Fried Thai vegetarian rolls stuffed with mixed vegetables and Thai herbs, wrapped with Thai tofu skin served with sweet & sour sauce.

Deep fried sweet potatoes, served with Thai plum sauce.

Deep fried tofu, crispy, served with sweet & sour sauce.

Flash-fried toast filled with garlic and ground chicken, served with spicy cucumber sauce.

Thai dumplings stuffed with ground chicken and vegetables served with homemade ginger sauce.

Deep fried fish cake patties served with cucumber sauce and crushed peanuts.

Appetizers

Hand wrapped rolls, vermicelli noodles, tofu, bean sprouts, cucumbers and onions wrapped in rice paper served cold with a peanut sauce.

Chicken Satay (2), Sweet potato (3), Fried Tofu (3), Spring Rolls (2), Thai Toast (3), served with sweet & sour sauce Thai plum sauce and peanut sauce.

Mixed in homemade sweet tamarind sauce with chicken, tofu, and cubed bell pepper garnished with green onions and bean sprouts.

Skewered chicken, marinated in Thai herbs served with peanut sauce and cucumber salad.

Signature FRESH ROLLS

Hand wrapped rolls, vermicelli noodles, tofu, bean sprouts, cucumbers and onions wrapped in rice paper served cold with a peanut sauce.

Chicken Satay (2), Sweet potato (3), Fried Tofu (3), Spring Rolls (2), Thai Toast (3), served with sweet & sour sauce Thai plum sauce and peanut sauce.

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Chicken Satay (2), Sweet potato (3), Fried Tofu (3), Spring Rolls (2), Thai Toast (3), served with sweet & sour sauce Thai plum sauce and peanut sauce.

Mixed in homemade sweet tamarind sauce with chicken, tofu, and cubed bell pepper garnished with green onions and bean sprouts.

Skewered chicken, marinated in Thai herbs served with peanut sauce and cucumber salad.
Soup

Coconut SOUP (tom-kah)
Simmered coconut milk with galangal, kaffir lime leaves, lemon grass, roasted chili and mushrooms.

Beet Thread NOODLES
Bean thread noodles with mixed vegetables, mushrooms in a clear broth.

Hot & Sour SOUP (tom-yum)
Hot and sour soup with mushrooms, kaffir lime leaves, lemon grass and Thai herbs.

Pro WONTON SOUP
Combination of wonton and rice noodles in clear broth with vegetables.

Salad

Siamese GREEN SALAD
Lettuce, cucumbers, tomatoes, spinach, and mixed spring green with house dressing.

BBQ PRAWN SALAD (yum goong)
Grilled prawns tossed with lemon grass, mint leaves and roasted chili in lime juice, served on a bed of lettuce.

Bean Thread NOODLE SALAD (yum woon sen)
Bean thread noodle salad tossed with chicken and prawns, mint leaves and lime juice, served on a bed of lettuce.

Beef SALAD (yum nua)
Grilled beef tossed with lemon grass, red onions, mint leaves, and spicy lime juice, served on a bed of lettuce.

Grilled prawns tossed with green mango, fresh chilli, red onions and lime juice served on a bed of lettuce.

Northeastern Thai style, fresh green papaya tossed with grilled prawns, carrots, tomatoes, peanuts, green beans and spicy lime juice.

Larb
Ground pork or chicken mixed with ground roasted rice, chili, lime juice, cilantro, red onions and mint leaves.

Mee Siam
A delectable blend of minced pork, chilies, ginger, onions, lime juice and peanuts.

Grilled chicken tossed with lemon grass, red onions, mint leaves, and spicy lime juice served on a bed of lettuce.

Grilled prawns with green mango, fresh chili, red onions and lime juice, served on a bed of lettuce.

Grilled beef tossed with lemon grass, red onions, mint leaves, and spicy lime juice, served on a bed of lettuce.

Northeastern Thai style, fresh green papaya tossed with grilled prawns, carrots, tomatoes, peanuts, green beans and spicy lime juice.

Lettuce, cucumbers, tomatoes, spinach, and mixed spring green with house dressing.
Grilled

BBQ CHICKEN
10.95
Barbequed chicken marinated with Thai herbs served with sweet chili sauce.

BBQ PORK
10.95
Barbequed pork marinated with Thai herbs served with spicy soy sauce.

BBQ SEAFOOD
16.95
Grilled prawns, calamari, scallops, and seasonal fish marinated with Thai herbs. Served with homemade sauce and side of salad.

