

## Sample of Dinner and Seasonal Menu Items

*Most dishes served with choice of Thai jasmine or brown rice*

### Thai Appetizers

**SATAY Dumplings** (chicken or veggie) Five steamed dumplings filled with marinated ground chicken or vegetables, smothered in our famous spicy peanuts sauce. With a touch of Sambal and garlic, served over a base of spring mixed greens. **\$8.95**

**Kampung Udang** Whole Shrimp in a mouth-watering red curry sauce cooked to perfection in a traditional "Hor Mok" style Terra-cotta plate, topped with coconut cream, julienne Ma-Grud and Cilantro. **\$9.50**

**Goong Hom Pa (Thai Jumbo Prawn-In-A-Blaket)** Black tiger prawns wrapped in delicate rice paper and fried to a golden brown, served with SATAY's Skovie Award Winning Thai Roasted Coconut Salsa. **\$10.95**

### Thai Soups

	Cup	Bowl	Firepot
<b>Tom-Yum Goong</b> Thai hot & sour lemon grass-based broth with straw mushrooms and shrimp.	<b>\$5.95</b>	<b>\$6.95</b>	<b>\$15.95</b>

<b>Tom-Kha Gai</b> Thai hot & sour galunga-coconut milk broth with chicken and fresh mushrooms.	<b>\$5.95</b>	<b>\$6.95</b>	<b>\$13.95</b>
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<b>Shipwreck (Fire Pot Only)</b> Thai favorite hot & sour lemon grass and galunga-based soup			<b>\$16.95</b>
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### Asian Salads

**SATAY Chicken Salad** Garden of salad with grilled chicken breast, tomato, cucumber, topped with freshly ground peanuts and wonton chips. Served with your choice of either SATAY's Spicy Peanut Dressing or Sesame Soy Dressing. **\$10.95**

**Thai Beef Salad** Grilled "to perfection" beef, cucumber, onion, tomato, lettuce, mint and basil leaves, tossed with our own Thai Yum-Yum Sauce. Served with or without Thai Jasmine rice. **\$11.95**

### Asian Noodles and Rice

**Pad Thai** Thin rice noodles stir-fried (meat or tofu) with Dr. Foo's famous tamarind-based sauce, topped with chopped peanuts. **\$10.95** (shrimp) **\$12.95**

**Indonesian Nasi Goreng** Fried rice with Indonesian spices and herbs topped with fried egg, baked chicken, shrimp and shrimp chips, served with sweet tamarind sauce. **\$12.95**

### Asian Grills and Stir Fries

**Amazing Thailand (Dr. Foo's creation)** Perfectly steamed assorted vegetables topped with tender chicken or tofu smothered in Dr. Foo's famous Spicy Peanut Sauce and sprinkled with chopped freshly roasted peanut, fried garlic, spring onion and cilantro. Served with or without steamed Thai Jasmine rice. This is scrumptious for peanut sauce lover. **\$13.95**

**Pla Duk Pad Ped (Thai's favorite)** Crispy fried catfish or red snapper topped with perfectly stir-fried organic green beans in hot-sweet and spicy Thai red chili sauce, crispy Thai basil leaves and complimented with steamed Thai jasmine rice. (catfish) **\$14.95** (red snapper) **\$16.95**

**Paradise Grill** Freshly grilled red snapper, or catfish fillet, or medium firm tofu over grilled onion and lemon grass and topped with SATAY's Spicy Peanut Sauce. (tofu) **\$14.50** (catfish) **\$15.95** (red snapper) **\$19.95**

**Tiger Cry** Slices of grilled flank steak, red onion, green onion, Thai Basil, Thai hot pepper, ground roasted rice kernel tossed in a Thai fish sauce-lime vinaigrette. Served with a garden of greens. **\$13.95**

### Dr. Foo's Recommendation

**Seeda Lui Fai (Dr. Foo's all time favorite)** Steamed assorted fresh seafood with lemongrass, Ma-grud, Thai basil, Thai chili pepper, onion, garlic, and Thai seasoning in a clay pot. A twist of fresh lime is added right before serving. It's HOT, it's SPICY, and it's MOUTH-WATERING. **\$17.95**

**Nasi Lemak Chicken (Taste of Singapore)** Jasmine rice cooked with coconut milk, fresh ginger, garlic, shallot, cloves, and Pandang leaves with grilled chicken breast marinated in a sweet & tangy chili-honey-garlic sauce, served with Ajar pickles on the side. **\$15.95**

**Ginger Garlic Shrimp & Scallop** Jumbo shrimp and scallops stir-fried with a homemade garlic ginger sauce that is to die for. Served over a bed of shredded lettuce. **\$18.95**

**Duck Curry** Slices of roast duck breast cooked in a red curry sauce with chunks of tomato, pineapples and/or grapes, served over Jasmine rice and topped with Ma-Grud and basil. **\$15.95**

**Bai Thong** Grilled red snapper or catfish seasoned with fresh lemon grass, Thai basil leaves and SATAY's Thai Jungle Salsa, wrapped in banana leaves. Served with Thai Jasmine rice. Dr. Foo's specialty!!! (catfish) **\$17.95** (red snapper) **\$19.95**

**Laksa Noodle Soup** A big bowl of rice vermicelli, fresh vegetables, your choice of chicken, tofu or seafood in a yellow curry/lemon grass-coconut milk based broth topped with wonton chips, fried garlic, and ground peanuts. **\$10.95** (seafood) **\$13.95**

### International Curry

**Pa-Nang** Thai hot red curry with onion in coconut milk, topped with shredded Ma-Grud. **\$10.95**

**Mus-Man** Thai medium hot red curry with potato, peanut and onion in coconut milk. **\$10.95**

**Gang Keow-Wan** Thai hot green curry with bamboo shoots, zucchini and basil in coconut milk. **\$10.95**