



# Thai Thani

TEL 570.421.8118 • FAX 570.421.5514

 [www.thaithanipocono.com](http://www.thaithanipocono.com) 

Catering • Banquets • Private Room Available  
768 FOXTOWN HILL ROAD, STROUDSBURG, PA 18360

MON, THU, FRI, SAT 11:30 AM - 9 PM • SUN 1 PM - 9 PM  
(CLOSED TUESDAY & WEDNESDAY)

## DRINKS

### SPECIAL COCKTAILS 10.00

#### Mango Martini

Vodka, Mango Juice and Triple Sec

#### Pomegranate Martini

Vodka, Pomegranate Juice and Triple Sec

#### Lychee Martini

Vodka, Triple Sec and 100% Lychee Juice.

#### Chocolate Martini

Vodka, Kahlua and Creme De Cacao. Served in a martini glass and a chocolate treat.

#### Caramel Apple Martini

A sweet and sour delight with Vodka and Apple Puckers. Served in a martini glass rimmed with caramel and garnished with a fresh slice of apple.

#### Sake Margarita

Your favorite margarita with an oriental twist with Sake, Triple Sec and Sour Mix. Served in a martini glass rimmed with salt and garnished with fresh lime.

#### Bangkok Iced Tea

Thai Thani's own Thai Tea with a little oomph made with Thai Tea, Coconut Rum and Cream. Served in a hurricane glass and garnished with fresh orange slices and cherries skewered onto your umbrella.

#### Our Famous Mai Tai

Rum, Triple Sec, Apricot Brandy, Amaretto and Pineapple Juice. Served in our bamboo glass and garnished with a fresh orange slice and cherry.

#### Thai Thani Sun

Thai Thani's very own delicious concoction is made with Plum Wine, Melon Liqueur and Pineapple Juice. Served in a hurricane glass and garnished with fresh orange slice and cherry.

#### Thai Royale

Champagne with a twist made with Champagne and Chambord. Served in a champagne flute.

#### Pattaya Beach

Coconut Rum, Blue Curacao and Pineapple Juice. Served in a hurricane glass.

### HOUSE WINE

(By the Glass) 10.00

#### WHITE WINE

##### Sparkling Wine

Korbel Winery, California

##### White Zinfandel

Rosé, California

##### Pinot Grigio

Full Body, Italy

##### Chardonnay

Chairman's Selection

##### Sauvignon Blanc,

New Zealand

##### Riesling, Germany

##### Moscato, Italy

#### RED WINE

Pinot Noir, Chairman's Selection

Shiraz, Full Body

Merlot, Chairman's Selection

Cabernet Sauvignon,

Chairman's Selection

### DOMESTIC BEER

Budweiser 3.50

Bud Light 3.50

Bud Light Lime 3.50

Miller Lite 3.50

Coors Light 3.50

Michelob Ultra 3.50

Yuengling Lager 3.50

Samuel Adams 6.00

Blue Moon 6.00

### IMPORTED BEER

Singha (Thailand) 6.50

Sapporo (Japan) 6.00

Heineken 6.00

Amstel 6.00

Becks 6.00

Corona 6.00

Stella Artois 6.00

## NON ALCOHOLIC DRINKS

Thai Ice Tea (Sweet) with creme 4.50 • Sparkling Water 3.75

Mango Juice 3.75 • Coconut Juice 3.75 • Soda 2.75

Lemonade 3.50 • Regular or Decaf Coffee 2.75

## DESSERTS *Ask Your Server for the Cake of the Day!*

#### Fried Asian Cheese Cake

A delicious deep fried cheese cake topped with a glorious raspberry sauce. Wow! 7.95

#### Fried Bananas and Honey

Virtual Thai heaven! Yes a delicious fried banana with grated coconut and drizzled honey all over, with ice cream 7.95

#### Thai Sticky Rice and Mango

This is a sweet rice in coconut milk, palm sugar, served with delicious mango slices. 7.95

#### Thai Coconut Pudding

Follow the quiet path to a delicious pudding dessert. 7.95

#### Grandma's Ice Cream

Coconut ice cream with warm sweet sticky rice, topped with crushed peanuts. 7.95

#### Thai Thani Sorbet

A delectably sweet sorbet. Ask your server for the fruit sorbet of the day. 6.95

#### Assorted Ice Cream 6.95

#### Fried Ice Cream

A world renown Thai dessert flambe with 151 Rum! 7.95

#### Bangkok Ice Cream



Thai ice tea ice cream with angel cake and condensed milk 7.95

Ask your server about our wondrous after dinner drinks.

