

## NOODLES & FRIED RICE

<b>Pad Thai</b> .....	9.75	<b>Pineapple Fried Rice</b> .....	10.25
The most famous Thai noodle dish, fried with shrimp, spiced tofu, ground peanuts, eggs, bean sprouts and Thai spices.			
<b>Pad Woon-Sen</b> .....	9.75	<b>Tofu Spinach Noodles</b> .....	10.25
Thai jelly noodles fried with shrimp, green peas, eggs, white cabbage, black mushrooms and scallions.			
<b>Crazy Noodles</b> * * *	10.75	<b>Noodle Tofu</b> .....	10.25
Fried fresh rice noodles with ground chicken, Thai eggplant, onions, sweet basil leaves and hot peppers.			
<b>Siam Fried Rice</b> .....	9.75	<b>Vegetable Fried Rice</b> .....	9.25
Shrimp, chicken, egg, pineapples, snow peas, green peas, raisins and tomatoes.			
		<b>Pad See-Ew</b> .....	10.75
		Flat rice noodles, chinese broccoli, egg and soya sauce, stir-fried with your choice of beef, chicken, pork, or vegetable.	

## SIDE ORDERS

Plain Boiled Rice .....	1.50	Sticky Rice .....	2.75
Steamed Noodles .....	2.75	Steamed Vegetables .....	5.50
Brown Rice .....	1.75	Homemade Sauce, Peanut Sauce etc. ....	0.75

## DESSERTS

Lychees in Syrup on Ice .....	3.75	Fried Banana .....	4.50
Ice Creams and Sorbets .....	4.25	Fried Ice Cream .....	4.50

## BEVERAGES

Freshly Brewed Coffee or Tea .....	2.50	Sodas or Diet Sodas .....	2.50
Lemonade .....	2.50	Juices .....	3.25
Iced Tea .....	2.50	Sparkling Water .....	3.25
Thai Iced Tea/Iced Coffee .....	2.75		

If you need a special meal because of health or allergy conditions, please ask your server. We will be happy to prepare one for you.



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Dinner

## APPETIZERS

<b>Satay</b> * .....	7.50/8.00	<b>Steamed Mussels</b> * .....	8.75
Choice of chicken or beef barbecued on skewers, served with specially prepared peanut sauce.			
<b>Vegetarian Rolls</b> .....	5.75	<b>Siam Rolls</b> .....	6.00
Crispy spring rolls, stuffed with vegetables, served with white turnip sauce.			
<b>Todman</b> * .....	7.50	<b>Golden Ka-Tong</b> * .....	8.25
Minced shrimp mixed with Thai curry sauce and sliced Thai long beans, fried and served with cucumber sauce.			
<b>Shrimp in the Blanket</b> .....	7.50	<b>Hot Beef Kabobs</b> * * .....	8.25
Delicate whole shrimp wrapped around with crispy egg roll skin, served with house sweet plum sauce.			
<b>Tofu Triangles</b> * .....	5.75	<b>Fresh Shrimp Rolls</b> .....	7.75
Golden fried tofu triangles, served with sweet and sour sauce and crushed peanuts.			
<b>Lemon Grass Shrimp</b> .....	9.00	<b>Som-Tum (Shrimp Papaya Salad)</b> * * .....	8.25
Barbecued jumbo shrimp, marinated with lemon grass and five spices, served with thin rice noodles and carrot salad.			
<b>Saigon Dices</b> * .....	8.75	<b>Dumplings</b> .....	7.00
Dices of tenderloin beef, marinated and sauteed to perfection, served with refreshing Vietnamese pepper lime sauce.			

## SOUPS

<b>Hot &amp; Sour Shrimp Soup</b> * .....	4.25	<b>Tom Klong Soup</b> .....	4.25
The famous Thai hot & sour soup; spiced with chili, lemon grass, mushrooms and lime juice.			
<b>Glass Noodle Soup</b> .....	4.25	<b>Liang Soup</b> * .....	4.25
Shrimp, bean threads, mushrooms, snow peas and leeks in a clear broth.			
		Hot and spicy vegetable soup with zucchini, baby corns, snow peas and watercress.	

## SALADS

<b>Chicken Salad</b> * .....	7.50	<b>Nam Sod Salad</b> * * .....	8.25
Shredded chicken on a bed of fresh green vegetables, with special peanut dressing.			
<b>Simple Green Salad</b> .....	4.25	<b>Shrimp Salad</b> * * .....	8.25
An assortment of fresh green vegetables, house peanut sauce or soy lemon mustard dressing.			
<b>Larb Gai</b> * .....	8.25	<b>Seafood Yum, Yum (Salad)</b> * * .....	15.50
Minced chicken salad with Vietnamese coriander and ground roasted hot chili and green onions.			
<b>Seaweed Salad</b> * .....	8.25	<b>Beef Salad (Warm Dish)</b> * * .....	14.25
Seaweed, mango, shrimps and chicken tossed with spicy Thai sweet and sour dressing.			
		Thinly sliced broiled sirloin on green vegetables with spicy lime sauce.	

