



# Herbs & Spices

East Greenwich, RI.

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At East Greenwich

SERVE BETWEEN 4.00pm. - 10.00pm.

## APPETIZERS

### Veggie Roll 5.95

Delicate and crispy, these spring rolls are served with homemade Sweet & Sour Chili Sauce

### Fresh Spring Roll 6.95

This delicate light starter, using very thin rice spring roll skin wrapped with shrimp, flying fish roe, vegetable, mint leaves, carrot, vermicelli. Complemented with Sweet&Sour Peanut sauce

### Crispy Wonton 6.95

Stuffed with minced shrimp; fried til crispy; served with sweet & sour sauce.

### Satay 6.95

Tender Chicken or Beef, glazed with Coconut base spices and BBQ on skewers, served with peanut sauce and tangy cucumber salad Sauce.

### Coconut Shrimp 6.95

Our guests favorite! Crispy large shrimp hand-breaded with sweet flaky coconut, served with our delicious Honey-mustard dipping sauce.

### Crab Lagoon 5.95

Stuffed with minced crab meat and cream cheese, fried til crispy brown; served with Sweet Chili Sauce.

### Steamed Mussels with Lemon Grass 🌶️ 7.95

Cultured mussel steamed in the hot clay pot with lemon grass, hot basil leaves and fresh hot chili, served with lime hot chili sauce.

### Edamame (Green Soy Bean Pod) 5.95

Lightly salted on boiled Green Soy Bean Pod. Simplicity, Refreshing. No one can just have one.

### Tofu Triangles 4.95

Fresh pearl tofu, sliced to bite size triangles; deep fried til golden brown and served with Crushed Peanut Chili Sauce.

### Panko-crusted Soft-shell Crab 7.95

Pan-frying best delivers their spectacular taste and bursting juiciness and exceptionally crispy crust. Served with a dim sum dipping sauce and side with Belgian endive salad. These are memorable

### Pan Fried Dumpling 6.95

Stuffed with minced chicken and vegetable; served with light soy sauce.

### Garlic Chives Pancake 5.95

Enjoy them as snack or as a first course, They are completely vegetarian. Served with Soy-Ginger Sauce.

### Salt & Pepper Calamari 8.95

Battered fresh squid ,deep fried til golden brown, Quick stir fried with salt, pepper and scallions. Served with sweet chili sauce.

### Shumai 6.95

Minced shrimp wrapped in egg roll skin, then fried or steamed to perfection, served with light soy sauce .

### Golden Bag 6.95

Minced chicken, shrimp, water chestnuts, mushrooms and Thai spices; wrapped with tofu skin and served with sweet plum sauce.

### Spicy Fish Nuggets (Tod Mun) 🌶️ 6.95

Knight Fish Cake with Thai spicy and red curry base then fried til perfected golden brown. Served with cucumber and grounded roasted peanut sauce.



**Most dishes can substitute in Vegetarian**

🌶️ Spicy 🌶️🌶️ Hot&Spicy 🌶️🌶️🌶️ Very Hot&Spicy 🌶️🌶️🌶️🌶️ Bring out your handkerchief  
WE CAN ALTER THE LEVEL OF SPICINESS TO SUIT YOUR PREFERENCE  
If you need a special meal because of health or allergy conditions.  
Please ask your server. We will be happy to prepare one for you.

The Content or appearance of actual meals served may differ from the pictures.

**All Price Subject To State Meal Tax**

An 18% Gratuity is added to parties of 6 or more

**\$7.00 per corkage charge for Your own favorite wine**

# SOUPS

## Tom Yum Goong 🌶️ 3.95

The famous Thai Hot and Sour shrimp soup; spiced with lemon grass, chili, lime juice and mushrooms.

## Wonton Soup 3.95

Minced shrimp with scallions in a clear broth.



## Chicken Coconut Soup 3.75

Mild chicken with mushrooms soup in a coconut milk base; accented with siamese ginger and lime juice.

## Miso 3.50

Diced soft tofu with sea weed and spinach in a mild bean curd base broth.



