

Sri-Thai Restaurant

THE REAL TASTE OF THAILAND

SRI-THAI RESTAURANT:

4930 Dublin Blvd. Suite 620, Dublin, CA 94568
(Hacienda Crossings Shopping Center)
Tel: 925-828-2281 | www.srithaidublin.com

BUSINESS HOURS:

Lunch: Mon-Fri 11:00am - 3:00pm
Dinner: Mon-Thu 5:00pm - 9:30pm | Fri 5:00pm - 10:00pm
Sat: 11:30am - 10:00pm | Sun: 11:30am - 9:30pm

Lunch Menu

All dishes come with soup of the day and fresh salad.

RICE PLATES

* Please indicate degree of spiciness desired

- 1. Basil Chicken *** 7.95
Sliced chicken breast stir-fried with chili sauce & basil.
- 2. Chicken Peanut Sauce** 7.95
Steamed sliced chicken breast on a bed of spinach topped with peanut sauce.
- 3. Chicken with Cashew Nuts** 7.95
Stir fried chicken breast with cashew nuts, bell peppers, and onions.
- 4. Honey BBQ Pork** 7.95
Marinated sliced pork tenderly broiled then served with sweet and spicy sauce.
- 5. Beef with Broccoli** 7.95
Sautéed beef and broccoli with carrots, mushrooms and a touch of oyster sauce.
- 6. Bangkok Pepper Steak *** 7.95
Tender slices of beef sautéed with peppers, served in a brown sauce.
- 7. Honey Roasted Duck** 8.95
Roasted duck served with steamed spinach and a special sauce.
- 8. Spicy Prawns *** 8.95
Sautéed prawns with string beans in a spicy coconut sauce.
- 9. Prawns / Scallop in Thai Chili Paste *** 8.95
Sautéed prawns and scallops with zucchini, onion, Thai chili, and basil.

VEGETABLE LOVERS

* Please indicate degree of spiciness desired

- 10. Spicy Organic Tofu Basil *** 7.95
Sautéed deep-fried tofu with eggplant, onions, chili sauce & basil.
- 11. Vegetable Deluxe** 7.95
Seasonal vegetables sautéed with organic tofu in a light sauce.
- 12. Curry Vegetarian *** 7.95
Seasonal assortment of vegetables in medium curry coconut milk.
- 13. Spicy Vegetable with Ginger *** 7.95
Mixed Vegetables with ginger sautéed with organic tofu and spicy basil sauce.

AUTHENTIC THAI CURRIES

* Please indicate degree of spiciness desired

- 14. Green Curry *** 8.95
Assorted seafood in spicy coconut milk with zucchini, green peas, and basil.
- 15. Yellow Curry *** 7.95
Sliced chicken in a mildly spicy coconut milk, with potatoes, onions, and carrots.
- 16. Red Curry *** 7.95
Sliced beef in a thick curry sauce lightly sweetened with coconut milk.

CRAZY FRIED RICE

- 17. Imperial Prawns** 8.95
Served with Thai style fried rice and sweet chili sauce.
- 18. Satay** 7.95
Served with Thai style fried rice, peanut sauce and cucumber relish.

CLAY POT RICE

* Please indicate degree of spiciness desired

- 19. Meat Lovers Combo** 7.95
Chicken, beef, pork sautéed with mushrooms, ginger, and onions, served with rice in a clay pot.
- 20. Spicy Seafood *** 8.95
Shrimp, scallops, calamari, and mussels sautéed with garlic chili sauce and sweet basil, served with rice in a clay pot.

NOODLES

* Please indicate degree of spiciness desired

- 21. Pad See You** 7.95
Choice of chicken, beef, pork or vegetables with wide rice noodles, broccoli, bean sprouts, egg, and Thai soy sauce.
- 22. Pad Thai** 7.95
Pan-fried rice noodles with shrimp, egg, tofu, and bean sprouts, green onions, and ground peanuts.
- 23. Pad Kee Mao *** 7.95
Pan-fried rice noodles with chicken, onions, tomatoes, cabbage, carrots, chili, and basil.
- 24. Thai Pasta *** 7.95
Pasta with sautéed chicken and shrimp with, zucchini, bell pepper, carrots, tomatoes, and basil in a brown sauce.
- 25. Thai Noodle Soup** 7.95
Thai rice noodles with poultry soup bean sprouts, onions, and carrots. Choices of chicken, beef or pork (add 2.00 for seafood.)

