

# Starter

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

# Soup

<b>S1. Tom Yum *</b>	<b>(Shrimp 6/ Chicken <b>or</b> Veg 6)</b>
Famous Thai hot and sour soup, spiced with lemongrass, lime juice, tomatoes, mushrooms, scallions and bell pepper	
<b>S2. Tom Kha</b>	<b>(Shrimp 6/ Chicken <b>or</b> Veg 6)</b>
Coconut soup base with Galanga, lemongrass, lime juice, mushrooms, scallions and bell pepper	
<b>S3. Po-Tak *</b>	<b>7</b>
Spicy Thai herb broth, mixed seafood, mushroom, bell pepper, and basil	
<b>S4. Chicken Ginger Soup</b>	<b>6</b>
Chicken broth with fresh ginger, scallions and shitake mushrooms	
<b>S5. Wonton Soup</b>	<b>6</b>
Wonton Chicken with chicken broth and fresh vegetables	
<b>S6. Veggie Soup</b>	<b>6</b>
Mixed vegetables in clear soup broth	
<b>S7. Hoi Ob (Steam Mussels)</b>	<b>12</b>
Fresh mussels steamed with lemongrass, onion, bell pepper, fresh basil and spicy Thai herbs broth	

# Salad/Thai Yum

<b>Sa 1. House Salad</b>	<b>7</b>
Assorted vegetables, onion, tomato, tofu with homemade peanut dressing	
<b>Sa 2. Som Tum (Papaya <b>or</b> cucumber Salad) *</b>	<b>10</b>
Shredded Papaya <b>or</b> cucumber mixed with chili, green bean, tomato, plum sugar spicy sauce & peanuts. Served with iceberg lettuce	
<b>Sa 3. Nam Sod *</b>	<b>12</b>
Ground pork, onion, chili flake, scallion, ginger, peanuts served with lettuce	
<b>Sa 4. Larb</b>	<b>Chicken/Pork/Tofu 12 <b>or</b> Beef 15</b>
Minced meat spiced with lime juice, rice powder, chili flake, mint, scallion, cilantro served with lettuce	
<b>Sa 5. Yum Woon Sen (Glass Noodle Salad) *</b>	<b>14</b>
Clear Glass Noodle, shrimp, chicken, peanut, tomato, celery, cilantro, scallion, fresh lime juice and chili served with lettuce	
<b>Sa 6. TigerTears—Yum Nua *</b>	<b>15</b>
Sautéed Beef mixed with pineapple, tomatoes, cucumbers, lime juice, onions, scallions, mint, and chili paste	
<b>Sa 7. Shrimp <b>or</b> Squid Salad *</b>	<b>15</b>
Shrimp <b>or</b> Squid with tomatoes, cucumbers, lime juice, lemon grass, onions, served with lettuce	

# Thai Curry

<b>Chicken <b>or</b> Pork <b>or</b> Veg + Tofu</b>	<b>14</b>
<b>Crispy chicken <b>or</b> Grill chicken <b>or</b> Beef</b>	<b>16</b>
<b>Shrimp <b>or</b> Scallop <b>or</b> Calamari</b>	<b>18</b>
<b>Mix Seafood <b>or</b> Snapper <b>or</b> Salmon</b>	<b>20</b>
<b>Duck</b>	<b>26</b>
<b>Brown Rice <b>or</b> Rice noodle instead of White Rice: extra \$1</b>	
<b>C1. Red Curry *</b>	
Coconut based curry with bamboo shoots, eggplants, bell peppers and basil	
<b>C2. Green Curry *</b>	
Coconut based curry with bamboo shoots, eggplants, bell peppers and basil	
<b>C3. Panang Curry *</b>	
Coconut based curry with bell pepper, string beans and green peas	
<b>C4. Yellow Curry *</b>	
Coconut based curry with onions, potatoes and carrots	

