

# LUNCH SPECIALS

All Entrees below served with a complimentary Cup of Coconut Tofu Soup (dine in only).

## Yum Yai Salad

\$7

Crisp Romaine, tomatoes, red & green onions, boiled egg, cucumber, shrimp, & chicken with a sweet and sour peanut dressing.

## Spicy Beef Salad 🌶️🌶️🌶️

\$7

Char-grilled marinated strips of lean beef, tomato, red onion, & cucumber in a spicy Surin's sauce with Romaine lettuce.

## Chicken Warm Salad

\$7

A full boneless chicken breast, marinated; char-grilled served on Romaine Lettuce with Thai peanut dressing.

## Chicken Noodle Bowl 🌶️🌶️

\$7

Char-grilled marinated chicken breast, rice noodles, peanut, and ginger in a lemon curry sauce, with bean sprouts and crisp Romaine lettuce.

## Succulent Catfish

\$7

Two boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on Romaine lettuce.

## Thai BBQ Chicken

\$7

Half chicken marinated overnight in Surin's BBQ sauce and slow roasted to perfection then char-grilled Thai style; served with shrimp fried rice.

## Kao Mok-Kai

\$7

In Thai, kao mok means to cook under rice, and this dish is a favorite of all ages. The marinated chicken is placed in a special rice and cooked to permeate the flavor throughout the dish. Served with a fresh zesty sauce on the side.

THAI BBQ CHICKEN



SURIN  
OF  
THAILAND

THAI NOODLE



CHICKEN MASAMAN



CHICKEN NOODLE



## Chicken Masaman with Avocado

\$7

Lean sliced chicken breast sautéed in a rich Thai masaman sauce, with avocado and cashew nuts.

## Roasted Duck with Red Curry 🌶️

\$8.50

Roasted Duck; de-boned then marinated overnight in a red curry sauce, red & green bell pepper, blended with Kaffir leaf, basil, pineapple, and fresh tomato.

## Thai Noodle (The national noodle dish of Thailand)

\$7

Thai thin rice noodles, pan fried with shrimp, scallops, bean sprouts, and egg; garnished with peanuts.

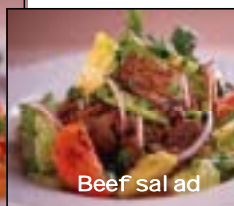
## Pad Prik Pork 🌶️🌶️

\$7

This spicy hot dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce; with lean pork tenderloin.



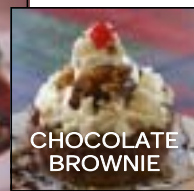
Roasted DUCK  
with red CURRY



Beef salad



Pad prik pork



CHOCOLATE  
BROWNIE

# SURIN OF THAILAND

AUTHENTIC THAI RESTAURANT

## APPETIZERS

- Egg Rolls** \$4  
Three homemade delicately fried vegetarian rolls with Surin's sweet and sour sauce.
- Fresh Basil Rolls** \$4.50  
Two rolls filled with leaf lettuce, fresh basil, bean sprouts, rice noodles, pork & shrimp accompanied with Surin's plum-peanut sauce.
- Satay Beef or Chicken** \$6.75  
Sliced lean filets marinated in Surin's Thai spices, skewered and char-grilled, served with peanut sauce and crisp cucumber salad
- Crispy Squid** \$7.75  
Young and tender Calamari lightly battered and served with a homemade sweet and sour sauce.
- Chicken or Beef Larb** 🌶️🌶️ \$7.25  
Fresh lean ground meat, spiced with basil leaves, onions, lime juice, and chilies. Served with crisp cabbage (fill with meat recipe and enjoy).



EGG ROLLS

NAM-SOD

CRAB ANGEL

POT STICKERS

SURIN BASKETS

CRISPY SQUID

BASIL ROLL

**Namsod** 🌶️🌶️ \$7.25  
Fresh ground pork loin blended with chili peppers, ginger, onions, fish sauce, peanuts, and lime juice. Served with crisp cabbage.

