

Lunch Special

STARTING AT \$9.75

With a complimentary appetizer

Everyday until 3:30 PM

Any entrée on the regular menu and lunch special menu comes with a complimentary appetizer

choice of appetizers including: Sesame Tofu | Spring Rolls | Vegetable Dumplings | Green Salad w. peanut sauce dressing |

Steamed or Fried Chicken and Shrimp Dumplings | Chicken Tom Yum Soup

ADD \$ 1.50 FOR A SMALL CHICKEN TOM YUM SOUP OR A THAI ICED TEA WITH ANY LUNCH ORDER

(one addition per order / dine in only)

9.75 **CHICKEN, TOFU OR VEGETABLE** | 10.75 **SHRIMP, BEEF OR IMITATION DUCK**
12.75 **MIXED SEAFOOD**

- Pad Thai Noodle
- Spicy Basil Noodle [Kee Mao]
- Pad See Euw Noodle
- Pineapple Fried Rice

9.75 **CHICKEN, TOFU OR VEGETABLE** | 10.75 **SHRIMP, BEEF OR IMITATION DUCK**
12.90 **SALMON** | 12.90 **MIXED SEAFOOD**

- Red Curry/ Green Curry
- Panang Curry
- Basil Sauce Dish
- Garlic Dish
- Garlic Sauce w/ Mixed Vegetable
- Rama Dish

You may find detailed descriptions of the items on the previous pages.

10.90 **Grilled Pork Chop**
10.90 **Grilled Tumeric Chicken**
9.90 **Pad-Woon-Sen** Stir-fried glass vermicelli, shrimps, onions, scallions, carrots and eggs in black bean sauce
9.90 **Lychee Fried Rice with Shrimps** Fried rice with lychee fruits, onions, scallions, tomatoes, raisins, carrots and eggs
9.90 **Spicy Veggie Fried Brown Rice** Spicy basil fried brown rice with mixed market vegetables, tofu and eggs
9.90 **Chicken Peanut Sauce Fried Rice** With lotus seeds, raisins, tomatoes, onions, scallions and carrots
10.90 **Spaghetti Panang Curry w. Chicken** Thai herbs and spices blended in mild chili paste with string beans and kaffir lime leaves, simmered in coconut milk
12.60 **Yellow Curry Fried Rice in An Egg White Crepe** With chicken, onions, scallions, tomatoes, and carrots, wrapped in an egg white crepe

18% gratuity will be automatically applied to parties with 6 guests or more. | Please Alert us of any allergies.



Life is about personal joys and experiences. *We at Room Service seek to share the unique Thai experience by delivering directly to you, from 8,600 miles away, an authentic Thai cuisine born of centuries blending creative combinations of fragrant spices and savory ingredients.* We hope our food provokes the delight of eating local food on the cracked sidewalks of Bangkok or indulging yourself at one of its chic boutique hotels. *So sit back and enjoy a bit of Thailand delivered via “Room Service”.*

Appetizers

- 6.00 **Corn Spring Rolls**
Crispy spring rolls stuffed with glass noodles, grilled corn and minced vegetables. Served with plum sake dipping sauce
- 6.50 **Sesame Tofu**
Crispy sesame crusted tofu, served with crushed peanuts in a sweet chilli dipping sauce
- 6.90 **Thai Mixed Chicken and Shrimp Dumplings**
With vegetables and potatoes. Served with house black bean mushroom dipping sauce
- 6.90 **Green Dumplings**
Spinach and mixed vegetables served with house black bean mushroom dipping sauce
- 7.90 **Coconut Calamari Tempura**
Served with sweet chili dipping sauce
- 7.90 **Curry Puff**
Siamese pastry stuffed with grounded chicken, potatoes, and yellow curry sauce served with Thai chutney
- 6.90 **Golden Triangle**
Crispy seasoned chicken and shrimps in wonton skin. Served with plum sake dipping sauce
- 7.90 **Shrimp Parcels**
Crispy blanketed shrimp and garlic chicken served with plum sake dipping sauce
- 7.90 **Chicken Satay**
House-marinated chicken served with our signature peanut dipping sauce
- 7.50 **Avocado Summer Roll**
Tofu, mints, lettuce, cucumbers, carrots and vermicelli served with house black hoisin sauce
- 8.90 **Honey Glazed Ribs**
With cherry wine and Bangkok spices
- 8.60 **Assorted Golden Fritters**
Crispy chicken and shrimp dumplings, blanketed shrimps, corn spring rolls and sesame tofu with crushed peanut sweet chili dipping sauce
- 11.50 **Room Service Tuna Tartar**
Fresh minced tuna, wasabi, tobiko, mayonnaise, sweet soy sauce, red onions, Thai basil, and scallions. Served with crispy tortilla

