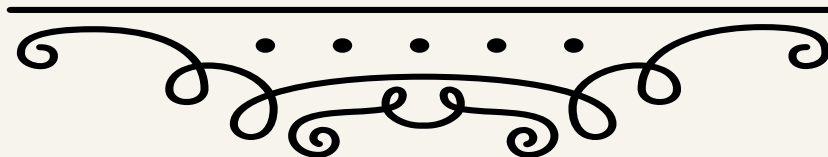


# THAI BASIL



OPEN DAILY FOR LUNCH AND DINNER

MONDAY :	11.00 AM - 9.30 PM
TUESDAY :	11.00 AM - 9.30 PM
WEDNESDAY :	11.00 AM - 9.30 PM
THURSDAY :	11.00 AM - 9.30 PM
FRIDAY :	11.00 AM - 10.00 PM
SATURDAY :	11.00 AM - 10.00 PM
SUNDAY :	12.00 PM - 9.30 PM

LUNCH SERVE MONDAY - FRIDAY  
11.00 AM - 3.30 PM



95 RAILROAD AVE, GREENWICH, CT 06830  
203-618-9888

# THAI BASIL

## STARTERS

<b>Veggie Spring Roll (2)</b>	<b>5.95</b>
Veggies with bean thread noodles	
<b>Pork Spring Roll (2)</b>	<b>5.95</b>
Grounded pork with bean thread noodles	
<b>Duck Spring Roll (2)</b>	<b>5.95</b>
Served with Tamarind sauce	
<b>GF Crystal Shrimp Summer Roll (2)</b>	<b>8.95</b>
Served Cold with Tangy Peanut sauce	
<b>Veggie Dumpling (4)</b>	<b>8.95</b>
<b>Pork Dumpling (4)</b>	<b>8.95</b>
<b>Bangkok Dumpling (4) Chicken and Shrimp</b>	<b>8.95</b>
Served with Thai Ponzu sauce	
<b>Thai Spinach Noodle</b>	<b>8.95</b>
Served cold with savory Peanut sauce	
<b>Chicken or Beef Satay (3)</b>	<b>8.95</b>
<b>Fish Cake (TOD MAN) (7)</b>	<b>8.95</b>
Well-seasoned white fish served with crush peanut in cucumber relish	
<b>Curry Puff (5)</b>	<b>8.95</b>
Thai curry chicken pastries, potatoes and onion, carrot	
<b>Blanket Shrimp (5)</b>	<b>9.95</b>
With sweet homemade sauce	
<b>Thai Grilled Beef</b>	<b>10.95</b>
Served with spicy Tamarind sauce	
<b>Money Bag (7)</b>	<b>8.95</b>
Light crispy skin with minced chicken filling	
<b>Coconut Shrimp (5)</b>	<b>9.95</b>
Served with refreshing pineapple marmalade	
<b>Cheesy Star (5)</b>	<b>8.95</b>
FRIED Wonton stuffed with crab, scallion, carrot, cream cheese, corn served with chili sauce	
<b>Edamame</b>	<b>6.95</b>
Steamed soy bean pods	

GF

## SOUP

ALL SOUP CONTAIN CILANTRO AND SCALLION

<b>BEAN THREAD NOODLE SOUP</b>	<b>5.95</b>
STEAMED TOFU WITH CARROT, BROCCOLI & SNOW PEA	
<b>🌶️ TOM YUM GOONG SOUP</b>	<b>5.95</b>
SHRIMP IN SPICY SOUP WITH MUSHROOM AND TOMATO	
<b>GF COCONUT CHICKEN SOUP</b>	<b>5.95</b>
SILKY, AROMATIC SOUP WITH MUSHROOM AND TOMATO	
<b>CHICKEN RICE SOUP</b>	<b>5.95</b>
CARROT, SNOW PEA AND BROCCOLI IN CLEAR BROTH	
<b>WONTON SOUP</b>	<b>5.95</b>
WITH BABY BOK CHOY IN CLEAR BROTH	



