



THAI VILLA

Authentic Thai Cuisine

Phone: 919-462-9010

<http://www.ThaiVillaNC.com>

Lunch Hours: Tue - Fri 11:30AM - 2:00PM Sat - Sun 11:30PM - 2:00PM	Dinner Hours: Tue - Thu & Sun 5:00PM - 9:00PM Fri - Sat 5:00PM - 9:30PM
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<u>Choices of your favorite meat</u>	Lunch (Weekday Only)	Dinner
Chicken, Pork, or Mixed vegetable	11.95	13.95
Beef	12.95	14.95
Shrimp or Seafood	13.95	15.95

Soup

- | | | | | | |
|-----------|--|---------|------|--------|------|
| S1 | TOM KA *
Choice of meat with mushrooms, simmered in a smooth & creamy spicy coconut broth. | Chicken | 4.95 | Shrimp | 5.95 |
| S2 | TOM YUM *
Choice of meat simmered in a spicy lemon grass soup with mushrooms and tomatoes. | Chicken | 4.95 | Shrimp | 5.95 |
| S3 | VEGETARIAN SOUP
Mixed vegetables medley in a clear broth and topped with fried garlic, and cilantro. | | 4.95 | | |

Appetizers

- | | | | | | |
|------------|--|-----|-------|--------|------|
| A1 | SATAY
Grilled marinated chicken skewers, served with toast, peanut sauce, and fresh cucumber relish. | | 7.95 | | |
| A2 | SPRING ROLLS (4 Rolls/Order)
Veggie spring rolls, deep-fried, served with sweet & sour sauce. | | 5.95 | | |
| A3 | FRESH BASIL ROLLS (2 Rolls/Order)
Basil, lettuce, bean sprouts, and carrots wrapped in rice paper served with sweet chili peanut sauce | Veg | 4.95 | Shrimp | 5.95 |
| A4 | TOFU TOD
Fried golden triangles of tofu served with sweet and sour sauce topped with crushed peanuts. | | 6.95 | | |
| A5 | SHRIMP BIKINI
Shrimps wrapped with wonton skin deep fried and served with sweet and sour sauce. | | 6.95 | | |
| A6 | PAK TOD
Crispy fried mixed vegetables served with sweet & sour sauce. | | 6.95 | | |
| A7 | KANOM JEEP
Homemade ground pork and shrimp dumplings steamed and served with a delicious light soy sauce. | | 8.95 | | |
| A8 | NUM TOK
Grilled marinated beef slices tossed with red onions, scallions, and lime dressing served over romaine lettuce. | | 10.95 | | |
| A9 | HOI OBB
Mussels steamed with lemon grass and basil. | | 7.95 | | |
| A10 | TOD MUN
Lightly breaded ground fish meat, deep fried and served with sweet cucumber and peanut relish. | | 7.95 | | |
| A11 | LARB GAI
Minced chicken, red onions, and scallions tossed in lime dressing served over romaine lettuce. | | 9.95 | | |
| A12 | YUM TALAY
Shrimps, squids, and mussels mixed with red onions, scallions and carrots in Thai spices, hot chili and lime dressing served over romaine lettuce. | | 10.95 | | |
| A13 | HOUSE SALAD
A mixture of fresh vegetables, and fried tofu served with peanut dressing. | | 5.50 | | |

Entrees

- | | | | | | |
|-----------|---|--|--|--|--|
| E1 | KAPOW
Choice of meat sautéed with chili, bell peppers, and fresh sweet basil leaves in a special brown sauce. | | | | |
| E2 | GINGER PERFECT
Choice of meat sautéed with fresh ginger, onions, scallions, bell peppers, and wood ear mushrooms in a perfect sweet and sour sauce. | | | | |
| E3 | PAD PRIK SOD *
Choice of meat sautéed with fresh jalapeño, onions, bell peppers, and scallions in a special brown sauce. | | | | |
| E4 | CASHEW CHICKEN
Tender slices of chicken sautéed with cashew nuts, onions, and scallions in a light savory brown sauce. | | | | |
| E5 | KA TIEM
Choice of meat sautéed with special garlic sauce served over steamed broccoli. | | | | |
| E6 | OYSTER STEAK (Beef only)
Slices of tender beef sautéed with mushrooms, onions, bell peppers, and scallions in oyster sauce. | | | | |
| E7 | PAD BANGKOK
Choice of meat stir-fried with mixed vegetables in garlic sauce. | | | | |
| E8 | PAD WOON SEN
Choice of meat stir-fried with onions, scallions, carrots, egg, wood-ear mushrooms, bell peppers, and cellophane noodle. | | | | |

Curry

- | | | | | | |
|-----------|---|--|--|--|--|
| C1 | RED CURRY **
Choice of meat simmered in red coconut curry with bamboo shoots, bell peppers, and fresh basil leaves. | | | | |
| C2 | RED CURRY WITH SHRIMP & PINEAPPLE **
Shrimps simmered in red coconut curry with pineapples, bell peppers, and fresh basil leaves. | | | | |
| C3 | GREEN CURRY **
Choice of meat simmered in a traditional green coconut curry with bamboo shoots, bell peppers and fresh basil leaves. | | | | |
| C4 | PANANG CURRY *
Choice of meat sautéed with Panang curry, coconut milk, crushed peanuts, and basil leaves. | | | | |
| C5 | RAIN FOREST CURRY * (No coconut milk)
Choice of meat with bamboo shoots, bell peppers, fresh basil leaves, carrots, and rhizome in country curry sauce. | | | | |
| C6 | MUSSAMAN *
Choice of meat simmered in a deliciously creamy coconut curry with potatoes, onions, and roasted peanuts. | | | | |

The degrees of spiciness describes below

*	Stimulating "kick" to the lips and tongue.	Mild
**	Tingling sensation lingers and spreads a hearty glow	Medium
***	Raging fire represents the spicy flavors of Thailand	Hot
****	Burning sensation represents extreme spicy flavor	Thai Hot

Disclaimer: All prices are subject to change without notice.

