



# Thai Jasmine

Thai Cuisine & Sushi Bar

2019 Hwy. K., O Fallon MO 63366

636-281-3938

www.thaijasmine.biz

Dine in, Carry out & Corporate & Community Catering

Please specify spicy level of Mild, Medium, Hot, 911

\*\*\*Prices subject to change without notice\*\*\*\*

@Choice of chicken, pork or vegetarian (beef or shrimp cost extra \$2.00)

## ❖ KIDS MENU ❖

K1.	Kiddy Platter (age from 1 to 5) Chicken tempura, crabstick, tamago, avocado, white rice	\$4.00
K2.	Noodle, Chicken Stay, Chicken Dumpling	\$5.00
K3.	Chicken teriyaki, White rice	\$6.00

## ❖ SPECIALS ❖

\*Subject to availability\*

NO.1	Yellow Curry	\$11.00
NO.2	Orange Chicken with White Rice	\$10.00
NO.3	Orange Chicken with Fried Rice	\$12.00
NO.4	Chicken Teriyaki with Fried Rice	\$12.00
NO.5	Crab Rangoon Pizza	\$6.00

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## ❖ JAPANESE LUNCH ❖

L11.	California & Chef Choice Nigiri ** Served with miso soup and seaweed salad	\$11.00
L12.	T-California & Avocado Maki** Served with miso soup and seaweed salad	\$11.00
L12a.	House Special & Spicy California Maki** Served with miso soup and seaweed salad	\$11.00
L13.	Shrimp Tempura Shrimp (5pc), seasonal vegetables, miso soup, and white rice	\$11.00
L14.	Teriyaki. @Meat with sweet teriyaki sauce accompanied with salad, white rice and miso soup	\$10.00
L16.	Tempura Udon Japanese noodles in hot soup with fish balls, spring onion, mushroom and seaweed.	\$11.50
L18.	Shogayaki Pan fried slices of @meat with ginger sauce accompanied with ginger salad and white rice	\$9.00
L17.	Katsu Don Deep fried pork surrounded by egg, onions, spring onions and seaweed on top of rice	\$11.50

## ❖ SALAD ❖

S1.	Thai Salad Fresh seasonal vegetables with Thai peanut dressing	\$6.00
S2.	Japanese Garden Salad Fresh seasonal vegetables with ginger dressing	\$6.00
S3.	Bangkok Meat Salad @Meat, lettuce, carrot, onion, coriander and lemon grass in spicy and sour dressing	\$7.00
S4.	Yum Woon Sen Silver noodle, assorted seafood, chicken, seasonal vegetables in spicy and sour sauce	\$7.00
S5.	Papaya Salad (subject to availability*) Sliced papaya, tomato, garlic, Thai Pepper, long bean, lime juice and ground peanut	\$7.00

## ❖ APPETIZERS ❖

A0.	Fresh spring Rolls** (2 rolls) Chicken, Shrimp, lettuce, coriander, onion wrapped in translucent rice paper	\$5.00
A1.	Crispy Spring Rolls (2 rolls) Rice vermicelli, pork, carrot and cabbage	\$3.00

## APPETIZERS CONT.

A2.	Thai Chicken Satay (4 pc) Skewed marinated chicken in a mixture of Thai spices served with cucumber salad and peanut sauce	\$6.00
A3.	Thai Fried Tofu Deep fried tofu served with sweet and sour sauce and ground peanut	\$5.00
A4.	Crab Rangoon Cream cheese, crab stick wrapped with wonton skin	\$5.00
A5.	Veggie Tempura Deep fried vegetables served with special sauce	\$8.00
A6.	Veggie & Shrimp Tempura Deep fried vegetables and shrimp served with special sauce	\$12.00
A7.	Chicken Dumpling Chicken, vegetables	\$5.00
A8.	Ultimate Pu Pu Tray (for 2 person) Crispy spring roll, fresh spring rolls, crab rangoon, dumpling, satay	\$11.00