**Surin Baskets** \$6.50  
A unique (flavor) combination of shrimp, corn, chicken, onion, cilantro and Surin's spices; served in six miniature pastry baskets. Accompanied with a honey-peanut cucumber sauce.

**Crab Angels** \$4  
Four fried crab and cream cheese seasoned wontons. These make an excellent beginning for a Thai meal.

**Pot Stickers with Red Curry** 🌶️ \$6.50  
Delicate vegetable and pork filled dumplings served in a red curry sauce.

**Fancy Thai Sausage** 🌶️ \$6.50  
Thai Sausage sliced and served in a mixture of fresh cucumber, green & red onions and lime juice on a bed of crisp salad greens.

## FEATURED SPECIAL APPETIZER

- Wing of Angel** \$7.50  
Two deboned jumbo chicken wings, over stuffed with shrimp chicken & spices. Served with Surin's unique honey sauce
- Nuer Nom Tok** 🌶️🌶️ \$9.50  
Tender filets of beef tenderloin in a spicy mixture of lime, chili pepper, basil leaves, rice powder, and crisp red onion. Served with crisp cabbage leaves to roll the beef into and devour.

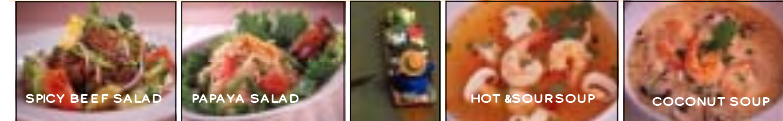
## SOUPS

All Soups served in a Flaming Volcano Pot for two or sharing for four.

- Wonton Soup** \$7.50  
Shrimp and chicken stuffed wontons in a flavorful soup broth with Napa cabbage and scallops.
- Spicy Hot and Sour Shrimp Soup** 🌶️ \$8.75
- Spicy Chicken or Tofu Coconut Soup** 🌶️ \$7.50  
An intensely flavorful soup with lean chicken breast or tofu with mushrooms and scallops.
- Spicy Shrimp Coconut Soup** 🌶️ \$8.75  
An intensely flavorful soup with plump shrimp, mushrooms, and scallops.
- Spicy Seafood Soup** 🌶️ \$10  
Fresh squid, mussel, shrimp, scallops, and fresh ginger in a spicy broth.

## SALADS

- Yum Yai Salad** \$7  
Crisp Romaine, tomatoes, red & green onions, boiled egg, cucumber, shrimp, & chicken with a sweet and sour peanut
- Fresh Thai Salad** \$5.75  
Sliced egg, cucumber, tomato, and bean sprouts on a bed of crisp Romaine lettuce with Surin's creamy peanut dressing.
- Spicy Beef Salad** 🌶️🌶️ \$8  
Char-grilled marinated strips of lean beef, tomato, onions, & cucumber in a spicy Surin sauce with Romaine lettuce.
- Squid Salad** 🌶️🌶️ \$7  
Steamed squid, onions, and Thai red peppers with a Thai spicy lime juice on crisp Romaine lettuce.
- Shrimp Salad** 🌶️🌶️ \$8  
Grilled shrimps, with spicy Thai dressing, Romaine lettuce, kaffir, lemongrass, scallops, and onions.
- Spicy Papaya Salad** 🌶️🌶️ \$7.50  
Fresh selected green papayas shredded & prepared in the traditional Thai style with spices and Thai chili peppers to maximize flavor; made with green beans, tomatoes, dried shrimp, garlic, and ground peanuts; served with Thai style beef jerky and sticky rice



SPICY BEEF SALAD

PAPAYA SALAD

HOT & SOUR SOUP

COCONUT SOUP

## STIR FRY MEATS or TOFU with VEGETABLES

Select from these Thai Stir Fry:

