



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

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

