

Noodle & Rice

Vegetarian available upon request

Your choices of:	Lunch	Dinner
Veggie & tofu or chicken	8.95	11.25
Shrimp or beef	9.95	12.95

Pad Thai The most famous Thai rice noodle dish. Stir-fried with egg, bean sprouts, scallions and ground peanuts.

Drunken Noodle* Spicy rice noodle sautéed with shrimp or chicken, egg, basil, onion, scallions and carrots.

Spicy Noodle* Sriracha noodle sautéed with shrimp or chicken cabbage scallion.

Pad See-Ew Stir-fried wide rice noodle with chicken and Chinese broccoli in sweet soy sauce.

Siam Fried Rice Thai style fried rice with onion, scallion, egg, snow peas and tomatoes.

Hot Basil Fried Rice* Spicy fried rice with seafood, pepper, onions and basil leaves . . .12.95

Tom Yum Talay* Thai hot and sour rice . . .12.95
noodle soup with seafood and ground peanut.

Noodle Soup Rice noodle with chicken in cleared broth soup. 12.95

Duck Noodle Soup Sliced roasted duck on topped of rice noodle soup. 12.95

Beef Stew Noodle Soup* Rice noodle soup in Thai style beef stew with bean sprout. 12.95

Lard Na Thai gravy noodle with Chicken, Chinese broccoli on top of wide rice noodles.
veggie, chicken, pork or beef12.95
seafood, shrimp or scallop17.50

Fish

Pla Sam Rod* Deep-fried whole fish21.95
topped with spicy sweet chili sauce.

Sweet and Sour Fish Cod fillet topped with Thai style sweet and sour sauce, cucumbers, tomatoes, pineapple and scallions. 17.50

Salmon Panang Charbroiled 12 oz.18.95
Salmon fillet topped with spicy Panang curry sauce, coconut milk, string beans, eggplant, baby corns, red peppers and basil leaves.

Specialties

Gai Himmaparn13.95

Shrimp Himmaparn Chicken breast or shrimp with onions, scallions, pineapple, mushroom, zucchini, baby corn, snow pea and cashew nuts cooked with sweet toasted chili paste, served on a sizzling hot plate. . . .17.50

Sizzling Chicken Breaded Chicken breast topped with tamarind sauce and deep-fried shallots on bed of oil-free sautéed snow peas, served on a sizzling hot plate. 13.95

Sizzling Steak Thinly sliced marinated beef stir-fried with onions, mushrooms, scallions and sesame seeds served on a sizzling hot plate. . . .13.95



Gai Pad Sub Pa Rod Sautéed slice chicken breast with house special sauce, roasted cashew nuts, onions, pineapple, mushrooms and scallions. 11.95

Wild Boar Basil* Tender pork pan-fried with mushrooms, green and red pepper, peppercorns and fresh basil in spicy curry sauce. . . .11.95

Pad Prik King Crispy Pork* Sautéed crispy pork with string bean in Prik King curry sauce. . .12.95

Kee Mow Crispy Pork* (hot basil) Stir-fried crispy pork with onions, scallions in hot basil sauce. . .12.95

Beef Macadamia Marinated tender beef sautéed with fresh ginger, pepper and macadamia nuts served on bed of sautéed spinach. . .13.95

Goong Op Woon Sen Shrimp casserole with bean thread noodles prepared with black mushrooms, ginger, celery, fried garlic and thin soy sauce. . . .14.95

