



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



Mild / Mild+ / Medium / Medium+ / Hot / 911



Prices subject to change without notice

“P” Choice of chicken, pork, veggies or tofu.
(beef or shrimp add \$2, salmon or tilapia add \$4)

KIDS MENU

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|---|---------------|
| K1. Kiddy Platter #1 | \$6.50 |
| Chicken tempura, crabstick, fried egg, avocado, white rice | |
| K2. Kiddy Platter #2 | \$6.95 |
| Egg noodles with carrots and broccoli, Chicken Satay, Chicken Dumplings | |
| K3. Kiddy Platter #3 | \$6.95 |
| Chicken teriyaki, White rice | |

SPECIALS

Subject to availability

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|---|----------------|
| NO1 Orange Chicken with White Rice | \$12.95 |
| NO2 Orange Chicken with Fried Rice | \$14.95 |
| NO3 Chicken Teriyaki with Fried Rice | \$14.95 |
| S5. Papaya Salad | \$8.95 |

JAPANESE DISHES

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|--|----------------|
| L13. Shrimp and Vegetable Tempura | \$13.95 |
| Shrimp (5pc), seasonal vegetables, and white rice. | |
| L16. Tempura Udon | \$14.95 |
| Japanese noodles in hot soup with fish balls, spring onion, mushroom and seaweed & (4) Tempura Shrimp. | |
| L17. Katsu Don | \$14.95 |
| Deep fried pork katsu surrounded by egg, onions, spring onions and seaweed on top of rice | |

SALADS

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|---|----------------|
| S1. Thai Salad | \$6.95 |
| Fresh seasonal vegetables with Thai peanut dressing | |
| S2. Japanese Garden Salad | \$6.95 |
| Fresh seasonal vegetables with ginger dressing | |
| S3. Bangkok Meat Salad | \$9.50 |
| P With lettuce, carrot, onion, coriander and lemon grass in spicy and sour dressing | |
| S4. Yum Woon Sen | \$10.50 |
| P With Silver noodle, assorted seafood, seasonal vegetables in spicy and sour sauce | |

APPETIZERS

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|--|---------------|
| A0. Fresh spring Rolls** (2 rolls) | \$6.00 |
| Chicken, Shrimp, lettuce, coriander, onion wrapped in translucent rice paper served with homemade peanut sauce | |
| A1. Crispy Spring Rolls (2 rolls) | \$4.95 |
| Glass noodles, carrot and cabbage in a crispy shell served with sweet and sour | |
| A2. Thai Chicken Satay (4 pc) | \$6.95 |
| Skewered marinated chicken in a mixture of Thai spices served with a creamy peanut sauce | |
| A3. Thai Fried Tofu | \$6.95 |
| Deep fried crispy tofu cubes with homemade sweet and sour peanut sauce | |

APPETIZERS CONT.

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|---|----------------|
| A4. Crab Rangoon (5 pc) | \$6.50 |
| Cream cheese, crab stick wrapped with wonton skin | |
| A5. Veggie Tempura | \$10.75 |
| Deep fried vegetables served with special sauce | |
| A6. Veggie & Shrimp Tempura | \$13.95 |
| Deep fried vegetables and shrimp served with special sauce. | |
| A7. Chicken Dumpling | \$6.95 |
| Chicken and vegetables, fried crispy | |
| A8. Ultimate Pu Pu Tray (for 2 person) | \$13.95 |
| Crispy spring roll, fresh spring rolls, crab rangoon, fried dumpling, chicken satay | |

SOUP AND NOODLE SOUP

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| SN1. Miso Soup | \$3.50 |
| Green onion, tofu, seaweed | |
| SN2. Tom Yum | \$6.95 |
| P With, lemon grass, lime leaves, lime juice, mushroom, galangal, coriander, green onion | |
| SN3. Tom Kha | \$6.95 |
| P With, creamy coconut milk, lime leaves, lime juice, mushroom, galangal, coriander, green onion | |
| SN4. Tom Yum Noodle | \$13.95 |
| Egg noodle with P, fish ball, bean sprouts, green onion and coriander | |
| SN5. Thai Tofu/Vegetable Soup | \$7.95 |
| P With, tofu, clear noodles and Chinese cabbage, coriander, green onion | |
| SN6. Beef Noodle Soup | \$13.95 |
| Rice noodles with beef, meatballs, bean sprouts, and green onion and coriander | |
| SN7. Pork Noodle Soup | \$13.95 |
| Rice noodles, pork, pork ball, bean sprouts, green onion and coriander | |
| SN8. House Special Noodle Soup | \$14.95 |
| Rice noodles, shrimp, crab stick, fish ball, sprouts, green onion, coriander | |

ENTRÉES

All served with a side of steamed jasmine white rice
 Salmon or Tilapia, add \$4 *

