

Supannee

House of Thai

fresh and authentic thai cuisine



Chef: Sungwan Chant

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APPETIZERS

“In traditional Thai dining appetizers are served as they become ready from the chef”

Summer Rolls * Thin rice paper rolls with your choice of shrimp or fried organic tofu, fresh lettuce, mint and cilantro, shredded red cabbage, carrots and cucumbers. Served with our House peanut sauce and sweet & sour plum sauce. Add avocado for \$1.25 (4 pieces)	\$8.50
Chicken or Vegetable Egg Roll Eggs rolls with or without ground chicken, marinated shiitake mushroom, cabbage, coriander root, glass noodles, and grated fresh carrots. Lightly fried and served with House sweet and sour sauce and chopped roasted peanuts. (4 rolls)	\$7.00
Chicken Sa-tay * Chicken tenders marinated in coconut milk with curry powder and ground roasted coriander seeds, grilled on bamboo skewers. Served with House peanut sauce. (4 skewers)	\$8.75
Garlic Chicken Wings Crispy Wings fried with garlic and cilantro. Served with House sweet and spicy sauce. (5 wings)	\$8.00
Short Neck Clams (Hoi Pad Nahm Prik Pao) Stir fried clams with basil, onion and bell peppers in a chili sauce.	\$14.00
Golden Lady Finger Wild shrimp marinated with minced fresh parsley, garlic, white wine and black pepper, wrapped with wonton skin, fried and served with sweet and sour plum sauce. (6 fingers)	\$11.00
Nam Kao Tod Crispy rice mixed with minced house pork sausage, red onion, ginger, lemon grass, kaffir leaves, roasted peanuts, cilantro, chili and ginger. Served with fresh cabbage and lettuce leaves.	\$12.75
Thai Sausage Freshly ground pork blended with finely chopped lemongrass, kaffir lime leaves, garlic, shallots, curry paste, black pepper, sliced and served with fresh ginger, Thai chili, roasted peanuts and lettuce. Delicious!	\$12.00

* Denotes gluten free entree upon request
Please inform your server if you have food allergies
18% Service charge may be included for party's of 12 or more

SOUPS

- Tom Kah Gai (Coconut Chicken Soup) *** \$5.75 bowl / \$12.50 hot pot
Traditional Thai coconut soup with Chicken. Lemongrass, kaffir lime leaves, galangal root, fresh mushrooms, and cilantro.
w/Wild Shrimp \$7.00 bowl / \$15.00 hot pot
- Tom Yum Goong (Hot & Sour Shrimp Soup) *** \$7.00 bowl / \$15.00 hot pot
Classic Thai hot and sour soup with Wild Shrimp. Lemongrass, kaffir lime leaves, galangal root, fresh mushrooms, roasted chili paste and cilantro.
w/Seafood \$7.00 bowl / \$15.00 hot pot
- Po Tak Seafood *** \$7.00 bowl / \$15.00 hot pot
Coastal cuisine soup with Seafood. Lemongrass, kaffir lime leaves, ginger, Thai basil and cilantro.
- Glass Noodle Tofu Soup *** \$5.75 bowl / \$12.50 hot pot
Organic Tofu, glass noodles, mixed veggies and cilantro.

