



MY THAI VEGAN CAFÉ

AUTHENTIC THAI CUISINE, UNIQUE VEGAN PREPARATION

3 BEACH STREET, 2ND FLOOR
(Near corner Washington Street)

CHINATOWN/THEATER DISTRICT
BOSTON, MA 02111

617-451-2395

WWW.MYTHAIVEGANCAFE.COM



MENU

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- We also offer a separate dessert menu which includes vegan cakes, our own blenderized bubble teas, and an assortment of Asian specialty items
- We offer an extensive special lunch menu served Monday through Friday (except holidays) from 11am to 3pm
- A number of our dishes are very spicy 🌶️🌶️, or moderately spicy 🌶️, or slightly spicy 🌶️. In certain cases they may be prepared in a milder version. Your waitress/waiter can advise you if a particular dish can be modified in this manner.
- Before placing your order, please notify us if anyone in your party has a food allergy
- Please note that for groups of five or more, a service charge/gratuuity of 18% is added to the total bill or to each separate bill.
- Outside food or beverages are never allowed in the restaurant
- Smoking is not permitted in the restaurant or restrooms, corridors, stairway, or entrance area





1 APPETIZERS

- 1. ROLL SOD (2 FRESH SPRING ROLLS)** 4.50
Soft rice paper filled with veggie-chicken, tofu, lettuce, vermicelli, basil leaves, carrots, bean sprouts, and cucumber. Peanut sauce is served on the side.
- 2. PAO PIA TOD (2 CRISPY FRIED SPRING ROLLS)** 4.50
Ground veggie-chicken, carrots, onions, mung beans, bean threads, garlic, and pepper wrapped in spring roll rice-paper, then fried golden brown. Served with dipping sauce.
- 3. STEAMED OR FRIED DUMPLINGS (6)** 5.95
Ground veggie-chicken, onions, Asian vegetables, mushrooms, and spices, wrapped in wheat flour and either steamed or fried as requested.
- 4. CHICKEN FINGERS (8)** 7.25
Tofu marinated with spices then covered with wheat flour and fried to a golden brown.
- 5. GOLDEN TRIANGLES (8)** 7.25
A combination of ground veggie-chicken, onions, mushrooms, garlic, lemongrass, other vegetables and curry spices wrapped in wheat flour and deep-fried. Served with choice of either duck sauce or peanut sauce.
- 6. TOW-HOO TOD (8 CRISPY TOFU CIGARS)** 7.25
A mixture of tofu, garlic, lemongrass, and spices in a wheat flour wrapping which is fried to a golden brown. Served with duck sauce.
- 7. CHINESE LEEK DUMPLINGS (3)** 7.25
Pan-fried Chinese leek pancakes made with tapioca flour coating.
- 8. FRIED WONTONS (6)** 5.25
Ground veggie-chicken, tofu, mushrooms, ground vegetables, and spices wrapped in wheat flour and fried until crisp. Served with our own savory dipping sauce.

2 SOUPS

- 11. TOM YUM GAI 🌶️** 3.50
The famous Thai veggie-chicken soup, mildly spiced, with mushrooms, tomato, celery, lemongrass, chili paste, Kaffir lime leaves, basil, coriander, and fresh lime juice.
- 12. TOM YUM GOONG 🌶️** 3.50
The popular Thai tofu veggie-shrimp soup, mildly spiced, with mushrooms, tomato, celery, lemongrass chili paste, Kaffir lime leaves, basil, coriander, and fresh lime juice.
- 13. TOM YUM TOW-HOO 🌶️** 3.50
The special Thai tofu soup, mildly spiced, with mushrooms, tomato, celery, lemongrass chili paste, Kaffir lime leaves, basil, coriander, and fresh lime juice.
- 14. TOM KHA (GAI OR TOW-HOO)** 3.50
The flavorful Thai coconut soup with a choice of either veggie-chicken or tofu with string beans or snow peas and fresh mushrooms, seasoned with aromatic galangal spice and fresh lime juice.
- 15. TOM WOONSEN** 3.50
A clear Thai soup with bean thread noodles and a choice of veggie-shrimp or veggie-chicken or tofu with mushrooms and mixed vegetables.
- 16. WONTON SOUP** 3.50
A mixed vegetable soup with Chinese-style wontons filled with ground veggie-chicken, tofu, mushrooms, and onions.
- 17. MISO SOUP** 3.50
A clear soup containing a blend of tofu and seaweed.
- 18. TEMPLE SOUP** 3.50
A heavenly soup featuring add-ins of sweet potato, butternut squash, coconut milk, and ground peanuts.
- 19. HOT AND SOUR SOUP (CHINESE STYLE)** 3.50
- 20. SPECIALTY YELLOW CURRY NOODLE SOUP** 8.25
A favorite Thai soup with tofu, gluten, sweet potato, coconut milk, onions, and yellow curry. (large bowl)
- 21. SPECIALTY VEGETABLE NOODLE SOUP** 8.25
A clear noodle soup featuring mixed Asian vegetables, as well as veggie-veal, tofu, and veggie-chicken. (large bowl)



