

CHEF'S SIGNATURES

“Locally-Sourced & Creatively Prepared”
(Seasonal)

APPETIZERS

NEW GRILLED CHICKEN SUMMER ROLLS \$16

Grilled marinated chicken, fresh herbs, and lettuce wrapped in soft rice paper; served with a sweet-savory fish sauce vinaigrette.

SATAY SPRING ROLL \$16

Marinated chicken and pickled onions in a spring roll wrapped with sesame satay sauce (savory, sweet, and crunchy).

DUCK ROLL \$18

Roti stuffed with roasted five-spice duck, Julienne cucumber and scallions with house-made sauce.

SCALLOPS SKEWERS \$17

Thai sweet chili sauce glazed seared scallops.

ENTRÉE

MOO-OBB NAM PUAUNG \$30

Honey soy glazed marinated grilled pork and baby bok choy; served with coconut sticky rice.

NEW GAI YAANG \$30

Chargrilled marinated chicken served with tamarind chili sauce, green papaya salad, and coconut sticky rice.

NEW * SOFT SHELL CRAB PAD PRIK PAO \$34

Crispy soft shell crab topped with a bold and creamy basil-chili jam sauce.

**CHILEAN SEA BASS IN AROMATIC
COCONUT MILK (GF) \$40**

Pan-roasted Chilean sea bass with bunashimeji mushrooms, asparagus, zucchini, and bok choy served in coconut bisque.

**** PLA LUI SUAN (Larb Branzino) \$42**

Deep-fried Branzino fillet, seasoned with chili and roasted rice powder, and garnished with red onions, mint leaves; served with a zesty Thai chili-lime dressing.

NEW *PLA KHUA KLEU \$42

Golden-fried Branzino stir-fried with garlic, chili, and kaffir lime leaves; served with a bright chili-lime dipping sauce.

****Spicy, *Medium Spicy, GF (Gluten Free), V (Veggie)**
20% Gratuity will be added to a party of 5 or more

*P*RIVILEGED

“Rare & Secret Recipes from the Thai Royal Kitchen”

APPETIZERS

NEW * SCALLOP TARTLETS (GF) \$17

Searched scallops served in crisp tartlets with charred pineapple, chili-lime glaze, lemongrass, and fragrant herbs.

NEW MEE GROB (GF) \$17

Crispy angel hair noodles glazed in a tangy tamarind sauce, topped with shrimp.

PUN SIB SALMON \$17

Puff pastry stuffed with minced salmon, garlic, cilantro, and white pepper.

NEW GOONG-MOO SARONG \$17

Shrimp and marinated pork wrapped in crispy egg noodles; served with house-made sweet chili dipping sauce.

SALADS

NEW * YUM SOM-OH (Pomelo Salad) \$18

Refreshing pomelo salad with shrimp, toasted coconut, cashews, crispy shallots, and kaffir lime leaves. Tossed in tamarind vinaigrette.

*** YUM HUA-PHEE TOD (Crispy Banana Blossoms Salad) \$19**

Batter fried banana blossoms, betel leaves, shrimps, minced chicken, red onions, scallions, cilantro, chili jam, and coconut milk with Thai lime dressing topped with fried shallots.

ENTRÉE

ROYAL PAD THAI (GF) \$30

Prawn and shrimp, shallots, beansprouts, chive leaves, peanuts, and dried shrimp wrapped in egg net.

NEW ** PED ZAAB HAANG (GF) \$34

Crispy duck tossed in Thai JAEW, spicy tamarind sauce, and fresh herbs; served with coconut sticky rice.

*** ROYAL THAI FRIED RICE (Thai Spicy Shrimp paste Fried rice) \$29**

Sautéed shrimp paste mixed with rice, shrimps, palm sugar, caramelized pork belly, hard-boiled egg, and pork rinds.

*** MUK GOONG KAI KEM(Squid and Prawns with Duck's Yolk) \$33**

Sautéed squid, prawns, onions, scallions, sweet chilis, duck's yolk, and chili oil.

NEW ** GAANG RAWANG NUER (GF) \$36

Southern-style green curry with braised beef shank, slow-cooked for tenderness; served with half of a soft-boiled egg.

NEW * PLA PRIG KANG KAI KEM \$42

Crispy Branzino fillet sautéed with string beans in a rich salted egg yolk curry.

*** DUCK CHU CHEE \$36**

Crispy roasted duck in a creamy, mildly spicy red curry with coconut milk and kaffir lime leaves (Blending sweet, spicy, and savory flavors for a luxurious Thai dish).

*** SHORT RIBS PANANG(GF) \$39**

Braised beef short ribs, asparagus, kaffir lime leaves with special homemade panang curry and coconut milk.

****Spicy, *Medium Spicy, GF (Gluten Free), V (Veggie)**

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ENTRÉE

Served with Jasmine Rice

Choice of Meats:

Tofu or Vegetables \$21

Chicken or Pork, or Mock Duck \$22

Beef or Shrimp or Squid \$24

Crispy Duck (Half) \$31

* PAD KRAPRAW (Basil)

String beans, onions, long hot peppers and basil leaves.

