



# THAI BASIL

University Drive & Farmer Avenue Location

## Dinner Menu

### Appetizers

- FRESH ROLLS (3)**
- TOFU \$9.95      SHRIMP \$10.95      AVOCADO \$11.95**
- Mixed vegetables wrapped with rice paper. Served with sweet & sour and peanut sauce.
- FRIED TOFU (8)      \$9.95**
- Deep fried tofu. Served with sweet and sour sauce.
- CRISPY SWEET POTATOES (8)      \$9.95**
- Deep fried sweet potato. Served with plum sauce.
- POT STICKERS (6)      \$9.95**
- Deep fried pork dumplings. Served with sweet and sour sauce.
- CRISPY SPRING ROLLS (6)      \$9.95**
- Thinly wrapped with mixed vegetables and bean thread noodles. Served with sweet and sour sauce.
- CRAB PUFFS (6)      \$9.95**
- Deep fried puffs stuffed with cream cheese and imitation crab. Served with sweet and sour sauce.
- SATAY CHICKEN (4)      \$12.95**
- Grilled marinated chicken on skewers. Served with peanut sauce and cucumber salad.
- COMBINATION      \$16.95**
- Chicken satay, crispy spring roll, fried tofu and sweet potatoes.
- FRIED CALAMARI(12)      \$13.95**
- Deep fried battered calamaris. Served with sweet sour sauce.
- BUTTERFLY SHRIMP(12)      \$13.95**
- Deep fried coconut shrimps. Served with sweet sour sauce.
- FISH CAKE(7)      \$13.95**
- Deep fried fish cake. Made from fish and red chili paste. Served with cucumber sauce.

### Salads

- PAPAYA SALAD (SOMTUM)      \$13.95**
- Cold salad made with shredded green papaya, garlic, shrimps, green bean, tomato, lime juice and lettuce.
- GREEN SALAD      \$13.95**
- Lettuce, cucumber, tomato, spinach, carrot, iceberg and green leaves. Served with special house dressing.
- BEEF SALAD (YUM NUA)      \$15.95**
- Grilled beef salad with lemongrass, mint leaves, cilantro, carrot rice powder, red onion in spicy lime dressing. Bedded with lettuce.
- CHICKEN SALAD (LARB KAI)      \$13.95**
- Ground chicken salad with lemongrass, mint leaves, cilantro, carrot, rice powder, red onion, in spicy lime dressing. Served with lettuce.
- MANGO SALAD      \$13.95**
- Shredded green mango salad with shrimps, garlic, red onion, cilantro and lettuce in Thai lime dressing.
- SHRIMP SALAD (YUM GOONG)      \$16.95**
- Grilled shrimps, lemongrass, mint leaves, red onion, carrot, cilantro and roasted chill in lime dressing. Served on lettuce.
- SILVER NOODLE SALAD (YUM WOON SEN)      \$16.95**
- Bean thread noodles salad with ground chicken, shrimp, mint leaves, carrot, cilantro, and red onion in lime dressing.

### Grills

Served with Jasmine Rice, Substitute Brown Rice \$1.50

- BBQ CHICKEN      \$20.95**
- Chicken marinated with Thai herbs. Served with fresh lettuce and sweet chill sauce.
- BBQ PORK      \$20.95**
- Pork marinated with Thai herbs. Served with steamed mixed vegetables (broccoli, zucchini, carrot, cabbage) and spicy soy sauce.
- GRILLED SEAFOOD      \$21.95**
- Grilled calamari, shrimps, scallops and breaded Snapper. Served with fresh lettuce, carrot, cilantro and Thai house dressing.