## SALAD

<b>GF HOUSE</b>	<b>8.95</b>
WITH PEANUT DRESSING OR VINAIGRETTE	
<b>HOUSE WITH GRILLED CHICKEN</b>	<b>11.95</b>
WITH PEANUT DRESSING OR VINAIGRETTE	
<b>🌶️ GF GREEN PAPAYA</b>	<b>10.95</b>
SHREDDED UNRIPE PAPAYA IN CHILI VINAIGRETTE DRESSING, AND PEANUT	
<b>🌶️ GRILLED BEEF</b>	<b>11.95</b>
GRILLED FLANK STEAK SEASONED WITH HERBS IN SPICY TAMARIND DRESSING	
<b>🌶️ GF GRILLED SHRIMP</b>	<b>11.95</b>
TOSSED WITH HERBS IN LEMONGRASS VINAIGRETTE DRESSING	
<b>🌶️ GF GLASS NOODLE</b>	<b>11.95</b>
SHRIMP, MINCED CHICKEN TOSSED WITH VINAIGRETTE DRESSING	
<b>🌶️ GF Minced Chicken (LARB GAI)</b>	<b>10.95</b>
GROUNDED CHICKEN MIXED WITH THAI CLASSIC FISH SAUCE DRESSING SERVED WITH LETTUCE WRAP.	



# THAI BASIL



## FRIED RICE

**CHICKEN, PORK, TOFU OR VEGGIE** 14.95  
**BEEF, SHRIMP OR SCALLOP** 16.95

### Thai Fried Rice

Egg, onion, snow pea, scallion and tomato

### Spicy Fried Rice

Egg, onion, basil, red pepper

### Pineapple Fried Rice

Egg, cashew, onion, pineapple, raisin, scallion and tomato

### Thai Sausage Fried Rice 14.95

Egg, pineapple, scallion

## CURRY

**CHICKEN, PORK, TOFU OR VEGGIE** 15.95  
**BEEF, SHRIMP OR SCALLOP** 17.95

### GF Green Curry

Bamboo, eggplant, green bean, red pepper, basil

### GF Red Curry

Bamboo, eggplant, red pepper and basil

### GF Yellow Curry

Pineapple, potato, onion, tomato and red pepper

### GF Mango Curry

Mango, red pepper, onion, tomato and zucchini

### GF Panang Curry

Snow pea, red, pepper, basil

### GF Massaman Curry

Potato, peanut and onion (cumin & cinnamon)

## NOODLES

**CHICKEN, PORK, TOFU OR VEGGIE** 14.95  
**BEEF, SHRIMP OR SCALLOP** 16.95

### GF Pad Thai

Stir fried fettuccine rice noodle with bean sprout, scallion, egg and ground peanut

### Drunken Noodle

Wide rice noodle stir fried with basil, red pepper, egg, carrot and onion

### Pad See-Eaw

Flat rice noodle stir fried in sweet soy sauce with egg, broccoli and carrot

### Pad Woon Sen

Bean thread noodle stir fried with egg, carrot, scallion, tomato and snow pea

### Siam

Egg noodle stir fried with egg, scallion, onion, carrot, snow pea, ginger and bean sprout

## WOK

**CHICKEN, PORK, TOFU OR VEGGIE** 15.95  
**BEEF, SHRIMP OR SCALLOP** 17.95

### Basil Sauce

Red pepper, Thai basil, onion and mushroom

### Chili Sauce

Tomato, asparagus and onion

### Ginger Sauce

Mushroom, carrot, onion and snow pea

### GF Sweet and Sour Sauce

Onion, Snow pea, pineapple, scallion, red pepper

### Garlic Sauce

Broccoli

### Brown Sauce

Mushroom, zucchini, asparagus, broccoli, onion, eggplant, carrot and baby corn

### GF Peanut Sauce

Snow pea, red pepper, carrot and baby corn

# THAI BASIL



## DUCK

-  **Basil Duck** **22.95**  
Red pepper, Thai basil, onion and mushroom
-  **Curry Duck** **22.95**  
Sautéed with red curry sauce, pineapple, basil, tomato and red pepper
- Tamarind Duck** **22.95**  
Stir fried with broccoli, snow pea and ginger
- Garlic Duck** **22.95**  
Stir fried with tomato, carrot, mushroom, broccoli, onion, snow pea and asparagus

