



(503)226-0409

[www.MaiphaiNW.com](http://www.MaiphaiNW.com)

## Lunch Menu

### Appetizers

**1. Deep Fried Egg Rolls**

Vegetables wrapped in egg paper, deep fried, served with sweet and sour sauce, topped with peanuts. 4.00

**2. Fresh Garden Rolls**

Shredded lettuce mixed with tofu, carrots, vermicelli noodles, cilantro and bean sprouts, wrapped in rice paper, served with sweet and sour sauce. 4.00

**3. Lemon Grass Chicken**

Fresh rice paper rolls with lemon grass chicken, vermicelli noodles and fresh vegetables, server with peanut sauce.

**4. Fried Tofu**

Deep Fried Tofu, served with sweet and sour sauce topped with peanuts . 4.00

**5. Bamboo Prawns**

Prawn marinated in Thai curry sauce , grilled and served with peanut sauce. 8.50

**6. Gai (Chicken) Satay**

Chicken marinated in Thai curry spices, grilled and served with peanut sauce. 6.50

**7. Thai Fish Cakes**

Fish cakes marinated in Thai spices, deep fried and served with chili sauce. 7.50

**8. Deep Fried Wontons**

Seasoned ground chicken, wrapped in wonton skins, deep fried, served with sweet and sour sauce. 5.00

**9. Combination Plate**

Samples of Appetizers #1,4,6,&8 served with peanut sauce and sweet & sour sauce. 10.00

**9A. Sleeping Prawns**

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

### Soups

**10. Soup Puck**

Vegetables with or without tofu in mild soup broth.9.50

**11. Tom Yum**

Lemon grass soup with mushrooms, onions and tomatoes with chicken or tofu.10.50 Shrimp 11.50

**12. Tomkha**

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

**13. Potak**

Combination seafood with lemon grass soup 14.00

**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 celery, bean sprout, tomato,and onions topped with cilantro. Chicken or tofu 10.50 Shrimp 11.50

**16 Kao Tom**

Rice soup with your choice of meat Onions, black pepper, cilantro and garlic with chicken or tofu 10.50 Shrimp 11.50.

### Salads

**19.Lemon Grass Chicken Salad**

Lemon grass chicken tossed with cilantro, onions, lettuce, tomatoes and cucumbers with a Thai spiced dressing. 11.50

**20.Thai Salad**

Green leaves, lettuce, tomato, cucumbers, hard boiled eggs with Thai dressing.9.50

**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.10.50

**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 onions,cilantro, cucumbers and tossed with lime juice.10.50

**25.Somtum**

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

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

Boiled squid, tossed in Thai spice lime juice, onions, chili ,lemon grass, lettuce, tomatoes,cucumber and . 10.00

## Lunch Specials

**Veg-Tofu, Chicken, Beef, Pork 8.50 ~ Shrimp, Squid or Scallop 9.25 ~ Combo Seafood-11.50**

### 1. Gang Kiew

Thai eggplant, basils, bamboo shoots, bell pepper simmered in a green curry coconut sauce.

### 2. Gang Garee

Potatoes, carrots, onion and bell peppers simmered in a yellow curry coconut sauce.

### 3. Gang Panang

Green beans and bell peppers simmered in panang curry sauce, topped with hot basil.

### 4. Mussamun

Potatoes, carrots, peanuts and onions simmered in mussamun coconut curry sauce.

### 5. Evil Prince

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

### 6. Pad Prew Wan

Celery, baby corn, cucumbers, onions, garlic and pineapple chunks wok fried in a sweet & sour sauce.

### 7. Swimming Angel

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

### 8. Pad Him Ma Pan

Bell peppers, mushrooms, onions, bamboo shoots, baby corn and cashew nuts wok fried with in a mild brown sauce.

### 9. Pad Ga Tiem Prik Thai

Green beans, mushrooms, celery, bell peppers wok fried with garlic, and black pepper sauce.

### 10. Pad Ruam Mit

Mixed Vegetables, broccoll, cabbage, baby corn, mushrooms, and onions, stir fried with brown sauce.

### 11. Pad Ka Na Nam Mun Hoi

Broccoli, Chinese Broccoli, stir fried with oyster sauce.

### 12. Pad Khing

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

### 13. Pad Phet

Thai Eggplant, basil, kaffir leaves, onions, bell peppers and bamboo shoots stir fried red curry paste.

### 14. Pad Ga Prau

Ground chillies, basils, garlic, onions, mushrooms and bell peppers, stir fried in Thai chili sauce.

### 15. Bi Boon

Vermicelli noodles with choice of meat seasoned with curry sauce, onions, lettuce, cilantro, carrots, bean sprouts, fried eggroll, peanuts, and topped with sweet & sour sauce.

### 16. Pad Thai

Rice noodles wok fried with eggs, garlic, onions, bean sprouts and peanuts, topped with bean sprouts and a lime wedge.

### 17. Pad Kee Mao

Wide rice noodles wok fried with egg, garlic, basils, bell peppers and broccolis in a white wine soy sauce and topped with bean sprouts.

### 18. Pad Se Ew

Wide rice noodles with egg, garlic, broccoli and Chinese broccoli wok fried in a light soy sauce seasoning, topped with cilantro.

### 19. Pad Woon Sen

Bean Vermicelli noodles with eggs, baby corn, tomatoes, celery, onions and bamboo shoots, garnished with bean sprouts and cilantro.

### 20. Rah Nah

Wide noodles stir fried with broccoli, baby corn, Chinese broccoli, topped with gravy sauce.

### 21. Pad Gai

Wide rice noodles wok fried with eggs, garlic, onions, lettuce, black peppers, topped with cilantro.

### 22. Thai Noodle Soup

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

### 23. House Fried Rice.

Fried rice with eggs, broccoli, onions, and tomatoes topped with cilantro.

### 24. Kao Pad Ga Prau

Fried rice with eggs, onions, basil leaves, bell peppers and topped with cilantros.

### 25. Kao Pad Pongaree

Fried rice with eggs, yellow curry sauce, peas, carrots and onions topped with cilantros.

### 26. Pineapple Fried Rice

Jasmine rice wok fried with eggs, fresh pineapples, onions, cashew nuts, peas and carrots, topped with cilantros.

### 27. Maiphai Special

Stir fried fresh green-beans, bell pepper and broccoli with Thai red curry paste topped with peanuts.

### 28. Spicy Eggplant

Stir fried Japanese eggplant and green onions in Thai chili paste.

### 29. Pad Mamoung

Stir fried fresh mango with bell peppers, onions and basils.

### 30. Tom Yum Rice Noodle Soup

Lemon grass soup with rice noodles, chicken wonton, bean sprouts, cilantro, green onions and topped with peanuts.

## DRINKS

Coke- 2.50  
Diet Coke-2.50  
Sprite -2.50  
Thai Iced Tea-3.00  
Hot tea-1.50 Regular  
Iced Tea-2.00  
Mango Juice-3.00

## Side Orders

Steamed Rice -2.00  
Brown Rice -2.00  
Peanut Sauce-2.00  
Extra Veg-2.00  
Extra Meat -2.00

Spice Level: Mild, Medium, Hot, X-Hot, XX-Hot~

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

~ Menu prices and items subject to change without notice.