

Starter

- A1. Spring Rolls (Chicken/Vegetable) (4)** **6**
Deep-fried spring rolls stuffed with cabbage, carrot, Thai marinade served with sweet sauce
- A2. Fresh Spring Roll (2)** **Veg 7 / Shrimp 8**
Stuffed fresh vegetables, rice noodles, wrapped in rice skin, served with special peanut sauce
- A3. Dumplings Chicken (6)** **8**
Stuffed with chicken and vegetables served with brown sauce
- A4. Crab Rangoon (8)** **8**
Spring Roll filled with crab meat, cream cheese, carrot, onion served with sweet sauce
- A5. Satay Chicken (3)** **9**
Marinated in coconut milk with Thai spices and grilled; served with peanut sauce and cucumber dip
- A6. Golden bags (10)** **8**
Deep-fried minced chicken wrapped with spring roll skin, served with sweet sauce
- A7. Winter Shrimp (5)** **8**
Crispy wrapped shrimp with spring roll skin, served with sweet sauce
- A8. Coconut Shrimp (6)** **8**
Coconut breaded shrimps served with Spicy Mayo sauce
- A9. Curry Puff (Vegetable/chicken) (3)** **9**
Ground chicken **or** vegetables, potatoes, Thai curry powder stuffed in a pastry shell served with sweet-cucumber sauce
- A10. Thai Wings (6)** **8**
Fried crispy Thai chicken wings served with Khun Ploy sauce
- A11. Spicy Calamari **or** Mussels** **12**
Crispy calamari **or** mussel served with Sriracha sweet sauce
- A12. Roti Canai** **8**
Southern Thai style crepe with yellow curry dipping sauce
- A13. Fried Green bean** **8**
Fresh fried green bean, served with spicy mayo sauce
- A14. Fried Tofu** **8**
Crispy tofu served with ground peanuts and sweet chili sauce
- A15. Edamame** **6**
Steamed Edamame with touch of salt

Soup

- S1. Tom Yum *** **(Shrimp 7/ Chicken **or** Veg 6)**
Famous Thai hot and sour soup, spiced with lemongrass, lime juice, tomatoes, mushrooms, scallions and bell pepper
- S2. Tom Kha** **(Shrimp 7/ Chicken **or** Veg 6)**
Coconut soup base with Galanga, lemongrass, lime juice, mushrooms, scallions and bell pepper
- S3. Po-Tak *** **8**
Spicy Thai herb broth, mixed seafood, mushroom, bell pepper, and basil
- S4. Chicken Ginger Soup** **6**
Chicken broth with fresh ginger, scallions and shitake mushrooms
- S5. Wonton Soup** **6**
Wonton Chicken with chicken broth and fresh vegetables
- S6. Veggie Soup** **6**
Mixed vegetables in clear soup broth
- S7. Hoi Ob (Steam Mussels)** **15**
Fresh mussels steamed with lemongrass, onion, bell pepper, fresh basil and spicy Thai herbs broth

Salad/Thai Yum

- Sa 1. House Salad** **8**
Assorted vegetables, onion, tomato, tofu with homemade peanut dressing
- Sa 2. Som Tum (Papaya **or** cucumber Salad) *** **12**
Shredded Papaya **or** cucumber mixed with chili, green bean, tomato, plum sugar spicy sauce & peanuts. Served with iceberg lettuce
- Sa 3. Nam Sod *** **14**
Ground pork, onion, chili flake, scallion, ginger, peanuts served with lettuce
- Sa 4. Larb** **Chicken/Pork/Tofu 14 **or** Beef 16**
Minced meat spiced with lime juice, rice powder, chili flake, mint, scallion, cilantro served with lettuce
- Sa 5. Yum Woon Sen (Glass Noodle Salad) *** **16**
Clear Glass Noodle, shrimp, chicken, peanut, tomato, celery, cilantro, scallion, fresh lime juice and chili served with lettuce
- Sa 6. TigerTears—Yum Nua *** **16**
Sautéed Beef mixed with pineapple, tomatoes, cucumbers, lime juice, onions, scallions, mint, and chili paste
- Sa 7. Shrimp **or** Squid Salad *** **16**
Shrimp **or** Squid with tomatoes, cucumbers, lime juice, lemon grass, onions, served with lettuce