BBQ THAI SAUSAGE
10.95
Traditional Northern Style Minced Pork with herbs grilled to perfection and served with sliced ginger peanuts and fresh chilies.

Seafood

Grilled

BBQ PORK
10.95

BBQ CHICKEN
16.95

BBQ SEAFOOD
10.95

BBQ THAI SAUSAGE
16.95

Please choose from these items

- Tofu
- Chicken
- Pork
- Shrimp
- Calamari
- Salmon or fillet of sole
- Roast Duck
- Seafood Fillet

Sautéed Plates

Sautéed cashew nuts with chili garlic sauce, baby corn, broccoli, carrots, mushrooms, onions, pineapple, and zucchini.

Sautéed Thai basil with spicy garlic sauce, bamboo shoots, bell peppers, broccoli, onions & zucchini.

Sautéed sliced meat of your choice topped with peanut sauce served on a bed of steamed vegetables.

Choice of meat sautéed with fresh ginger root, mushrooms, baby corn, broccoli, carrots, onions and zucchini.

Sautéed fresh broccoli, onions and carrots with Thai herbs in garlic sauce.

Choice of meat sautéed with homemade sweet & sour tomato sauce, bell peppers, cucumbers, fresh tomatoes, onions, pineapple and broccoli.

Rama’s FAVORITE (pra ram long song)
Sautéed sliced meat of your choice topped with peanut sauce served on a bed of steamed vegetables.

Ginger
Choice of meat sautéed with fresh ginger root, mushrooms, baby corn, broccoli, carrots, and onions.

Spicy GREEN BEANS (pad prik khing)
Stir-fried choice of meat with green beans, bell peppers and kaffir lime leaves in red curry paste.

Chili Garlic VEGETABLES (pad pek)
Bamboo shoots, key limes, bell peppers, broccoli, cabbage, carrots, green beans, onions and zucchini sautéed with chili garlic sauce.
Please choose from these items.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tofu / Chicken / Pork</td>
<td>10.95</td>
</tr>
<tr>
<td>Beef</td>
<td>11.95</td>
</tr>
<tr>
<td>Shrimp / Calamari</td>
<td>12.95</td>
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<tr>
<td>Salmon or fillet of sole</td>
<td>13.95</td>
</tr>
<tr>
<td>Roast Duck / Fillet</td>
<td>15.95</td>
</tr>
<tr>
<td>Seafood</td>
<td>15.95</td>
</tr>
</tbody>
</table>

**Curry Plates**

Served with jasmine rice.

**Red Curry (kang-dang)**

Choice of meat simmered in coconut milk, with red curry, bamboo shoots, bell peppers, broccoli, carrots, green beans, Thai basil and zucchini.

**Yellow Curry (kang-krä-nil)**

Choice of meat simmered in coconut milk with yellow curry, carrots, onions and potatoes.

**Green Curry (kang-kaew-whan)**

Choice of meat simmered in coconut milk, with green curry, carrots, broccoli, eggplant, green beans, Thai basil and zucchini.

**Yellow Curry Noodles (kao soi)**

Special Northern Thai noodles in coconut curry with choice of meat, topped with red onions, a wedge of fresh lime, and crispy egg noodles.

**Roasted Duck Curry**

Our homemade roasted duck fillet, pineapple, bell peppers, tomatoes, basil, in red curry sauce.

**Sweet Nut Curry (maesaman)**

Choice of meat simmered in coconut milk with Masaman curry sauce, carrots, onions, peanuts and potatoes.

**Peanut Curry (panang)**

Choice of meat. Thai style peanut curry with coconut milk, bell peppers, carrots, and green beans.

**Pineapple Curry**

Choice of meat. Signature red curry in coconut milk with pineapple, bell pepper, kaffir lime leaves.
Noodle Plates

Wide rice noodles sautéed with soy sauce, broccoli, carrots, cabbage, onions, and carrots in Thai gravy.

Chinese-influenced egg noodles, stir-fried with mixed vegetables and choice of meat.

Bean thread noodles stir-fried with vegetables, eggs and onions in a black bean sauce.

Pan-fried wide rice noodles with choice of meat, broccoli, carrots, onions, tomatoes, bell peppers and Thai basil.

Choice of rice or egg noodles with bean sprouts, green onions, cilantro and choice of meat.

Pan-fried rice noodles with choice of meat, broccoli, carrots, onions, bean sprouts, turnips, green onions, and ground peanuts in a soybean sauce.

Shrimp and vegetables dipped in tempura batter then deep fried served with sweet & sour sauce.

