



ROYAL THAI MENU

THE ONE & ONLY IN THE BAY AREA

We are proud to serve you as one of the best Thai restaurants in the Bay Area,
offering the highest quality Thai food available.

We prepare our authentic Thai dishes with the finest ingredients,
which makes our food delectable, memorable, and of the finest amongst the rest.
In consideration of your health, we use cholesterol-free canola oil in our sautéed dishes.


We do not add any monosodium glutamate(MSG) to our food.

We offer a variety of vegetarian dishes with fresh vegetables from local markets.

At your request, many of our Thai dishes can be prepared in any
degree of spiciness: mild, medium, hot, and very hot.








APPETIZER

- 1 FRESH ROLLS**  11.95
Mix vegetables and avocado are wrapped in rice paper served with peanut sauce.
- 2. CRAB RANGOON** 10.95
Crab meat, cheese and scallion deep fried in a wonton wrap, served with a sweet tangy Thai sauce..
- 3. CRISPY CALAMARI** 13.95
Fried battered squid served with house sriracha sauce.
- 4. CHICKEN SATAY**  13.95
Marinated & charcoal-broiled chicken skewers, served with side of cucumber salad and peanut sauce.
- 5. THAI FISH CAKES**  11.95
Fried Fish Cakes: mixed with curry paste, string bean served with cucumber, and sweet-chili Sauce with crushed peanut.
- 6. ANGEL WINGS**   13.95
Deep-fried chicken wings tossed with chili garlic sauce and crispy basil.
- 8. POH-PIAH-GOONG** 10.95
Deep-fried egg rolls stuffed with minced shrimp and chicken, served with sweet & sour sauce.
- 8V. POH-PIAH-JAY** 10.95
Deep-fried egg roll stuffed with minced vegetables, served with sweet & sour sauce.
- 11. KHA NOM BUENG** 14.95
Thai crepe stuffed with minced shrimp, pork and shredded coconut, tofu and bean sprouts served with a side of cucumber salad.
- 90. MEE KROB**  12.95
Crispy & sweet thread rice noodles in tamarind sauce, & fresh chives.
-  **VEGGIE CURRY PUFFS** 10.95
Crispy puffs stuffed with seasoned potato, carrot, onions, and turmeric powder served with a side of cucumber salad.
-  **STEAMED DUMPLINGS (SHUMAI)** 11.95
Steamed ground pork and shrimp with onions, carrots, wrapped in wonton skin served with a soy vinaigrette














SOUP

Choices of Chicken, Tofu, Vegetable, add \$3 for Prawns

- 13. TOM KHA**  6.50 / 16.95
Coconut milk soup with bamboo shoots and galangal.
- 14. TOM YUM**   6.50 / 16.95
Spicy & sour soup with mushroom, tomatoes and lemon grass
- 16. WONTON SOUP** 16.95
Shrimp & chicken wonton, sliced roasted pork, shrimps, vegetable in light chicken broth
- 17. POH TAEK**   19.95
Spicy & sour combination seafood soup



SALAD

-  **LARB DUCK**  19.95
Chopped roasted duck seasoned with lime juice, mint leaves and cashew nuts.
- 10. LARB (CHICKEN, PORK or TOFU)**  15.50
Minced Chicken, Pork or Tofu seasoned with lime juice, mint leaves
- 19. PAPAYA SALAD**  14.50
Shredded green papaya, carrot, tomato & ground peanut in lime juice sauce
-  **MANGO SALAD**  15.50
Shredded fresh mango salad seasoned with onions, green onions, cilantro, cashew nuts, mint, and cilantro in light lime dressing.
-  **THAI BEEF SALAD**  16.50
Sliced Beef cucumber, tomato, red onion, cilantro, seasoned with lime juice and mint leaves
- 22. YUM MIXED SEAFOOD**   19.95
Mixed Seafood, lettuce, tomato, cilantro, green onion, red onion, mint, lemongrass with chili garlic dressing
- 22. YUM SQUID OR SHRIMP**   17.50
Squid or Shrimp, lettuce, tomato, cilantro, green onion, red onion, mint, lemongrass with chili garlic dressing
- 23. ROYAL THAI CHICKEN SALAD**  15.50
Chopped Chicken Satay, toasted almond, lettuce, cucumber, crispy rice noodles, sesame seed, house avocado vinegar dressing.

