

Lunch Menu

Available Monday - Friday 11:00 to 3:00 pm

Your choice of:

Chicken or Tofu	\$ 6.95
Beef or Pork	\$ 7.95
Prawns or Calamari	\$ 9.95
Scallops/Mixed Seafood	\$14.95

Pan-Fried Noodles

L1. Pad Thai

Pan-fried rice noodles, bean sprouts, green onions, topped with ground peanuts and lime slice.

L2. Pad Kee-Mow (Spicy Noodles)*

Pan-fried flat rice noodles, onions, snow peas, tomatoes, bean sprouts, celery, cabbage, basil, green beans, bamboo shoots, and garlic chili sauce.

L3. Pad See-Ew (Big Rice Noodles)

Pan-fried rice noodles garlic, broccoli, carrots, cabbage, eggs and black bean sauce.

Fried Rice

L4. Khoa Pad Kra Prao (Spicy Fried Rice)*

Wok fried rice with mixed vegetables, basil and garlic chili sauce.

L5. Khoa Pad (Thai Fried Rice)

Wok fried rice with onions, carrots, green onion, tomatoes, and egg.

A La Carte (with rice)

L6. Pad Ma-Kur (Spicy Eggplants)*

Sautéed with eggplants with garlic, basil, bell peppers, onions, and bean sauce.

L7. Pad Prik Khing (Spicy Green Bean)*

Sautéed with green bean with spicy ginger, chili, bell pepper, and onion.

L8. Pad Kra Proa (Thai Basil)*

Sautéed with bell pepper, onions, basil, green beans, and Thai garlic chili sauce.

L9. Pad Prieu Wam (Thai Sweet and Sour)

Sautéed with onion, tomato, pineapple, snow peas, and sweet-sour sauce.

L10. Pad Garlic-Pepper

Sautéed with garlic, white pepper, and special sauce served on a bed of steamed vegetables.

L11. Pad Him-Ma-Parn (Cashew Nuts)

Sautéed with onions, carrots, zucchini, green onions, cashew nuts, and roasted chili.

L12. Pad Pak Roum (Vegetables Delight)

Sautéed with mixed vegetables with garlic and House sauce.

L13. Pad Ped Nor-Mai (Spicy Bamboo)*

Sautéed with bamboo shoots, bell pepper, onions, celery, and Thai garlic sauce.

L14. Pra-Ram Lon Srong (Peanut Sauce)

Steamed broccoli; cabbage, carrots, and peanut sauce.

L15. Pad Khing Sod (Fresh Ginger)

Healthy dishes, sautéed with garlic, onion, mushrooms, zucchini, baby corn, green onion, and fresh ginger.

L16. Kaeng Kiew-Warn (Green Curry)*

Green curry paste with green beans, bell pepper, basil, eggplant, zucchini, bamboo shoots, and coconut milk.

L17. Kaeng Daeng (Red Curry)*

Red curry paste with bamboo shoots, green beans, zucchini, eggplant, kaffir leaves and coconut milk.

L18. Kaeng Panang (Panang Curry)*

Bell pepper, shredded kefir limes leaves, green beans, and carrots, simmered in coconut milk and panang curry past.

L19. Kang Kra Ree (Yellow Curry)*

Potatoes, carrots, and onions simmered in coconut milk and yellow curry paste.

Thai Hut Specialty Noodles

Boat Noodles \$8.95

Traditional Thai noodle soup with sliced beef, beef meatballs, bean sprouts, green onions, basil, cilantro, and fried garlic.

Hot and Sour Noodle Soup \$8.95

Rice Noodle Soup, sliced pork or chicken or shrimp, ground peanuts, onion, carrots, celery, bean sprouts, lime juice, and chili.

Thai Wonton Soup \$8.95

Thai Wonton, prawns, chicken, cilantro, onion, cabbage, carrots, fried garlic, and house broth.

Thai Chow Mein \$8.95

Egg Noodles, onion, cabbage, green onions, carrots, celery, bean sprouts, and Thai sauce.

Seafood (Dinner Entrée)

Pla-Pad-Prik (Spicy Fish) \$13.95 Whole Fish \$19.95

Deep fried fish topped with garlic chili sauce, onion, green bean, bell pepper, basil.

Pla-Sam-Rod (Three Flavors Fish) \$13.95

Light deep fried fish with mushrooms, pineapple, red bell peppers, celery, tomato, with Thai sweet and sour sauce.

Pad-Ta-Lay (Spicy Seafood) \$14.95

Seafood combination sautéed with garlic sauce, onion, bell pepper, bamboo shoot, lemon grass, kaffir lime leaves, and basil.

