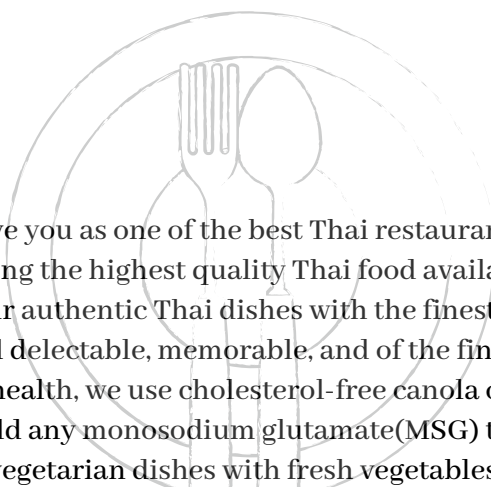




ROYAL THAI
MENU

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
Avocado, carrots, mint leaves, apple, and romaine lettuce wrapped in rice paper served with peanut sauce.
- 2. CRAB RANGOON** 11.50
Crab meat, cheese, and scallion deep fried in a wonton wrap served with a sweet tangy Thai sauce..
- 3. CRISPY CALAMARI** 14.50
Fried battered squid served with house sriracha sauce.
- 4. CHICKEN SATAY**  14.50
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**   14.95
Deep-fried chicken wings tossed with chili garlic sauce and crispy basil.
- 8. POH-PIAH-GOONG** 11.50
Deep-fried egg rolls stuffed with minced shrimp and chicken, served with sweet & sour sauce.
- 8V. POH-PIAH-JAY** 11.50
Deep-fried egg roll stuffed with minced vegetables, served with sweet & sour sauce.
- 11. KHA NOM BUENG** 15.95
Thai crepe stuffed with minced shrimp, pork, shredded coconut, tofu, and bean sprouts served with cucumber salad.
- 90. MEE KROB**  12.95
Crispy & sweet thread rice noodles in tamarind sauce, & fresh chives.
-  **VEGGIE CURRY PUFFS** 11.50
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**  7.50 / 17.50
Coconut milk borth with bamboo shoots and galanga.
- 14. TOM YUM**  7.50 / 17.50
Lemongrass borth with mushroom, tomatoes and lemon grass
- 16. WONTON SOUP** 17.95
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**  20.95
Chopped roasted duck seasoned with lime juice, mint leaves and cashew nuts.
- 10. LARB (CHICKEN, PORK or TOFU)**  15.95
Minced Chicken, Pork or Tofu seasoned with lime juice, mint leaves
- 19. PAPAYA SALAD**  14.95
Shredded green papaya, carrot, tomato & ground peanut in lime juice sauce
-  **MANGO SALAD**  15.95
Shredded fresh mango salad seasoned with onions, green onions, cilantro, cashew nuts, mint, and cilantro in light lime dressing.
-  **THAI BEEF SALAD**  16.95
Sliced Beef cucumber, tomato, red onion, cilantro, seasoned with lime juice and mint leaves
- 22. YUM MIXED SEAFOOD**   20.95
Mixed Seafood, lettuce, tomato, cilantro, green onion, red onion, mint, lemongrass with chili garlic dressing
- 22. YUM SQUID OR SHRIMP**   18.95
Squid or Shrimp, lettuce, tomato, cilantro, green onion, red onion, mint, and lemongrass with chili garlic dressing
- 23. ROYAL THAI CHICKEN SALAD**  15.95
Chopped Chicken Satay, toasted almond, lettuce, cucumber, crispy rice noodles, sesame seeds, 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**   15.95
Bamboo shoot, bell pepper, jalapeño, basil
- 25. YELLOW CURRY**  15.95
Potato, onion, carrots
- 27. PANANG CURRY**   15.95
Green bean, bell pepper, jalapeño, basil
- 28. RED CURRY**   15.95
Eggplants, bell pepper, jalapeño, basil
-  **PUMPKIN CURRY**   18.95
Red Curry in coconut milk with pumpkin, bell pepper, jalapeño, basil



