

Lunch Menu @ \$6.99

(Choice of chicken, pork, vegetable or tofu)

Additional meat, tofu or veggies +\$1.00

Substitute/Add Shrimp or Beef +\$2.00

Substitute/Add Seafood (shrimp,squid&scallop) +\$3.00

Curry and Sautéed dishes are served with Jasmine rice

Add Jasmine brown rice +\$1.50

Add small Thai fried rice +\$1.99

Additional Jasmine white rice +\$0.99

Please indicate a spicy level from zero to five for your order.

Menu descriptions are explain in Entrée menu

Chicken Lava

Pad Thai

Pad Kee Mao

Guay Tiew Kua Gai

Pad See-Ew

Thai Fried Rice

Basil Fried Rice

Khaw Pad Prig Pao

Jasmine in the Garden

Pad Khing

Pad Kra Prao

Pad Prig Khing

Garlic & Pepper

Pad Nam Prig Pao

Green Curry

Pa-nang Curry

Red Curry

Yellow Curry

Curries (A Choice of chicken, pork, vegetable or tofu)

Additional meat, tofu or veggies +\$1.00

Substitute/Add Shrimp or Beef +\$2.00

Substitute/Add Seafood (shrimp,squid&scallop) +\$3.00

Red Curry – Roasted chili paste cooked with coconut milk, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil. 10.99

Green Curry - Fresh green chili paste cooked with creamy coconut milk, fresh Thai pepper, oval sliced eggplant, red bell pepper, and sliced bamboo shoots, garnished with fresh sweet basil. 10.99

Pa-nang Curry - Pa-nang curry paste cooked with creamy coconut milk, add fresh sliced hot pepper, and smashed Kaffir lime leaves. Poured on a bank of steamed vegetable. 11.50

Yellow Curry - Cumin curry powder and yellow curry paste mixed with creamy coconut milk then added meat, potato and carrot. 10.99

Pumpkin Curry – Roasted chili paste cooked with coconut milk, hand picked pumpkin, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil. 11.99

Pineapple Curry – Roasted chili paste cooked with coconut milk, pineapple, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil. 11.99

Mango Curry – Roasted chili paste cooked with coconut milk, sweet mango, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil. (Available Seasonal) 11.99

Thai Kitchen's Special Drinks

Handcrafted Thai Iced Tea 2.50

Handcrafted Thai Iced Coffee 2.50

Handcrafted Thai Black Tea 2.50

Coconut Juice 3.75

Side Order

Steam vegetables - \$4.50

Brown rice - \$1.50 / Thai Jasmine rice - \$0.99

Sticky rice - \$1.99

Steam rice noodles - \$2.50

Extra dipping sauce - \$0.99

Customer Notice

Prices are applied for Take-Out Menu only. Dine in price may vary. Prices are subject to change without prior notice. Substitution/Additional may cause extra charge. Modification of the menu may politely rejected or no return.

Thai Kitchen
by Saowanee

Take Out Menu

Gateway Center

1781 Dunlawton Ave Suite No.3

Port Orange, FL 32127

Tel 386 333 9792

www.thaikitchenbysaowanee.com
thaikitchenportorange@gmail.com

[Facebook.com/thaikitchenbysaowanee](https://www.facebook.com/thaikitchenbysaowanee)
[Instagram #thaiatportorange](https://www.instagram.com/thaiatportorange)

Regular Business Hours

We are close on Monday

Tue - Thu : 11.30 am - 08.30 pm

Fri : 11.30 am - 09.30 pm

Sat : 12.00 pm - 09.30 pm

Sun : 12.00 pm - 08.00 pm
(Tue-Fri break 02.30pm-04.30pm)

Appetizer

Chicken Satay (Chicken skewers) 5.99

Moo Ping 6.99

Sticks of grilled tender pork marinated in a homemade coconut sugar and milk sauce. Served with a scoop of sticky rice and the famous Jal spicy dipping sauce.

Chicken Lemon Grass Spring Roll 4.99

Minced chicken cooked with fresh lemon grass and mixed vegetables, then stuffed in rice paper rolls. Golden fried and served with savory sweet chili sauce.

Golden Spring Roll (Fried) 3.99

Summer Breeze Rolls (Fresh) 4.99
(wrap with grilled pork, shrimp, or tofu)

Winter Presents (Krab Rangoon) 4.99

Crispy golden fried wonton wrapped around cream cheese and chopped krab meat sticks. Served with sweet chili sauce.

Crispy Tofu 3.99

Angels on Pandan (Thai Style Wings) 5.99

A nicely bite of fried chicken wings with one of your favorite sauces. Sriracha, sweet & sour or Jal spicy, or fried garlic sprinkle.