Lunch Combination 9.95

1 Pad Thai
Shrimp Cashew nut
Chicken Satay

3 Drunken Noodle
Shrimp Cashew Nut
Siam Roll

5 Veggi Fried Rice
Massaman Curry (chicken)
Golden Sack

7 Veggie Fried Rice
Veggie Red Curry
Veggie Roll

2 Pad Thai
Chicken Ginger
Siam Roll

4 Drunken Noodle
Chicken Ginger
Thai Dumpling

6 Veggie Pad Thai
Veggie Massaman Curry
Veggie Roll

8 Pad Thai Shrimp
Chicken Cashew nut
Chicken Garlic

Desserts

Chocolate Lava Cake with Ice Cream (serve warm) . . .6.50

Sweet Sticky Rice with Fresh Mango6.50

Fried Banana with Vanilla Ice Cream6.50

Fried Ice Cream6.50

Ice Cream coconut, ginger, vanilla, and green tea . . .4.00

Drink

Fresh Brewed Coffee - regular or decaf2.50

Fresh Brewed Thai Tea2.50

Herbal Tea2.50

Thai Iced Tea or Iced Coffee3.50

Plain Iced Tea2.50

Soda - Coke, diet coke, sprite, and ginger ale . . .2.00

Coconut Juice4.00

Lychee Juices4.00

Juices Pineapple, orange, and cranberry2.50

Sparkling Mineral Water2.50



www.thaitastenewhaven.com
Tel: 203 776 9802

Mon - Thu 11:30 am - 9:30 pm
Fri - Sat 11:30 am - 10:00 pm
Sun 11:30 am - 9:30 pm

Appetizers

Vegetarian available upon request

Chicken Satay Thai style marinated 6.95
chicken, grilled on skewer served with
peanut sauce.

Siam Roll Crispy chicken spring rolls 6.95
served with sweet chili sauce.

Fresh Roll Steamed soft-skin rice roll with . 6.95
shrimp and lettuce served with spicy plum
sauce.

Golden Sack This crispy sack shape, stuffed . 6.95
with chicken, peas, carrots and corn.

Vegetable Steamed Dumpling Chinese style . 6.95
veggie steamed dumpling.

Kor Moo Yang Thai B.B.Q pork tender 10.95
served with hot chili sauce

Thai Sampler A flavorful combination of 2 . 11.95
Chicken Satays, 2 Chicken Dumplings, 2
Veggi Dumpling, 2 Golden Sacks, and 2
Siam Rolls.

Vegetarian Appetizers

Vegetable Spring Roll Crispy vegetable 6.95
spring roll served with sweet chili sauce.

Thai Steamed Dumpling Stuffed with 6.95
chicken and shrimp, black mushrooms,
water chestnuts, bamboo shoots served
with sweet dumpling sauce.

Tofu Triangle Deep fried fresh tofu served . 6.95
with crushed peanuts on sweet chili sauce.

Gari Puff (Golden Puff) Crispy puffs, stuffed . 6.95
with blend potatoes and curry powder.

Soup

Tom Yum Goong* Thai hot and 4.95 . 12.95
sour shrimp soup, spiced with lemongrass,
cilantro, scallion, lime juice and
mushroom.

Tom Kar Gai Thai chicken coconut . 4.95 . 12.95
soup, with galangal, lemongrass and lime
juice.

Delight Soup Cleared vegetable . . . 4.95 . 12.95
soup.

Poh Tak Thai hot cleared broth soup with . 14.95
seafood.

Salad

Mixed Salad Assorted vegetables, crouton . 4.95
served with peanut dressing.

Chicken Salad Grilled chicken on a bed of . . 6.95
fresh vegetables served with peanut
dressing.

Som Tum (papaya salad)** Slivers of green . 6.95
papaya mixed with hot chili, lime juice,
fresh garlic, peanut and dried shrimps.

Yum (spicy warm salad)

Yum Nua* (grilled beef salad) Tender 12.95
charcoal-grilled sliced beef with chili, red
onion, lemongrass, lime juice, tomato,
cucumber and scallion.

Yum Pla Duk Fu* Crispy Thai catfish 12.95
served on a bed of fresh lettuce, cashew
nuts and shaded apple with fresh chili-lime
juice on the side.

Larb* (chicken or pork) Minced chicken . . . 12.95
breast or pork seasoned with herbs and
spices, onion, chili with roasted rice
powder served with fresh lettuce.

Yum Ped Krob* (crispy duck salad) Crispy . . . 12.95
haft duck with fresh chili, red onion,
pineapple, tomato and lime juice.

Vegetable

Eggplant and Asparagus* Sautéed 11.95
asparagus and Chinese eggplant in pickled
soy bean sauce and basil leaves.