Kob Khun Mak!  
Thank You in Thai!

### Siamese Coffee

Enter the realm of Royalty! A Thai Thani original that brings the kingdom of Siam back to life. A blended coffee, whiskey, sweetened with rock sugar, set ablaze at your table, then topped with whipped cream. The Royals never had it this good! 9.95

## STARTERS

### Satay

Tender chicken marinated in curry cream sauce, served on a bamboo stick with peanut sauce and cucumber sauce 9.95

### Thai Spring Rolls (Hand Rolled)

A crispy delicious mixture of vegetables with glass noodles, sautéed in sesame oil. Served with apple sweet and sour sauce 7.95

### Steamed Thai Dumpling

Handmade steamed wontons stuffed with crab meat, ground pork, shrimp and chicken, sesame oil, served with sweet black soy sauce 11.95

### Golden Ring (Fried Calamari)

Crispy fried squid served with homemade Thai Thani sauce with peanuts 12.95

### Pan Seared Tuna

Sesame crusted pan seared tuna with wasabi dressing over romaine lettuce, pineapple, tomato and seaweed salad 14.95

### Goong Pao (Grilled Shrimp)

Grilled shrimp on a skewer marinated in Thai herbs, served over a mixed green salad with Thai chili sauce and sesame ginger dressing 12.95

### Spicy Mussels

Prince Edward Island mussels sautéed with Thai roasted pepper with white wine, onion, green onion, bell pepper and Thai basil 12.95

### Steamed Mussels

Steamed fresh Prince Edward Island mussels with lemongrass, basil leaves, shallots, white wine, and kaffir lime leaves 12.95

### Golden Curry Puff

House Made Pastry stuffed with chicken, sweet onion, potatoes, aroma of curry and served with sweet cucumber salad 10.95

### Tempura

(Shrimp or Chicken) A most delicate fried Thai Cuisine served with sweet chili sauce 11.95 / 9.95

### Shrimp in Love

Crispy coconut shrimp with mango, mixed greens and a sesame ginger dressing 12.95

### Thai Hot Wings

Fried crispy chicken with Spicy Thai chili sauce and bleu cheese 10.95

### Spicy Dishes

Can be ordered mild, medium or hot.



## SOUPS

Small / Large

### Royale Tom Yum Goong

Royale style Thai spicy shrimp soup with coconut milk, lemongrass, cream, kaffir lime leaves, mushrooms, chili pepper, lime juice and cilantro 7.95 / 14.95

### Tom Yum Shrimp or Chicken

Famous Thai spicy soup with shrimp or chicken, lemongrass, kaffir lime leaves, mushrooms, chili pepper and lime juice 7.95 / 14.95

### Tom Kha Gai

Chicken soup with coconut milk, lemongrass, kaffir lime leaves, galanga, cilantro, mushrooms and lime juice 7.95 / 14.95

### Gulf of Thailand

(Seafood Soup) Country style spicy and sour soup with shrimp, scallops, mussels, squid, mushrooms, lemongrass, chili pepper, basil and lime juice 8.95 / 16.95

## SALADS

### Small House Salad

Baby mixed greens. Served with a tasty peanut or sesame ginger dressing 5.95

### Thai Beef Salad (Flank Steak Salad)

Marinated, char-grilled flank steak slices served with mixed garden vegetables, lettuce, cucumbers, onions, tomatoes, ground toasted rice with spicy lime fish sauce vinaigrette 12.95

### Larb

(Spicy Chicken Salad) Ground chicken with red onions, scallions, chili pepper, mint, ground toasted rice with spicy lime fish sauce vinaigrette 9.95

### Thai Chicken Lettuce Wraps

Ground chicken, Thai tamarind sauce and ground peanuts. Served with golden fresh crunchy lettuce to make your own delicious wraps 9.95

### Som Tum

(Shrimp or Soft Shell Crab Papaya Salad) Shredded green papaya, carrots, tomato, string beans, peanut, chili pepper with spicy lime fish sauce vinaigrette Shrimp 10.95 / Soft Shell Crab 15.95



## VEGETARIAN

- WE USE ONLY PREMIUM QUALITY PRODUCE -

## STARTERS AND SOUPS

### Edamame

Thai style garden fresh steamed green soy beans 6.95

### Golden Triangle (Fried Tofu)

Deep fried bean curd, apple sweet and sour sauce and ground peanut 6.95

### Spring Roll

Crispy rolls stuffed with cabbage, carrots and glass noodles, sautéed in sesame oil. Served with apple sweet and sour sauce 7.95

### Tofu Soup

Glass noodle soup with mixed seasonal vegetables and tofu 7.95 / 13.95

### Tom Yum

Famous Thai spicy and sour soup with mixed seasonal vegetables, mushroom and tofu 7.95 / 13.95

### Tom Kha

The most aromatic herb soup with mixed vegetables, coconut milk, mushrooms and tofu 7.95 / 13.95

### Spicy Dishes

Can be ordered mild, medium or hot.

