

## Side Orders and Additional Item

STEAMED RICE	SMALL	2.00	LARGE	3.00
BROWN RICE	SMALL	2.50	LARGE	4.00
STICKY RICE		2.00	STEAMED VEGETABLES	3.00
TOFU OR MEAT		3.50	PEANUT SAUCE	3.00
CUCUMBER SAUCE		3.00	CORKAGE FEE	10.00

## Beverages and Desserts

### Soft Drinks

SAN PELLEGRINO MINERAL WATER	4.00	THAI ICED TEA	2.50
REGULAR ICED TEA	2.50	THAI ICED COFFEE	2.50
SODA	2.50	ORANGE JUICE	3.00
HOT COFFEE	2.50	MILK	2.50
GREEN TEA	3.50/POT	MANGO JUICE	4.00
GINGER TEA	3.50/POT	COCONUT JUICE	4.00
REGULAR HOT TEA	2.00	FRESH LIME JUICE WITH SODA	3.00

## Fine Loose - Leaf Teas (JASMINE PEARL)

**GREEN** **\$4.50**  
JASMINE PEARLS  
A precious green tea, hand-rolled into pearls and scented with fresh jasmine flowers

GENMAICHA  
A blend of fresh tea & toasted brown rice.

TRANQUILITY GREEN  
A crisp, Mao Jian green yielding a pale yellow brew with subtle vegetal notes and rounded off with a toasted nuttiness.

KYUSHU SENCHA GREEN  
Buttery, clean and sweet

**HERBAL TEA (Caffeine-Free)** **\$4.50**  
YOGA BLEND ORGANIC HERBAL  
Honeybush, ginger, cinnamon, fennel, nettle.

FEEL BETTER ORGANIC HERBAL  
Chamomile, eucalyptus, lemon myrtle, peppermint, and ginger create a delicious fusion of herbs.

RUBY NECTAR HERBAL  
A blend of grapefruit, cranberry & greenbush.

**OOLONG** **\$4.50**  
EMERALD OOLONG  
Sweet corn, butter, and cinnamon.

**BLACK** **\$4.50**  
EARL GREY BLACK  
Chinese and Ceylon teas scented with oil of Bergamot, a citrus fruit grown in the mediterranean. Fresh, fruity and floral.

NILGIRI ORGANIC FP BLACK  
A lighter tea with fruitiness and clean finish.

**WHITE** **\$4.50**  
WHITE PEONY ORGANIC WHITE  
A clean brew with mild herb & floral notes

HAIKU WHITE TEA  
Delicate peach white tea with hints of vanilla.

Please ask your server for wine list

### Beers

SINGHA	4.50	WIDMER HEFEWEIZEN	4.00
TSINGTAO	4.50	COORS LIGHT	4.00
SAPPORO	4.00	BUD LIGHT	4.00
HEINEKEN	4.00	MILLER LITE	4.00
FAT TIRE	4.00	GUINNESS(STOUT)	4.00
CORONA	4.00		

