

# Starter

- A1. Spring Rolls (Chicken/Vegetable) (4)** **5**  
Deep-fried spring rolls stuffed cabbage, carrot, Thai marinade with chicken or vegetables only
- A2. Fresh Spring Roll (2)** **Veg 6 / Shrimp 7**  
Stuffed fresh vegetables, rice noodles, wrapped in rice skin, served with special peanut sauce
- A3. Dumplings Chicken (6)** **6**  
Stuffed with chicken and vegetables served with brown sauce
- A4. Crab Rangoon (8)** **6**  
Wonton wrap filled with crab meat, cream cheese, Thai spices and serve with sweet sauce
- A5. Satay Chicken (3)** **6**  
Marinated in coconut milk with Thai spices and grilled; served with peanut sauce and cucumber dip
- A6. Golden bags (12)** **6**  
Deep-fried minced chicken wrapped with spring roll skin, served with sweet sauce
- A7. Winter Shrimp (5) or Coconut Shrimp (6)** **7**  
Deep-fried shrimps wrapped with thin egg roll skin, **or** shrimp coconut coated served with sweet sauce
- A8. Coconut Shrimp** **7**  
Coconut breaded shrimps served with Spicy Mayo sauce
- A9. Curry Puff (Vegetable/chicken) (3)** **7**  
Ground chicken, vegetables, potatoes, Thai curry powder stuffed in a pastry shell served with sweet-cucumber sauce
- A10. Thai Wings (7)** **8**  
Fried Thai marinated chicken wings served with Khun Ploy sauce
- A11. Spicy Calamari or Mussels** **8**  
Crispy calamari **or** mussel served with Sriracha sweet sauce
- A12. Roti Canai** **6**  
Southern Thai style crepe with yellow curry dipping sauce
- A13. Fried Green bean** **6**  
Fresh green bean deep-fried until golden brown, served with spicy mayo sauce
- A14. Fried Tofu** **6**  
Fresh tofu deep-fried until golden brown, served with ground peanuts and sweet chili sauce
- A15. Edamame** **5**  
Steamed Edamame with touch of salt

# Soup

- S1. Tom Yum \*** **(Shrimp 6/ Chicken or Veg 5)**  
Famous Thai hot and sour soup, spiced with lemongrass, lime juice, tomatoes, mushrooms, scallions and bell pepper
- S2. Tom Kha** **(Shrimp 6/ Chicken or Veg 5)**  
Coconut soup base with Galanga, lemongrass, lime juice, mushrooms, scallions and bell pepper
- S3. Po-Tak \*** **7**  
Shrimp, mussel, calamari, mushroom, bell pepper, and fresh Thai basil
- S4. Chicken Ginger Soup** **5**  
Chicken broth with fresh ginger, scallions and shitake mushrooms
- S5. Wonton Soup** **5**  
Minced chicken and shrimp wrap with wonton skin in the chicken broth and fresh vegetables
- S6. Veggie Soup** **5**  
Mixed vegetables in clear broth soup
- S7. Hoi Ob (Steam Mussels)** **12**  
Fresh mussels steamed with lemongrass, onion, bell pepper, fresh basil and spicy Thai herbs broth

# Salad/Thai Yum

- Sa 1. House Salad** **7**  
Assorted vegetables, onion, tomato, tofu with homemade peanut dressing
- Sa 2. Som Tum (Papaya/cucumber Salad) \*** **10**  
Papaya/cucumber with chili, green bean, touch of garlic, lime juice and peanuts
- Sa 3. Nam Sod \*** **12**  
Ground pork cooked with lime juice, onion, chili flake, scallion, mint, fresh ginger, roasts peanuts served with lettuce
- Sa 4. Larb Choice: Chicken/Pork/Beef/ Tofu \*** **12**  
Minced meat spiced with lime juice, rice powder, chili flake, mint, scallion, cilantro served with lettuce
- Sa 5. Yum Woon Sen (Glass Noodle Salad) \*** **12**  
Clear Glass Noodle, shrimp, chicken, peanut, tomato, celery, cilantro, scallion, fresh lime juice and chili
- Sa 6. TigerTears—Yum Nua \*** **14**  
Grilled beef marinated with Thai spices, tomatoes, cucumbers, lime juice, onions, scallions, mints and chili paste
- Sa 7. Shrimp or Squid Salad \*** **14**  
Shrimp or squid with tomatoes, cucumbers, lime juice, lemon glass, onions, mint served with lettuce