Thai Curry

- Chicken **or** Pork **or** Veg + Tofu** **16**
- Crispy chicken **or** Grill chicken **or** Beef** **18**
- Shrimp **or** Scallop **or** Calamari** **20**
- Mix Seafood** **22**
- Snapper **or** Salmon** **24**
- Duck** **30**
- Brown Rice **or** Rice noodle instead of White Rice: extra \$1**
- C1. Red Curry ***
Coconut based curry with bamboo shoots, eggplants, bell peppers and basil
- C2. Green Curry ***
Coconut based curry with bamboo shoots, eggplants, bell peppers and basil
- C3. Panang Curry ***
Coconut based curry with bell pepper, string beans and green peas
- C4. Yellow Curry ***
Coconut based curry with onions, potatoes and carrots

- C5. Massaman Curry ***
Coconut based curry with potatoes, onions, carrots, and roasted peanuts
- C6. Peanut Curry ***
Peanut curry sauce served with steamed vegetables and roasted peanuts
- C7. Thai Pumpkin Curry** **Chicken 18 **or** Shrimp 22**
Coconut based curry with potatoes, onions, carrots, pumpkin, bell pepper, basil, and cashew nuts
- C8. Mango Curry** **Chicken 18 **or** Shrimp 22**
Fresh mango pulp, bell pepper, diced mango, coconut milk, potatoes, and onion
- C9. Pineapple Curry** **Chicken 18 **or** Shrimp 22**
Coconut milk-based Pineapple Chunks, bell pepper, onion, potato, carrot, cashew nut, and basil
- C10. Avocado Curry** **Chicken 18 **or** Shrimp 22**
Coconut milk-based Avocado Chunks, bell pepper, onion, potato, carrot, cashew nut, and basil

Entrée

- Chicken **or** Pork **or** Veg + Tofu** **16**
- Crispy chicken **or** Grill chicken **or** Beef** **18**
- Shrimp **or** Scallop **or** Calamari** **20**
- Mix Seafood** **22**
- Snapper **or** Salmon** **24**
- Duck** **30**
- Brown Rice **or** Rice noodle instead of White Rice: extra \$1**

- E1. Thai Basil ***
Green bean, bell peppers, onions, mushrooms, carrots, chili and fresh basil
- E2. Prik King ***
Red curry paste, string beans, bell peppers, and carrot
- E3. Cashew Nut ***
Pineapple, baby corn, bell peppers, onions, mushrooms, carrots, celery, and scallions
- E4. Garlic and Pepper**
Fresh garlic, carrot, onion, broccoli, black peppers, baby corn, bell peppers, and crispy garlic
- E5. Mix Vegetable**
Seasonal vegetables sautéed with garlic-brown sauce
- E6. Sweet and Sour**
Pineapple, tomatoes, onions, carrot, cucumbers, bell peppers and scallions
- E7. Ginger**
Fresh ginger, baby corn, mushrooms, bell peppers, onions, carrots, shitake- mushroom, scallions, and brown sauce
- E8. Spicy Eggplant ***
Eggplants, bell peppers, carrots, onions, and basil in Thai red curry paste
- E9. Orange Chicken** **18**
Tempura Chicken sautéed with orange sauce and assorted vegetables on the side

- E10. Chicken Teriyaki** **18**
Tempura chicken sautéed with sesame oil, onion, bell pepper, baby corn, scallion served on a hot plate
- E11. Lemon Grass Chicken** **18**
Pan fried marinated chicken cooked with fresh lemon glass and assorted vegetables, and crispy shallot
- E12. Wild Wild *** **18**
Pork tender, red curry pastes with young pepper, bamboo, bell pepper, carrot, Kachi root, basil leaves and coconut milk
- E13. Lava Chicken **or** Shrimp *** **18/22**
Tempura style chicken or shrimp with steamed vegetable topped with sweet chili sauce
- E14. Beef Macadamia** **22**
Chunk steaks sautéed with macadamia nuts, pineapples, mushrooms, carrots, baby corns, bell peppers, onions, and gingers with Honey-ginger sauce

- E15. Red Snapper **or** Salmon with Chili Sauce *** **24**
Red snapper or Salmon fillet topped with 3 flavor sweet, sour, and spicy in one sauce, assorted steamed vegetables

- E16. Chu-Chee Snapper **or** Salmon *** **24**
Snapper or Salmon fillet topped with Chu-Chee curry coconut base, steamed vegetables, and basil

