ENTREES

Choice of protein: Chicken / Pork / Veggies / Tofu Beef \$2 / Shrimp \$5 / Seafood \$5

Sauteed with onion, bell pepper, green bean, baby born with basil leaves in chili garlic sauce. 2. PAD PRIK SOD Sauteed with onion, bell pepper, mushroom, and fresh chili in our house sauce. 3. PAD PRIK KHING Sauteed with string beans, kaffir lime leaves, and our homemade chili sauce. 4. SPICE THAI GINGER Sauteed with onion, mushroom, bell pepper, celery, fresh ginger, scallion, and savory bean sauce. 5. SWEET & SOUR Sauteed with vegetables in sweet and sour sauce. 6. CASHEW CHICKEN Stir-fried cashew nuts in a light brown gravy sauce. 7. THAI GARLIC Sauteed with light garlic sauce on a bed of mixed vegetables. 8. PAD BROCCOLI Sauteed broccoli and carrot with light garlic sauce. 9. STIR-FRIED MIXED VEGETABLES Sauteed mixed vegetables (broccoli, carrot, baby corn, bean sprout, scallion, mushroom, napa cabbage, string bean and snow pea with light garlic sauce. 10. WILD SPICY Sauteed bamboo shoots, bell pepper, mushroom, rhizome, young green peppercorn, and basil leaves in curry paste.	2.95 2.95 2.95 2.95
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	3.95
sauce served on a bed of steamed mixed vegetables.	3.95
	3.95
13. SPICY EGGPLANT Sauteed with fresh oriental eggplant, bell pepper, and basil leaves in a spicy black bean sauce.	3.95
14. SIZZLING CRISPY CHICKEN Crispy chicken tender battered sautéed sauce of choice. (choose between Sweet chili sauce or Chili basil sauce)	_ ^-
15. FOUR SEASONS CHICKEN Crispy chicken tender battered sauteed with sweet and spicy brown sauce topped with crispy basil.	5.9 5

CHEF RECOMMENDATIONS

1. ASPARAGUS SHRIMP	\$16.95
Succulent shrimp and fresh asparagus spears sauteed in a light garlic sauce.	
2. SPICE THAI BASIL	\$16.95
Stir-fried shrimp & minced chicken sauteed in chili basil sauce.	
3. CRISPY DUCK BASIL	\$18.95
Duck lightly battered and fried sauteed in chili basil sauce.	
4. SALMON CURRY	\$18.95
Grilled salmon with curry sauce. [Choice: red curry / green curry / panang curry]	
5. SHRIMP & CRAB FRIED RICE	\$21.95
Stir-fried jasmine rice with shrimp, crab, egg, pineapple, and peas in our house sauce served in a pineapple shell.	
6. E-SAAN COMBO	\$15.95
Grill marinated chicken on sticks served with papaya salad, sticky rice, and Thai style sauce on the side.	
7. TIGER CRYING	\$15.95
Marinated steak grill thinly sliced served on a bed of fresh green salad, sticky rice, and Thai style sauce on the side.	
8. BOMBAY PANANG CURRY	\$21.95
Assorted seafood with traditional curry with bell pepper, green bean, carrot, peanut sauce,	

DESSERTS

The state of the s	
1. SWEET STICKY RICE WITH MANGO	\$6.9
2. SWEET STICKY RICE WITH COCONUT CUSTARD	\$6.9
3. COCONUT ICE-CREAM	\$5.9
4. FRIED BANANA WITH ICE-CREAM	\$6.9 \$5.9
5. FRIED BANANA SNOWFLAKE	Ψ3.5.

BEVERAGES

1. SOFT DRINK	\$2.00
2. SWEET TEA / UNSWEET TEA	\$2.00
3. HOT TEA [JASMINE TEA / GREEN TEA]	\$2.00
4. HOT GINGER TEA	\$3.00
5. HOT COFFEE	\$3.00
6. THAI ICED TEA	\$3.95
7. THAI ICED COFFEE	\$3.95
8. TEA LEMONADE	\$3.00
9. LEMONADE JUICE	\$3.00
10. YOUNG COCONUT JUICE	\$3.95

SIDE ORDER

1. STEAMED RICE	\$1.50
2. BROWN RICE	\$2.50
3. STICKY RICE	\$2.50
4. SWEET STICKY RICE	\$3.50
5. STEAMED VEGETABLES	\$3.50
6. STEAMED TOFU	\$3.00
7 ECC EDIED DICE	\$5.00



Vol.





