tender crispy farm raised catfish fillet sautéed with bell peppers, onion and kaffir lime leaves in our curry sauce.

SF4 Princess Shrimp
Sautéed shrimp with roasted cashews, bamboo shoots, carrot, green onion and peapods.

SF5 Shrimp and Squid Curry
Sautéed shrimp and squid with baby corn, broccoli, mushroom and peapod in Thai curry sauce and coconut milk.

SF6 Lemon Grass Seafood Combo
Shrimp, squid, and imitation crabmeat sauteed with bamboo shoots, bell peppers, carrots, green peas and onion in Thai green curry and coconut milk.

SF7 Trio Delight
Shrimp, squid, imitation crabmeat sautéed with bamboo shoots, bell peppers, peapods and water chestnut.

SF8 Seafood Curry
Shrimp, squid, imitation crabmeat sautéed with basil, bell peppers, eggplant, mushroom and onion.

ALL OUR PRICES INCLUDE TAX**BEVERAGES**

Soft Drinks (Free Refills) (Coke Products) \$1.75

Bottle Water \$1.25

Hot Tea \$1.25

Fresh Brewed Ice Tea (Free Refills) \$1.75

Lemonade (Free Refills) \$1.75

Thai Ice Tea (Pre sweetened with cream) \$1.75

Thai Ice Coffee (Pre sweetened with cream) \$1.75

ADDITIONALS with entrees

Extra Sauce \$2.00

Extra Chicken, Pork, Tofu \$1.00

Extra Beef, Seafood \$3.00

Extra Nuts \$1.00

Extra Vegetables \$1.00

Brown Rice 1X ONLY \$2.00

White Rice / Noodles 1X ONLY \$1.00

ADDITIONALS without entrees

White Rice and Noodles \$4.00

Brown Rice \$5.00

Food Allergy Warning:

Food prepared in this establishment may contain fish, eggs, soy, nuts or dairy products.

**CAFE THAI**

... experience the wonderful flavors and spices of Thai cuisine.

Promenade Plaza

28647 Northwestern Hwy
Southfield, Michigan 48034

Telephone 248.355.1440
Delivery 248.541.8888

Hours: Monday - Saturday 11:00am-9:00pm
Sunday CLOSED
Lunch served until 4:00pm
Dine-In until 8:30pm

www.cafethai.net

APPETIZER AND SALAD

- A1 Spring Roll** **\$1.75**
Shredded vegetables wrapped in wonton wrapper, deep fried and served with our special sauce.
- A2 Tofu Tod (4pcs)** **\$2.00**
Deep-fried bean curd, served with crushed peanut & plum sauce.
- A3 Satay (4pcs)** **\$6.25**
Strip of chicken breast on a bamboo stick, marinated with Thai spices, served with peanut and cucumber sauce.
- A4 Siam Crispy Rolls (2pcs)** **\$5.25**
Minced chicken breast meat mixed with bean threads, onions, and carrots, wrapped in thin rice paper and deep-fried to a crisp golden brown. Served with our special house sauce.
- A5 Summer Rolls (2pcs)** **\$4.25**
Made with carrots, cucumber, lettuce, cilantro, bean sprouts, rice noodles. Served with our light dipping sauce.
- A6 Crab Cheese (4pcs)** **\$5.25**
Cream cheese and crabmeat wrapped in wonton skin and deep-fried to a golden crisp.
- SL1 Cafe Thai House Salad** **\$6.25**
Charbroil chicken breast over fresh greens, served with our special dressing.
- SL2 Apple Salad** **\$6.25**
Sliced Granny Smith apples tossed with toasted coconut, green onion, shrimp, cashew nuts.

SPICE LEVELS

Entrees with are prepared mild.
Use legend below to indicate to your server the level of spice (**heat**) desired.
Unless otherwise indicated all meals are prepared No Spice - NS (**no heat**).

- No Spice **NS**
- Mild
- Medium
- Hot
- XHot

SOUP

- Choice of Chicken, Vegetables, Tofu **\$2.75**
Shrimp **\$3.25**
- S1 Tom Yum**
Famous Thai soup made with mushrooms, fresh tomatoes, lime juice, green onions and lemon grass.
- S2 Tom Kha**
Classic Thai soup made with mushroom, tomato and coconut milk, flavored with lime juice and galanga.
- S3 Hot and Sour (Sesame flavor)**
Soup made with bamboo shoots, green onion, peas and carrots and water chestnuts.

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AUTHENTIC CURRY ENTRÉES

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- C1 Pad Pak Curry**
(Vegetable Entree) Sautéed baby corn, broccoli, cabbage, carrot, mushroom, napa and water chestnut.
- C2 Gang Gai**
Sautéed with Thai red curry, bamboo shoots, bell peppers, mushrooms.
- C3 Keaw Warn**
Sautéed with Thai green curry, green peas, bell peppers, eggplant and coconut milk.
- C4 Pad Ped**
Sautéed bell peppers, eggplant, mushroom, and onion.
- C5 Prik Khing**
Sautéed string beans with Thai red curry.
- C6 PaNang**
Sautéed bell peppers with Thai panang curry and coconut milk.

- C7 Masaman**
Sautéed onions, potatoes, peas and roasted peanuts in Thai Red curry with coconut milk.
- C8 Gang Karee**
Sautéed carrots, onion, peas and potatoes in Yellow curry in coconut milk.
- C9 Spicy Beef with Kaffir Lime Leaves**
Sautéed Beef with bell peppers, green beans, green onion, white onion, lime leaves, basil and tomato.

SPECIALTY ENTRÉES ALL PRICES INCLUDE TAX

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- E1 Pad Prik**
Sautéed with bell peppers, mushroom, onion and water chestnut.
- E2 Cashew**
Sautéed with roasted cashews, bamboo shoots, bell peppers, green onions and mushroom.
- E3 Almond**
Sautéed with roasted almonds, bamboo shoots, celery, mushroom and water chestnut.
- E4 Kra Prow (basil)**
Sautéed with basil, bell peppers and onion.
- E5 Kow Pode**
Sautéed with baby corn, green onion, mushroom, napa and peapods.
- E6 Pad Pak**
(Vegetable Entree) Sautéed with baby corn, broccoli, cabbage, carrot, mushroom, napa and water chestnut.
- E7 Pad Normai**
Sautéed with bamboo shoots, green onion and mushroom.

- E8 Long Song**
Sautéed broccoli with Thai peanut sauce.
- E9 Kra Tiem**
Green onion and water chestnut, stir-fry in tasty garlic sauce over fresh lettuce.
- E10 Pad Khing**
Sautéed with bell peppers, black mushroom, carrot, ginger and green onion.
- E11 Nam Mun Hoy**
Sautéed beef, green onion and mushroom in oyster sauce.
- E12 Sweet & Sour**
Sautéed bell peppers, cucumber, onion, pineapple, and tomato in our sweet and sour sauce.
- E13 Eggplant Special**
Stir-fry eggplant with green onion over fresh lettuce.
- E14 Pad Kana**
Sautéed broccoli with our famous garlic brown sauce.
- E15 Three's Company** (Lunch **\$8.75** Dinner **\$10.75**)
Sautéed beef, chicken, and shrimp with baby corn, bamboo shoots, green onion, mushrooms, and peapods.
- E16 Jub Chai**
Broccoli, napa, fried tofu and bean thread noodles sautéed with our famous garlic brown sauce.
- E17 Tofu with String Beans**
Steamed fresh tofu, string beans, eggplant, garlic and basil.

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