# Thai Curry

- Chicken/Pork/ Veg + Tofu 13, Crispy chicken /Grill chicken / Beef 15; Shrimp/Scallop/Calamari 18; Mix Seafood 20**  
**Substitute Brown Rice or Rice noodle instead of White Rice: extra charge \$1**
- C1. Red Curry \***  
Coconut based curry with bamboo shoots, eggplants, bell peppers and basil
- C2. Green Curry \***  
Coconut based curry with bamboo shoots, eggplants, bell peppers and basil
- C3. Panang Curry \***  
Lightly sweeten coconut based curry with kaffir lime leaves, string beans and green pea
- C4. Yellow Curry \***  
Coconut based curry with onions, potatoes and carrots

**\*SPICY- degree of spiciness can be adjusted to your taste**

- C5. Massamun Curry \***  
Coconut based curry with potatoes, onions, carrots, and roasted peanuts
- C6. Peanut Curry \***  
Peanut curry sauce served with steamed vegetables and roasted peanuts
- C7. Thai Pumpkin Curry** **Chicken 16/ Shrimp 18**  
Coconut based curry with potatoes, onions, carrots, pumpkin, bell pepper, basil and cashew nuts
- C8. Mango Curry** **Chicken 16/ Shrimp 18**  
Fresh mango pulp well blended with rich Thai curry pastes, fresh diced mango, coconut milk, potatoes, onion, and assorted vegetables
- C9. Pineapple Curry** **Chicken 16/ Shrimp 18**  
Pineapple Chunks, bell pepper, onion, potato, carrot, cashew nut and basil

# Entrée

**Chicken/Pork/ Veg + Tofu 13, Crispy chicken /Grill chicken / Beef 15; Shrimp/Scallop/Calamari 18; Mix Seafood 20**  
**Substitute Brown Rice or Rice noodle instead of White Rice: extra charge \$1**

- E1. Thai Basil \***  
Sautéed with green bean, bell peppers, onions, mushrooms, carrots, chili and fresh basil
- E2. Prik King \***  
Stir-fried with red curry paste, string beans, bell peppers, carrot, and kaffir lime leaves
- E3. Cashew Nut \***  
Sautéed with, pineapple, baby corn, bell peppers, onions, mushrooms, carrots and scallions
- E4. Garlic and Pepper**  
Sautéed with fresh garlic, carrot, onion, broccoli, black peppers, bell peppers, and crispy garlic
- E5. Mix Vegetable**  
Seasonal vegetables sautéed with garlic-brown sauce
- E6. Sweet and Sour**  
Stirred fried with pineapple, tomatoes, onions, cucumbers, bell peppers and scallions
- E7. Ginger**  
Sautéed with fresh ginger, baby corn, mushrooms, bell peppers, onions, carrots, scallions and brown sauce
- E8. Spicy Eggplants \***  
Stir-fried eggplants, bell peppers, carrots, onions and basil in Thai red curry paste
- E9. Orange Chicken** **16**  
Tempura Chicken Tenders sautéed w house orange sauce and steamed assorted vegetables on the side
- E10. Chicken Teriyaki** **16**  
Tempura chicken sautéed with Thai sesame oil, onion, bell pepper, baby corn, scallion served on a hot plate
- E11. Lemon Grass Chicken** **16**  
Pan fried marinated chicken cooked with fresh lemon glass and assorted vegetables
- E12. Wild Wild \*** **16**  
Pork tender, red curry pastes with young pepper, bamboo, bell pepper, carrot, Kachi root, basil leaves and coconut milk
- E13. Lava Chicken or Shrimp \*** **16/18**  
Tempura style chicken with steamed vegetable topped with chili sauce
- E14. Beef Macadamia** **18**  
Chunk steaks sautéed with macadamia nuts, pineapples, mushrooms, carrots, baby corns, bell peppers, onions and gingers with Honey-ginger sauce, served with steam vegetables