Select from these Thai Stir Fry:	Chicken Breast, Tofu, Pork Loin, Lean Beef, Or Mix Veggie	Pacific Shrimp
<b>Ginger</b> White onions, green onions, zucchini, ribbon mushrooms & carrots in a Thai ginger sauce.	\$9.50	\$11.50
<b>Broccoli</b> Fresh broccoli and shitake mushrooms in Surin's mild brown sauce.	\$9.50	\$11.50
<b>Veggie Delight</b> A medley of broccoli, carrots, onion, baby corn, celery, green beans, cabbage, bean sprouts, & zucchini in a light Thai sauce.	\$9.50	\$11.50
<b>Baby Corn</b> Miniature ears of baby corn, straw mushrooms, green & white onions, and carrots with Surin's secret sauce.	\$9.50	\$11.50
<b>Cashew Nut</b> 🌶️ Bell peppers, garlic, green and white onions stir fried with cashew nuts in a spicy pepper sauce.	\$9.50	\$11.50
<b>Spicy Basil Leaves</b> 🌶️🌶️🌶️ Fresh basil, bell peppers, and Surin's hot chili sauce.	\$10	\$13.50
<b>Spicy Garlic</b> 🌶️ A garlic sauce with black and white pepper & scallops served on a bed of crisp Romaine lettuce.	\$10	\$13.50
<b>Pad Prik</b> 🌶️🌶️🌶️ This spicy hot dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce. Recommended with pork.	\$9.50	\$13.50
<b>Prik King</b> 🌶️🌶️ Thai red curry stir fried with crisp green beans.	\$9.50	\$11.50

## Sweet and Sour

Your choice of a battered and deep fried with Surin's special Thai sweet and sour sauce with onions, bell peppers, tomato, and pineapple.

**Chicken Breast** \$9.50    **Tofu** \$9.50    **Plump Shrimp** \$11.50



SHU SHE SALMON

THAI NOODLE

KA PROUD LAMB

THREE FLAVOR FISH



## SURIN'S SELECT SPECIAL ENTREES



### Soft Shell Crab with Asparagus Sauce 🌶️ \$18

Two select soft-shell crabs...sautéed golden brown, served with a special Thai shrimp and asparagus light green curry sauce.

### Boneless Basil Duck 🌶️ \$18

Half a marinated duck, deboned, fried to a crispy golden brown and served with a Thai chili pepper basil sauce and with a Thai soy molasses sauce.

### Thai Barbecued Chicken \$13.50

Half a chicken marinated overnight in Surin's BBQ sauce and slow roasted and char-grilled to perfection then served with shrimp fried rice.

### Shu She Salmon \$18

Char-grilled fresh boneless salmon fillet, in a mild curry sauce with straw mushrooms, fresh basil, and red & green bell peppers.

### Tiger Cry Rib Eye 🌶️ \$17.50

Hand cut boneless 15oz, rib eye marinated in Thai spices and char-grilled, served Thai style medium rare. Served with Surin's special hot sauce of onions, chilies, and lime juice; with steamed vegetables.

### Yum Woon Sen 🌶️🌶️🌶️ \$12

Silver noodles, lean ground chicken breast, shrimp, squid, scallops, red onions, and cilantro in a spicy chili pepper lime juice sauce.

### Three Flavor Fish \$17

Fresh Red Snapper fillet, pan fried to a moist flakiness and flavored with Surin's secret Thai three flavored sauce.

### Roasted Duck with Red Curry 🌶️ \$18

Roasted Duck, deboned then marinated overnight in a red curry sauce, blended with Kaffir leaf, basil, pineapple, red & green bell peppers, and fresh tomato.

### Ka Proud Lamb 🌶️ \$17

Fresh lamb rack split into chops, char-grilled and seasoned with Ka Proud sauce. This unique Thai herb similar to basil provides a distinctively wonderful taste. Served with Surin's spicy basil mushroom and bell pepper sauce and shrimp fried rice.

### Succulent Catfish \$15

Three boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on Romaine lettuce.



