

ENTREES FROM THE SEA

All entrees are served with White Jasmine Rice (except noodle or fried rice dishes)
Extra White Jasmine Rice thereafter will be \$2, Brown Rice substitution will be \$1
SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$ 3.00

- 36. **SWEET AND SOUR** \$12.95
A choice of Chicken, Beef or Pork sautéed in a tangy sweet and sour sauce with pineapples, bell peppers, yellow onions, tomatoes, green onions and cucumbers.
- 37. **MIXED VEGETABLES** \$12.95
Fresh vegetables sautéed in light gravy with your choice of Chicken, Beef or Pork.
- 38. **BBQ CHICKEN** \$15.00
Famous Thai style BBQ chicken served with honey plum sauce.
- 39. **ORANGE PEEL CHICKEN** \$12.95
Deep fried chicken, water chestnuts, orange peel and green onion in a sweet tangy sauce.
- 40. **SIZZLING DUCK** \$22.95
Golden brown fried boneless duck on the bed of steamed green mixed vegetable top with a Thai chili sauce.
- 41. **CURRY ROAST DUCK** \$20.95
Boneless cooked duck in Thai curry with pineapple, bell peppers, basil leaves, peas, tomatoes, string beans, eggplants, and bamboo shoots.
- 42. **TIGER TEAR BEEF** \$16.95
Famous Northern Thai style, marinated steak grilled with special house sauce, served with vegetables and Thai steak spicy sauce.



TIGER TEAR BEEF \$12.95



SWEET AND SOUR



MIXED VEGETABLES

SPICY DISHES

All entrees are served with White Jasmine Rice (except noodle or fried rice dishes)
Extra White Jasmine Rice thereafter will be \$2, Brown Rice substitution will be \$1
SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$ 3.00

- 43. **PHAD PANANG** \$12.95
A spicy Thai curry dish prepared with coconut milk, bell peppers, peas, string beans and basil leaves with your choice of Chicken, Beef or Pork.
- 44. **PHAD BAI KAPOW** \$12.95
Kapow, (Basil leave) Thai herbs with onions and bell peppers, scallions, stir fried with your choice of Chicken, Beef or Pork.
- 45. **CASHEW NUT SPECIAL** \$12.95
Cashew nuts, scallions, mushrooms, celery, carrots, onions, water chestnuts and snow peas stir fried in a special sauce with your choice of Chicken, Beef or Pork.
- 46. **RED CURRY** \$12.95
Chicken, Beef or Pork cooked in coconut milk with string beans, egg plants, basil leaves, bell peppers, peas and bamboo shoots.
- 47. **GREEN CURRY** \$12.95
Chicken, Beef or Pork cooked in coconut milk with peas, string beans, bell peppers, eggplants and basil leaves.
- 48. **YELLOW CURRY** \$12.95
Chicken, Beef or Pork cooked in coconut milk with curry powder, potatoes, yellow onions, and red bell peppers.
- 49. **MASSAMAN CURRY SUPREME** \$12.95
Savory, coconutty and flavor with seasoned potato, red onion, peanut and your choice of Beef or Chicken. *****with Lamb \$20.95*****