SPICE THAI CUISINE

10029 Patriot Hwy, Fredericksburg, VA 22407

TEL: (540) 479-4969 **FAX**: (540) 479-4970

 MON - THU
 11.00 AM - 9.00 PM

 FRI
 11.00 AM - 10.00 PM

 SAT
 12.00 PM - 10.00 PM

 SUN
 12.00 PM - 9.00 PM

Closed every 2nd Tuesday of the month







\$16.95

16. SIZZLING SIAM BEEF

Marinated beef quickly stir-fried on a high served with broccoli and carrot fresh ginge

APPETIZERS

1. EDAMAME Steam soybean with salt.	\$5.95
2. SPRING ROLLS [4 pcs] Deep fried vegetables roll served with sweet chili sauce.	\$6.95
3. GARDEN ROLL [2 pcs] Rice paper roll with lettuce, cucumber, carrot, mint,	\$6.95
rice noodles, and Shrimp served with homemade sauce. 4. POT STICKER (STEAM OR FRIED) [6 pcs] Mix vegetable & chicken dumpling served with black	\$7.95
5. TRIANGLE TOFU Deep fried tofu served with crushed peanuts in sweet chili sauce.	\$6.95
6. CHEESE RANGOON [6 pcs] Cream cheese, sweet corn, Pea-carrot, and onion wrapped in wonton served with sweet chili sauce.	\$6.95
7. CHICKEN CURRY PUFF [3 pcs] Homemade pastry stuffed with curry chicken and potato served with cucumber onion sauce.	\$7.95
8. CHICKEN SATAY [4 pcs] Grilled chicken on sticks marinated Thai style served with peanut sauce and cucumber sauce.	\$8.95
9. CHICKEN WING [6 pcs] Marinated deep fried chicken wings.	\$9.95
10. THAI DUMPLING [4 pcs] Steamed dumplings filled with ground pork, chicken, shrimp, taro, and water chestnuts served with black sweet soy sauce.	\$8.95
11. THAI TOAST Seasoned ground chicken and crab meat battered and deep fried served with cucumber sauce.	\$8.95
12. GOLDEN STRING BEAN Seasoned and battered deep fired string bean "a perfect starter"	\$7.95
13. GOLDEN CALAMARI Slices of squid lightly battered and deep fried served with sweet chili sauce.	\$9.95
14. FISH CAKE [6 pcs] Deep fried fish cake seasoned with red curry and kaffir limes served with cucumber, sweet chili sauce.	\$8.95
15. FIRECRACKER SHRIMP Seasoned and battered fried shrimp in sweet chili sauce.	\$8.95
16. SHRIMP ROLL [4 pcs] Shrimp stuffed with vegetable and wrapped with crispy spring roll served with sweet chili sauce.	\$8.95
17. DUCK ROLL [2 pcs] Roti paratha roll with duck, scallion, cucumber, carrot, and cilantro with homemade sauce.	\$8.95
18. COCONUT SHRIMP[4 pcs] Shrimp lightly fried in a coconut batter served with sweet chili sauce.	\$8.95
19. SPICE THAI SAMPLER Mix 5 appetizers. (2 spring rolls / 2 dumpling / 2 pot stickers / 2 cheese rangoon / 2 chicken satay)	\$15.9

