

Entrees

Choice of meat unless specified

Chicken, Pork, Tofu, Veggies	\$12.95
Beef	\$13.95
Prawns	\$13.95

Pad Mamaung Himmapan (Cashew)

Stir-fry with carrots, onions, celery, cashews, red bell peppers, green cabbage

Pra Ram Rong Song

Served on a bed of spinach, topped with peanut sauce

Pad Pak Raum

Stir-fried mixed vegetables, shiitake mushroom, and Oyster sauce.

Spicy Eggplant

Chinese eggplant with bell peppers, sliced white onions, Thai basil, chili paste & curry powder

Paew Wan

Stir-fry with tomatoes, celery, onions, carrots, cucumber, pineapple, with sweet & sour sauce

Plig Khing **

Stir-fried ginger curry Paste, green beans and Carrots

Pad Kra Pow

Stir-fry with green beans, onions, basil, red bell peppers

Pad Nam Plig Pao **

Stir-Fried Choice of Meat with Vegetables and Chili Paste

Pad Kra Taim (Garlic Delight)

Stir-fried soy sauce with white pepper on bed of broccoli and carrots, topped with crispy garlic and cilantro

Pad Khing (Ginger Lover)

Stir-fry with onions, carrots, celery, ginger, mushroom, Garlic sauce

Pad Nam Mun Hoi

Stir-fried beef with carrot, onion, and broccoli with oyster sauce

Gai Yang (Thai BBQ)

Marinated chicken with skin and bone- in, grilled and served with sweet chili sauce. \$13.95

Hot Summer

Combination of chicken, beef, pork, and bell peppers, onion, bamboo shoots, green beans, mushroom, and red curry paste \$14.95

Neau Jan Lon (Beef Sizzling Plate)

Steamed vegetables, mounded with tender beef, served on sizzling platter \$14.95

Garlic & Pepper Prawns

Stir-Fried Prawns with Fresh Garlic, Black Pepper, Red Bell Pepper, Green Onion on Bed of Spinach \$14.95

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Noodles

Choice of meat unless specified

Chicken, Pork, Tofu, Veggies	\$12.95
Beef	\$13.95
Prawns	\$13.95

Pad Thai

Stir-fried rice noodles, egg, bean sprouts, onions, peanuts

Pad See Ew

Stir-fried wide rice noodles, egg, Chinese broccoli, black soy sauce

Pad Kee Mao

Stir-fried wide rice noodles, egg, onions, Chinese broccoli, basil, red bell peppers

Rama Noodle with Peanut Sauce

Stir-fried wide rice noodles & broccoli. Served with peanut sauce.

Pad Ba Mee

Stir-Fried Egg Noodles with Egg, and Vegetables.

Pad Woon Sen

Stir-fried bean thread noodles, celery, onions, broccoli, carrots, napa cabbage, tomato, pineapple, and egg.

Goy See Mee

Gravy egg noodles, Topped with mushroom, bamboo shoots, and Vegetable.

Rad Na

Sautéed with broccoli, carrots & yellow bean sauce mixed with gravy: served over wok fried wide noodles

Tom Yum Noodle Soup

Rice noodles, bean sprouts, peanuts, lime juice, green onion and Cilantro in our home-Made broth.

Wonton Noodle Soup

Fresh wonton stuff with ground chicken, shiitake mushroom, and egg noodle. Served in a hot broth with baby bok choy \$11.95

Yellow Curry Noodles

Wok-fried wide rice noodles, ground chicken, yellow curry powder, tomato, onion, peas & carrots with homemade gravy \$11.95

Kao Soy (Curry Noodle Soup) **

Steamed egg noodles with chicken in yellow curry sauce and coconut milk. Garnished with pickled Mustard greens, shallots, Cilantro, and fried garlic. \$12.95

Beef Noodle Soup

Sliced beef, noodles & fresh bean sprouts in a steaming beef broth. \$13.95

Duck Noodle Soup

Egg Noodle with baby bok choy, sliced roasted duck, served in a hot duck broth. \$13.95

Kids Menu

(Under 12 years old only, no substitution allowed) Served with steamed rice, broccoli, and carrots

\$6.95 Your choice of
Chicken Nuggets
Chicken Wings
Chicken Satays
Pot Stickers

Fried Prawn \$7.95

Fried Rice

Choice of meat unless specified

Chicken, Pork, Tofu, Veggies	\$12.95
Beef	\$13.95
Prawns	\$13.95

Thai Fried Rice

Stir-fried rice, broccoli, onions, tomatoes, egg

Pineapple Fried Rice

Stir-fried rice with pineapple, egg, Red Bell Peppers, onions, broccoli, and topped with Cilantro.