CURRY

Choices of chicken, Pork, or Vegetarian / add \$2 for Beef, /add \$3 for Prawns or Squid, add \$7 for Seafood

- 24. GREEN CURRY**   15.50
Bamboo shoot, bell pepper, jalapeño, basil
- 25. YELLOW CURRY**  15.50
Potato, onion, carrots
- 27. PANANG CURRY**   15.50
Green bean, bell pepper, jalapeño, basil
- 28. RED CURRY**   15.50
Eggplants, bell pepper, jalapeño, basil
-  **PUMPKIN CURRY**   18.50
Red Curry in coconut milk with pumpkin, bell pepper, jalapeño, basil

At your request, many of our THAI dishes can be prepared in any degree of spiciness: Mild, Medium, Hot and Very Thai Hot


 = Medium Spicy  = Gluten-Free

PING YAANG

35. BBQ GRILLED SHRIMP  17.50
BBQ Shrimp with spicy lemongrass sauce.

36. BBQ SPICY PORK   16.50
BBQ marinated Thai spices pork, sweet & sour sauce.

37. BBQ CHICKEN  16.50
BBQ marinated chicken tenders, sweet & sour sauce.

48. BBQ BEEF  17.50
BBQ marinated beef with garlic soy sauce, house spicy green sauce.




No. 36 BBQ Spicy Pork



STREET STIR-FRIED

Choices of chicken, Pork, or Vegetables / add \$2 for Beef,
add \$3 for Prawns or Squid, add \$7 for Seafood

38. FRESH GINGER 15.50
Sautéed fresh ginger, garlic, wood ear mushroom,
and onion in black bean sauce.


40. SPICY GREEN BEAN   15.50
Sautéed spicy ginger paste, green bean and bell pepper.


42. GARLIC BLACK PEPPER 15.50
Sautéed cauliflower, zucchini, onion, green bean,
carrot in garlic black pepper sauce.

46. PAD PED   15.50
Sautéed spicy red curry paste, bamboo shoots,
jalapeño, bell pepper and Thai basil.


No. 79. Mixed Vegetable



51. THAI BASIL  15.50
Sautéed Thai basil, green bean, jalapeno, garlic,
bell pepper in spicy chili basil sauce.

53. PRA RAM  15.50
Mild peanut curry sauce on a bed of spinach and cabbage.

77. EGGPLANT BASIL 15.50
Sautéed eggplant, bell pepper, garlic and
basil in black bean sauce.

79. MIXED VEGETABLE  15.50
Sautéed mixed vegetables with garlic and
mild yellow curry powder.



No. 82 Broccoli and Mushroom

82. BROCCOLI AND MUSHROOM 15.50
Sautéed broccoli, garlic, bell pepper, and mushroom
in chef's special sauce.

FRIED RICE AND NOODLES

Choices of chicken, Pork, or Vegetables / add \$2 for Beef,
add \$3 for Prawns or Squid, add \$7 for Seafood

91. PAD SI-EW 15.50
Pan fried wide rice noodles with black soy sauce, egg,
carrot, broccoli and cauliflower.

92. PAD KEE MOW  15.50
Stir-fried thread rice noodles (wide noodles available) with
fresh chili, bell pepper, broccoli and basil.

93. PAD THAI  15.50
Pan-fried rice stick noodles with, egg, tofu,
and bean sprouts, topped with ground peanut

94. THAI FRIED RICE  15.50
Pan fried rice with egg, onion, green onion, tomato

94b. PINEAPPLE FRIED RICE  15.50
Pan fried rice with curry powder, pineapple, cashew nuts, raisins