## HOUSE SPECIAL

- Rama Grilled Chicken Filet** **18.95**  
Served with peanut sauce
-  **Wild Boar** **18.95**  
Stir fried pork tenderloin in peppercorn sauce with eggplant, red pepper, kaffir lime leaf and lesser galanga root
- Golden Chicken** **20.95**  
Crispy coconut crusted chicken tender served with pineapple chutney complimented w.shrimp Pad Thai (no rice)
-  **Thai BBQ Pork Skewers** **20.95**  
Classic Thai BBQ pork marinated in sweet garlic sauce & herbs served with rice and papaya salad
-  **Chicken Duo** **20.95**  
Crispy white meat breaded chicken covered in thick sweet and sour sauce, dried chili, pineapple, onion served with ginger-edamame chicken fried rice and steamed mixed veggies

## HOUSE SPECIAL

- Kratiem Grilled Salmon** **21.95**  
Salmon filet topped with pineapple and Chinese broccoli in Garlic sauce
- Ginger Salmon** **21.95**  
Steamed and topped with mushroom, ginger, red pepper, onion and scallion
-  **Jungle Beef and Scallop** **20.95**  
Sautéed with string bean, red pepper, onion, baby corn, basil and ginger in Mountain sauce 20
- Golden Triangle** **22.95**  
Shrimp, scallop beef sautéed with broccoli, red pepper, carrot, snow pea, asparagus and eggplant
- Twin Lemongrass** **20.95**  
Twice marinated grilled shrimp and chicken served with peanut sauce
-  **Crispy Red Snapper** **22.95**  
Fried red snapper filet served with red pepper, onion and pineapple in sweet and spicy sauce
-   **Jambalaya Seafood** **22.95**  
Lobster tail, scallop and shrimp sautéed in Choo Chee curry sauce with red pepper, snow pea and kaffir lime leaf
-  **Rad Nhar Seafood** **20.95**  
Shrimp and scallop stir fried flat rice noodle topped with white bean gravy with Chinese broccoli (no rice)
-   **Green Goddess Fish** **21.95**  
Steamed red snapper filet with Chinese broccoli \*\*\*  
Caution fiercely spicy, try if you dare
-  **Sukiyaki Thai Style** **20.95**  
Big bowl glass noodle soup with shrimp, chicken, egg, celery and scallions served with spicy sauce (no rice)



# THAI BASIL

## LUNCH SPECIAL

LUNCH SERVE MONDAY - FRIDAY  
11.00 AM - 3.30 PM

### BANGKOK BOX

SERVE WITH DUMPLING, SALAD AND PUDDING

CHICKEN, PORK, TOFU OR VEGGIE **12.95**

BEEF, SHRIMP OR SCALLOP **14.95**

### BANGKOK EXPRESS

CHICKEN, PORK, TOFU OR VEGGIE **10.95**

BEEF, SHRIMP OR SCALLOP **12.95**

## BIG BOWL NOODLE SOUP

LUNCH SERVE MONDAY - FRIDAY  
11.00 AM - 3.30 PM

### Grilled Beef PHO

Fettuccine rice noodle soup with sliced beef, snow pea, onion, broccoli, carrot, cilantro, basil, scallion and bean sprout in richly seasoned beef broth

**Lunch 12.95 Dinner 16.95**

### Tom Yum Goong Noodle Soup

Fettuccine rice noodle in famous spicy broth, jumboshrimp, grounded pork, grounded peanut, carrot, snow pea, broccoli, cilantro, scallion and bean sprout

**Lunch 12.95 Dinner 16.95**

### Jungle Curry Noodle Soup

Glass noodle soup with mixed vegetables in spicy herb broth (no coconut milk)

**Lunch 12.95 Dinner 16.95**

### Ba Mee Geow

Thin egg noodle soup with roasted pork, baby bok choy, bean sprout, scallion, cilantro, pork wontons

**Lunch 12.95 Dinner 16.95**

### Yen Ta Fo

Pink wide rice noodle soup with shrimp, fish balls, baby bok choy, bean sprout, cilantro, scallion and crispy wonton

**Lunch 12.95 Dinner 16.95**

### Ba Mee Ped

Thin egg noodle soup with crispy duck in five spices broth with baby bok choy, cilantro, scallion and bean sprout

**Lunch 12.95 Dinner 20.95**

### Kuay Tiew Gai

Thin rice vermicelli noodle soup with shredded chicken, grounded peanut and mixed veggies in clear broth