### Desserts

FRIED BANANA	5.00	COCONUT ICE CREAM	5.00
FRIED ICE CREAM	5.00	MANGO ICE CREAM	5.00
SWEET STICKY RICE WITH MANGO	6.50		

## Lunch Menu

### WEEKDAY LUNCH SPECIAL (EXCEPT HOLIDAYS)

CHOICES:	VEGETABLE/TOFU 9.50	CHICKEN, PORK, OR BEEF 9.50
	SHRIMP OR SQUID 11.50	COMBINATION SEAFOOD 13.00

### Entrees

#### SERVED WITH STEAMED RICE; FOR BROWN RICE ADD 1.00

- L1. ♥ PAD KA-PAO  
Choice of ground meat stir fried with fresh chili, minced green beans, bell peppers, onions, and hot basil leaves.
- L2. ♥ PAD KING SOD  
Ground fresh chili, shredded ginger, shiitake mushrooms, onions, zucchinies, carrots, bell peppers, and yellow soybean paste.
- L3. SWEET AND SOUR  
Tomatoes, cucumbers, zucchinies, carrots, onions, mushrooms, pineapple, bell peppers with special sweet and sour sauce.
- L4. VEGETABLES WITH CASHEW NUTS  
Mushrooms, bamboo shoots, broccoli, cashew nuts, baby corns, onions, and bell peppers.
- L5. GARLIC AND PEPPER  
Steamed broccoli and fresh lettuce topped with garlic and black pepper.
- L6. ♥ CHICKEN CASHEW  
Cashew nuts, roasted chili, onions, bell peppers, water chestnuts and sweet chili paste.
- L7. VEGETABLE COMBINATION  
Stir fried mixed vegetables with oyster sauce.
- L8. THE EMERALD  
Steamed broccoli, spinach, carrots, cabbages, zucchinies, and your choice of meat topped with delightful peanut sauce.

### Curries

#### SERVED WITH STEAMED RICE; FOR BROWN RICE ADD 1.00

- L9. ♥ RED CURRY  
Eggplant, bamboo shoots, bell peppers, and basil leaves with Thai red curry.
- L10. ♥ GREEN CURRY  
Eggplant, bamboo shoots, bell peppers, and basil leaves with Thai green curry.
- L11. ♥ YELLOW CURRY  
Potatoes, carrots, onions, and bell peppers with Thai yellow curry.
- L12. ♥ MUSSAMUN CURRY  
Potatoes, carrots, onions, and peanuts in a richly flavored Thai mussamun curry.
- L13. ♥ PANANG CURRY  
Green beans, kaffir lime leaves, and bell peppers in sweet panang curry.

### Noodles

- L14. PAD THAI  
Rice noodles stir fried with egg, green onions, beansprouts with special Pad Thai sauce.
- L15. PAD SEE EW  
Fresh wide size rice noodles with egg, flavored with sweet soy sauce, Chinese broccoli, and broccoli.
- L16. ♥ PAD KEE MAO (DRUNKEN NOODLE)  
Fresh wide size rice noodles stir fried with egg, fresh chili, onions, tomatoes, bell pepper, basil leaves, and fresh beansprout.
- L17. PAD CURRY  
Stir fried wide size rice noodles, pineapple, cashews, raisins, diced mixed vegetables, the seasoned with curry powder.
- L18. KAUL GAI  
Wide size rice noodles, stir fried with egg, onions, mushrooms, snow peas, fresh lettuce and black pepper.
- L19. RAD NARH  
Stir fried wide size rice noodles topped with snow peas, mushrooms, carrots, zucchinies, Chinese broccoli, and broccoli in oyster gravy sauce.
- L20. ♥ TOM YUM NOODLE 11.50  
Medium size rice noodles with squid, shrimp, ground pork, crispy wonton, green onions, beansprouts, cilantro, and ground peanuts in spicy and sour soup.
- L21. ♥ KAO SOI 10.00  
Choices: Vegetable/Tofu, Chicken, Pork, or Beef 10.00 Shrimp or Squid 13.00  
Egg noodle, shallots, cilantro, and pickled lettuce in Kao Soi curry soup, topped with crispy egg noodles.
- L22. ROASTED DUCK WITH EGG NOODLE SOUP 11.50

### Fried Rice

- L23. KAO PAD (THAI STYLE)  
Typical Thai fried rice with egg, tomatoes, onions, and Chinese broccoli.
- L24. ♥ KAO PAD SPICY BASIL  
Fried rice with egg, fresh ground chili, onions, bell peppers, tomatoes, and basil leaves.
- L25. KAO PAD CHINESE SAUSAGE  
Fried rice with egg, Chinese sausage, tomatoes, diced vegetables, and onions topped with shredded dried pork.
- L26. KAO PAD PINEAPPLE  
Fried rice with egg, pineapple, raisins, cashew nuts, tomatoes, carrots, onions, and green peas.

