



# Maiphai Thai

(503)226-0409  
[www.MaiphaiNW.com](http://www.MaiphaiNW.com)

## Dinner Menu

### Appetizers

#### 1. Egg Rolls

Deep fried vegetarian rolls with cabbage, carrots, vermicelli noodles, black mushroom and celery, served with a sweet and sour sauce, topped with peanuts. 4

#### 2. Spring Rolls

Fresh rice paper rolls with lettuce, tofu, vermicelli noodles, cilantro, bean sprouts and carrots. 4

#### 3. Lemon Grass Chicken

Fresh rice paper rolls with lemon grass chicken, vermicelli noodles.

#### 4. Fried Tofu

Deep Fried Tofu, served with sweet and sour sauce topped with peanuts. 4

#### 5. Bamboo Prawns

Prawn marinated in Thai sauce served with cucumber and peanut sauce. 8.50

#### 6. Gai Satay

Chicken breast marinated with soy sauce, curry powder, coconut milk and black peppers, grilled and served with peanut and cucumber sauce. 6.50

#### 10. Soup Puck

Vegetables with or without tofu in lemon grass soup. 8.50

#### 11. Tom Yum

Lemon grass soup with mushrooms, onions and tomatoes. Chicken or Tofu 9.50 Shrimp 10.50

#### 12. Tomkha

Coconut soup with mushrooms, onions, kaffir leaves and galanga root. Chicken or Tofu 9.50 Shrimp 10.50

#### 13. Potak

Combination seafood with lemon grass soup 13.00

#### 19. Lemon Grass Chicken Salad

Lemon grass chicken tossed with cilantro, onions, lettuce, tomatoes and cucumbers with a Thai spiced dressing. 9.50

#### 20. Thai Salad

Green leaves, lettuce, tomato, cucumbers, hard boiled eggs with Thai dressing. 8.50

#### 21. Yum Nauang (Thai Beef Salad)

Grilled beef with lettuce, green leaves, tomatoes, cucumbers, lemon grass and lime juice. 9.50

#### 22. Yum Goong

Boiled shrimp, green lettuce, onions, lemon grass, tomatoes and lime juice. 10.00

#### 7. Thai Fish Cakes

Thai style fishcakes, deep fried, served with a sweet chili, dipping sauce. 7.50

#### 8. Deep Fried Chicken Wontons

Wonton skins stuffed with minced chicken seasoned with Thai spices, served with sweet and sour sauce. 5

#### 9. Combination Plate

Samples of Appetizer no#1,4,6 & 8 served with peanut sauce, cucumber sauce, and sweet and sour sauce. 9

#### 9A. Sleeping Prawns

Prawns wrapped in wonton skin, deep fried, served with sweet & sour sauce. 8.50

#### 9B. Spicy Clams

Manila clams wok fried with red curry, bell pepper, onions and hot basil. 10.00

### Soups

#### 14. Tom Yum Salmon

Lemon grass soup with mushrooms, onions, tomatoes, and salmon topped with cilantro. 13

#### 15. Gao loul

Hot and sour broth cooked with bean sprout, tomato, celery and onions topped with garlic. Chicken or Tofu 9.50 Shrimp 10.50

#### 16. Kao Tom

Rice soup with your choice of meat Onions, black pepper, cilantro topped with garlic. Chicken or Tofu 9.50 Shrimp 10.50

### Salads

#### 23. Yum Talay (Seafood Salad)

Combination seafood with lettuce, tomatoes, onions, lemon grass, Thai chill and lime juice. 14.00

#### 24. Larb

choice of ground beef, chicken, pork or tofu, with purple, onions, green onions, cucumbers, lemon juice, Thai chili and lime juice. 9.50

#### 25. Somtum

Shredded green papaya salad with tomatoes, chili lime juice topped with peanuts. 7.50

#### 26. Yum Pla Murk (Squid Salad)

Boiled squid, onions, chili, lemon grass lettuce, tomatoes, cucumber and lime juice. 10.00

# Entrees

**Veg- Tofu 9.95 ~ Chicken ,Pork and Beef 10.50 ~ Shrimp, Calamari, or Scallop 12.50 ~ Seafood Combo 16**

## STIR FRIED

### **27.Pad Prik Khing**

Stir fried fresh green beans with curry paste, bell peppers,broccoli, and topped with ground peanuts.

### **28.Spicy Eggplant**

Stir fried Japanese eggplant, bell peppers,basil, and onions in Thai chili paste.

### **29.Pad Mamoung**

Stir fried fresh mango with bell peppers,onions, basil and Thai chili sauce.

### **30.Pad Priewwan**

Tomatoes,cucumbers,onions,pineapple,chucks and baby corn, cooked with sweet & sour sauce.

### **31.Swimming Angle**

Steamed broccoli,cabbage,spinach,carrots and topped with peanut sauce.

### **32.Pad Himmarn**

Stir Fried Bell Peppers,mushrooms,onions,bamboo shoots,baby corn,and cashew nuts in mild suace.

### **40.Gang Dang**

Red curry cooked with coconut milk, Thai eggplant, bamboo shoots,bell pepper and Thai sweet basil leaves.

### **41.Gang Kiew Wan**

Green curry sauce,Thai eggplan, bamboo shoots, bell peppers and sweet basil-cooked in curry sauce.

### **42.Gang Garee**

Potatoes, carrots, onion and bell peppers simmered in a Yellow Curry coconut sauce.

### **49.Crispy Trout**

Deep fried whole trout topped with chili, garlic sauce, and crispy basil leaves. 14

### **50.Yellow Curry Salmon**

Salmon cooked in yellow curry ,bell peppers,potatoes,carrots and onions. 13.50

### **51.Red Curry Salmon**

Salmon cooked in red curry ,Thai eggplants,bamboos,bell peppers and basil 13.50.