95. SPICY BASIL FRIED RICE  15.50
Spicy Thai fried rice, bell pepper, jalapeno, chili & basil.



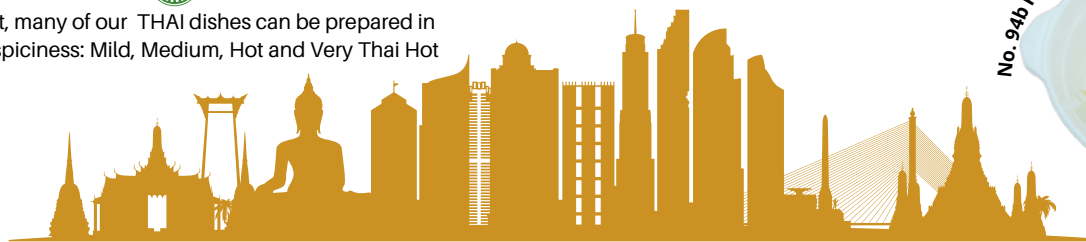
= Medium Spicy



= Gluten-Free

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any degree of spiciness: Mild, Medium, Hot and Very Thai Hot

No. 94b Pineapple Fried Rice



CHEF'S SUGGESTIONS

28. RED CURRY DUCK 22.95

Roasted duck, pineapple, tomato, jalapeno, bell pepper in red curry.

29. SAAM KASAT 19.95

Sautéed combination of beef, pork, and chicken with eggplant, basil, bell pepper, in chef's spicy green chili sauce.

31. CHAO PRAYA SALMON 19.95

Fillet Salmon in red coconut milk curry with zucchini and sweet basil.

32. SALMON IN BANANA LEAF 19.95

BBQ marinated fillet salmon wrapped in banana leaf, spicy sauce.

47. NUA OB 19.95

Thai herb-marinated beef tenders, zucchini cauliflower, green bean & carrot.

50. GAI PAD HIMMAPARN 16.95

Sautéed chicken, cashew nuts, bell pepper, onion & crispy chili.

55. GARLIC PEPPER DUCK 22.95

Sautéed boneless roasted duck in garlic black pepper sauce.

56. PED SAWAN 22.95

Marinated boneless roasted duck in honey sauce, served on a bed of spinach and cabbage.

63. GOONG KRA-THIEAM 18.95

Sautéed prawns, carrot, zucchini, green bean, cauliflower with special garlic black pepper sauce.

65. GOONG-HOI PAD MAKHUA YAO 19.95

Sautéed shrimp, scallops, eggplant, chili paste, bell pepper, green onion & curry powder.

70. ROYAL TROUT 19.95

Pan grilled boneless trout with coconut milk topped with spicy chili sauce.

72. BANGKOK TROUT 19.95

Deep fried boneless trout in batter, topped with Royal Thai special sauce.

73. SALMON PAD KHING 19.95

Sautéed salmon fillet, ginger, shiitake mushroom, onion, bell pepper, leek, celery in black bean sauce.

85. TOFU KRA-PROW KROB 16.95

Sautéed deep fried Tofu, cashew nuts in chef's special sauce.

96. PLA NIL SAAM ROD 19.95

Deep-fried whole Tilapia fish topped with fresh garlic and spicy sauce.

99. YELLOW CURRY LAMB 22.95

Lamb in yellow curry, potatoes, onion and carrot served with a side of cucumber salad.

CRAB FRIED RICE 21.95

Stir-fried rice tossed with crab meat, white onion, tomato, green onion and double eggs.

CATFISH WITH GREEN BEAN 18.95

Sautéed fried fillet catfish with Thai style green bean in spicy ginger paste, kaffir lime leaves and bell pepper

SIDE ORDERS

Steamed Jasmine Rice  \$2.50

Steamed Brown Rice \$3.00

Sticky Rice \$3.00

Peanut Sauce \$3.50

Cucumber Salad \$4.50

Shrimp Chips \$6.95



= Medium spicy



= Gluten Free

SOME DISHES ARE PREPARED MEDIUM SPICE

We can alter the spice level according to your preference below any degree of spiciness: Mild, Medium, Hot and Very Thai hot

18% gratuity included for parties of 6 or more.

3 Credit Cards Max/Table OR additional charge may apply.

** Prices are subject to change without notice **.

• We reserve the right to refuse service to anyone.

No. 73 Salmon Pad Khing



No. 65 Goong-Hoi Pad Makhua Yao



No. 63 Goong Kra-Thieam

