

🌀 VEGETABLES 🌀

- 110. **TOFU MIXED VEGGIES**
Mixed vegetables sautéed with tofu, silver noodle and soy sauce.
- 111. **VEGGIES COMBO**
Mixed vegetables sautéed with shitake mushroom and soy sauce.
- 112. **GREEN BEAN WITH GARLIC SAUCE**
Stir-fried green bean with garlic, carrot, bell pepper, and soy sauce.
- 113. **RA-MA THAI**
Bed of steamed spinach, cabbage, mushroom & tofu topped with our special peanut sauce.
- 114. **POP-EYE**
Spinach and bean sprout sautéed with smoked seasoning with touch of fried chili.
- 115. **SIZZLING TOFU WITH PEANUT SAUCE**
Tofu, baby corn, onion and carrot sautéed with peanut sauce. Served on a sizzling hot plate.
- *116. **MIXED VEGETABLE WITH THAI BASIL**
Mixed vegetable sautéed with chili-garlic sauce and sweet basil.
- *117. **TOFU WITH THAI BASIL**
Fried tofu, green bean, carrot, and bell pepper sautéed with garlic, chili and sweet basil.
- *118. **EGGPLANT IN SPICY SAUCE**
Eggplant sautéed in chili-garlic sauce with bell pepper, basil and carrot.
- *119. **CHOO-CHEE TOFU**
Special red curry sauce with fried tofu, carrot, bell pepper, and mushroom.

🌀 NOODLE AND RICE 🌀

Choice of chicken, pork, beef or vegetable (Prawns add \$2.00)

- 130. **PAD THAI**
Pan-fried Thai noodles with egg, tofu, bean sprout and crushed peanut in special sauce.
- 131. **PAD WOON SEN**
Bean thread noodles sautéed with egg, tomato and vegetables.
- 132. **PAD SE EW**
Stir-fried large flat rice noodles with broccoli and egg.
- *133. **SPICY SPAGHETTI (KE MAO)**
Pan-fried spaghetti with tomato, chili, garlic, vegetable and basil.
- *134. **SPICY NOODLE (PAD KE MAO)**
Pan-fried large flat rice noodles with tomato, chili, garlic, vegetable and basil.
- 135. **LAD NAR**
Pan-fried soft rice noodles topped with broccoli and brown gravy.
- 136. **CHOW MEIN**
Stir-fried egg noodle with vegetables.
- *137. **SPICY FRIED RICE (THAI STYLE)**
Pan-fried rice with chili, garlic, bell pepper and sweet basil.
- 138. **FRIED RICE**
Fried rice with egg, tomato and onion.
- 139. **CURRY FRIED RICE WITH EGG**
Fried rice with yellow curry powder, onion, and fried shallot.
- 140. **CRAB MEAT FRIED RICE**
Fried rice with crabmeat, egg, tomato and onion.
- 141. **HOUSE SPECIAL FRIED RICE**
Fried rice with chicken, shrimp, onion, cashew nut, pea, carrot, and pineapple. Served in pineapple shell.

🌀 SIDE ORDERS 🌀

- 160. **STEAMED JASMINE RICE**
- 161. **BROWN RICE**
- 162. **STICKY RICE**
- 163. **GARLIC RICE**
- 164. **SHALLOT RICE**
- 165. **PEANUT SAUCE**
- 166. **CUCUMBER SALAD**

*Please indicate spiciness of the dish. 