Soups

- 6.50 **Lemon Grass Soup [Tom Yum]**
A savory sour soup with mushrooms, traditionally seasoned with lemongrass, kaffir lime leaves, chili and lime juice
- Vegetable/ Chicken/ Shrimp/ Beef**
- 6.50 **Galangal Coconut Milk Soup [Tom Kha]**
A distinct flavor of southern Thailand's coconut soup with mushrooms, seasoned with galangal, chili and lime juice
- Vegetable/ Chicken/ Shrimp/ Beef**
- 6.50 **Thai Dumpling Woon-Sen Soup [Kiew-Nahm]**
Chicken and shrimp dumplings, glass vermicelli and watercress in ginger chicken broth

Salads

- 6.90 **Thai Salad**
Garden fresh greens with tomatoes, cucumbers, onions, bean sprouts and tofu. Served with light peanut sauce dressing
- 8.50 **Green Papaya Avocado Salad**
Cherry tomatoes, string beans, carrots, roasted peanuts in lime juice dressing
- 8.90 **Crispy Duck Salad**
Romaine lettuce, cashew nuts, pineapples, tomatoes, with mint leaves, ginger and chili lime juice dressing
- 9.50 **Larb**
Minced chicken seasoned with herbs, mint leaves, scallions, lemongrass, shallots and chili and tossed in lime juice
- 10.90 **Beef Green Apple Salad**
Slices of herb-marinated grilled steak tossed in lime juice, tomatoes, red onions, scallions and a bit of chili in roasted chilli paste dressing
- 10.90 **Thai Spicy Tuna Salad**
Seared medium rare tuna, romaine lettuce, lemongrass, onions and fennel with chili lime juice dressing
- 10.90 **Grilled Chicken Satay Salad**
Garden fresh greens with tomatoes, cucumbers and onions. Served with light peanut sauce dressing

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Noodle/ Curry/ Fried Rice/ Sautéed *your choice of meat:*

11.50 Chicken, tofu or vegetable | 14.50 Beef or shrimp | 16.50 Fish filet*, mixed seafood or duck

Noodle

Pad Thai

Stir-fried Thai rice noodles with eggs, bean sprouts, scallions and crushed peanuts

Pad See Euw

Flat rice noodles stir-fried in sweet soy sauce with Asian broccoli and eggs

Roadside Noodles

Steamed egg noodles or rice noodles with scallions, bean sprouts, crushed peanuts, and house special black bean sauce

Spicy Basil Noodles [Kee Mao]

Spicy pan-fried flat rice noodles stir-fried in a spicy sauce with tomatoes, basil, eggs, bell peppers and onions

Curry

Red Curry

Thai spices blended in chili paste with bamboo shoots, basil and bell peppers, simmered in coconut milk

Green Curry

Thai spices blended in a hot green chili paste with bamboo shoots, basil and bell peppers, simmered in coconut milk

Panang Curry

Thai herbs and spices blended in mild chili paste with string beans, bell peppers and kaffir lime leaves, simmered in coconut milk

Massaman Curry

Southern Thai spices blended in chili paste with potatoes, peanuts and onions, simmered in coconut milk

Vegetarian

All noodle, curry, sautéed and fried rice dishes can be made vegetarian with assorted tofu and a variety of vegetables upon request. Choices of :

12.50 **Imitation Duck**

11.50 **Tofu**

11.50 **Vegetables**

* *Battered and deep-fried*

Fried Rice

Thai Fried Rice

Traditional fried rice with scallions, onions, tomatoes, carrots and eggs

Spicy Basil Fried Rice

Fried rice drunk man's style with tomatoes, peppers, onions, basil, chili and eggs

Pineapple Fried Rice

Fried rice with Hawaiian pineapples, onions, scallions, raisins, carrots, tomatoes, eggs and roasted cashew nuts

Sautéed

Spicy Thai Basil

Sautéed fresh basil, fresh chili, string beans and garlic with onions and bell peppers

Pad Chili

Sautéed red chili paste with asparagus, kaffir lime leaves, krachai herbs, fresh peppers, pink peppers and basil (very spicy).