## ❖ SOUP AND NOODLE SOUP ❖

SN1.	Miso Soup Green onion, tofu, seaweed	\$2.00
SN2.	Tom Yum @Meat, lemon grass, lime leaves, lime juice, mushroom, galangal, coriander, green onion	\$6.00
SN3.	Tom Kha @Meat, creamy coconut milk, lime leaves, lime juice, mushroom, galangal, coriander, green onion	\$6.00
SN4.	Tom Yum Noodle Egg noodle with @meat, fish ball, bean sprouts, green onion and coriander	\$10.00
SN5.	Thai Tofu/Vegetable Soup @Meat, tofu, clear noodle and Chinese cabbage, coriander, green onion	\$6.00
SN6.	Beef Noodle Soup Rice or clear noodle with beef, meatballs, bean sprouts, and green onion and coriander	\$12.00
SN7.	Pork Noodle Soup Egg, rice or clear noodle, pork, pork ball, bean sprouts, green onion and coriander	\$10.00
SN8.	House Special Noodle Soup Egg noodle, clear noodle, shrimp, crab stick, fish ball, sprouts, green onion, coriander	\$12.00

Rev: 12-23-13

❖ ENTRÉE ❖

E1.	<b>Red Curry</b> Sliced @meat, bamboo shoot, green and red pepper, sweet basil leaves cooked in red curry paste and coconut milk. * Salmon or Tilapia, add \$4 *	\$10.0
E2.	<b>Green Curry</b> @meat, bamboo shoot, green peas, green and red pepper, sweet basil leaves cooked in green curry paste * Salmon or Tilapia, add \$4 *	\$10.0
E3.	<b>Panang</b> Sliced @meat cooked in Panang curry paste, sliced lime leaves, coconut milk. *** Salmon or Tilapia, add \$4 ***	\$11.0
E4.	<b>Thai Sweet &amp; Sour</b> (Pad Prew Waan) Stir fried @meat sweet and sour sauce, vegetable	\$9.00
E5.	<b>Pad Nam Prik Poaw</b> Stir fried @meat with Thai chili paste, green onion, carrot, mushroom, basil and green and red pepper	\$10.0
E6.	<b>Pad Mixed Vegetable.</b> Stir fried @meat with bamboo shoot, mushroom, baby corn, broccoli, and green and red pepper.	\$9.00
E7.	<b>Pad Tofu</b> (vegetarian) Stir fried with bean sprouts, Tofu, green onion.	\$9.00
E8.	<b>Pad Cashew Nuts</b> Stir fried @meat with cashew nuts, green onion, onion and special sauce	\$10.0
E9.	<b>Pad Ginger</b> Stir fried @meat with sliced ginger, green onion, onion, mushroom, garlic and ginger flavor sauce	\$10.0
E10.	<b>Pad Broccoli</b> Stir fried @meat with broccoli and onion in oyster sauce	\$9.00
E11.	<b>Yellow Curry</b> @meat with carrots and potato in curry sauce	\$11.0
E12.	<b>Pad Spicy Garlic</b> Stir fried @meat with garlic, black pepper, homemade sauce	\$10.0
E13.	<b>Seafood Delight</b> (Yum Talay) Shrimp, scallops, crabstick, squid, lettuce, coriander, onion, green onion, lime juice, lemon grass and homemade spicy sour sauce	\$12.0
E14.	<b>Pad Spicy Basil</b> Stir fried @meat green onion, green and red pepper, sweet basil leaves with homemade sauce	\$10.0

E15.	<b>Larb</b> Spicy and sour ground @meat with toasted rice powder, pepper, green onion, red onion, coriander and lime juice	\$10.0
E16.	<b>Dancing Tiger</b> (Yum Num Tok) Sliced grilled beef with toasted rice powder, pepper, green onion, red onion, coriander and spicy lime dressing	\$12.0
E17.	<b>Spicy Duck Curry</b> Sliced roasted duck in coconut milk and special curry paste with tomatoes, green pepper, red pepper and pineapple	\$12.0
E19.	<b>Teriyaki</b> (add \$4 for salmon) @meat with teriyaki sauce served with ginger salad and white rice	\$11.0
E20.	<b>Shogayaki</b> Pan fried sliced of @meat with ginger sauce served with ginger dressing salad and white rice	\$10.0