# Seafood and Fish

**Substitute Brown Rice or Rice noodle instead of White Rice: extra charge \$1**

- F1. Red Snapper or Salmon with Basil \*** **18**  
Red snapper or salmon fillet topped with string bean, carrot, mushroom, onion, bell peppers, Thai basil chili sauce and steamed vegetables
- F2. Red Snapper or Salmon with Chili Sauce \*** **18**  
Red snapper or Salmon fillet topped with 3 flavor sweet, sour and spicy in one sauce, assorted steamed vegetables
- F3. Chu-Chee Snapper or Salmon** **18**  
Snapper or Salmon fillet topped with Chu-chee curry coconut base, steamed vegetables, finished touch with coconut, basil, and lime leave
- F4. Tamarind Snapper or Salmon** **18**  
Red Snapper or Salmon fillet topped w rich Tamarind sauce, assorted vegetables and crispy shallot
- F5. Shrimp and Scallop Ginger Lover** **18**  
Shrimp and scallops with ginger, onions, scallions, celery, baby corn, mushrooms, bell peppers, and carrots
- F6. Devil's Seafood \*** **20**  
Seafood sautéed with bamboo shoots, bell peppers, carrot, onion, basil and Thai curry paste
- F7. Seafood Nam prikpao \*** **20**  
Mixed seafood sautéed with bell peppers, carrot, onion, basil and Thai chili paste
- F8. Long Island Seafood \*** **20**  
Mix Fresh Seafood sautéed with pineapple chunks, zucchini, carrot, bell peppers, onion, scallion and basil w Curry paste

# Duck Specials

**Substitute Brown Rice or Rice noodle instead of White Rice: extra charge \$1**

- D1. Duck in the Garden** **22**  
Crispy duck topped w season fresh mix vegetables, house brown sauce
- D2. Basil Duck \*** **22**  
Crispy duck topped with basil sauce, string bean, onion, carrot, basil
- D3. Duck in the Red \*** **22**  
Crispy duck topped with our most popular Red Thai curry-coconut milk, bamboo shoot, eggplant, bell pepper, basil
- D4. Garlic Duck** **22**  
Crispy duck topped with fresh garlic and black pepper sauce, and steam vegetables
- D5. Honey Duck** **22**  
Crispy duck topped with Honey-ginger sauce, served with steam vegetables
- D6. Panang Duck \*** **22**  
Crispy duck topped with Panang curry-coconut base, string bean, peas, bell pepper, kaffir lime leaves and steam vegetable
- D7. Fried Rice Duck** **24**  
Crispy duck topped on top of House Fried Rice, egg and steam vegetables

# Noodles and Fried Rices

**Chicken/Pork/ Veg + Tofu 13, Crispy chicken /Grill chicken / Beef 15; Shrimp/Scallop/Calamari 18; Mix Seafood 20**  
**Substitute Brown Rice or Rice noodle instead of White Rice: extra charge \$1**

## N1. Pad Thai

Thai noodle dish stir-fried with egg, bean sprouts, scallions, served with crushed peanuts and a lime slice

## N2. Drunken Noodle—Pad Kee Mao \*

Flat rice noodle with sting bean, egg, broccoli, carrots, bell peppers, onions and fresh basil