## THAI NOODLE & FRIED RICE

### Pad Kee Maow

Also known as 'Drunken Noodles'.

A great flat noodle stir fried with egg, broccoli, tomato, onions, bell peppers, chili pepper and Thai Basil 15.95

### Pad Ce Aew

A black sweet soy sauce adds zest to our stir fry flat noodles with tofu and Asian broccoli 15.95

## ENTREES

Served with Steamed Jasmine Rice. Tofu Available Steamed or Fried.

### Eggplant Basil

Sautéed Asian eggplant with chile pepper, tofu, Thai basil and soy bean sauce 15.95

### Kra Prow

sautéed mixed seasonal vegetables, bell peppers, onions, chili pepper, mushrooms, tofu and basil sauce 15.95

### Pad Pak

Sautéed tofu, seasonal mixed vegetables with brown soy sauce 15.95

### Pad Thai

Stir-fried Thai rice noodles, mixed seasonal vegetables, tofu, eggs, ground peanuts, sweet radish, scallions and bean sprouts 15.95

### Fried Rice

Thai fried rice with mixed seasonal vegetables, tofu, egg, onions, peas, carrots, tomato and scallions 15.95

### Khing Sod

Sautéed tofu, young ginger, seasonal mixed vegetables, celery and scallions in a soy bean sauce 15.95

### Curry 17.95

Mixed seasonal vegetables and tofu with choice of:

- Red Curry Sauce
- Green Curry Sauce
- Yellow Curry Sauce
- Panang Curry (with peanuts)
- Masaman Curry (with peanuts)

## MAIN DISH

Served with Steamed Jasmine Rice.  
Choice of Chicken Breast  
or Pork Loin.

**Flank Steak \$3 extra.**  
**Jumbo Shrimp \$5 extra.**

### Pad Kra Prow

Sautéed with garlic, onions,  
bell peppers, chili, mushrooms  
and basil leaves 15.95

### Pad Kra Tiem Prik Thai

Sautéed with garlic, black pepper,  
carrots, mushrooms, scallions  
and our own mixed seasonal  
vegetables 15.95

### Pad Khing Sod

Sautéed with young ginger,  
mushrooms, onions, scallions,  
bell peppers, celery and  
soy bean sauce 15.95

### Pad Prik Khing

Sautéed with chili paste,  
string beans, red bell peppers  
and kaffir lime leaves 15.95

### Pad Cashew Nut

Sautéed with cashew nuts,  
onions, scallions, celery, bell  
peppers and pineapple 16.95

### Pra Ram

**(Chicken with Peanut Sauce)**  
Sautéed sliced chicken breast  
with homemade peanut sauce  
and our own mixed seasonal  
vegetables 18.95

### Thai Thani Chicken

Crispy half chicken marinated  
with Thai herbs served with  
coconut sticky rice and fresh  
spicy green papaya salad  
with peanuts 21.95

## DUCK

Served with Steamed Jasmine  
Rice and Seasonal Vegetables.

### Tamarind Duck

Half crispy roasted duck  
with homemade tamarind  
sauce 30.95

### Thai Basil Duck

Half crispy roasted duck with  
onions, bell peppers, mushrooms  
chili pepper and basil leaves 30.95

### Ginger Duck

Half crispy roasted duck, young  
ginger, mushrooms, onions,  
scallions and soy bean sauce 30.95

### Chu-Chee Duck

Half roasted crispy duck served  
with red curry coconut milk  
sauce, pineapple, cherry  
tomatoes and bell peppers 30.95

### Orange Duck

Half roasted crispy duck  
served with fresh orange  
sauce and Grand Marnier  
with asparagus 30.95

## SEAFOOD

Served with  
Steamed Jasmine Rice.