**Lunch 12.95 Dinner 16.95**

## GRILL MASTER

### Vietnamese Style Grilled Chicken

Grilled Chicken with Nam Pla sauce over rice

**Lunch 12.95 Dinner 16.95**

### Grilled BBQ Pork Tenderloin

With stir fried egg noodle and salad

**Lunch 12.95 Dinner 16.95**

### Peanut Sauce

Snow pea, red pepper, carrot, baby corn

### Basil Sauce

Mushroom, onion, basil and red pepper

### Chili Sauce

Tomato, asparagus and onion

### Ginger Sauce

Mushroom, carrot, onion and snow pea

### Sweet and Sour Sauce

Onion, snowpea, pineapple, scallion, red pepper

### Brown Sauce

Mushroom, zucchini, asparagus, broccoli, onion, eggplant, carrot and baby corn

### Garlic Sauce

Broccoli

### Green Curry

Bamboo, eggplant, red pepper, green bean, basil

### Red Curry

Bamboo, eggplant, red pepper and basil

### Yellow Curry

Pineapple, potato, onion, tomato and red pepper

### Mango Curry

Mango, red pepper, onion, tomato and zucchini

### Panang Curry

Snow pea, red pepper and basil

### Massaman Curry

Potato, peanut and onion (cumin & cinnamon)

# BEVERAGES



## COLD BEVERAGES

Soda	2.50
Iced Green Tea	2.50
Shirley Temple	3.50
Lychee Iced Tea	3.50
Thai Iced Tea	3.50
Thai Iced Coffee	3.50
Mango Juice	3.50
Lychee Juice	3.50
Coconut Juice	4.50
Lychee Soda	4.50
Mango Soda	4.50

## BEER

Singha (Thailand)	7
Tsing Tao (China)	7
Sapporo (Japan)	7
Kirin Lite (Japan)	7
Tiger (Singapore)	7

## HOT BEVERAGES

Hot Ginger Drink	2.50
Hot Green Tea	2.50
Hot Jasmine Tea	2.50
Hot Chrysanthemum	2.50



## SIDE

Jasmine Rice	2
Brown Rice	2
Coconut Sticky Rice	3
Sticky Rice	3
Sauteed Mixed Vegetables	7
Steamed Mixed Vegetables	7
Sauteed Garlic String Bean	7



# WINE LIST



## HOUSE WHITE WINE

## HOUSE RED WINE

PINOT GRIGIO	8
SAUVIGNON BLANC	8
CHARDONNAY	8
RIESLING	8

PINOT NOIR	8
MERLOT	8
CABERNET SAUVIGNON	8
SHIRAZ	8

## WHITE WINES

	BOTTLE
<b>PINOT GRIGIO</b> BERETTA, FRIULI, ITALY	32
<b>PINOT GRIGIO</b> STELLINA, DI NOTTE, ITALY	30
<b>SAUVIGNON BLANC</b> MATUA, MARLBOROUGH, NEW ZEALAND	32
<b>SAUVIGNON BLANC</b> CHATEAU ST.MICHELLE, HORSE HAVEN VINEYARDS, WASHINGTON	33
<b>CHARDONNAY</b> CHATEAU ST.JEAN, SONOMA, CALIFORNIA	42
<b>CHARDONNAY</b> STERLING VINTER'S COLLECTION, CENTRAL COAST, CALIFORNIA	34

## RED WINES

	BOTTLE
<b>PINOT NOIR</b> STERLING VINTER'S COLLECTION, CENTRAL COAST, CALIFORNIA	45
<b>MERLOT</b> STERLING VINEYARDS, NAPA, CALIFORNIA	49
<b>MERLOT</b> BEAULIEU VINEYARDS, NAPA, CALIFORNIA	45
<b>CABERNET SAUVIGNON</b> LIBERTY SCHOOL, PASO ROBLES, CALIFORNIA	39
<b>CABERNET SAUVIGNON</b> BEAULIEU VINEYARDS, NAPA, CALIFORNIA	59
<b>CABERNET SAUVIGNON</b> RED DIAMOND, COLUMBIA VALLEY, WASHINGTON	34
<b>SHIRAZ</b> BAROSSA, VALLEY ESTATE, AUSTRALIA	35