

SORN THAI

RESTAURANT

SAWADEE

WELCOME

Welcome to Sorn Thai, and to one of the World's most exotic Cuisines. Thai food evolved in the Cosmopolitan Trade Routes of Asia, and combines the Oriental bite of Szechuan Chinese, the tropical flavors of Malaya/Indonesia, the creamy coconut sauces of South India And Ceylon, and the aromatic spices of Arabia.

APPETIZERS



- 1. Sorn Thai Spring Rolls(2 rolls)** **3.95**
Glass Noodles, chicken, mushroom & carrots wrapped in Thai pastry, served with sweet & sour sauce.
- 2. Shrimp Chips** **4.95**
Crispy Thai-style chips, served with peanut sauce.
- 3. Calamari** **7.95**
Deep-fried squid, served with Green salad.
- 4. Satay Chicken (4 skewers)** **7.95**
Four skewers of marinated chicken, grilled and served with salad and peanut sauce.
- 5. Mee Krop** **7.95**
Crisp fried Thai noodles, with sweet & sour sauce, chicken, shrimp & vegetables.
- 6. Thai Cold Rolls (6 pieces)** **4.95**
Chicken breast, egg, carrot, bean sprout, coriander, basil leave, mint leave wrapped in Thai rice paper, served with sweet & sour sauce.
- 7. Shrimp Rolls (4 rolls)** **7.95**
Deep-fried tiger shrimp, seasoned with garlic pepper and wrapped in Thai pastry, served with sweet & sour sauce.
- 8. Fish Cakes (6 pieces)** **7.95**
Fish, long beans, lime leaves with spicy curry paste.
- 9. SornThai Combination Appetizer** **12.95**
Chicken Satay, Thai Cold Rolls, Spring Rolls, Two Fish Cakes, Shrimp Rolls.

SOUP

After rice, soups are a mainstay of the Thai diet, They range from rich coconut flavored chicken & vegetable broths, to the elegant Tom Yum Goong, shrimp or prawn soup. (All soup dishes serve two persons).

10. Up-Country Soup

A hearty soup from rural Thailand: Shrimp, napa, mushrooms, baby corn & green beans in lemon grass soup.

8.95

11. Lemon Shrimp Soup

Tiger shrimp with lemon grass, lemon juice, mushrooms, coriander & chili.

8.95

12. Lemon Chicken Soup

Chicken breast with lemon grass, lemon juice, mushrooms, coriander & chili.

8.95

13. Coconut Chicken Soup

A fragrant mix of chicken, lemon grass, coconut milk, mushroom, galingale and chili spices.

8.95

14. Lemon Seafood Soup (Po tak)

Shrimp, squid, crab and mussels with lemon grass, mushroom, basil leaves, lemon juice & chili.

10.95

15. Thai Hot & Sour Soup

Tofu, bamboo-shoots, Chinese mushrooms ,egg & chicken.

7.95



SALAD

A Thai meal will always include at least one salad Often mixed with meat, fish and spices for contrast in taste.

16. Papaya Salad

Green papaya mixed with sliced tomato, green beans, garlic, peanuts & lime juice.

7.95

17. Mango Salad

Fresh green mangoes mixed with chicken, shrimp, red pepper, coriander and cashew nuts.

8.95

18. Thai Salad

Shrimp, chicken breast, cashew nuts, cucumber, tomato, onion, spicy garlic sauce on leaf lettuce.

7.95

19. Curry Salad

Curry peanut sauce with egg, bean sprouts, lettuce, tomato, onion, tofu and shrimp chips.

7.95

20. Seafood Salad

Shrimp, squid, mussel marinated in chili sauce, mint leaves, red onion, glass noodles.

10.95

NOODLE

- 21. Pad Thai** **8.95**
A Thai classic: rice noodles, chicken, shrimp, tofu, eggs, roasted peanuts & green onions ~ with bean sprouts, a dash of lemon & spiced to your preference.
- 21A. Pad Thai Vegetarian** **8.95**
A classic pad thai noodles with vegetable, tofu, eggs, roasted peanuts.
- 22. Seafood Noodle** **10.95**
Fried rice noodles with shrimp, squid, mussels, crab meat & vegetable.
- 23. Thai Spicy Noodles** **8.95**
Rice noodles with chicken, basil leaves, onions and hot chilies.
- 24. Glass Noodle** **8.95**
Glass noodles with shrimp & chicken, eggs & green onions.