🌀 LUNCH SPECIAL 🌀

Mon.-Fri. 11:00 AM – 3:00 PM

*Served with soup, salad and steamed jasmine rice.
No steamed rice for No. 30-38 | Soup not included with take-out.
Please indicate ONE choice of chicken, pork, beef or vegetable.
For a choice of shrimp or calamari add \$1.00.*

- 1. **SWEET AND SOUR (Thai Style)**
- 2. **FRESH GARLIC AND BLACK PEPPER**
- *3. **THAI BASIL AND CHILI GARLIC SAUCE (Pad Ka Paw)**
- 4. **BABY CORN WITH MUSHROOM AND ONION**
- 5. **FRESH GINGER WITH BLACK FUNGUS AND ONION**
- *6. **SPICY HOT PEPPER AND ONION**
- 7. **BROCCOLI WITH OYSTER SAUCE**
- *8. **BAMBOO SHOOTS, SWEET BASIL, CHILI AND GARLIC**
- *9. **GREEN BEANS WITH CHILI PASTE (Pad Prig Khing)**
- 10. **STIR-FRIED VEGETABLE COMBINATION**
- *11. **CASHEW NUTS WITH ONION AND FRIED CHILI (Thai Style)**
- 12. **THAI MUSSAMUN CURRY**
- *13. **GREEN CURRY WITH BAMBOO SHOOTS**
- *14. **PA-NANG RED CURRY WITH BELL PEPPER**
- 15. **YELLOW CURRY WITH POTATO AND CARROT**
- *16. **SPICY EGGPLANT WITH CHILI GARLIC AND SWEET BASIL**
- 17. **PRA RAM ON SPINACH WITH PEANUT SAUCE**
- 18. **FRESH MANGO WITH HOUSE SAUCE & WATER CHESTNUT**
- *19. **SPICY ASPARAGUS**
- *20. **CHOO CHEE CURRY**
- *21. **ROCK COD WITH CHILI GARLIC SAUCE AND SWEET BASIL**
- 22. **GREEN BEAN WITH GARLIC SAUCE**
- *23. **SALMON WITH PA-NANG RED CURRY SAUCE**
- *24. **ROCK COD GREEN CURRY**
- 30. **PAD THAI NOODLE**
- 31. **LARGE RICE NOODLE WITH BROCCOLI AND EGG (Pad See Ew)**
- 32. **LARGE RICE NOODLE WITH BROCCOLI WITH GRAVY (Lad Nar)**
- *33. **SPICY LARGE RICE NOODLE WITH BASIL AND ONION (Kee Mow)**
- *34. **SPICY SPAGHETTI WITH SWEET BASIL**
- 35. **CHOW MEIN EGG NOODLE**
- *36. **SPICY FRIED RICE WITH SWEET BASIL**
- 37. **FRIED RICE WITH EGG TOMATO AND ONION**
- *38. **YELLOW CURRY POWDER FRIED RICE WITH EGG**

*No soup for to go order
Party tray orders are welcome*

*Please indicate spiciness of the dish. 

Update 02-05-12

Thai Spice of Willow Glen
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🌀 APPETIZERS 🌀

- 1. **EGG ROLLS**
A choice of pork or vegetable egg roll. Served with plum sauce.
- 2. **FRESH ROLLS**
Rice noodle, green lettuce, bean sprout, chive, and mints wrapped in rice paper. Served with our special sauce. Choice of shrimp or vegetable.(Tofu)
- 3. **FRIED WON-TON**
Deep-fried ground chicken in won-ton wrapper. Served with plum sauce.
- 4. **VEGGIE TEMPURA**
Deep-fried lightly battered mixed vegetable. Served with plum sauce.
- 5. **FRIED TOFU**
Crispy fried fresh tofu. Served with plum sauce and crushed peanuts.
- 6. **SA-TAY**
A choice of chicken, pork or beef marinated with Thai spices and grilled on skewers. Served with peanut sauce and cucumber salad.
- 7. **FISH CAKE (TOD MUN)**
Deep-fried spicy fish paste. Served with cucumber salad.
- 8. **ANGEL WING**
Crispy boneless chicken wing stuffed with ground chicken, vegetable and silver noodle. Served with cucumber salad.
- 9. **CRAB BALL**
Deep-fried blended of crab, shrimp, and pork dumpling. Served with plum sauce.
- 10. **CRISPY BUTTERFLY PRAWNS (KUNG TOD)**
Deep-fried breaded prawns. Served with sweet chili sauce.
- 11. **FRIED or GRILLED CALAMARI**
Served with homemade sauce.
- 12. **THAI CRISPY NOODLES (MEE KROB)**
Crispy rice noodles tossed in sweet and sour sauce with shrimp and fried tofu.