Golden Squid 6.99

Lady in Green Sprinkle 5.99

Marinated and powder coated chicken breast fried to crispy, topped with homemade creamy lemon mayonnaise and fresh chopped lime.

Bangkok Dim Sum (Steam dumplings) 4.99

Soup

Tom Yum Koong (Spicy and Sour) 4.50

Milky Way - Sliced chicken breast, oceanic shrimps, fresh vegetables, and lemongrass seasoning dust in a rich creamy flavor soup. 4.99

Chick Tom Kha (Chicken coconut milk soup) 4.50

Jasmine in the Pool (Rice Soup) - 3.99

Thai Kitchen's signature clear delicious vegetable broth with soft and savory jasmine rice, marinated chicken meatballs, fresh green onion, celery and baby napa.

Wonton Soup 3.99

Green Salad & Spicy Salad

House salad - with one choice of dressing 3.50

Hand-picked fresh mixed vegetables tossed in salad bowl with your choice of dressings
* Peanut Dressing / * Plum Dressing
* Ginger Dressing / * Sweet Tangerine Dressing

Som Tam (Thai Spicy Papaya Salad) 6.99

shredded green and firm papaya whisked together with Thai Hot Pepper, fresh vegetables, coconut sugar, salt, and lime juice. All natural ingredients will present you with a combination of hot, sour, sweet and salty, and an unbelievable fresh green taste. "It's Hot So Good!"

Esan Larb - The harmonized tastes of spicy, 8.99

sour and salty blended in minced pork or chicken, mixed with fresh mint leaves, green onion and cilantro, and topped with crunchy roasted rice. Served with fresh cucumber wedges, cabbage and string beans

Crying Tiger - Grilled beef steak cooked with 9.99

fresh Thai pepper, lime juice, roasted rice and fresh vegetables, then freshly stir-blended until perfection.

Noodle Soup

(A Choice of chicken, pork, vegetable or tofu)

Additional meat, tofu or veggies +\$1.00
Substitute/Add Shrimp or Beef +\$2.00
Substitute/Add Seafood (shrimp,squid&scallop) +\$3.00

Rice Noodle Soup - Small thin rice noodle 7.99

in Thai Kitchen's home made broth served with fresh vegetables.

Egg Noodle Soup - Small thin yellow egg 8.50

noodles in Thai Kitchen's broth with onion wedges, bean sprout, green onion and cilantro.

Ma-Ma Tom Yum Soup - Thai style instant 8.50

noodle in Thai Kitchen's signature Tom Yum broth mixed with minced lemon grass, shallot, Kaffir lime leaves, broccoli, cabbage, carrots, mushroom, green onion and cilantro. (add boil eggs +\$1.50)

Fried Rice (Khaw Pad)

(A Choice of chicken, pork, vegetable or tofu)

Additional meat, tofu or veggies +\$1.00
Substitute/Add Shrimp or Beef +\$2.00
Substitute/Add Seafood (shrimp,squid&scallop) +\$3.00

Thai Fried Rice - Thai Jasmine rice stir-fried 8.50

with egg and Thai Kitchen's signature seasoning sauce mixed with fresh garlic and slightly sprinkled white pepper.

Basil Fried Rice - Thai Jasmine rice mixed with 9.50

fresh sweet basil, peeled onion, smashed garlic, and two kinds of bell pepper. Then stir-fried with egg, dry hot chili, minced pork, and Thai Kitchen's basil sauce.

Khaw Pad Prig Pao - Roasted sweet chili jam 9.50

stir-fried with egg, meat, garlic, onion, and Jasmine rice.

Khaw Pad Tom Yum - Tom Yum soup ingredi- 10.59

ents, shrimp and chicken are mixed with Thai Jasmine rice on a hot pan, cooked until a Tom Yum tastes created on the Jasmine rice. Served with cucumber wedges, slice of lime and hand-picked cilantro.

Khaw Pad Pineapple - Thai Jasmine rice stir 10.59

fried with cumin curry powder, shrimp, chicken, assorted vegetables, eggs, raisins, pineapple and cashew nuts.

Pan Fried Noodle

(A Choice of chicken, pork, vegetable or tofu)

Additional meat, tofu or veggies +\$1.00
Substitute/Add Shrimp or Beef +\$2.00
Substitute/Add Seafood (shrimp,squid&scallop) +\$3.00

Chef O's Pad Thai - Thin rice noodle sau- 10.50

téed with his Pad Thai sauce, full size eggs, fresh bean sprout, shallot, and green onion

Pad Kee Mao - Spicy pan fried noodle with 10.50

light soy sauce, Thai chili powder, mushroom, sliced bamboo shoots, baby corn and fresh Thai sweet basil.

