

**KARAKADE THAI SAMPLE DINNER MENU**

**APPETIZERS**

1. SATAY 6.95  
Choice of Chicken or Beef on skewers, marinated with Thai herbs served with cucumber salad, and homemade peanut sauce.
2. VEGGIE SPRING ROLLS 5.95  
Deep-fried Thai stuffed rolls with vegetables and silver noodles served with sweet & sour sauce.
3. CRISPY TOFU 5.95  
Golden deep-fried bean cakes served with plum sauce.
4. COMBINATION PLATTER 10.95  
Chicken and beef Satay, crispy tofu and veggie spring rolls with cucumber salad, peanut sauce and house plum sauce on the side.
5. DANCING PRAWNS 7.95  
Marinated prawns grilled on skewers, served with a spicy Thai sauce.
6. GOONG BAMBOO 7.95  
Wrapped deep-fried shrimp, zucchini, mushrooms and baby corn served with house plum sauce.
7. MUN TOD 5.95  
Deep-fried sweet potatoes, served with sweet-chili peanut sauce.

**SALADS**

8. GARDEN SALAD 5.95  
Lettuce accented with carrots, tomatoes, cucumber and mushrooms, served with house dressing.
9. SOM TUM (Green Papaya Salad) 7.95  
Shredded green papaya salad with green beans, tomatoes and roasted peanuts tossed with special homemade Chef's favorite dressing.
10. LARB GAI or TOFU 8.95  
Poached chopped chicken tossed with limejuice, onions, ground toasted rice, lemongrass, cilantro and fresh mint leaves.
11. YUM NUER (Beef Salad) 8.95  
Grilled filet of medium rare beef, lettuce, onion, cucumbers, tomatoes, toasted rice and fresh mint leaves in our delicious house dressing.
12. PLA-GOONG (Prawn Salad) 9.95  
Grilled prawns, tossed with slivered lemon grass, cilantro, fresh mint leaves, roasted chili sauce, onions and lemon dressing.
13. YUM PLAMUK (Squid Salad) 9.95  
Fresh squid with Thai chilies, ginger, onions, mint leaves and lime.
14. YUM TALAY (Seafood Salad) 10.95  
Combination seafood (prawns, squids and mussels) in special house dressing sauce.

**SOUPS**

15. TOM YUM GOONG\* (Lime Prawn Soup) Cup: 5.50 Bowl: 10.95  
Spicy and sour prawn soup with lemongrass, galangal, mushrooms, green onions and lemon leaves.
16. TOM YUM GAI\* (Lime Chicken Soup) Cup: 5.25 Bowl: 9.95  
Spicy & sour chicken soup with lemongrass, galangal, mushrooms, onions and lemon leaves.
17. TOM KHA GAI\* (Coconut Chicken Soup) Cup: 5.25 Bowl: 9.95  
Poached chicken in coconut milk with lemongrass, galangal, mushrooms, onions and limejuice.
18. PO-TAK SEAFOOD\* Bowl: 13.95  
Spicy and tasty soup with a combination of seafood with lemongrass, mushroom, corns, tomatoes and lime leaves.

19. SILVER NOODLE SOUP Bowl: 8.95  
Combination of ground pork, silver noodles, onions, mushrooms, and Napa cabbage in chicken broth.

**CURRIES**

20. THAI HOUSE CURRY\*\*\*  
Homemade medium-spicy red curry sauce with coconut milk, bamboo shoots, zucchini, bell peppers, sweet peas, and fresh basil leaves.  
Chicken, Pork, Beef or Vegetables & Tofu \$9.95  
Prawns, Fish, Calamari \$11.95 Seafood \$13.95
21. MASAMAN\*\*\* \$9.95  
Choice of meat in coconut milk and Masaman curry sauce with onions, carrots, peanuts, and potatoes. Chicken, Pork, Beef or Vegetables & Tofu \$9.95  
Prawns, Fish, Calamari \$11.95 Seafood \$13.95
22. PANANG\*\*\*  
Choice of meat in Panang curry sauce with coconut milk, peas, bell peppers and sweet basil.  
Chicken, Pork, Beef or Vegetables & Tofu \$9.95  
Prawns, Fish, Calamari \$11.95 Seafood \$13.95
23. YELLOW CURRY\*\*\* \$9.95  
Yellow curry sauce with coconut milk, onions, carrots, and potatoes.  
Chicken, Pork, Beef or Vegetables & Tofu \$9.95  
Prawns, Fish, Calamari \$11.95 Seafood \$13.95
24. GREEN CURRY\*\*\* \$9.95  
Green curry sauce with coconut milk, bamboo shoots, peas, eggplant, bell peppers and basil. Beef, Chicken or Pork \$9.95.  
Prawns, Fish, Calamari \$11.95 Seafood \$13.95
25. PINEAPPLE CURRY\*\*\* 13.95  
Prawns, scallops, and squid sautéed with red curry sauce, coconut milk, pineapple, peppers, peas, and sweet Thai basil.  
Chicken, Pork, Beef or Vegetables & Tofu \$9.95  
Prawns, Fish, Calamari \$11.95 Seafood \$13.95

