



801-651-7996

<http://www.getgodelivery.com>

Sawadee Thai Restaurant

LUNCH MENU

LUNCH IS SERVED FROM 11 AM TILL 2:30 AM

LUNCH SPECIAL

Served with Salad. Jasmine Rice, Deep fried spring roll, And two of your choices
LUNCH SPECIAL \$9.80

Please Choose 2 Items.

APPETIZER

Satay \$9.50
(4 pieces)?Marinated strips of the tender meat fillet, BBQ grilled and served with Thai peanut sauce, and cucumber sauce.

Deep Fried Tofu \$8.50
(18 pieces)?Deep-fried fresh Bean Cake served with cucumber sauce with ground peanut.

Tempura Vegetables \$9.50
Vegetables deep-fried with tempura. Served with sweet and sour sauce.

Po Pia Tawt \$8.50
-Crispy Thai spring rolls
-Vegetables (cabbage, carrot), Glass noodles, in spring roll skin. Served with sweet and sour sauce.

Crab Sawadee \$8.50
-Cream Cheese Wontons- (8 pieces) Deep-fried (Imitation Crab mixed with cream cheese) in spring roll skin, Served with sweet and sour sauce.

Shrimp Sawadee \$10.50
(Crispy Shrimp Roll) (5 pieces) Deep-fried Shrimp in spring roll skin, Served with sweet and sour sauce.

Thai Curry Puff \$9.50
(4 pieces) Deep-fried puff pastry (Chopped potato, onion mix with curry powder.). Served with cucumber sauce.

Tawt Mun Pla \$9.50
-5 pieces- Fried Fish Cakes Minced fish, red curry paste. Deep fried. Served with sweet and sour sauce with chopped cucumber.

Thai Calamari \$10.50
Deep fried Calamari, Served with sweet and sour sauce.

Angel Wings \$10.50
-2 Big wings- Deep Fried stuffed chicken wings with black mushroom, glass noodle, water chestnut, and onion. Served with sweet and sour sauce

THAI BBQ & SINGLE DISHES

Gai Yang \$11.00
--Thai Barbeque Chicken-- Chicken Breast Marinated with Curry and Coconut Milk then Grilled. Served with Thai peanut sauce.

Moo Yang \$11.00
--Thai Barbeque Pork ----Pork Tenderloin Marinated with Sweet Soy sauce and Thai Spices, then Grilled. Served with Thai sweet Soy Sauce

VEGETARIAN MENU

DINNER MENU

DINNER IS SERVED FROM 5PM - 9:30 PM

APPETIZER

Satay \$9.25
--4 pieces -- ?Marinated strips of the tender chicken or Beef fillet, barbecue grilled and served with our own special peanut sauce, and cucumber sauce.

Tofu Tawt \$8.25
--Deep Fried Tofu-- (18 pieces) Deep-fried fresh Bean Cake served with cucumber sauce with ground peanut.

Tempura Vegetables \$9.25
Vegetables deep-fried with tempura. Served with a special Sweet and Sour Sauce.

Po Pia Sod \$8.25
--Fresh spring rolls-- (2 rolls, cut to 4 pieces) Vegetables (mint, carrot, lettuce), tofu, Rice noodles, in fresh spring roll skin. Served with Thai peanut sauce

Po Pia Tawt \$8.25
--Crispy spring rolls-- (6 pieces) Vegetables (cabbage, carrot), Glass noodles, in spring roll skin. Served with sweet and sour sauce.

Cream Cheese Wontons \$8.25
--Crab Sawadee-- (8 pieces) Deep-fried (Imitation Crab mixed with cream cheese) in spring roll skin, Served with sweet and sour sauce.

Crispy Shrimp Roll \$10.25
--Shrimp Sawadee-- (5 pieces) Deep-fried Shrimp in spring roll skin, Served with sweet and sour sauce.

Curry Puff \$9.25
(4 pieces) Deep-fried puff pastry (Chopped potato, onion mix with curry powder.). Served with cucumber sauce.

Tawt Mun Pla \$9.25
--Fried Fish Cakes-- (5 pieces) Minced fish, red curry paste. Deep fried and served with sweet and sour sauce with chopped cucumber.

Calamari \$10.25
Deep fried Calamari, Served with sweet and sour sauce.

Shrimp Balls \$8.25
(10 Shrimp Balls) Deep fried Shrimp Ball, Served with sweet and sour sauce.

Angel Wings \$10.25
--Stuffed Chicken Wings-- (2 Big wings) Deep Fried stuffed chicken wings with black mushroom, glass noodle, water chestnut, and onion. Served with sweet and sour sauce.

