

Lunch Special

With a FREE Appetizer and Jasmine Rice

Everyday 11:00 AM - 3:00 PM



Choice of appetizers: Salad (w/sesame dressing)/Egg Roll / Fried Tofu
(no substitutions please)

Choice of meats: Tofu/Vegetables/Chicken/Beef/Pork \$8
with Shrimp +2 / Vegetarian Duck + \$1

For Brown Rice + \$1.00

Orange Chicken

Sweet & Sour Dish

Mongolian Dish

Spicy Basil

Ginger Dish

Cashew Nut Dish

Garlic & Pepper Dish

Mixed Vegetable Dish

Broccoli Dish

Spicy Eggplant Dish

Pad Thai

Pad See Ew

Pad Kee Mao

Chow Mein

Curry

Red/Green/Yellow/Panang

Spicy Wings

BBQ Chicken

Chu-Chee Dish + \$3

Triple Flavor Fish +\$3



- * We use white meat
- * Please let us know if you have any food allergies
- * Not all ingredients are listed in the menu
- * Menu and prices are subject to change without notice
- * \$15.00 minimum for credit card
- * An 18% gratuity will be added to a party of 8 or more

Appetizers

Golden Tofu \$6

Deep fried tofu with crushed peanut in sweet chili sauce

Spring Rolls \$6

Deep fried spring rolls stuffed with vermicelli noodle and chopped vegetables with sweet & sour sauce

Veggie Dumplings \$6

Mixed vegetables dumplings with black bean sauce (available in steamed or fried)

Thai Dim Sum \$6

Minced chicken and water chestnuts wrapped with wonton (available in steamed or fried)

Fresh Siamese Rolls \$7

Tofu, bean sprouts, lettuce and mint leaves wrapped in fresh rice paper with dipping sauce

Sa-Tae \$8

Grilled marinated chicken or beef strips on skewers with cucumber salad and peanut sauce

Curry Puffs \$7

Siamese pastry stuffed with potatoes, onions and curry powder

Wontons With Cheese \$7

Mozzarella cheese wrapped with wonton, served with sweet & sour sauce

Honey Pork Ribs \$7

Back ribs marinated with garlic, pepper, honey and traditional Thai spices

Beef Jerky \$7

Thai traditional style beef jerky with Thai chili sauce

Golden Fish Cake \$7

Deep fried fish paste, mixed with Thai chili paste, green beans and kaffir lime leaves with cucumber sweet chili sauce topped with crushed peanuts

Vegetarian Tempura \$7

Deep fried carrots, broccoli, green beans, onions, bell peppers and baby corn with sweet & sour sauce

Fried Shrimp \$8

Deep fried battered shrimp with sweet & sour sauce

Shrimp in Rolls \$8

Deep fried marinated shrimp and garlic in spring roll

Mee Krob \$8

Crispy noodle mixed with tofu and chicken

Fried Calamari \$8

Crispy squid with sweet chili sauce

Shrimp Cake \$8

Deep fried shrimp paste with plum sauce

Angel Wings \$8

Battered chicken wings stuffed with ground chicken, carrots, onions, potatoes and glass noodles

Fried Soft Shell Crab \$8

Deep fried soft shell crab topped with garlic and special sauce

Crying Tiger \$8

Grilled boneless beef short ribs with Thai spicy sauce

Thiptara Delight \$12

Wonton cheese, curry puffs, chicken Sa-tae and spring rolls

Side Order

Jasmine Rice \$1.50

Brown Rice \$2

Sticky Rice \$2

Assorted Green Vegetable \$3

Steamed Broccoli \$3

Steamed String Beans \$3

Steamed Bean Sprout \$3

Peanut Sauce \$2

Steamed Noodle \$3

Beverages

Soda \$2.50

Coke/Diet Coke / Sprite / Root Beer / Ginger Ale/ Seltzer

Thai Iced Tea \$4

Thai Iced Coffee \$4

Iced Tea \$3

Iced Green Tea \$3

Premium Hot Tea \$3

Green Tea or Jasmine Tea

Hot Coffee \$2

Lemonade \$2.50

Orange Juice \$3

Cranberry Juice \$3

Pineapple Juice \$3

Coconut Juice \$5

Voss Still or Sparkling \$3

Desserts

Green Tea Ice Cream \$5

Coconut Ice Cream \$5

Fried Banana with Chocolate Sauce \$6

Fried Banana with Coconut Ice Cream \$7

Chocolate Brownie with Green Tea Ice Cream \$7

Kao-Thom-Mud \$7

Steamed sweet sticky rice and banana stuffed in banana leaf, served with coconut ice cream

