



At Thai Villa, you will savor flavorful dishes rarely served outside of Thailand. When most people hear "Thai cuisine," they think about Pad Thai, Tom Yum, and other popular street foods. We serve these classic dishes.

But Thai Villa specializes in sophisticated, little-known cuisine such as Ray Rai Nah Phu, Yum Hua-Phee Tod, Nam Tao and Chu Chee Prepared for Thai royalty in generations past.

We want to introduce a new generation to these classically-prepared dishes and ensure they won't be lost. In fact, our mission at Thai Villa is to conserve Thai royal cuisine and share our love for this wonderful food with you.

Bon appetit!



THAI VILLA

PRIVILEGED

“Rare & Secret Recipes from the Thai Royal Kitchen”

APPETIZERS

Mieng Kum (Leaf-wrapped Bite-Size) \$15

Diced Ginger, Lime, Red Onion, Peanuts, Dried-Shrimp, Roasted Coconut Flake
Served with Betel Leaves topped with Caramelized Palm Sugar sauce

Kao Tang Na Tung \$15

Rice Cracker topped with Minced Shrimp, Minced Pork, Crab meat, Shallots, Coconut milk

Pun Sib Salmon \$16

Puff Pastry stuffed with Minced Salmon, Garlic, Cilantro and white pepper

Ray Rai Nah Phu \$16

Minced Shrimp and Rice Noodles with Curry Paste
Wrapped with Betel Leaves topped with Lump Crab meat

SOUP

***New* Nam Tao Chowder (Butternut Squash Soup) \$13**

Roasted Butternut Squash, Coconut milk served with Garlic Bread

SALADS

Yum Pla Duke Foo (Crispy Catfish Salad) \$17

Crispy Catfish, Shredded Mango, Cashew Nuts, Red Onion, Scallion, Cilantro with Chili-Lime Dressing

Yum Hua-Phee Tod (Crispy Banana Blossom Salad) \$17

Batter Fried Banana Blossom and Betel Leaves, Shrimp, Minced Chicken, Red onion, Scallion, Cilantro, Chili Jam and Coconut milk – Thai lime dressing topped with Fried shallot

ENTRÉE

Royal Pad Thai \$28

Prawns, Shallots, Beansprouts, Chive Leaves, Peanuts, and Dried Shrimp wrapped in Egg Net

Muk Koong Kai Kem (Squid and Shrimp with Duck's Yolk) \$30

Sautéed Squid, Shrimp, Onion, Scallion, Sweet Chili, Duck's Yolk and Chili oil

***New* Short Ribs Chu Chee \$34**

Braised Beef Short Ribs, String bean, Kaffir lime leaves with
Special house made Chili paste and Coconut milk

Ped Ron (Crispy Five-Spice Duck) \$30

Deep Fried Half Duck, batter-fried Eggplant served with Tamarind sauce

Salmon Jian \$30

Grilled Salmon, Onion, Shiitake mushroom, Scallion, Celery, Sweet pepper,
Asparagus and sesame oil with Thick brown sauce

 = Spicy,  = Medium Spicy,  = Gluten Free,  = Veggie

20% Gratuity will be added to a party of 5 or more



CHEF'S SIGNATURES

“Locally-Sourced & Creatively Prepared” (Seasonal)

APPETIZERS

***New* DUCK ROLL \$16**

Roti Stuffed with Roasted Five-Spice Duck, Julienne Cucumber and Scallion with House made sauce

SCALLOP SKEWERS \$16

Sear marinated Scallops in skewers with Secret Thai Herbs, Thai sweet chili sauce gazed

GAI HOR BAI TOUY (Chicken-Pandan Leaves) \$15

Fried marinated Chicken wrapped with Pandan Leaves served with thicken Sweet Soy Sauce and Sesame Dipping

SPICY CHICKEN WINGS \$14

Deep Fried marinated Tom Yum Flavor Wings with Thai Herbs Garnished

ENTRÉE

***New* NEUR TOON \$28**

Braised Jarret Beef in Five-Spice Broth with Bok Choy and Asian Celery

MOO-OBB NAM PUAUNG \$28

Grilled marinated Pork with Honey-Soy Glazed, Baby Bok Choy served with Coconut Sticky Rice