Panang-Ta-Lay (Seafood with Panang Curry) \$13.95

Panang curry paste with bell pepper, green bean and carrots.

- **BBQ Chicken \$11.95**
- **BBQ Pork \$11.95**
- **Roasted Duck \$16.95**

Thai Hut

Fine Thai Cuisine



Rated 4 stars by the *Sacramento Bee!*

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Find us online at www.thaihut.org

BUSINESS HOURS:

Monday to Saturday 11:00 am to 9:30 pm

Sunday 3:00 pm to 9:30 pm

Vegetarian and Vegan Welcome!

Dinner Menu

Appetizers

1. Tow-Hu-Towd (Golden Tofu) \$6.95

Fried tofu served with ground peanuts in sweet and sour sauce.

2. Mun-Tod (Golden Sweet Potato) \$6.95

Deep-fried sweet potato in coconut butter served with sweet-sour sauce

3. Tod-Mun-Pla (Fish Cakes) \$7.95

Deep fried ground fish mixed with chili paste and sliced green bean served with cucumber sauce.

4. Sa-Tay \$7.95

Grilled marinated chicken breast on skewer, served with peanut sauce and cucumber salad.

5. Thai Pot Stickers \$6.95

Steamed Thai chicken pot stickers served with ginger sauce.

6. Po-Pia-Tod (Fried Thai Egg Rolls) \$6.95

Crispy rolls filled with vegetable served with sweet and sour sauce.

7. Po-Pia-Sod (Fresh Thai Spring Rolls) Tofu Shrimp \$8.95

Tofu or shrimp with vegetables wrapped in rice paper served with peanut sauce and plum sauce.

8. Goong-Kra-Bok (Shrimp Rolls) \$8.95

Deep fried marinated shrimps wrapped in egg rice paper served with sweet and sour sauce.

9. Kai Tod (Fried Chicken) \$8.95

Deep fried chicken with Thai sweet and sour sauce.

10. Thai Hut Spicy Wings \$8.95

Crispy chicken wings stir-fried with Thai sweet and sour sauce on a bed of vegetables.

Salads

11. Pla Goong (Prawn Salad) \$12.95

Prawns and Thai herbs seasoned with spicy lime juice.

12. Ta-lay Thai (Seafood Salad) \$14.95

Seafood combination, Thai herbs seasoned with spicy lime juice.

13. Larb (Spicy Thai Salad) \$8.95

Choice of meat with Thai herbs seasoned, roasted rice powder, served with fresh cabbage and lettuce.

14. Yum-Nua (Beef Salad) \$8.95

Grilled beef with fresh vegetable seasoned with onions, mint, cucumber and spicy lime.

15. Som-Tum (Papaya Salad) \$7.95

Shredded green papaya, tomato, carrots, green beans, roasted peanuts, and spicy house dressing.

16. That Hut Salad \$6.95

Mixed greens, tofu, cucumber, tomato, onion and cilantro topped with peanut sauce dressing.

17. Yum-Woon-Son \$8.95

Steamed silver noodle chicken and shrimp topped with onions and peanuts and seasoned with spicy lime juice.

Soups

18. Tom-Kha-Kai (Chicken in coconut milk) \$8.95 / \$10.95

Coconut milk, chicken, galangal, lemon grass, kaffir lime leaves, mushrooms, cilantro, baby corn, green onion and fresh lime juice.

19. Tom-Kha-Ta-Lay (Seafood in coconut soup) \$14.95

Seafood combination, coconut milk, galangal, lemon grass, kaffir lime leaves, baby corn, mushrooms, cilantro, green onion and fresh lime juice.

20. Tom-Yum-Kai (Hot Sour Chicken) \$8.95 / \$10.95

Chicken, lemongrass, galangal, mushrooms, cilantro, tomato, green onion, and hot and sour broth.

21. Tom-Yum-Goong (Hot Sour Prawn soup) \$9.95 / \$12.95

Prawns, lemongrass, galangal, kaffir lime leaves, mushrooms, cilantro, basil in a rich hot-sour broth.

22. Poe-Taek (Hot-Sour Seafood soup) \$14.95

Seafood combination with galangal, lemongrass, kaffir lime leaves, ginger, mushrooms, bamboo shoots and basil in a hot-sour broth.

23. Kaeng-Jued-Woon-Sen (Silver Noodle Soup) \$8.95 / \$10.95

Crystal noodle with chicken, tofu, shrimp, cabbage, carrot, green onions, cilantro.