# SALADS

## Som Tum 🌶️ (Green Papaya Salad) 6.95

Shredded green papaya and carrot salad with spicy sweet & sour dressing, seasoned with garlic and chili, then topped with shrimp and roasted peanuts.

## Lab Gai (Chicken Spicy Salad) 🌶️ 7.95

Minced chicken mixed with Thai spices and garden fresh herbs on bed of green vegetables.

## Beef Spicy Salad 🌶️ 7.95

Thinly sliced char broiled tender beef, mixed with Thai garden fresh Herbs & Spices on bed of green vegetables.

## Seaweed Salad 5.95

Shredded Seaweed in special Spicy Sesame Favor Dressing.

## Organic Green Salad 🌶️ 3.95

Simple mixed green vegetables with an accent of oriental veggie.

Complemented with Thai spicy peanut dressing.

## Cucumber Salad 4.95

Slices of cooled fresh cucumber and carrot with spicy sweet and sour dressing.

## Crispy Chicken Salad 7.95

Marinated chicken breast with Thai spices and a touched of curry powder, Then fried till crispy golden brown. Served with fresh mixed green veggie. Complemented with ginger carrot dressing.

# CURRY OFFERINGS

Select your own favorite meat with our special curry sauces.

Tofu 10.95 Beef 12.95 Chicken 11.95 Duck 15.95

Shrimp 14.95 Seafood Combo 15.95

**Green Curry** 🌶️🌶️ ....In coconut milk with sliced bamboo shoot, string beans, green peas, green peppers and zucchini.

**Massaman Curry** 🌶️ ....In coconut milk with potatoes, onions, butternut Squash, carrots, green Pepper and roasted peanuts.

**Red Curry** 🌶️🌶️ ....In coconut milk with sliced bamboo shoot, eggplants, green peppers and hot basil.

**Pineapple Curry** 🌶️ ....In coconut milk with onions, tomatoes, pineapples, green peppers and butternut squash.



Green

Red

Massaman

Pineapple



# SEA FOOD OFFERINGS

**Seafood Bouquet** 🌶️ .....16.95  
Steamed shrimp, scallops , squid, tilapia, mussels and vegetables, in a delightful broth.

**Seaman's Sizzling Platter** 🌶️🌶️ .....15.95  
Stir fried seafood combo with minced garlic in a hot chili sauce.

**Shrimp or Scallop or Squid Garlic** 🌶️ .....14.95  
Sauteed large shrimp or sea scallops. With fresh garlic oil, black pepper, snow peas, mushrooms and complemented with refreshing Pineapple Ring.

**Sweet & Sour Shrimp**.....14.95  
Batter dipped Large shrimp. Fried til golden brown, Then sauteed with fresh assorted vegetables in Sweet & sour sauce

**Paradise Shrimp** 🌶️ .....14.95  
Sauteed large shrimp with chili paste, mushrooms, celery, green pepper, topped with roasted cashew nuts.

**Lemon Grass Shrimp** 🌶️ .....14.95  
Sauteed large shrimp with onions, tomatoes, scallions, sliced almonds in a spicy sauce.

**Shrimp 'n Vegetables**.....14.95  
Sauteed large shrimp with assorted vegetables in an oyster sauce.

**Jumbo Shrimp & Snow Pea** .....15.95  
Sauteed Jumbo fresh water prawn with tomatoes, tofu, mushrooms, dried chili in mild oyster sauce.

**Classic Salmon**.....15.95  
Pan fried Salmon filet topped with assorted fresh vegetables in our own special sauce..

**Jumbo shrimp or Salmon Miso** .....15.95  
Sauteed Salmon filet or fried Jumbo fresh water prawns with fresh minced ginger, snow peas, mushrooms, carrots in a miso flavor sauce. Complemented with jasmine rice.

**Tamarind Tilapia** .....14.95  
Fried tilapia filet with black mushrooms, onions, scallions, baby corn, snow peas, ginger  
In our own tamarind sauce.

