



STARTERS

CHICKEN SATAY 12

marinated, grilled chicken breast served with house-made peanut sauce and cucumber salad.

CRAB RANGOON 12

cream cheese, scallions, carrots, and genuine crab meat wrapped in a fried wonton wrapper served with sweet sauce.

FRIED SPRING ROLL 10

cabbage, carrot, vermicelli, green bean, onion, soy sauce, and sesame oil with sweet sauce.

FRESH SUMMER ROLL 10

thin rice noodles, carrot, cucumber, lettuce, jicama, in fresh rice wrapper served with peanut sauce.

MOO PING 14

grilled thai marinated pork skewers served with sticky rice

POTSTICKER 10

Ground pork, cabbage, green onions and ginger.

STEAMED BASIL MUSSELS 20

mussels, fresh basil, and spicy red curry sauce.



GIG HARBOR

THAI CUISINE

SOUPS AND SALADS

LARB KAI 15

minced chicken with onions, roasted jasmine rice, fresh lime, and cabbage.

YUM WOON SEN 19

seafood medley, minced chicken, and cellophane noodles with fresh lime, cabbage, lettuce, onions, and a touch of palm sugar.

KAI YANG SOM TUM 20

grilled marinated half chicken served with papaya salad and sticky rice

SOM TUM 13

Green papaya salad, tomato, lime, carrot, peanut, palm sugar, thai chili, and green bean

BEEF SALAD 19

tender beef charbroiled and tossed with fresh tomatoes, cucumber, and onion in chili lime dressing

NOODLE SOUP 17

rice noodles, bean sprouts, scallions, celery, and fried garlic in chicken broth

TOM KAH SOUP

clear broth with coconut milk, galanga, lemongrass, mushroom, lime leaf, onion, and chicken.

cup	\$8
bowl	\$14

TOM YUM SOUP

clear sour and spicy broth with tomatoes, galanga, lemongrass, onion, mushroom, cilantro, and chicken

cup	\$8
bowl	\$14





GIG HARBOR

THAI CUISINE

NOODLES AND FRIED RICE

CHICKEN 17
TOFU 17
PORK 18
BEEF 20
SHRIMP 20
SEAFOOD 25

PHAD THAI

rice noodles, tamarind sauce, bean sprouts, fried tofu, peanuts, egg, and asian chives.

DRUNKEN NOODLE

rice noodles, chilies, bell pepper, onion, bamboo, egg, and thai basil.

PHAD SEE EW

flat rice noodles, sweet dark soy sauce, egg, carrot, and chinese broccoli.

THAI FRIED RICE

jasmine rice, egg, chinese broccoli, scallions, onion, carrots, and tomato

BASIL FRIED RICE

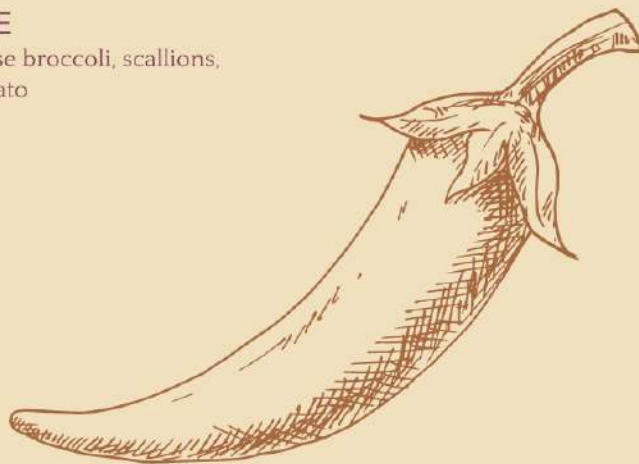
jasmine rice, egg, thai basil, green beans, thai bell pepper and onion.

TROPICAL FRIED RICE

jasmine rice, egg, yellow curry powder, pineapple, cashews, raisins, carrots, peas, onion, and bell pepper

CRAB FRIED RICE 27

dungeness crab, scallions, peas and chinese broccoli, onion, tomato, egg, and carrots.





GIG HARBOR

THAI CUISINE

HOUSE SPECIALTIES

PANANG TALAY 38

Pan-seared lobster, sea scallop, calamari,
Panang curry, green bean, jasmine rice

CRISPY DUCK RED CURRY 30

boneless crispy duck cooked with coconut
milk, bamboo shoots, bell paper, thai basil and
red curry paste.

KAI YANG MASSAMAN 32

Grilled lemongrass chicken breast, massaman
curry, avocado, green bean, cashew nut, pickled
shallot served with jasmine rice.

SALMON PANANG 30

Grilled salmon filet, panang curry, crispy
eggplant, broccoli and jasmine rice.

CRISPY DUCK WITH SWEET BASIL 30

Crispy boneless duck stir fried with garlic, chili
sauce, fresh red and green bell pepper and thai
basil

PLA SAHM ROD 35

Signature dish pan-roasted sea bass with three flavored chili
sauce, fried eggplant and broccoli



GIG HARBOR

THAI CUISINE

CURRIES

All items below served with white or brown rice.

Tofu 17

Veggie 17

Chicken 17

Pork 18

Beef 20

Shrimp 20

Seafood 25

PANANG CURRY

Creamy, sweet, red-colored curry served in the authentic Thai style.

GREEN CURRY

spicy, green curry with Thai eggplant, peas, and basil.

RED CURRY

spicy, red curry with bell pepper, Thai basil, and bamboo shoots.

MASAMAN CURRY

Thick broth, peanut-based curry, potatoes, carrots, onion, and pineapple

PRA RAAM CURRY

bowl of broccoli and spinach filled with a thick house-made peanut sauce.





GIG HARBOR

THAI CUISINE

STIR FRY

All items below served with white or brown rice.

Tofu 17
Veggie 17
Chicken 17
Pork 18
Beef 20
Shrimp 20
Seafood 25

CRISPY GARLIC CHICKEN 19

Crispy chicken pieces stir-fried with garlic, red bell pepper, and crisped basil leaves

BROCCOLI DELIGHT

Sauteed meat with broccoli and garlic in oyster sauce.

SWEET AND SOUR

sweet and sour sauce, onion, tomato, pineapple, bell pepper, and cucumber

EGGPLANT

eggplant, onion, carrot, bell pepper and brown sauce

THAI BASIL

Fresh Thai basil, Thai chilies, garlic, onion, and green beans, bell pepper.

GINGER STIR FRY

ginger, onion, house-made brown sauce, scallions, mushrooms, carrots, and baby corn, bell pepper.

VEGGIE DELUXE

Healthy combination of celery, broccoli, carrots and mushroom, baby corn, bell pepper, bean sprouts.





GIG HARBOR

THAI CUISINE

DESSERT

COCONUT CAKE 13

GAUY THOD 10

fried bananas served with vanilla ice cream.

MANGO STICKY RICE 15

coconut milk sticky rice served with fresh sweet mango. (seasonal)

SIDE ORDERS

STICKY RICE 4

JASMINE RICE 3

PEANUT SAUCE 4

BROWN RICE 4

ROTI BREAD 6

SAUTEED VEGETABLES 6

KIDS MENU

KIDS CHICKEN FRIED RICE 10

sauteed rice with chicken, egg, onion, peas, and carrot

KIDS FRIED CHICKEN 10

served with sweet and sour sweet sauce.

FRENCH FRIES 6

served with ketchup

DRINK

THAI TEA 5

THAI COFFEE 5

HOT TEA 4

SODA 4

Gig harbor

Thai cuisine