3 SALADS

31. **SOM TUM (SPICY GREEN PAPAYA SALAD)** 🌶️ 8.25
Our specialty salad with fresh papaya strips and a mixture of veggie-shrimp with garlic, chili, string beans, and tomatoes drizzled with our own sweet-and-sour dressing. (can be prepared with reduced spiciness, upon request)
32. **THAI MANGO SALAD** 🌶️ 8.50
A flavorful Thai salad featuring shredded mango and veggie-chicken with hot chili, garlic, and sweet basil. Served on a bed of delicate mixed greens topped with ground peanuts. (can be prepared with reduced spiciness, upon request)
33. **THAI MANGO/PINEAPPLE SALAD** 🌶️ 8.75
A bountiful Thai salad including both shredded mango and pineapple with veggie-chicken slices seasoned with hot chili, garlic, and sweet basil. Served on a bed of delicate mixed greens topped with ground peanuts.
34. **THAI BASIL SALAD** 8.75
A deluxe combination of tofu, veggie-chicken, and veggie-shrimp served on a bed of colorful mixed vegetable/mesclun salad with sweet basil leaves. Our own Thai chili dressing is included.
35. **YUM NUA** 8.95
A tasty salad featuring veggie-beef, cucumbers, tomatoes, onions, scallions, chili, garlic, and lime juice on a bed of fresh crisp lettuce.

4 CHEF'S SPECIAL ENTRÉES

41. **THAI HALF PINEAPPLE** 18.95
A mixture of veggie-chicken, veggie-clams, veggie-scallops, fresh pineapple, Kaffir lime leaves, lemongrass, carrots, string beans, and onions in a yellow curry sauce. Served in a scooped-out half pineapple "boat".
43. **"BIRD'S NEST"** 🌶️🌶️ 16.95
A fried taro-root "bird's nest" filled with a delectable combination of veggie-chicken and veggie-beef together with red bell peppers, zucchini, string beans, broccoli, onion, pineapple chunks, and walnuts, seasoned with a hot green curry sauce. (can be prepared with reduced spiciness, upon request)
44. **ASIAN SIZZLING PLATTER** 16.95
A medley of veggie-beef and veggie-chicken with zucchini, red bell peppers, snow-peas, onions, scallions, celery, and cashew nuts, stir-fried in a light brown sauce and served sizzling at your table.

— LIGHTER ENTRÉES —

5 THAI FRIED RICE

51. **BANGKOK FRIED RICE** 7.95
Stir-fried rice with veggie-chicken, veggie-shrimp, snow peas, tomatoes, onions, and raisins.
52. **PINEAPPLE FRIED RICE** 7.95
Stir-fried rice with Thai curry, veggie-shrimp, and veggie-chicken, dried mushrooms, bean sprouts, pineapple, and mixed vegetables.
53. **SHRIMP BASIL FRIED RICE** 7.95
Stir-fried rice with veggie-shrimp, basil leaves, onions, garlic, bean sprouts, and red peppers.
54. **MANGO FRIED RICE** 8.50
Stir-fried rice with veggie-shrimp and sweet mangoes, bean sprouts, onions, garlic, and ginger topped with cashew nuts.
55. **TOM YUM TOW-HOO WITH RICE** 8.25
Stir-fried sour-and-spicy tofu, lemongrass, onions, red bell peppers, zucchini, mushrooms, and scallions served on a bed of steamed rice with choice of veggie-beef or veggie-chicken or veggie-shrimp.



