







Chilies

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Introductions

"Khin Ped Dai Mai?" "Can you eat spicy food?" is the challenging query raised by servers in many Thai restaurants. Chilies are a versatile vegetable, fruit, or spice that contain a very good source of vitamins A and C. Thai cooking is infamous for the fiery sauces and dips that accompany many dishes. It is also a harmonious blend of flavors: spicy, sweet, sour, salty and natural.

While Chilies Thai Cuisine is dedicated to the presentation of authentic Thai cooking, we are prepared to adjust the chili content to suit the individual's taste buds. Those items on the menu marked with a () may have some spices prepared in the dishes already. To enjoy traditional Thai cooking at its best, you should stimulate your taste buds to the limit. Since everyone has different limits, we offer you the following guide.



-  Mildly Spicy with little or no sting.
-  Still mild, but will impart a stimulating "kick" to the lips and tongue.
-  Will set tongue and lips tingling. The sensation lingers and spreads to a hearty glow.
-  The tingling glow is transformed to a raging fire, but the exotic flavors of Southeast Asia come alive.
-  Can you take it? This level is for addicts and Thai nationals. You will have to order some Thai beer (SINGHA) and a box of tissue with these dishes. Management accepts no responsibility for side effects.

* Please notify your server of any food allergies, especially nuts or seafood. *



Appetizers

1. House Special Spring Rolls (Veg) 6.75
Minced vegetables, vermicelli noodles served with house sauce
2. Ghiaw Grob 8.25
Crispy wonton stuffed with chicken and shrimps served with house sauce
3. House Special Satay 8.50
Skewers of chicken marinated in exotic herbs and spices served with peanut sauce
4. House Wings 9.50
Thai style marinated chicken wings, deep fried to golden brown and served with sweet chicken sauce

Soup

-  5. Tom Yam mushrooms and exotic spices and galanga in a hot and sour broth
Pak (vegetable) 7.00
Gai (chicken) 8.00
Goong (prawn) 9.25
Talay (seafood mix) 11.00
-  6. Tom Ka mushrooms, exotic spices and galanga in a hot and sour coconut broth
Pak (veg) 7.25
Gai (chicken) 8.25
Goong (prawn) 9.50
Talay (seafood mix) 11.25

Salad

7. House Special Salad 9.00
Thai style salad with lettuce, cucumbers, tomatoes, onions and carrots with peanut vinegarett dressing
8. Yam 12.50
Thai style salad with exotic herbs and spices and choice of grilled meat
Gai (chicken), Nua (beef) or Moo (pork)
-  9. Yam Pla Muk 14.50
Squid, tomatoes, onions, cilantro, green onions and lettuce in a spicy dressing
-  10. Som Tamm 11.00
Julienne of green papaya with fresh lime juice, peanuts, tomatoes, garlic and fresh chili (if you wish)

Meat

12. Pad Ga Teim Stir fried meat, mixed vegetables with garlic in black pepper sauce
Gai (chicken), Nua (beef) or Moo (pork) 13.00
-  13. Pad Prig King Sauteed slices of meat with green beans in a red curry paste
Gai (chicken), Nua (beef) or Moo (pork) 13.00
14. Pad Prieu Waan Sweet and sour (Thai style)
Gai (chicken) or Moo (pork) 13.00
15. Pad King Sauteed meat with julienne ginger, onions, mushrooms and bell peppers
Gai (chicken), Nua (beef) or Moo (pork) 13.00
-  16. Pad Ped Sauteed meat with bell peppers, bamboo shoots and sweet basil leaves
Gai (chicken), Nua (beef) or Moo (pork) 13.00
-  17. Pad Gra Paow Sauteed meat with sweet basil leaves, onions and bell peppers
in a red curry paste Gai (chicken), Nua (beef) or Moo (pork) 13.00
18. Swimming Rama 13.00
Sauteed fresh spinach topped with slices of chicken and peanut sauce
19. Chicken Cashew Nuts 13.00
Sauteed chicken with cashew nuts, onions, carrots, celery and bell peppers
20. Beef Oyster Sauce 13.00
Sauteed beef with broccoli and carrots in oyster sauce
21. Sesame Beef 13.00
Sauteed beef with celery and broccoli in sesame sauce

