

MENU

Appetizers



GOONG SALONG

FISH CAKES

VEGETARIAN SPRING ROLLS: \$6.50

Vermicelli noodles and vegetables rolled in wonton wrappers and fried to golden crispy perfection.

Served with a side of Sweet chili sauce and crushed peanuts.

GOONG SALONG: \$7.75

Fresh fried shrimp rolled in wonton vermicelli noodles.

Served with our house made sweet chili sauce. (5 per order)

FRIED ORGANIC TOFU: \$6.50

Locally sourced Tofu fried to golden brown.

Served With sweet chili sauce and chopped peanuts.

CHICKEN SATAY: \$7.95

Thai marinated chicken strips, skewered and grilled to order.

Served with our popular in house made Peanut sauce and cucumber relish.

🍗 WINGS: \$11.95

Some of the best in the town of Ithaca!! Tempura fried chicken wings and drums. Tossed with your choice of our in house made Spicy or 3-flavor wing sauce. (6 per order)

🐟 FISH CAKES: \$7.50

Minced native Thai white fish (Knife fish) with Red curry paste and Thai herbs. Served with Sweet chili and crushed peanuts.

FRIED SQUID: \$7.95

Tempura style Fried squid rings.

Served with Sweet chili sauce.

FRESH ROLLS:

(3 rolls per order) TOFU: \$7 SHRIMP: \$7.50

Made fresh daily. Shredded Romaine lettuce, Thai basil, Bean sprouts, shaved carrot, and vermicelli noodles.

Prepared in rice paper wraps.

Served with Hoisin chili garlic sauce and crushed peanuts.

🍗 FIRECRACKER SHRIMP: \$7.95

Seasoned shrimp with garlic herb crabmeat and wrapped in a crispy wonton wrapper served with sweet chili sauce

Soups

Choice of Tofu, vegetables, chicken or mock chicken

Cup: \$5.50 Pot: \$10.95

Shrimp or Seafood Cup: \$6.95 Pot: \$13.50

Add Extra Vegetables: \$1.50/ Xtra meat: \$2.25



🍲 TOM YUM:

A Traditional Thai hot & sour soup with lemon grass and white button mushrooms with roasted chili accents.

TOM KHA:

Creamy coconut soup with galangal lemon grass, straw mushrooms and Thai herbs

"Yum" Thai Salad



TOT SALAD

YUM NUA

HOUSE SALAD: \$7

Organic Spring mix, english cucumber, spanish onion, shaved local carrots, bean sprouts and tomatoes. Served with your choice of peanut sauce, or ginger dressing.

🍲 YUM WOON SEN "CLEAR NOODLE SALAD":

"Glass" noodles tossed with tossed cashew nuts, wood ear mushroom, shaved carrot and fresh scallions

Choice of Tofu/chicken/Mock chicken: \$10.75

Shrimp/Seafood: \$12.75

🍲 YUM NUA "GRILLED BEEF SALAD": \$12.95

Four ounces of grilled flank steak tossed with english cucumber, tomatoes, spanish onion, shaved carrot, and scallions in our in house made "Yum" sauce served on a bed of organic spring mix.

🍲 PLA GOONG "GRILLED SHRIMP SALAD": \$12.95

Six grilled shrimp tossed with sliced lemongrass, kafir lime leaves, red onion, tomatoes and roasted chili sauce.

Served on a bed of organic spring mix.

TASTE OF THAI SALAD: \$8.95

House signature warm salad. Made with fresh green beans, coconut milk and roasted chili sauce. Choice of Tofu or Chicken

Thai Style Fried Rice

Choice of chicken, pork, tofu, vegetable or mock chicken: \$14.25
 beef: \$15 / choice of shrimp or seafood: \$16.25
 Add Extra Vegetables: \$1.50 / Add Extra Meat: \$2.25



THAI FRIED RICE:

Traditional Thai stir-fried rice with Thai broccoli, tomato, Spanish onion, egg and scallions in a light soy sauce.

YELLOW CURRY FRIED RICE:

Southern-Style Thai fried rice. fresh carrots, spanish onion and eggs. Garnished with fried shallot and chili vinaigrette.

