

CHEF RECOMMEND

 F1 Noodies Duck curry แกงพะแนงเปิด (GF) \$3 Crispy duck breast, coconut milk, Panang curry paste, cherry tomatoe pineapple, green bean, long hot chili pepper, fresh basil leaves, kat lime leaves served with Jasmine white rice 	
F2 Fried Soft shell Crab with Mango Salad ยำมะม่วงปูนี้ม Fried soft shell crab served with shredded mango, tomatoes, red onion scallion, cashew nut with special Noodies's lime juice topped with fri red onion	
 F3 Fried Soft shell Crab with Basil Sauce กะเพราปูนิ่ม Fried soft shell crab served with onions, long hot chili pepper, scalling and basil leaves with basil sauce served with Jasmine white rice 	28 on
F4 Noodies Duck Noodle Soup ก๋วยเดี๋ยวเบ็ด\$2Thin rice noodles, crispy duck breast in the duck broth with scallic celery, cilantro, bean sprouts and chinese broccoli	22 on,
F5 Ba-mee Duck Noodle บะหมี่แห้งเปิด (GF) \$2 Egg noodles, crispy duck breast, Yu choy, bean sprout topped w Chef's special sauce served with soup on the side	22 rith
 F6 Duck Krapraw กะเพราเปิด Crispy duck sautéed with onions, long hot chili pepper, basil leave scallion and chili paste and basil sauce served with Jasmine white risk 	
 F7 Yien Ta Four Pad Hang เย็นตาโฟผัดแห้ง (GF) Stir fried flat rice noodle with shrimp, calamari, white mushrooms, to Yu Choy, egg and fried fish balls with spicy tomato paste 	22 ofu,
F8 Chic A Chicken ข้าวเหนียวไก่ทอด \$1 Thai style fried chicken topped with fried red onion, spicy Thai BBQ sau (Naam Jim Jaew) on the side served with sticky rice	I9 Ice
F9 Chic Over rice ข้าวมันไก่ทอด \$1 Chic A chicken over chicken cooked rice served with sweet and ch sauce soup on the side	17 nilli
F10 Chic Krapraw กะเพราไก่ทอด \$1 Chic A chicken sautéed with onions, long hot chili pepper, basil leave scallion and basil sauce served with Jasmine white rice \$1	19 es,
 F11 Chic Prik Khing ไก่ทอดผัดพริกขิง Chic A chicken sautéed with green bean, long hot chili pepper, lime leave with chili paste served with Jasmine white rice 	19 ves
F12 Crispy pork Basil กะเพราหมูกรอบ \$2 Crispy pork sautéed with long hot chili pepper and basil leaves served w Jasmine white rice	20 rith
F13 Kana Moo Krob คะน้ำหมูกรอบ \$2 Crispy prok sautéed with chinese broccoli served with Jasmine white ri	20 ice
KF14 Pla Tod Mor Fired แกงสัมปลาหม้อไฟ (Dine in only) \$3	38

Crispy whole fish fillet with mixed vegetable in spicy and sour curry

(indicates dish is spicy : (GF) indicates dish is Gluten free :



food allergies ; we anti msg

of any

APPETIZERS

(Gang Som) Served with Jasmine white rice

(A1 Rock shrimp กุ้งป็อปคอร์น Crispy fried shrimp topped with spicy mayo and black sesame	\$13 e seeds
A2 Fried Calamari ปลาหมึกทอด Crispy fried calamari topped with Thai spicy seasoning served sweet chili sauce	\$13 with spicy
(A3 Noodies wings ไก่ทอด Crispy chicken wings cooked with Noodies's special sauce	\$12
A4 Fried Fairy Mushroom เห็ดนางฟ้าทอด Crispy grey Oyster mushroom topped with truffle salt	\$10
A5 Mixed fish ball (Steamed or Fried) ลูกชิ้นรวมมิตร Mixed fish ball with optional of sweet chili sauce or spicy seafo	\$10 od sauce
A6 Steamed dumplings (Steamed or Fried) ขนมจีบ Ground chicken, water chestnut, mushroom served with tangy	\$10 soy sauce
A7 Tod Mun ทอดมัน Crispy fried fish cake served with sweet chili sauce topped v peanuts	\$10 with crush
A8 Crispy fried Tofu เต้าหู้ทอด Crispy fried tofu served with sweet chili sauce topped with crus	\$10 sh peanuts
A9 Vegetarian Fried Dumpling Fried vegetarian dumpling with tofu, cabbage, glass noodle mushroom topped with truffle salt served with Tangy soy sauce of	







SOUP

Small \$8 Large \$16 SP1 Tom Yum Soup ซูปต้มยำ (GF)