### Herb Red Snapper \$17

Pan Fried Red Snapper fillet with a light fish sauce combined with lime juice, ginger, red onion, red bell pepper, lemon grass, and roasted cashew nuts.

### Steamed Snapper 🌶️🌶️ \$17

Red snapper fillet steamed with vegetables, lime juice, diced bell peppers and fresh garlic.

### Shrimp Masaman \$20

Jumbo prawns sautéed in a rich mild peanut masaman curry sauce with avocado and cashew nuts

### Spicy Mixed Seafood 🌶️🌶️🌶️ \$20

Four New Zealand mussels, four sea scallops, four plump shrimp, and squid prepared in Surin's stir fry with a spicy basil sauce, onions, and bell peppers.

Automatic 18% Gratuity for parties of 6 or more  
Plate sharing: \$2 (per person)      Corkage Fee \$10  
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## NOODLES or RICE

**Thai Noodle** (The national noodle dish of Thailand) \$10.50  
Thai thin rice noodles, pan fried with shrimp, scallops, bean sprouts, and egg; garnished with peanuts.

**Land-Da Noodle** Chicken, Pork, Beef or Tofu \$10.50  
Fillet rice noodles with broccoli in a vegetarian gravy. *Shrimp \$13*

**Pad Woon Sen** Chicken, Veggie, or Tofu \$10.50  
Sautéed silver (mung bean) noodles, egg, bean sprouts, green onion, zucchini, baby corn, tomato, and cabbage. *Shrimp \$13*

**Pad See-U** Chicken, Pork, Beef or Tofu \$10.50  
Fillet noodles sautéed with egg, broccoli, garlic, and Thai soy sauce. *Shrimp \$13*

**Spicy Spaghetti** 🌶️🌶️ \$10.50  
Chef Surin's creation in 1985 prepared to please his friends' requests. Green beans, onion, basil leaves, shrimp, and chicken in a Thai based chili sauce with wheat pasta.

**Spicy Noodle** 🌶️🌶️ Chicken, Pork, Beef, Veggie, Tofu \$10.50  
Fillet rice noodles stir-fried with lean beef, green beans, tomato, onion, and Thai basil in Surin's secret sauce. *Shrimp \$13*

**Chicken, Beef, or Pork Fried Rice** \$9.95  
Fresh steamed white rice stir-fried with egg, tomatoes, white onions, and scallops.

**Shrimp Fried Rice** \$11.50  
Fresh steamed white rice stir-fried with shrimp, egg, tomatoes, white onions, and scallops.



## THAI CURRIES

**Chicken Curry** 🌶️ \$11  
A mild yellow Thai curry typical of central Thailand and prepared with potatoes and carrots

**Shrimp Curry** 🌶️🌶️ \$13.50  
Prepared in Thailand for special occasions, this hot green Thai curry sauce is served with red & green bell peppers, green beans, basil leaves, Chinese cabbage, & zucchini.

**Chicken Panang** 🌶️ \$11  
Red curry paste sautéed with coconut milk, bell peppers, chicken breast and basil leaves. *Shrimp \$13.50*



## DESSERTS

**Homemade Coconut, Mango, or Vanilla Bean Ice Cream** \$4

**Real Vanilla Bean Crème Brûlée** \$6

**Chocolate Brownie Crumble Sundae** \$7

### SUBSTITUTIONS AND EXTRAS

Extra Curry Sauce		\$3.50
<b>Shrimp</b>	\$3	<b>Sticky Rice</b> \$2
<b>Chicken</b>	\$3	<b>Steamed Rice</b> \$1
<b>Vegetable</b>	\$2.50	<b>Rice noodles</b> \$2

### BEVERAGES

<b>Coffee or Tea</b> \$1.75	<b>Jasmine Tea</b> \$1.90
<b>Coke, Diet Coke, Sprite, Ginger Ale</b> \$1.75	
<b>Thai Iced Tea, or Thai Iced Coffee</b> \$2.25	
<b>Perrier Water</b> \$2	<b>Iced Tea</b> \$1.75