SALADS

- Green Papaya Salad with Wild Shrimp (Som Tum) *** \$9.00
Northeastern Thai salad of shredded green papaya, wild shrimp, shredded carrots, tomatoes, seasoned with lime juice, fish sauce, palm sugar, garlic and Thai chili topped with ground roasted peanuts.
- Green Salad *** \$6.50
Organic green lettuce, shredded carrots, cucumber and tomato, served with House spicy chili lime dressing or House peanut sauce dressing.
- Spicy Mushroom Salad (Het Larb)** \$9.75
Delicious Shimeji mushrooms, shallots, rice powder, coriander leaves, mint, fish sauce and dried chili.
- Larb Salad *** \$11.25
Chicken, pork or organic tofu seasoned with lime juice, fish sauce, ground roasted chili powder, roasted rice powder, mint, cilantro and chopped red onion. Served with fresh romaine. (Substitute Duck \$4.75 or Grass-Fed Beef for \$3.75)
- Glass Noodle Salad (Yum Woonsen) *** \$12.00
Glass noodles tossed with ground chicken, wild shrimp, red onion, cilantro, celery, lime juice, fish sauce and Thai chili. (Can be made with veggies or organic tofu)
- Yum Veggie Salad** \$11.25
Marinated vegetarian mock chicken, grilled eggplants, green beans, broccoli, green and red bell peppers and zucchini tossed with spicy lime dressing served over organic greens. Niecey's Fave!
- Waterfall Salad (Nam Tok)** \$13.25
Grilled flank steak (marinated in Thai spices) thinly sliced and tossed with red onions, roasted chili powder, roasted rice powder, mint, cilantro, fish sauce and lime juice served with fresh romaine lettuce.
- Ginger Pork Salad (Nam Soht) *** \$11.25
Cooked ground pork mixed with julienned ginger, red onion, cilantro and seasoned with House spicy lime dressing and roasted peanuts. Served with fresh cabbage leaves.
- Naked Shrimp (Plah Goong) *** \$13.25
Grilled wild shrimp tossed with green and red onions, lemongrass, mint, cilantro and kaffir lime leaves seasoned with House roasted chili and lime juice dressing. Served over mixed organic greens.
- Yum Squid Salad *** \$11.25
Sliced squid tossed with finely minced lemon grass, celery, cilantro, red and green onion, chili, garlic and lime juice.

LOCAL FISH SPECIALS

Market price. Limited quantities.

We bring you the highest quality fish from California and Baja and offer the following preparations.
All dishes include an 8 oz. fillet portion.

Spicy Sauté

Fillet sautéed with Thai eggplants and pea eggplants (from our farm), krachai, green peppercorns, Thai basil leaves. Served with steamed Jasmine rice. MP

Tamarind 3 Flavor Sauce

Pan fried fillet with mushrooms, onions, peppers, pineapple and crispy Thai herbs. Served with steamed Jasmine rice. MP

Sour Lime Broth

Steamed fillet with sour plum, ginger, pickled garlic, red pepper, celery and green onion served over sliced green cabbage. Served with steamed Jasmine rice. MP

Whole Rockfish

Spicy garlic, chili and tamarind sauce (a bit sweet and sour) topped with sautéed mushrooms and crispy Thai herbs. Served with steamed Jasmine rice. MP

Tom Yum Hotpot

Hot and sour soup with fish fillet, galangal, lemongrass and kaffir lime leaves, Thai spices, roasted chili paste and a touch of cream. MP

HOUSE & SEAFOOD SPECIALTIES

Pompano

\$16.25

Golden butterfish cooked whole, deep fried with ginger black bean sauce, young ginger, green onion, celery and Shiitake mushrooms. Served with steamed Jasmine rice.

Chef Wan's Wild Salmon

\$18.25

Grilled salmon served with Chef's special roasted chili cream sauce, topped with thinly sliced crispy lemon grass, galangal root, shallot, kaffir lime leaves and cilantro, served over steamed mushrooms and broccoli.

Choo-Chi Wild Salmon

\$18.25

Salmon fillet slowly simmered in choo-chi curry sauce and served over sliced steamed carrots, green cabbage and broccoli.

Spicy Seafood (Pad-Ped Seafood)

\$16.50

Seafood sautéed with ample fresh garlic, Thai eggplant, red and green bell peppers, krachai, green peppercorn, Thai chili and Thai basil in House coconut milk chili sauce.

Spicy Squid (Pad-Ped Squid)

\$14.00

Squid sautéed with ample fresh garlic, Thai eggplant, red and green bell peppers, krachai, green peppercorn, Thai chili and Thai basil in House coconut milk chili sauce.

HOUSE & SEAFOOD SPECIALTIES

Includes steamed Jasmine Rice or Brown Jasmine Rice for and additional \$1.00.