GREEN CURRY



YELLOW CURRY

NOODLES AND FRIED RICE

SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$ 3.00

- 50. **PHAD THAI CHICKEN** \$12.95
The national noodle dishes, Rice noodles stir fried with egg, scallions, ground peanuts, bean sprouts and other spices. Served with raw bean sprouts and a wedge of lime.
- 51. **PHAD KEE MAO** \$12.95
Stir fried large rice noodles with bean sprouts, onions, scallions, basil leaves, carrots, broccoli, bell peppers and your choice of Chicken, Beef or Pork.
- 52. **PHAD SE-EW** \$12.95
Your choice of Chicken, Beef or Pork stir fried with large rice noodles, light sweet soy sauce, broccoli, Chinese broccoli and egg.
- 53. **PHAD LAD NA** \$12.95
Pan fried homemade large rice noodles topped with tasty yellow soybean creamy sauce, Chinese broccoli, yellow bean, broccoli and mildly spiced gravy, with your choice of Beef, Chicken or Pork.
- 54. **HOUSE FRIED RICE COMBINATION** \$14.95
A house specialty, fried rice with Pork, Beef, Chicken, Shrimp, egg, scallions, onions, tomatoes, carrots, broccoli, and mild Thai spices.
- 55. **PINEAPPLE YELLOW CURRY FRIED RICE** \$14.95
Your choice of Chicken, Beef or Pork stir fried with rice, egg, curry powder, raisins, cashew nuts, onions, carrots, peas, pineapple pieces and scallions.
- 56. **FRIED RICE** \$12.95
Your choice of Chicken, Beef or Pork fried with rice, egg, scallions, broccoli, carrots, tomatoes, and onions.
- 57. **THAI NOODLE SOUP** \$12.95
Rice noodles simmered in a light broth, bean sprouts, scallions and cilantro, serve with your choice of Chicken, Beef or Pork.
- 58. **DUCK NOODLE SOUP** \$14.95
Slices of roast duck atop noodles, bean sprouts, scallions and cilantro in light brown broth.



PHAD THAI



PHAD KEE MAO



HOUSE FRIED RICE

▲ All dishes will be served mild, medium unless requested hotter.
1-3 MILD | 4-5 MEDIUM
6 REGULAR HOT | 7 THAI HOT
8-9 FIRE HOUSE | 10 ALL THE WAY

WE SERVED BEER WINE & SAKE

BEVERAGES

- FRESH YOUNG COCONUT \$5.00
- THAI TRADITIONAL ICED TEA \$3.00
- THAI TRADITION ALICED COFFEE \$3.00
- ICE TEA (FREE REFILLS) \$2.50
- HOT GREEN TEA \$2.50
- HOT JASMINE TEA \$2.50
- COFFEE \$2.50
- MILK \$2.00
- BOTTLED WATER \$4.00 S L \$8.00
- ORANGE JUICE \$2.50
- SOFT DRINK \$2.50



\$ 4.00 S L \$ 8.00

Lunch Special

(Serve with soup of the day and salad)
Shrimp and Squid in place of meat please add 2\$

NOODLES AND FRIED RICE

- Phad Thai** 9.95
The national noodle dishes, Rice noodles stir fried with egg, scallions, ground peanuts, bean sprouts and other spices. Served with raw bean sprouts and a wedge of lime.
- Phad Kee Mao** 9.95
Stir fried large rice noodles with bean sprouts, onions, scallions, basil leaves, carrots, broccoli, bell peppers and your choice of Chicken, Beef or Pork.
- Phad Se Ew** 9.95
Your choice of Chicken, Beef or Pork stir fried with large rice noodles, light sweet soy sauce, broccoli, Chinese broccoli and egg.
- Phad Lad Na** 10.95
Pan fried homemade large rice noodles topped with tasty yellow soybean creamy sauce, Chinese broccoli, yellow bean, broccoli and mildly spiced gravy, with your choice of Beef, Chicken or Pork.
- House Fried Rice Combination** 12.95
A house specialty, fried rice with Pork, Beef, Chicken, Shrimp, egg, scallions, onions, tomatoes, carrots, broccoli, and mild Thai spices.
- Pineapple Yellow Curry Fried Rice** 11.95
Your choice of Chicken, Beef or Pork stir fried with rice, egg, curry powder, raisins, cashew nuts, onions, carrots, peas, pineapple pieces and scallions.
- Fried Rice** 9.95
Your choice of Chicken, Beef or Pork fried with rice, egg, scallions, broccoli, carrots, tomatoes, and onions.
- Thai Noodle Soup** 9.95
Rice noodles simmered in a light broth, bean sprouts, scallions and cilantro, serve with your choice of Chicken, Beef or Pork.