— LIGHTER ENTRÉES —

6 / 7 STIR-FRIED NOODLES

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| 61. PAD THAI | 8.25 |
| Our signature Thai dish. Pan-fried noodles with veggie-chicken, veggie-shrimp, onions, scallions, and bean sprouts in a sweet-and-sour sauce. Topped with fresh bean sprouts and ground peanuts and served with sliced lime. | |
| 62. PAD WOONSEN | 8.25 |
| Thai bean-thread noodles stir-fried with veggie-shrimp, snow peas, white cabbage, black mushrooms, onions, scallions, and bean sprouts. Served with a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. | |
| 63. PAD WOONSEN PLUS | 9.25 |
| Same as PAD WOONSEN (-62-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |
| 64. PAD KEE MAO | 8.25 |
| Pan-fried rice noodles with onions, Thai eggplant, hot peppers, bean sprouts, basil leaves, and a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. | |
| 65. PAD KEE MAO PLUS | 9.25 |
| Same as PAD KEE MAO (-64-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |
| 66. PAD SEE EW | 8.25 |
| Stir-fried wide rice noodles with Chinese broccoli and a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. | |
| 67. PAD SEE EW PLUS | 9.25 |
| Same a PAD SEE EW (-66-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |
| 68. RAD NAR | 8.25 |
| Wide rice noodles with Chinese broccoli in a tasty bean sauce with a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. | |
| 69. RAD NAR PLUS | 9.25 |
| Same as RAD NAR (-68-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |
| 70. STIR-FRIED WIDE RICE NOODLES (CHINESE STYLE) | 8.25 |
| Wide rice noodles stir-fried with a variety of vegetables and a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. | |
| 71. STIR-FRIED WIDE RICE NOODLES PLUS (CHINESE STYLE) | 9.25 |
| Same as STIR-FRIED WIDE RICE NOODLES (-70-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |
| 72. LO MEIN (CHINESE STYLE) | 8.25 |
| Yellow wheat noodles stir-fried with a variety of shredded vegetables with a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. | |
| 73. LO MEIN PLUS (CHINESE STYLE) | 9.25 |
| Same as LO MEIN (-72-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |
| 74. YELLOW NOODLES | 8.25 |
| Stir-fried yellow noodles with broccoli, snow peas, carrots, Napa, straw mushrooms, bamboo shoots, and baby corn in a tasty brown sauce with a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. | |
| 75. YELLOW NOODLES PLUS | 9.25 |
| Same as YELLOW NOODLES (-74-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |
| 76. RICE NOODLES (VIETNAMESE STYLE) | 8.25 |
| Stir-fried spicy rice noodles with bean sprouts, onions, carrots, scallions, and a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. Served with fresh bean sprouts, lime, ground peanuts, and a sweet-and-sour sauce. | |
| 77. RICE NOODLES PLUS (VIETNAMESE STYLE) | 9.25 |
| Same a RICE NOODLES (-76-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |
| 78. CURRY VERMICELLI | 8.25 |
| Stir-fried vermicelli with spicy yellow curry, coconut sauce, bean sprouts, onions, scallions, and carrot strips with a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten. Served with fresh bean sprouts, ground peanuts, lime slice and our own sweet-and-sour sauce. | |
| 79. CURRY VERMICELLI PLUS | 9.25 |
| Same as CURRY VERMICELLI (-78-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten. | |



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— LIGHTER ENTRÉES —

8 TOW HOO (TOFU) SPECIALTIES

Served with one small bowl of steamed white Jasmine rice

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| 81. TOM YUM TOW-HOO 🌶️ | 9.95 |
| Tofu, stir-fried with lemongrass, hot peppers, red bell peppers, zucchini, green beans, and mushrooms in a hot-and-sour sauce. | |
| 82. SOY TOW-HOO | 8.95 |
| Tofu, ginger, and scallions steamed in a soy-based sauce. | |
| 83. TOFU AND VEGETABLES | 8.95 |
| Tofu, stir-fried with a variety of Asian vegetables, served with steamed Jasmine rice. | |
| 84. HOT SWEET-AND-SOUR TOFU | 8.95 |
| Crispy dried triangles of tofu with pineapple chunks, tomatoes, onions, celery, basil leaves, and hot chili lemon sauce. | |
| 85. GINGER TOFU 🌶️ | 8.95 |
| Tofu, stir-fried with bamboo shoot strips, fresh ginger, scallions, mushrooms, and red bell peppers. | |