### **52. Tilapi Priew Wan**

Tilapia wok fried with cucumbers,onions,garlic,pineapples,celery and baby corn in sweet & sour sauce. 13.50

### **53. Pla Duk Pad Phet**

Fried catfish stir fried with Thai curry paste. Thai eggplant, bamboo shoots and basil. 13.50

### **54. Ho Mok Talay**

Combination seafood cooked in Thai curry sauce, lemongrass, sweet basils , kaffir and eggs. 16

### **55. Po Hang**

Combination seafood cooked in Thai chili paste, basil, Thai eggplants, bamboo shoots, bell peppers, onions, and kaffir leaves. 16.00

### **60. Pad Thai**

Rice noodle stir fried with egg,bean,sprouts,onions,and ground peanuts.

### **61. Pad Kee Mao(Drunken Noodles)**

Wide rice noodles stir fried sweet basil leaves, bell pepper, broccoli with brown sauce granished with cilantro.

### **62. Pad Se Ew**

Wide rice noodles stir fried with broccoli and Chinese broccoli with brown sauce granished with cilantrol.

### **63. Pad Woon Sen**

Bean vermicelli noodles with egg,baby corn tomatoes,celery and onions granished with bean sprout.

### **67.Fried Rice**

Fried Rice with broccoli, tomatoes, onions, and eggs.

### **68.Kao Pad Ga Prau**

Fried rice with hot basil leaves, onions,bell pepper, eggs and chill sauce.

### **69. Kao Pad Pong Garee**

Fried rice with yellow curry pasted, onions, peas, carrots, and eggs .

### **33.Pad Gar Tiem Prik Thai**

Fresh ground garlic, black pepper, mushrooms, onions, celry and green beans stir fried in mild sauce.

### **34. Pad Ruam Mit**

Mix vegetables of broccoli, mushrooms,bell pepper,onions,baby corn,stir fried with brown sauce.

### **35.Pad Ka Na Name Mun Hol**

Broccoli and Chinese broccoli stir fried with oyster sauce.

### **36.Pad Khing**

Fresh ginger, mushrooms, onions,and bell peppers stir fried with chili sauce.

### **37.Pad Phet**

Stir Fried Thai eggplan bamboo shoot s, onions, bell peppers, and basil cooked with Thai curry paste.

### **38.Pad Ga Prau**

Stir fried onins, mushrooms, bell peppers, ground Thai chili,fresh garlic and hot basil leaves. Cooked in brown sauce.

## CURRIES

### **44. Gang Musmun**

Massamun curry paste cooked with coconut milk, potatoes, carrots,onions, and peanuts.

### **45.Evil Prince**

Red curry sauce cooked with coconut milk, fresh basil leaves and assorted vegetables.

### **48. Maiphai Special**

Steamed noodles, brooccoli,carrots,spinach,and cabbage topped with red curry sauce.

## SEAFOOD& SPECIALTIES

### **56.House Special Seafood**

Combination seafood of shrimp,squid,scallop,green mussel stir fried with mixed vegetables in house sauce. 16.00

### **57. Gai Yang Gang Dang**

Half of a chicken seasoned in Thai spices,baked then topped with Thai curry sauce , tomatoes, bell peppers and bamboo shoots. 14.50

### **58.Thai BBQ Chicken**

Half of a chicken marinated in honey lemon grass sauce served with steamed broccoli and sweet & souce sauce. 13

### **59.Nam Kao**

Seasoned Crispy rice salad with choices of meat, tossed with onions ,cilantro, peanuts and lime juice. -Self Wrapped lettuce. 11.50

### **59A.Kao Mun Gai**

Coconut rice topped with steamed chicken breast in a mild spice ginger sauce -garnished with cilantro and cucumber. 11.50

### **46. Lemon Grass Chicken**

Chicken breast marinated in lemon grass sauce, grilled served with steamed spinach and broccoli topped with peanut sauce. 11.50

## NOODLES

### **64. Rad Nah**

Wide Rice Noodles, with broccoli, baby corn,Chinese broccoli, topped with gravy sauce.

### **65. Pad Gai**

Wide Rice Noodles stir fried with egg, lettuce, onions, black pepper and garlic topped with cilantro.

### **66. Thai Noodle Soup.**

Rice noodles served in Thai broth with onions, bean sprouts, cilantro, fried garlic & black peppers.

## FRIED RICE

### **70. Pineapple Fried Rice**

Fried rice with fresh pineapples, onions, peas, carrots,eggs and cashews.

### **71. Pad Phet Fried Rice**

Jasmine rice wok fried with garlic,red curry pasted,onions, eggs and bamboo shoots ,eggs and basil topped with cilantro.

## Wine **BLT \$23.00 GLASS \$6.50**

Gewurztraminer  
Sauvignon Blanc  
Chardonnay  
Pinot Gris  
Riesling  
Pinot Noir  
Cabernet  
Merlot

## Beverages

Soda 2.25  
Thai Ice Tea 2.50  
Hot Tea 1.50  
Regular Ice Tea 2.25  
Mango Juice 3.00  
Pineapple Juice 3.00

## Beer

Singha (Thai Beer) 5.00  
Tsing Tao 5.00  
Sapporo 5.00  
Heineken 5.00  
Corona 5.00  
Fat Tire 5.00  
Black Butte Porter 5.00

## Sides

Extra Veg 2.00  
Steam Rice 2.00  
Extra Meat 2.00  
Peanut Sauce 1.00

~Spice Level: Mild, Medium, Hot, X-Hot, XX-Hot ~ Menu prices and items subject to change without notice ~Maximum 6 way Splits on Checks

~ NO substitution ~ Party of 6 or more will be charged 18% Gratuity~