### Goong Sam Rod

**(Three Flavors Shrimp Tempura)**  
Crispy jumbo shrimp with  
pineapple, bell peppers, onions,  
scallions and our own seasonal  
vegetables in Thai style three  
flavors sauce 21.95

### Phuket Seafood

**(Seafood Lovers)**  
Sautéed jumbo shrimp, scallops,  
squid, mussels, onions, scallions,  
bell peppers, celery, pineapple,  
asparagus with homemade  
roasted chili sauce 26.95

### Pad Kra Prow Seafood

**(Basil Seafood)**  
Shrimp, scallops, mussels,  
calamari sautéed with chili  
pepper, garlic Thai basil, onions,  
scallions, bell peppers and  
mushrooms 26.95

### Thai Seafood Curry Combination

Seafood with **Green Curry**:  
delicate bamboo shoots,  
fresh bell peppers, peas,  
eggplant and garden fresh  
Thai basil leaves in  
coconut milk 26.95

Seafood with **Red Curry**:  
fresh from the garden zucchini,  
bell peppers, string beans and  
delicate bamboo shoots with  
fresh Thai basil leaves in  
coconut milk 26.95

## SIDE ORDERS

**Steamed Jasmine Rice 2**

**Brown Rice 3.50**

**Sweet Coconut Rice 3.50**

**Steamed Noodles 2**

**Steamed Vegetables 4**

**Peanut Sauce 3**

**Choice of Any  
Curry Sauce 5**

**Any Dipping Sauce .50**

*Any Substitution  
to Any Dish is 2.00 extra.*



*Thai Thani*

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## THAI CURRY

Served with  
Steamed Jasmine Rice.  
Choice of Chicken Breast  
or Pork Loin.

**Flank Steak \$3 extra.**  
**Jumbo Shrimp \$5 extra.**

### Green Curry

Delicate bamboo shoots,  
fresh bell peppers, peas,  
eggplant, string beans,  
zucchini and garden fresh  
Thai basil leaves in  
coconut milk 17.95

### Red Curry

Fresh from the garden zucchini,  
bell peppers, string beans and  
delicate bamboo shoots with  
fresh Thai basil leaves in  
coconut milk 17.95

### Yellow Curry

Freshly picked carrots,  
onions and potatoes with  
coconut milk 17.95

### Masaman Curry

The most delicate of all curry  
dishes, with fresh carrots, onions,  
potatoes, tomatoes, pineapple  
and ground peanuts 17.95

### Panang Curry

Panang Curry coconut milk,  
string beans, bell peppers, ground  
peanut and kaffir leaves 17.95

## FROM THE GRILLE

Served with Steamed Jasmine Rice  
and Seasonal Vegetables.

### Lemongrass Chicken

A marinated grilled chicken  
breast served with lemongrass,  
garlic, pepper and a little bit of  
creme. *An ensemble of  
Thai flavor* 18.95

### Emerald Tuna

Pan seared sesame crusted  
tuna steak served with  
Thai green curry sauce, peas  
and basil leaves 23.95

### Curry Salmon Filet

An exquisite grilled filet  
with your choice of red curry,  
green curry or  
panang curry sauce 23.95

### Rib Eye Steak - Basil

Grilled ribeye steak with sautéed  
garlic, chili pepper, mushrooms,  
onions, bell peppers and  
basil leaves 27.95

### Rib Eye Steak - Panang

Grilled ribeye steak with panang  
curry, coconut milk, string beans,  
bell peppers, ground peanuts  
and kaffir lime leaves 27.95

### Rib Eye Steak - Grilled

with French fries 27.95

## THAI NOODLE and FRIED RICE

Choice of Chicken Breast  
or Pork Loin.

**Flank Steak \$3 extra.**  
**Shrimp \$3 extra.**  
**Combination Seafood \$8 extra.**

### Pad Thai

The most famous of Thai  
noodles with tamarind fish sauce,  
ground peanuts, sweet radish,  
scallions, egg, and fresh garden  
bean sprouts 15.95

### Pad Kee Maow

**Also known as 'Drunken Noodles'!**  
A great fresh flat noodle stir fried  
with egg, broccoli, tomato,  
onions, bell peppers, chili  
pepper and Thai Basil 15.95

### Pad Ce Aew

A black sweet soy sauce adds  
zest to our stir fry fresh flat  
noodles combined with eggs  
and Asian broccoli 15.95

### Fried Rice

A savory Thai Jasmine rice,  
blended with eggs, tomato,  
garden fresh onions, peas,  
carrots and scallions 15.95

### Basil Fried Rice

Spicy Thai fried rice with onions,  
egg, bell peppers, chili pepper,  
and basil leaves 15.95

### Thai Thani Fried Rice

**Special Thai Thani Homemade Recipe**  
with a blend of fresh pineapple,  
curry spice, onions, scallions,  
raisins, carrots, egg and  
cashew nuts 15.95

### Pad Lad Nah

Thai fresh flat rice noodles, stir  
fried Asian broccoli, mushrooms,  
fresh baby corn in a tasty soy  
bean brown gravy 15.95

### Mee Siam

Angel hair glass noodles  
sautéed with a Thai Thani  
homemade curry spice, egg,  
onions, scallions, raisins,  
bell peppers and  
cashew nuts 15.95

\*\* Dishes Cooked to order

\*\* Consuming raw or under  
cooked meats, poultry,  
seafood, eggs may increase  
your risk of food borne illness.