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

<b>C5. Massaman Curry *</b>	
Coconut based curry with potatoes, onions, carrots, and roasted peanuts	
<b>C6. Peanut Curry *</b>	
Peanut curry sauce served with steamed vegetables and roasted peanuts	
<b>C7. Thai Pumpkin Curry</b>	<b>Chicken 16 <b>or</b> Shrimp 20</b>
Coconut based curry with potatoes, onions, carrots, pumpkin, bell pepper, basil, and cashew nuts	
<b>C8. Mango Curry</b>	<b>Chicken 16 <b>or</b> Shrimp 20</b>
Fresh mango pulp, bell pepper, diced mango, coconut milk, potatoes, and onion	
<b>C9. Pineapple Curry</b>	<b>Chicken 16 <b>or</b> Shrimp 20</b>
Coconut milk-based Pineapple Chunks, bell pepper, onion, potato, carrot, cashew nut, and basil	
<b>C10. Avocado Curry</b>	<b>Chicken 16 <b>or</b> Shrimp 20</b>
Coconut milk-based Avocado Chunks, bell pepper, onion, potato, carrot, cashew nut, and basil	

# Entrée

<b>Chicken <b>or</b> Pork <b>or</b> Veg + Tofu</b>	<b>14</b>
<b>Crispy chicken <b>or</b> Grill chicken <b>or</b> Beef</b>	<b>16</b>
<b>Shrimp <b>or</b> Scallop <b>or</b> Calamari</b>	<b>18</b>
<b>Mix Seafood <b>or</b> Snapper <b>or</b> Salmon</b>	<b>20</b>
<b>Duck</b>	<b>26</b>
<b>Brown Rice <b>or</b> Rice noodle instead of White Rice: extra \$1</b>	

<b>E1. Thai Basil *</b>	
Green bean, bell peppers, onions, mushrooms, carrots, chili and fresh basil	
<b>E2. Prik King *</b>	
Red curry paste, string beans, bell peppers, and carrot	
<b>E3. Cashew Nut *</b>	
Pineapple, baby corn, bell peppers, onions, mushrooms, carrots, celery, and scallions	
<b>E4. Garlic and Pepper</b>	
Fresh garlic, carrot, onion, broccoli, black peppers, baby corn, bell peppers, and crispy garlic	
<b>E5. Mix Vegetable</b>	
Seasonal vegetables sautéed with garlic-brown sauce	
<b>E6. Sweet and Sour</b>	
Pineapple, tomatoes, onions, carrot, cucumbers, bell peppers and scallions	
<b>E7. Ginger</b>	
Fresh ginger, baby corn, mushrooms, bell peppers, onions, carrots, shitake- mushroom, scallions, and brown sauce	
<b>E8. Spicy Eggplant *</b>	
Eggplants, bell peppers, carrots, onions, and basil in Thai red curry paste	
<b>E9. Orange Chicken</b>	<b>16</b>
Tempura Chicken sautéed with orange sauce and assorted vegetables on the side	

<b>E10. Chicken Teriyaki</b>	<b>16</b>
Tempura chicken sautéed with sesame oil, onion, bell pepper, baby corn, scallion served on a hot plate	

<b>E11. Lemon Grass Chicken</b>	<b>16</b>
Pan fried marinated chicken cooked with fresh lemon glass and assorted vegetables, and crispy shallot	

<b>E12. Wild Wild *</b>	<b>16</b>
Pork tender, red curry pastes with young pepper, bamboo, bell pepper, carrot, Kachi root, basil leaves and coconut milk	

<b>E13. Lava Chicken <b>or</b> Shrimp *</b>	<b>16/20</b>
Tempura style chicken or shrimp with steamed vegetable topped with sweet chili sauce	

<b>E14. Beef Macadamia</b>	<b>20</b>
Chunk steaks sautéed with macadamia nuts, pineapples, mushrooms, carrots, baby corns, bell peppers, onions, and gingers with Honey-ginger sauce	

<b>E15. Red Snapper <b>or</b> Salmon with Chili Sauce *</b>	<b>20</b>
Red snapper or Salmon fillet topped with 3 flavor sweet, sour, and spicy in one sauce, assorted steamed vegetables	

<b>E16. Chu-Chee Snapper <b>or</b> Salmon *</b>	<b>20</b>
Snapper or Salmon fillet topped with Chu-Chee curry coconut base, steamed vegetables, finished touch with coconut and basil	