### Lunch Specialties

#### SERVED WITH STEAMED RICE; FOR BROWN RICE ADD 1.00

- LS1. BBQ CHICKEN 9.50  
Half game hen marinated in chef's delicate barbecue sauce, roasted to perfection.
- LS2. LEMON CHICKEN 10.00  
Marinated chicken lightly deep fried on a base of fresh lettuce, topped with sweet lime sauce.
- LS3. ♥ SALMON IN SPECIAL PANANG CURRY 12.50  
Lightly pan fried and grilled salmon fillet, asparagus, red bell peppers, and green beans, topped with panang curry sauce and coconut milk.
- LS4. THREE FLAVORS HALIBUT 12.50  
Lightly deep fried halibut served on a bed of pineapple, tomatoes, onions, bell peppers, and cucumbers; topped with spicy sweet and sour sauce and crispy basil.
- LS5. ♥ STUFFED CALAMARI WITH GREEN CURRY 12.00  
Stuffed calamari, eggplant, bell peppers, bamboo shoots, and basil leaves in green curry; topped with coconut milk.
- LS6. ♥ JUMBO PRAWN WITH PANANG CURRY 12.50  
Grilled jumbo prawn, asparagus, bell peppers, and green beans in panang curry topped with coconut milk.

Dinner Menu available at all times.



*Sawadee* (Hello!)

Thailand is a beautiful and fertile country which produces some of the best food in the world. Thai meals feature fresh, healthy ingredients and a wide variety of flavors and textures, plus cooking times that are relatively short. Visitors to Thailand recognize the Thai diet as a very healthy one, with most meals consisting of plenty of fresh fruits and vegetables, rice or noodles, fish and small amounts of meat. Over the past twenty years Thai cuisine has become increasingly popular in the USA, Europe, and countries worldwide, for many good reasons.

A Thai meal typically offers a range of delicate tastes and sensual textures and includes many dishes. Food is a fundamental expression of culture, and in Thailand, gathering with family and friends for a meal is a common ritual. The food is served family style with most dishes arriving at the same time and placed in the middle. The serving dishes stay put and food is taken from them and put on an individual's plate. Guests are always served first, followed by senior family members, and only small portions are taken each time, to savor the variety of flavors, tastes, and hot (spicy) qualities. Most Thais love chilies of all types and colors, but also vary in their preferred spice-factor or chilies-quotient.

Thai people eat with a spoon and a fork, using the edge of the spoon to cut meat and vegetables, and the fork to push food onto the spoon for eating. Chopsticks, an influence from China, are typically only used by Thai to eat noodles.

The most common ingredients used in Thai dishes are lemongrass, coriander, cumin, galangal (related to ginger), garlic, star anise, cardamom, coconut, peanuts, kaffir limes and chilies. Most meals, including breakfast, involve rice and soup dishes. Thailand grows many kinds of rice and is the world's largest exporter of rice. Thai noodles come in all sizes, shapes and textures, depending on whether they are made from rice or eggs.

At Dang's Thai Kitchen our mission is to provide authentic Thai cuisine and service, based upon the cultural norms of fresh, healthy food and friendly, family-oriented people. We hope you enjoy the food, service, people and atmosphere, and we hope to earn the opportunity to serve you again in the future.

*Khop Khun* (Thank You!)