RICE PLATE

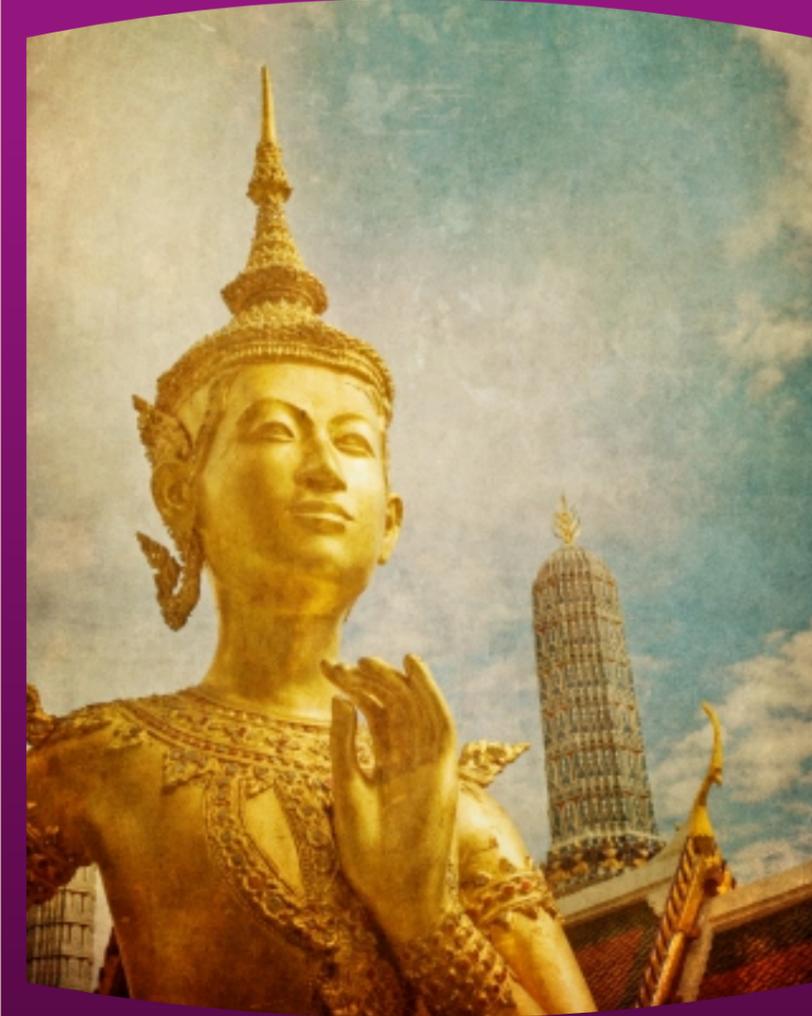
- Sweet and Sour** 10.95
A choice of Chicken, Beef or Pork sautéed in a tangy sweet and sour sauce with pineapples, bell peppers, yellow onions, tomatoes, green onions and cucumbers.
- Mix Vegetable** 9.95
Fresh vegetables sautéed in light gravy with your choice of Chicken, Beef or Pork.
- BBQ Chicken** 12.95
Famous Thai style BBQ chicken served with honey plum sauce.
- Orange Peel Chicken** 10.95
Deep fried chicken, water chestnuts, orange peel and green onion in a sweet tangy sauce.

SPICY DISHES

- Phad Panang** 10.95
A spicy Thai curry dish prepared with coconut milk, bell peppers, peas, string beans and basil leaves with your choice of Chicken, Beef or Pork.
- Phad Bai Kapow** 9.95
Kapow, (Basil leave) Thai herbs with onions and bell peppers, scallions, stir fried with your choice of Chicken, Beef or Pork.
- Cashew Nut Special** 9.95
Cashew nuts, scallions, mushrooms, celery, carrots, onions, water chestnuts and snow peas stir fried in a special sauce with your choice of Chicken, Beef or Pork.
- Red Curry** 10.95
Chicken, Beef or Pork cooked in coconut milk with string beans, egg plants, basil leaves, bell peppers, peas and bamboo shoots.
- Green Curry** 10.95
Chicken, Beef or Pork cooked in coconut milk with peas, string beans, bell peppers, eggplants and basil leaves.
- Yellow Curry** 10.95
Chicken, Beef or Pork cooked in coconut milk with curry powder, potatoes, yellow onions, and red bell peppers.
- Massaman Curry** 10.95
Savory, coconutty and flavor with seasoned potato, red onion, peanut and your choice of Beef or Chicken.