❖ FRIED RICE ❖

FR1.	<b>Thai Fried Rice</b> Fried rice with @meat, green onion, broccoli, tomato, onion and egg	\$9.00
FR2.	<b>Spicy Basil</b> Fried rice with @meat, green onion, pepper, sweet basil leaves.	\$10.00
FR3.	<b>Prik Khing</b> Fried rice with @meat red curry paste, green onion, green bean, green and red pepper and sweet basil leaves	\$9.00
FR4.	<b>Num Prik Poaw</b> Fried rice with @meat Thai chili paste, green onion, green and red pepper, bamboo shoot and basil leaves	\$10.00
FR5.	<b>Snow Crab</b> Fried rice with @meat, snow crab paste, onion, green onion, carrots and egg	\$10.00
FR6.	<b>Pineapple Fried Rice</b> Fried rice with @meat, pineapple, raisin, green onion, tomato, onion, and egg	\$9.00

❖ STIR FRIED NOODLE ❖

FN1.	<b>Pad Thai</b> Rice noodles stir fried with @meat, egg, tofu, bean sprouts, green onion topped with ground peanut	\$10.00
FN2.	<b>Pad See Eew</b> Soft rice vermicelli stir fried with @meat, broccoli, bean sprouts, egg and home sauce	\$9.00
FN3.	<b>Pad Lard Na</b> Thick rice noodles with @meat, broccoli, mushroom, and baby corn in Thai rich brown sauce	\$10.00
FN4.	<b>Pad Ba Mee</b> Egg noodles with @meat, broccoli, bean sprouts, green onion, egg, homemade sauce	\$9.00
FN5.	<b>Pad Suki Yaki</b> Silver noodle stir fried with @meat, green onion, cabbage, celery and egg served with homemade sauce	\$10.00
FN6.	<b>Pad Spicy Vermicelli</b> Rice vermicelli with @meat, Thai chili paste, broccoli, green onion, bamboo shoot, green and red pepper, and basil leaves	\$9.00
FN7.	<b>Spicy Noodles</b> (Pad Kee Mao) Fresh rice noodles stir fried with @meat, tomato, green onion, onion, pepper and basil leaves	\$10.00

❖ DESSERT ❖

D1.	<b>Sticky Rice &amp; Mango</b> (Seasonal) Sticky rice, mango and coconut cream	\$6.00
D3.	<b>Thai Custard</b> Sticky rice, sweet custard and coconut cream	\$5.00

❖ Sushi Trays ❖

<b>Starter Tray (22 pc)</b> - California, Tuna roll and 6 Nigiri (2 Shrimp, 2 Tuna, 2 Salmon)	\$22.00
<b>Hardy Tray (32 pc)</b> - California, Spicy tuna, Rainbow rolls, 8 Nigiri (2 Shrimp, 2 Tuna, 2 Salmon, 2 Eel)	\$36.00
<b>Family Tray (58 pc)</b> - 2 California, Cucumber, Avocado, Philly, Dragon, 2 House Special rolls	\$42.00
<b>Party Tray (44 pc)</b> - California, Tuna, Salmon, Rainbow rolls, 12 Nigiri (3 shrimp, 3 tuna, 3 Salmon, 3 eel)	\$48.00
<b>Party Hardy Tray (54 pc)</b> - California, Spicy Tuna, Shrimp Tempura, Salmon, Rainbow rolls, 16 Nigiri (6 tuna, 6 Salmon, 4 Shrimp)	\$66.00
<b>Ultimate Tray (62 pc)</b> - California, 2 Spicy Tuna, Shrimp Tempura, Salmon, Rainbow rolls, 16 Nigiri (4 tuna, 4 Salmon, 4 Shrimp, 4 eel)	\$70.00