

Thai Lanna

5410 NC Highway 55, Suite F, Durham, NC 27713
 (919) 484-0808
 www.thailannarestaurant.com

Appetizers

		<u>Lunch</u> (2 pcs)	<u>Dinner</u> (4 pcs)			
A1	Chicken Sate Skewered chicken tenders marinated in Thai spices, served with peanut sauce and sweet chili sauce.	<i>Kai sate</i>	2.99	5.99	A7	Curry Puffs Deep fried pastry stuffed with potatoes, carrots, green peas, and curry mix, 4 pieces. 5.99
A2	Spring Rolls Cabbage, carrots, clear noodles, vegetables, served with sweet chili sauce, 2 rolls.		3.99		A8	Appetizer Sampler Combination of Chicken Sate, Spring Rolls and Curry Puffs, 3 pieces each. 10.99
A3	Summer Rolls Fresh wrapped shrimp, cucumber, avocado, and basil leaves, served with homemade peanut sauce and ginger dressing, 2 rolls		5.99			Calamari Deep fried squid served with sweet chili sauce and Thai spicy sauce 7.99
A5	Fish Cake Deep fried fish cakes served with sweet chili sauce	<i>Thod Mun Pla</i>	7.99			Fried Oysters Deep fried oysters served with sweet chili sauce and Thai spicy sauce. 7.99
A6	Fried Tofu Deep fried tofu served with peanut sauce and sweet chili sauce, topped with ground peanuts.	<i>Tofu tod</i>	5.99			Crab Rangoon Filled with crab meat and cream cheese, served with sweet sauce. 6 pieces 5.99

Soups

	Tom Yum 🌶️ Mushrooms, lemon grass, kaffir lime leaves, and lime juice, in a broth based soup.			TKK	Tom Ka Kai Chicken in coconut milk soup and mushrooms blended with lime juice and Thai herbs. 3.99
TYK	Chicken	3.99		TJW	Tom Jued Woon Sen Tofu and mixed vegetables with clear noodles in a vegetarian broth. 3.99
TYG	Shrimp	3.99			
TYT	Mixed Seafood	7.99			

Salads

S1	Thai Salad Fresh lettuce, tomatoes, cucumbers, onions, carrots, and cabbage served with your choice of peanut or ginger cilantro dressing. 5.99		S9	Yum Woon Sen Spicy salad tossed with bean thread noodles, chili peppers, lime juice, fish sauce, onions, cucumber and carrots. 5.99	
S2	Papaya Salad 🌶️ Mixture of shredded green papaya, tomatoes, green beans, chili peppers, and ground peanuts perfectly seasoned. 8.99	<i>Som Tum</i>			<u>Lunch</u> <u>Dinner</u> 10.99 14.99
					Shrimp or Squid 9.99 12.99
					Beef 8.99 10.99
					Chicken 8.99 10.99
S3	Yum 🌶️ Spicy salad tossed with chili peppers, lime juice, fish sauce, onion, cucumbers, carrots, and celery served on a bed of fresh lettuce. 5.99		SP3	Larb (Served Warm) Your choice of ground chicken, pork, or tofu mixed with onions, scallions, cilantro, ground roasted rice, mint leaves, lemon juice, fish sauce, and Thai spicy seasoning. 5.99	
		<u>Lunch</u> <u>Dinner</u>			<u>Lunch</u> <u>Dinner</u>
	Duck	15.99		Chicken	8.99 10.99
	Mixed Seafood	14.99		Pork	8.99 10.99
	Shrimp or Squid	9.99 14.99		Tofu	8.99 10.99
	Beef	9.99 12.99			
	Vegetable or Tofu	8.99 10.99			
	Chicken or Pork	8.99 10.99			

Side Items

Extra Steamed White Rice	2.00	Extra Ginger or Peanut Sauce	1.00
Sticky Rice <i>(upon availability)</i>	3.00		

Desserts

Sweet Sticky Rice with Mango	5.99	Thai Ice Cream	5.99
Honey Fried Bananas	4.99	Served with sweet stick rice and dry peanuts on the top.	
Thai Custard	4.99		

Items without lunch prices are available, but may take more time.

Check for Daily Specials.

Almost any dish on the menu can be made vegetarian upon request

You may indicate how spicy you would like your dish when you order on a scale of 🌶️ – 🌶️🌶️🌶️🌶️.

18% gratuity will be added to parties containing five or more guests.

Entrées

All entrees come with side salad and your choice of homemade ginger cilantro dressing or peanut dressing (no substitutions)

	<u>Lunch</u>	<u>Dinner</u>
Mixed Seafood	10.99	14.99
Fish or Shrimp	9.99	14.99
Beef	9.99	12.99
Chicken or Pork	8.99	10.99
Vegetables or Tofu	8.99	10.99

Add \$1.00 for additional vegetables or tofu, \$2.00 for any additional meat and \$3.00 for additional shrimp or seafood.

Curry dishes served with steamed rice

CR **Red** 🌶️ *Kaeng Daeng*
Simmered with bamboo shoots, bell peppers, onions, and coconut milk.