Vegetarian




Please inform server if you have special requests with vegetarian items

22. Pad Broccoli 12.00
Stir fried broccoli in garlic oyster sauce
23. Pad Spinach 12.00
Stir fried spinach in garlic oyster sauce
24. Vegetable Delight 12.00
Stir fried mixed vegetables in garlic oyster sauce
25. Pad Prieu Waan Pak 12.00
Stir fried mixed vegetables in sweet and sour sauce
-  26. Pad Pak Phong Kari 12.50
Stir fried mixed vegetables and egg in thick yellow curry sauce and coconut milk

Seafood

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| 27. Pad Prieu Waan Goong (Thai style) | 15.00 |
| Sweet and sour prawns | |
| 28. Garlic Prawns or Squid | 15.00 |
| Sauteed prawns or squid and mix vegetables with garlic in black pepper sauce | |
|  29. Goong Nam Prig Paow | 15.00 |
| Sauteed prawns with onions, bell peppers and, sweet basil leaves in chili paste | |
|  30. Pad Ped Pla Muk | 15.00 |
| Sauteed squid with red curry paste, bell peppers, bamboo shoots, onions and sweet basil leaves | |
|  31. Poh Tun | 15.75 |
| Sauteed seafood combination with red curry paste, bell peppers, bamboo shoots, onions and sweet basil leaves | |
|  32. Pla Rard Prig | 15.50 |
| Deep fried fillet of fish topped with spicy chili sauce, mushroom, lime leaves, lemon grass, onions and bell peppers | |
| 33. Prawns Cashew Nuts | 15.25 |
| Sauteed prawns with cashew nuts, onions, carrots, celery and bell peppers | |
|  34. Hoy Maeng Poo Nam Prig Paow | 15.50 |
| Sauteed mussels, onions, bell peppers, chili paste and sweet basil leaves | |
|  35. Goong Pad Prig King | 15.00 |
| Sauteed Prawns with green beans and red curry paste | |
|  36. Goong Pad Phong Kari | 15.50 |
| Sauteed prawns and mix vegetables with egg in thick yellow curry sauce | |
|  37. Pla Pad Ped | 15.50 |
| Deep fried fillet of fish sauteed with red curry paste, bamboo shoots, bell peppers and sweet basil leaves | |
| 38. Pla Sam Rod | 15.50 |
| Sauteed fillet of fish, onions, tomatoes, cucumbers and pineapples in 3 flavoured sweet, sour and salty sauce | |

Thai Curry

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|  40. Gaeng Daeng Red coconut curry with bamboo shoots, bell peppers, sweet basil leaves and a choice of: | | |
| Pak (vegetable) | | 12.00 |
| Gai (chicken), Nua (beef) or Moo (pork) | | 13.25 |
| Prawns | | 15.00 |
|  41. Pa Naeng Spicy, coconut milk in red curry with bell peppers, lime leaves, sweet basil leaves and a choice of: | | |
| Pak (vegetable) | | 12.00 |
| Gai (chicken), Nua (beef) or Moo (pork) | | 13.25 |
| Prawns | | 15.00 |
|  42. Gaeng Kiaw Waan Sweet green coconut curry with eggplant, peas, green beans, bell peppers, sweet basil leaves and a choice of: | | |
| Vegetarian | | 12.00 |
| Gai (chicken), Nua (beef) or Moo (pork) | | 13.25 |
| Prawns | | 15.00 |

43. Gaeng Kari Mild yellow curry paste cooked with potatoes, onions and pineapple in coconut milk	
Vegetarian	12.00
Gai (chicken), Nua (beef) or Moo (pork)	13.25
Prawns	15.00
Mixed Seafood	15.50