\* Spicy    \* \* Hot and Spicy    \* \* \* Very Hot and Spicy

However, we can alter spice according to your favorite taste.

## AMARIN SPECIALTIES

**Chicken Cashew Nuts \*** ..... 12.25  
Sliced chicken sauteed with roasted cashew nuts, red peppers, onion, mushrooms, snow peas and scallions.

**Amarin Garden \*** ..... 11.25  
Boiled chicken or pork on a bed of broccoli, cauliflower and green beans, topped with Amarin's special peanut sauce.

**Lover's Scampi** ..... 14.50  
Large succulent shrimp tossed in Thai spices, stir-fried in light Malay curry sauce, served on top of fresh picked vegetables.

**Medallions of Pork** ..... 13.25  
Thinly sliced pork loin, marinated in garlic oil, white pepper, coriander roots and thin soy sauce, stir-fried with mushrooms and green peas.

**Duck Choo Chee \*\*** ..... 15.50  
Boneless roast duck sauteed in Thai's Choo Chee curry and vegetables.

**Ka-Prow Chicken \*\*\*** ..... 11.25  
Thai old fashioned dish, chopped chicken, stir fried with chili and hot basil.

## SEAFOOD OFFERINGS

**Lemon Scallops \*\*\*** ..... 16.75  
A saute of sea scallops with fresh lemon sauce, garlic, ginger, black mushrooms and green oriental vegetables.

**Seafood Bouquet \*\*** ..... 17.75  
Steamed shrimp, scallops, squid, chunks of fish, mussels, crabmeat and vegetables, in a delightful broth.

**Sizzling Pla Platter** ..... 14.75/19.75  
Deep fried, fresh fish fillet or whole fish, topped with house special sauce, ginger, onions, black mushrooms and scallions.

**Grandma's Shrimp \*** ..... 14.50  
Stir-fried shrimp with ginger, snow peas, tomatoes, baby corns and white nuts, in spiced yellow bean sauce.

**Seaman's Platter \*\*\*** ..... 14.75/19.75  
Fried filet or whole fish topped with ground garlic and hot chili sauce.

**Pla 'n Vegetables** ..... 14.75  
Sauteed fried fresh fish fillet with mixed vegetables in a special blend of garlic and oyster sauce.

**Chon-Buri Squid \*\*\*** ..... 14.75  
Tender squid sauteed in tasty fresh minced hot peppers, sweet basil, onions, mushrooms, and green peppers.

**Amarin Barbecued Chicken** ..... 11.25  
Barbecued boneless chicken breast, marinated in homemade herbs and spices, served with sweet and sour chili sauce.

**Tender Beef Platter** ..... 12.25  
Sauteed sliced beef sirloin with baby corns, oyster mushrooms, tomatoes and green peppers, in mild pineapple sauce.

**Seafood Madness \*\*\*** ..... 18.50  
A saute of mixed shrimp, scallops, squid and chunks of fish in hot chili, onion, mushrooms, and green peppers, with spices and herbs, and steamed clams.

**Beef Panang \*\*** ..... 12.25  
Saute of thinly sliced beef sirloin in spicy Thai panang curry, lemon leaves, mushrooms, basil leaves, and baby corns.

**Pacific Chicken** ..... 14.75  
Stir-fried thinly sliced chicken breast with shallots, dried cranberries, pine nuts, baby spinach and black mushrooms in mild Thai cilantro sauce.

**Siam Seafood \*** ..... 15.75  
Saute of shrimp, squid and scallops with cashew nuts, mushrooms, celery and scallions in a mild chili sauce.

**Jumbo Shrimp Delight \*** ..... 19.75  
Sauteed jumbo shrimp with white cabbage, pineapple, mushrooms and pimentos. Served in specially prepared Thai spice sauces on top of crispy tiny rice noodles.

**Shrimp 'n Broccoli** ..... 14.50  
Sauteed shrimp with broccoli, oyster mushrooms and oyster sauce.

**Salmon Choo Chee \*\*** ..... 18.25  
Broiled or fried to perfection, topped with spicy shrimp curry sauce, snow peas, baby corns, red pepper and fresh basil leaves.

**Hot Country-Style Shrimp \*\*\*** ..... 14.50  
Sauteed shrimp with Thai chili peppers, mushrooms, snow peas, bell peppers and basil leaves.

**Classic Hot Salmon \*\*\*** ..... 17.50  
Stir-fried sweet and pungent salmon, with roasted chili, garlic, Thai long beans, mushrooms and fresh hot chili peppers.

**Kaeng Koong \*\*** ..... 14.50  
Sauteed shrimps with coconut curry, butternut squash, asparagus, baby corns, bamboo shoots, hot pepper and basil leaves.

## CURRY OFFERINGS

**Chicken/Shrimp Green Curry \*\*** ..... 11.25/14.50  
Sauteed in hot green curry sauce with string beans, Thai eggplant, bamboo shoots and green peppers.