## N3. Pad See Eew

Flat rice noodle with broccoli, carrots, egg, mushrooms and sweet soy sauce

## N4. Crispy Wonton Pad Thai

Crispy Wonton, rice noodles, egg, bean sprouts scallions, served with crushed peanuts and a lime slice

## N5. Rad Nah

Flat rice noodle/ crispy noodles topped with Chinese broccoli and gravy

## N6. Karee Noodle

Flat rice noodle stir-fried with tomatoes, carrots, scallions, onions, yellow curry powder and egg

## N7. Pad Woon Sen

Glass noodles stir-fried with egg, mushrooms, bell pepper, tomato, baby corn, carrots, onion and scallions

## N8. Fried Rice

Choice of meat with Jasmine rice, onions, carrot, scallions, egg and green peas

## N9. Pineapple Fried

Fresh pineapple, cashew nuts, raisins, onions, scallions, egg, green peas and curry powder

## N10. Basil Fried Rice \*

Fried rice with Thai spice, egg, onion, carrot, pepper and basil

## N11. Tom Yum Fried Rice \*

Fresh jasmine rice, egg, onion, tomato, bell pepper, young peppercorn, Galanga, lemongrass, lime leaves and homemade chili paste

## N12. Crab Meat Fried Rice 18

Jasmine Rice, egg, real crab meat, shrimp, cilantro, scallion and onion

# Noodle Soups

## N13. Pho Beef/Chicken/Vegetable 12

A big bowl of rice noodle soup with choice of meat in clear broth, garnished with fresh cilantro, green onion and served with side of bean sprouts

## N14. Wonton Noodle Vegetable or Chicken 14/ Shrimp 16/ Seafood 18

A big bowl of egg noodle soup, chicken wonton, and Asian vegetables

## N15. Tom Yum Noodle\* Vegetable or Chicken 14/ Shrimp 16/ Seafood 18

A big bowl of rice noodle soup with rice and spicy Tom Yum broth, tomato, mushroom, onion, garnished with scallion and cilantro

## N16. Tom Yum Katee\* Vegetable or Chicken 14/ Shrimp 16/ Seafood 18

A big bowl of rice noodle soup topped with spicy Coconut milk-Tom Yum broth, tomato, mushroom, onion, garnished with scallion and cilantro

## N17. Khao Soi\* Vegetable or Chicken 14/ Shrimp 16/ Seafood 18

Northern Thai crispy egg noodle, topped with special mild coconut curry, bean sprout, cucumber, diced string bean, red onion, garnished with cilantro and wedge of lime

## N18. Suki Yaki Vegetable or Chicken 14/ Shrimp 16/ Seafood 18

A big bowl of glass noodle soup, shitake mushroom, egg, Asian vegetables and Suki Yaki broth

# Lunch

Monday-Friday: 11:30am-3:00pm

**Chicken/Pork/ Veggie + Tofu 11, Crispy chicken or Grill chicken or Beef 12; Shrimp/Scallop/Calamari 13; Mix Seafood 16**

**Lunch Special served on the side with a soup of the day or salad, and a vegetable spring roll**

## L1. Red Curry \*

Thai red curry pastes, with coconut milk, bamboo shoots, eggplants, bell peppers and basil

## L2. Green Curry \*

Thai green curry pastes, with coconut milk, bamboo shoots, eggplants, bell peppers and basil

## L3. Panang Curry \*

Lightly sweetened coconut based curry with limes leaves, string beans and green peas

## L4. Yellow Curry \*

Coconut based curry with onions, potatoes and carrots

## L5. Massamun Curry \*

Coconut based curry with potatoes, onions, carrots, and roasted peanuts

## L6. Thai Basil \*

Sautéed with green bean, bell peppers, onions, mushrooms, carrots, chili and fresh basil

## L7. Prik King \*

Stir-fried with red curry paste, string beans, bell peppers, carrot, and kaffir lime leaves