RICE

Prized throughout Asia for its taste and fragrance, Thai rice, cooked unsalted, is the carefully chosen base for an exotically spiced meal. A Thai cook can determine the freshness, moisture and cooking time required of the dry rice grains by touch.

- 25. Chicken Fried Rice** **8.95**
Thai fried rice with marinated chicken, egg, vegetables
- 25a. Basil Chicken Fried Rice** **8.95**
Thai fried rice with chicken, chilies, and basil leaves.
- 26. Pineapple Fried Rice** **10.95**
Thai fried rice with shrimp, chicken, pineapple & cashew nuts.
- 27. Shrimp Fried Rice** **9.95**
Thai fried rice, tiger shrimp, eggs & vegetables.
- 27a. Basil Shrimp Fried Rice** **10.95**
Thai fried rice with shrimp, chili, and basil leaves.
- 28. Crab Fried Rice** **9.95**
Deliciously crab-fried rice with egg & vegetables.
- 28A. Seafood Fried Rice** **11.95**
Thai fried rice with shrimps, squid, crab, mussels, egg & vegetable.
- 28B. Basil Seafood Fried Rice** **11.95**
Spicy fried rice with shrimp, squid, crab, mussels, egg vegetable and basil leaves.
- 29. Jasmine Rice** **1.95**
Healthy and nutritious.

BEEF

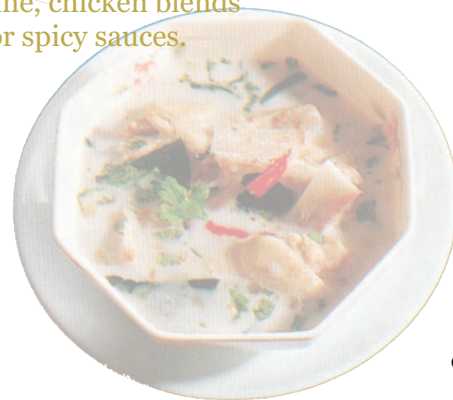
Thais are more likely to eat Small Quantities of Meat, Imaginatively Blended with Soup, Spices, Noodles, Rice and Vegetables.

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| 30. Beef Salad
Sliced barbequed Steak, flavoured with Thai Spices, Red onion, mint leaves & lemon juices. | 10.95 |
| 31. Beef in Oyster Sauce
Choice beef slices in oyster sauce with mushroom, broccoli. | 10.95 |
| 32. Beef in Hot Sauce
Sliced beef in a thick & red curry sauce, green bean with peanut sauce. | 11.95 |
| 33. Red Curry Beef
Beef in red curry sauce, basil leaves, bamboo shoots and red & green peppers. | 11.95 |
| 34. Thai BBQ Beef
Marinated grilled beef in Thai sauce, garlic pepper, served with Sorn Thai hot sauce. | 11.95 |
| 35. Beef with Eggplant
Sliced beef, red & green peppers, onions, basil & chili. | 10.95 |
| 35a. Garlic Beef
Sauteed tender beef with fresh garlic, ground peppers. | 11.95 |
| 35b. Basil Beef
Beef with garlic, chili, basil leaves, red and green peppers. | 10.95 |

CHICKEN

A mainstay of urban & rural Thai cuisine, chicken blends well with fresh herbs, vegetables or spicy sauces.

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| 36. Spicy Chicken Salad
A spicy minced chicken salad, Thai style with roasted chili peppers & mint leaves. | 9.95 |
| 37. Basil Chicken
Chicken with garlic, chili peppers, basil leaves and red & green peppers. | 9.95 |
| 37a. Spicy Chicken
Chicken with garlic, chili, green bean, onion and carrot. | 9.95 |
| 38. Cashew Nut Chicken
Sauteed sliced chicken breast with roasted cashews, sweet peppers, onions & orange. | 10.95 |