- E17. Tamarind Snapper **or** Salmon** **24**
Red Snapper or Salmon fillet topped w rich Tamarind sauce, assorted vegetables, and crispy shallot

- E18. Shrimp and Scallop Ginger Lover** **22**
Shrimp and scallops with ginger, onions, scallions, celery, baby corn, mushrooms, bell peppers, carrots & Shitake Mushroom

- E19. Devil's Seafood *** **22**
Mixed Seafood sautéed with bamboo shoots, bell peppers, carrot, onion, basil, and Thai curry paste

- E20. Seafood Nam prik pao *** **22**
Mixed seafood sautéed with bell peppers, carrot, onion, basil and Thai chili paste

- E21. Long Island Seafood *** **22**
Mixed Fresh Seafood sautéed with pineapple chunks, zucchini, carrot, bell peppers, onion, scallion, and basil w Curry paste

- E22. Honey Duck** **30**
Crispy duck topped with Honey-ginger sauce, served with steam vegetables

Noodles and Fried Rices

Chicken or Pork or Veg + Tofu	16
Crispy chicken or Grill chicken or Beef	18
Shrimp or Scallop or Calamari	20
Mix Seafood	22
Snapper or Salmon	24
Duck	30
Brown Rice or Rice noodle instead of White Rice: extra \$1	

N1. Pad Thai

Thai Rice noodle dish stir-fried with egg, bean sprouts, scallions, served with crushed peanuts and a lime slice

N2. Drunken Noodle - Pad Kee Mao *

Flat rice noodle with sting bean, egg, broccoli, carrots, bell peppers, onions, fresh basil and Chili pepper

N3. Pad See Eew

Flat rice noodle with broccoli, carrots, egg, mushrooms and sweet soy sauce

N4. Crispy Wonton Pad Thai (Chicken 18 or Shrimp 22)

Crispy Wonton, rice noodles, egg, bean sprouts scallions, served with crushed peanuts and a lime slice

N5. Rad Nah

Flat rice noodle topped with Chinese broccoli and gravy

N6. Pad Woon Sen

Glass noodles stir-fried with egg, mushrooms, bell pepper, tomato, baby corn, carrots, onion and scallions

N7. Thai Lo Mien

Yellow Lo Mien noodle, egg, broccoli, string bean, onion, carrot, Bok Choy and Napa

N8. Fried Rice

Choice of meat with Jasmine rice, onions, carrot, scallions, egg and green peas

N9. Pineapple Fried Rice

Pineapple, cashew nuts, raisins, onions, scallions, egg, green peas and curry powder, Jasmine rice

N10. Mango Fried Rice **Chicken 18 or Shrimp 22**

Mango, cashew nuts, raisins, onions, scallions, egg, green peas and curry powder, Jasmine rice

N11. Basil Fried Rice *

Fried rice with Thai spice, egg, onion, carrot, bell pepper, basil, and broccoli

N12. Tom Yum Fried Rice *

Fresh jasmine rice, egg, onion, broccoli, bell pepper, young peppercorn, Galanga, lemongrass, lime leaves, homemade chili paste and basil

N13. Crab Meat Fried Rice **21**

Jasmine Rice, egg, real crab meat, shrimp, cilantro, scallion, and onion

Noodle Soups

Chicken or Pork or Veg + Tofu	18
Crispy chicken or Grill chicken or Beef	20
Shrimp or Scallop or Calamari	22
Mix Seafood	24
Snapper or Salmon	26
Duck	30

N14. Pho (Pho only: Vege or Chicken or Beef 16)

A big bowl of rice noodle soup with choice of meat in clear broth, garnished with fresh cilantro, green onion and served with side of bean sprouts

N15. Wonton Noodle

A big bowl of egg noodle soup, chicken wonton, and Asian vegetables

N16. Tom Yum Noodle*

A big bowl of rice noodle soup with rice and spicy Tom Yum broth, tomato, mushroom, onion, bell pepper, garnished with scallion and cilantro

N17. Tom Yum Katee*

A big bowl of rice noodle soup topped with spicy Coconut milk-Tom Yum broth, tomato, mushroom, onion, bell pepper, garnished with scallion and cilantro

N18. Khao Soi*

Northern Thai dish egg noodle, topped with special mild coconut curry, bean sprout, cucumber, diced string bean, red onion, cilantro garnish & lime

N19. Suki Yaki*

A big bowl of glass noodle soup, shitake mushroom, egg, Asian vegetables and Suki Yaki broth