Green Garden Broiled fresh snow peas, . . . 11.95
asparagus, celery, string beans, carrots and
broccoli served with peanut sauce.

Pad Puk Stir-fried assorted vegetable 11.95
with thin soy sauce.

Tofu Chu Chee* Pan fried tofu with Chu . . . 11.95
Chee curry sauce.



*spicy content of any meal may be altered upon request

Duck

Home Style Duck Half boneless crispy 18.95
roasted duck topped with ginger, broccoli,
snow peas in brown orange sauce.

Duck Talay (duck with seafood) Half 21.95
boneless crispy duck topped with Thai
style sautéed shrimp, scallops, squids,
bamboo shoots, broccoli, snow peas and
black mushrooms.

Duck Curry* (gang ped ped yang) Sliced 17.50
roasted duck simmered with coconut milk,
pineapple chunks, tomatoes and basil in
red curry.

Pad Ped Duck* Sautéed sliced roasted 17.50
duck with peppercorns and fresh basil
leaves in spicy curry sauce.

Pan Fried

Your choices of: Lunch Dinner
Vegetable and tofu, chicken or pork . 8.95 . 11.25
Beef or shrimp 9.95 . 13.95
Seafood, duck or scallop ---- . 17.50

Hot Basil Sautéed with fresh minced hot
pepper, basil leaves, green peppers and
onion.

Fresh Ginger Sautéed fresh ginger, black
mushroom with assorted vegetables.

Sweet and Sour Thai style sweet and sour
dish with tomatoes, onion, baby corns,
cucumber, pineapple and scallions.

Garlic Stir fried with garlic and peppers,
served on a bed of lettuce.

Cashew Nut* Sautéed onions, scallions,
pineapple, mushroom, zucchini, baby
corn, snow pea and cashew nuts cooked
with sweet toasted chili paste.

Sriracha* Sautéed with broccoli, zucchini,
carrot, string bean, scallions, onion, snow
pea and pineapple in Sriracha sauce
(eastern Thai country chili sauce).

Beef Broccoli Sautéed marinated beef with
broccoli and carrots in oyster sauce.

Prik Pow Duck* Sliced roasted duck sautéed
with mushrooms, pineapple, zucchini and
roasted cashew nuts in mild chili sauce.

Curry

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Vegetable and tofu, chicken or pork . 8.95 . 11.25
Beef or shrimp 9.95 . 13.95
Seafood, duck or scallop ---- . 17.50

Red Curry* Red curry with coconut milk,
bamboo shoot, eggplant and basil leaves.

Green Curry** Green curry with coconut
milk, bamboo shoot, string beans, eggplant
and basil leaves.

Massaman Curry* Thai mild Massaman
curry with coconut milk, onion, peanut and
potatoes.

Panang Curry* Spicy Thai panang curry with
coconut milk, string bean and hot pepper.

Prik King Curry* Dry chili prik king curry
with string bean.

Yellow Curry* Simmered yellow curry with
coconut milk, pineapple, tomato, zucchini,
onion and baby corn.

Seafood & Shrimp

Poo Pad Pong Kari Sautéed soft-shell crab . 21.95
with shrimp, scallops and squid in Pong
Kari (yellow curry powder).

Shrimp Asparagus Sautéed shrimp with . . . 17.50
fresh asparagus and carrot in shrimp paste
sauce.

Sizzling Seafood* Sautéed shrimp, 18.95
scallop, squids and king crab leg with
onions, scallion and green pepper cooked
with dry chili paste, served on a sizzling
hot plate.

Seafood Curry* Special prepared mild 17.50
yellow curry sauce simmered with shrimp,
squids and scallops, with a side of steamed
broccoli, asparagus and carrot.

Ocean Platter* Sautéed shrimp, scallops, . . 18.95
mussels, squids and king crab leg with
onions, scallions, zucchini, carrots, snow
pea, pineapple and cashew nuts cooked
with dry chili paste, served on sizzling hot
plate.

Brown Rice 1.50

White Rice 1.00

Extra Peanut Sauce 0.50