

# Chilies

## THAI CUISINE

### 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) 7.00  
Minced vegetables, vermicelli noodles served with house sauce
2. Ghiaw Grob 8.50  
Crispy wonton stuffed with chicken and shrimps served with house sauce
3. House Special Satay 8.75  
Skewers of chicken marinated in exotic herbs and spices served with peanut sauce
4. House Wings 10.25  
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) 9.50  
Talay (seafood mix) 11.50
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) 9.75  
Talay (seafood mix) 12.00

## Salad

7. House Special Salad 10.00  
Thai style salad with lettuce, cucumbers, tomatoes, onions and carrots with peanut vinegarette dressing
8. Yam 13.00  
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) 13.25
13. Pad Prig King Sauteed slices of meat with green beans in a red curry paste  
Gai (chicken), Nua (beef) or Moo (pork) 13.25
14. Pad Prieu Waan Sweet and sour (Thai style)  
Gai (chicken) or Moo (pork) 13.25
15. Pad King Sauteed meat with julienne ginger, onions, mushrooms and bell peppers  
Gai (chicken), Nua (beef) or Moo (pork) 13.25
16. Pad Ped Sauteed meat with bell peppers, bamboo shoots and sweet basil leaves  
Gai (chicken), Nua (beef) or Moo (pork) 13.25
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) 13.25
18. Swimming Rama 13.25  
Sauteed fresh spinach topped with slices of chicken and peanut sauce
19. Chicken Cashew Nuts 13.50  
Sauteed chicken with cashew nuts, onions, carrots, celery and bell peppers
20. Beef Oyster Sauce 13.25  
Sauteed beef with broccoli and carrots in oyster sauce
21. Sesame Beef 13.25  
Sauteed beef with celery and broccoli in sesame sauce

## Vegetarian

Please inform server if you have special requests with vegetarian items

22. Pad Broccoli 12.25  
Stir fried broccoli in garlic oyster sauce
23. Pad Spinach 12.25  
Stir fried spinach in garlic oyster sauce
24. Vegetable Delight 12.25  
Stir fried mixed vegetables in garlic oyster sauce
25. Pad Prieu Waan Pak 12.25  
Stir fried mixed vegetables in sweet and sour sauce
26. Pad Pak Phong Kari 12.75  
Stir fried mixed vegetables and egg in thick yellow curry sauce and coconut milk

## Seafood

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 16.00  
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

40. Gaeng Daeng Red coconut curry with bamboo shoots, bell peppers, sweet basil leaves and a choice of:  
Pak (vegetable) 12.25  
Gai (chicken), Nua (beef) or Moo (pork) 13.50  
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) 12.25  
Gai (chicken), Nua (beef) or Moo (pork) 13.50  
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 12.25  
Gai (chicken), Nua (beef) or Moo (pork) 13.50  
Prawns 15.00

43. Gaeng Kari Mild yellow curry paste cooked with potatoes, onions and pineapple in coconut milk
- |   |       |
|---|-------|
| Vegetarian                              | 12.25 |
| Gai (chicken), Nua (beef) or Moo (pork) | 13.50 |
| Prawns                                  | 15.00 |
| Mixed Seafood                           | 15.75 |

## Noodles & Rice

44. Pad Thai Traditional or Soya Base 14.00  
This is an authentic Thai rice noodle dish with egg, shrimps, tofu, bean sprouts and ground peanuts

Pad Thai Gai (chicken) 14.50

45. Pad See-Iew Stir fried rice noodles in soya sauce with egg, onions, bean sprouts and a choice of:

|  |       |
|--|-------|
| Pak (vegetable)                          | 13.00 |
| Gai (chicken), Nua (beef), or Moo (pork) | 14.00 |
| Prawns                                   | 15.50 |
| Mixed Seafood                            | 16.50 |

46. Lard Na Stir fried rice noodles in soya gravy with egg, mixed vegetables and a choice of:

|   |       |
|---|-------|
| Pak (vegetable)                         | 13.00 |
| Gai (chicken), Nua (beef) or Moo (pork) | 14.00 |
| Prawns                                  | 15.50 |
| Mixed Seafood                           | 16.50 |

47. Ba-Mee Lard Na Crispy egg noodles in soya gravy with mixed vegetables and a choice of:

|   |       |
|---|-------|
| Pak (vegetable)                         | 13.00 |
| Gai (chicken), Nua (beef) or Moo (pork) | 14.00 |
| Prawns                                  | 15.50 |
| Mixed Seafood                           | 16.50 |

48. Kaow Pad Supparod 13.75  
Fried rice with egg, shrimps, pineapples, peas, onions and a choice of chicken, beef or pork

49. Kaow Pad Bai Gra Paow 13.50  
Fried rice with egg, peas, onions, sweet basil leaves and a choice of chicken, beef or pork

50. Kaow Pad 13.50  
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) 13.00  
Fried rice with mixed vegetables and egg

53. Pad Thai (Vegetarian) 13.00  
This is an authentic Thai noodle dish with egg, mix vegetables and ground peanuts

Addition:

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

Extras: Tofu \$2.50 • Veggie \$2.50 • Meats \$3.50 • Prawns \$5.50

# Lunch Special

11:30 am - 3:00 pm

One form of payment per table at lunch please

#1 Pad King \$ 11.00

Sauteed chicken, beef or pork with mushrooms, onions, bell peppers and ginger. Served with rice

#2 Thai Style Sweet & Sour Chicken or Pork \$ 11.00

Sauteed chicken or pork with celery, onions, carrots, bell peppers and pineapple. Served with rice

#3 Pad Ped \$ 11.00

Sauteed beef, chicken or pork with chili paste, bamboo shoots, bell peppers and basil leaves. Served with rice

 #4 Pad Gra Paow \$ 11.00

Sauteed beef, chicken or pork with basil leaves, onions, bell peppers and chili paste. Served with rice

 #5 Gaeng Daeng \$ 11.00

Sauteed beef, chicken or pork in red coconut curry with bell peppers, bamboo shoot and basil leaves. Served with rice

 #6 Gaeng Kiaw Waan \$ 11.00

Sauteed beef, pork or chicken in green curry paste, egg plant, peas, and pepper in coconut milk. Served with rice

#7 Vegetarian Delight \$ 11.00

Sauteed mixed vegetables with special house sauce. Served with rice

#8 Vegetarian Pad Thai (Traditional or Soya Base) \$ 11.00

Authentic Thai noodles with tofu, mixed vegetables and egg

 #9 Gaeng Kari \$ 11.00

Mild yellow curry paste, potatoes, carrots, onions, bell peppers and pineapple in coconut milk. Served with rice.

#10 Garlic Beef or Pork \$ 11.00

Stir fried beef or pork in garlic and black pepper sauce. Served with rice

#11 Mee Grob Lard Na \$ 12.00

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