





At Thai Basil we use the freshest and finest ingredients - with no MSG.  
Please remember to specify the degree of hotness for your selections.






 = American Hot  
 = Mexican Hot

 = Thai Hot  
 = Laos Hot



## Appetizers

1. **KHANOM JEEB** ..... \$5.95  
Steamed dumplings filled with lean ground chicken, shrimp and water chestnuts. Served with soy-ginger dip.
2. **GOLDEN CUPS** ..... \$5.95  
Old-fashioned crispy rice cups, filled with minced chicken and vegetables.
3. **KHAO TANG NA TANG** ..... \$5.95  
Crispy rice with ground pork and chopped shrimp and peanut dip.
4. **PO PIAH TOD (Vegetarian)** ..... \$4.95  
Crispy spring rolls with sweet-hot dip.
5. **CHICKEN SATE** ..... \$6.95  
Marinated grilled chicken with spicy peanut sauce.
6. **ROYAL TOFU (Vegetarian)** ..... \$5.95  
Crispy bean curd cubes with sweet and spicy sauce.
7. **SPLENDID WINGS** ..... \$7.95  
Battered and deep fried chicken wings stuffed with crabmeat, chicken, noodles with sweet-hot dip.
8. **GOL-CUAN** ..... \$5.95  
Soft Vietnamese spring roll filled with chicken, shrimp, Asian herbs and noodles.
9. **KARI PUF (Vegetarian)** ..... \$6.95  
Mouth watering puff pastry morsels filled with potatoes, carrots and peas.
10. **TOD MAN PLA or GUNG** ..... \$7.95  
Deep fried fish or shrimp cake seasoned with red curry and kaffir lime. Served with cucumber Sambal.
11. **SHRIMP IN A BLANKET** ..... \$6.95  
Shrimp stuffed with vegetables and wrapped with crispy spring rolls. Served with sweet-spicy sauce.

## Salads

-  12. **YAM NUA** ..... \$7.95  
Grilled beef salad on a bed of lettuce with cucumbers, tomatoes and chile-lime dressing and toasted rice powder.
-  13. **YAM WUN SEN** ..... \$7.95  
Cellophane noodles tossed with chicken, bean sprouts, celery and cilantro, with chile-lime dressing.
-  14. **YAM NAM SOD** ..... \$7.95  
Steamed minced chicken seasoned with chile-lime juice, tossed with peanuts and fresh ginger.
-  15. **SOM TAM** ..... \$7.95  
Crispy shredded green papaya with chile-lime dressing.
-  16. **LAAB MU, GAI OR NUA** ..... \$7.95  
Minced of pork, chicken or beef or mixed vegetables, seasoned with toasted rice powder, fish sauce, lime juice and ground chiles.

## Soups




-  17. **TOM YAM GOONG** ..... \$4.95  
Shrimp, tomatoes and fresh mushrooms in a spicy broth seasoned with lemon grass and lime leaf.
-  18. **TOM YAM GAI** ..... \$4.95  
Tender chicken breast, tomatoes and fresh mushrooms cooked in a lightly spicy lemon grass and Kaffir lime leaf broth.
19. **TOM KHA GAI** ..... \$4.95  
Tender chicken breast in coconut milk with lemon grass, lime leaves and Thai ginger.  
*With Shrimp* ..... \$5.95
20. **TOM KHA HED NANG ROM (Vegetarian)** ..... \$4.95  
Oyster mushrooms in coconut milk with lemon grass, Thai ginger, lime juice and cilantro.
21. **THAI VEGETABLE SOUP (Vegetarian)** ..... \$4.50  
Napa cabbage, bean curd, shiitake mushrooms and cellophane noodles in clear broth.

# Vegetables and Bean Curd

	<i>Lunch</i>	<i>Dinner</i>
22. PAD MAKHUA YAAW .....	\$7.95	\$10.95
Stir-fried Thai egg plants with bean curd and Thai basil in bean sauce.		
23. PAD PRIEW WAN PAK RUAM .....	\$7.95	\$10.95
Stir-fried snow peas, carrot, bean curd and fresh pineapple in a light sweet and sour sauce.		
24. PAD THUA NGOK .....	\$7.95	\$10.95
Stir-fried bean sprouts with bean curd, snow peas and green onion.		
25. PAD KHANA NAM MAN HOI .....	\$7.95	\$10.95
Stir-fried Chinese broccoli with shitake mushroom seasoned with oyster sauce.		