# Dinner Menu

## Appetizers

A1.	MIANG KUM	9.00
You build it to your own desire. Fresh diced ginger, shallots, sweet coconut flake, lime, peanuts, Thai chili and dried shrimp with house sauce served with fresh spinach leaves. Lots of healthy herbs and a medley of flavors.		
A2.	FRESH ROLLS	
Beansprout, carrots, cilantro, mint leaves, steamed rice noodle, and fresh lettuce wrapped in soft rice paper served with peanut plum sauce.		
Choices: Tofu 5.50 Shrimp 7.00		
A3.	PO PIA SOD	9.50
This is a typical Chinese and Thai fresh roll which is rare to find among Portland Thai restaurants. Filled with tofu, shrimp, Chinese sausage, beansprouts, egg, cucumber, carrot, shredded red bell pepper, and shredded green onion. Topped with light sauce and fresh Dungeness crab meat.		
A4.	EGG ROLLS	5.50
Deep fried rice paper wrapped with mixed vegetables and glass noodle.		
A5.	VEGETABLE TEMPURA	7.00
Deep fried battered mixed vegetables served with sweet chili sauce and plum sauce.		
A6.	FRIED TOFU	6.50
Deep fried tofu served with sweet chili sauce and ground peanut.		
A7.	TOD MUN PLA	8.50
Deep fried Thai fish cake served with cucumber sauce.		
A8.	ANGEL WINGS	9.00
Battered boneless chicken wings stuffed with ground pork and shrimp, glass noodle, carrot, mushroom, onion, served with cucumber sauce.		
A9.	GOLDEN SQUID	9.00
California tube calamari dipped in tempura batter and lightly fried.		
A10.	STUFFED CALAMARI	9.00
California tube calamari filled with ground pork, shrimp, glass noodle, carrots, onions, cilantro, dipped in tempura batter and lightly fried: served with house special sauce.		
A11.	SHRIMP TEMPURA	9.00
Lightly deep fried shrimp in tempura batter with our own version of the classic dressing.		
A12.	SHRIMP WONTON	9.00
Rice paper wrapped with celery, taro, and shrimp lightly fried, served with sweet and sour sauce and plum sauce.		
A13.	CHICKEN SATAY	9.00
Marinated chicken with curry powder and grilled to perfection; served with cucumber sauce and peanut sauce.		
A14.	GAIHOR BAITOEY	9.00
Deep fried marinated tender chicken wrapped in padinus leaves, served with special sesame sauce.		

## Soups

Choices: Vegetable/Tofu 13.00 Chicken,Pork, Beef 15.00 Shrimp or Squid 15.00 Combination Seafood 17.00		
S1	➤ TOM-YUM	
Spicy and sour lemongrass soup with galanga root, kaffir lime leaves, tomatoes, onions, and mushrooms.		
S2.	➤ TOM-KHA	
Spicy and sour coconut milk soup with galanga root, kaffir lime leaves, onions, and mushrooms.		
S3.	TOFU SOUP	13.00
Fresh soft tofu, spinach, zucchini, carrots, seaweed, green onions, and broccoli in clear broth.		
S4.	WONTON SOUP	15.00
Shrimp wrapped with wonton paper in clear broth soup with shrimp, squid, ground pork, green onions, beansprouts, and cilantro.		
S5.	STUFFED CALAMARI IN CLEAR BROTH SOUP	15.00
Calamari tube stuffed with ground pork and shrimp with spinach, carrots, and zucchini in clear broth soup.		

## Salads

Y1.	➤ SMOKED SALMON SALAD	12.00
Smoked salmon, spring mixed vegetables, lettuce, tomatoes served with house special lime dressing		
Y2.	YUM YAI	
Tomatoes, cucumbers, carrots, mushrooms, onions, shallots, fresh lettuce, beansprouts, and boiled egg, topped with sweet and sour peanut dressing.		
Choices: Vegetable/Tofu 13.00 Chicken,Pork,or Beef 15.00 Shrimp or Squid 15.00		
Y3.	➤ LEMONGRASS CHICKEN SALAD	13.00
Grilled lemongrass chicken with tomatoes, cucumbers, onions, shallots, kaffir lime leaves tossed with a touch of spicy lime juice.		
Y4.	➤ YUM NUAR	14.00
Grilled New York beef with tomatoes, cucumbers, onions, shallots, kaffir lime leaves, ground roasted rice, fresh lettuce and a touch of lime juice and spices.		
Y5.	➤ YUM PLA MUK	15.00
Grilled squid with tomatoes, shallots, lemongrass, kaffir lime leaves, mint leaves, fresh lettuce and a touch of lime juice and spices.		
Y6.	➤ PHLA GOONG	15.00
Grilled shrimps with tomatoes, shallots, lemongrass, kaffir lime leaves, mint leaves, fresh lettuce, and a touch of lime juice and spices and sweet chili paste.		