Sweet Sticky Rice with Mango (Seasonal) \$8

Thai Custard with Sweet Sticky Rice \$8

Curry

Tofu / Vegetable / Chicken / Beef / Pork \$11
Meat Combination (Chicken, Pork and Beef) \$11
Shrimp \$13 / Scallop \$13
Fish \$14 / Seafood \$16

Red Curry

Thai spices blended in chili paste with bamboo shoots, basil, string beans, and bell peppers simmered in coconut milk

Green curry

Thai spices blended in hot green chili paste with bamboo shoots, basil, string beans, zucchini and bell peppers then simmered in coconut milk

Panang Curry

Thai herbs and spices blended in chili paste with bell peppers and kaffir lime leaves simmered in coconut milk

Yellow Curry

Thai herbs and spices blended in mild chili paste with potatoes, carrots and onions simmered in coconut milk

Massaman Curry

Southern Thai spices blended in chili paste with potatoes, peanuts, carrot and onions simmered in coconut milk

Pineapple Curry

Thai spices blended in chili paste with pineapples, basil, and bell peppers simmered in coconut milk

Noodles

Tofu / Vegetable / Chicken / Beef / Pork \$12
Meat Combination \$12
Shrimp \$14 / Scallop \$14
Fish \$14 / Seafood \$16

Pad Thai

Stir fried Thai rice noodle with tofu, egg, scallions, bean sprouts topped with crushed peanuts and lime wedge

Pad See Ew

Flat rice noodle in sweet soy sauce with Chinese broccoli and egg

Pad Kee Mao

Spicy pan-fried flat rice noodle sautéed in spicy sauce with fresh chili, basil leaves, bell peppers, onions, mushrooms, baby corn, broccoli and carrots

Lard Nah

Pan-fried flat rice noodles, chinese broccoli, mushrooms with Thai gravy sauce

Lard Nah with Crispy Egg Noodle

Crispy yellow noodle topped with baby corns, chinese broccoli and mushrooms with Thai gravy sauce

Chow Mein

Stir fried egg noodle with mixed vegetables

Gai Kua

Flat noodle pan fried with chicken, carrots, broccoli, cabbage and egg

Pad Woon Sen

Glass noodle stir fried with egg, cherry tomatoes, bell peppers, broccoli, cabbage, celery and scallions

Tom Yum Noodle Soup

Hot and sour soup, chili paste, lemongrass, lime juice, cilantro, scallions and bean sprouts

Tom Kha Noodle Soup

Coconut soup with chili paste, lemongrass, lime juice, cilantro and scallions

Spicy Crab Noodle \$14

Thai noodle pan fried with King Crab Legs, egg, garlic, scallions and red dried chili

*VEGETARIAN DUCK

Can be added to Soups, Curry, Sautéed, Noodle and Fried Rice
+\$1

Fried Rice

Tofu / Vegetable / Chicken / Beef / Pork \$11
Meat Combination \$11 / Shrimp \$13
Scallop \$13 / Fish \$14 / Seafood \$16

Thai Fried Rice

Traditional Thai fried rice with onions, tomatoes and egg

Pineapple Fried Rice

Fried rice with Hawaiian pineapples, onions, tomatoes, egg garnished with roasted cashew nuts

Spicy Basil Fried Rice

Fried rice drunk man's style with bell peppers, onions, chili, mushrooms, baby corns, broccoli, basil and carrots

Roasted Pork Fried Rice \$12

Fried rice with roasted pork, onions, tomatoes, egg and Chinese broccoli

Lemongrass Fried Rice

Rice stir-fried with egg, lemongrass and topped with thinly sliced kaffir limes.
A nourishing blend of Tom Yum flavors, it's a delicious fried rice fusion!