GAI YANG \$27

Grilled marinated and De-Boned Cornish Hen, Steamed assorted vegetables served with Coconut Sticky Rice and Spicy-Tamarind Sauce

***New* GOONG OB WOONSEN \$32**

Sautéed Sweet potato Noodle with Prawns, Bacon, Ginger, Scallion, Onion, Asian Celery and Sesame oil

HOR MOK TALAY \$32

Shrimp, Scallops, Squid, Salmon, Egg and Crab Meat, Curry Paste served in Banana Leave

CHILEAN SEA BASS IN AROMATIC COCONUT MILK \$38

Pan Roasted Chilean Sea Bass, Bunashimeji Mushrooms, Asparagus, Zucchini and Baby Bok Choy served in Coconut Bisque

PLA LUI SUAN (Larb Branzino) \$38

Deep Fried Fillet of Branzino, Chili powder, Roasted Rice powder, Red onion, Mint, Kaffir lime leaves, Basil with Thai chili-lime dressing

PLA MA KHAM \$38

Deep Fried Fillet of Branzino, Steam Asparagus, Fried shallot, Radish served with Tamarind sauce

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THAI VILLA

CLASSICS

“Authentic & Local Thai Street Food”

APPETIZERS

POR PIA TOD (Crispy Vegetable Spring Rolls) \$12

Cabbage, Glass Noodles, Taro Root, Shiitake Mushrooms, Carrot served with Plum Sauce

PAK MOR PUK (Vegetable Crepe Dumplings) \$12

Chives, Cabbage, Jicama, Black Mushrooms, Bamboo Shoots served with Thicken Sweet Soy Sauce Dipping

KHA NOM JEEB (Steamed Dumplings) \$13

Ground Pork, Shrimp, Crab Meat, Jicama and Shiitake Mushrooms served with Tangy Soy Sauce

CURRY PUFFS \$12

Minced Chicken, Potatoes and Onions cooked with Curry Powder served with Sweet Cucumber Relish

CHICKEN SATAY \$14

Grilled marinated Chicken on skewers served with Peanut Sauce, Cucumber Relish and Grilled Brioche

PLA MUK TOD (Fried Turmeric Coconut Calamari) \$14

Crispy Fried Calamari served with Roasted Bell Pepper-Peanut Vinaigrette Dipping Sauce

TOD MUN KOONG (Shrimp Cake) \$15

Minced Shrimp, Ground Pork, Egg, Bread Crumbs, White pepper served with Plum Sauce

SALADS

THAI SALAD \$10

Mixed Green Vegetables, Beansprouts, Cucumber, Fried Tofu, Radishes and Cherry Tomatoes served with Peanut Dressing

PAPAYA SALAD \$12 (Additional Grilled Shrimp \$7)

Shredded Papaya, String Beans, Tomatoes, Peanuts with Thai Chili-Lime Dressing and Topped with Dried Shrimp Powder and Crispy Pork Rinds

LARB GAI (Spicy Thai Chicken Salad) \$14

Minced Chicken, Chili Powder, Roasted Rice Powder Red, Onion, Mints and Scallions with Thai Chili-Lime Dressing

MANGO SALAD WITH GRILLED SALMON \$19

Shredded Mango, Peanuts, Coconut Flakes, Red Onion, scallion and Cilantro with Thai Chili-Lime Dressing

SOUPS Cup \$8 / Bowl \$16

TOM YUM KOONG

Shrimp and Lemongrass Broth with Bunashimeji Mushrooms Evaporated Milk and Cilantro

TOM KHA GAI

Chicken, Bunashimeji Mushroom and Scallions in a Coconut Galangal Broth

TOM JUAD

Mushrooms with Ground Pork Minced Shrimp Crab Meat and Snow pea Leaves

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THAI VILLA

ENTRÉE

Served with Jasmine Rice,
Substitute Jasmine rice with Berry Brown Rice \$2
Tofu, Vegetables or Mock Duck \$17
Chicken or Pork \$19 Beef, Shrimp or Squid \$20
Crispy Duck (Half) \$28