🌀 SOUPS 🌀

- *20. **HOT AND SOUR SOUP (TOM YUM)**
A choice of
 - : **Chicken or Vegetable**
 - : **Prawn or Seafood***With Thai herbs, mushroom, baby corn, lime juice, lemon grass and cilantro in a spicy and sour clear broth.*
- *21. **COCONUT MILK SOUP (TOM KHA)**
A choice of
 - : **Chicken or Vegetable**
 - : **Prawn or Seafood***With Thai herbs, mushroom, baby corn, galangal, lime juice and cilantro in hot and sour coconut milk broth.*
- 22. **CABBAGE SOUP COMBO**
Napa cabbage, ground pork, shrimp, squid, carrot, onion and silver noodle in a clear broth.

*Please indicate spiciness of the dish. 

🌀 SALAD 🌀

30. THAI SALAD

Fresh lettuce, cucumber, onion, tomato, boiled egg and chip served with peanut sauce.

*31. GREEN PAPAYA SALAD (SOM TUM)

Shredded green papaya, shrimp, tomatoes, peanuts, chili tossed with special Thai dressing.

*32. B.B.Q. BEEF SALAD (YUM NUR)

Grilled and sliced beefsteak tossed with thinly sliced lemon grass, mints, onion and spicy sweet dressing. Served on a bed of fresh lettuce.

*33. THAI SPICE BEEF SALAD (NUR NUM TOK)

Grilled and sliced beefsteak tossed with roasted rice powder, mints and spicy lime juice dressing. Served on a bed of fresh lettuce.

*34. LARB

A choice of ground pork, chicken or beef tossed with roasted rice powder, mints and spicy lime juice dressing. Served on a bed of fresh lettuce.

*35. LARB TOFU

Tofu, straw mushroom, roasted rice powder, mints, chili powder with spicy lime juice dressing.

*36. BEAN THREAD NOODLE SALAD (YUM WOON SEN)

Bean thread noodle tossed with red onion, ground pork, shrimp and calamari in spicy dressing.

*37. PRAWNS OR CALAMARI SALAD

Prawns or calamari tossed with Thai herbs, mints and spicy dressing. Served on a bed of fresh lettuce. (Combination Seafood add \$2.00).

*38. ROASTED DUCK SALAD

Roasted duck tossed with Thai herbs, roasted rice powder, fried shallot and our spicy dressing.

🌀 THAI CURRY 🌀

Choose from: chicken, pork, beef, tofu or vegetable.

*50. PANANG RED CURRY

Choice of meat with bell pepper simmered in Panang red curry and coconut milk. Topped with sweet basil.

*51. GREEN CURRY

Choice of meat with bamboo shoots, peas and bell pepper simmered in green curry and coconut milk. Topped with sweet basil.

52. YELLOW CURRY

Choice of meat simmered in yellow curry and coconut milk with tender potato and carrot.

*53. RED CURRY

Choice of meat with bamboo shoots, and bell pepper simmered in red curry and coconut milk. Topped with sweet basil.

*54. JUNGLE CURRY

Choice of meat with assorted vegetable and sweet basil simmered in red curry and clear broth (no coconut milk).

55. THAI MUSSAMUN CURRY

Choice of meat simmered in special Mussamun curry and coconut milk with tender potato, carrot, peanut and onion.

*56. HOT AND SIZZLING CURRY

Choice of meat sautéed with our special red curry sauce, zucchini, bell pepper, kachai, carrot, and sweet basil.