Sautéed

Tofu / Vegetable / Chicken / Beef / Pork \$11
Meat Combination \$11 / Shrimp \$13
Scallop \$13 / Fish \$14 / Seafood \$16

Spicy Thai Basil

Sautéed fresh basil, bell peppers, onions and garlic

Mixed Vegetable Dish

Cabbage, broccoli, carrots, celery, bell peppers, mushrooms, onions, bean sprouts, bamboo shoots, snow peas with house sauce

Spicy EggPlant

Eggplant with basil leaves and bell peppers

Pad Prik Khing

Sautéed in prik khing chili paste and Thai spices with kaffir lime leaves, string beans and bell peppers

Pad Roasted Cashew Nut

Sautéed roasted cashew nuts with onions, scallions, carrots and dried chili

Pra Ram Dish

Sautéed in peanut sauce served on top of steamed broccoli, garnished with roasted cashew nuts

Green Bean Dish

Green beans, garlic and bell peppers

Garlic Pepper Dish

Sautéed fresh garlic with cilantro in black pepper sauce

Ginger Dish

Fresh ginger with onions, mushrooms, scallions, bell peppers with cooking wine

Orange Chicken Dish

Deep fried battered and sautéed in orange tangy sauce

Broccoli Dish

Fresh Broccoli with house sauce

Chinese Broccoli Dish

Fresh Chinese broccoli with house sauce

Chinese Broccoli with Crispy Pork

Chinese broccoli with crispy pork belly and garlic

Sweet & Sour Dish

Pineapples, zucchini, tomatoes, onions, scallions, bell peppers in a sweet & sour sauce

Baby Corn Dish

Baby Corn, onions and mushrooms

Snow Pea Dish

Snow peas, onions, carrots and mushrooms

Bean Sprout Dish

Bean sprouts, tofu, garlic and black pepper

Spicy Wings (20 minutes)

Crispy fried chicken wings, chili and garlic with sweet black sauce

Mongolian Dish

Carrots, onions, scallions, mushrooms with cooking wine sauce

Thiptara Fish Dish

Fillet of Sole \$14 / Salmon \$16 / Chilean Seabass \$24

Sweet & Sour Sauce

Thai style sweet & sour with pineapples, zucchini, tomatoes, onions, bell peppers and scallions

Ginger Sauce

Steamed fish with fresh ginger, onions, black peppers, scallions, mushrooms, bell peppers with cooking wine

Triple Flavor Sauce

Deep fried fish with mushrooms, baby corn, onions, scallions, basil leaves, bell peppers and chili and garnish with crispy basil leaves.

Rard Prik Sauce

Thai spicy curry paste and kaffir lime leaves topped with crispy basil leaves

Kin Chai Sauce

Steamed fish with celery, onions, bell peppers and scallions

Chu-Chee Sauce

Chu-Chee chili paste with asparagus and kaffir lime leaves

Tamarind Sauce

Deep fried battered fish with hot and zesty tamarind-chili sauce, sweet peppers, broccoli and crispy basil leaves

Spicy Lime Sauce

Steamed fish with fresh chili lime sauce, cilantro and garlic

Waterfall Fish

Deep fried battered fish, seasoned in a medley of fresh herbs, mint, chili, shallots, kaffir leaves and marinated waterfall style in a cascade of lime dressing and tamarind sauce, prepared with the traditional "Nam Tok" an authentic recipe from Northeastern Thailand.

Thiptara Special

Green Curry Fried Rice \$11

Rice stir fried with chicken, bamboo shoots, bell peppers, zucchini, onions, basil, string beans and fresh chili

Grilled Tumeric Half Chicken \$12

Chicken marinated with tumeric served with sweet chili sauce and sticky rice

Scallop Pad Nor Mai \$13

Original Thai style, sautéed scallops with fresh basil, chili, bamboo shoots, bell peppers and garlic. Very Spicy!
This plate won't be adjusted to suit American taste

Bangkok Style Pumpkin Curry with Chicken \$12

Thai herbs and spices blended in roasted chili paste with finest pumpkin and bell peppers simmered in coconut milk with fresh Thai holy basil leaves

Lychee Siamese Duck Curry \$14

With Lychee fruit, pineapples, cherry tomatoes, bellpeppers, and basil in red curry sauce

Whisky Pork Ribs \$12

Marinated in deluxe whiskey and special Thiptara sauce with asparagus

Thiptara Pad Thai \$15

Sautéed vermicelli with mixed seafood, brown tofu, bean sprouts, scallions, all wrapped in an egg crepe topped with mangos and crushed peanuts

Soft Shell Crab Curry \$14

Bamboo shoots, basil, zucchini, string beans in thick coconut milk and hot green chili curry sauce

Mandalay Basil \$16

Sautéed mixed seafood with fresh holy basil, chili, onions and bell peppers

Butterfly Trout with Mango Sauce \$18

Crispy fried trout butterflied over a tropical shredded mango sauce with lime dressing and roasted cashews.
A playful yet exotic dish that is often regarded as the crown jewel of Bangkok cuisine.