- PRARAM (Peanut Sauce)** Sautéed Batter Fried Meat with Peanut Sauce and Steamed assorted vegetables
- GINGER** Shredded Ginger, Onion, Bell pepper, Snow pea, Scallions and Shitake Mushrooms
- GARLIC** Minced Garlic, Onion, Scallions and assorted vegetables
- CASHEW NUT** 🌶️ Sautéed Meat, Cashew Nut, Pineapple, Jicama, Roasted Pepper, Scallions, Chili Jam
- PAD KRAPRAW (Basil)** 🌶️🌶️ Thai Chili, String Beans, Basil Leaves, Onion, Long Hot Pepper
- EGGPLANT BASIL** 🌶️🌶️ Thai Chili, Eggplant, Basil Leaves, Onion, Long Hot Pepper
- KRAPRAW GAI SUB \$19** 🌶️🌶️ Minced Chicken, Thai Basil Leaves, Long Hot Pepper, Thai Chili, Topped with Fried Egg

CURRY 🍷

Served with Jasmine rice,
Substitute Jasmine rice with Berry Brown Rice \$2
Tofu, Vegetables or Mock Duck \$17
Chicken or Pork \$19 Beef, Shrimp or Squid \$20
Crispy Duck (Half) \$28

- RED CURRY** Bamboo Shoots, Eggplant, String Beans, Basil Leaves with Coconut Milk 🌶️🌶️
- GREEN CURRY** Heart of Palm, Eggplant, Pineapple, Basil Leaves with Coconut Milk 🌶️🌶️
- PANANG CURRY** Sweet Potatoes, Kaffir Lime Leaves, String Beans with Coconut Milk 🌶️🌶️
- MASSAMUN CURRY** Pearl Onion, Peanut, Lotus Seeds, Potatoes with Coconut Milk 🌶️
- SALMON KAEWWAN \$28** Grilled Salmon, Heart of Palm, Bok Choy, Eggplant, Pineapple and Basil Leaves with Green Curry 🌶️🌶️

🌶️🌶️ = Spicy, 🌶️ = Medium Spicy, 🍷 = Gluten Free, 🌱 = Veggie

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THAI VILLA

NOODLES

Tofu, Vegetables or Mock Duck \$16

Chicken or Pork \$18 Beef, Shrimp or Squid \$19

Crispy Duck (Half) \$28

PAD THAI 

Rice Noodles, Beansprouts, Scallions, Red Onion, Egg and Peanuts

PAD SE-EW

Broad Noodles, Chinese Broccoli and Egg with Thick Soy Sauce

KEA MAO  

Broad Noodles, Chili, Onion, Chinese Broccoli, Long hot Pepper, Tomato, Egg and Basil Leaves

KUA GAI

Broad Noodles, Red Onion, Scallions, Beansprouts, Green Leaves Lettuce, Egg and Sesame Oil

KHAO SOY \$24 

Braised Chicken thigh, Egg noodle, Beansprout, Red onion,

(Northern-Style Noodle Curry)

Pickled mustard green, and Topped with Crispy noodle

FRIED RICE

Tofu, Vegetables or Mock Duck \$16

Chicken or Pork \$18 Beef, Shrimp or Squid \$19

Crispy Duck (Half) \$28

THAI FRIED RICE

Chinese Broccoli, Onion, Scallions, Tomatoes, Fried Egg mixed with Rice

PINEAPPLE FRIED RICE

Pineapple, Cashew Nuts, Onion, Scallions and Fried Egg mixed with Rice

BASIL FRIED RICE 

Basil Leaves, Chili, Onion, Long Hot Pepper, Fried Egg mixed with Rice

TOM YUM FRIED RICE 

Chili Paste, Lemongrass, Kaffir Lime Leaves, Long Hot Pepper, Mushrooms and Fried Egg mixed with Rice