— ENTRÉES —

9 THAI CURRY SPECIALTIES

Served with one small bowl of steamed white Jasmine rice

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| 91. GAENG KIOW WAHN (GREEN CURRY) 🌶️🌶️ | |
| Green chili curry, coconut milk, bamboo shoots, Thai eggplant, string beans, onions, red peppers, zucchini, lemongrass, Kaffir lime leaves and sweet basil stir-fried with: | |
| 91A: VEGGIE-BEEF OR VEGGIE-SHRIMP OR TOFU | 10.50 |
| 91B: HALF VEGGIE-DUCK OR HALF VEGGIE-CHICKEN | 14.50 |
| 92. KRUAENG KAENG DAENG (RED CURRY) 🌶️🌶️ | |
| Red chili curry, coconut milk, bamboo shoots, Thai eggplant, string beans, onions, red peppers, zucchini, lemongrass, Kaffir lime leaves and sweet basil stir-fried with: | |
| 92A: VEGGIE-BEEF OR VEGGIE-SHRIMP OR TOFU | 10.50 |
| 92B: HALF VEGGIE-DUCK OR HALF VEGGIE-CHICKEN | 14.50 |
| 93. PENANG CURRY 🌶️🌶️ | |
| Thick, spicy red curry with coconut milk, bamboo shoots, baby corn, string beans, red peppers, onions, zucchini, Kaffir lime leaves, and sweet basil stir-fried with: | |
| 93A: VEGGIE-BEEF OR VEGGIE-SHRIMP OR TOFU | 10.50 |
| 93B: HALF VEGGIE-DUCK OR HALF VEGGIE-CHICKEN | 14.50 |
| 94. KRUAENG KAENG MASSAMAN (MUSLIM CURRY) 🌶️ | |
| Sweet potatoes, peanuts, coconut milk, and onions stir-fried with a mild red Massaman curry with: | |
| 94A: VEGGIE-BEEF OR VEGGIE-SHRIMP OR TOFU | 10.50 |
| 94B: HALF VEGGIE-DUCK OR HALF VEGGIE-CHICKEN | 14.50 |
| 95. NAM PRIK KAENG KARI (YELLOW CURRY) 🌶️🌶️ | |
| Sweet potatoes, coconut milk, onions, pineapple chunks, zucchini, red peppers, string beans, and lemongrass stir-fried with a mild yellow curry with: | |
| 95A: VEGGIE-BEEF OR VEGGIE-SHRIMP OR TOFU | 10.50 |
| 95B: HALF VEGGIE-DUCK OR HALF VEGGIE-CHICKEN | 14.50 |



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— ENTRÉES —

10 / 11 “CHICKEN” AND “DUCK” FAVORITES ⑤

Served with one small bowl of steamed white Jasmine rice

101. MANGO CURRY CHICKEN ๒๒๒ 14.50
A half veggie-chicken with onions, red bell peppers, bamboo shoots, snow peas, mango chunks, and coconut milk in a spicy yellow curry sauce.
102. PINEAPPLE CHICKEN ๒๒๒ 14.50
A half veggie-chicken sautéed with pineapple chunks, snow peas, coconut milk, tomatoes, onions, zucchini, and red peppers in a yellow curry sauce.
103. TAMARIND DUCK ๒๒๒ 14.50
A half veggie-duck on a bed of lettuce topped with mixed vegetables and a tangy tamarind sauce.
104. TAMARIND CHICKEN ๒๒๒ 14.50
A half veggie-chicken on a bed of lettuce topped with mixed vegetables and a tangy tamarind sauce.
105. CASHEW NUT CHICKEN 10.50
Sliced veggie-chicken sautéed with roasted cashew nuts, onions, mushrooms, red bell peppers, snow peas, scallions and celery.
106. BROCCOLI CHICKEN 10.50
Sliced veggie-chicken sautéed with broccoli, carrots, and straw mushrooms in a tasty brown sauce.
107. SWEET-AND-SOUR CHICKEN 14.50
A crispy half veggie-chicken sautéed with tomatoes, pineapple chunks, celery, red bell peppers, string beans, onions, and basil leaves in a sweet-and-sour sauce.
108. GINGER CHICKEN ๒๒๒ 10.50
Sliced veggie-chicken sautéed with fresh ginger, bamboo shoot strips, onions, scallions, black mushrooms, and red bell peppers.
109. KANG-PED BHET-GANG (THAI ROAST DUCK WITH RED CURRY) ๒๒๒ 14.50
A half roasted veggie-duck with tomatoes, eggplant, onions, red bell peppers, zest from Kaffir lime, Thai basil, lemongrass, and chili.
110. BASIL CHICKEN ๒๒๒ 10.50
Sliced veggie-chicken stir-fried with basil, mushrooms, red peppers, onions, and zucchini
111. GREEN CURRY CHICKEN ๒๒๒ 14.50
A crispy half veggie-chicken with red pepper, eggplant, bamboo shoots, onions, basil, and Kaffir lime leaves in spicy green curry sauce.
112. LEMONGRASS CHICKEN ๒๒๒ 10.50
Sliced veggie-chicken stir-fried with spicy lemongrass, red pepper, baby corn, straw mushrooms, zucchini, onions, and garlic.