SIDE ORDERS

- JASMINE RICE OR BROWN RICE.....\$2.00
- STICKY RICE.....\$3.00
- EXTRA VEGETABLES.....\$3.00
- EXTRA SAUCE.....\$2.00
- EXTRA CURRY SAUCE.....\$5.00
- EXTRA PEANUT SAUCE.....\$5.00



THAI THANI WALNUT CREEK LOCATION

2892 Ygnacio Valley Road
Walnut Creek, CA 94598
(925) 954-8385 (phone)
(925) 705-7692 (fax)

Thai Thani
Thai Food at its Best!

Visit us online at www.thaithaniwalnutcreek.com

HOUSE SPECIALTIES



Tofu Escapade



Golden Blanket Shrimp Rolls



Thai Thani Sampler



Samui Crystal Crab



Chicken Basilica Roll



Chili Lime Raw Salmon



Salmon Egg Rolls



Mieng-Kum



Pan-Seared Sea Bass and Grilled Shrimp



Tom Yum Spaghetti Prawns

APPETIZERS

- Thai Thani Angle Wings** \$9.95
Boneless Chicken Wings stuffed with pork, water chestnuts, clear noodle, black mushrooms, dry mushrooms and garlic. Served with a sweet plum sauce.
- Tofu Escapade** \$9.00
Silken tofu medallions stir fried in jalapeno, garlic, scallions, mildly seasoned with salt and pepper for a flavorful finish.
- Golden Blanket Shrimp Rolls** \$12.00
Deep fried rice paper wrapped around marinated shrimps with Thai herbs and spices, served with crispy noodle and plum sauce.
- Thai Thani Sampler** \$19.95
Chicken satay, krab rangoon and egg rolls (No substitutions)
- Samui Crystal Crab** \$11.00
Seasoned deep fried soft shell crab on bed of lettuce and topped with caramelized tamarind sauce, fried onion and garlic.
- Chicken Basilica Roll** \$9.00
Chicken, basil mixed with red and green bell pepper, onion, water chestnut and glass noodle comes with peanut sauce. A sure way to a tasty starter.
- Chili Lime Raw Salmon** \$14.00
Thinly sliced fresh salmon topped with spicy lime sauce.
- Salmon Egg Rolls** \$10.00
Deep fried salmon wrapped with fresh wheat pastry, green leaf lettuce then seasoned with garlic, basil and lemon grass.
- Mieng-Kum (Siamese Fresca)** \$9.00
Refreshing fusion of diced fried tofu, ginger, lime, peanut, shredded coconut with caramelized dipping sauce.
- Samosa Majestique** \$8.00
Pastry triangles freshly stuffed with a mixture of stir fried yellow onion, carrot and potato with the right touch of curry to capture the essence of a true Asian delight.
- Pan-Seared Sea Bass and Grilled Shrimp** \$24.95
Seared Sea Bass served in a light red curry tossed with string beans, red and green bell peppers topped with fried basil and garnished with grilled shrimps.
- Tom Yum Spaghetti Prawns** \$16.00
Spicy and sour Tom Yum sauce, shrimp, cream, Thai herbs, mushrooms, tomatoes, garnished with cilantro and lime.
- Do It Yourself !!!** \$10.00
DIY iceberg lettuce topped with minced pork sauce, spicy lime sauce and crowned with some fresh coriander. A bit of work to do but worth every bite!!

- Phuket Platter** \$29.95
Grilled jumbo prawns, scallops, mussels, and squids accompanied with a homemade lemon, garlic fish sauce.
- Seafood Wonder** \$15.00
A succulent mesh of intricate seafood flavors to set your taste buds to "what's next" (Calamari, Grilled scallops, Sweet & Sour Salmon)

- 3 Taste Fillet Salmon** \$24.95
Fresh salmon fillet paired with our sweet & soury gingery and garlicky sauce, grilled to perfection.