**POULTRY**

26. BASIL CHICKEN\*\*\* 8.95  
Spicy chicken sautéed with Thai chilies, bamboo shoots, bell peppers, green bean and sweet basil.
27. GARLIC PEPPER CHICKEN 8.95  
Chicken sautéed with garlic sauce, bell peppers, corn, zucchini, onions, carrots, and black peppers.
28. GAI YANG (Barbecued Chicken) 9.95  
Chicken breast marinated with Thai herbs, served with steamed vegetables and homemade garlic chili sauce.
29. GINGER CHICKEN 8.95  
Sliced chicken sautéed with fresh ginger, onions, mushrooms, and black fungus in garlic bean sauce.
30. PRARAM CHICKEN 8.95  
Chicken sautéed with garlic, on a bed of steamed vegetables topped with peanut curry sauce.
31. HIMAPAN CHICKEN 8.95  
Chicken sautéed with roasted chilies, cashew nuts, onions, carrots and bell peppers.
32. SWEET & SOUR CHICKEN 8.95  
Chicken with assorted vegetables and pineapple in sweet & sour sauce.
33. CHICKEN WITH EGGPLANT\*\*\* 8.95  
Chicken sautéed with spicy chili sauce, peppers, eggplants, and sweet basil in a black bean sauce.

**We do not use MSG in our cooking!**

To ensure fine dining, ask your server for details on item ordering, as well as level of spiciness. Let us know about your food allergies. We reserve the right to refuse service to anyone.

We accept Visa, Master & American Express Card. No checks accepted. - Credit Card minimum is \$15.00. Minimum charge is \$5.00 per person.

Thank you for your patronage. Please come again!

## BEEF & PORK

34. MOO YANG (Barbecued Pork) 9.95  
Marinated and grilled pork with Thai herbs, served with steamed vegetables and garlic chili sauce.

35. SWEET & SOUR PORK 8.95  
Pork with assorted vegetables and pineapple in sweet & sour sauce.

36. PORK WITH EGGPLANT 8.95  
Pork sautéed with spicy chili sauce, pepper, eggplant, and sweet basil leaves.

37. HIMAPAN PORK 8.95  
Pork sautéed with roasted chilies, cashew nuts, bell peppers, onions, and carrots.

38. BASIL PORK or BEEF\*\*\* 8.95  
Pork or beef sautéed with garlic, spicy Thai chilies, bell peppers, bamboo shoots, green beans and sweet basil leaves.

39. GARLIC PEPPER PORK or BEEF 8.95  
Pork or beef sautéed with garlic sauce, bell peppers, corn, zucchini, onions, carrots, and black peppers.

40. BEEF WITH BROCCOLI 8.95  
Beef sautéed with broccoli in oyster gravy sauce.

## SEAFOOD

41. GARLIC PRAWNS 10.95  
Prawns sautéed with lobster sauce, garlic, zucchini, corns, bell peppers, carrots, and black peppers.

42. PRARAM SEAFOOD 13.95  
Prawns, scallops and squid sautéed with garlic, steamed vegetables, and topped with peanut curry sauce.

43. HIMAPAN PRAWNS 10.95  
Prawns sautéed with roasted chilies, cashew nuts, black sauce, onions, mushrooms, peppers & broccoli.

44. PRAWNS WITH EGGPLANT\*\*\* 10.95  
Prawns sautéed with spicy chili sauce, peppers, eggplant and sweet basil in a black bean sauce.

45. SWEET & SOUR PRAWNS 10.95  
Prawns with assorted vegetables and pineapple in sweet & sour sauce.

46. GRILLED SALMON 13.95  
Filet of salmon, wrapped in banana leaves, grilled and served with a spicy garlic lemon sauce.