CG **Green** 🌶️ *Kaeng Kheaw Wan*
Mixed with bamboo shoots, peas, green beans, basil leaves, and coconut milk.

CY **Yellow** 🌶️ *Kaeng Kari*
Blended with onions, potatoes, and coconut milk.

CP **Panaeng** *Kaeng Panaeng*
Cooked with green beans, bamboo shoots, and coconut milk.

CM **Matsaman** *Kaeng Kari*
Cooked with coconut milk, potatoes, onions, and peanuts

Noodle and fried rice dishes

N1 **Pad Thai** *National Dish of Thailand*
Stir fried thin rice noodles with eggs, bean sprouts, scallions, and red onions in a homemade Pad Thai sauce topped with ground peanuts.

N2 **Pad Khee Mao** 🌶️ *(Dinner portion only)*
Stir fried wide rice noodles with bamboo shoots, onions, bell peppers, and broccoli in a spicy sauce with fresh basil leaves.

N3 **Pad See Ew** *(Dinner portion only)*
Stir fried wide rice noodles with eggs and broccoli in a sweet soy sauce.

N4 **Pad Woon Sen**
Stir fried bean thread noodles with eggs and mixed vegetables in a brown seasoning.

N5 **Lard Na** *(Dinner portion only)*
Sautéed wide rice noodles and broccoli in a special Thai style brown gravy.

F1 **Khao Pad (Fried Rice)**
Thai fried rice with eggs, onions, peas, carrots, and scallions.

F2 **Khao Pad Supparot** *(Dinner portion only)* **Chicken** **11.99**
Thai fried rice with eggs, peas, carrots, onions, pineapple chunks, cashew nuts, raisins, and curry powder rice with your choice of shrimp, chicken, beef, vegetables, or tofu.

Pad Changmai
Stir fried, thin rice noodles with spicy sauce and fresh basil leaves

Stir-fried dishes served with steamed rice

E1 **Pad Kra Prao (Basil)** 🌶️
Stir fried spicy chili garlic sauce with onions, carrots, bell peppers, green beans, zucchini, and basil leaves.

E2 **Pad Khing Tour (Ginger Peanut)**
Our special homemade ginger dressing stir fried with broccoli, onions, and carrots.

E3 **Pad Kra Prao Makus (Basil Eggplant)**
Stir fried eggplant, bell peppers, onions, green beans, and basil leaves in garlic brown sauce.

E4 **Pad Prik Khing** 🌶️
Stir fried green beans and red peppers in Thai chili sauce.

E5 **Pad Raum Mid**
Stir fried assorted vegetables in brown sauce.

E6 **Pad Ka Nar**
Stir fried broccoli in brown sauce.

E7 **Pad Khing**
Stir fried onions, bell peppers and mushrooms in a ginger brown sauce.

E8 **Pad Ma Moug Him Ma Pan (Cashew Nuts)**
Stir fried onions, bell peppers, celery, zucchini, pineapple chunks, and cashew nuts in a light brown sauce.

E9 **Pad Num Prik Paow**
Stir fried onions, bell peppers, and scallions in Thai chili sauce.

E10 **Pad Preaw Wan**
Stir fried onions, bell peppers, tomatoes, cucumbers and pineapple chunks in a sweet and sour sauce.

TAK **Takhrai**
Stir fried broccoli, carrots, bell peppers, onions and ginger in our homemade light lemongrass sauce. Served MILD.

House specialties served with steamed rice

Squid In Love 🌶️ Lunch Dinner
10.99 14.99
Squid, shrimp and chicken sautéed with bell peppers, onions, and scallions in a homemade spicy chili paste sauce.

Paramrongsong 11.99
Chicken served with broccoli in a creamy coconut milk peanut sauce.

Pu Nim Num Prik Paow 🌶️ 16.99
Two soft shell crabs lightly battered and fried to perfection, served with onions, peas, bell peppers and basil leaves in a homemade Thai chili paste sauce.

Pad Cha Lunch Dinner
9.99 14.99
Stir fried herbal vegetables with fish, spicy and fish sauce with flavors of "Kra-chi" garlic, chili and fresh Thai herbs.

Kaeng Daeng Ped 15.99
Half boneless crispy duck simmered in a spicy red curry, with coconut milk, tomatoes, onions, bell peppers and pineapple chunks.

Koong Sam Rod 🌶️ 14.99
Lightly battered shrimp garnished with spicy garlic Thai sweet and sour sauce, served with broccoli.

Ok Kai Grop 🌶️ Lunch Dinner
9.99 11.99
Sliced, breaded chicken breast topped with Thai sweet and spicy sauce over a bed of fresh lettuce.

Pad Pet Pla 🌶️ Lunch Dinner
9.99 14.99
Fish of the day stir fried with onions, bell peppers, kaffir lime leaves, lemongrass, chili sauce, and wild ginger in a homemade coconut sauce

Orange Chicken Lunch Dinner
9.99 11.99
Stir fried battered chicken breast with onions, bell pepper, red pepper in "CHEF" special homemade sauce.