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1-3 MILD | 4-5 MEDIUM | 6 REGULAR HOT
7 THAI HOT | 8-9 FIRE HOUSE | 10 ALL THE WAY



Phuket Platter



Seafood Wonder



3 Taste Fillet Salmon



Mekhong Vegetarian Kee Mao



Lamb Tropicalia



Spicy Shrimp Scallop



Salmon Glory



Fluffy Spicy Fish With Green Apple Salad



Eggplant and Tofu Emerald



PARAM STEAMED CHICKEN

ENTREES

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- Phad Pong Curry** \$19.95
A flavorful yellow curry stir fried with shrimps, squids, mussels, scallops and Imitation crab meat mixed with celery, bell peppers, onions, scallions and egg.
- Kanah Moo Krob (CHINESE BROCCOLI AND CRISPY PORK)** \$16.99
Rich green Chinese broccoli stir-fried in a yellow bean paste and roasted garlic mixed with crispy pork bacon.
- Param Steamed Chicken** \$12.95
Thai Thani's homemade peanut sauce served over steamed chicken and lightly braised carrots, mushrooms, baby corns, broccoli, snow peas, and sesame seed on top.
- Mekhong Vegetarian Kee Mao** \$11.95
Stir-fried pasta spaghetti with onion, scallion, bell pepper, basil leaves, carrot, broccoli, baby corn, celery, water-chestnut with light sweet soy sauce.
- Lamb Tropicalia** \$20.95
Tender set of grilled lamb rack with seasoned herbs and sauteed with onion, bell pepper, scallions and served with black pepper sauce or your choice of Red, Green or Yellow Curry.
- Spicy Shrimp Scallop** \$19.95
Homemade red curry sauteed with fingerroot, fresh pepper, lemongrass, shrimp and scallop serve in hot pan.
- Salmon Glory** \$19.95
Pan seared salmon with steamed and fried egg noodle sauteed in our homemade curry coconut milk sauce with herbs.
- Fluffy Spicy Fish With Green Apple Salad** \$17.95

APPETIZERS

1. **KRAB RANGOONS** \$8.00
Crispy pastry filled with a perfect blend of cream cheese and imitation crab meat
2. **GAI YANG AND SOMTUM SET** \$15.00
Papaya salad served with Thai BBQ chicken and sticky rice.
3. **THAI SPRING ROLLS (DEEP FRIED)** \$8.00
Deep fried wheat paper stuffed with bean thread mixed with carrot, cabbage, mushrooms and Thai herbs served with sweet and sour sauce.
4. **SUMMER ROLLS** Shrimp \$8.00 Tofu \$7.00
Fresh thin rice pancake stuffed with shrimp and vegetables served with home-made concentrated soy bean sauce top with ground peanuts and peanut sauce.
5. **FRIED TOFU** \$7.00
Deep fried bean curd, served with homemade sweet and sour sauce top with ground peanuts.
6. **POT STICKERS (Vegetable or Chicken)** \$8.00
Deep fried rice pastry filled with chicken and vegetables served with home-made light soy sauce.
7. **SATAY** \$10.00
Chicken or Beef strips marinated in coconut milk and curry powder, threaded onto skewers and grilled. Served with a peanut sauce and cucumber sauce.
8. **STEAMED DUMPLING** \$9.00
Mixed with ground shrimp, pork and water chestnut, served with a light soy sauce top with fried garlic.
9. **TOD MANN (Fish Cake)** \$9.00
Patties of finely blended fish with red curry paste, green beans and herbs served with chili sweet, cucumber and peanut.
10. **THAI ISAAN SAUSAGE** \$12.00
Thai style sausage served with peanut and fresh vegetable.
11. **GARLIC STEAMED MUSSEL** \$10.00
Mussels steamed with lemon grass, basil leaves, Thai herbs served with a house spicy sauce.
12. **FRIED CALAMARI** \$10.00
Deep fried, lightly breaded strip calamari topped with fried basil served with our homemade sweet chili sauce.