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Noodles and Fried Rice

Steam rice does not come with these dishes

- N1 PAD THAI (Thai national dish)**
Thin rice noodles stir-fried with your choice of meat, bean sprouts, crusted peanuts, fried tofu, scallions, and egg.
- N2 KUA NOODLES**
Choice of meat stir-fried with wide rice noodles, egg and soy sauce topped with scallions.
- N3 LAD NA**
Pan-fried wide rice noodles, topped with your choice of meat and broccoli in delicious soy gravy sauce.
- N4 PAD SEE EW**
Choice of meat stir-fried with wide rice noodles, broccoli, egg and Thai sweet soy sauce.
- N5 THAI VILLA NOODLES**
Choice of meat stir-fried with wide rice noodles, bell peppers, fresh basil leaves, and egg.
- N6 CHICKEN RED CURRY NOODLES ****
Choice of meat simmered in red coconut curry served over noodles, bean sprouts, bell peppers, fried tofu, basil leaves and crushed peanuts.
- N7 PEANUT NOODLES ***
Choice of meat simmered in Panang curry over noodles, and bean sprouts.
- N8 KAO PAD (THAI FRIED RICE)**
Choice of meat stir-fried with rice, egg, tomatos, onions, and chef's special sauces.
- N9 SPICY FRIED RICE**
Choice of meat stir-fried with rice, basil leaves, bell peppers, and chef's special sauces.

Chef's Favorites

- F1 BEEF NOODLE SOUP (Pho)** 14.95
Thin rice noodles served in delicious beef broth, topped with bean sprouts, scallions, cilantro, fried garlic, and slices beef.
- F2 NUA SIAM** 18.95
Thai style steak marinated in chef's special sauce, pan-fried, served with fresh ginger, and pickled veggies.
- F3 HOI PIK POW *** 15.95
Steamed sweet mussels sautéed with onions, bell peppers, scallions, fresh basil leaves, and chili paste.
- F4 GOONG OBB** 16.95
Shrimps, cellophane noodles, napas and exotic Thai herbs steamed in clay pot.
- F5 GAENG PED YANG **** 15.95
Roasted duck simmered in red coconut curry with pineapples, tomatoes, bell peppers, grapes, and basil leaves.
- F6 PINEAPPLE FRIED RICE** 16.95
Rice stir-fried with shrimps, squids, pineapples, cashew nuts, raisins, tomatoes, onions, egg, and curry powder.

- F7 THE ABYSS *** 16.95
Shrimps, squids and mussels sautéed with basil leaves, bamboo shoots, and bell peppers in spicy homemade curry paste.
- F8 LIVING SEA** 16.95
Shrimps, squids and mussels stir-fried with celery, onions, scallions, bell peppers, and carrots in a delicious yellow curry sauce.
- F9 SOFT SHELL CRAB** 18.95
Deep fried lightly battered soft shell crab served with choice of sauce:
Red Curry Sauce ** or Chili and Garlic sauce.
- F10 SPICY CATFISH *** 17.95
Fried boneless catfish fillet with homemade coconut curry sauce, rhizome, and fresh basil leaves.
- F11 CRISPY WHOLE FLOUNDER** Market Price
Crispy fried Flounder topped with choice of sauce:
- Chili and Garlic sauce
- Sweet and Sour sauce with cucumbers, pineapple, tomatoes, onions, and Scallion.

Vegetarian

Lunch 11.95 | Dinner 13.95

- V1 RED CURRY TOFU ****
Fried tofu, pineapple, grapes, tomatoes, bell peppers, and basil leaves simmered in red coconut curry.
- V2 GAENG JAE ****
Mixed vegetables, fried tofu, bell peppers, and basil leaves simmered in green coconut curry.
- V3 PAD THAI JAE**
Thin rice noodles stir-fried with bean sprouts, scallions, fried tofu, mixed vegetables, crushed peanuts, and egg.
- V4 VEGGIE FRIED RICE**
Mixed vegetables stir-fried with rice, and egg.
- V5 PAD PAK JAE**
Sautéed mixed vegetables and fried tofu in vegetarian brown sauce.
- V6 KAPOW JAE**
Mixed vegetables and fried tofu sautéed with chili, bell peppers, and fresh basil leaves in vegetarian brown sauce.
- V7 PANANG JAE ***
Tofu and mixed vegetables simmered in a Panang curry with fresh basil leaves.
- V8 SPICY EGG PLANT**
Slices of eggplant stir-fried with bell peppers, and fresh basil leaves

Desserts

- D1 COCONUT ICE CREAM** 4.95
Homemade Coconut ice crème with jackfruit and topped with roasted peanuts.
- D2 MANGO & STICKY RICE (SEASONAL)** 6.95
Fresh Mango served with sweet sticky rice.
- D3 THAI CUSTARD** 5.95
Taro roots, coconut milk & eggs, served with sweet sticky rice.

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