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| 39. Green Curry Chicken | 10.95 |
| Chicken in Thai green curry with basil, coconut milk, bamboo shoots ,red & green peppers. | |
| 40. Ginger Chicken | 9.95 |
| Sliced chicken breast with ginger, mushroom & onions. | |
| 41. BBQ Chicken | 10.95 |
| Chicken marinated in garlic & grilled and served with a sweet & sour sauce. | |
| 42. Red Curry Chicken | 10.95 |
| Chicken in red curry sauce, basil leaves, bamboo shoots and red & green peppers. | |
| 42a. Pineapple Curry | 10.95 |
| Chicken in red curry sauce with chunks of pineapple. | |
| 43. Chicken Baby Corn | 9.95 |
| Sliced chicken, baby corn, red & green peppers, carrots & onion in a chili & garlic sauce. | |
| 44. Chicken with Eggplant | 9.95 |
| Sliced chicken with chili, basil leaves, red & green peppers, and onions. | |
| 44A.Chicken with Vegetable | 9.95 |
| Stir-fried mixed vegetable with chicken. | |

SEAFOOD

Thailand's long coastline, rivers, canals and ponds give an endless source of fresh and dried seafood. If it swims, the Thais have a recipe!



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| 45. Garlic Shrimp | 11.95 |
| Shrimps with garlic & ground peppers, served with garden salad. | |
| 46. Basil Shrimp | 11.95 |
| Shrimps with garlic, chili peppers and basil leaves. | |
| 47. Spicy Mixed Seafood | 13.95 |
| Tiger shrimp, crab, squid, mussels , eggplant, green beans, basil leaves, bamboo shoots, fried in spicy sauce. | |
| 48. Shrimp Curry | 11.95 |
| Tiger shrimp with coconut milk, spicy sauce & peanut sauce. | |
| 49. Sweet & Sour Shrimp | 11.95 |
| Stir-Fried tiger shrimp with tomato, cucumber, pineapple in sweet & sour sauce. | |
| 49a. Cashew Nut Shrimp | 11.95 |
| Shrimps with roasted cashew nut, green-red pepper, onion and orange. | |
| 50. Basil Squid | 9.95 |
| Squid with garlic, chili, peppers, sweet basil leaves, red & green peppers. | |

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| 50a. Garlic Squid | 9.95 |
| Squid with garlic & ground peppers, served with garden salad. | |
| 51. Tamarind Snapper | 16.95 |
| Deep-fried snapper in Tamarind sauce with red peppers & basil leaves | |
| 51a. Grilled Snapper | 16.95 |
| Grilled Red Snapper with Thai spicy sauce. | |
| 51b. Steamed Snapper | 16.95 |
| Steamed fish with Chilies, garlic & lemon sauce. | |
| 52. Tamarind Salmon | 16.95 |
| Deep-fried salmon fillet in tamarind sauce with red pepper and basil leaves. | |
| 52A. Sweet & Sour Salmon | 16.95 |
| Deep-fried salmon fillet in sweet & sour sauce with tomato, cucumber & pineapple. | |
| 52B. Steamed Salmon | 16.95 |
| Steamed salmon with chilies, garlic, fresh ginger and lemon sauce. | |



VEGETABLE

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| 53. Mixed Vegetables | 8.95 |
| Stir-fried vegetables with mushrooms, carrots, baby corn & broccoli. | |
| 54. Spicy Basil Eggplant | 8.95 |
| Stir-fried spicy eggplant, with basil leaves & chili sauce. | |
| 55. Vegetables Curry | 8.95 |
| Vegetables and tofu in red curry sauce. | |
| 56. Spicy Tofu | 7.95 |
| Tofu, red & green peppers and onions with chili sauce. | |
| 57. Cashew Nut Tofu | 8.95 |
| Tofu with roasted cashew nuts, green-red peppers, onions & orange. | |
| 58. Cashew Nut Vegetable | 8.95 |
| Stir-fried vegetable with cashew nuts and orange. | |
| 59. Ginger Tofu | 7.95 |
| Tofu with ginger, mushrooms and onion. | |

DESSERT

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| Coconut Ice-Cream | 3.75 |
| Mango Ice-Cream | 3.75 |
| Deep-Fried Banana with Honey | 3.75 |
| Sticky Rice with Sweet Mango | 4.75 |