Spaghetti topped with choice of meat, onions, bell peppers, Thai basil sautéed with spicy homemade sauce.

Rice Dishes

Stir fried rice with fresh spicy chili and garlic sauce, Thai basil, bell peppers, broccoli, onion and cabbage.

Stir-fried rice with pineapple, broccoli, cabbage, carrots, cashew nuts, eggs, onions, raisins with touch of Turmeric powder.

Thai Fried Rice

Thai fried rice with eggs, mixed vegetables, onions, tomatoes, garlic and Thai herbs.

Pad-See-Ew

Pan-fried wide rice noodles sautéed with soybean sauce, broccoli, carrots, cabbage, onions and eggs.

Pad Thai

Pan-fried rice noodles with eggs, bean sprouts, green onions, tofu and ground peanuts in homemade Pad Thai sauce.

Pad-Rad-Nor

Wide rice noodles sautéed with soy sauce, broccoli, cabbage, onions, and carrots in Thai gravy.

Siamese Chow Mein

Chinese-influenced egg noodles, stir-fried with mixed vegetables and choice of meat.

Stir-fried Silver Noodles (pad-woon-sen)

Bean thread noodles stir-fried with vegetables, eggs and onions in a black bean sauce.

“Drunken” Noodles

Pan fried wide rice noodles with choice of meat, broccoli carrots, onions, tomatoes, bell peppers and Thai basil.

Chinese Noodle Soup

Choice of rice or egg noodles with bean sprouts, green onions, cilantro and choice of meat.

Spicy Noodles

Pan-fried wide rice noodles with choice of meat, broccoli, carrots, onions, bean sprouts, turmps, green onions, and ground peanuts in a soybean sauce.

Chicken Noodles

Shrimp and vegetables dipped in tempura batter then deep fried served with sweet & sour sauce.

Thai Pasta

Spaghetti topped with choice of meat, onions, bell peppers, Thai basil sautéed with spicy homemade sauce.

Tofu / Chicken / Pork / Shrimp / Calamari / Lamb / Roast Duck / Seafood Filet

10.95
11.95
12.95
13.95
15.95

Please choose from these items
### Desserts

**Fried Banana**
**ICE CREAM** *(FBI)*
Fried bananas with vanilla ice cream and topped with pure honey.

**Thai Custard & Sweet**
**STICKY RICE**
Sweet purple or white sticky rice topped with Thai custard.

**Mango**
**CHEESE CAKE**
Topped with mango sauce.

**Mango & Sweet**
**STICKY RICE** *(seasonal)*
Choice of purple or white sticky rice, topped with coconut milk.

**Coconut**
**Mango**
**Coconut, or Green Tea**
**ICE CREAM**

### Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>YOUNG COCONUT JUICE</td>
<td>5.95</td>
</tr>
<tr>
<td>MANGO SMOOTHIE</td>
<td>3.50</td>
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<tr>
<td>PERRIER WATER</td>
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<tr>
<td>THAI ICED TEA</td>
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<tr>
<td>THAI ICED COFFEE</td>
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<tr>
<td>REGULAR ICED TEA</td>
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<tr>
<td>ARIZONA ICED TEA</td>
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<tr>
<td>JASMINE TEA</td>
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<tr>
<td>GREEN TEA</td>
<td>1.95</td>
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<tr>
<td>HOT COFFEE</td>
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<tr>
<td>SOFT DRINK</td>
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<tr>
<td>ORANGE JUICE</td>
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<tr>
<td>LIMEADE/LEMONADE</td>
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</tr>
<tr>
<td>BOTTLED WATER/CAN SODA</td>
<td>1.50</td>
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</tbody>
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### Side Orders

<table>
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<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>PEANUT SAUCE</td>
<td>1.00</td>
</tr>
<tr>
<td>SWEET &amp; SOUR SAUCE</td>
<td>1.00</td>
</tr>
<tr>
<td>JASMINE RICE</td>
<td>1.00</td>
</tr>
<tr>
<td>STICKY RICE, BROWN RICE, OR NOODLES</td>
<td>2.00</td>
</tr>
</tbody>
</table>

18% Gratuity will be added to all parties of 6 or more. Menu items and prices are subject to change without notice.
Thai Basil Signature is family owned and operated since 2008.

Thai Basil Signature restaurants are dedicated to serve you with the freshest ingredients, authentic Thai cuisine through the use of traditional Thai recipes.

Our dishes are prepared individually to accommodate each customer’s desire of spice and flavor while maintaining our promise to preserve the true original taste of Thai food from our kitchen to your table.