FRIED RICE

26. **Thai Style Fried Rice** 7.95
Choice of chicken, beef or pork sautéed with egg, onion, and tomatoes.
27. **Thai Basil Fried Rice** 7.95
Choice of chicken, beef or pork sautéed with Thai chili, garlic, onion, and basil.
28. **Seafood Fried Rice** 9.95
Combo seafood with pineapples, cashew nuts, onion, raisins, tomatoes, and bean sprouts.

Dinner Menu

STARTERS

1. **Thai Rolls (4)** 5.95
Fried rolls stuffed with bean thread noodles, mushrooms, cabbage & carrots served with sweet & sour sauce.
2. **Fresh Spring Rolls** 7.95
Steamed rice skins filled with glass noodles, vegetables, chicken and shrimp, served with peanut sauce.
3. **Fried Organic Tofu** 6.95
Fried organic tofu served with sweet and sour sauce.
4. **Fish Cake (4)** 7.95
Ground white fish, blended with curry paste, sliced green beans, deep-fried, served with cucumber salad.
5. **Crispy Angelette Wings** 7.95
Deep fried chicken wings glazed with a mild spicy sauce.
6. **Stuffed Angelette Wings (2)** 7.95
Fried boneless chicken wings stuffed with silver noodles, ground chicken, black dried mushrooms & vegetables, served with a plum sauce.
7. **Satay Chicken (4)** 7.95
Skewered chicken marinated with Thai herbs, served with cucumber relish, and peanut sauce.
8. **Crispy Calamari** 8.95
Deep-fried Calamari served with sweet and sour sauce.
9. **Fried Prawns (5)** 7.95
Marinated prawns in egg roll skins deep-fried and served with sweet and sour sauce.
10. **Miang Kum** 7.95
Spinach wrap with toasted coconut, red onion, limes, ginger, cashew nuts, fresh shrimp, served with brown homemade sauce.
11. **Steamed Mussels** 8.95
New Zealand mussels steamed in a clay-pot with touch of white wine, garlic, lemon grass, onions, bell pepper, and basil.

12. **Salmon Sticks** 8.95
Sticks of freshly cut salmon lightly dusted with yellow curry powder then deep-fried and served with sweet and sour sauce.

SALADS

13. **Som-Tum** 7.95
Sliced green papaya with carrots, tomatoes, chili pepper, in lemon dressing topped with ground peanuts and fresh shrimp.
14. **Chicken Salad *** 7.95
Minced chicken tossed with spicy lime dressing, red onions, dried chili and touch of rice powder.
15. **Roasted Sliced Duck Salad *** 7.95
With fresh baby spinach, mushrooms and our chef's own secret sauce.
16. **Beef Salad *** 7.95
Grilled medium rare beef with lemon juice, lettuce, tomatoes, red onions, and chili peppers.
17. **Calamari and Prawns Salad *** 8.95
Calamari and Prawns boiled with cashew nuts, onions and white fungus mushrooms then served in spicy lime dressing.
18. **Silver Noodle Salad** 8.95
Mild silver noodles with shrimp, calamari, minced chicken, onions and carrots served in a lemon dressing topped with cashew nuts.

SOUPS

* Please indicate degree of spiciness desired

19. **Tom Yum (Hot & Sour Soup) *** 4.00 per person
With lemon juice, mushrooms, cilantro, lemon grass. Choice of: vegetarian, chicken, prawns or seafood.
20. **Tom Ka (Coconut Milk Soup) *** 4.00 per person
With lemon grass, mushrooms, lime juice. Choice of: vegetarian, chicken, prawns or seafood.
21. **Wun-Sen Soup** 4.00 per person
Silver noodle soup with ground chicken, green onions, mushroom, spinach, carrot, and peas.