Pad Roasted Cashew Nut

Sautéed roasted cashew nuts with onions, bell peppers, celery and pineapples in chili paste

Rama Dish

Sautéed in Red-Peanut sauce served on a bed of steamed broccoli

Tamarind Dish

A hot and zesty tamarind-chili sauce with sweet peppers, broccoli, scallions and cilantro. Meats are battered and deep-fried

Ginger Dish

Sautéed fresh ginger with baby corns, mushrooms and vegetables in oyster sauce

Side Orders

7.50 **Assorted Green Vegetables**

Sautéed with fresh garlic

7.50 **Basil Eggplant**

Sautéed in chili black bean sauce

7.50 **String Bean Butter and Roasted Almond**

Sautéed with butter

7.50 **Steamed Bok Choy**

With oyster sauce/ fried garlic

2.90 **Brown Rice**

3.50 **Sticky Rice**

2.50 **Jasmine Rice**

Eat like a Bangkokian

Traditional Bangkok and Contemporary Cuisine

Each entrée comes with jasmine rice (noodle & spaghetti dishes do not come with rice)

15.50 **Grilled Ginger Honey Pork Chop**

Marinated pork chop sirloins with ginger, cherry wine and herbs served with sautéed mixed vegetables in garlic sauce

14.60 **Pad-Noh-Mai**

Original authentic Thai style, shrimps, minced chicken, fresh basil, Thai chili, bamboo shoots with herbs chili paste garlic sauce. (Very spicy, this plate won't be adjusted to suit American tastes)

14.90 **Bangkok Chicken Pumpkin Curry**

Thai herbs and spices blended in roasted chili paste with kaffir lime leaves, simmered in coconut milk served with fresh Thai basil

13.90 **Grilled Tumeric Half Chicken**

Served with sweet chili sauce and sautéed spinach in garlic sauce

16.90 **Room Service Pad Thai**

Sautéed glass vermicelli with shrimps, mixed seafood, mangoes, bean sprouts, scallions, crushed peanuts, tamarind juice and purple coconut milk beet sauce, wrapped in an egg white crepe

17.90 **Tilapia Bangkok Bouillabaisse**

Mixed seafood with lime leaves, ginger, Thai saffron "Kamin herb" and galangal in coconut milk broth

17.90 **Chu-Chee Salmon**

Thai herbs, butter and spices blended in mild chu-chee chili paste with asparagus and kaffir lime leaves

16.90 **Thai Scampi with Curry Powder**

Sautéed big shrimps with bell peppers, scallions, celery, cream with chili paste and eggs in Indian curry powder sauce

15.90 **Mango Lemongrass Chicken**

Grilled marinated lemongrass chicken breasts with mango sauce served with steamed string beans

17.20 **Peanut Sauce Fried Rice and Big Shrimps Satay**

With chestnuts, lotus seeds, raisins, tomatoes, carrots and eggs, served with our signature peanut sauce and spicy chili lime sauce

17.90 **Spicy Squid Ink Spaghetti**

The most popular "East meets West" dish from a famous café on Thonglo Road, Bangkok. Big shrimps, calamari, squid ink, fresh Thai chili and basil

18.90 **Pomegranate Walnut Duck**

Pan seared Long Island duck breast with pomegranate red wine sauce and Asian broccoli

18.90 **Sake Tunataro'**

Thai herbs marinated medium rare tuna steak with sake soy sauce. Topped with fried shredded taro. Served with steamed snow peas

18.20 **Andaman Basil**

Sautéed mixed seafood with fresh holy basil, chili, kaffir lime leaves, pink peppers and krachai herb topped with a touch of coconut milk

17.50 **Lychee Avocado Siamese Duck**

With lychee fruits, pineapples, bell peppers, cherry tomatoes and basil in red curry sauce

17.50 **Steamed Shrimp in Clay Pot**

Jumbo shrimps with bacon, glass vermicelli, ginger, shitake mushrooms and pepper corns

21.90 **Ginger Coconut Herbal Pepper Sirloin Steak**

Thai herbs marinated sirloin steak with coconut-ginger pepper sauce. Served with steamed string beans, carrots and traditional fiery roasted jasmine rice "neuh-yang'" sauce

Dear Pad Thai Lovers,

We would like to introduce "**Room Service Pad Thai**", the same recipe used by the famous place Bangkokians call "Pad Thai Pra Thoo Peé." Wrapped with an egg white omelet, the Pad Thai is infused with a signature pink coconut beet sauce and sweetness from fresh mango.

Another suggestion for Pad Thai Lovers: In Thailand, people rarely order Pad Thai with chicken or beef, but instead order it with shrimp or mixed seafood. If you're feeling up for an authentic Bangkok Pad Thai, please ask your waiter to add sun-dried shrimps in your regular Pad Thai for no extra charge. We love to share authentic ingredients with our customers.

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