



GIG HARBOR

THAI CUISINE

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 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.

COCONUT SHRIMP 12

crispy shrimp with Thai sweet chili sauce.

PLA MUK TOD 13

Deep-fried calamari served with sweet chili sauce.

CRISPY TOFU 10

Deep-fried tofu served with sweet chili sauce.

LEMONGRASS CHICKEN WINGS 14

Deep-fried chicken wings served with sweet chili sauce.

HOUSE DUMPLINGS 13

Home-made chicken and shrimp dumplings served with with black sauce.





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SOUPS AND SALADS

LARB KAI 15

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

NUEA YANG NAMTOK 17

sliced grilled beef tenderloin, tossed in a savory sweet and sour Thai dressing, scallions, cilantro, red onions, sugar, Thai chili and roasted rice powder

KAI YANG SOM TUM 20

grilled marinated 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

WONTON SOUP 17

shrimp and chicken wonton, celery, spinach, carrot, and bean sprouts.

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



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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.

STIR FRIED LO MEIN NOODLES

lo mein noodles , egg, carrot, onion, and 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 onion, tomato, egg, and carrots.





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HOUSE SPECIALTIES

PANANG TALAY 38

Pan-seared lobster, sea scallop, calamari, mussel
Panang curry, 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 with jasmine rice

PLA SAHM ROD 35

Signature dish fried salmon with three flavored chili
sauce, fried eggplant and broccoli served with jasmine
rice

GAI SIAM 26

Crispy Chicken with a sweet chili sauce mixed with
onions, pineapple, cashew nuts, bell pepper,
mushroom with jasmine rice

COCONUT SHELL CURRY 35

Young coconut bowl filled with a seafood curry
containing young coconut meat, squid, scallops,
mussels and shrimp. Served with jasmine rice.





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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

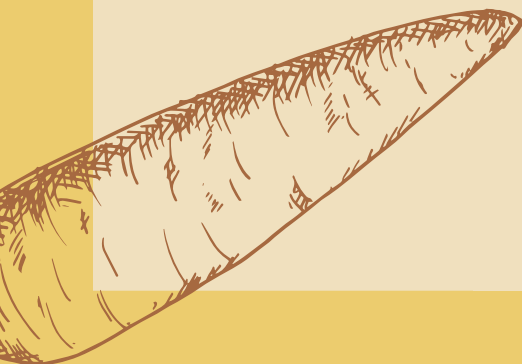
Thick broth, peanut-based curry, potatoes, carrots, onion, and pineapple

PRA RAAM CURRY

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

YELLOW CURRY

Thick, yellow curry with potatoes, carrots, and onion.





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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 20

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.

CASHEW STIR FRY

sliced protein, house-made brown sauce, cashews, dry chilies, onion, bell peppers.

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.

SWEET AND SOUR

Sweet and sour sauce, onion, tomato, pineapple, and bell pepper.





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DESSERT

BLACK RICE PUDDING 13

served with coconut milk

COCONUT PUFFS 12

coconut wrapped and fried in flour spring roll wrapper served with condensed milk and chocolate syrup

BANANA PUFFS 12

banana wrapped and fried in flour spring roll wrapper served with condensed milk and chocolate syrup

ROTI BANANA 13

roti bread with banana chocolate syrup.

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

CUCUMBER SALAD 7

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

SPARKLING WATER 4

Gig harbor

Thai cuisine