Basil Fried Rice

Stir-fried rice with Egg, onion, broccoli, Tomatoes, red bell Pepper, and thai basil.

Green Curry Fried Rice

Jasmine rice wok fried with egg, green curry paste, coconut milk, bamboo shoots, green bean and basil leaves

Chili Paste Fried Rice

Stir-fried rice with Egg, onion, broccoli, tomatoes, bell pepper, and chili paste.

Garlic Fried Rice

Jasmin Rice Stir-Fried with Your Choice of Meat, egg, Red Onion, Carrot. Topped with Crispy Garlic.

Yellow Curry Fried Rice

Stir fried rice with yellow curry, chicken, potatoes, cashew nuts \$13.95

Crab Fried Rice

Stir-fried rice with egg, tomato, crab meat, peas and carrots. \$19.95

Thai Pepper Fried Rice

Mixed with combination of prawns, chicken, beef, pork, broccoli, egg, onion, tomatoes, and cashew nuts. \$15.95

On the side

Steamed White Rice	\$2.00
Steamed Brown Rice	\$2.00
Sticky Rice	\$2.00
Peanut Sauce	\$3.95
Steamed Mixed Vegetables	\$4.95
Cucumber Salad	\$3.95
Side Curry Sauce (Red, Green, or Yellow)	\$3.95
(Soup Cup 8 oz)	
Extra meat (Chicken, Beef, Pork, Tofu, or Veggies)	\$3
Extra Prawn, Scallop, Squid	\$1 each

Desserts

Mango Sticky Rice	\$6.95
Black Sticky Rice	\$3.95
Black Sticky Rice with coconut ice cream	\$6.95
Fried Banana with coconut ice cream	\$6.95
Ice Cream	
Coconut or Mango or Green Tea	\$3.95
Combination Flavor Ice cream	\$8.00

Menu items and prices are subjected to change without prior notice.

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THAI PEPPER
True Thai Kitchen

www.thaipepperttk.com

701 Pacific Ave.

Tacoma, WA 98402

Tel (253) 503-3179

Fax (253) 507-4803

Restaurant Hours

Monday - Thursday : 11 .00am - 09.00pm

Friday - Saturday : 11.00am - 10.00pm

Sunday : 12.00pm - 09.00pm

Lunch Combination

(11:00 – 3:00 Monday – Friday)
Includes soup of the day, Pad Thai Noodles (No meat), and your choice of White rice, Brown Rice or mix salad

1. Chicken Cashew Nut

Stir-fry with carrots, onions, celery, green cabbage, cashews, red bell peppers \$9.95

2. Red Curry Chicken

Simmered in coconut milk bamboo shoots, basil, red curry paste, red bell peppers \$9.95

3 Rama Chicken

Served on a bed of fresh spinach, topped with peanut sauce. \$9.95

4. Crispy Garlic Chicken

Stir-fry with garlic, served with steamed broccoli, carrots \$9.95

5. Yellow Curry Chicken

Simmered in coconut milk, potatoes, onions, carrots, yellow curry paste \$9.95

6. mix Vegetables

Mixed fresh vegetable stir fried in oyster sauce \$9.95

7. Massaman beef

Simmered in coconut milk, potatoes, onions, roasted peanuts, massaman curry paste \$10.95

8. Pad Ka Pow

Stir-fry with green beans, onions, basil, red bell peppers \$9.95

9. Coconut Prawns

Whole prawns tossed with lots of coconut flake & deep-fried golden brown. Plum dipping sauce \$10.95

*Extra meat (Chicken, Beef, Pork, Tofu, or Veggies) \$3
Extra Prawn, Scallop, Squid \$1 each*