*Vegetarian menu is also available.*

# On The Light Side

	<i>Lunch</i>	<i>Dinner</i>
26. KHANOM BUENG YUAN .....	n/a	\$12.95
Rice flour crepe filled with pork, shrimp, mushroom, onion and bean sprouts. Served with garlic-lime-chili sauce.(Takes 30 Minutes)		
27. GAI KATIAM .....	\$8.95	\$11.95
Stir-fried chicken with chopped garlic and black pepper sauce, served with broccoli.		
 27b. GAI PEANUT .....	\$8.95	\$11.95
White meat chicken stir-fried in peanut sauce served with steamed broccoli.		
 28. PRA RAM LONG SONG .....	\$8.95	\$11.95
"Prince in the Jungle," salad of chicken and spinach served with peanut sauce.		
 29. BUN GA .....	\$8.95	\$11.95
Lemon grass chicken and Thai herbs over rice noodles with lime-garlic-chili sauce.		

***Extra rice or peanut sauce...\$1.50 • Brown Rice \$2.00***

***Separate Checks are not available at Lunchtime***

# Noodles

30. KUAY TIEW GAI .....	\$7.95	\$9.95
Rice vermicelli with shredded chicken, bean sprouts, green onion, and cilantro in light broth.		
 31. KUAY TIEW MU, GAI TOM YAM .....	\$7.95	\$10.95
Rice vermicelli with pork or chicken and bean sprouts in spicy broth.		
32. PAD THAI (Nong's Signature Dish!) .....	\$8.95	\$11.95
Beef, chicken or pork with rice noodles, egg, seasoned with palm sugar and special tamarind sauce.		
◆ <i>With Shrimp</i> .....	\$9.95	\$12.95
 33. PAD KHII MAO (DRUNKEN NOODLES) .....	\$8.95	\$11.95
Beef, chicken or pork with wide noodles seasoned with chilies and Thai basil.		
◆ <i>With Shrimp</i> .....	\$9.95	\$12.95
34. PAD RAAD NA .....	\$8.95	\$11.95
Pork, beef or chicken and broccoli with wide rice noodles in light sauce.		
◆ <i>With Shrimp</i> .....	\$9.95	\$12.95
35. PAD SEE EW .....	\$8.95	\$11.95
Wide rice noodles stir-fried with broccoli and egg, choice of pork, beef for chicken.		
◆ <i>With Shrimp</i> .....	\$9.95	\$12.95
36. PAD WUN SEN .....	\$8.95	\$11.95
Cellophane noodles stir-fried with egg and mixed vegetables and choice of pork, beef or chicken.		
◆ <i>With Shrimp</i> .....	\$9.95	\$12.95

# Rice

37. KHAO PAD GAI, MU or NUA .....	\$7.95	\$10.95
Beef, chicken or pork fried rice with onion, tomato, and egg seasoned with Thai soy sauce.		
◆ <i>With Shrimp</i> .....	\$9.95	\$12.95
38. KHAO PAD SAPPAROT .....	\$8.95	\$11.95
Fried rice with ham, fresh pineapple, egg and raisins.		
39. KHAO PAD SAM SEE .....	\$7.95	\$10.95
Fried rice tossed with ham, pineapple, corn, peas, carrot and egg. (Or vegetarian)		
40. KHAO NA GAI .....	\$7.95	\$10.95
Chicken stir-fried with bamboo shoots, snow peas and mushrooms on a bed of rice.		

**18% gratuity will be added  
for party of six or more.**

# Entrees

Seasoned to order - Please specify degree of hotness  
(1, 2, 3, or 4 peppers)

All Entrees and Curries are served  
with Jasmine rice

- |   | Lunch      | Dinner     |
|---|------------|------------|
|  41. PAD KRA PRAW .....  | \$8.95     | \$11.95    |
| Beef, chicken or pork, stir-fried with onions, string beans and mushrooms with Thai basil and chilies.  |            |            |
| ◆ Shrimp.....   | \$9.95     | \$12.95    |
| ◆ Scallops.....   | \$10.95    | \$12.95    |
| 42. PAD KHING .....   | \$8.95     | \$11.95    |
| Beef, chicken or pork stir-fried with shredded ginger, scallions, onions and mushrooms.   |            |            |
| 43. PAD GOONG KAP BUAB ....   | \$9.95     | \$12.95    |
| Shrimp, zucchini, eggs and scallions stir-fried in a light sauce.   |            |            |
| 44. PAD GOONG KAP<br>NAW MAI FARANG .....   | \$9.95     | \$12.95    |
| Shrimp stir-fried with fresh asparagus in a light sauce.  |            |            |
|  45. GOONG-GAI HIMMAPAAN                                      | \$10.95    | \$12.95    |
| Shrimp, chicken and cashews tossed with mild chili sauce.   |            |            |
| 46. PLA TOD .....   | \$Seasonal | \$Seasonal |
| Whole flounder deep-fried seasoned with your choice of: ◆ Sweet tamarind sauce<br>◆ Basil sauce ◆ Crispy garlic sauce<br>◆ Three-flavor sauce |            |            |
| 47. DEEP TALAY .....  | \$14.95    | \$14.95    |
| Shrimp, Scallops, Calamari and Mussel stir-fried with bamboo shoots, string beans with delicious red curry sauce,                             |            |            |
| 48. GOONG OBB WUN SEN ....  | \$12.95    | \$12.95    |
| Cellophane noodles and shrimp seasoned with Thai pesto, ginger and wild peppercorns steamed in clay pot.                                      |            |            |