*57. ROASTED DUCK CURRY

Roasted duck with pineapple, tomato, grape, pea, and eggplant simmered in red curry and coconut milk Topped with sweet basil.

🌀 POULTRY 🌀

*60. CHICKEN WITH THAI BASIL (PAD KA POW)

Sautéed chicken with chili, garlic, bell pepper and Thai basil.

*61. CASHEW CHICKEN (THAI STYLE)

Sautéed chicken with cashew nuts, fried chili, carrot, onion, ginger, and bell pepper.

62. SWEET AND SOUR CHICKEN (THAI STYLE)

Sliced chicken sautéed with tomato, cucumber, pineapple, onion, bell pepper, carrot, and homemade Thai style sauce.

63. FRESH GINGER AND MUSHROOM WITH CHICKEN

Chicken sautéed with strips of fresh ginger, black fungus mushroom, onion, bell pepper and carrot.

*64. SPICY CHICKEN WITH HOT PEPPERS

Sautéed chicken with fresh green pepper, onion, garlic, carrot and mushroom.

65. THAI B.B.Q. CHICKEN

Boneless, skinless chicken marinated and grilled with Thai seasoning.

66. GARLIC CHICKEN WITH BLACK PEPPER

Sautéed chicken with fresh garlic, black pepper and Thai herbs.

*67. GREEN BEAN WITH CHILI PASTE (GAI PRIK KHING)

Chicken sautéed with chili paste, bell pepper and green bean.

68. MANGO CHICKEN

Choice of sautéed chicken, pork or beef with fresh mango, onion, cashew nuts, bell pepper, carrot, bell pepper, water chestnut and our own special sauce.

🌀 BEEF 🌀

*70. BEEF WITH THAI BASIL (PAD KA POW)

Sliced beef sautéed with chili, garlic, bell pepper and Thai basil.

71. BROCCOLI BEEF WITH OYSTER SAUCE

Sautéed beef or chicken with oyster sauce. Served on a bed of steamed broccoli.

*72. SPICY BEEF WITH HOT PEPPERS

Sautéed beef with fresh green pepper, onion, garlic, carrot and mushroom.

*73. BEEF BAMBOO

Sautéed beef with bamboo, bell pepper, sweet basil, chili and garlic.

74. RA-MA THAI

Beef or chicken (shrimp add \$2.00) with bed of steamed spinach topped with our special peanut sauce.

75. SWEET AND SOUR BEEF (THAI STYLE)

Sliced beef sautéed with tomato, cucumber, pineapple, onion and homemade Thai style sauce.

*76. CASHEW BEEF (THAI STYLE)

Sautéed beef with cashew nuts, fried chili, carrot, onion and bell pepper.

77. FRESH GINGER AND MUSHROOM WITH BEEF

Beef sautéed with strips of fresh ginger, black fungus mushroom, onion, bell pepper and carrot.

78. GARLIC BEEF WITH BLACK PEPPER

Sautéed beef with fresh garlic, black pepper and Thai herbs.

*79. SPICY EGGPLANT WITH CHILI GARLIC SAUCE

Eggplant sautéed with sliced beef or chicken in chili-garlic sauce with bell pepper, and sweet basil.

🌀 PORK 🌀

*80. PORK WITH THAI BASIL (PAD KA POW)

Sliced pork sautéed with chili, garlic, bell pepper and Thai basil.

81. GARLIC PORK WITH BLACK PEPPER

Sautéed pork with fresh garlic, black pepper and Thai herbs.

82. SWEET AND SOUR PORK (THAI STYLE)

Sliced pork sautéed with tomato, cucumber, pineapple, onion, carrot, bell pepper and homemade Thai style sauce.

*83. SPICY PORK WITH HOT PEPPERS

Sautéed pork with fresh green pepper, onion, garlic, chili, carrot and mushroom.

84. GINGER PORK WITH MUSHROOM

Pork sautéed with strips of fresh ginger, black fungus mushroom, onion, bell pepper and carrot.

