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

Pad Thai Noodle
Spicy Basil Noodle [ Kieo Mao ]
Pad See Ew Noodle
Pineapple Fried Rice

9.75 CHICKEN, TOFU OR VEGETABLE  | 10.75 SHRIMP, BEEF OR IMITATION DUCK

12.75 MIXED SEAFOOD

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

9.75 CHICKEN, TOFU OR VEGETABLE  | 10.75 SHRIMP, BEEF OR IMITATION DUCK  

12.90 SALMON

9.75 CHICKEN, TOFU OR VEGETABLE  | 10.75 SHRIMP, BEEF OR IMITATION DUCK

12.90 MIXED SEAFOOD

Room Service Tuna Tartar
11.50
Sweet soy sauce, red onions, Thai basils, and scallions.

Lemon Grass Soup [ Tom Yum ]
6.50
A savory sour soup with mushrooms, traditionally seasoned with lemongrass, kaffir lime leaves, and lime juice.

Avocado Summer Roll
7.50
Slices of herb-marinated grilled steak tossed in lime juice, tomatoes, red onions, scallions and a bit of chili in roasted chili paste dressing.

Thai Green Apple Salad
10.90
Romaine lettuce, cashew nuts, pineapple, tomatoes, with mint leaves, ginger and chili lime juice dressing.

Grilled Pork Chop
10.90
10.90 Grilled Tumeric Chicken
9.90 Pad–Woon–Sen
9.90 Lychee Fried Rice with Shrimps
9.90 Spicy Veggie Fried Brown Rice
9.90 Chicken Peanut Sauce Fried Rice
10.90 Spaghetti Panang Curry w. Chicken
12.60 Yellow Curry Fried Rice 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 true 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

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

9.90 Thai Salad
8.50 Green Papaya Avocado Salad
8.90 Crispy Duck Salad
9.50 Larb
10.90 Beef Green Apple Salad
10.90 Thai Spicy Tuna Salad
10.90 Grilled Chicken Satay Salad

Room Service Tuna Tartar
Grilled fresh greens with tomatoes, cucumbers, onions, bean sprouts and tofu. Served with light peanut sauce dressing.

Grilled Chicken Satay Salad
Garden fresh greens with tomatoes, cucumbers, and onions. Served with light peanut sauce dressing.

Grilled Pork Chop
Stir-fried glass vermicelli, shrimps, onions, scallions, carrots and eggs in black bean sauce.

Grilled Tumeric Chicken
Fried rice with lychee fruits, onions, scallions, tomatoes, raisins, carrots and eggs.

Lychee Fried Rice with Shrimps
Fried rice with lychee fruits, onions, scallions, tomatoes, raisins, carrots and eggs.

Spicy Veggie Fried Brown Rice
Spicy basil fried brown rice with mixed market vegetables, tofu and eggs.

Chicken Peanut Sauce Fried Rice
With lotus seeds, raisins, tomatoes, onions, scallions and carrots.

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.

Yellow Curry Fried Rice in An Egg White Crepe
With chicken, onions, scallions, tomatoes, and carrots, wrapped in an egg white crepe.

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Room Service Tuna Tartar
Served with light peanut sauce dressing.

Crushed blanketed shrimps, blanketed shrimps, corn spring rolls and sesame tofu with crushed peanut sweet chili dipping sauce.

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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 rice noodles with eggs, bean sprouts, scallions and crushed peanuts

**Pad See Ew**
Flat rice noodles stir-fried in sweet soy sauce with Asano 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**
Spicy pan-fried flat rice noodles stir-fried in a spicy sauce with tomatoes, basil, eggs, bell peppers and onions

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### Fried Rice

**Thai Fried Rice**
Traditional fried rice with scallions, onions, tomatoes, carrots and eggs

**Spicy Basil Fried Rice**
Fried rice with liver in a spicy sauce with tomatoes, peppers, onions, basil, chili and eggs

**Pineapple Fried Rice**
Fried rice with Hawaiian pineapple, onions, scallions, raisins, carrots, tomatoes, eggs and roasted cashew nuts

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### Sautéed

**Spicy Thai Basil**
Spicy fried basil, fresh chili, string beans and garlic with onions and bell peppers

**Pad Chili**
Spicy red chili paste with asparagus, kaffir lime leaves, kracai herbs, fresh peppers, pink peppers and basil (very spicy)

**Pad Roasted Cashew Nut**
Spicy roasted cashew nuts with onions, bell peppers, cashel and pineapples in chilli paste

**Rama Dish**
Spicy 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**
Spicy fried gingers with baby corns, mushrooms and vegetables in oyster sauce

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### Curry

**Red Curry**
Thai spices blended in chili paste with bamboo shoots, basils and bell peppers, simmered in coconut milk

**Green Curry**
Thai spices blended in a hot green chili paste with bamboo shoots, basils and bell peppers, simmered in coconut milk

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

**Massaman Curry**
Southern Thai spices blended in chilli paste with peanuts, potatoes and onions, simmered in coconut milk

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### 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

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### 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 fresh garlic
- 2.90 Brown Rice
- 3.50 Sticky Rice
- 2.50 Jasmine Rice

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**Eat like a Bangkokian**

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

**Traditional Bangkok and Contemporary Cuisine**

- **15.50 Grilled Ginger Honey Pork Chop**
  - Marinated pork chop sirloin with ginger, honey and garlic served with sautéed mixed vegetables in garlic sauce

- **14.50 Pad-Noh-Mai**
  - Original authentic Thai style, shrimp, minced chicken, fresh basil, Thai chili, bamboo shoots with chilli paste garlic sauce. (Very spicy, this plate won’t be adjusted to suit American tastes)

- **11.90 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 chilli sauce and sautéed spinach in garlic sauce

- **16.90 Room Service Pad Thai**
  - Battered and deep-fried

- **17.90 Tilapia Bangkok Boullabaisse**
  - Mixed seafood with lime leaves, ginger, Thai saffron “Kamin herb” and galangal in coconut milk broth

- **17.50 Mango Lemongrass Chicken**
  - Grilled marinated lemon grass chicken breast served with mango sauce

- **17.20 Peanut Sauce Fried Rice and Big Shrimps Satay**
  - With cashew nuts, fried beans, raisins, tomatoes, carrots and egg served with our signature peanut sauce and spicy chili lime sauce

- **19.00 Spicy Squid Ink Spaghetti**
  - The most popular “East meets West” dish from a famous call on Thonglor 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 Spicy Pad Thai**
  - 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 kracai 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 shrimp with bacon, glass vermicelli, ginger, shiitake 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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