# Curries

- |  | Lunch   | Dinner  |
|--|---------|---------|
|  49. GANG KHIEW WAN .....               | \$8.95  | \$11.95 |
| Pork, beef or chicken in green curry with bamboo shoots, basil and string beans.   |         |         |
|  50. GANG DANG .....                    | \$8.95  | \$11.95 |
| Pork, beef or chicken in red curry with bamboo shoots, basil and string beans.   |         |         |
|  51. GANG GAI GOR LAE .....             | \$8.95  | \$11.95 |
| Mild southern Thai yellow chicken curry with potatoes.   |         |         |
|  52. GANG MATSAMAN NUA ..               | \$9.95  | \$12.95 |
| Chunks of beef cooked in 17 herbs, peanuts and spices makes this the most popular Curry among westerners.                |         |         |
|  53. PANANG NUA .....                   | \$9.95  | \$12.95 |
| Beef in Panang curry with peanuts, lime leaves and Thai basil.   |         |         |
|  54. PANANG TO FU .....                 | \$8.95  | \$10.95 |
| Bean curd in Panang curry with peanuts and Thai basil.   |         |         |
|  55. PRIK KHING MU .....               | \$8.95  | \$11.95 |
| (without coconut milk) Pork curry with green beans and lime leaves in Prik Khing curry sauce.                            |         |         |
|  56. PAD PHET GAI.....                | \$8.95  | \$11.95 |
| (without coconut milk) Chicken curry with green beans, bamboo shoots and lime leaves.                                    |         |         |
|  57. GANG KHUA SAPAROT<br>GOONG ..... | \$11.95 | \$14.95 |
| Fresh pineapple curry with shrimp in coconut milk.   |         |         |
|  58. GANG JAE .....                   | \$8.95  | \$11.95 |
| Assorted vegetables and bean curd in red curry.  |         |         |
|  59. CHU CHEE PLA or GOONG ...        | \$11.95 | \$14.95 |
| Salmon steak or shrimp cooked in delicious Chu Chee curry sauce.   |         |         |

# Chef 's Specials

- |   | Lunch   | Dinner  |
|---|---------|---------|
| 60. GA XAO PHAI .....   | \$7.95  | 9.95    |
| Shredded chicken salad with cabbage, mints, and carrots dressed with lime-chili dressing.                         |         |         |
| 61. KHAO PAD HORAPA.....  | \$8.95  | \$11.95 |
| Old-fashioned Thai fried rice with chicken, onion, tomatoes, Thai basil and crispy shallots.                      |         |         |
|  62. KHANOM JEEN SOUNNAM ..... | \$10.95 | \$13.95 |
| Fresh pineapple and shrimp on a bed of somen noodles salad.   |         |         |

# DeSSERTs

Coconut Ice Cream .....	\$4.25
Banana in Blanket .....	\$4.25
Thai Custard .....	\$4.25
Sticky Rice with Mango .....	\$5.25
Banana in Coconut Milk with Tapioca .....	\$4.25
Sticky Rice with Thai Custard .....	\$4.25

# BEVERAGES

Thai iced tea .....	\$3.00
Thai iced coffee .....	\$3.00
Thai Limeade .....	\$3.00
Fruit Juice - Apple, Cranberry or Orange .....	\$3.00
Coke, Pepsi, 7 Up .....	\$1.75
Diet Coke, Diet Pepsi .....	\$1.75
Coconut Juice .....	\$3.00

## About The Owner / Executive Chef Nongkran Daks

A native of southern Thailand, Nongkran Daks' introduction to cooking took place in her childhood. She would get up at 4:00 each morning to pound spices into curries before going off to primary school.

A university graduate with a degree in agricultural economics, Ms. Daks has taught cooking and catered in Honolulu, Washington D.C., China, Laos, Taiwan and Thailand. She also owned and managed a small restaurant in Bangkok that featured a variety of Asian and Western dishes and a very mean cheesecake. Her cookbook, *The Secrets of Thai Cooking*, was published in 1994. Her latest books *Soup, Salad, Noodles & Snacks* and *Homestyle Vietnamese Cooking* were published in 2001 by Periplus.

As the wife of an American diplomat, Ms. Daks has an international perspective on cooking that can come only from living and working in a number of countries. This offered the opportunity to learn regional dishes from Taiwan, Northern China, Laos, and Vietnam.

In Northern Virginia, Ms. Daks has worked as a restaurant consultant, catered Thai food and taught cooking classes. In all her cooking, Ms. Daks stresses healthful, natural cooking, using the freshest possible ingredients and strives for maximum authenticity. Ms. Daks is a member of the Washington chapter of Les Dames d'Escoffier.