PRARAM (Peanut Sauce)

Sautéed batter fried meat with peanut sauce and steamed assorted vegetables.

** PAD PED

Chili paste, long hot peppers, finger root gingers, Thai eggplants, young peppercorn, kaffir lime leaves and basil leaves.

GARLIC

Minced garlic, onions, scallions and assorted vegetables.

* CASHEW NUT

Pineapple, jicama, cashew nuts, roasted peppers, scallions and chili jam.

* EGGPLANT BASIL

Eggplants, onions, long hot peppers and basil leaves.

* KRAPRAW GAI SUB \$22

Minced chicken, onions, long hot peppers, chili, Thai basil leaves topped with fried egg.

CURRY (GF)

Served with Jasmine Rice

Choice of Meats:

Tofu or Vegetables \$21

Chicken, Pork or Mock Duck \$22

Beef or Shrimp or Squid \$24

Crispy Duck (Half) \$31

** RED CURRY

Bamboo shoots, eggplants, string beans, long hot peppers and basil leaves with coconut milk.

** GREEN CURRY

Heart of palm, eggplants, pineapple, long hot peppers and basil leaves with coconut milk.

* MASSAMUN CURRY

Pearl onions, peanuts, lotus seeds, potatoes with coconut milk.

** PANANG CURRY

Sweet potatoes, kaffir lime leaves, string beans and long hot peppers with coconut milk.

**Spicy, *Medium Spicy, GF (Gluten Free), V (Veggie)
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SOUP

Cup \$9/Bowl \$18

*** TOM KHA GAI (GF)**

Chicken, bunashimeji mushroom, and scallions in a coconut galangal broth.

*** TOM YUM KOONG (GF)**

Shrimps and lemongrass broth with bunashimeji mushrooms evaporated milk and cilantro

NOODLES

Choice of Meats:

Tofu or Vegetables \$19

Chicken, Pork or Mock Duck \$21

Beef, Shrimp or Squid \$23

Crispy Duck (Half) \$31

PAD THAI (GF)

Rice noodles, beansprouts, scallions, red onions, egg, and peanuts.

PAD SE-EW

Broad noodles, chinese broccoli and egg, with thick soy sauce.

*** KEA MAO**

Broad noodles, chili, onions, long hot peppers, Chinese broccoli, tomatoes, egg, and basil leaves.

KUA GAI

Broad noodles, red onions, scallions, beansprouts, egg, and sesame oil.

*** KHAO SOY (Northern-Style Noodles Curry) \$28**

Braised chicken thigh, egg noodles, beansprouts, pickled mustard greens, red onions, and topped with crispy noodles.

FRIED RICE

Choice of Meats:

Tofu or Vegetables \$19

Chicken, Pork or Mock Duck \$21

Beef, Shrimp or Squid \$23

Crispy Duck (Half) \$31

THAI FRIED RICE

Chinese broccoli, onion, scallions, tomatoes, and fried egg mixed with rice.

*** BASIL FRIED RICE**

Basil leaves, chili paste, onions, long hot peppers, sweet peppers, and fried egg mixed with rice.

PINEAPPLE FRIED RICE

Pineapple, onions, scallions, cashew nuts, and fried egg mixed with rice.

*** TOM YUM FRIED RICE**

Chili paste, lemongrass, kaffir lime leaves, red onions, mushrooms and fried egg mixed with rice.

CRAB FRIED RICE \$33

Crab meat, onions, scallions, and fried egg mixed with rice.

CLASSICS

“Authentic & Local Thai Street Food”

APPETIZERS

POR PIA TOD (Crispy Vegetable Spring Rolls) (V) \$13

Cabbage, glass noodles, taro root, shiitake mushrooms, carrots; served with plum sauce.

PAK MOR PUK (Vegetable Crepe Dumplings) (V) \$14

Chives, cabbage, jicama, black mushrooms, and bamboo shoots; served with thickened sweet soy sauce dipping.

KHA NOM JEEB (Steamed Dumplings) \$15

Ground pork, shrimp, crab meat, jicama, and Shiitake mushroom; served with tangy soy sauce.

CURRY PUFFS \$15

Minced chicken, potatoes, and onions cooked with curry powder; served with sweet cucumber relish.

CHICKEN SATAY \$15

Grilled marinated chicken on skewers; served with peanut sauce, cucumber relish, and grilled brioche.

PLA MUK TOD (Fried Turmeric Coconut Calamari) \$16

Crispy fried calamari served with roasted bell pepper-peanut vinaigrette dipping sauce.

*** SPICY CHICKEN WINGS \$16**

Deep-fried marinated Tom Yum flavor wings with Thai herbs.

SALADS

THAI SALAD (GF) \$14

Mixed green vegetables, beansprouts, cucumber, fried tofu, and cherry tomatoes; served with peanut dressing.