Y7.	➤ LARB	13.00
Choice of ground chicken, pork, or beef with shallots, green onions, mint leaves, ground roasted rice, and a touch of lime juice and spices.		
Y8.	➤ YUM TALAY	17.00
Grilled shrimps, mussels, squid, and scallops with tomatoes, cucumber, shallots, lemongrass, mint leaves, fresh lettuce and a touch of lime juice and spices.		
Y9.	➤ SOM TUM	9.50
Shredded green papaya, Thai chili, garlic, green bean, tomatoes, peanuts with a touch of spicy lime juice.		
Y10.	➤ SOM TUM SMOKED SALMON	12.00
Shredded green papaya, Thai chili, garlic, cherry tomatoes, peanuts, and smoked salmon with a touch of spicy lime juice.		
Y11.	➤ TUNA SALAD	10.00
Tuna, fresh ginger, cashew nuts, lemongrass, onions, cilantro, and chilli, seasoned with tasty lime juice and served with lettuce leaves.		
Y12.	➤ YUM WOON SEN	15.00
Steamed glass noodle, mixed with shrimps, mushrooms, onions, shallots, mint leaves, and cilantro, then seasoned with lime juice.		

Choice:	Vegetable/Tofu 13.00 Shrimp or Squid 15.00	Chicken,Pork, or Beef 13.00 Combination Seafood 17.00
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## Stir Fry

P1.	➤ PAD KA PAO	Choice of ground meat, stir fried with fresh chili, onions, minced green beans, bell peppers, and hot basil leaves.
P2.	➤ CHICKEN CASHEW	Cashew nuts, roasted chili, onions, bell peppers, water chestnuts and sweet chili paste.
P3.	SWEET AND SOUR	Tomatoes, cucumbers, carrots, zucchini, mushrooms, onions, bell peppers, and pineapple with sweet and sour sauce.
P4.	PAD VEGETABLES WITH CASHEW NUTS	Bamboo shoots, mushrooms, broccoli, baby corns, onions, bell peppers, and cashew nuts, zucchini.
P5.	PAD WOON SEN	Glass noodles stir fried with egg, cabbages, baby corns, snow peas, tomatoes, mushrooms, onions, and bell peppers.
P6a.	GARLIC AND PEPPER	Choice of meat with fresh garlic and black pepper topped on fresh lettuce and steamed broccoli.
P6b.	VEGETABLE COMBINATION	Stir fried mixed vegetables with your choice of meat.
P7.	➤ PAD EGGPLANT	Eggplant, bell peppers, onions, basil leaves, and sweet chili sauce with a little spice.
P8.	➤ PAD KING SOD	Fresh ginger strips, mushrooms, shiitake mushrooms, onions, carrots, zucchini, celery, bell peppers, a little spice and soy bean paste.
P9.	➤ PAD PRIK KHING	Sweet green beans, red bell peppers, and kaffir lime leaves with Thai chili paste.
P10.	➤ PAD PHET	Eggplants, bamboo shoots, onions, bell peppers, and basil leaves with Thai chili paste.
P11.	BROCCOLI BEEF WITH OYSTER SAUCE	Stir-fry beef with broccoli, zucchini, carrots, mushroom.
P12.	➤ SPICY CHICKEN AND SHRIMP WITH CRISPY BASIL	15.00
Ground chicken and shrimp stir fried with bell peppers, onions, basil leaves and topped with crispy basil.		
P13.	THE EMERALD	Steamed broccoli, spinach, cabbages, carrots, zucchini, and your choice of meat, topped with peanut sauce.

