

SOUPS, SNACKS, RELISHES & SALADS:

TOM YUM GUNG 🐘	\$5
soup of shrimp, ginger, chilies, lemongrass, mushrooms, kaffir lime leaf	
COCONUT PUMPKIN SOUP 🐘	\$5
roasted shallots, lime, coriander	
ASPARAGUS & CRAB SOUP 🐘	\$5
coconut, lime, coriander	
TOM KHA KAI 🐘	\$5
chicken coconut soup with galangal, mushrooms, chili jam	
SIMPLE SALAD OF ASIAN GREENS & HERBS 🐘	\$5½
toasted peanuts, thai vinaigrette	
FRESH SPRING ROLLS with TOFU 🐘	\$7
mint & cellophane noodles, herbs; sweet chili sauce	
SPICY SQUID SALAD 🐘	\$8
onion, chilies, lemongrass; basil & kaffir lime, peanuts	
GREEN PAPAYA SALAD 🐘	\$8
green beans, tomato, dried shrimps, peanuts, chilies, tamarind, coconut rice	
STEAMED BUNS 🐘	\$9
chicken, pork or mushroom; cucumbers; hoisin & sriracha	
CHICKEN SATAY 🐘	\$7
peanut sauce, cucumber salad; grilled bread	
ROJO'S GINGER CHICKEN WINGS 🐘	\$9
sriracha, oyster and soy; coconut rice; table salad	
EDAMAME 🐘	\$4/\$5
salted (veg) or "XO" (not)	
CRISP SPRING ROLLS of DUCK & PINEAPPLE 🐘	\$8
garlic, cabbage, carrot; herb salad, sweet chili sauce	
BANH MI 🐘	\$11
crisp pork, chicken liver pate, pickled vegetables, baguette, greens	
VIETNAMESE CHICKEN SALAD 🐘	\$9
chilies, ginger, green cabbage, carrot, mint, basil	



ABOUT DINING AT PHAT...

Most of the food here is meant to be eaten family-style with everyone sharing all the dishes on the table.

Many of these dishes are best when accompanied by rice.

In Thailand, only a spoon and fork are used: the spoon to eat with and the fork to push food onto the spoon. We encourage you to try this method as it is the easiest way to eat many of these dishes. Some things are traditionally eaten with the hands such as grilled meat, skewers and sticky rice.

Chopsticks are normally used only when eating noodles, Vietnamese or Chinese food (they will be supplied if appropriate with a certain dish), however chopsticks are available upon request.

CURRIES:

YELLOW CURRY of CRISP TOFU 🐘 market vegetables, soy and tamarind	\$14
MASSAMAN CURRY of BEEF 🐘 sweet potato, red peppers, tamarind, peanuts	\$14
GREEN CURRY of CHICKEN 🐘 japanese eggplant, thai basil, chilies,	\$15½
RED CURRY OF DUCK 🐘 sweet peppers, bok choy & sno peas; kaffir lime	\$15½

NOODLES & RICES... add tofu, chicken, pork, beef, or shrimp...\$3 each

PHAT THAI 🐘	\$14
rice noodles, peanuts, egg, dried shrimps & turnips, tamarind, sprouts & green onion	
DRUNKEN NOODLES 🐘	\$14
wide rice noodles, chinese broccoli, cherry tomatoes, thai basil; oyster and soy	
YAKI SOBA EDAMAME 🐘	\$14
shiitakes, green onion, ginger, cabbage, sesame, ginger, garlic; soy, chili paste	
LAKSA 🐘	\$14
thin rice noodles, cashew, coconut, yellow curry, lemongrass, ginger, chilies & garlic	
BAHMI GORENG 🐘	\$14
udon noodles, snow peas, beans, egg, cucumber, tomato, lime, chilies, sriracha	
MANGO FRIED JASMINE RICE with ASPARAGUS & THAI BASIL 🐘	\$14
egg, green onions, sprouts & soy	

STIR FRIES & LARGE PLATES:

TOFU DUMPLINGS in COCONUT BROTH 🐘 bok choy, sweet potato, asparagus, ginger, chilies & sprouts	\$15
CHICKEN BASIL 🐘 chinese broccoli, thai chilies, thai basil, Jaspen's fried egg, black soy & oyster	\$15
GARLIC & CILANTRO STEAMED CRAB 🐘 celery, green onion, shallot, nam pla, chilies	\$19
PAENANG SALMON 🐘 stir fry of market vegetables, rice wine, kaffir lime, roasted peanuts	\$16
CRISP TILAPIA 🐘 sweet chilies and asparagus with herbs and rice wine; shrimp fried rice	\$16
CHICKEN CASHEW 🐘 cashews, red peppers, mushrooms & chinese broccoli; crisp shallots & garlic	\$15
SPICY DUCK 🐘 thai chilies, peppers, mushrooms & broccoli; sriracha chili sauce	\$15
FIVE SPICE BBQ STICKY PORK RIBS 🐘 garlic, shallot, hoisin, yellow bean, soy; cucumber salad	\$16
BEEF SHORT RIB RENDANG 🐘 malaysian curry paste with coconut & lime leaf; pickled vegetables	\$16
WATERFALL BEEF 🐘 green beans, crisp vegetables, cucumber, lime, mint, sticky rice	\$15
CRISP SWEET SLOW ROASTED PORK LEG 🐘 cucumber salad, sweet chili vinegar, crisp shallots	\$16

SIDES:

STICKY RICE	\$1½	COCONUT RICE	\$2	JASMINE RICE	\$1½
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the fine print: we cannot guarantee any dish to be completely free of nut oil or shellfish traces. we use sugar, salt, wheat and dairy products. we buy local and natural when possible and prudent. we prepare all our curry pastes in house. thai food is robustly flavored. most dishes can be ordered mild (or spicier) if you prefer.