<b>E17. Tamarind Snapper <b>or</b> Salmon</b>	<b>20</b>
Red Snapper or Salmon fillet topped w rich Tamarind sauce, assorted vegetables, and crispy shallot	

<b>E18. Shrimp and Scallop Ginger Lover</b>	<b>20</b>
Shrimp and scallops with ginger, onions, scallions, celery, baby corn, mushrooms, bell peppers, carrots & Shitake Mushroom	

<b>E19. Devil's Seafood *</b>	<b>20</b>
Mixed Seafood sautéed with bamboo shoots, bell peppers, carrot, onion, basil, and Thai curry paste	

<b>E20. Seafood Nam prik pao *</b>	<b>20</b>
Mixed seafood sautéed with bell peppers, carrot, onion, basil and Thai chili paste	

<b>E21. Long Island Seafood *</b>	<b>20</b>
Mixed Fresh Seafood sautéed with pineapple chunks, zucchini, carrot, bell peppers, onion, scallion, and basil w Curry paste	

<b>E22. Honey Duck</b>	<b>26</b>
Crispy duck topped with Honey-ginger sauce, served with steam vegetables	

# Noodles and Fried Rices

<b>Chicken or Pork or Veg + Tofu</b>	<b>14</b>
<b>Crispy chicken or Grill chicken or Beef</b>	<b>16</b>
<b>Shrimp or Scallop or Calamari</b>	<b>18</b>
<b>Mix Seafood or Snapper or Salmon</b>	<b>20</b>
<b>Duck</b>	<b>26</b>
<b>Brown Rice or Rice noodle instead of White Rice: extra \$1</b>	

## 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 16 or Shrimp 20)

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 16 or Shrimp 20

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 20

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

# Noodle Soups

<b>Chicken or Pork or Veg + Tofu</b>	<b>16</b>
<b>Crispy chicken or Grill chicken or Beef</b>	<b>18</b>
<b>Shrimp or Scallop or Calamari</b>	<b>20</b>
<b>Mix Seafood or Snapper or Salmon</b>	<b>22</b>
<b>Duck</b>	<b>26</b>

## N14. Pho (Pho only: Vege or Chicken or Beef 14)

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. Miso Ramen (Coming Soon)

Home Made Miso Flavored Ramen, topped with tender sliced pork, egg, nori seaweed, corn, and scallion

## N21. Spicy Miso Ramen \* (Coming Soon)

Home Made Spicy Miso Flavored Ramen, topped with tender sliced pork, egg, nori seaweed, corn, and scallion

# Lunch

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

<b>Chicken or Pork or Veg + Tofu</b>	<b>11</b>
<b>Crispy chicken or Grill chicken or Beef</b>	<b>13</b>
<b>Shrimp or Scallop or Calamari</b>	<b>14</b>
<b>Mix Seafood</b>	<b>16</b>
<b>Brown Rice or Rice noodle instead of White Rice: extra \$1</b>	

## 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

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

<b>Fried Banana (with Ice Cream)</b>	<b>6 / 8</b>
Crispy bananas rolls, topped with whipped cream, chocolate sauce or honey sauce	
<b>Fried Ice Cream</b>	<b>7</b>
Vanilla ice cream ball-breaded, served with chocolate sauce and whipped cream	
<b>Mango Delight</b>	<b>6</b>
Fresh mango with sweet coconut sticky rice, topped with sesame seed	
<b>Thai Ice Cream</b>	<b>6</b>
Sweet sticky rice topped with coconut ice cream and roasted peanuts	
<b>Thai Custard</b>	<b>6</b>
Sweet coconut sticky rice topped with Thai style custard	
<b>Sacou</b>	<b>5</b>
Sweet tapioca topped with coconut milk. Topped w Sesame seeds	
<b>Coconut or Vanilla Ice cream</b>	<b>4</b>
Two scoops of the ice cream, topped with whipped cream and cherry	

# Beverages

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

# Side Orders

Peanut Sauce	<b>1</b>
Jasmine Rice /brown rice/sticky rice	<b>2</b>
Steamed Seasonal mix vegetables	<b>3</b>



**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**

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**www.KobJaiThai.com**