**Chili Chili Fish** 🌶️🌶️ .....14.95  
Fresh tilapia filet fried to perfection, topped with onions, fresh chili, tomatoes and a variety of fresh peppers, Hot bail leaves, in a rich oyster sauce.

**Tilapia 'n Vegetables**.....14.95  
Fried fresh tilapia topped with assorted fresh vegetables in a special blend of garlic and Oyster Sauce.



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# HERBS & SPICES SPECIALTIES

**Mango Curry**  14.95 Tender chicken and Shrimp sauteed with mangoes in a mild yellow curry, assorted vegetables, complemented with green vegetable noodles.

**Thailand Madness**    16.95 Stir-fried shrimp, scallop and squid in a hot chili sauce with onions, mushrooms, fresh hot chili, on top of steamed New Zealand mussels.

**Beef Ginkgo Nut n' Organic Leek** 14.95 Stir fried tender beef with mushrooms, sweet peppers, black pepper and Ginkgo Nuts in mild Soy sauce. Complemented with organic leek and tender fresh asparagus.

**Panaeng Duck**  15.95 Fried boneless roasted duck in Thai's famous Panaeng Curry with assorted fresh vegetables.

**Malay Roti n' Beef curry**  13.95 A slow cooked Hot & Spicy curry base with onions, sweet potatoes, grape tomatoes and fresh hot chili. Perfected with pan fried Roti bread.

**Wild Boar Basil**   12.95 Tender pan fried pork with mushroom, eggplant, string beans, fresh peppercorns, basil leaves, hot chili in a Thai spices sauce.

**Chicken or Jumbo prawn (fresh water) with Cashew Nuts & Pineapple** 13.95/15.95 Sauteed chicken or prawn with roasted cashew nuts, onions, mushrooms, snow peas and scallions.

**Dancing Squid**  14.95 Tender squid sauteed in a tasty fresh minced hot peppers, mushrooms, green peppers, baby corns, onions and fresh hot basil leaves.

**Salmon Choo Chee**  15.95 Fresh salmon filet sauteed in Thai's popular Choo Chee curry complimented with assorted vegetables.

**Scallops or Salmon Teriyaki** 15.95 Grilled to it's perfection. Complemented with Jade noodles. Roasted sesame and assorted vegetables. Served on sizzling plate.

## INTERESTING PAN-FRIED DISHES

**Veggie Lover** 10.95 Garden fresh vegetables sauteed in Our house special sauce.

**Green Garden** 10.95 Steamed assorted fresh vegetables, complemented with our house special peanut sauce.

**Crispy Tofu with chili soy sauce**  10.95 Sauteed crispy tofu skin with assorted fresh vegetables in our chili sauce.



**Imperial Tofu** 10.95 Fried fresh tofu, topped with assorted fresh vegetables.

**Beef/Chicken Pine Nuts** 12.95/11.95 Tender chicken sauteed with pine nuts, assorted vegetables, in a fragrant ginger sauce.

**Beef/Chicken Ginger**  12.95/11.95 Sauteed tender beef or chicken with mushrooms, baby corns, onions, green peppers and scallions.

**Beef/Chicken teriyaki** 12.95/11.95 Marinated beef or chicken in a teriyaki sauce with assorted vegetables topped with roasted sesame.

**Beef/Chicken Basil**   12.95/11.95 Sauteed beef or chicken with minced hot chili, eggplants, mushrooms, green peppers, onions and hot basil leaves.

**Beef/Chicken Spicy Bamboo**   12.95/11.95 Sauteed tender beef with sliced bamboo shoot, fresh ground chili, mushrooms, green peppers and scallions.

**Beef 'n Broccoli** 12.95 Sauteed beef and broccoli with assorted mushrooms in a oyster sauce.

**Medallions of Pork** 12.95 Tender pork loin, marinated in a tangy plum garlic oil. Stir fried in a thin soy sauce with white pepper, mushroom, snow peas, grape tomatoes and cauliflower.