**Hangley Curry Chicken/Beef\*\*\*** ..... 11.25/12.25  
A tamarind-based dry curry with a hint of aromatic tumeric, string beans, asparagus, potato and basil leaves.

**Erawan Curry \*\*\*** ..... 12.25  
Saute of sliced beef sirloin in spicy green chili sauce, with asparagus, eggplant, string beans and basil leaves.

**Chicken/Beef Masaman Curry \*** ..... 11.25/12.25  
Sauteed in fine Thai-Indonesian curry sauce with sweet potato, peanuts, onions and carrots.

**Chicken/Beef Red Curry \*\*** ..... 11.25/12.25  
Sauteed in Thai red curry sauce with mushrooms, bamboo shoots, green peppers.

**Chicken Yellow Curry \*** ..... 11.25  
Sauteed chicken in mild yellow curry sauce, with pineapple, onions, tomatoes and summer squash.

**Vegetable Curry \*\*** ..... 11.25  
Sauteed assorted fresh vegetables in red curry sauce.

**Black Pepper Chicken Curry \*\*** ..... 13.75  
Thai-Indian version of curry dish with sliced chicken breast, ginger, mango and cashew nuts with an abundance of zesty spices and coconut milk.

## INTERESTING PAN-FRIED DISHES

**Chicken/Beef Basil \*\*\*** ..... 11.25/12.25  
Sauteed chicken or beef with fresh minced hot peppers, basil leaves, mushrooms, green peppers and onions.

**Wild Boar Basil \*\*\*** ..... 12.25  
Tender pork pan-fried with mushrooms, green peppercorns, fresh basil and hot chili pepper in Thai spice sauce.

**Beef Macadamia \*\*** ..... 14.25  
Marinated cubes of tender beef, stir-fried with mushrooms, scallions and macadamia nuts complemented with steamed watercress.

**Beef 'n Broccoli** ..... 12.25  
Saute of beef with broccoli, straw mushrooms and oyster sauce.

**Racha Trio** ..... 14.75  
Saute of thinly sliced beef, chicken and pork loin, in light plum sauce, with pineapple, tomatoes, baby corns, mushrooms and snow peas.

**Beef Dynasty \*\*** ..... 12.25  
Sauteed beef with fresh tofu, mixed vegetables and black bean garlic sauce.

**Hot Beef with Mixed Vegetables \*\*\*** ..... 12.25  
Sauteed tender slices of beef with assorted vegetables, together with a delicious Southern country-style sauce.

**Pine Nuts Chicken** ..... 12.25  
Fried chicken sauteed with pine nuts and assorted colorful vegetables, in a fragrant ginger sauce.

**Pork Garlic** ..... 12.25  
Thinly sliced tender pork, pan-fried with garlic, zucchini, squash, mushrooms, pepper and scallions, flavored with thin soy sauce, served on sliced cool cucumber.

**Hot Tangerine Duck \*\*** ..... 15.50  
Boneless roast duck pan-fried with string beans, snow peas and cashew nuts in our house special tangerine sauce.

**Shrimp N' Eggplant** ..... 14.50  
Sauteed shrimp with mushrooms, eggplant, onions and peppers in black bean basil sauce.

**Pork/Chicken Ginger \*** ..... 11.25  
Sauteed sliced pork or chicken with black mushrooms, baby corns, onions, and scallions.

**Pik King Shrimp \*\*** ..... 14.50  
Sauteed shrimp in special spicy chili sauce (Pik King sauce) with string beans, lemon leaves, green chili and pimentos, topped with pine nuts.

**Sweet & Sour Shrimp/Chicken** ..... 14.50/11.25  
Saute of shrimp in sweet & sour sauce with assorted vegetables.

**Chicken Pineapple** ..... 12.75  
Sauteed chicken with pineapple, zucchini, squash, mushrooms, snow peas, tomatoes, onions and curry pineapple sauce.

**Homestyle Duck** ..... 19.75  
A crispy half boneless roasted duck with delicious brown lemon sauce, served on a bed of boiled broccoli.

**Shrimp Himaparn \*** ..... 14.50  
Tender shrimp sauteed with roasted cashew nuts, onions, mushrooms, snow peas, and scallions in a delicious honey lemon sauce.

**Pad Ped Shrimps \*\*\*** ..... 19.75  
Jumbo shrimps with Thai Muslim curry sauce, lime leaves, oyster mushrooms, asparagus, chili pepper and basil leaves.

**Tofu Royale** ..... 10.50  
Sauteed fresh tofu, with mushrooms, snow peas, bean sprouts, scallions, and brown ginger sauce.

**Vegetables, Vegetables** ..... 10.50  
Sauteed assorted fresh vegetables with oyster sauce.

**Tamarind Tofu \*\*** ..... 10.50  
Sauteed fresh soft tofu in tamarind sauce with assorted vegetables.