CRAB FRIED RICE \$27

Crab Meat, Onion, Scallions, Tomatoes and Fried Egg mixed with Rice

SIDE ORDER

Jasmine White Rice \$3

Berry-Brown Rice \$4

Coconut Sticky Rice \$4

Steamed Assorted Vegetables \$7

Fried Egg \$3

Peanut Sauce \$3

Sautéed baby Bok Choy \$10

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THAI VILLA

THAI VILLA LUNCH SPECIAL

Monday- Friday 11.30 AM- 3.30 PM (Exclude Holidays)

Order any Entrée and Enjoy Complimentary

Step 1 Choose Vegetable mushroom Soup or Salad with peanut sauce dressing

Step 2 Choose one of following Appetizer

Crispy Spring Roll or Fried Chive Pancake or Steamed Edamame

Step 3 Choose Entrée and meat

Tofu, Vegetables \$15 Mock Duck, Chicken, Pork \$16

Beef, Shrimp, Squid \$18, Crispy Duck (1/2) \$28

SAUTÉED

Served with Jasmine rice, Substitute Jasmine rice with Berry Brown Rice \$2

PRA RAM Sautéed batter Fried Meat with Peanut Sauce and Steamed Assorted Vegetables

GINGER Shredded Ginger, Onion, Bell pepper, Snow pea, Scallions and Shiitake mushrooms

GARLIC Minced Garlic, Onion, Scallions and Assorted Vegetables

CASHEW NUT Sautéed meat, Cashew Nut, Pineapple, Jicama, Roasted Pepper, Scallions, Chili Jam 🌶️

PAD KRAPRAW Basil Leaves, Thai Chili, String Beans, Onion, Long Hot Pepper 🌶️🌶️

EGGPLANT BASIL Thai Chili, Eggplant, Onion, Long Hot Pepper and Basil Leaves 🌶️🌶️

KRAPRAW GAI SUB \$17 Minced Chicken, Onion, Long Hot Pepper, Thai Chili, Thai Basil Leaves topped with Fried Egg 🌶️🌶️

CURRY GF

Served with Jasmine rice, Substitute Jasmine rice with Berry Brown Rice \$2

RED CURRY Bamboo Shoots, Eggplant, String Beans, Basil Leaves with Coconut Milk 🌶️🌶️

GREEN CURRY Heart of Palm, Eggplant, Pineapple and Basil Leaves with Coconut Milk 🌶️🌶️

PANANG CURRY Sweet Potatoes, Kaffir Lime Leaves, Sting Beans with Coconut Milk 🌶️🌶️

MASSAMUN CURRY Pearl onion, Peanut, Lotus Seeds, Grilled Potatoes with Coconut Milk 🌶️

FRIED RICE

THAI FRIED RICE Chinese Broccoli, Onion, Scallions, Tomatoes, Fried Egg mixed with Rice

PINEAPPLE FRIED RICE Pineapple, Cashew Nuts, Onion, Scallion, Fried Egg mixed with Rice

BASIL FRIED RICE Basil Leaves, Chili, Onion, Long Hot Pepper, Fried Egg mixed with Rice 🌶️

TOM YUM FRIED RICE Chili Paste, Lemongrass, Kaffir Lime Leaves, Long Hot Pepper, Mushrooms, Fried Egg mixed with rice 🌶️

NOODLES

PAD THAI Rice Noodles, Beansprouts, Scallions, Red Onion, Egg and Peanuts GF

PAD SE-EW Broad Noodles, Chinese Broccoli and Egg with Thick Soy Sauce

KEA MAO Broad noodles, Chili, Onion, Chinese Broccoli, Tomato, Long hot pepper, Egg and basil leaves 🌶️🌶️

KUA GAI Broad Noodles, Red Onion, Scallions, Beansprouts, Green Leaves Lettuce, Egg and Sesame Oil

🌶️🌶️ = Spicy, 🌶️ = Medium Spicy, GF = Gluten Free, V = Veggie

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