GLUTEN FREE AVAILABLE

SOUP

1. TOFU VEGGIE SOUP	\$5.95
Sliced tofu with mix vegetables in light broth. 2. WONTON SOUP	\$5.95
Minced chicken and shrimp with vegetable	\$3.93
in clear broth.	¢= 0=
3. SEAWEED TOFU SOUP Slices tofu with seaweed and clear noodles in	\$5.95
light broth.	4
4. TOM KHA GAI / GOONG \$6.9 (Choice of meat chicken / shrimp) with mushroom,	5/\$8.95
and tomatoes in galangal coconut milk soup.	
	5/\$7.95
(Choice of meat chicken / shrimp) with mushroom, and tomatoes in lemon grass soup.	
6. SPICY OCEAN	\$7.95
Combination of seafood (Shrimp / Squid /	
Scallop / Mussel) in lemon grass soup.	
SALAD	
1. VEGGIE SALAD	\$5.95
A colorful mixture of fresh greens. (choose between: peanuts or sweet chili sauce)	
2. LARB TOFU	\$7.95
Crispy diced tofu in spicy Thai salad.	
3. LARB GAI Minced chicken with spicy Thai salad.	\$7.95
4. PAPAYA SALAD	\$8.95
Green papaya with grilled shrimp in spicy lime dressi	
5. CHICKEN LETTUCE WRAPS Build your own wraps minced chicken, crispy rice	\$8.95
noodle, and garden vegetables with peanut sauce.	
6. BEEF SALAD	\$11.95
Grilled marinated beef in spicy Thai salad with lime dressing.	
7. DUCK SALAD	\$12.95
Roasted marinated duck in spicy Thai salad with chef special dressing	
8. SEA FOOD SALAD	\$12.95
Assorted seafood in spicy Thai salad, tossed in lime	
dressing.	
RICE DISHES	
Choice of protein: Chicken / Pork / Veggies	/ Tofu
Beef \$2 / Shrimp \$5 / Seafood \$5	
1. HOUSE FRIED RICE	\$11.95
Stir-fried jasmine rice with egg, pineapple, onion, tomatoes, and carrot-pea.	
2. SPICY FRIED RICE	\$11.95
Stir-fried jasmine rice with bell pepper, onion, and fresh basil in our spicy basil sauce.	
3. GREEN CURRY FRIED RICE	\$11.95
Stir-fried jasmine rice with green curry seasoning, bell pepper, bamboo shoots, rhizome, and fresh basil.	
4. GRILL CHICKEN FRIED RICE	\$15.95
Stir-fried jasmine rice with grilled chicken, and mixed	
vegetables in our house special sauce. 5. HOUSE FRIED RICE COMBO	\$15.95
Stir-fried jasmine rice with egg, pineapple, onion,	\$15.98

6. SPICY FRIED RICE COMBO

THAI CURRIES CUISINE

Choice of protein: Chicken	/ Pork / Veggies / Tofu
Beef \$2 / Shrimp \$5 /	Seafood \$5

1. RED CURRY \$12.9
Traditional red curry simmered in coconut milk with
eggplants, bamboo shoots, bell pepper, green bean,
and basil leaves.
2. GREEN CURRY \$12.9
Traditional green curry simmered in coconut milk with
eggplants, bamboo shoots, bell pepper, green bean,
and basil leaves.
3. PANANG CURRY \$12.9
Traditional panang curry and peanut butter simmered
in coconut milk with bell pepper, carrot, green bean,

4. MUSSA-MUN CURRY \$12.95 Traditional curry and tamarind sauce simmered in coconut milk with potatoes, onion, bell pepper, and peanut on top.

\$12.95 5. YELLOW CURRY

6. MANGO CURRYN \$12.95

7. DUCK CURRY \$18.95 Delicious roasted duck in red curry with pineapple, bell pepper, tomatoes, and basil leaves.

NOODLES

Choice of protein: Chicken / Pork / Veggies / Tofu Beef \$2 / Shrimp \$5 / Seafood \$5

1.	. PAD THAI	\$12.	.95
	Stir-fried medium rice noodles, bean sprout, scallion, egg,		
	red tofu, and crushed peanuts.		
2	DAD SEE EW	\$12	05

\$12.95

3. DRUNKEN NOODLES

4. CHICKEN NOODLES \$12.95

5. LAD NA
Stir-fried flat rice n
in a light gravy saud \$12.95

6. TOM YUM UDON \$12.95

\$12.95

7. TOM KHA UDON

\$15.95

8. PAD WOON SEN
Stir-fried thin clear noodles with e

9. DUCK NOODLES SOUP

\$11.95

10. CHICKEN NOODLES SOUP
Steamed rice noodles with sliced chicken and be