— ENTRÉES —

12 “BEEF” AND “PORK” PREPARATIONS ⑤

Served with one small bowl of steamed white Jasmine rice

121. BEEF LEMONGRASS ๒๒๒ 10.50
Sliced veggie-beef stir-fried with spicy lemongrass, red peppers, baby corn, straw mushrooms, zucchini, onions, and garlic.
122. NUER PENANG (BEEF PENANG) ๒๒๒ 10.50
Veggie-beef sautéed in a spicy Penang curry with zucchini, lemongrass, Kaffir lime leaves, mushrooms, baby corn, basil, onions, red peppers, and green beans.
123. BEEF WITH BROCCOLI 10.50
Veggie-beef stir-fried with broccoli, mushrooms, and carrots in a tasty brown sauce.
124. PAD PED MOO PA ๒๒๒ 10.50
Gluten stir-fried with chili, mushrooms, sweet basil, and Thai eggplant.
125. GLUTEN WITH VEGETABLES 10.50
Gluten stir-fried with mixed Asian vegetables in a mild brown sauce.
126. BEEF WITH VEGETABLES 10.50
Veggie-beef stir-fried with mixed Asian vegetables in a mild brown sauce.



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— ENTRÉES —

13 SEAFOOD PLATTERS ⑤

Served with one small bowl of steamed white Jasmine rice

- 131. GINGER FISH ๓๓๓** 14.50
Veggie-fish steak stir-fried with fresh ginger slices, scallions, onions, mushrooms, chili peppers, and red bell peppers in a tangy ginger sauce.
- 132. CHOO CHEE FISHERMAN ๓๓๓** 15.95
Veggie-fish, veggie-scallops, veggie-squid, and veggie-clams mixed with Kaffir lime leaves, onions, hot red peppers, and sweet basil stir-fried in a red CHOO CHEE curry sauce
- 133. SEAFOOD MAE PLOY ๓๓๓** 15.95
Veggie-shrimp, veggie-scallops, veggie-fish, and veggie-squid sautéed with snow peas, onions, red peppers, pineapple chunks, celery, lemongrass, and hot peppers in a yellow curry sauce.
- 134. BASIL FISH ๓๓๓** 14.50
Veggie-fish steak stir-fried with hot-and-sour spices, lemongrass, Kaffir lime leaves, sweet basil, tomatoes, onions, celery, and pineapple chunks.

— ENTRÉES —

14 VERMICELLI SELECTION

- 141. MEE KROB (VERY THIN "STICKY" RICE VERMICELLI)** 14.50
Very thin "sticky" rice noodles on a bed of colorful mixed greens with cucumbers, tomatoes, mint, pickled carrots, and ground peanuts and dipping sauce served on the side with:
141A: HALF GRILLED VEGGIE-CHICKEN
141B: BBQ GLUTEN & VEGGIE-DRUMSTICK
141C: LEMONGRASS VEGGIE-CHICKEN & VEGGIE-DRUMSTICK
141D: LEMONGRASS VEGGIE-BEEF & EITHER FRESH OR FRIED SPRING ROLL
141E: VEGGIE DRUMSTICKS
- 142. MOO YANG (BBQ GLUTEN)** 10.50
BBQ gluten with rice vermicelli and spring roll, shredded lettuce, julienne cucumbers, fresh bean sprouts, mint, pickled carrots, ground peanuts, and sweet-and-sour sauce.
- 143. PAD WOON SEN (RICE VERMICELLI WITH CURRY)** 10.95
Rice vermicelli, shredded lettuce, julienne cucumbers, fresh bean sprouts, mint, pickled carrots, ground peanuts, and sweet-and-sour sauce.
143R: GAENG DANG (RED CURRY VERSION) ๓๓๓
Choice of veggie-chicken, veggie-beef, tofu, or gluten sautéed with bamboo shoots, onions, red peppers, zucchini, mushrooms, string beans, lemongrass, Kaffir lime leaves, and coconut milk in a spicy red curry sauce.
143G: GAENG KEAN WAN (GREEN CURRY VERSION) ๓๓๓
Choice of veggie-chicken, veggie-beef, tofu, or gluten sautéed with bamboo shoots, onions, red peppers, zucchini, mushrooms, string beans, lemongrass, Kaffir lime leaves, and coconut milk in a very spicy green curry sauce.
143Y: GAENG GAREE (YELLOW CURRY VERSION) ๓๓๓
Choice of veggie-chicken, veggie-beef, tofu, or gluten sautéed with bamboo shoots, onions, red peppers, zucchini, mushrooms, string beans, lemongrass, Kaffir lime leaves, and coconut milk in a yellow curry sauce.