### Chef Specials

Served with Jasmine Rice, Substitute Brown Rice \$1.50

- GREEN CURRY AVOCADO      \$19.95 & UP**
- Coconut milk, green curry paste, fresh avocado, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, bell pepper and eggplant.
- RED CURRY PUMPKIN      \$19.95 & UP**
- Coconut milk, red curry paste, fresh pumpkin, basil, bamboo shoot, green bean, zucchini, broccoli, carrot and bell pepper.
- RED CURRY AVOCADO      \$19.95 & UP**
- Coconut milk, red curry paste, fresh avocado, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, and bell pepper.
- RED CURRY MANGO      \$19.95 & UP**
- Coconut milk, red curry paste, fresh mango, mango juice, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, and bell pepper.
- CURRY NOODLE      \$19.95 & UP**
- Coconut milk, yellow curry paste, egg noodle, red onion, white onion, bean sprout, cilantro and carrot.
- DUCK CURRY      \$22.95**
- Coconut milk, red curry paste, roast duck, pineapple, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, and bell pepper.

### Sauteed Specials

- ORANGE CHICKEN      \$19.95**
- Deep fried chicken breast. Stir fried with homemade orange sauce. Served with steam broccoli and carrot. Served with jasmine rice.
- CRAB FRIED RICE      \$22.95**
- Stir fried rice with garlic, crab meat, egg, peas, carrots, broccoli, cabbage, onions, baby corns and green onion.
- BASIL LAMB      \$22.95**
- Sauteed ground lamb with basil, bamboo shoot, bell pepper, broccoli, onion, zucchini and carrot in garlic sauce. Served with jasmine rice.
- CRISPY PORK      \$22.95**
- Pork ribs marinated with Thai herb, fried garlic, cilantro. Served with steamed veggies (broccoli, zucchini, carrot, cabbage). Served with jasmine rice.

## Choice of Protein

Veggie, Tofu, or No Meat	\$16.95
Chicken or Pork	\$16.95
Beef	\$17.95
Shrimp or Calamari	\$18.95
Salmon or Red Snapper (Fish Fillet)	\$20.95
Seafood (Shrimp, Scallop and Calamari)	\$20.95
Scallop	\$20.95
Duck	\$21.95

## Spiciness

No Spicy, Mild, Medium, Hot or Thai Hot

## Soups

### TOM YUM (HOT AND SOUR SOUP)

Exotic Thai Basil herbs soup with lemongrass, kaffir leaves, lime juice, cilantro and mushrooms.

### TOM KHA (COCONUT SOUP)

A rich coconut milk broth soup with galanga, lemongrass, kaffir leaves, lime juice, cilantro and mushrooms.

### SILVER NOODLE SOUP (TOM WOON SEN)

Clear vegetable broth soup with bean thread noodles, broccoli, cabbage, carrots, and onion.

### WONTON SOUP

**\$17.95**

Clear vegetable broth soup with pork & shrimp wontons with broccoli, zucchini, onion and cabbage in clear vegetable broth soup.

## Sauteed Plates

Served with Jasmine Rice, Substitute Brown Rice \$1.50

### THAI BASIL (SIGNATURE DISH)

Sauteed basil, bamboo, bell pepper, broccoli, carrot, onions, and zucchini in garlic sauce.

### GINGER

Sauteed fresh ginger, onion, mushroom, baby corn, carrot, broccoli and zucchini in garlic sauce.

### GARLIC

Sauteed black pepper, mushroom, onion, baby corn, carrot, broccoli and zucchini in garlic sauce.

### PAD BROCCOLI

Sauteed broccoli, carrot, onion, and oyster sauce.

### SWEET AND SOUR

Sauteed with cucumbers, tomato, pineapples, zucchini, broccoli, and onions in sweet & sour sauce.

### CHILLI GARLIC VEGETABLE (PAD PAK)

Sauteed bamboo shoots, bean sprouts, broccoli, carrot, cabbage, bell pepper, green bean, mushrooms, onion, zucchini, and baby corn in garlic sauce.

### PAD PIK KING

Sauteed kaffir lemon leaves, green beans, and carrots in chili paste.

### EGGPLANT (PAD MA KUA)

**\$17.95**

Grilled eggplant sautéed with basil, broccoli, bamboo shoots, onion, carrot, and zucchini in garlic sauce.