Guay Tiew Kua Gai - Broad thin rice noodle 10.50

pan fired with marinated sliced chicken, squid, and egg served on fresh lettuce and veggy sprinkle

Pad See-Ew - Thai pan fried rice noodle wok- 10.50

sautéed with egg, fresh minced garlic and bok choy in sweet soy sauce and Thai Kitchen's cooking sauce.

Spaghetti Pad Kee Mao - Long, thin, cy- 10.50

lindrical, soft pasta with original Pad Kee Mao sauce, and Thai sweet basil.

Guay Tiew Lard Na - Stir-fried broad noodle 10.50

served in a pond of Lard Na gravy sauce and baby bok choy. (steamed broccoli and carrot are served on the side)

Thai Kitchen's Sautéed

(A Choice of chicken, pork, vegetable or tofu)

Additional meat, tofu or veggies +\$1.00
Substitute/Add Shrimp or Beef +\$2.00
Substitute/Add Seafood (shrimp,squid&scallop) +\$3.00

Pad Khing - Shredded fresh ginger, black 9.99

bean paste and fresh vegetables sautéed with Thai Kitchen's signature cooking sauce

Pad Kra Prao - Minced pork or chicken well 9.99

sautéed with our freshly made Thai Hot Basil sauce, cropped fresh garlic, sliced onion, pressed Thai pepper and fresh sweet basil. Then, sprinkled with crispy fried basil leaves.

Old-Fashioned Garlic & Pepper - 9.99

Marinated sliced tender meat is fried until crispy soft. Then, brought to be sautéing with our special made-to-order garlic & pepper sauce until the meat well absorbs the sauce.

Pad Nam Prig Poa - Sliced meat sautéed 9.99

with multi-colored vegetables on low heat fried pan until tender. Then, brought to shallow broiled in the sweet chili jam sauce on a high heat wok.

Jasmine in the Garden - Fresh mixed 9.99

vegetables sautéed with a scoop of our special vegetable cooking sauce.

Pad Prig Khing - Roasted chili paste and 9.99

fresh Thai pepper sautéed with freshly cut string beans, chopped Kaffir lime leaves, and green and red pepper.



Thai Kitchen's Specialties

Chicken Lava - Whisked together sliced white 11.99

meat chicken, herbal seasoning and flour. Cooked the chicken in the hot oil until golden brown, then mixed with the sweet & sour volcanic lava sauce

Original Pad Cashew Nuts - Freshly 11.99

chopped chicken meat well mixed with freshly cut bell pepper, sliced onion, chopped garlic, long cut green onion, and heart-broken roasted chili in a bowl. Then, sauté until brownish.

Massaman Curry - Thai Massaman curry 11.99

paste slowly cooked with creamy coconut milk, chicken drumstick, sweet potato for four hours to ensure the perfect blend of strong taste, savory smell, creamy orange color and tender meat. Whole peanuts are sprinkles before served

Spicy Crispy Duck - Thai Kitchen original 14.95

red curry is raised its spicy and sweet by tropical fruited and chili. Brought to soak sliced crispy duck.

Sweet Basil Duck - Steamed fresh vegetables 14.95

topped with sliced crispy duck and crunchy fried basil leaves topped with Thai Kitchen's sweet basil sauce

Tangerine & The Duck - Slices of freshly 14.95

grilled duck are placed on a bank of green vegetables and fresh fruits serving with warm sweet & sour tangerine sauce and steamed Jasmine rice.

One Brrr, Two Hot, Three Just Right - 14.95

Salmon from Cold Scandinavian sea is mixed with seasoning and herb, and golden fried. Then, Thai Hot garlic and pepper sauce is poured on top of the salmon to make it JUST RIGHT

Lime & The Salmon - A piece of golden 14.95

fried seasoning salmon is placed on a bank of steamed green vegetables and fresh thin sliced lime serving with spicy lemon sauce and steamed Jasmine rice.

Snapper in Three Flavors Sea - Slices of 14.95

crispy fried snapper are piled up on a bank of steamed assort vegetables, and then a stream of freshly cooked Thai Kitchen's Three Flavors sauce is poured down to cover all the fish and vegetables

Chili & The Snapper - Hot chili paste and 14.95

coconut milk sautéed in shallow pan until hot green chili sauce is created. Fresh vegetables are added and slowly sautéed further until the vegetables are done. Then, crispy snapper is joined the party swimming till all well mixed. Served with a scoop of warm Jasmine rice.

Allergies Notice: Please be advised that the food here may contain these ingredients : eggs, milk, gluten, wheat, soy bean, tree nuts, peanuts, fish or shell fish . Please inform our staff if you have any concern.

/ Vegetarian can be ordered upon request /

Jal dipping sauce is a home-made dried chili spicy dipping sauce that original created in the north eastern provinces in Thailand.