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
MY THAI VEGAN CAFÉ
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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 🍜, 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/gratuity 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. **ROLL SOD (2 FRESH SPRING ROLLS)**
   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)**
   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)**
   Ground veggie-chicken, onions, Asian vegetables, mushrooms, and spices, wrapped in wheat flour and either steamed or fried as requested.

4. **CHICKEN FINGERS (8)**
   Tofu marinated with spices then covered with wheat flour and fried to a golden brown.

5. **GOLDEN TRIANGLES (8)**
   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)**
   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)**
   Pan-fried Chinese leek pancakes made with tapioca flour coating.

8. **FRIED WONTONS (6)**
   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 galingal 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)
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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.

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 ——

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.
### 61. Pad Thai
- 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.

8.25

### 62. Pad WoonSen
- 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.

8.25

### 63. Pad WoonSen Plus
- Same as Pad WoonSen (-62-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25

### 64. Pad Kee Mao
- 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.

8.25

### 65. Pad Kee Mao Plus
- Same as Pad Kee Mao (-64-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25

### 66. Pad See Ew
- Stir-fried wide rice noodles with Chinese broccoli and a choice of veggie-chicken or veggie-beef or veggie-shrimp or tofu or gluten.

8.25

### 67. Pad See Ew Plus
- Same as Pad See Ew (-66-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25

### 68. Rad Nar
- 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.

8.25

### 69. Rad Nar Plus
- Same as Rad Nar (-68-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25

### 70. Stir-Fried Wide Rice Noodles (Chinese Style)
- 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.

8.25

### 71. Stir-Fried Wide Rice Noodles Plus (Chinese Style)
- Same as Stir-Fried Wide Rice Noodles (-70-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25

### 72. Lo Mein (Chinese Style)
- 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.

8.25

### 73. Lo Mein Plus (Chinese Style)
- Same as Lo Mein (-72-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25

### 74. Yellow Noodles
- 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.

8.25

### 75. Yellow Noodles Plus
- Same as Yellow Noodles (-74-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25

### 76. Rice Noodles (Vietnamese Style)
- 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.

8.25

### 77. Rice Noodles Plus (Vietnamese Style)
- Same as Rice Noodles (-76-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25

### 78. Curry Vermicelli
- 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.

8.25

### 79. Curry Vermicelli Plus
- Same as Curry Vermicelli (-78-) plus a combined mix of veggie-chicken and veggie-beef, veggie-shrimp, tofu and gluten.

9.25
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— LIGHTER ENTRÉES—

8 TOW HOO (TOFU) SPECIALTIES
Served with one small bowl of steamed white Jasmine rice

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

91. GAENG KIOW WAHN (GREEN CURRY) $10.50
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. KRUANG KAENG DAENG (RED CURRY) $10.50
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 $10.50
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. KRUANG KAENG MASSAMAN (MUSLIM CURRY) $10.50
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) $10.50
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
### Entrées