Noodles & Rice

44. Pad Thai Traditional or Soya Base	13.25
This is an authentic Thai rice noodle dish with egg, shrimps, tofu, bean sprouts and ground peanuts	

45. Pad See-iew Stir fried rice noodles in soya sauce with egg, onions, bean sprouts and a choice of:	
Pak (vegetable)	12.25
Gai (chicken), Nua (beef), or Moo (pork)	13.25
Prawns	15.00
Mixed Seafood	16.00

46. Lard Na Stir fried rice noodles in soya gravy with egg, mixed vegetables and a choice of:	
Pak (vegetable)	12.25
Gai (chicken), Nua (beef) or Moo (pork)	13.25
Prawns	15.00
Mixed Seafood	16.00

47. Ba-Mee Lard Na Crispy egg noodles in soya gravy with mixed vegetables and a choice of:	
Pak (vegetable)	12.25
Gai (chicken), Nua (beef) or Moo (pork)	13.25
Prawns	15.00
Mixed Seafood	16.00

48. Kaow Pad Supparod	13.25
Fried rice with egg, shrimps, pineapples, peas, onions and a choice of chicken, beef or pork	

49. Kaow Pad Bai Gra Paow	13.25
Fried rice with egg, peas, onions, sweet basil leaves and a choice of chicken, beef or pork	

50. Kaow Pad	13.25
Fried rice with egg, peas, onions and a choice of chicken, beef or pork	

51. Kaow Pad Goong	15.50
Fried rice with prawns, egg, onions, peas and tomatoes	

52. Kaow Pad Pak (Vegetarian)	12.25
Fried rice with mixed vegetables and egg	

53. Pad Thai (Vegetarian)	12.25
This is an authentic Thai noodle dish with egg, mix vegetables and ground peanuts	

Jasmin Rice	2.50 / bowl
Sticky Rice	3.00 / basket
Rice Noodle	3.00 / plate
Crispy Noodles	3.00 / plate
Coconut Rice	3.50 / bowl

ลunch Special

11:30 am ~ 3:00 pm

One form of payment per table at lunch please

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| #1 Pad King | \$10.50 |
| Sauteed chicken, beef or pork with mushrooms, onions, bell peppers and ginger. Served with rice | |
| #2 Thai Style Sweet & Sour Chicken or Pork | \$10.50 |
| Sauteed chicken or pork with celery, onions, carrots, bell peppers and pineapple. Served with rice | |
| #3 Pad Ped | \$10.50 |
| Sauteed beef, chicken or pork with chili paste, bamboo shoots, bell peppers and basil leaves. Served with rice | |
| #4 Pad Gra Paow | \$10.50 |
| Sauteed beef, chicken or pork with basil leaves, onions, bell peppers and chili paste. Served with rice | |
| #5 Gaeng Daeng | \$10.50 |
| Sauteed beef, chicken or pork in red coconut curry with bell peppers, bamboo shoot and basil leaves. Served with rice | |
| #6 Gaeng Kiaw Waan | \$10.50 |
| Sauteed beef, pork or chicken in green curry paste, egg plant, peas, and pepper in coconut milk. Served with rice | |
| #7 Vegetarian Delight | \$10.00 |
| Sauteed mixed vegetables with special house sauce. Served with rice | |
| #8 Vegetarian Pad Thai (Traditional or Soya Base) | \$10.50 |
| Authentic Thai noodles with tofu, mixed vegetables and egg | |
| #9 Gaeng Kari | \$10.50 |
| Mild yellow curry paste, potatoes, carrots, onions, bell peppers and pineapple in coconut milk. Served with rice. | |
| #10 Garlic Beef or Pork | \$10.50 |
| Stir fried beef or pork in garlic and black pepper sauce. Served with rice | |
| #11 Mee Grob Lard Na | \$11.50 |
| Your choice of beef, chicken or pork. Crispy egg noodles stir fried with mixed vegetables | |
| #12 Kaow Pad | \$11.00 |
| Fried rice with your choice of beef, chicken or pork | |

* All dishes include one spring roll *
Any change to the above will be at an extra charge