

LUNCH BOX SPECIAL
Served: Mon.— Fri. 11:30—2:30 pm

All lunch box special comes with Anothai house soup, veggie spring roll, choice of entrée, fried rice and fried banana.

Entrée Selection:

- Pad Thai— The Famous Thai rice noodles sauteed with bean sprouts, egg, topped with ground peanut.
- Drunken Noodles— Wide rice noodles sauteed with basil leaves, chili, and onion.
- Pad Basil (Ka Pow) - Stir-fried with basil leaves, chili, onion, and bell pepper.
- Panang—Panang curry with basil, bell pepper, kaffir lime leaves.

Choice of shrimp	11.9
Choice of pork, beef	10.9
Choice of chicken, vegetables	9.9



KIDS' MENU
(Kids under 6)
5.9

All kids menu comes with Pimmie rolls, and juice or soda

- K1- Chicken Fried Rice
- K2- Chicken Nuggets

APPETIZERS

Anothai Platter

Assortment of 3 different canapes ;
Satay, Veg. Spring Roll, Shrimp Rolls.

Basil Wrap

Ground chicken stirred fried with basil and brown sauce, served with lettuce.

8.9

Larb Gai

Ground chicken seasoned with small red onions, roasted rice, peanut and lime juice, served with lettuce.

8.9

Steamed Mussels

Steamed Mussels with herb, served with Thai spicy seafood sauce.

7.9

Fried Calamari

Deep-fried squid, served with Thai sweet chili sauce.

6.9

Shrimp Balls

Deep-fried crabmeat stuffed with ground shrimp, pork and vegetables, wrapped with bean curd skin, served with plum sauce.

6.9

Thai Beef Jerky

Air-dry beef deep-fried, served with chili sauce.

5.9

Thai Dumpling

Steamed mixture of minced prawn, pork, and water chestnuts in egg pastry, served with crispy garlic oil and soy sauce.

5.9

Satay

Marinated B.B.Q chicken or beef, served with peanut sauce and cucumber salad.

5.9

Shrimp Rolls

Deep-fried crispy baby shrimp rolled up, served with plum sauce.

5.9

Fried Tofu

Deep-fried crispy tofu, served with plum sauce and crushed peanut.

5.9

Curry Puff

Potatoes, ground chicken seasoned with curry powder wrapped with puff, served with cucumber salad.

5.9

Veggie Spring Rolls

Deep-fried crispy spring roll, stuffed with bean-thread and vegetables, served with plum sauce.

4.9

SOUPS

Tom Yum

The famous Thai hot and sour soup with chili, lemongrass, mushroom, and lime juice.

Chicken/Veg. 4.9

Shrimp 5.9

Tom Kha

Coconut-based soup with flavor of galangal, onion, bell pepper, and lime juice.

Chicken/Veg. 4.9

Shrimp 5.9

Anothai House Soup

Ground chicken, carrot, celery and onion in a clear chicken broth.

4.9

SALADS

Crispy Duck Salad

Deep-fried boneless duck with onion, celery in tamarind sauce.

9.9

Tiger Tear

Spicy coarsely chopped grilled beef tossed in Thai dressing and plenty of herbs and ground roasted rice.

7.9

Papaya Salad

Shredded green papaya with tomato, dried shrimp, string bean and lime dressing.

5.9

Anothai House Salad

Lettuce, cucumber, tomato, and egg, served with peanut dressing.

5.9

Beef Salad

Grilled beef mixed with cucumber, tomato, scallion, onion, and mint in lime juice.

7.9

CHEFS' RECOMMENDATIONS

Phuket Paradise

Deep-fried tilapia or red snapper filet, served with sweet and sour tamarind sauce.

Tilapia 14.9

Red Snapper 19.9

Earthy Shrimp

Pot-roasted prawns steamed with Thai herbs, beanthread and veg.

13.9

Steak & Shrimp

New York sirloin strip and jumbo shrimps, served with chef special sauce.

15.9

Crab Fried Rice

Stir-fried crabmeat with egg, scallion and onion.

13.9

Tornado Shrimp

Steamed prawns over steamed vegetables, topped with sweet chili sauce.

14.9

Shrimp Scampi

Sauteed prawns with special curry sauce, tomato, cucumber and steamed veg.

12.9

Soft-shell Crab

Deep-fried soft-shell crab, served with choices of basil sauce, panang curry sauce or garlic with black pepper.

14.9

Pork in the Garden

Marinated grilled pork sliced delicately with chili, garlic, and lime juice served with fresh veg.

12.9

Pla Chu Chee

Deep-fried filet tilapia topped with Anothai house curry sauce and Thai herbs.

14.9

Thai BBQ Chicken

BBQ chicken marinated in lemongrass and garlic sauce, served with Thai-style chili sauce.

12.9

Karim's Duck

Sauteed slices of crispy duck with chili and basil leaves, topped with crispy basil leaves.