### CASHEW

**\$17.95**

Sauteed cashew, broccoli, onion, green onions, zucchini, baby corn, mushroom, and pineapple in garlic sauce.

### RAMA

**\$17.95**

Sauteed your choice of meat with garlic sauce. Served with steamed mixed vegetables (Zucchini, onion, broccoli, carrot, cabbage, spinach) and peanut sauce.

## Desserts

Fried Banana Ice Cream (FBI)	\$10.95
Sweet Sticky Purple Rice with Mango	\$10.95
Sweet Sticky Purple Rice with Thai Custard	\$10.95
Sweet Sticky Purple Rice with Coconut Ice Cream	\$10.95
Coconut Ice Cream	\$6.95

Please inform your server if you have any food allergies.  
18% gratuity will be added for 5 or more.  
Prices subject to change without notice.

## Currys

Served with Jasmine Rice, Substitute Brown Rice \$1.50

### RED CURRY (KANG DANG)

Coconut milk, red curry paste, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, and bell pepper.

### GREEN CURRY (KANG KAEW WAN)

Coconut milk, green curry paste, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, bell pepper, and eggplant.

### YELLOW CURRY (KANG KA REE)

Coconut milk, yellow curry paste, potato, onion, and carrot.

### PEANUT CURRY (PANANG)

Coconut milk, peanut paste, green bean, bell pepper, carrot, broccoli, zucchini, peanut, and basil.

### SWEET NUT CURRY (MASAMAN)

**\$17.95**

Coconut milk, red curry paste, peanut paste, potato, onion, carrot and peanut

## Rices

### THAI FRIED RICE (KHOW PAD)

Fried rice with carrot, broccoli, cabbage, onion, baby corn and green onion.

### SPICY FRIED RICE

Fried rice with bell pepper, carrot, broccoli, onion, cabbage, basil and fresh garlic-chili sauce.

### PINEAPPLE FRIED RICE

**\$17.95**

Fried rice with curry powder, broccoli, carrot, cabbage, pineapple, raisins and cashew.

## Noodles

### PAD THAI

Stir fried rice noodles with egg and tamarind sauce, green onion, bean sprout, and tofu. Served with peanuts on the side.

### PAD SEE EW

Stir fried wide rice noodles with egg, broccoli, carrot, cabbage, and onion in black soy sauce and oyster sauce.

### DRUNKEN NOODLE

Stir fried wide rice noodles with broccoli, carrot, basil, bell pepper and house special sauce.

### CHOW MEIN

Stir fried noodles with broccoli, cabbage, carrot, and onion.

### PAD WOON SEN ( STIR FRY SILVER NOODLE )

Stir fried bean thread noodles with egg, onion, cabbage, green onion, broccoli, and carrot.

### SPICY NOODLE

Stir fried rice noodles with house special sauce, broccoli, carrot, bean sprout, basil, and bell pepper.

### RAD NAR

**\$17.95**

Pan-fried wide rice noodles with carrot, cabbage, onion, and broccoli. Served in Thai gravy sauce.

## Beverages

Thai Iced Tea	Small \$5.50	Large \$6.50
Thai Iced Coffee	Small \$5.50	Large \$6.50
Arizona Iced Tea	\$2.50	
Orange Juice	\$3.50	
Lemonade / Limeade	\$3.50	
Soft Drinks	\$2.50	
Regular Iced Tea	\$3.50 (Free Refill)	
Green Tea (Iced/Hot)	\$3.50	
Green Chai Tea (Iced/Hot)	\$3.50	
Jasmine Tea (Iced/Hot)	\$3.50	
Yerba Matte (Iced/Hot)	\$3.50	
Mineral Water (Perrier)	\$3.50	
Bottled Water	\$1.50	

## Side Orders

Peanut Sauce	\$2.00
Sweet & Sour Sauce	\$1.50
Steamed Jasmine Rice	\$3.00
Steamed Brown Rice	\$3.50
Steamed Rice Noodle	\$3.50
Steamed Broccoli	\$4.50