## Curries

C1.	➤ RED CURRY	Eggplant, bamboo shoots, bell peppers and basil leaves with Thai red curry (made from ripe red chili pepper).
C2.	➤ GREEN CURRY	Eggplant, bamboo shoots, bell peppers and basil leaves with Thai green curry (made from green chili and added rhizome root).
C3.	➤ YELLOW CURRY	Potatoes, carrots, onions, and bell peppers, with Thai yellow curry.
C4.	➤ MUSSAMUN CURRY	Potatoes, carrots, onions, and peanuts in a rich flavored Thai mussamun curry.
C5.	➤ PANANG CURRY	Green beans, kaffir lime leaves, and bell peppers, topped with coconut milk in light sweet panang curry.
C6.	➤ ROASTED DUCK IN RED CURRY SAUCE	16.00
Eggplant, bamboo shoots, tomatoes, pineapple, bell peppers, basil leaves, grapes, tropical fruit, and roasted duck in red curry.		
C7.	➤ SEAFOOD CURRY DELIGHT	17.00
Shrimps, scallops, squid, crabs, and mussels with a touch of lime juice, kaffir lime leaves, bell peppers, and chunk pineapple mixed in special curry delight sauce and topped with coconut milk.		
C8.	➤ CATFISH IN GREEN CURRY	16.00
Fillet catfish in authentic green curry with bamboo shoots, bell peppers, egg plant, and sweet basil leaves. Try a different kind of aroma: the rhizome root, a type of herb.		
C9.	➤ BEEF AND PUMPKIN IN MUSSAMUN CURRY	16.00
Soft and tender sirloin beef with mussamun curry, pumpkins, onions, peanuts, herbs and spices.		
C10.	➤ STUFFED CALAMARI WITH GREEN CURRY	16.00
Stuffed calamari (ground pork, shrimp, glass noodle, carrots, onions, cilantro), eggplant, bamboo shoots, bell peppers, and basil leaves with Thai green curry.		

## NO SUBSTITUTIONS

➤ INDICATES FOOD WITH SPICE: ➤ MILD, ➤➤ MEDIUM, ➤➤➤ HOT, ➤➤➤➤ VERY HOT  
PLEASE TELL YOUR SERVER THE SPICE LEVEL YOU DESIRE.  
18% gratuity charged for parties of 6 or more.

## Fried Rice

R1.	KAO PAD (THAI STYLE)	Typical Thai fried rice with egg, tomatoes, onions, and Chinese broccoli.
R2.	➤ KAO PAD SPICY BASIL	Fried rice with egg, fresh ground chili, onions, bell peppers, tomatoes, and basil.
R3.	KAO PAD CHINESE SAUSAGE	Fried rice with egg, Chinese sausage, diced vegetables, tomatoes, and onions, topped with shredded dried pork.
R4.	KAO PAD PINEAPPLE	Fried rice with egg, pineapple, raisins, cashew nuts, tomatoes, carrots, onions, peas.
R5.	CRAB FRIED RICE	17.00
Fried jasmine rice blended with egg, diced vegetables, onions and Dungeness crab meat.		

## House of Noodles

N1.	PAD THAI	Rice noodles stir fried with egg, green onions, beansprouts with special Pad Thai sauce.
N2.	PAD THAI WOON SEN	Glass noodles stir fried with egg, green onions, beansprouts with special Pad Thai sauce.
N3.	➤ PAD KEE MAO (DRUNKEN NOODLE)	Fresh wide size rice noodle stir fried with egg, fresh ground chilli, onions, bell peppers, tomatoes, basil leaves, and fresh beansprout.
N4.	PAD SEE EW	Fresh wide size rice noodles with egg, flavored with sweet soy sauce and broccoli.
N5.	KAUL GAI	Wide size rice noodles stir fried with egg, onions, mushrooms, snow peas, fresh lettuce, zucchini, carrots and black pepper.
N6.	PAD CURRY POWDER NOODLE	Stir fried wide size rice noodle with egg, pineapple, raisins, carrots, tomatoes, cashew nuts, onions, and green peas, then seasoned with curry powder.
N7.	PAD NARH (Soup)	Stir fried wide size rice noodles topped with snow peas, mushrooms, carrots, zucchini, Chinese broccoli, and broccoli in gravy sauce.
N8.	➤ HOUSE SPECIAL NOODLE CURRY	Stir fried wide size rice noodles, topped with mixed vegetables, and your choice of meat in house special curry.
N9.	➤ TOM YUM NOODLES (Soup)	14.00
Medium size rice noodles with squid, shrimp, ground pork, crispy wonton, green onions, beansprouts, cilantro, and ground peanuts in spicy and sour soup.		
N10.	➤ KAO SOI (Soup)	Egg noodles, shallots, cilantro, pickled lettuce, and your choice of meat in Kao Soi curry soup, topped with crispy egg noodles.
N11.	ROASTED DUCK WITH EGG NOODLE SOUP	14.00