AUTHENTIC THAI CURRIES

* Please indicate degree of spiciness desired

22. **Red Curry *** 10.95
Choice of Pork, Beef or Chicken. Served in red curry with coconut milk, bell peppers, baby corn, and sweet basil.
23. **Yellow Curry** 10.95
Choice of Pork, Beef or Chicken. Served in mild Thai yellow curry with coconut milk, potatoes, and onions.

24. **Pa-Nang Red Curry *** 10.95
Choice of Pork, Beef or Chicken. Served in coconut milk with slivered lime leaves chili peppers, and basil.
25. **Duck Curry *** 11.95
Roasted duck served in red curry with coconut milk, pineapple, tomatoes, bell pepper, and sweet basil.
26. **Green Curry *** 12.95
Seafood in spicy coconut milk with, zucchini, green peas, carrots, bell pepper, and sweet basil.
27. **Salmon Curry *** 12.95
Fresh Alaska salmon cooked with coconut milk, eggplant, carrots, bell pepper, and sweet basil.

ENTRÉE

* Please indicate degree of spiciness desired

28. **Chicken Basil *** 9.95
Sautéed ground chicken with chili sauce and basil.
29. **Chicken with Eggplant *** 9.95
Sautéed ground chicken with eggplant, garlic, chili, and basil.
30. **Chicken Cashew Nut *** 9.95
Sautéed chicken with onions and bell pepper in a brown sauce, topped with cashew nuts.
31. **Chicken Ginger** 9.95
Sautéed chicken with black mushrooms and onions.
32. **Thai B.B.Q. Chicken** 10.95
Marinated chicken with Thai herbs charbroiled served with sweet and sour sauce.
33. **Thai Style Sweet and Sour Chicken** 9.95
Sautéed chicken with bell pepper, pineapples, tomatoes, and onions.
34. **Chicken Sri Thai** 10.95
Marinated white meat chicken pan, fried to a tender taste in lobster sauce served on a bed of carrots with green beans and broccoli.
35. **Tender Grilled Pork** 10.95
Sliced marinated pork, served with sweet and sour sauce.
36. **Combo Meats with Peanut Sauce** 10.95
Combo meats on a bed of spinach topped with peanut sauce.
37. **Beef with Broccoli** 10.95
Tender slices of beef and broccoli with carrots, mushrooms and a touch of oyster sauce.
38. **Bangkok Pepper Steak *** 10.95
Stir-fried sliced beef with peppers in our Chef's own spicy sauce.

39. **Beef with Basil *** 10.95
Sautéed beef with chili sauce and sweet basil.
40. **Duck with Basil *** 11.95
Tenderly sautéed duck with green beans, tomatoes, carrots, onion, fresh chili basil sauce, and sliced bell peppers.
41. **Honey Roasted Duck** 12.95
Boneless slices of roasted duck on a bed of spinach and special sauce .
42. **Lamb Kabob** 12.95
Marinated lamb with Thai herbs charbroiled and served with peanut sauce.
43. **Prawn Lovers** 12.95
Jumbo prawns cooked in a red curry sauce served on a bed of pineapple topped with lime leaves, bell pepper, and sweet basil.
44. **Spicy Prawns** 11.95
Sautéed prawns in a red Thai curry sauce with freshly cut green beans and carrots.
45. **Sea food in a Clay Pot** 12.95
Steamed silver noodles with seafood, carrots, onions, black mushrooms, bell pepper and sliced celery. All simmered to perfection in clay pots for that special Thai flavor.
46. **Prawns and Scallops in Chili Oil *** 12.95
Prawns and scallops sautéed with carrots, zucchini and Thai chili paste.
47. **South Seafood *** 13.95
Fresh calamari, prawns, scallops and mussels sautéed with eggplant, Thai spices, and basil.
48. **Salmon with Basil Sauce** 13.95
Fresh Alaska salmon cooked with green beans, carrots, zucchini and garlic basil sauce.
49. **Grilled Salmon** 13.95
Grilled filet of salmon served with spicy basil garlic sauce or Thai curry sauce.