## L8. Cashew Nut \*

Sautéed with pineapple, baby corn, bell pepper, onions, mushrooms, carrots and scallions

## L9. Garlic and Pepper

Sautéed with fresh garlic, carrot, onion, broccoli, black peppers, bell peppers, and crispy garlic

## L10. Mix Vegetable

Seasonal vegetables sautéed with garlic-brown sauce

## L11. Sweet and Sour

Stirred fried with pineapple, tomatoes, onions, cucumbers, bell peppers and scallions

## L12. Ginger

Sautéed with fresh ginger, baby corn, mushrooms, bell peppers, onions, carrots, scallions, and brown sauce

## L13. Spicy Eggplants \*

Stir-fried eggplants, bell peepers, carrots, onions and basil in Thai red curry paste

## L14. Pad Thai

Thai noodle stir-fried with egg, bean sprouts and scallions. Served with crushed peanuts and a lime slice

## L15. Drunken Noodle—Pad Kee Mao \*

Flat rice noodle with, sting bean, egg, broccoli, carrots, bell peppers, onions, and basil

## L16. Pad See Eew

Flat rice noodle with broccoli, carrots, egg, mushrooms and sweet soy sauce

**\*SPICY- degree of spiciness can be adjusted to your taste**

## L17. Karee Noodle

Flat rice noodle stir-fried with tomatoes, carrots, scallions, onion, yellow curry powder and egg

## L18. Fried Rice

Choice of meat with Jasmine rice, onions, carrot scallions, egg and peas

## L19. Pineapple Fried

Fresh pineapple, cashew nuts, raisins, onions, scallions, egg, green peas and curry powder

## L20. Basil Fried Rice \*

Fried rice with Thai spice, egg, onion, carrot, pepper and basil

## L21. Tom Yum Fried Rice \*

Fresh jasmine rice, egg, onion, tomato, bell pepper, young peppercorn, galanga, lemongrass, lime leaves and homemade chili paste

**\*SPICY- degree of spiciness can be adjusted to your taste**

# Desserts

<b>Fried Banana (with Ice Cream)</b>	<b>6 / 8</b>
Crispy bananas rolls, topped with whipped cream, chocolate sauce or honey sauce	
<b>Fried Ice Cream</b>	<b>7</b>
Vanilla ice cream ball-breaded, served with chocolate sauce and whipped cream	
<b>Mango Delight</b>	<b>6</b>
Fresh mango with sweet coconut sticky rice, topped with sesame seed	
<b>Thai Ice Cream</b>	<b>6</b>
Sweet sticky rice topped with coconut ice cream and roasted peanuts	
<b>Thai Custard</b>	<b>6</b>
Sweet coconut sticky rice topped with Thai style custard	
<b>Sacou</b>	<b>5</b>
Sweet tapioca topped with coconut milk. Topped w Sesame seeds	
<b>Green Tea/Ginger/Coconut or Vanilla Ice cream</b>	<b>4</b>
Two scoops of the ice cream, topped with whipped cream and cherry	

# Beverages

Soda:	2
Thai Hot Tea or (Ginger/Jasmine/Green Tea)	3
Hot Coffee, Decaf-Coffee	3
Thai Ice Tea, Thai Ice Coffee, Thai Green Tea (add bubble pearl \$2)	3
Coconut Juice, Mango Juice, Lychee Juice	3
Bubble Tea w Pearl: Coconut, Mango or Taro	6

# Side Orders

Peanut Sauce	1
Jasmine Rice /brown rice/sticky rice	2
Steamed season mix vegetables	3



**1845 Silas Deane Hwy  
Rocky Hill, CT 06067**

**OPEN 7 DAYS A WEEK**

**Sun - Thurs: 11:30am - 9:30pm**

**Fri - Sat: 11:30am - 10:30pm**

**Lunch Specials:**

**Mon - Fri: 11:30 am - 3:00 pm**

**For Take-Out**

**860-513-1130**

**860-513-1140**

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