## Fish and Seafood Dishes

SF1.	➤ CHU CHEE CATFISH	16.00
Crispy catfish with kaffir lime leaves, green beans, and bell peppers, sautéed with tasty Chu Chee paste.		
SF2.	➤ PAD PHET CATFISH	16.00
Crispy catfish, bamboo shoots, eggplant, onions, basil leaves, bell peppers, green beans, stir fried with red chili p5te.		
SF3.	PLA RARD PRIK	17.00
Lightly fried wild cod with bell peppers, mushrooms, and onions, topped with flavored chili sauce.		
SF4.	➤ PLA SAM ROD	17.00
Lightly fried wild cod topped with pineapple, tomatoes, onions, mushrooms, cucumbers, basil leaves, and spicy sweet and sour sauce.		
SF5.	GINGER FISH	17.00
Lightly fried wild cod topped with fresh ginger strips, onions, mushrooms, celery, and bell peppers in gravy sauce.		
SF6.	THREE FLAVORS HALIBUT	18.00
Battered halibut served on bed of pineapple, tomatoes, onions, bell peppers, and cucumbers, topped with spicy sweet and sour sauce and crispy basil.		
SF7.	SEAFOOD MEDLEY	17.00
We bring the wonderful seafood of the Gulf of Siam right here to the Portland area! Crab claws, shrimps, squid, green mussels, and scallops, stir fried with sweet chili paste, fresh chili, onions, tomatoes, and bell peppers, topped with crispy basil.		
SF8.	➤ JUMBO PRAWN WITH PANANG CURRY	17.00
Grilled jumbo prawns, asparagus, green beans, and bell peppers, topped with panang curry.		
SF9.	JUMBO PRAWN GARLIC AND PEPPER	17.00
Grilled jumbo prawns topped with garlic and pepper sauce.		
SF10.	➤ FIVE SPICES SALMON	17.00
Grilled pan fried salmon topped with herbs and spicy lime juice.		
SF11.	➤ SALMON IN SPECIAL PANANG CURRY	17.00
Lightly pan fried and grilled salmon fillet, asparagus, green beans, and bell peppers, topped with panang curry sauce and coconut milk.		

## Poultry and Beef

SP1.	BBQ CHICKEN	HALF: 9.00 WHOLE: 14.00
Whole or half game hen marinated in chef's delicate BBQ sauce and roasted to perfection.		
SP2.	LEMON CHICKEN	13.00
Marinated chicken lightly deep fried on a base of fresh lettuce and topped with sweet lime sauce.		
SP3.	LEMONGRASS CHICKEN	13.00
Chicken marinated with lemongrass and grilled to perfection served on a base of steamed broccoli, spinach, cabbages, carrots, zucchini and topped with peanut sauce.		
SP4.	ROASTED DUCK WITH TANGERINE SAUCE	16.00
Half boneless roasted duck with tangerine sauce.		
SP5.	ROASTED DUCK AND GINGER SAUCE	16.00
Half boneless roasted duck topped with shiitake mushrooms, bell peppers, celery, onions, zucchini, carrots, and fresh ginger strips in gravy sauce.		
SP6.	VOLCANO BEEF	16.00
Stir fried soft and tender sirloin beef with chef's special spicy sauce, bell peppers, onions, tomatoes, and pineapple.		
SP7.	➤ STIR FRIED GREEN CURRY BEEF	16.00
This authentic Thai dish is rarely found among Thai restaurants. We stir fry well-selected tender beef with green curry coconut milk, bell peppers, eggplant, bamboo shoots, onions, kaffir lime leaves, and rhizome root.		



