

We are the most popular Thai restaurant in town , voted by residence.

We are the only Thai restaurant voted by AAA&Mobile Travel Guide.

- **Each dish is fresh cooking with home- made cooking style ;-)**
- **Vegetarian dishes are available in most of the menu**
- **For spices, please tell us your preference: mild, medium, hot or very, very hot!!!**
- **We use only lean meat and white meat!!!!**
- **We use seasoning sauce, fish sauce, white pepper, egg and dried shrimp in some dishes. You may request that these not be added to your dish.**
- **Though rarely used, you may request no MSG with your meal**
- **Around May to September we serve organic Alaskan Grown Vegetables from Local Farmers**

Appetizers

- L1. SATAY** Marinated and grilled skewered chicken served with peanut sauce, cucumber sauce and toast
- L2. THOT MUN KHAO PHOD**
Deep-fried sweet corn cake served with peanut sweet and sour sauce
- L3. VEGGIES ROLLS**
Deep-fried egg rolls, stuffed with cabbage ,carrot, bean thread and mushrooms served with sweet and sour sauce
- L4. FRESH ROLLS**
Steamed rice-roll rolls with fresh vegetables, mint, mushroom, fried tofu, fried eggs topped with sweet tamarind sauce.
- L5. MIENG COME**
Make your own combination of fresh spinach, crispy coconut meat, ginger, lime, red onion and roast peanut topping with sweet tamarind sauce. We recommend you use your hands!!!
- L6. BROKEN SHIP**
A choice of deep-fried prawns, squid, scallops or combination served with peanut sweet and sour sauce
- L7. VEGETARIAN DELIGHT**
Deep-fried mixed vegetables and tofu served with peanut sweet and sour sauce

Salad

- L8. YUM YAI** Mixed green salad served with prawns, chicken and boiled egg tossed with peanut sweet and sour dressing
- L9. SALAD NEUR** Marinated beef salad tossed with our home made dressing, red onion, tomato and lemon juice, on a bed of fresh lettuce
- L10. LARB** Savory meat salad with choices of chopped beef, chicken or pork mixed with chili, red onions, mints, rice powder and lemon juice on a bed of fresh lettuce
- L11. YUM PAK** Fresh organic green salad with tofu or chicken, served with spicy dressing (mild) and mix nuts with a twist of fresh ginger



Soup

- L12. TOM KHA (galangal soup)**
Coconut soup with choice of chicken, *prawns, *halibut, *seafood or vegetables simmered in coconut milk, lemon grass, galangal, lime leaves, lemon juice and mushrooms
- L13. TOM YUM (lemon grass soup).**
Spicy and sour soup with choice of chicken, *prawns, *halibut, *seafood or vegetables simmered in lemon grass, galangal and lime leaves, chili paste, lemon juice and mushrooms
- L14. KAENG JURDE** Clear soup of bean thread/glass noodles in chicken broth, minced pork, Napa cabbage, tofu, onion, cilantro and fried garlic

Our popular dishes

Curry

- L15. PANANG**
Panang curry in **coconut milk with peanut sauce**, lime leaves and basil with a choice of chicken , beef, tofu or mixed vegetables
- L16. MUST-SA-MUN**
Must-sa-mun curry in coconut milk with **roasted peanuts, potato, yellow onion, tamarind juice** with a choice of chicken, beef, tofu or mixed vegetables
- L17. KAENG KHIAO WARN**
Green curry paste in coconut milk with choice of chicken, beef, pork, seafood , tofu or vegetables
- L18. KAENG GA-REE**
Yellow curry in coconut milk with chicken, **potato**, yellow onion, served with cucumber sauce
- L19. KAENG PED**
Spicy red curry paste in coconut milk , zucchini, bamboo shoots and basil with a choice of chicken, beef, pork, tofu or mixed vegetables
- L20. KAENG SUP-PA-RODD**
Fresh Pineapple in red curry sauce with shrimps and chicken
- L21. KAENG PARR**
Red curry in chicken broth, krachai, basil, mixed vegetables and choice of meat orTofu.

SEAFOOD

- L22. CHU CHEE** Curried sauce with coconut milk sautéed with seafood or scallops and fresh green bean
- L23. HOR MOK** Seafood steamed curried with coconut milk, chili, basil, cabbage, lime leaves and egg
- L24. PLA RAD PICK**Deep fried halibut topped with red chili sauce, basil and lime leaves
- L25. PLA PAD KHING** Sautéed halibut with ginger, black bean sauce, onion and oyster sauce

PAN-FRIED

- L26. PRA RAM GAI** Spinach with peanut sauce topped with sautéed chicken
- L27. PRA RAM PAK** Sauteed mixed vegetables topped with peanut sauce
- L28. PAD MA KHEUA JAY**
Fried eggplant sautéed w/black bean sauce, basil, pepper, garlic and white onion
- L29. PAD PICK KHING**
Savory sautéed prawns or chicken with fresh green bean, chili paste and ginger
- L30. PAD HIM-MA-PARN**

Chicken with cashew nuts sautéed with onion, roasted chili

L31. PAD PREW WAN

Sweet and sour pork or chicken sautéed with cucumber, pineapple, tomato and onion

L32. PAD GRA-PROW

Spicy stir-fried chicken or beef or seafood with basil, pepper, onion

L33. SAM KA SAAD

A combination of chicken, beef and pork sautéed with chili, garlic, onion, basil and bamboo shoots

L34. PADKA-NAH

Broccoli sautéed with garlic and choice of chicken, beef, pork or *prawns

L35. PAD ANAMAI

Mixed vegetables sautéed with garlic, onion and choice of chicken, pork, beef,*seafood or without meat

L36. PAD HED

Mixed mushroom sautéed with garlic and choice of chicken, beef, *seafood

L37. FRIED RICE

Fried rice with choice of chicken, pork, beef, *seafood or mixed vegetables.

Noodles

L38. PAD THAI

pan- fried rice noodle with a choice of shrimp or chicken mixed with ground peanuts, tofu, egg, bean sprouts and green onion

L39. PAD THAI PAK Vegetarian Pad Thai

L40. PAD KEE MAO "DRUNKEN NOODLE"

Pan-fried big rice noodles with basil, pepper, sweet soy sauce and choice of chicken, pork, beef, *seafood or vegetables

L41. KAO SOY (An authentic northern recipe) **Egg noodles** in curry soup with choice of beef, pork, chicken,*seafood or vegetables.

BBQ

L42. GLATH YANG Grilled racks of lamb marinated with mixed herbs, served with green salad, sweet & sour sauce and Jao sauce (hot & sour)

L43. ROAST DUCKHalf duck marinade with mixed herbs, then slowly roasted and served with steamed green vegetables and house sauce

L44. BBQ PORK Grilled marinated pork with Thai herbs served with sweet and sour sauce

L45. BBQ BEEF Grilled marinated beef with Thai herbs served with sweet and sour sauce

Desserts

- Banana spring rolls with honey
- Thai custard with pumpkin
- **Mango with sweet stick rice**

Beverages

- Thai Ice Tea
- Lemon Thai Ice Tea (unsweetened)
- Thai Ice Coffee

Dinner; Rice is separated. \$1.00 / box for Jasmin s ricr and \$2.00 for Brown rice

Tel.456 2200

locate on 388 Chena pump Plaza behind the Gas Station

MONDAY – SATURDAY

LUNCH: 11:00 A.M. - 4:00 P.M.

DINNER: 5:00 - 10:00 P.M.

Fax. 451 0538

E-mail:

lemongrass.alaska@gmail.com