= Medium Spicy



= Gluten-Free

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



No. 36 BBQ Grilled Shrimp

THAI BBQ



No. 36 BBQ Spicy Pork

35. BBQ GRILLED SHRIMP 17.95
BBQ Shrimp with spicy lemongrass sauce.

36. BBQ SPICY PORK 16.95
BBQ marinated Thai spices pork, sweet & sour sauce.

37. BBQ CHICKEN 16.95
BBQ marinated chicken tenders, sweet & sour sauce.

48. BBQ BEEF SHORT RIBS 17.95
BBQ marinated shorted beef, house spicy green sauce.



No. 38 Fresh Ginger

STREET STIR-FRIED

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



No. 82 Broccoli and Mushroom

38. FRESH GINGER 15.95
Sautéed fresh ginger, garlic, wood ear mushroom,
and onion in black bean sauce.

No. 79. Mixed Vegetable



51. THAI BASIL 15.95
Sautéed Thai basil, green bean, jalapeno, garlic,
bell pepper in spicy chili basil sauce.

40. SPICY GREEN BEAN 15.95
Sautéed spicy ginger paste, green bean and bell pepper.

53. PRA RAM 15.95
Mild peanut curry sauce on a bed of spinach and cabbage.

42. GARLIC BLACK PEPPER 15.95
Sautéed cauliflower, zucchini, onion, green bean,
carrot in garlic black pepper sauce.

77. EGGPLANT BASIL 15.95
Sautéed eggplant, bell pepper, garlic and
basil in black bean sauce.

46. PAD PED 15.95
Sautéed spicy red curry paste, bamboo shoots,
jalapeño, bell pepper and Thai basil.

No. 46 Pad Ped



79. MIXED VEGETABLE 15.95
Sautéed mixed vegetables with garlic and
mild yellow curry powder.

82. BROCCOLI AND MUSHROOM 15.95
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

= Medium Spicy

= Gluten-Free

91. PAD SI-EW 15.95
Pan fried wide rice noodles with black soy sauce, egg,
carrot, broccoli and cauliflower.

94. THAI FRIED RICE 15.95
Pan fried rice with egg, onion, green onion, tomato

92. PAD KEE MOW 15.95
Stir-fried thread rice noodles (wide noodles available) with
fresh chili, bell pepper, broccoli and basil.

94b. PINEAPPLE FRIED RICE 15.95
Pan fried rice with curry powder, pineapple, cashew nuts, raisins

93. PAD THAI 15.95
Pan-fried rice stick noodles with, egg, tofu,
and bean sprouts, and ground peanut

95. SPICY BASIL FRIED RICE 15.95
Spicy Thai fried rice, bell pepper, jalapeno, chili & basil.



No. 92 Pad Kee Mow



No. 93 Pad Thai





No. 94 Thai Fried Rice



No. 94b Pineapple Fried Rice

CHEF'S SUGGESTIONS

28. RED CURRY DUCK   23.95
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   20.95
Fillet Salmon in red coconut milk curry with zucchini and sweet basil.

32. SALMON IN BANANA LEAF  20.95
BBQ marinated fillet salmon wrapped in banana leaf, spicy sauce.


47. NUA OB  20.95
Thai herb-marinated beef tenders, zucchini cauliflower, green bean & carrot.

50. GAI PAD HIMMAPARN  17.50
Sautéed chicken, cashew nuts, bell pepper, onion & crispy chili.

55. GARLIC PEPPER DUCK 23.95
Sautéed boneless roasted duck in garlic black pepper sauce.

56. PED SAWAN 23.95
Marinated boneless roasted duck in honey sauce, served on a bed of spinach and cabbage.

 **CATFISH WITH GREEN BEAN**   19.95
Sautéed fried fillet catfish with Thai style green bean in spicy ginger paste, kaffir lime leaves and bell pepper


63. GOONG KRA-THIEAM  19.95
Sautéed prawns, carrot, zucchini, green bean, cauliflower with special garlic black pepper sauce.

65. GOONG-HOI PAD MAKHUA YAO 20.95
Sautéed shrimp, scallops, eggplant, chili paste, bell pepper, green onion & 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 Royal Thai special sauce.

73. SALMON PAD KHING 20.95
Sautéed salmon fillet, ginger, shiitake mushroom, onion, bell pepper, leek, celery in black bean sauce.


85. TOFU KRA-PROW KROB  17.50
Sautéed deep fried Tofu, cashew nuts in chef's special sauce.

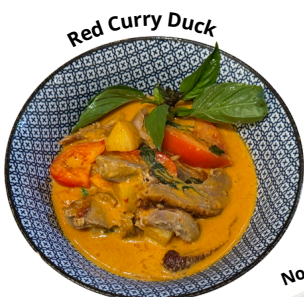
96. PLA NIL SAAM ROD   20.95
Deep-fried whole Tilapia fish topped with fresh garlic and spicy sauce.

99. YELLOW CURRY LAMB  23.95
Chunks of Lamb simmered in yellow coconut milk curry, potatoes, onions, and carrots served with a side of cucumber salad.

 **CRAB FRIED RICE**  22.95
Stir-fried rice tossed with crab meat, white onion, tomato, green onion and double eggs.

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



No. 96 Pla Nil Saam Rod



No. 65 Goong-Hoi Pad Makhua Yao



No. 63 Goong Kra-Thieam



No. 73 Salmon Pad Khing



 = 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
20% 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.