**Duck Choo Chee**  15.95 Fried Boneless roasted duck sauteed in Thai's popular Choo Chee curry and assorted vegetables.

**Tamarind Duck**  15.95 Fried boneless roasted duck with assorted fresh vegetables in our own special spicy sauce.

**Roasted Duck with Mango sauce** 15.95 Sliced Roasted duck breast with home style mango sauce. Garnished with broccoli, cauliflower and fresh mango.

# NOODLES

**Pad Thai / Vegetarian Pad Thai** 11.95/10.95 The most famous Thai noodle dish, stir fried with shrimp and chicken, spiced tofu, ground peanuts, egg, bean sprouts and Thai's spices.

**Brown Soy Noodles** 11.95/10.95 Pan fried rice noodles with choice of beef, chicken or shrimp with assorted fresh vegetables, egg, in black soy bean sauce..

**Drunken Noodles** 🌶️ 11.95/10.95 Pan fried rice noodles with choice of beef, chicken or shrimp, baby corn, carrots. onions, hot chili peppers, string beans, egg, fresh hot chili and hot basil leaves.

**Vermicelli Trio (Bun)** 12.95 Steamed vermicelli noodles with grilled shrimp, Beef, B.B.Q Chicken, crushed peanuts, assorted vegetables, bean sprouts. Served with a sweet&spicy Sauce.

**Noodles Festive** 11.95  
Stir-fried egg noodles with shrimp, onions, green peppers, scallions and bean sprouts.

**Malay Noodles** 11.95 🌶️ Chef's choice. Favorite dish from South of Thailand, rice or Udon noodle served with a choice of tender beef, chicken, red onion, bean sprouts and Malay spices curry sauce.

**Udon Tom Yum** 12.95 🌶️ Seafood combo in hot & spicy Tom Yum soup.

**Beggars' Noodles** 10.95 A Taste the rich will die for. A simple stir fried salted egg noodles with fried bacon, aromatic leek, carrot, cabbage. bean spouts with a touch of basil leaves.  
**Best when spiced up with crusted hot chili.**



# FRIED RICE

**Thai Fried Rice** 11.95 Shrimp and chicken, onions, tomatoes, scallions, egg, carrots and green peas.

**Vegetarian Fried Rice** 10.95  
Fried rice with assorted fresh green vegetables.

**Pineapple or Mango Fried Rice** 11.95 Shrimp and chicken, black mushrooms, raisins, green peas, onions, snow peas and a touch of curry powder.

**Hot Basil Fried Rice** 🌶️ 10.95/11.95 Stir-fried with choice of chicken, beef or shrimp, fresh hot chili peppers, egg, assorted fresh garden vegetables.

**Indonesian Chicken n' Rice** 11.95 Marinaded chicken breast with Mideast spices, fried till perfection. Served with Muslim Yellow rice and a sweet and sour cucumber salad.

**Phuket Fried Rice** 🌶️ 11.95 Famous dish from southern Thailand. Stir fried large shrimp, string beans, eggplant, fresh chili peppers with a touch of Thai Hot Spices and basil leaves.



# SIDE ORDERS

<b>Steamed Jasmine Rice</b> .....	1.50	<b>Steamed Noodles</b> .....	2.00
<b>Brown Rice</b> .....	1.75	<b>Udon Noodles</b> .....	2.50
<b>Muslim Yellow Rice</b> .....	3.00	<b>Peanut Sauce</b> 6/12 oz.....	2.00/3.50
<b>Roti</b> .....	2.50	<b>Sticky Rice</b> (Kid 's favorite).....	2.00





## Wine

### Thai Lotus (#1 Selling) 16.00 / 4.50

Thai restaurants are known for their fresh wholesome ingredients, friendly attentive service and subtle exotic spices. Thai Lotus is dry, soft, fruitily pale golden wine to be an equal partner in this dining adventure. Thai Lotus, the correct wine to accompany Thailand's fine distinctive spiced national cuisine.

