

Young Thailand

Lunch Special Combo

Each combo served with Spring Roll and Soup of the day.

*Comes with Jasmine Steamed Rice



1. Pad Thai \$8.95

Thai Rice Noodle with Vegetable, Eggs, Tofu, Bean Sprouts, Green Onions and Lime juice. Sprinkled with Roasted Ground Peanuts garnished with Fresh Bean Sprouts and Lime.

(Choice of Veggies or Chicken)

2. Thai Basil Noodle \$8.95

Stir Fried Flat Rice Noodle with Chicken, Fresh Chilli, Onions, Sweet Peppers, Egg and Basil leaves in Thai Basil sauce.

(Choice of Veggies or Chicken)

3. Cashew Nut Chicken * \$8.95

Sauteed Sliced Chicken Breast with Oranges, Sweet Peppers, Garlic sauce and Roasted Cashew Nuts.

4. Stir Fried Spicy Beef * \$9.95

Tender Beef Stir-fried in Thai Spicy Coconut Curry sauce with Bamboo Shoots, Long Beans, Sweet Peppers and Sweet Basil leaves.

5. Red or Green Curry Chicken * \$8.95

Famous Thai Green or Red Curry with Bamboo Shoot, Coconut milk, Lime leaves, Sweet Basil leaves and Red or Green Chilli.

6. Mango Chicken * \$8.95

Sliced Tender Chicken Breast Stir-fried with Mango sauce, Sweet Mango, Carrots and Onions.

7. Spicy Lime Lamb * \$9.95

New Zealand Lamb Stir-fried with Thai herb, Lime leaves, Chilli Pastes, Sweet Peppers, Onions and Peppers corns.

8. Garlic Shrimp * \$9.95

House Favorite Sauteed Tiger Shrimps with Garlic Peppers sauce, served with Thai Coleslaw.

9. Spicy Eggplant and Tofu * \$8.95

Stir Fried Spicy Eggplant with Tofu, Sweet Basil leaves, Onions, Carrot and Sweet Peppers with Chilli sauce.

10. Thai Fried Rice \$8.95

Fried Rice with Egg and Mix Vegetable. (Choice of Veggies or Chicken)

11. Peanut Curry Chicken (Panang) * \$9.95

Chicken breast in hot spicy thick sauce, Coconut milk, Green bean and Lime leaves.

12. Broccoli with Tiger Shrimp * \$9.95

Stir-fried Broccoli with Tiger Shrimp in house Garlic Oyster sauce.

13. BBQ Salmon * \$10.95

Grill Salmon with house Garlic sauce, served with Thai Coleslaw.

14. Spicy Mix Seafood * \$10.95

Tiger shrimps, crab, squid, eggplant, string beans and bamboo shoots, with Thai spicy sauce and basil leaves.