Chef's Special Dishes

Lemon Grass Chicken

Chicken Breast Marinated With Garlic, Pepper, Cilantro, Curry Powder, Coconut Milk, Lots Of Lemongrass, Served On A Bed Of Green Cabbage & Sizzling Plate \$15.95

Lamb Panang**

Grilled Lamb topped with Panang Sauce, Bell Peppers, and Artichokes. \$18.95

Golden Duck

Sliced De-Boned and Served on Sizzling Hot Plate. Topped with Ginger Sauce. \$18.95

Tamarind Prawns

Deep-Fried Prawns Topped with Sweet Tamarind Sauce, Crispy Shallot, Garlic, and Chili Pepper. \$15.95

Hor Mok

Combination Prawns, Squid, Scallop, Egg, Basil, Cooked in Red Curry Sauce. Served on Hot Plate \$16.95

3 Flavor Trout **

Sizzling Whole Trout with Mushroom, Baby Corn, Bell Pepper, Basil, and Chili Sauce. \$15.95

Sweet Chili

A Combination of Sweet and Spicy Taste Blended in Sweet Garlic Chili Sauce. Then Tossed with Crispy Chicken on Bed of Sliced Cabbage, Carrots, and Topped with Fried Basil. \$14.95

Spicy Catfish **

Pan-Fried Catfish Fillet Served on Bed of Carrots & Green Beans, Red Curry Sauce. \$16.95

Steak Curry

Grilled New York Steak topped with Brown Curry, Potatoes, Pineapples, Red Onions and Peanuts. \$18.95

Hot Pot Seafood

A Mixture of Prawns, Squids, and Scallops in Vermicelli Noodles, Garlic, Ginger. Napa Cabbage, then Mixed in our Homemade Sauce. \$16.95

Ginger Cod

Steamed Cod Fillet, Fresh Ginger, Celery, Napa Cabbage, and Topped with Scallions. \$16.95

Mom's Favorite (Pad Kra Chai) **

Combination of Prawns and Chicken Breast Stir-Fried with Slices of Fresh Krachai Root (Thai Herb), Curry Paste, and Vegetables. \$15.95

Seafood Combo (Pad Kra Tiam)

Stir-fried Combination of Prawns, Scallops, and Squids, Soy Sauce with White Pepper, on bed of Broccoli and Carrots topped with Crispy Garlic and Cilantro. \$16.95

Appetizers

Spring Rolls

Deep Fried Spring Rolls Stuffed with Vegetables \$6.95

Fresh Rolls

Fresh Rice Paper Rolls with Mixed Lettuce, Basil, Carrots, Cilantro, and Vermicelli Noodles. \$6.95 (Add Prawn \$7.95)

Miang Khum

Diced Ginger, Shallots, Limes, Peanuts, Dried-Shrimp, Crispy Coconut Meat in the Spinach Wrapper served with Tamarind Sauce. \$8.95

Tod Mun

Deep Fried Spicy Fish Cakes, Served with Fresh Cucumber Homemade Sauce. \$10.00

Chicken Satay

Marinated Chicken Grilled and Served with Peanut Sauce. \$9.00

Lamb Satay

Marinated Lamb Grilled and Served with Peanut Sauce. \$10.95

Chicken Wings

Crispy Chicken Wings Served with Sweet Garlic Sauce. \$9.95

Fried Tofu

Served with Plum Sauce, Peanut, and Cilantro. \$7.95

Prawn Rolls

Deep Fried Prawns Wrapped in Wonton Served with Plum Sauce. \$10.95

Calamari

Deep Fried Lightly Breaded Calamari. \$10.95

Crab Wonton

Crab Meat and Cream Cheese Wrapped in Wonton Sheet and Deep-Fried. \$7.95

Pot Sticker

Ground Pork Stuffed in Wrappers, and Pan-Fried. \$7.50

Chive Pancake

Pan-fried with Sweet Black Vinegar Dipping Sauce. \$7.95

Coconut Prawns

Whole prawns tossed with coconut flake and deep-fried golden brown. \$9.95

Stuffed Chicken Wings

Deep fried chicken wings Stuffed with ground chicken, vermicelli noodles, carrot, cabbage, black mushroom. Served with cucumber sauce. \$10.95

Mixed Appetizers

A combination of Spring Rolls (2), Fresh Rolls (2), Coconut Prawns (2), Crab Wonton (3), Pot Stickers (3) \$14.95

