



(503)226-0409

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. 5.00

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. 5.00

3. Lemon Grass Chicken Rolls

Fresh rice paper rolls with lemon grass chicken, vermicelli noodles and fresh vegetables, served with peanut sauce. 7.50

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. 9.00

6. Gai (Chicken) Satay

Chicken marinated in Thai curry spices, grilled and served with peanut sauce. 7.00

7. Thai Fish Cakes

Fish cakes marinated in Thai spices, deep fried and served with chili sauce. 8.00

8. Deep Fried Wontons

Seasoned ground chicken, wrapped in wonton skins, deep fried, served with sweet and sour sauce. 6.50

9. Combination Plate

Samples of Appetizers #1,4,6,&8 served with peanut sauce and sweet & sour sauce. 12.00

9A. Sleeping Prawns

Prawns wrapped in wonton skin, deep fried, served with sweet & sour sauce. 9.50

Soups

10. Soup Puck

Vegetables with or without tofu in mild soup broth. 10.50

11. Tom Yum

Lemon grass soup with mushrooms, onions and tomatoes with chicken or tofu. 11.50 Shrimp 12.50

12. Tomkha

Coconut soup with mushrooms, onions, kaffir leaves and galanga root with chicken or tofu. 11.50 Shrimp 12.50

13. Potak

Combination seafood with lemon grass soup 16.00

14. Tom Yum Salmon

Lemon grass soup with mushrooms, onions, tomatoes, and salmon topped with cilantro. 14.50

15 Gao Loul

Hot and sour broth cooked with celery, bean sprout, tomato, and onions topped with cilantro. Chicken or tofu 11.50 Shrimp 12.50

16 Kao Tom

Rice soup with your choice of meat Onions, black pepper, cilantro and garlic with chicken or tofu 11.50 Shrimp 12.50.

Salads

19. Lemon Grass Chicken Salad

Lemon grass chicken tossed with cilantro, onions, lettuce, tomatoes and cucumbers with a Thai spiced dressing. 13.00

20. Thai Salad

Green leaves, lettuce, tomato, cucumbers, hard boiled eggs with Thai dressing. 11.00

21. Yum Nauang (Thai Beef Salad)

Grilled beef with lettuce, green leaves, tomatoes, cucumbers, lemon grass and lime juice. 13.00

22. Yum Goong

Boiled shrimp, green lettuce, onions, lemon grass, tomatoes and lime juice. 13.00

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 onions, cilantro, cucumbers and tossed with lime juice. 12.00

25. Somtum

Shredded green papaya salad with tomatoes, chili lime juice topped with peanuts. 9.50

26. Yum Pla Murk (Squid Salad)

Boiled squid, tossed in Thai spice lime juice, onions, chili, lemon grass, lettuce, tomatoes, cucumber and . 13.00

Lunch Specials

Veg-Tofu, Chicken, Beef, Pork 9.50 ~ Shrimp, Squid or Scallop 10.25 ~ Combo Seafood-12.50

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- 3.00
Diet Coke-3.00
Sprite -3.00
Thai Iced Tea-3.00
Hot tea-2.00 Regular
Iced Tea-2.50
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.