Lemongrass Chicken (Gai Trakai) Minced chicken sautéed with minced lemongrass, fresh garlic and Thai chili.	\$12.95
Thai “BBQ” Free Range Chicken (Gai Yang) Wing Lee Farms Free Range Half Chicken marinated overnight with a blend of fresh garlic and lemongrass, curry, coriander and coconut milk, slowly baked until tender and finished on the grill. Served with House spicy sauce and a sweet and sour sauce.	\$17.50
Kabocha Squash Curry with Chicken Chicken breast simmered with house made red coconut milk curry, winter squash cubes, red and green bell peppers and Thai basil leaves.	\$15.25
Screaming Tiger Marinated flank steak (grilled per your request) thinly sliced and served over sautéed cabbage, broccoli, zucchini and carrots with screaming chili-lime dressing on the side.	\$16.50
Spicy Beef (Pad-Ped Beef) Grass-Fed Beef slices stir-fried with fresh garlic, Thai eggplant, bell pepper, krachai, green peppercorn, Thai chili, and Thai basil in a special House chili sauce.	\$16.50
Massaman Curry with Grass-Fed Beef (Geng Massaman) * Beef chunks slowly braised until tender in House made massaman curry sauce with onion, potato, carrots, and whole peanuts.	\$17.50
Roasted Duck Curry (Geng Ped Yang) Roasted Maple Leaf Farms Duck in coconut red curry sauce with grapes, pineapple, tomatoes, fresh Thai basil and red peppers.	\$17.50
Choo-Chi Duck Roasted Maple Leaf Farms Duck in choo-chi curry sauce, coconut milk, zucchini, bell pepper, onion and carrots served over sautéed green cabbage.	\$17.50
Crab Fried Rice Sautéed lump crab meat with fresh garlic, eggs and Jasmine rice topped with crispy shallots. Served with sliced cucumber, tomatoes and lime.	\$18.50
Crab Pad Thai (Sen Chan Pad Poo) Lump Crabmeat sautéed with Pad Thai noodles in House tamarind sauce with eggs, chives, bean sprouts and fried onions. Finished with a whole fried soft shell crab. Served with chopped roasted peanuts and lime.	\$20.00

No ingredient substitutions for House & Seafood Specialties
Please ask your server for mild, medium, hot, or Thai hot!

NOODLES & FRIED RICE

Please select one of the following:

Mixed Veggies or Organic Tofu	\$11.75
Pork or Chicken	\$13.25
Wild Shrimp or Grass Fed Beef	\$15.25
Maple Leaf Farms Duck	\$16.25
Mixed Seafood (Wild Shrimp, Squid, Scallops, Green Mussels)	\$16.50

Pad Thai Noodle *

Rice noodles sautéed with House tamarind sauce, eggs, Chinese chives and bean sprouts topped with chopped roasted peanuts.

Drunken Noodle (Pad Kee Moaw)

Fresh wide rice noodles sautéed with House spicy sauce, minced garlic, Thai chili, broccoli, Chinese broccoli, green and red peppers, carrots, mushrooms and Thai basil.

Spicy Noodle

Fresh wide rice noodles sautéed with eggs, bean sprouts, green onion, garlic and Thai chili sauce.

Pad See-Ew

Fresh wide rice noodles sautéed with garlic, black soy sauce, eggs, broccoli, carrots and Chinese broccoli.

Glass Noodle (Pad Woonsen)

Glass noodles sautéed with garlic, eggs, onion, carrots, celery, mushrooms and green cabbage.

Thai Fried Rice

Classic Jasmine Rice stir-fried with green peas, carrots, onion and eggs, sprinkled with fried garlic, served with fresh cucumber and tomato slices.

Drunken Fried Rice

Thai Jasmine Rice stir-fried with minced garlic, Thai chili, carrot, broccoli, Chinese broccoli, mushroom, onion, green and red peppers and Thai basil.

Crab Fried Rice

Sautéed lump crab meat with fresh garlic, eggs and steamed Jasmine Rice topped with crispy shallots. Served with sliced cucumber, tomatoes and lime.

\$18.50

Hawaiian Fried Rice

Thai Jasmine Rice stir-fried with chicken and wild shrimp, curry, egg, pineapple, raisins, green peas, carrots, sprinkled with roasted cashew nuts.