Salad

*Extra meat (Chicken, Beef, Pork, Tofu, or Veggies) \$3
Extra Prawn, Scallop, Squid \$1 each*

Yum

Mixtures of Lime Juice, Onion, Lettuce, Chili Paste with Your Choice of
Chicken or Tofu \$11.95
Beef, Prawns, Squid, or Scallop \$13.95
Seafood Combination \$16.95
(Prawns, Squid, Scallops, Salmon, and Mussels)

Larb Gai

Ground chicken mixed with lime juice and chili, served with cabbage leaves. \$11.95

Som Tum

Green papaya, cherry tomatoes, carrots, green beans, shrimps & limes tossed with peanuts, palm sugar, and fish sauce. \$11.95

Yum Green Bean

Cooked Green Beans with Chicken, Onion, Peanut, Coconut Milk and Lime Juice. \$11.95

Yum Woon Sen

Crystal noodles with prawns, ground chicken, green and red onion, Cilantro, and lime juice. \$12.95

Chicken or Tofu or Vegetables \$11.95
Prawns or Squid \$12.95
Scallop \$13.95
Seafood Combination \$16.95
(Prawns, Squid, Scallops, Salmon, and Mussels)

Soups

Tom Yum

Hot and sour soup with Mushrooms, herbs and Lime juice.

Tom Ka

Hot and sour coconut milk soup, mushrooms, herbs And lime juice.

Wonton Soup

Fresh wonton stuff with ground chicken, shiitake mushroom. Served in a hot broth with baby bok choy \$10.95

Tom Jurd

Grounded chicken, tofu, napa cabbages, vermicelli noodles, shiitake mushroom, & scallions in a clear broth. \$10.95

Tom Zapp

Hot and sour soup with beef, chili, shallot, galangal root, lemongrass, basil, garlic and tamarind juice. \$13.95

Kang Laeng (Country Style Soup)

Combination of prawn, pumpkin, mushroom, baby corn, carrot, green bean, and sweet basil \$13.95

Choice of meat unless specified

Chicken, Pork, Tofu, Veggies \$12.95
Beef \$13.95
Prawns \$13.95

Curry

Red Curry **

Red curry paste cooked with Coconut milk, bamboo shoots, and basil.

Green Curry **

Green curry paste cooked With coconut milk, eggplant, red bell pepper, green peas, And Thai basil.

Yellow Curry *

Yellow curry paste cooked with coconut milk, carrots, white onion, and potatoes.

Panang Curry **

Panang curry paste cooked With coconut milk, red bell peppers, zucchini, and lime leaves.

Mussaman Curry *

Mussaman curry paste Cooked with coconut milk, onion, peanuts, potatoes, and pineapple.

Duck Curry **

Roasted duck, pineapple, Tomatoes, red bell peppers, zucchini and basil cooked in red curry sauce. \$18.95

Jungle Curry ** (No coconut milk)

Mushroom, green beans, Zucchini, bell peppers, baby corn, kra chai root and basil cooked in red curry paste.
Chicken \$13.95
Wild cod \$16.95

Pumpkin Curry **

Chicken, pumpkin, bell Pepper, white onion, red curry, with coconut milk. \$14.95

Avocado Curry **

Chicken, fresh avocado, green curry sauce, red bell peppers, basil, and lychee. \$15.95

Royal Curry**

Prawns, pineapple, coconut milk, red bell peppers cooked in red curry paste \$15.95

Crab Curry **

Crab meat, spinach, red bell pepper, and lime leave in yellow curry sauce \$17.95

Vegetables

Bok Choy

With Garlic Sauce and Shiitake Mushroom \$10.95

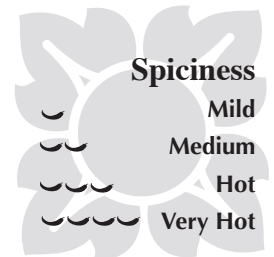
Green Bean

With Garlic Sauce \$10.95

Chinese Broccoli

With Oyster Sauce and Shiitake Mushroom \$10.95

*Extra meat (Chicken, Beef, Pork, Tofu, or Veggies) \$3
Extra Prawn, Scallop, Squid \$1 each*



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