

# 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	<b>Chicken Sate</b> Skewered chicken tenders marinated in Thai spices, served with peanut sauce and sweet chili sauce.	<i>Kai Sate</i>	<b>2.99</b>	<b>5.99</b>	A5	<b>Fish Cakes</b> 🌶️ Deep fried fish cakes served with sweet chili sauce, topped with ground peanuts.
A2	<b>Spring Rolls (Chicken or Vegetable)</b> Cabbage, carrots, clear noodles, ground chicken or vegetables, served with sweet chili sauce. 2 rolls.		<b>3.29</b>		A6	<b>Fried Tofu</b> Deep fried tofu served with peanut sauce and sweet chili sauce, topped with ground peanuts.
A3	<b>Summer Rolls</b> Fresh wrapped shrimp, cucumber, avocado, basil leaves, served with homemade peanut sauce and ginger dressing. 2 rolls		<b>5.99</b>		A7	<b>Curry Puffs</b> Deep fried pastry stuffed with potatoes, carrots, green peas, and curry mix. 4 pieces.
A4	<b>Crab Roll</b> Crab meat wrapped in a tofu sheet, fried to golden crunchy pieces, served with sweet chili sauce, topped with ground peanuts.	<i>Hoy Jaw</i>	<b>5.99</b>		A8	<b>Appetizer Sampler</b> Combination of Chicken Sate, Spring Rolls and Curry Puffs; 3 pieces each.

## Soups

	<b>Tom Yum</b> 🌶️ Mushrooms, lemon grass, kaffir lime leaves, and lime juice, in a broth based soup.			TKK	<b>Tom Ka Kai</b> Chicken in coconut milk soup and mushrooms blended with lime juice and Thai herbs.	<b>3.99</b>
TYK	<b>Chicken</b>	<b>3.59</b>		TJW	<b>Tom Jued Woon Sen</b> Tofu and mixed vegetables with clear noodles in a vegetarian broth.	<b>3.99</b>
TYG	<b>Shrimp</b>	<b>3.99</b>				
TYT	<b>Mixed Seafood</b>	<b>7.99</b>				

## Salads

S1	<b>Thai Salad</b> Fresh lettuce, tomatoes, cucumbers, onions, carrots, and cabbage served with your choice of peanut or ginger cilantro dressing.	<b>5.99</b>	S9	<b>Yum Woon Sen</b> Tofu and mixed vegetables with clear noodles in a vegetarian broth.		
S2	<b>Papaya Salad</b> 🌶️ Mixture of shredded green papaya, tomatoes, green beans, chili peppers, and ground peanuts perfectly seasoned.	<i>Som Tum</i>	<b>8.99</b>		<b>Shrimp or Squid</b>	<u>Lunch</u> <b>10.99</b> <u>Dinner</u> <b>14.99</b>
					<b>Beef</b>	<b>9.99</b> <b>11.99</b>
					<b>Chicken</b>	<b>8.99</b> <b>10.99</b>
S3	<b>Yum</b> 🌶️ Spicy salad tossed with chili peppers, lime juice, fish sauce, onion, cucumbers, carrots, and celery served on a bed of fresh lettuce.			SP3	<b>Larb (Served Warm)</b> 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.	
		<u>Lunch</u>	<u>Dinner</u>			<u>Lunch</u> <u>Dinner</u>
	<b>Duck</b>		<b>15.99</b>		<b>Chicken</b>	<b>8.99</b> <b>10.99</b>
	<b>Mixed Seafood</b>		<b>14.99</b>		<b>Pork</b>	<b>8.99</b> <b>10.99</b>
	<b>Shrimp or Squid</b>	<b>9.99</b>	<b>13.99</b>		<b>Tofu</b>	<b>8.99</b> <b>10.99</b>
	<b>Beef</b>	<b>9.99</b>	<b>11.99</b>			
	<b>Vegetable or Tofu</b>	<b>8.99</b>	<b>10.99</b>			
	<b>Chicken or Pork</b>	<b>8.99</b>	<b>10.99</b>			

## Side Items

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

## Desserts

D1	<b>Sweet Sticky Rice with Mango</b>	<b>5.99</b>	D3	<b>Thai Custard</b>	<b>4.50</b>
D2	<b>Honey Fried Bananas</b>	<b>4.50</b>	D4	<b>Taro Dumplings</b>	<b>4.50</b>

*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 1 – 5 peppers.*

*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	11.99
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	<b>Red</b> 🌶️	<i>Kaeng Daeng</i> Simmered with bamboo shoots, bell peppers, onions, and coconut milk.	CP	<b>Panaeng</b>	<i>Kaeng Panaeng</i> Cooked with green beans, bamboo shoots, basil leaves, and coconut milk.
CG	<b>Green</b> 🌶️	<i>Kaeng Kheaw Wan</i> Mixed with bamboo shoots, peas, green beans, basil leaves, and coconut milk.	CM	<b>Matsaman</b>	<i>Kaeng Kari</i> Cooked with coconut milk, potatoes, onions, and peanuts.
CY	<b>Yellow</b> 🌶️	<i>Kaeng Kari</i> Blended with onions, potatoes, and coconut milk.			

