



Maiphai Thai

(503)226-0409
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 Rolls

Fresh rice paper rolls with lemon grass chicken, vermicelli noodles and fresh vegetables. 6.50

4. Fried Tofu

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

5. Bamboo Prawns

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

6. Gai Satay

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

10. Soup Puck

Vegetables with or without tofu in lemon grass soup. 9.00

11. Tom Yum

Lemon grass soup with mushrooms, onions and tomatoes. Chicken or Tofu 10.50 Shrimp 11.50

12. Tomkha

Coconut soup with mushrooms, onions, kaffir leaves and galanga root. Chicken or Tofu 10.50 Shrimp 11.50

13. Potak

Combination seafood with lemon grass soup 14.00

19. Lemon Grass Chicken Salad

Lemon grass chicken tossed with cilantro, onions, lettuce, tomatoes and cucumbers with a Thai spiced dressing. 12.00

20. Thai Salad

Green leaves, lettuce, tomato, cucumbers, hard boiled eggs with Thai dressing. 9.00

21. Yum Nauang (Thai Beef Salad)

Grilled beef with lettuce, green leaves, tomatoes, cucumbers, lemon grass and lime juice. 10.00

22. Yum Goong

Boiled shrimp, green lettuce, onions, lemon grass, tomatoes and lime juice. 11.00

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. 10.00

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 basil. 10.00

Soups

14. Tom Yum Salmon

Lemon grass soup with mushrooms, onions, tomatoes, and salmon topped with cilantro. 14

15. Gao Ioul

Hot and sour broth cooked with bean sprout, tomato, celery and onions topped with garlic. Chicken or Tofu 10.50 Shrimp 11.50

16. Kao Tom

Rice soup with your choice of meat Onions, black pepper, cilantro topped with garlic. Chicken or Tofu 10.50 Shrimp 11.50

Salads

23. Yum Talay (Seafood Salad)

Combination seafood with lettuce, tomatoes, onions, lemon grass, Thai chill and lime juice. 15.00

24. Larb

choice of ground beef, chicken, pork or tofu with purple onions, green onions and lemon grass tossed in Thai spice lime juice, garnished with cucumbers and cabbage. 10.00

25. Somtum

Shredded green papaya salad with tomatoes, chili lime juice topped with peanuts. 8.50

26. Yum Pla Murk (Squid Salad)

Boiled squid, onions, chili, lemon grass lettuce, tomatoes, cucumber and lime juice. 11.00

Entrees

Veg- Tofu ~ Chicken ,Pork 11.00 ~ Shrimp, Calamari, Beef, Scallop 13 ~ 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, celery, cucumbers, onions, pineapples, baby corn and bell peppers, cooked with sweet & sour sauce.

31.Swimming Angel

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 sauce.

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 eggplants, bamboo shoots, bell peppers and basils, cooked in coconut milk.

42. Gang Garee

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

43. Gang Panang

Panang coconut curry cooked with green beans, bell peppers and basils.

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 red curry sauce, lemon-grass, 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 with white wine soy sauce , eggs, basils, bell pepper, broccoli, and garnished with bean sprouts.

62. Pad Se Ew

Wide rice noodles stir fried with broccoli and Chinese broccoli with brown sauce garnished with cilantro.

63. Pad Woon Sen

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

67.Fried Rice

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

68.Kao Pad Ga Prau

Fried rice with basils, onions,bell pepper, eggs and chill sauce.

69.Kao Pad Pong Garee

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

33.Pad Gar Tiem Prik Thai

Fresh ground garlic, black pepper, mushrooms, onions, celery 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 eggplant bamboo shoots , onions, bell peppers, and basil cooked with Thai red curry paste.

38.Pad Ga Prau

Stir fried onions, mushrooms, bell peppers, ground Thai chili,fresh garlic and basil, cooked in brown sauce.

CURRIES

44. Gang Mussmun

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, broccoli,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. 15.00

58.Thai BBQ Chicken

Half of a chicken marinated in honey lemon grass sauce served with steamed broccoli and sweet & souce sauce. 14.00

59.Nam Kao

Seasoned Crispy rice salad with choices of meat, tossed with onions ,cilantro, peanuts and lime juice. -Self Wrapped lettuce. 12.00

59A.Kao Mun Gai

Coconut rice topped with steamed chicken breast in a mild spice ginger sauce -garnished with cilantro and cucumber. 12.00

46. Lemon Grass Chicken

Chicken breast marinated in lemon grass sauce, grilled served with steamed spinach and broccoli topped with peanut sauce. 12.00

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 chicken 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 eggs, garlic, red curry pasted, onions,bamboo shoots , bell peppers 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 2.50
Thai Ice Tea 3.00
Hot Tea 1.50
Regular Ice Tea 2.50
Mango 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~