N20. Ob Woon Sen **22**

Shrimp, glass noodle, celery, carrot, baby corn, onions, ginger, Shitake mushroom, sesame oil, cilantro & scallion garnish

Lunch

Monday-Friday: 11:30am-3:00pm

Chicken or Pork or Veg + Tofu	12
Crispy chicken or Grill chicken or Beef	14
Shrimp or Scallop or Calamari	16
Mix Seafood	18
Brown Rice or Rice noodle instead of White Rice: extra \$1	

Lunch Special served on the side with a soup of the day or salad, and a vegetable spring roll

L1. Red Curry *

Coconut based Curry with bamboo shoots, eggplants, bell peppers and basil

L2. Green Curry *

Coconut based Curry with bamboo shoots, eggplants, bell peppers and basil

L3. Panang Curry *

Coconut based curry with bell pepper, string beans and green peas

L4. Yellow Curry *

Coconut based curry with onions, potatoes, and carrots

L5. Massaman Curry *

Coconut based curry with potatoes, onions, carrots, and peanuts

L6. Thai Basil *

Green bean, bell peppers, onions, mushrooms, carrots, chili and fresh basil

L7. Prik King *

Sauteed red curry paste, string beans, bell peppers, and carrot

L8. Cashew Nut *

Pineapple, baby corn, bell peppers, onions, mushrooms, carrots, celery, scallions

L9. Garlic and Pepper

Garlic, carrot, onion, broccoli, black peppers, bell peppers, and crispy garlic

L10. Mix Vegetable

Seasonal vegetables sautéed with garlic-brown sauce

L11. Sweet and Sour

Pineapple, tomatoes, onions, carrot, cucumbers, bell peppers and scallions

L12. Ginger

Fresh ginger, baby corn, mushrooms, bell peppers, onions, carrots, scallions, and brown sauce

L13. Pad Thai

Thai Rice noodle stir-fried with egg, bean sprouts and scallions. Served with crushed peanuts and a lime slice

***SPICY- degree of spiciness can be adjusted to your taste**

L14. Drunken Noodle—Pad Kee Mao *

Flat rice noodle with sting bean, egg, broccoli, carrots, bell peppers, onions, fresh basil, and Chili pepper

L15. Pad See Eew

Flat rice noodle with broccoli, carrots, egg, mushrooms, and sweet soy sauce

L16. Fried Rice

Choice of meat with Jasmine rice, onions, carrot scallions, egg and peas

L17. Pineapple Fried Rice

Fresh pineapple, cashew nuts, raisins, onions, scallions, egg, green peas and curry powder

L18. Basil Fried Rice *

Fried rice with Thai spice, egg, onion, carrot, pepper, basil, and broccoli

L19. Tom Yum Fried Rice *

Fresh jasmine rice, egg, onion, tomato, bell pepper, young peppercorn, galanga, lemongrass, lime leaves, homemade chili paste and Basil

Desserts

Fried Banana	6
Crispy bananas rolls, topped with whipped cream, chocolate sauce or honey sauce	
Mango Delight	6
Fresh mango with sweet coconut sticky rice, topped with sesame seed	
Thai Custard	6
Sweet coconut sticky rice topped with Thai style custard	
Sacou	6
Sweet tapioca topped with coconut milk. Topped w Sesame seeds	
Seasonal Cake Slice	6
Slice of seasonal cake (check with your server)	

Beverages

Soda:	3
Thai Hot Tea or (Ginger/Jasmine/Green Tea)	4
Hot Coffee, Decaf-Coffee	4
Thai Ice Tea, Thai Ice Coffee, Thai Green Tea	5
(Add bubble pearl \$2)	
Coconut Juice, Mango Juice, Lychee Juice	5
(Add bubble pearl \$2)	
Bubble Tea w Pearl: Coconut, Mango or Taro	6

Side Orders

Peanut Sauce	1
Jasmine Rice /brown rice/sticky rice	2
Steamed Seasonal mix vegetables	5



**1845 Silas Deane Hwy
Rocky Hill, CT 06067**

OPEN 7 DAYS A WEEK

Mon - Thurs: 11:30am-9:30pm

Fri - Sat: 11:30am-10:30pm

Sunday: Noon-9:00PM

Lunch Specials:

Mon - Fri: 11:30 am - 3:00 pm

For Take-Out

860-513-1130

860-513-1140

www.KobJaiThai.com