THAI SALADS

Som Tum \$12.25
--Papaya Salad-- Shredded green papaya, Limejuice, tomatoes, ground peanuts, garlic, a shrimp, green beans and fish sauce. Served with

Pad Thai	\$11.00
<i>Thin Rice noodles stir-fried with meat, green onion, bean sprout, egg, Pad Thai sauce with lime, ground peanuts on the side.</i>	
Pad See Ewe	\$11.00
<i>Fresh wide rice noodles stir fried with meat, broccoli, egg, and Thai sweet black soy sauce.</i>	
Guay Teaw Lard Naa	\$11.00
<i>Fresh wide rice noodles with meat, broccoli, and soybean sauce.</i>	
Guay Teaw Pad Kee Mao	\$11.00
<i>--Drunken Noodles--Fresh wide rice noodles stir fried meat with fresh Thai chili, garlic, mushroom, tomato, baby corn, and Thai basil in oyster sauce.</i>	

<i>Sticky Rice and Fresh Lettuce.</i>	
Larb	\$13.25
<i>--Lettuce Wraps-- Chopped meat with onion, Thai chilies, cilantro, Toasted rice powder, limejuice, and mint leaf. Served with Sticky Rice and Fresh Lettuce.</i>	
Yum WoonSen	\$13.25
<i>--Glass Noodles Salad-- Glass noodles, ground meat mixed with lime juice, cilantro, onion, tomatoes, and cucumber, peanut and Thai chili.</i>	
Yum Neua	\$14.25
<i>--Thai Beef Salad-- Grilled thinly sliced lean tender beef, mint leaves, tomato, cucumber, and onion with Thai chili, and lime juice. Served with Sticky Rice and Fresh Lettuce.</i>	
Neua Num Tum	\$14.25
<i>--Beef Water Fall Salad-- Grilled thinly sliced lean tender beef, mint leaves, onion, Thai chili, lime juice, tomato, cucumber, and toasted rice powder. Served with Sticky Rice and Fresh lettuce.</i>	
Yum Goong	\$15.25
<i>--Shrimp Salad-- Shrimp with limejuice, Thai chili, onions, cilantro, tomato, cucumber, and mint leaf. Served with Sticky Rice and Fresh lettuce.</i>	
Yum TaLay	\$18.25
<i>--Sea Food Salad-- Shrimp, Scallop, Squids, mussels, and fish (Salmon) mixed with lime juice, Thai chili, onions, cilantro, tomato, and cucumber. Served with Sticky Rice and Fresh lettuce.</i>	

THAI SOUPS

*****Tureen Serves 3 - 4 Persons*****

Tom Yum Goong	\$15.25
<i>--Hot and Sour Shrimp Soup-- Shrimp soup flavored with lemon grass, cilantro, fresh chilies, galangal, mushroom, lime leaves and lime juice.</i>	
Po Tak	\$18.25
<i>--Hot and Sour Seafood Combination Soup-- A spicy combination of shrimps, scallops, squids, mussels, and salmon with lemon grass, kaffir limes leaf, mushrooms, cilantro, green onion, and Thai chili.</i>	
Tom Kha Gai	\$14.25
<i>Coconut soup with chicken, flavored with kaffir lime leaf, lemon grass, galangal, mushrooms, green onion, and cilantro.</i>	
Gang Jued Tofu	\$14.25
<i>--Tofu Soup-- Clear soups with glass noodles, fresh tofu, chopped pork, white pepper, cilantro, green onion and garlic.</i>	
Gang Jued Puck Gard Kow	\$14.25
<i>--Cabbage Soup-- Clear soups with glass noodles, Napa cabbage, chopped pork, cilantro, white pepper, green onion, and garlic.</i>	

THAI CURRIES

Red Curry	\$14.75
<i>with coconut milk, bell pepper, bamboo shoots, zucchini, and Thai basil.</i>	
Yellow Curry	\$14.75
<i>with coconut milk, carrots, and potatoes</i>	
Green Curry	\$14.75
<i>with coconut milk, bell pepper, bamboo shoots, zucchini, and Thai basil</i>	
Panang Curry	\$14.75
<i>with coconut milk, bell pepper, zucchini, and Thai basil.</i>	

Massaman Curry	\$14.75
<i>with coconut milk, potatoes, carrots, and roasted peanuts</i>	
Gang Phed Ped Yang	\$17.25
<i>---Duck Curry--- Boneless roast duck in red curry sauce, coconut milk, zucchini, carrot, bamboo shoot, eggplant, peppers, Thai basil.</i>	
Gang Khua Sub Pa Rod	\$16.25
<i>Pineapple curry of your choice (chicken, beef or pork) eggplant, and lime leaf in red curry.</i>	

THAI FRIED RICE & THAI NOODLES

Pad Thai	\$14.25
<i>Thin Rice noodles stir-fried with shrimp and chicken, green onion, bean spout, egg, Pad Thai sauce with ground peanuts on the side.</i>	
Pad See Ewe	\$14.25
<i>Fresh wide rice noodles stir fried with meat, broccoli, egg, and Thai sweet black soy sauce.</i>	
Kaow Pad	\$14.25
<i>--Fried Rice -- Fried jasmine rice with meat, tomato, baby corn, green/yellow onion, cilantro, and egg.</i>	
Kaow Pad Goong	\$16.25
<i>Fried jasmine rice with shrimp, baby corn, tomato, green/yellow onion, cilantro, and egg</i>	
Kaow Pad Sub Pa Ro	\$15.25
<i>--Pineapple Fried Rice-- Fried jasmine rice with pineapple, meat, cashew nuts, green onion, cilantro, and egg.</i>	
Guay Teaw Lard Naa	\$14.25
<i>Fresh wide rice noodles with meat, broccoli, and soybean sauce.</i>	
Guay Teaw Pad Kee Mao	\$14.25
<i>--Drunken Noodles-- Fresh wide rice noodles stir fried meat with fresh Thai chili, garlic, mushroom, tomato, baby corn, and Thai basil in oyster sauce</i>	