14.9

Chicken Lemongrass

Sauteed chicken with ginger, onion, lemongrass and cashew nuts.

10.9

Volcano Chicken

Deep-fried whole chicken with sweet and spicy sauce, served flaming.

14.9

Gai Rama

Sliced chicken breast with steamed spinach, topped with peanut sauce.

10.9

TRADITIONAL THAI DISHES

Please choose meat of your choice, then choose a dish.

Lunch/Dinner

Chicken, Vegetables	7.9/9.9
Pork, Beef	8.9/10.9
Shrimp	9.9/12.9

Most Thai curries are cooked in coconut-based broth, flavored with sweet basil.

CURRY

Red Curry

Red curry with bamboo shoots, bell pepper and basil leaves.

Green Curry

Green curry with peas, carrots and basil leaves.

Panang Curry

Panang curry with basil, bell pepper, kaffir lime basil.

STIR-FRIED (PAD)

Pad Basil (Ka Pow)

With basil leaves, chili, onion, and bell pepper.

Pad Garlic

With garlic, onion, and white pepper.

Pad Pineapple

With pineapple, cucumber, tomato, and onion.

Pad Chili and Onion

With bell pepper, jalapeno, onion, and scallion.

Pad Cashew

With cashew nut, carrot and scallion.

Christelle Noodles

With beanthread noodles, egg, scallion, nappa, baby corn and onion.

Pad Ginger

With ginger, mushroom, onion, and scallion.

FRIED RICE/NOODLES

Fried Rice

Fried rice with onion, egg, and scallion.

Pad See Eew

Wide rice noodles sauteed with broccoli and egg.

Spicy Basil Fried Rice

Fried rice with basil, pepper, and onion.

Drunken Noodles

Wide rice noodles sauteed with basil leaves, chili, and onion.

Pad Thai

The famous Thai rice noodles sauteed with bean sprouts, egg, topped with ground peanut.

VEGETARIAN DISHES

(Served with jasmine rice, all dishes come with vegetables and deep-fried tofu)

Lunch/Dinner

7.9/9.9

Red Curry



Red curry with bamboo shoots, bell pepper and basil leaves.

Panang Curry



Panang curry with basil, bell pepper, kaffir lime leaves.

Green Curry



Green curry with peas, carrots and basil leaves.

Pad Basil (Ka Pow)



Stir-fried veg. with basil leaves, chili, onion, and bell pepper.

Pad Pineapple

Stir-fried veg. with pineapple, cucumber, tomato, and onion.

Pad Cashew

Stir-fried with cashew nut, carrot and scallion.

Pad Ginger

Stir-fried with ginger, mushroom, onion, and scallion.

Pad Garlic

Stir-fried with garlic, onion, and white pepper.

Pad Chili and Onion



Stir-fried with bell pepper, jalapeno, onion, and scallion.

Christelle Noodles

Stir-fried with beanthread noodles, egg, scallion, nappa, baby corn and onion.

VEGETARIAN RICE/NOODLE DISHES

Lunch/Dinner

7.9/9.9

Fried Rice

Fried rice with onion, egg, and scallion.

Pad Thai

The famous Thai rice noodles sauteed with bean sprouts, egg, topped with ground peanut.

Spicy Basil Fried Rice



Fried rice with basil, hot pepper, and onion.

Pad See Eew

Wide rice noodles sauteed with broccoli and egg.

Drunken Noodles



Wide rice noodles sauteed with basil leaves, chili, and onion

SIDE DISHES

Brown Rice/Sticky Rice	1.5
Steamed Rice	1.5

DESSERTS

Ice Cream with Fried Banana	6.9
Flaming Ice Cream	5.9
Fresh Mango with Sweet Sticky Rice	5.9
Fried Banana with honey	4.9
Thai coconut ice cream	4.9

DRINKS

Sparkling Water	3.0
Thai Ice Tea/Thai Iced Coffee	2.5
Young coconut juice	2.5
Juice	2.0
Soda/Hot Tea/Iced Tea/Coffee	2.0

MIXED DRINKS 7.0

Anothai Iced Tea Thai iced tea, vodka, gin, rum, Tequila, Triple Sec	Mai Tai Maitai mix, white rum, dark rum, orange juice
Cosmopolitan Vodka, Triple Sec, lime juice and cranberry juice	Miss Anothai Malibu, rum, Thai iced tea, pineapple and cran- berry juice
Emerald Zen Malibu, vodka, blue Curacao, orange juice and lime juice	Sweet Manhattan Sweet Vermouth and rye whiskey
French Martini Vodka, Chambord, and pineapple juice	Tequila Sunrise Tequila, orange juice
Frozen Bamboo Peach Schnappe, Midori, and blue Curacao	The Naga Vodka, Hazelnut liquor, Midori, and limejuice

BOTTLED BEERS

Imported

Amstel Light, Singha, Singha Light, Tsingtao, Sapporo, Heineken 4.5

Domestic

Miller Lite, Sam Adams, Budweiser 3.5