## VEGETARIAN

47. VEGETARIAN PAD THAI 9.95  
Rice stick noodles sautéed with eggs, tofu, assorted vegetables, green onions and ground peanuts.

48. SPICY EGGPLANT WITH TOFU\*\*\* 8.95  
Sautéed eggplant with spicy chili sauce, garlic, bell pepper, tofu and sweet basil in a black bean sauce.

49. GARLIC VEGETABLES 8.95  
Assortment of seasonal vegetables sautéed with garlic and black pepper in bean sauce.

50. VEGETABLES RED OR GREEN CURRY\*\*\* 9.95  
Assortment of seasonal vegetables and tofu in a medium spicy red or green curry sauce.

51. PRARAM TOFU 8.95  
Crispy tofu with garlic served with steam vegetables, and topped with peanut curry sauce.

52. BASIL TOFU\*\*\* 8.95  
Crispy tofu sautéed with crushed garlic, spicy Thai chilies, bell peppers, bamboo shoots and basil.

53. HIMAPAN TOFU 8.95  
Fried tofu sautéed with roasted chilies, cashew nuts, onions, carrots and bell peppers.

54. SWEET & SOUR WITH TOFU 8.95  
Crispy tofu sautéed with pineapple, vegetables and sweet & sour sauce.

## NOODLES AND RICE

55. PAD THAI 9.95  
Famous fried rice-stick noodles sautéed with eggs, prawns, tofu, bean sprouts, green onions, and roasted ground peanuts. (Chicken & Prawns \$10.95)

56. PAD SEE-EW 8.95  
Pan-fried wide rice noodles with broccoli and eggs in a black bean sauce. Choice of Beef, Chicken or Pork. (Prawns \$10.95 Seafood \$12.95)

57. PAD KEE-MOW (Basil Noodles)\*\*\* 8.95  
Pan-fried wide rice noodles with chilies, cabbage, tomatoes, and sweet basil. Choice of Beef, Chicken or Pork. (Prawns \$10.95 Seafood \$12.95)

58. VEGETARIAN KRA PROW\*\*\* 10.95  
Mixed vegetables sautéed with Thai chilies, tofu, silver noodles, bell peppers, peas, and sweet basil.

59. KARAKADE FRIED RICE  
Chicken, Beef, pork, Chinese Sausage or Vegetables & Tofu 8.95  
Prawns 10.95  
Home style fried rice with eggs, onions, peas, carrots, and tomatoes.

60. PINEAPPLE FRIED RICE 10.95  
Fried rice with pineapple, prawns, chicken, cashew nuts, raisins, eggs, onions, peas, carrot and tomatoes.

61. CRAB FRIED RICE 12.95  
Home style fried rice with crab meat, eggs, onion, peas, carrots and tomatoes.

62. SPICY BASIL FRIED RICE\*\*\* 9.95  
Spicy fried rice with Thai chilies, green beans, bamboo shoots, carrots, eggs, bell peppers, and fresh basil.  
Choice of Chicken, Beef, Pork, or Vegetables & Tofu \$9.95  
Prawns, Calamari, Duck or Fish \$11.95  
Seafood \$14.95

63. GREEN CURRY FRIED RICE\*\*\* 9.95  
Medium spicy fried rice with green curry, eggs, green beans, bamboo shoots, carrots, bell peppers and fresh basil.  
Choice of Chicken, Beef, Pork, or Vegetables & Tofu \$9.95  
Prawns, Calamari, Duck or Fish \$11.95  
Seafood \$14.95

## BEVERAGES

Thai Iced Tea or Thai Iced Coffee (Pre-Sweetened) 2.25  
Iced Tea (Unsweetened) 1.95  
Hot Tea or Coffee 1.50  
Soft Drinks (Coke, Diet Coke, Sprite) 1.95  
Orange Juice, Apple Juice or Milk 2.25  
Young Coconut Juice 2.25  
Thai Beers 3.95

## DESSERTS

Fried Banana with Coconut Ice Cream 4.95  
Fried Banana with Honey 2.95  
Sticky Rice with Mango (Seasonal) 5.95  
Ice Cream 2.95

## SIDE ORDERS

Steamed Jasmine Rice 1.50  
Steamed Brown Rice 2.00  
Small Salad 2.95  
Peanut Sauce 2.00  
Cucumber Salad 2.00

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