GAI YANG AND SOMTUM SET



SPRING ROLLS



SUMMER ROLLS



SATAY

GARLIC STEAMED MUSSEL



SOUPS

- Chicken or Vegetarian 12 | Shrimp 15 | Seafood 17
13. **TOM YUM GOONG** \$
A well-known hot and sour spicy soup prepared with, fresh mushrooms, chili, lemon grass tomatoes and lime juice.
 14. **TOM KA**
Prepared with chicken, mushrooms, tomatoes, galangal, lemon grass and lime juice in coconut milk with scallion and cilantro.
 15. **TOFU SOUP**
Tofu steamed and sprinkled with scallions, cilantro and a touch of well-cooked garlic oil.
 16. **WON-TON SOUP**
A seasoned wonton soup with scallions, cilantro and chicken, vegetable and a touch of well-cooked garlic oil.
 17. **RICE OR NOODLES SOUP**
Chicken, rice or rice noodles with scallions, cilantro and a touch of well-cooked garlic oil.



TOM KA



TOM YUM GOONG



YUM NUA



PAPAYA SALAD (SOM TUM)

SALADS

18. **THAI THANI SALAD** \$9.00
Crispy lettuce, cucumber, red onions and red cabbages, carrots, tomatoes, topped with our homemade peanut dressing.
19. **PAPAYA SALAD (SOM TUM)** \$10.00
Thailand's most favorite salad comes with green papaya in thin slices mixed with tomatoes, peanuts, chili, garlic, lime juice, and ground bell peppers.
20. **YUM NUA** \$13.00
Slices of marinated steak with onion, cucumber, bell pepper, tomatoes, scallions, cilantro and lime juice.
21. **YUM SHRIMP OR SQUID** \$12.00
Marinated shrimp or squid with onion, cucumber, bell pepper, scallions, tomatoes, lime juice and seasoning.
22. **LAAB CHICKEN, BEEF OR PORK** \$11.00
Minced and seasoned with lime juice, herbs, onions and spices with a choice of Chicken, Beef or Pork.
23. **NAM SOD** \$12.00
Ground pork sautéed with ginger, lime juice, onion, shallots and peanuts, served on a bed of lettuce.
24. **YUM WOON SEN** \$12.00
Tasty glass bean thread seasoned with ground chicken, shrimps, peanuts, tomatoes, onions, and lime juice.
25. **SUPER PAPAYA SALAD (TUM SUA)** \$18.00
Thin slices green papaya mixed with tomatoes, chili, garlic, lime juice, black crab paste, crispy pork, boil egg, fermented pork sausage, vermicelli, and dried shrimp.

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26. **PLA JIAN** Market Price
Deep fried fresh Whole Snapper or Filet topped with ground pork, ginger, mushrooms and herbs.
27. **THREE TASTE FISH** Market Price
One of the most famous Thai dishes. Deep fried fresh Whole Snapper or Filet topped with a spicy chili, bell peppers and garlic sauce.
28. **SWEET AND SOUR FISH** Market Price
Deep fried Whole Snapper or Filet in a tangy sweet and sour sauce with pineapple, bell peppers, yellow onions, scallion, tomatoes and cucumber.
29. **PANANG FISH** Market Price
Deep fried Whole Snapper or Filet served with our special panang curry, a mixture of coconut milk and homemade curry paste.
30. **LEMON STEAMED FISH** Market Price
Fresh steamed Whole Snapper or Filet in lemon sauce topped with chili, garlic and herbs.
31. **PRAWNS IN CHILI SAUCE** \$19.75
A choice of deep fried or steamed jumbo shrimp topped with bell peppers, celery, scallions and an onion sauce.
32. **PANANG PRAWNS** \$19.75
A choice of deep fried or steamed jumbo shrimps topped with a spicy Thai curry simmered in coconut milk, bell peppers, string beans, peas and basil leaves.
33. **ANDAMAN SEAFOOD** \$19.75
Stir fried Shrimps, Squids, Scallops, Mussels and Imitation Crabmeat with scallions, bell peppers, onion, basil leaves with spicy sauce.
34. **CLAY POT FROM GULF OF SIAM** \$19.75
Stir fried squid, shrimp, mussels and imitation crabmeat, scallops, baked with tasty glass bean thread, ginger, celery and vegetables in oyster sauce.
35. **TORNADO PRAWNS** \$19.75
A choice of deep fried or steamed jumbo shrimps topped with shrimp paste sauce, onions, scallions, basil leaves, green beans and fresh bell pepper.



PRAWNS IN CHILI SAUCE



THREE TASTE FISH



CLAY POT FROM GULF OF SIAM