## Noodle and fried rice dishes

N1	<b>Pad Thai</b> *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.	N5	<b>Lard Na</b>	<i>(Dinner portion only)</i> Sautéed wide rice noodles and broccoli in a special Thai style brown gravy.
N2	<b>Pad Khee Mao</b> 🌶️	<i>(Dinner portion only)</i> Stir fried wide rice noodles with bamboo shoots, onions, bell peppers, and broccoli in a spicy sauce with fresh basil leaves.	F1	<b>Khao Pad (Fried Rice)</b>	Thai fried rice with eggs, onions, peas, carrots, and scallions.
N3	<b>Pad See Ew</b>	<i>(Dinner portion only)</i> Stir fried wide rice noodles with eggs and broccoli in a sweet soy sauce.	F2	<b>Khao Pad Supparot</b>	<i>(Dinner portion only)</i> 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.
N4	<b>Pad Woon Sen</b>	Stir fried bean thread noodles with eggs and mixed vegetables in a brown seasoning.			

## Stir-fried dishes served with steamed rice

E1	<b>Pad Kra Prao (Basil)</b> 🌶️	Stir fried spicy chili garlic sauce with onions, carrots, bell peppers, green beans, zucchini, and basil leaves.	E7	<b>Pad Khing</b>	Stir fried onions, bell peppers and mushrooms in a ginger brown sauce.
E2	<b>Pad Khing Tour (Ginger Peanut)</b>	Our special homemade ginger dressing stir fried with broccoli, onions, and carrots.	E8	<b>Pad Ma Moug Him Ma Pan (Cashew Nuts)</b>	Stir fried onions, bell peppers, celery, zucchini, pineapple chunks, and cashew nuts in a light brown sauce.
E3	<b>Pad Kra Prao Makus (Basil Eggplant)</b>	Stir fried eggplant, bell peppers, onions, green beans, and basil leaves in garlic brown sauce.	E9	<b>Pad Num Prik Paow</b>	Stir fried onions, bell peppers, and scallions in Thai chili sauce.
E4	<b>Pad Prik Khing</b> 🌶️	Stir fried green beans and red peppers in Thai chili sauce.	E10	<b>Pad Preaw Wan</b>	Stir fried onions, bell peppers, tomatoes, cucumbers and pineapple chunks in a sweet and sour sauce.
E5	<b>Pad Raum Mid</b>	Stir fried assorted vegetables in brown sauce.	TAK	<b>Takhrai</b>	Stir fried broccoli, carrots, bell peppers, onions and ginger in our homemade light lemongrass sauce. Served MILD.
E6	<b>Pad Ka Nar</b>	Stir fried broccoli in brown sauce.			

## House specialties served with steamed rice

SP1	<b>Squid In Love</b> 🌶️	<u>Lunch</u> 10.99 <u>Dinner</u> 14.99	Half bone-in chicken marinated in Thai herbs and spices, baked to perfection, served with sweet and spicy sauce.
SP2	<b>Praramongsong</b>	11.99	SP8 <b>Kaeng Daeng Ped</b> 15.99 Half boneless crispy duck simmered in a spicy red curry, with coconut milk, tomatoes, onions, bell peppers and pineapple chunks.
SP4	<b>Pla Lard Prik</b> 🌶️	Price may vary	SP9 <b>Koong Sam Rod</b> 🌶️ 13.99 Lightly battered shrimp garnished with spicy garlic Thai sweet and sour sauce, served with broccoli.
SP5	<b>Pla Kra Prao</b> 🌶️	Price may vary	<u>Lunch</u> <u>Dinner</u>
SP6	<b>Pu Nim Num Prik Paow</b> 🌶️	16.99	SP10 <b>Ok Kai Grop</b> 🌶️ 9.99 11.99 Sliced, breaded chicken breast topped with Thai sweet and spicy sauce over a bed of fresh lettuce.
SP7	<b>Kai Yang</b>	11.99	SPP <b>Pad Pet Pla</b> 🌶️ 9.99 13.99 Fish of the day stir fried with onions, bell peppers, kaffir lime leaves, lemongrass, chili sauce, and wild ginger in a homemade coconut sauce.