

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

Saut ed fresh ginger, wood ear mushroom & onion in black bean sauce.
40. SPICY GREEN BEAN

\$15.50

Saut ed spicy ginger paste, green bean, and bell pepper.
42. GARLIC BLACK PEPPER

\$15.50

Saut ed cauliflower, zucchini, onion, green bean, and carrot in garlic black pepper sauce.
46. PAD PED

\$15.50

Saut ed spicy red curry paste, bamboo shoots, jalape o, bell pepper, and Thai basil.
51. THAI BASIL

\$15.50

Saut ed Thai basil, green bean, jalapeno, garlic, and 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

Saut ed eggplant, bell pepper, and sweet basil in black bean sauce.
79. MIXED VEGETABLES

\$15.50

Saut ed mixed vegetables with garlic and mild yellow curry powder.
82. BROCCOLI AND MUSHROOM

\$15.50

Saut ed broccoli, garlic, bell pepper, and mushroom in chef's special sauce.

FRIED RICE & 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 peanuts.
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.

CHEF'S RECOMMENDED

28. RED CURRY DUCK

\$22.95

Roasted duck, pineapple, tomato, jalapeno, and bell pepper in red curry.
29. SAAM KASAT

\$19.95

Saut ed combination of beef, pork, and chicken with eggplant, basil, and 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

\$18.95

Thai herb-marinated beef tenders, zucchini cauliflower, green bean & and carrot.
50. GAI PAD HIMMAPARN

\$16.95

Saut ed chicken, cashew nuts, bell pepper, onion & and crispy chili.
55. GARLIC PEPPER DUCK

\$22.95

Saut ed 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

Saut ed prawns, carrot, zucchini, green bean cauliflower with special garlic black pepper sauce.
65. GOONG-HOI PAD MAKHUA YAO

\$20.95

Saut ed shrimp, scallops, eggplant, chili paste, bell pepper, green onion & and curry powder.
70. ROYAL TROUT

\$20.95

Pan-grilled boneless trout with coconut milk topped with spicy chili sauce.
72. BANGKOK TROUT

\$20.95

Deep-fried boneless trout in batter, topped with Thai special sauce.
73. SALMON PAD KHING

\$20.95

Saut ed salmon fillet, ginger, shiitake mushroom, onion, bell pepper, leek, and celery in black bean sauce.
85. TOFU KRA-PROW KROB

\$16.95

Saut ed deep-fried Tofu, and 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

Chunks of Lamb simmered in yellow coconut milk curry, potatoes, onions, and carrots 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.



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since 1982

ROYAL THAI RESTAURANT

415-485-1074

www.royalthaisanrafael.com

ORDER NOW





FACEBOOK – @royalthaisanrafael

INSTAGRAM – @royalthaisanrafael

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

We offer a variety of vegetable dishes with fresh vegetable from local market.






 = 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

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










APPETIZER

-  1.FRESH ROLLS
- Mix vegetables and avocado wrapped in rice paper and served with peanut sauce.
- 2.GRAV RANGOON
- \$10.95
- 3.CRISPY CALAMARI
- \$13.95
- 4.CHICKEN SATAY
-  Fried battered squid served with house Sriracha sauce
5. THAI FISH CAKE
-  Fried Fish Cakes: mixed with Curry Paste, Kaffir Lime Leaves, and String Bean served with Cucumber Relish and Sweet-Chili Sauce with Crushed Peanut
6. ANGEL WINGS
-  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 a side of 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, ground peanut, and bean sprouts served with a side of cucumber salad.
90. MEE KROB
-  Crispy & sweet thread rice noodles in tamarind, Steamed ground pork and shrimp with onions, and carrots, wrapped in wonton skin served with a soy vinaigrette.
- ★ VEGGIE CURRY PUFFS
- \$11.95
- Homemade crispy puffs stuffed with seasoned potato, carrot, onions, and turmeric powder served with a side of cucumber salad.










SOUP

- Choices of Chicken, Tofu, Vegetables, add \$3 for Prawns*
13. TOM KHA
-  Coconut milk soup with bamboo shoots and galangal
14. TOM YUM
-  Spicy & sour soup with mushroom, tomatoes, and lemongrass
16. WONTON SOUP
- \$16.95
- Shrimp & chicken wonton, sliced roasted pork, shrimp, vegetable & shiitake mushroom in light chicken broth
17. POH TAEK
-  Spicy & sour combination seafood soup

SALAD

10. LARB DUCK
-  Chopped roasted duck seasoned with lime juice, mint leaves, and cashew nuts.
- LARB (CHICKEN, PORK)
-  Minced Chicken, Pork seasoned with lime juice, mint leaves.
- THAI BEEF SALAD
-  Sliced Beef cucumber, tomato, red onion, and cilantro, seasoned with lime juice, and mint leaves.
19. PAPAYA SALAD
-  Shredded green papaya, carrot, tomato & and ground peanut in lime juice sauce
22. YUM MIXED SEAFOOD
-  Mixed Seafood, lettuce, tomato, cilantro, green onion, red onion, mint, and lemongrass with chili garlic dressing
22. YUM SQUID or SHRIMP
-  Squid or Shrimp, lettuce, tomato, cilantro, green onion, red onion, mint, and lemongrass with chili garlic dressing
23. ROYAL THAI CHICKEN SALAD
-  Chopped Chicken Satay, toasted almond, lettuce, cucumber, crispy rice noodles, sesame seed, house avocado vinegar dressing.
- AVOCADO SALAD
-  Green Vegetables, shrimp & and avocado topped with shredded coconut and Thai dressing.
- MANGO SALAD
-  Shredded fresh mango seasoned with carrots, green onions, cashew nuts, mint leaves and topped with a lime dressing.

CURRY

- Choices of chicken, Pork, or Vegetables / add \$2 for Beef, add \$3 for Prawns or Squid, add \$7 for Seafood*
24. GREEN CURRY
-  Bamboo shoot, bell pepper, jalapeno, basil
25. YELLOW CURRY
-  Potato, onion, carrots
27. PANANG CURRY
-  Green bean, bell pepper, jalapeno, basil
28. RED CURRY
-  Eggplants, bell pepper, jalapeno, basil
- PUMPKIN CURRY
-  Red Curry in coconut milk with pumpkin, bell pepper, jalapeno, basil
- PING YANG
35. GRILLED SHRIMP
-  BBQ Shrimp with spicy lemongrass sauce.
36. SPICY PORK
-  BBQ marinated Thai spices pork, sweet & sour sauce.
37. CHICKEN
-  BBQ marinated chicken tenders, sweet & sour sauce.
48. BEEF
-  BBQ marinated beef with garlic soy sauce, house spicy green sauce.

SIDE ORDER

- Steamed Jasmine Rice
- 2.50
- Steamed Brown Rice
- 2.50
- Sticky Rice
- 3.00
- Peanut Sauce
- 3.50
- Cucumber Salad
- 4.50
- Shrimp Chips
- 6.95



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