

NOODLES & FRIED RICE

Pad Woon-Se 9.75 Thai jelly noodles fried with shrimp, green peas, eggs, white cabbage, black mushrooms and scallions.	Indonesian Fried Rice * * 9.75 Shrimp fried rice with Indonesian curry sauce flavor, mushrooms and peas, topped with sliced barbecued chicken.
Siam Fried Rice 9.25 Shrimp, chicken, snow peas, green peas, eggs, pineapple, dried cranberries and tomatoes.	Fisherman's Noodles * * * 10.25 Stir-fried mixed seafood with spicy chili sauce, mushrooms, peppers, tomatoes and basil leaves served on top of steamed yellow noodles.
Pineapple Fried Rice 9.75 Crabmeat, shrimp, chicken, pineapple, dried mushrooms, green peas and curry powder.	Spum Noodles Pork/Chicken 9.75 Wok stirred with angel hair noodle, egg, black bean, garlic, ginger and Chinese broccoli.
Singapore's Noodles 9.75 Stir-fried thin rice noodles with mixed seafood, bean sprouts, scallions and mild Indian yellow curry.	Amaranth Noodles * 9.75 Stir-fried spinach noodle with shrimp curry sauce, green mustard, shiitake mushrooms and shallots.
Pad Thai 9.25 The most famous Thai noodle dish, fried with shrimp, spiced tofu, ground peanuts, eggs, bean sprouts and Thai spices.	Hanoi Pho (large bowl) 9.25 Vietnamese beef soup with onions, bean sprouts, and fresh basil leaves with rice noodles.
Vegetable Fried Rice 8.75 Fried rice with assorted fresh green vegetables.	Thai Side Walk Noodles * (large bowl) 9.75 Hot & sour noodle soup, with ground white chicken meat, fresh wide rice noodles and vegetables.
Noodles and Tender Beef 10.25 Soft rice noodles sauteed with sliced beef sirloin, eggs, soya sauce, bean sprouts and broccoli.	Muslim Noodles Beef/Chicken (large bowl) 9.50 Spicy Indonesian coconut curry soup with tofu, hard boiled egg and bean sprouts.

SIDE ORDERS

Plain Boiled Rice/Brown Rice 1.50/1.75	Sticky Rice 2.75
Steamed Noodles 2.75	Steamed Vegetables 5.50
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
Coconut, Ginger, Green Tea Ice Cream 4.25	

BEVERAGES

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

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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Lunch

APPETIZERS

Satay * 7.50/8.00 Choice of chicken or beef barbecued on skewers, served with specially prepared peanut sauce.	
Shrimp in the Blanket 7.25 Delicate whole shrimp wrapped around with crispy egg roll skin, served with house sweet plum sauce.	
Som-Tum (Shrimp Papaya Salad) * * 8.25 Chopped papaya and carrot salad with spicy sweet and sour dressing, seasoned with garlic and chili, then topped with shrimp and ground roasted peanuts.	
Fresh Shrimp Rolls 7.75 Steamed vermicelli, fresh cooked shrimp, lettuce, mint and sweet basil, wrapped in fresh spring roll skins, served with Vietnamese peanut sauce.	
Todman * 7.50 Minced shrimp mixed with Thai curry sauce and sliced Thai long beans, fried and served with cucumber sauce.	
Siam Rolls 6.00 Crispy spring rolls stuffed with chicken and vegetables, served with spicy white turnip sauce.	
Tofu Triangles * 5.75 Golden fried tofu triangles, served with sweet and sour sauce and crushed peanuts.	
Dumplings 7.00 Steamed homemade dumplings, stuffed with chopped chicken and vegetables.	

SOUPS

Hot & Sour Shrimp Soup * 4.25 The famous Thai hot & sour soup, spiced with chili, lemon grass, mushrooms and lime juice.	
Tom Klong Soup 4.25 Mild and delicious coconut soup, seasoned with galanga, kaffir lime leaves and lime juice, with your choice of chicken, shrimps, or vegetables.	
Duck Noodle Soup 4.25 Duck soup with rice noodles and vegetables.	
Liang Soup * 4.25 Hot and spicy vegetable soup with zucchini, baby carrots, snow peas, and watercress.	

SALADS & GRILL

Chicken Salad * 7.25 Shredded chicken on a bed of fresh green vegetables, with special peanut dressing or soy lemon mustard.	
Saigon Dice Salad 8.25 Dices of tenderloin beef, marinated and sauteed to perfection, served with refreshing peppery lime dressing.	
Hot Beef Kabobs * * 8.25 Tender beef char-broiled to perfection, served with vegetables and hot sauce.	
Seaweed Salad 8.25 Seaweed, mango, chicken and shrimp tossed with Thai sweet and sour dressing.	
Lemon Grass Shrimp 9.00 Barbecued jumbo shrimp, marinated with lemon grass and five spices, served with thin rice noodles and carrot salad.	
Shrimp Salad * * 8.25 Shrimp quickly broiled with hot and spicy lime juice dressing, served on a bed of lettuce and tomatoes.	
Nam Sod Salad * * 8.25 Cooked ground chicken, tossed with fresh ginger, green onion, roasted peanuts, chili and lime juice	

