

Starter

A1. Spring Rolls (Chicken/Vegetable) (4)	7
Deep-fried spring rolls stuffed with cabbage, carrot, Thai marinade served with sweet sauce	
A2. Fresh Spring Roll (2)	Veg 8 / Shrimp 9
Stuffed fresh vegetables, rice noodles, wrapped in rice skin, served with special peanut sauce	
A3. Dumplings Chicken (6)	9
Stuffed with chicken and vegetables served with brown sauce	
A4. Crab Rangoon (8)	9
Spring Roll filled with crab meat, cream cheese, carrot, onion served with sweet sauce	
A5. Satay Chicken (3)	10
Marinated in coconut milk with Thai spices and grilled; served with peanut sauce and cucumber dip	
A6. Golden bags (10)	9
Deep-fried minced chicken wrapped with spring roll skin, served with sweet sauce	
A7. Winter Shrimp (5)	9
Crispy wrapped shrimp with spring roll skin, served with sweet sauce	
A8. Coconut Shrimp (6)	9
Coconut breaded shrimps served with Spicy Mayo sauce	
A9. Curry Puff (Vegetable/chicken) (3)	10
Ground chicken or vegetables, potatoes, Thai curry powder stuffed in a pastry shell served with sweet-cucumber sauce	
A10. Thai Wings (6)	10
Fried crispy Thai chicken wings served with Khun Ploy sauce	
A11. Spicy Calamari or Mussels	13
Crispy calamari or mussel served with Sriracha sweet sauce	
A12. Roti Canai	9
Southern Thai style crepe with yellow curry dipping sauce	
A13. Fried Green bean	9
Fresh fried green bean, served with spicy mayo sauce	
A14. Fried Tofu	9
Crispy tofu served with ground peanuts and sweet chili sauce	
A15. Edamame	7
Steamed Edamame with touch of salt	

Soup

S1. Tom Yum *	(Shrimp 8/ Chicken or Veg 7)
Famous Thai hot and sour soup, spiced with lemongrass, lime juice, tomatoes, mushrooms, scallions and bell pepper	
S2. Tom Kha	(Shrimp 8/ Chicken or Veg 7)
Coconut soup base with Galanga, lemongrass, lime juice, mushrooms, scallions and bell pepper	
S3. Po-Tak *	9
Spicy Thai herb broth, mixed seafood, mushroom, bell pepper, and basil	
S4. Chicken Ginger Soup	7
Chicken broth with fresh ginger, scallions and shitake mushrooms	
S5. Wonton Soup	7
Wonton Chicken with chicken broth and fresh vegetables	
S6. Veggie Soup	7
Mixed vegetables in clear soup broth	
S7. Hoi Ob (Steam Mussels)	18
Fresh mussels steamed with lemongrass, onion, bell pepper, fresh basil and spicy Thai herbs broth	

Salad/Thai Yum

Sa 1. House Salad	10
Assorted vegetables, onion, tomato, tofu with homemade peanut dressing	
Sa 2. Som Tum (Papaya or cucumber Salad) *	14
Shredded Papaya or cucumber mixed with chili, green bean, tomato, plum sugar spicy sauce & peanuts. Served with iceberg lettuce	
Sa 3. Nam Sod *	16
Ground pork, onion, chili flake, scallion, ginger, peanuts served with lettuce	
Sa 4. Larb	Chicken/Pork/Tofu/Beef 18
Minced meat spiced with lime juice, rice powder, chili flake, mint, scallion, cilantro served with lettuce	
Sa 5. Yum Woon Sen (Glass Noodle Salad) *	18
Clear Glass Noodle, shrimp, chicken, peanut, tomato, celery, cilantro, scallion, fresh lime juice and chili served with lettuce	
Sa 6. TigerTears—Yum Nua *	18
Sauteed Beef mixed with pineapple, tomatoes, cucumbers, lime juice, onions, scallions, mint, and chili paste	
Sa 7. Shrimp or Squid Salad *	18
Shrimp or Squid with tomatoes, cucumbers, lime juice, lemon grass, onions, served with lettuce	

Thai Curry

Chicken or Pork or Veg + Tofu	18
Crispy chicken or Grill chicken or Beef	20
Shrimp or Scallop or Calamari	22
Mix Seafood	26
Snapper or Salmon	26
Duck	34
Brown Rice or Rice noodle instead of White Rice: extra \$2	
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	
*SPICY- degree of spiciness can be adjusted to your taste	