#### Chardonnay

Yellow Tail (Australia) 18.00 / 4.95

Chateau St. Michelle (Australia) 24.00 / 6.50

Fat Bastard (France) 26.00

Robert Mondavi Private Selection 24.00

#### Pinot Grigio

Cavit Italy 19.00 / 5.25

Lagaria 23.00

#### Pinot Blanc

Domaines Schlumberger 26.00 / 7.00

#### Sauvignon Blanc

Black Stone 23.00 / 6.00

Kendall Jackson (CA) 26.00 / 7.00

#### Gewurztraminer

Vin D' Alsace 24.00 / 6.50

Alexander valley 26.00

#### Riesling

Domaines Schlumberger 26.00 / 7.00

#### Merlot

Yellow Tail Australia 18.00 / 4.95

Black Stone 23.00

Smoking Loon 20.00

#### Shiraz

Yellow Trail Australia 18.00 / 4.95

Smoking Loon 20.00

Rock Rabbit 23.00

#### Cabernet Sauvignon

Yellow Tail Australia 18.00 / 4.95

St. Francis 39.00

Black Stone 23.00

#### Chianti

Ruffino (Italy) 24.00 / 6.50

Gabbiano (Italy) 39.00

#### Beaujolais

Louis Jadot France 24.00 / 6.50

#### Pinot Noir

Trinity Oak 19.00 / 5.50

Francis Coppola Monterey 29.00 / 7.95

#### White Zinfandel

Sutter Home 14.00 / 4.00

Beringer 16.00 / 4.75

#### Sparkling Wine

Kobel Brut 28.00 / 16.00 (350cc)

Freixenet Extra Dry 7.50 (187cc)

## Beer

Singha / Singha lite Thai 3.95

Heineken Holland 3.95

Amstel Light Holland 3.95

Sapporo Japan 3.95

Stella artois Belgium 3.95

Foster's Australia 3.95

Corona Light / Extra Mexico 3.95

Molson Canada 3.50

Samuel Adams 3.95

Bud / Bud Light 3.50

## Beverages

Perrier Water 2.95

Pellegrino (500 cc.) 3.95

IBC Rootbeer 2.50

Soda 2.50 Refill

Lemonade 2.50 Refill

Iced Tea 2.50 Refill

Thai Iced Tea / Iced Coffee 2.50 Refill

Varieties of Herbal Teas 2.50 Refill

Fresh Brewed Coffee 2.50 Refill

## Martini Specials

Cosmopolitan

Manhattans

Martinis

Chocolate Martini

Thai Whiskey

Mai Thai

Margarita's

Apple Martini

Espresso Martini

## Dessert

Home Made Coconut Ice Cream.....3.95

Flavored with aromatic jackfruit and toddy palm seed.

Lychees in syrup on ice .....3.95

Rambutan in syrup on ice .....3.95



Sticky Rice & Mango 5.95 (Seasonal)

This rare seasonal dessert is only offered in the summer time. Imported aromatic sweet mango and sticky rice mixed with coconut milk and roasted sesame.

Orange Mandarin  
on ice .....3.95



Fried Bananas & Coconut ...3.95  
Fried Pineapple & Coconut ...3.95

Picture I.D. Requires Minimum 21 Year

# DESSERTS

**Home Made Coconut Ice Cream...3.95**  
Must try, Our famous home made coconut ice cream. Flavor with aromatic jackfruit, toddy palm seed and topped with whole roasted peanut.



**Sticky Rice & Mango 5.95 (Seasonal)**  
This rare seasonal dessert is only offered in summer time. Imported aromatic sweet mango and sticky rice mixed with coconut milk and roasted sesame.

**Mandarin orange 2.95**

**Lychees in syrup on ice .....3.95**

**Rambutan in syrup on ice .....3.95**



# BEVERAGES

Aquarfina Water	1.50
Perrier Water	2.95
Pellegrino	3.50
All Lipton Iced tea	2.95
Soda	2.50
Thai Iced Tea	2.50
Varieties of Herbal Teas	2.50
Fresh Brewed Coffee	2.50

**\$3.00 per corkage charge for Your own favorite wine or 6 packs beer**

An 18% Gratuity is added to parties of 6 or more





Thank you for your patronage

*Thai cuisine's staffs and Management*