**Please tell your server  
of any food allergies  
when placing your order.**

An 18% gratuity will be  
added to parties of 6 or more.

 **Spicy Dishes**

Can be ordered  
mild, medium or hot.



# Thai Thani

## LUNCH SPECIALS

MONDAY, THURSDAY, FRIDAY 11:30 AM - 3:00 PM

LUNCH MENU IS NOT AVAILABLE ON HOLIDAYS

FULL DINNER MENU AVAILABLE FOR LUNCH!"

CHOICE OF CHICKEN BREAST OR PORK LOIN 12.95 • BEEF (Add \$2) • SHRIMP (Add \$2)

### ENTREES

*Served with Jasmine rice and choice of soup du jour or house salad. Substitute Brown rice 2.00.*

#### Pad Kra Prow

Sautéed with garlic, onions, chili, bell peppers, mushrooms and basil leaves.

#### Pad Khing Sod

Sautéed with young ginger, onions, mushrooms, bell peppers, scallion, celery and black sauce.

#### Pad Kra Tiem Prik Thai

Sautéed with garlic, black pepper, carrots, mushrooms, scallions and our own mixed seasonal vegetables.

#### Pad Prik Khing

Sautéed with string bean, red bell pepper, kaffir lime leave and prik khing chili paste.

#### Pad Pak

(Mixed Vegetable)

Sautéed with our own mixed seasonal vegetables in a brown sauce.

#### Pad Cashew Nut

Sautéed with cashew nut, onions, bell peppers, celery, pineapple and brown sauce.

#### Pad Preow Wan (Sweet & Sour)

Sautéed with cucumbers, tomatoes, pineapple, bell peppers, onions, scallions with sweet and sour sauce.

#### Lemongrass Chicken

A marinated grilled chicken breast served with lemongrass, garlic, pepper and a little bit of creme. *An ensemble of Thai flavor* 13.95

#### Salmon Pa Nang

Salmon grilled and served with Thai pa nang curry, crushed peanuts and kaffir lime leaves 16.95

### NOODLES

*Served with choice of soup du jour or house salad.*

#### Pad Thai

The most famous of Thai noodles with tamarind fish sauce, ground peanuts, sweet radish, scallions, egg, and fresh garden bean sprouts.

#### Pad Ce Aew

Stir fried flat noodles with egg, Asian broccoli and seasoned with soy sauce.

#### Mee Siam

Angel hair glass noodles sautéed with a Thai Thani homemade curry sauce, egg, onions, scallions, raisins, carrots, bell peppers and cashew nuts.

#### Pad Lad Nah

Stir fried flat noodles with Asian broccoli, mushrooms, baby corn over a tasty brown gravy sauce.

#### Pad Kee Maow

*Also known as 'Drunken Noodles'.*

A great flat noodle stir fried with egg, broccoli, tomato, onions, bell peppers, chili pepper and Thai Basil.

### FRIED RICE

*Served with choice of soup du jour or house salad.*

#### Thai Fried Rice

Fried rice with egg, onion, peas, carrots, tomato and scallions.

#### Basil Fried Rice

Fried rice with egg, onions, bell peppers, chili and basil leaves.

#### Spicy Dishes

Can be ordered mild, medium or hot.

## THAI CURRY SPECIALS

CHOICE OF CHICKEN BREAST OR PORK LOIN 13.95 • BEEF (Add \$2) • SHRIMP (Add \$2)

#### Masaman Curry

The most delicate of all curry dishes, with fresh carrots, onions, potatoes, tomatoes, pineapple and ground peanuts.

#### Yellow Curry

Yellow curry with coconut milk, potatoes, carrots and onion.

#### Green Curry

Green curry with coconut milk, bamboo shoots, string beans, peas, zucchini, eggplant, bell peppers and basil leaves.

#### Red Curry

Red curry with coconut milk, bamboo shoots, string beans, bell peppers and basil leaves.

#### Panang Curry

Panang Curry coconut milk, string beans, red bell peppers, ground peanut and kaffir leaves.

*Served with Jasmine rice and choice of soup du jour or house salad. Substitute Brown rice 2.00.*