*** PAPAYA SALAD (GF) \$15**

(Additional GRILLED PRAWN \$9)

Shredded papaya, string beans, tomatoes, and peanuts with Thai chili-lime dressing, mixed with dried shrimp powder, and topped with crispy pork rinds.

*** LARB GAI (Spicy Thai Chicken Salad) (GF) \$16**

Minced chicken, chili powder, roasted rice powder, red onions, mints, and scallions.

*** YUM PLA DUKE FOO (Crispy Catfish Salad) \$19**

Crispy catfish, shredded mango, cashew nuts, red onions, scallions, cilantro with chili-lime dressing.

*** MANGO SALAD \$22**

GRILLED PRAWN OR SOFT SHELL CRAB

Shredded mango, peanuts, coconut flakes, red onions, scallions and cilantro with Thai chili-lime dressing.

****Spicy, *Medium Spicy, GF (Gluten Free), V (Veggie)**

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SIDE DISHES

Jasmine white rice	\$4
Fried egg	\$4
Peanut sauce	\$4
Berry-brown rice	\$4
Coconut sticky rice	\$4
Steamed assorted vegetables	\$10
Sautéed baby bok choy	\$12

DRINKS

Soda	\$4
Coffee	\$6
Jasmine Ice Tea	\$6
Thai Iced Tea	\$8
Thai Iced Coffee	\$8
Lychee Thai Tea	\$8
Coconut Juice	\$8

“ We care about the freshness of our ingredients, the flavors in each dish, and your well-being. Please let us know if you have any allergies. ”

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 Gang Rawang Nuer, Pla Prig Gang Kai Kem, and Duck Chu Chee which was prepared for Thai royalty in generations past. We want to introduce a new generation to these classically prepared dishes and ensure they are well preserved.

Our mission at Thai Villa is to conserve Thai Royal cuisine and share our love for this wonderful food with you.

Bon appetit!

LUNCH SPECIAL

Monday- Friday 11.30 AM- 3.15 PM (Exclude Holidays)

Order any Entrée and enjoy complimentary vegetable and mushroom Soup *or* Salad with peanut dressing and Choice of Appetizer :

Crispy spring roll (V), Fried chive pancake, Steamed edamame

**Tofu, Vegetables \$19, Chicken, Pork or Mock Duck, \$20
Beef, Shrimp, Squid \$21, Crispy Duck (1/2) \$31**

SAUTÉED Served with Jasmine rice

- * **PAD KRAPRAW** Basil leaves, chili, string beans, onions and long hot peppers
- PRARAM** Sautéed batter fried meat with peanut sauce and steamed assorted vegetables
- ** **PAD PED** Chili paste, long hot peppers, finger root ginger, young peppercorn, Thai eggplants, kaffir lime leaves and basil leaves
- GARLIC** Minced garlic, onions, scallions, and assorted vegetables.
- * **CASHEW NUT** Roasted peppers, pineapple, jicama, cashew nuts, scallions, and chili jam.
- * **EGGPLANT BASIL** Eggplants, onions, long hot peppers, and basil leaves.
- * **KRAPRAW GAI SUB \$22** Minced chicken, long hot peppers, sweet peppers, Thai basil leaves topped with fried egg.

CURRY(GF) Served with Jasmine rice

- ** **RED CURRY** Bamboo shoots, eggplants, string beans, long hot peppers, and basil leaves with coconut milk.
- ** **GREEN CURRY** Heart of palm, eggplants, pineapple, long hot peppers, and basil leaves with coconut milk.
- * **MASSAMUN CURRY** Pearl onions, peanuts, lotus seeds, grilled potatoes with coconut milk.
- ** **PANANG CURRY** Sweet potatoes, kaffir lime leaves, string beans, long hot peppers with coconut milk.

FRIED RICE

- THAI FRIED RICE** Chinese broccoli, onions, scallions, tomatoes and fried egg mixed with rice.
- * **BASIL FRIED RICE** Basil leaves, chili paste, onions, long hot peppers, and fried egg mixed with rice.
- PINEAPPLE FRIED RICE** Pineapple, onions, cashew nuts, scallions, fried egg mixed with rice.
- * **TOM YUM FRIED RICE** Chili paste, lemongrass, kaffir lime leaves, peppers, red onions, mushrooms, fried egg mixed with rice.

NOODLES

- PAD THAI** Rice noodles, beansprouts, scallions red onions, egg, and peanuts.
- PAD SE-EW** Broad noodles, chinese broccoli, and egg with thick soy sauce.
- * **KEA MAO** Broad noodles, chili, onions, long hot peppers, tomatoes, chinese broccoli, egg and basil leaves.
- KUA GAI** Broad noodles, red onions, scallions, beansprouts, egg, and sesame oil.

**Spicy, *Medium Spicy, GF (Gluten Free), V (Veggie)
20% Gratuity will be added to a party of 5 or more