Red Curry Mousseline with Chilean Sea Bass \$18

A creamy blend of Chilean Sea Bass, red chili paste, coconut milk steamed into a soft textured mousse served in the traditional banana leaf cups. Please note: this dish is served moderately spicy and can not be modified to milder taste.

Salads

Thai Salad \$7

Fresh specialty greens and baby lettuce, cherry tomatoes, cucumbers, shallots, bean sprouts, brown tofu with peanut sauce dressing

Green Papaya Salad \$7

Sliced papaya, carrot, cherry tomatoes and string beans, garlic in chili lime juice dressing **(with Shrimp \$9)**

Ma-Ma Salad \$8

Yellow noodle, onions, cilantro, celery, scallions with lime juice and chili

Yum Woon Sen Salad \$8

Silver noodle with chicken & shrimp, fresh chili, celery, scallions, shallots, onions with lime juice dressing

Beef Salad \$10

Grilled sliced beef tossed in lime juice, tomatoes,, mint leaves, cilantro, cucumbers, scallions, shallots and fresh chili

Sa-Tae Chicken Salad \$10

Marinated chicken in house special style on garden fresh greens with tomatoes, cucumbers, shallots, brown tofu with light peanut sauce

Larb \$10

Choice of ground chicken or pork or beef seasoned with herbs, mint leaves, scallions, kaffir leaves, roasted rice powder, shallots and chili, tossed in a lime juice dressing **(with Seared Ahi Tuna \$12)**

Nam Tok \$10

Sliced beef or pork with shallots, cilantro, kaffir lime leaves, scallions, mint leaves, roasted rice powder with dried chili lime juice dressing

Squid Salad \$10

Spicy squid seasoned with fresh chili, garlic, cilantro, cherry tomatoes, celery, shallots, scallions with lime juice dressing

Pla Koong \$11

Grilled shrimp seasoned with sweet chili paste, lemongrass, baby lettuce, mint leaves, shallots, kaffir lime leaves and fresh green salad

Fresh Mango Salad \$11

Sliced mango, fresh shrimp, scallions, shallots, fresh mint leaves, cilantro, cashew nuts in a spicy lime juice dressing

Thai Spicy Ahi Tuna Salad \$12

Seared fresh tuna with mixed green salad with house special vinegar dressing

Crispy Duck Green Apple Salad \$12

Crispy duck, sliced green apples, cashew nuts, pineapples, tomatoes, shallots with chili lime juice dressing

Soft Shell Crab Salad \$12

Crispy soft shell crab, shallots and green salad topped with house special dressing

Seafood Salad \$15

Combination seafood mixed fresh chili, garlic, cilantro, shallots, scallions, celery, onions, cherry tomatoes with lime juice dressing

Soups

Coconut Soup (Tom Kha)

Tofu / Vegetable / Chicken / Beef / Pork S:\$6 L:\$12 Shrimp +\$2 Seafood +\$3

A distinct flavor of Thailand's coconut soup with mushrooms seasoned with galangal, kaffir lime leaves, lemongrass and lime juice

Lemongrass Soup (Tom Yum)

Tofu / Vegetable / Chicken / Beef / Pork S:\$6 L:\$12 Shrimp +\$2 Seafood+\$3

A savory sour soup with mushrooms, traditionally seasoned with kaffir lime leaves, lemongrass, chili and lime juice

Wonton Thai Ravioli soup S:\$6 L:\$12

Ground chicken with herbs in Thai style wonton skin and chinese broccoli in chicken broth

Tofu Soup S:\$6 L:\$10

Soft Tofu with chicken, onions, scallions, celery and broth soup

Woon Sen Soup S:\$6 L:\$10

Glass Noodles with chicken, onions, scallions, celery and broth soup