Your choice of:

Chicken or Tofu

\$ 8.95

Beef or Pork

\$ 9.95

Prawns or Calamari

\$12.95

Scallops/Mixed Seafood

\$14.95

Curry

24. Kaeng Kiew Warn (Green Curry)

Green curry paste with eggplant, green beans, bell peppers, basil, bamboo shoots, zucchini and coconut milk.

25. Kaeng Dang (Red Curry)

Red curry paste with eggplant, bamboo shoots, zucchini, bell peppers, basil, and coconut milk.

26. Kaeng Ka-Ree (Yellow Curry)

Yellow curry paste with potato, onion, carrot, and coconut milk.

27. Kaeng Panang (Panang Curry)

Panang curry paste with bell pepper, green beans, carrots, shredded kaffir leaves and coconut milk.

28. Kaeng Massaman (Massaman Curry)

Matsaman curry paste, peanuts, onions, potatoes, carrots, coconut milk

29. Kaeng Ped-Phed-Yang (Roasted Duck Curry) \$10.95

Red curry paste, boneless roasted duck with tomatoes, pineapple, bell pepper, basil, coconut milk.

Entrees

30. Pad-Ma-Kur-Yao

Sautéed eggplants with garlic, sweet basil, onion, bell pepper, celery, carrots and bean sauce.

31. Pad-Prik-khing (Spicy Green Bean)

Sautéed green beans with spicy ginger chili, bell pepper, celery, carrots and onions.

32. Pra-Ram Long-Srong (Peanut Sauce)

Steamed broccoli, cabbage, carrot topped with peanut sauce.

33. Him-Ma-Parn (Cashew Nuts)

Sautéed onions, carrots, green onion, zucchini, cashew nuts, celery, red bell peppers and roasted chili.

34. Pad Khing Sod (Fresh Ginger Sautee)

Sautéed with garlic, onions, black mushrooms, baby corn, green onions, zucchini, red bell peppers, cabbage and fresh ginger.

35. Pad-Priew-Wam (Thai Sweet and Sour)

Zucchini, mushrooms, onion, green onion, carrot, pineapple, cabbage, and tomato sautéed with sweet and sour sauce.

36. Garlic and Pepper (Garlic Lover)

Sautéed with garlic, white pepper, and special sauce served on a bed of steamed vegetable.

37. Pad-Kra-Prao (Thai Basil)

Sautéed with bell pepper, onion, basil, green beans, carrots, zucchini, bamboo shoots and Thai garlic chili sauce.

38. Pad-Nam-Man-Hoy (Broccoli Oyster Sauce)

Sautéed broccoli, carrot, onion, celery, red bell peppers and garlic with special oyster sauce.

39. Pad-Nam-Prik-Pao (Chili oil)

Sautéed with onions, bell pepper, carrot, mushrooms, snow peas, broccoli and chili oil sauce.

40. Pad-Ped-Nor-Mai (Spicy Bamboo)

Sautéed with bamboo shoots, carrots, bell pepper, onion, celery, and Thai garlic chili sauce.

41. Pad Pak Roum (Vegetables' Delight)

Sautéed with mixed vegetables with garlic and House sauce.

Noodles

49. Pad Thai

Pan fried rice noodles, egg bean sprouts, green onions topped with ground peanut and lime slice.

50. Rad Nah (Gravy Noodles)

Flat rice noodle, broccoli, carrots, bamboo shoots, and cabbage sautéed in light black soy gravy sauce.

51. Thai Chow-Mein (Egg Noodles)

Pan fried egg noodles with onions, cabbage, green onion, bean sprouts, celery, carrots, snow peas, and Thai sauce.

52. Pad See Ew (Big Noodles)

Pan fried flat rice noodles with garlic, broccoli, carrots, cabbage, egg and bean sauce.

53. Pad-Woon-Sen (Silver Noodles)

Pan fried bean thread noodles with onions, baby corn, tomato, celery, snow peas, bean sprouts, egg and house sauce.

54. Pad-Kee-Mow (Spicy Noodles)

Pan fried flat noodles with snow peas, bell pepper, onions, tomatoes, basil, cabbage, bamboo shoots, bean sprouts, garlic, chili sauce.

Fried Rice

55. Khao Pad (Thai Fried Rice)

Wok Fried rice with onion, egg, carrots, tomato and celery.

56. Khao Pad Kra Prao (Thai Spicy Fried Rice)

Wok Fried rice with onions, bell pepper, basil, garlic, green beans, bamboo shoots and chili sauce.