*85. PORK WITH BAMBOO SHOOT

Sautéed pork with bamboo shoot, bell pepper, sweet basil, chili and garlic.

*86. CHILI PORK WITH GREEN BEAN (MOO PRIK KHING)

Pork sautéed with chili paste, bell pepper and green bean.

*87. SPICY EGGPLANT WITH CHILI GARLIC SAUCE

Eggplant sautéed with sliced pork in chili-garlic sauce with bell pepper, basil and carrot.

🌀 SEAFOOD 🌀

*90. SEAFOOD WITH THAI BASIL

Combination seafood sautéed with chili-garlic sauce, bell pepper, zucchini, carrot, kachai, and thai basil. Served on sizzling plate.

*91. PANANG SEAFOOD

Combination seafood with bell pepper, zucchini, kachai, carrot and Thai basil sautéed with Panang red curry and coconut milk. Served on a sizzling plate.

*92. ROASTED DUCK WITH SEAFOOD

Boneless roasted duck sautéed with combination seafood, vegetable and cashew nut.

*93. SCALLOP CURRY

Scallop simmered in green curry and coconut milk with bamboo Shoot, pea, and sweet basil.

*94. SCALLOP WITH THAI BASIL

Scallop sautéed with chili-garlic sauce, bell pepper and topped with crispy sweet basil.

*95. PRAWNS CURRY WITH PINEAPPLE

Prawns and fresh pineapple simmered in red curry, coconut milk sauce, peas, bell pepper and topped with sweet basil. Served in pineapple shell.

96. PRAWN OR CALAMARI

: GARLIC SAUCE

: BABY CORN – with mushroom, bell pepper, carrot, and onion

*: CHOO-CHEE CURRY – with mushroom, bell and carrot

*: THAI BASIL – with chili, garlic and bell pepper

*: HOT PEPPER – with mushroom, bell pepper, carrot, and onion

*: CASHEW NUT – with bell pepper, onion, fried chili and spicy sauce

97. GRILLED PRAWNS

Charbroiled prawns served with Thai spicy sauce.

98. MANGO SHRIMP OR CALAMARI

Shredded mango and shrimp or tender calamari sautéed with spicy sweet sauce, onion, bell pepper, water chestnut, ginner, carrot, and cashew nut.

99. POMPANO DELIGHT

Crispy fried pompano (whole fish bone in) topped with choice of chili garlic sauce or sweet and sour sauce.

*100. SPICY CRISPY CATFISH

Deep-fried deboned catfish sautéed with bell pepper, red curry sauce and topped with crispy sweet basil.

*101. CATFISH CURRY

Catfish fillet simmered in green curry-coconut milk sauce, kachai, pea, eggplant and basil.

*102. CHOO-CHEE TROUT

Deep-fried deboned trout topped with special curry coconut milk sauce topped with thin sliced kaffir lime leaves.

103. ROCK COD

: GRAVY SAUCE – with bamboo, carrot, bell pepper and mushroom

: GINGER – with mushroom, celery, bell pepper, carrot, and onion

*: THAI BASIL – with chili, garlic, bell pepper and green bean

: SWEET AND SOUR SAUCE – with vegetables

104. SEABASS FILLET (STEAMED OR DEEP FRIED)

: GINGER DELIGHT (*not spicy*)

*: CHOO-CHEE CURRY SAUCE (*medium*)

*: TAMARIND SAUCE (*medium*)

*: 4 STAR HOT AND SOUR (*hot*)

105. SALMON FILLET

: GINGER DELIGHT (*not spicy*)

*: CHOO-CHEE CURRY SAUCE (*medium*)

*: TAMARIND SAUCE (*medium*)

106. STEAMED MUSSELS (HOI-OP)

New Zealand green mussels in half shell steamed with lemon grass, bell pepper, and kaffir lime leaves. Served with Thai spicy sauce.

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