NOODLES & FRIED RICE

** Please indicate degree of spiciness desired*

50. **Pad Thai** 9.95
Fried noodles with shrimp, egg, tofu, bean sprouts, green onions, and ground peanuts.
51. **Pad Khee Mao *** 9.95
Pan fried rice noodles with cabbage, carrots, onions, bell peppers, tomatoes, chili, and garlic, with your choice of chicken, pork, beef or shrimp.
52. **Thai Pasta *** 9.95
Pasta with sautéed chicken and shrimp with, zucchini, bell pepper, carrots, onions, tomatoes in a spicy basil brown sauce.

53. **Pad See You** 9.95
Choice of chicken, beef, pork, shrimp or vegetables with wide rice noodles, broccoli, carrots, bean sprouts, egg and Thai soy sauce.
54. **Special Noodle Soup** 9.95
Thai rice noodle with poultry soup. Choice of chicken or beef.
55. **Thai Fried Rice** 9.95
Choice of chicken, beef, pork or shrimp sautéed with egg, onion and tomatoes.
56. **Thai Basil Fried Rice *** 9.95
Choice of chicken, beef, pork or shrimp, sautéed with chili, garlic, onion and basil.
57. **Seafood Fried Rice** 11.95
Combo seafood with pineapples, cashew nuts, onions, raisins, and tomatoes.

VEGETARIAN

** Please indicate degree of spiciness desired*

58. **Spicy Organic Tofu Basil *** 9.95
Fried fresh tofu with eggplant, onions, basil sautéed with a spicy chili garlic sauce.
59. **Spicy Vegetables with Ginger *** 9.95
Stir-fried mixed green vegetables with ginger, tofu, black mushrooms and onions in a spicy garlic sauce.
60. **Vegetable Deluxe** 9.95
Sautéed mixed summer greens with garlic in a light sauce.
61. **Vegetables with Peanut Sauce** 9.95
Steamed mixed vegetables with fried organic tofu with peanut sauce.
62. **Vegetables with Curry Sauce *** 9.95
Fried Tofu with vegetables in a red curry sauce.

SIDE ORDERS

- Steamed Rice (per person) 1.50
Brown Rice 2.00
Peanut Sauce 4.00
Cucumber Salad 4.00
Steamed Vegetables 4.00

BEVERAGES

- Thai Iced Tea, Iced Coffee 3.00
Unsweetened Ice Tea (refills included) 2.50
Hot Thai Tea, Hot Coffee (refills included) 2.50
Green Tea, Jasmine Tea 2.50
Orange Juice, Mineral Water 2.50
Soft Drinks: Coke, Diet Coke, Sprite, Pink Lemonade 2.00
(refills 0.50)
Beers: Singha (Thai Beer), Heineken, Corona 4.50

DESSERTS

- Homemade Coconut Ice Cream 3.00
Homemade Thai Tea Ice Cream 3.00
Sweet Sticky Rice with Mango 4.95
Deep Fried Banana with Coconut Ice Cream 4.95

Wine List

WHITE WINE

- A by Acacia Chardonnay 7.00 glass / 25.00 bottle
Wente Riva Ranch Chardonnay 8.00 glass / 32.00 bottle
Sterling Napa Sauv Blanc 6.00 glass / 22.00 bottle
Sterling Vinters Collection Riesling 6.00 glass / 22.00 bottle
House Wine: Rosenblum Cuvée Chardonnay 6.00 glass / 22.00 bottle

RED WINE

- Casa Lapostolle Merlot 7.00 glass / 25.00 bottle
Provenance Napa Merlot 8.00 glass / 32.00 bottle
Edna Valley Cabernet 8.00 glass / 29.00 bottle
Rosenblum Zinfandel Paso Robles 7.00 glass / 25.00 bottle
Terrazas Malbec 7.00 glass / 25.00 bottle
Acacia Pinot Noir Carneros 9.00 glass / 32.00 bottle
House Wine: Rosenblum Cuvée Cabernet 6.00 glass / 22.00 bottle

*We accept Visa, Mastercard, AMEX card. No personal checks accepted.
15% gratuity added for parties of 6 or more. Menu and price are subject to change without notice. We reserve the right to refuse service to anyone.*

We are not responsible for lost or stolen articles.