\$15.25

Crab Pad Thai (Sen Chan Pad Poo)

Lump Crabmeat sautéed with Pad Thai noodles in House tamarind sauce with eggs, chives, bean sprouts and fried onions. Finished with a whole fried soft shell crab. Served with chopped roasted peanuts and lime.

\$20.00

* Denotes gluten free entree upon request
Please ask your server for mild, medium, hot, or Thai hot!

STIR-FRIED

Includes Jasmine Rice. Substitute Jasmine Brown Rice for \$1.00

Please choose one of the following:

Mixed Veggies or Organic Tofu	\$11.75
Pork or Chicken	\$13.25
Wild Shrimp or Grass Fed Beef	\$15.25
Maple Leaf Farms Duck	\$16.25
Mixed Seafood (Wild Shrimp, Squid, Scallops, Green Mussels)	\$16.50

Young Ginger (Pad Khing)

Garlic, onions, green and red bell peppers, zucchini, Shiitake mushrooms, celery, thinly sliced young ginger, and fermented soybeans.

Hot Basil (Pad Gaprow)

Stir-fry with garlic, onions, carrots, green beans, and Thai hot basil in spicy House chili sauce.

Simple Veggie (Pad Puk)

Assorted mixed vegetables with garlic in House made soy sauce.

Cashew Nuts

Roasted cashews, zucchini, mushrooms, carrots, onions, red and green bell peppers with roasted chili paste.

Broccoli Peanut (Praram)

Stir-fry with lightly roasted chili paste served over steamed broccoli, green cabbage, and sliced carrots finished with special House made peanut sauce.

Spicy Green Bean (Pad Prig Khing)

Fresh green beans, red and green bell peppers in house made prig khing sauce sprinkled with kaffir lime leaves.

Eggplant Delight

Japanese eggplant with zucchini, carrots, red and green bell peppers, onion, garlic, fermented soybeans, Thai basil and chillies.

Sweet and Sour

House made sweet and sour sauce with fresh pineapple chunks, tomatoes, cucumber, onion, zucchini, and red & green bell peppers.

CURRIES

Includes Jasmine Rice. Substitute Jasmine Brown Rice for \$1.00

Please choose one of the following:

Mixed Veggies or Organic Tofu	\$11.75
Pork or Chicken	\$13.25
Wild Shrimp or Grass Fed Beef	\$15.25
Maple Leaf Farms Duck	\$16.25
Mixed Seafood (Wild Shrimp, Squid, Scallops, Green Mussels)	\$16.50

Red Curry (Geng Ped) *

Red chili curry with coconut milk, bamboo shoots, Thai eggplants, bell peppers and Thai basil.

Green Curry (Geng Kiew Wan) *

Green chili curry with coconut milk, bamboo shoots, green beans, Thai eggplants, bell peppers and Thai basil.

Yellow Curry (Geng Kari) *

Yellow curry with coconut milk, potatoes, onions and carrots.

Panang Curry (Geng Panang) *

Panang curry with coconut milk, red bell peppers, carrots and finely chopped kaffir lime leaves.

Mango Curry (Geng Mamuang) *

Light red curry with coconut milk, semi-ripe sliced mango, red bell peppers and Thai basil.

Please ask your server for mild, medium, hot, or Thai hot!

DESSERTS

Coconut Ice Cream	\$4.00
Green Tea Ice Cream	\$4.00
Fried Banana with Coconut Ice Cream	\$6.50
Ripe banana wrapped with egg roll skin, deep-fried to crispy perfection. Served with coconut ice cream topped with honey.	
Mango and Sweet Sticky Rice (Seasonal)	\$6.50
Steamed sweet sticky rice with sweet coconut milk topped with ripe mango and sprinkled with toasted split mung beans.	

SIDES

Sticky Rice	\$2.00
Steamed Jasmine Rice	\$2.00
Brown Rice	\$2.00
Steamed Veggies	\$4.00
Noodles (plain)	\$3.00
Sauce (plum sauce, peanut sauce, or other)	\$1.00