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

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

ON THE RICE DISHES

Chicken Cashew Nuts *	8.25
Sliced chicken sauteed with roasted cashew nuts, red pepper, onion, mushrooms, snow peas and scallions.	
Beef Macadamia * * *	8.75
Marinated cubes of tender beef, stir-fried with mushrooms, scallions and macadamia nuts complemented with steamed watercress.	
Medallions of Pork	8.75
Thinly sliced pork loin, marinated in garlic oil, white pepper, coriander roots and thin soy sauce, stir-fried with mushrooms and green peas.	
Lemon Scallops * * *	9.75
A saute of sea scallops with fresh lemon sauce, garlic, ginger, black mushrooms and green oriental vegetables.	
Tamarind Pork * *	8.25
Tender pork pan-fried with snow peas, mushrooms, baby corns and bamboo shoots in our house special spicy sauce.	
Duck Choo Chee * *	9.00
Boneless roast duck sauteed in Thai's Choo Chee curry and vegetables.	
Pork Garlic	8.75
Thinly sliced tender pork, pan-fried with garlic, zucchini, squash, mushrooms, pepper and scallions, flavored with thin soy sauce, served on sliced cool cucumber.	
Siam Seafood *	9.25
Saute of shrimp, squid and scallops with cashew nuts, mushrooms, celery and scallions in a mild chili sauce.	
Classic Hot Salmon * * *	9.25
Stir-fried sweet and pungent salmon, with garlic, Thai long beans, mushrooms and fresh hot chili peppers.	
Chicken Yellow Curry *	8.00
Sauteed chicken in mild yellow curry sauce, with pineapple, onions, tomatoes and summer squash.	
Pine Nuts Chicken	9.25
Tender chicken sauteed with pine nuts and assorted colorful vegetables, in a fragrant ginger sauce.	
Vegetable Curry * *	8.00
Sauteed assorted fresh vegetables in red curry sauce.	
Hangley Curry Chicken/Beef * * *	8.00/8.50
A tamarind-based dry curry with a hint of aromatic tumeric, string beans, asparagus, potatoes and basil leaves.	
Pork/Chicken Ginger *	8.00
Sauteed sliced pork or chicken with black mushrooms, baby corns, onions, red pepper and scallions.	
Pla 'n Vegetables	9.25
Sauteed fried fresh fish fillet with mixed vegetables in a special blend of garlic and oyster sauce.	
Tofu Royale	8.00
Sauteed fresh tofu, topped with mushrooms, bean sprouts, snow peas, scallions and brown sauce.	
Chicken Pineapple	8.25
Sauteed chicken with pineapple, mushrooms, zucchini, squash, snow peas, tomatoes, onions, and pineapple curry sauce.	
Seafood Combo * * *	9.25
Sauteed shrimp, squid, mussels, scallops with chili paste, mushrooms, snow peas and squash.	
Shrimp Himaparn *	9.25
Tender shrimp sauteed with roasted cashew nuts, red peppers, onions, mushrooms, snow peas and scallions in a delicious honey lemon sauce.	

Ka-Prow Chicken * * *	8.00
Thai old fashioned dish, chopped chicken, stir fried with chili and hot basil.	
Tender Beef Platter	8.50
Sauteed sliced beef sirloin with baby corns, oyster mushrooms, tomatoes and green peppers, in mild pineapple sauce.	
Grandma's Shrimp *	9.25
Stir-fried shrimp with ginger, snow peas, tomatoes, baby corns and white nuts, in spiced yellow bean sauce.	
Beef Panang * *	8.50
Saute of thinly sliced beef sirloin in spicy Thai panang curry, lemon leaves, mushrooms, basil leaves and baby corns.	
Pad Ped Pla * * *	9.25
Stir-fried fish fillet with hot peppers, mushrooms and onions, in a rich oyster sauce.	
Hot Tangerine Pork * *	8.25
Sauteed sliced pork tenderloin with string beans, snow peas and cashew nuts, tossed in a spicy red chili sauce.	
Chon-Buri Squid * * *	9.25
Tender squid sauteed in tasty fresh minced hot peppers, sweet basil, onions, mushrooms and green peppers.	
Erawan Curry * * *	8.50
Saute of sliced beef sirloin in spicy green chili sauce, with asparagus, eggplant, string beans and basil leaves.	
Hot Beef with Mixed Vegetables * * *	8.50
Sauteed tender slices of beef with assorted vegetables, in a fragrant ginger sauce.	
Chicken/Shrimp Green Curry * *	8.00/9.25
Sauteed in hot green curry sauce with string beans, Thai eggplant, bamboo shoots and green peppers.	
Chicken/Beef Red Curry * *	8.00/8.50
Sauteed in Thai red curry sauce with mushrooms, bamboo shoots, green peppers and basil leaves.	
Chicken/Beef Masaman Curry *	8.00/8.50
Sauteed in fine Thai-Indonesian curry sauce with sweet potato, peanuts, onions and carrots.	
Black Pepper Chicken Curry * *	8.50
Thai-Indian version of curry dish with sliced chicken breast, ginger, mango, cashew nuts with an abundance of zesty spices and coconut milk.	
Vegetables, Vegetables	8.00
Sauteed assorted fresh vegetables with oyster sauce.	
Wild Boar Basil * * *	8.25
Tender pork pan-fried with mushrooms, green peppers, fresh basil and hot chili pepper in Thai spice sauce.	
Shrimp in the Garden	9.25
Sauteed shrimp with assorted fresh vegetables and whole yellow bean sauce.	
Chicken/Beef Basil * * *	8.00/8.50
Sauteed chicken or beef with fresh minced hot peppers, basil leaves, mushrooms, green peppers and onions.	
Sweet & Sour Chicken/Shrimp	8.00/9.25
Sauteed chicken or shrimp in sweet & sour sauce and vegetables.	
Chicken, Beef, or Shrimp 'n Broccoli	8.00/8.50/9.25
Saute of beef with broccoli, oyster mushrooms and oyster sauce.	
Pik King Shrimp * *	9.25
Sauteed shrimp in special spicy chili sauce (Pik King sauce) with string beans, lemon leaves, green chili and pimentos, topped with pine nuts.	
Hot Country-Style Shrimp * * *	9.25
Sauteed shrimp with Thai chili peppers, mushrooms, snow peas, bell peppers and basil leaves.	