**“Chicken” And “Duck” Favorites**

Served with one small bowl of steamed white Jasmine rice

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>101. Mango Curry Chicken</strong></td>
<td>14.50</td>
<td>A half veggie-chicken with onions, red bell peppers, bamboo shoots, snow peas, mango chunks, and coconut milk in a spicy yellow curry sauce.</td>
</tr>
<tr>
<td><strong>102. Pineapple Chicken</strong></td>
<td>14.50</td>
<td>A half veggie-chicken sautéed with pineapple chunks, snow peas, coconut milk, tomatoes, onions, zucchini, and red peppers in a yellow curry sauce.</td>
</tr>
<tr>
<td><strong>103. Tamarind Duck</strong></td>
<td>14.50</td>
<td>A half veggie-duck on a bed of lettuce topped with mixed vegetables and a tangy tamarind sauce.</td>
</tr>
<tr>
<td><strong>104. Tamarind Chicken</strong></td>
<td>14.50</td>
<td>A half veggie-chicken on a bed of lettuce topped with mixed vegetables and a tangy tamarind sauce.</td>
</tr>
<tr>
<td><strong>105. Cashew Nut Chicken</strong></td>
<td>10.50</td>
<td>Sliced veggie-chicken sautéed with roasted cashew nuts, onions, mushrooms, red bell peppers, snow peas, scallions and celery.</td>
</tr>
<tr>
<td><strong>106. Broccoli Chicken</strong></td>
<td>10.50</td>
<td>Sliced veggie-chicken sautéed with broccoli, carrots, and straw mushrooms in a tasty brown sauce.</td>
</tr>
<tr>
<td><strong>107. Sweet-and-Sour Chicken</strong></td>
<td>14.50</td>
<td>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.</td>
</tr>
<tr>
<td><strong>108. Ginger Chicken</strong></td>
<td>10.50</td>
<td>Sliced veggie-chicken sautéed with fresh ginger, bamboo shoot strips, onions, scallions, black mushrooms, and red bell peppers.</td>
</tr>
<tr>
<td><strong>109. Kang-Ped Bhet-Gang (Thai Roast Duck With Red Curry)</strong></td>
<td>14.50</td>
<td>A half roasted veggie-duck with tomatoes, eggplant, onions, red bell peppers, zest from Kaffir lime, Thai basil, lemongrass, and chili.</td>
</tr>
<tr>
<td><strong>110. Basil Chicken</strong></td>
<td>10.50</td>
<td>Sliced veggie-chicken stir-fried with basil, mushrooms, red peppers, onions, and zucchini.</td>
</tr>
<tr>
<td><strong>111. Green Curry Chicken</strong></td>
<td>14.50</td>
<td>A crispy half veggie-chicken with red pepper, eggplant, bamboo shoots, onions, basil, and Kaffir lime leaves in spicy green curry sauce.</td>
</tr>
<tr>
<td><strong>112. Lemongrass Chicken</strong></td>
<td>10.50</td>
<td>Sliced veggie-chicken stir-fried with spicy lemongrass, red pepper, baby corn, straw mushrooms, zucchini, onions, and garlic.</td>
</tr>
</tbody>
</table>

**“Beef” And “Pork” Preparations**

Served with one small bowl of steamed white Jasmine rice

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>121. Beef Lemongrass</strong></td>
<td>10.50</td>
<td>Sliced veggie-beef stir-fried with spicy lemongrass, red peppers, baby corn, straw mushrooms, zucchini, onions, and garlic.</td>
</tr>
<tr>
<td><strong>122. Nuer Penang (Beef Penang)</strong></td>
<td>10.50</td>
<td>Veggie-beef sautéed in a spicy Penang curry with zucchini, lemongrass, Kaffir lime leaves, mushrooms, baby corn, basil, onions, red peppers, and green beans.</td>
</tr>
<tr>
<td><strong>123. Beef With Broccoli</strong></td>
<td>10.50</td>
<td>Veggie-beef stir-fried with broccoli, mushrooms, and carrots in a tasty brown sauce.</td>
</tr>
<tr>
<td><strong>124. Pad Ped Moo Pa</strong></td>
<td>10.50</td>
<td>Gluten stir-fried with chili, mushrooms, sweet basil, and Thai eggplant.</td>
</tr>
<tr>
<td><strong>125. Gluten With Vegetables</strong></td>
<td>10.50</td>
<td>Gluten stir-fried with mixed Asian vegetables in a mild brown sauce.</td>
</tr>
<tr>
<td><strong>126. Beef With Vegetables</strong></td>
<td>10.50</td>
<td>Veggie-beef stir-fried with mixed Asian vegetables in a mild brown sauce.</td>
</tr>
</tbody>
</table>
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Authentic Thai Cuisine, Unique Vegan Preparation

— ENTRÉES—

13. SEAFOOD PLATTERS

Served with one small bowl of steamed white Jasmine rice

131. GINGER FISH
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
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
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
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)
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)
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)
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)
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)
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)
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.