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 20 or Shrimp 24
Coconut based curry with potatoes, onions, carrots, pumpkin, bell pepper, basil, and cashew nuts	
C8. Mango Curry	Chicken 20 or Shrimp 24
Fresh mango pulp, bell pepper, diced mango, coconut milk, potatoes, and onion	
C9. Pineapple Curry	Chicken 20 or Shrimp 24
Coconut milk-based Pineapple Chunks, bell pepper, onion, potato, carrot, cashew nut, and basil	
C10. Avocado Curry	Chicken 20 or Shrimp 24
Coconut milk-based Avocado Chunks, bell pepper, onion, potato, carrot, cashew nut, and basil	

Entrée

Chicken or Pork or Veg + Tofu	18
Crispy chicken or Grill chicken or Beef	20
Shrimp or Scallop or Calamari	22
Mix Seafood	26
Snapper or Salmon	26
Duck	34
Brown Rice or Rice noodle instead of White Rice: extra \$2	
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	20
Tempura Chicken sautéed with orange sauce and assorted vegetables on the side	

E10. Chicken Teriyaki	20
Tempura chicken sautéed with sesame oil, onion, bell pepper, baby corn, scallion served on a hot plate	
E11. Lemon Grass Chicken	20
Pan fried marinated chicken cooked with fresh lemon glass and assorted vegetables, and crispy shallot	
E12. Wild Wild *	20
Pork tender, red curry pastes w young pepper, bamboo, bell pepper, carrot, Kachi root, basil leaves, coconut milk	
E13. Lava Chicken or Shrimp *	20/24
Tempura style chicken or shrimp with steamed vegetables topped with sweet chili sauce	
E14. Beef Macadamia	24
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 *	26
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 *	26
Snapper or Salmon fillet topped with Chu-Chee curry coconut base, steamed vegetables, and basil	
E17. Tamarind Snapper or Salmon	26
Red Snapper or Salmon fillet topped w rich Tamarind sauce, assorted vegetables, and crispy shallot	
E18. Shrimp and Scallop Ginger Lover	26
Shrimp, scallops w ginger, onions, scallions, celery, baby corn, bell peppers, carrots & Shitake Mushroom	
E19. Devil's Seafood *	26
Mixed Seafood sautéed with bamboo shoots, bell peppers, carrot, onion, basil, and Thai curry paste	
E20. Seafood Nam prik pao *	26
Mixed seafood sautéed with bell peppers, carrot, onion, basil and Thai chili paste	
E21. Long Island Seafood *	26
Mixed Seafood sautéed with pineapple chunks, zucchini, carrot, bell peppers, onion, scallion, & basil w Curry paste	
E22. Honey Duck	34
Crispy duck topped with Honey-ginger sauce, served with steam vegetables	

Noodles and Fried Rices

Chicken or Pork or Veg + Tofu	18
Crispy chicken or Grill chicken or Beef	20
Shrimp or Scallop or Calamari	22
Mix Seafood	26
Snapper or Salmon	26
Duck	34
Brown Rice or Rice noodle instead of White Rice: extra \$2	

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 20 or Shrimp 24)

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 20 or Shrimp 24

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 22

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

Noodle Soups

Chicken or Pork or Veg + Tofu	20
Crispy chicken or Grill chicken or Beef	22
Shrimp or Scallop or Calamari	24
Mix Seafood	28
Snapper or Salmon	28
Duck	34

N14. Pho (Pho only: Vege or Chicken or Beef 18)

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

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	13
Crispy chicken or Grill chicken or Beef	15
Shrimp or Scallop or Calamari	18
Mix Seafood	20
Brown Rice or Rice noodle instead of White Rice: extra \$2	

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	7
Crispy bananas rolls, topped with whipped cream, chocolate sauce or honey sauce	
Mango Delight	7
Fresh mango with sweet coconut sticky rice, topped with sesame seed	
Thai Custard	7
Sweet coconut sticky rice topped with Thai style custard	
Sacou	7
Sweet tapioca topped with coconut milk. Topped w Sesame seeds	
Seasonal Cake Slice	8
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	6
(Add bubble pearl \$2)	
Coconut Juice, Mango Juice, Lychee Juice	6
(Add bubble pearl \$2)	
Bubble Tea w Pearl: Coconut, Mango or Taro	6

Side Orders

Peanut Sauce	2
Jasmine Rice	3
Brown rice/sticky rice	4
Steamed Seasonal mix vegetables	6
Steam Rice Noodle	4
Steam Egg Noodle	4



1845 Silas Deane Hwy

Rocky Hill, CT 06067

OPEN 7 DAYS/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

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860-513-1140

www.KobJaiThai.com