- Thai hot and sour soup with shrimp paste, lemongrass, lime leaves, lime juice, chili paste, mushroom, fish sauce topped with cilantro with your choice of chicken, shrimps, vegetable or tofu
- SP2 Tom Kha Soup ซูปต้มข่า (GF) Thai coconut soup with galangal, lime leaves, lime juice, mushroom, topped with cilantro with your choice of chicken, shrimps, vegetable or tofu SP3 Tofu Soup ซุปเต้าหู้
- Clear broth with soft tofu on topped with cilantro Wonton Soup (Large) เกี้ยวน้ำ
- Combination steamed shrimp and chicken Dumpling soup with chicken broth and bean sprout, Yu Choi topped with cilantro and garlic
- Tom Yum Narm Khon Tha Lay (Seafood Tom Yum Soup) ซุปต้มยำน้ำข้นทะเล (GF) \$20 Thai hot and sour soup with shrimp chili paste, Shrimp, Calamari, fish ball, lemongrass, lime leaves, lime juice, mushroom, tomatoes, fish sauce, milk topped with cilantro served with Jasmine white rice









SALAD

S1 Duck Salad ยำเป็ดกรอบ \$22 Crispy duck, red onion, cashew nuts, pineapple, cherry tomatoes, scallion, cilantro and shrimp chili paste with special Noodies's lime juice dressing

- S2 Chic Zabb ลาบไกทอด \$17 Chic A chicken Thai style salad with homemade Thai seasoning, fresh lime juice dressing, red onion, tomatoes, fresh mint leaves and chili topped with roasted rice
- S3 Vegetarian Duck Salad ยำเป็ดเจ \$16 Crispy vegetarian duck, red onion, cashew nuts, pineapple, cherry tomatoes, scallion, cilantro with special Noodies's lime juice dressing S4 Beef Salad ยำเนื้อย่าง (GF) \$18
- Grilled beef, red onion, mint, tomatoes, cilantro with lime juice dressing S5 Larb Gai ลาบไก่ (GF) \$16 Thai minced chicken salad mixed with red onion, mint leaves, cilantro and roasted rice with special Noodies's lime juice dressing.
- S6 Yum Woon Sen Salad ยำวุนเสน (GF) \$18 Steamed glass noodle, shrimps, calamari, fresh chili, red onion, scallion, tomatoes with special Noodies's lime juice dressing topped with cilantro S7 Mango Salad ยำมะมวง (GF) \$15
- Shredded mango, tomatoes, cashew nut, red onion, scallion with Thai chili and special Noodies's lime juice dressing topped with fried red onion S8 Som Tum (Papaya Salad) สมตำ (GF) \$14 Shredded green papaya, green bean, cherry tomatoes, crunch peanuts with Thai chili and special Noodies's lime juice dressing
- S9 Som Tum Pla Ra ส้มตำปลาร้า (GF) \$16 Shredded green papaya, green bean, cherry tomatoes, crunch peanuts with Thai chili and special Noodies's lime juice and Plara dressing S10 Green Market Salad สลัดสุขภาพดี \$12

Mixed green vegetable, onion, cherry tomatoes and radish with sesame

dressing



CURRY

SIDE DISHES

- Choice of Tofu, Mixed vegetables, Chicken or Beef \$18 / Vegetarian Duck, Shrimp or Calamari \$21 / Crispy Duck \$30
- **C1 Red Curry** แกงแดง (GF) Red curry paste, coconut milk, bamboo, fresh basil and bell pepper
- C2 Panang Curry แกงพะแนง (GF)
- Panang curry paste, coconut milk, pineapple, green bean, kaffir lime leaves, fresh basil, tomatoes and bell pepper C3 Massaman Curry แกงมัสมั่น (GF)
- Massaman curry paste, coconut milk, red onion, potatoes topped with fried red onion. Served with choices of Thin rice noodle or Jasmine white rice substitute for Brown rice or Sticky Rice extra \$1.00 All curry has contains Dairy milk

(indicates dish is spicy : (GF) indicates dish is Gluten free : Please inform us of any food allergies : no soy sauce / no fish sauce in any curry : we anti msg