# Dang's Thai Kitchen Special



## D0 CURRY PUFF 7.5

Handcraft puffs stuffed with chicken, curry powder, potatoes, and onions, served with sweet & sour sauce.



## D1 TRIANGLES

This appetizer has flour tortillas stuffed with chicken, shrimp with Thai style seasoning. Triangles are served with orange mayo sauce and sweet & sour sauce. 9



## D2 MANGO PRAWNS

Stir-fried jumbo prawn with well selected sweet mango, onion, bell pepper, and basil leaves. 16



## D3 CHILI CHICKEN 14

Chicken breast tempura stir-fried with chili, garlic, pepper, onion, and mint leaves. This dish has a very strong flavor of garlic and pepper.



## D4 TENDER CHICKEN 15

Slow cook skin-on chicken thighs to tender in a thick savoury curry sauce, peanut, baby carrots, colorful fingerling potatoes, herbs and spices.



## D5 KUA TENDER BEEF

Stir-fried very tender beef with Dang's Thai chili herb paste, coconut milk, kaffir leaves. This dish is real authentic and unique. 16



## D6 WOW WINGS 9

Marinated chicken wings with, deep-fried and stir-fried with special sauce. (Chef recommended!)

## Wines and Beer

WHITE WINES	ORIGIN	GLASS	BOTTLE
<b>CHARDONNAY</b>			
COLUMBIA CREST 2 VINE	WASHINGTON	6.00	23.00
KENDALL JACKSON	CALIFORNIA	8.00	26.00
DAVIES Matzinger	OREGON		32.00
HAMACHER Willamette Valley	OREGON		48.00
BLACKCAP 2009	OREGON		68.00
<b>PINOT GRIS</b>			
ACROBAT	OREGON	6.00	23.00
FIRESTEED	OREGON		25.00
KING ESTATE	OREGON		28.00
<b>RIESLING</b>			
TRUST Columbia Valley	WASHINGTON	6.00	25.00
AMITY VINEYARD	OREGON		25.00
JEKEL VINEYARD	CALIFORNIA	6.00	25.00
BROOKS 2015 Willamette Valley	OREGON	7.00	26.00
<b>RED WINES</b>			
<b>CABERNET SAUVIGNON</b>			
COLUMBIA CREST 2 VINE	WASHINGTON	6.00	23.00
KENDALL JACKSON VR	CALIFORNIA	8.00	30.00
BLACKSTONE	CALIFORNIA		23.00
J. Scott Cellars	OREGON		38.00
<b>MERLOT</b>			
COLUMBIA CREST 2 VINE	WASHINGTON	6.00	23.00
KENDALL JACKSON VR	CALIFORNIA	8.00	30.00
BLACKSTONE NAPA	CALIFORNIA		30.00
<b>PINOT NOIR</b>			
MIRASSOU	CALIFORNIA	7.00	26.00
KENDALL JACKSON VR	CALIFORNIA	8.00	30.00
J.K. Carriere ( White Pinot noir)	OREGON		32.00
LIBRA 2014 Willamette Valley	OREGON		38.00
BROADLEY VINEYARDS Estate	OREGON		45.00
EYRIE VINEYARDS 2013 Reserve	OREGON		60.00
BEAUX FRERES 2015 Upper Terrace	OREGON		95.00
<b>SYRAH</b>			
TWO VINES SHIRAZ	WASHINGTON		19.00
FAUSSE PISTE 'Grade Manger'	OREGON		35.00

## Beer

SINGHA	4.50	WIDMER HEFEWEIZEN	4.00
TSINGTAO	4.50	COORS LIGHT	4.00
SAPPORO	4.50	BUD LIGHT	4.00
HEINEKEN	4.50	IPA	4.00
FAT TIRE	4.00	GUINNESS(STOUT)	4.00
CORONA	4.50		