- E1. Red Curry** 🍴 **\$13.95**
 Sliced 🍷 With, bamboo shoot, green and red pepper, sweet basil leaves cooked in red curry paste and coconut milk.
- E2. Green Curry** 🍴 **\$13.95**
 🍷 With, bamboo shoot, green and red pepper, sweet basil leaves cooked in green curry paste
- E3. Panang** 🍴 **\$13.95**
 Sliced 🍷 cooked in Panang curry paste, sliced lime leaves, coconut milk.
- E4. Thai Sweet & Sour (Pad Pried Waan)** **\$13.95**
 Stir fried 🍷 With sweet and sour sauce, seasonal veggies
- E5. Pad Nam Prik Paow** 🍴 **\$13.95**
 Stir fried 🍷 with Thai chili paste, green onion, carrot, mushroom, basil and green and red pepper
- E6. Pad Mixed Vegetable.** **\$13.95**
 Stir fried 🍷 With bamboo shoot, mushroom, broccoli, and green and red pepper, carrots
- E7. Pad Tofu (vegetarian)** **\$13.95**
 Stir fried with bean sprouts, Tofu, green onion.
- E8. Pad Cashew Nuts** 🍴 **\$13.95**
 Stir fried 🍷 With cashew nuts, green onion, onion and special sauce
- E9. Pad Ginger** **\$13.95**
 Stir fried 🍷 With sliced ginger, green onion, onion, mushroom, garlic and ginger flavor sauce
- E10. Pad Broccoli** **\$13.95**
 Stir fried 🍷 With broccoli, onions and carrots in oyster sauce
- E11. Yellow Curry** 🍴 **\$13.95**
 🍷 With with carrots and potatoes in curry
- E12. Pad Spicy Garlic** 🍴 **\$13.95**
 Stir fried 🍷 With garlic, black pepper, and onions in homemade sauce

- E13. Seafood Delight (Yum Talay)** 🍴 **\$14.95**
 Shrimp, scallops, crabstick, squid, lettuce, coriander, onion, green onion, lime juice, lemongrass and homemade spicy sour sauce
- E14. Pad Spicy Basil** 🍴 **\$13.95**
 Stir fried 🍷 With green onion, green and red pepper, sweet basil leaves with homemade sauce
- E15. Larb** 🍴 **\$13.95**
 Spicy and sour ground 🍷 With with toasted rice powder, pepper, green onion, red onion, coriander and lime juice
- E16. Dancing Tiger (Yum Num Tok)** 🍴 **\$13.95**
 Sliced grilled beef with toasted rice powder, pepper, green onion, red onion, coriander and spicy lime dressing
- E17. Spicy Duck Curry** 🍴 **\$14.95**
 Sliced roasted duck in coconut milk and special curry paste with tomatoes, green pepper, red pepper and pineapple
- E19. Teriyaki (add \$4 for salmon)** **\$13.95**
 🍷 With teriyaki sauce and sesame seeds served with ginger salad and white rice
- E20. Shogayaki** **\$13.95**
 Pan fried slices of 🍷 With ginger sauce served with ginger dressing salad and white rice

FRIED RICE

- FR1. Thai Fried Rice** **\$12.95**
 Fried rice 🍷 With, green onion, broccoli, onion and egg.
- FR2. Spicy Basil** 🍴 **\$12.95**
 Fried rice 🍷 With, green onion, peppers, and sweet basil leaves.
- FR3. Prik Khing** 🍴 **\$12.95**
 Fried rice 🍷 With red curry paste, green onion, green bean, green and red pepper and sweet basil leaves
- FR4. Num Prik Paow** 🍴 **\$12.95**
 Fried rice 🍷 With Thai chili paste, green onion, green and red pepper, bamboo shoot and basil leaves

- FR5. Snow Crab Fried Rice** **\$13.50**
 Fried rice 🍷 With snow crab paste, onion, green onion, carrots and egg
- FR6. Pineapple Fried Rice** **\$12.95**
 Fried rice 🍷 With pineapple, raisin, green onion, onion, and egg

STIR FRIED NOODLE

- FN1. Pad Thai** **\$13.95**
 Rice noodles stir fried 🍷 With egg, bean sprouts, green onion topped with ground peanut
- FN2. Pad See Eew** **\$12.95**
 Soft rice vermicelli stir fried 🍷 With broccoli, bean sprouts, egg and home sauce
- FN3. Pad Lard Na** **\$12.95**
 Thick rice noodles 🍷 With broccoli, mushrooms, onions and carrots in Thai rich brown sauce
- FN4. Pad Ba Mee** **\$12.95**
 Egg noodles 🍷 With broccoli, bean sprouts, green onion, egg, homemade sauce
- FN5. Pad Suki Yaki** **\$12.95**
 Silver noodle stir fried 🍷 With green onion, cabbage, celery and eggs served with homemade sauce
- FN6. Pad Spicy Vermicelli** 🍴 **\$12.95**
 Rice vermicelli 🍷 With Thai chili paste, broccoli, green onion, bamboo shoot, green and red pepper, and basil leaves
- FN7. Spicy Noodles (Pad Kee Mao)** 🍴 **\$12.95**
 Fresh udon noodles stir fried 🍷 With bell peppers, green onion, onion, garlic and basil leaves

DESSERTS

- D1. Sticky Rice & Mango (Seasonal)** **\$6.95**
 Sticky rice, mango and coconut cream
- D3. Thai Custard** **\$6.85**
 Sticky rice, sweet custard and coconut cream