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	Brown rice	\$3	Jasmine white rice	\$2		4.4
	Sticky rice	\$3	Fried egg	\$4	4.413-5	
	Boiled egg	\$4	Plain noodle	\$4		
	Steamed assorted v		Crispy wonton skin	1		
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BEVER	AGES	Hard St.			潮村社。	1 TO
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	B1 Lychee	Thai Tea	\$	6	and the	
	B2 Thai Ice	d Tea	\$	5		
	B3 Thai Ice	d Coffee	\$	5	一种特别	
	B4 Young C	Coconut Juice	\$	6		
	B5 Sherry	Temple	\$	6		
		oke, Dite Coke, Sp		3		
		ino(750 ml.)		7		
		een Tea (Unsweet)		5		
门口的推荐的	B9 Hot Tea			3		
	B10 Hot Cof	fee	\$	3		
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Noodies THAI KITCHEN * WHITE WINES SAUVIGNON BLANC, CUPCAKE (New Zealand) **ROSÉ, CUPCAKE** (CALIFORNIA) CHARDONNAY, WOODBRIDGE (CALIFORNIA)

7

12

12

12

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33

33

33

\$10

* RED WINES			
CABERNET SAUVIGNO	ON, CHONO	(CHILE) 10	33
PINOT NOIR, QUINTA	Y (CASABLANC	(A) 10	33
CABERNET SAUVIGNO	ON, WOODBI	RIDGE (CALIFORNIA)	35
MERLOT, WOODBRIDG	E (CALIFORNI	A)	35
* SPARKLING WINE			
PROSECCO MIONETTO) (ITALY)	12	42
SANGRIA Simply traditional consist of red v	vine and chopped	a fresh fruit	29
* ЗАКЕ			
COLD / HOT OZEKI SA	KE DRY	12	
SPARKLING SAKE (H	ANA-AWAK	A) 13	
SPARKLING SAKE (M	IXED BERRY	(FLAVOR) 13	
YUZU SAKE (OMOI)		8	55
* BEER		* NooDrinks special	2
SINGHA (THAILAND)	6	WATERMELON MARGARITA (SEASONAL)	\$12
SAPPORO (JAPAN)	6	STRAWBERRY MIMOSA	\$12
KIRIN LIGHT (JAPAN)	6	STRAWBERRY MARGARITA	\$12
BROOKLYN IPA (USA)	6	MANGO MARGARITA	\$12
		Mango Mojito	\$12

DESSERT

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Mango Sticky Rice (seasonal)	\$13
Coconut milk sticky rice with sweet mango topped with salty Mung bean	
Bua Loy Puek	\$12
Taro pearl bubble in hot coconut milk topped with sesame seed	
Tartufo	\$10
Creamy vanilla and rich chocolate gelato, coated in dark chocolate surround a luscion	us cherry and crunchy
cinnamon coated almond.	

BLUE LAGOON

LUNGI	H SPECIAL MONDAY - FRIDAY (12:00 pm - 3:45 pm)	T
	served with your choice of :	A REAL
Crispy Wontor	n skin(chips) / Salad / Soup of the day (Tom Yum, Tom Kha)	
L1 Krapraw Stir fried with basil sauce,	Minced Chicken or Beef \$12.95 / Shrimp or calamari \$15.95 onion, scalllion, chili, bell peppers and basil leaves served with Jasmine white rice	The second
Choice of Tofu, Mixe	ed Vegetable, Chicken or Beef \$12.95 / Shrimp or Calamari \$15.95	the state
L2 Thai Fried Rice S	Stir fried rice with onion, scallion, Chinese broccoli, tomatoes and egg	丰
L3 Basil Fried Rice S	tir fried rice with basil sauce, onion, scallion, bell pepper, chili, tomatoes, basil leaves and egg	T.L.
L4 Pineapple Fried R	Rice Stir fried rice with pineapple, tomatoes, onion, scallion, cashew nuts and egg	ALL I
L5 Pad Pak Stir fried m served with Jasmine white	nixed vegetable, chinese broccoli, Yu choy, carrot, green bean and napa with brown sauce, e rice	OPT FO
L6 Drunken Noodle B basil leaves with Basil saud	Flat rice noodle, egg, chili, chinese broccoli, onion, scallion, tomatoes, bell peppers and ce	小学院の
L7 Pad Thai Thin rice r	noodle, bean sprouts, scallion, egg, red onion, sweet radish and peanuts	in the second
L8 Pad see-ew Flat ric	ce noodles, Chinese broccoli and egg with thick soy sauce	THE
L9 Pad Woon Sen Gla	ass noodle, onion, scallion, ear wood mushroom, bean sprouts, carrot, tomatoes and egg	1
Choice of Tofu, Mixe Served with choices of :	ed Vegetable, Chicken or Beef \$13.95 / Shrimp or Calamari \$16.95	State of the
,	n rice noodle and substitute for Brown rice or Sticky Rice extra \$1.00	THE R
	ten free) Red curry paste, coconut milk, fresh basil and bell pepper	
fresh basil and bell peppe	Gluten free) Panang curry paste, coconut milk, pineapple, tomatoes, kaffir lime leaves, er	Miles .
		and the second

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Noodies Thai Kitchen