SPICY FRIED RICE "DRUNKEN FRIED RICE":

Native Thai street-style fried rice with fresh garlic, crushed chili, Thai basil, baby corn, white mushroom, carrots and fresh green cabbage.

PINEAPPLE FRIED RICE (Vegetarian option available)

A Festive fried rice with pineapple, tossed cashews, sweet Thai sausage, peas, carrots, and raisins.

Spiciness can be adjusted to taste on most of our dishes from Mild (0) to Very Spicy (5)



Sides



-SMALL RICE.....	\$2.00
-LARGE RICE.....	\$3.00
-THIN NOODLES.....	\$3.00
-BROAD NOODLES.....	\$3.00
-STEAM VEGGIES.....	\$3.00
-STEAM TOFU.....	\$3.00
-PEANUT SAUCE.....	\$0.50
-SWEET APP SAUCE.....	\$0.50
-HOISIN SAUCE.....	\$0.50

Noodles

Choice of chicken, pork, tofu, vegetable or mock chicken: \$14.25
 beef: \$15 / choice of shrimp or seafood: \$16.25
 Add Extra Vegetables: \$1.50 / Add Extra Meat: \$2.25



PAD THAI:

Rice noodles stir-fried with Tofu kan, egg, bean sprouts, and fresh chives. Brought together with a tamarind-based sauce, finished with crushed peanuts and lime.

PAD SEE EW:

A Thai staple. Broad rice noodles stir-fried with egg and Thai broccoli in a sweet soy and yellow bean paste based sauce.

PAD KEE MAO "DRUNKEN NOODLE":

Stir-fried broad noodles with fresh garlic, crushed Thai chilis, basil, baby corn, local carrots, bell peppers, and mushrooms.

RAD NAH:

Wok-fried broad noodles accompanied with a Thai style gravy, yellow bean paste and Thai broccoli.

SPICY RAD NAH:

Wok-fried broad noodles topped with a Drunken-style Thai gravy. Finished with fresh garlic, crushed chili's, Thai basil and vegetables.

KAI KUA:

Stir-fried broad noodle cooked with egg, fresh scallion, pickled cabbage and a light soy sauce.
 Served on a bed of fresh leaf lettuce.

Catering

WE DO CATERING TOO!

You can have the same tasty food on this menu and more in the comfort of your own private event.

We pride ourselves on our flexibility when it comes to our catering services.

Feel free to contact us by phone or by email at catering@tasteofthaiexpress.com with any questions you may have.

Please let us know about your food allergies and dislikes. We cannot list all the ingredients; however we are happy to personalize your requests. We proudly use organic tofu from Ithaca Soy and other organic ingredients from local farms. All our dishes are cooked in canola oil and non-trans fat oil

Asian Wok Stir-Fry (SERVED WITH RICE)

Choice of chicken, pork, tofu, vegetable or mock chicken: \$14.95
 beef: \$15.70 / choice of shrimp or seafood: \$16.95
 Add Extra Vegetables: \$1.50 / Add Extra Meat: \$2.25



CASHEW STIR-FRY:

Cashews, Spanish onions and bell peppers brought together in an exotic sweet and sour tamarind-based sauce.

MIXED VEGETABLE:

Assorted vegetables stir-fried with fresh crushed garlic in a light soy-based sauce.

SPICY BASIL:

A popular spicy stir-fry consisting of fresh garlic, crushed chilis, Thai basil, white button mushrooms, Spanish onions and bell peppers.

THAI GREEN BEAN:

Fresh green beans stir-fried with red bell peppers, fresh garlic and Thai basil, Finished in a roasted chili sauce.

GINGER DELIGHT:

Stir-fried strips of ginger, shitake mushrooms, Spanish onion, black fungus mushroom, and fresh scallions.

SWEET AND SOUR:

Pineapple chunks, tomato, English cucumber, carrots, and Spanish onions stir-fried in a tropical sweet and sour sauce.

BROCCOLI STIR-FRY:

Fresh broccoli, baby corn, straw mushrooms, and carrots stir-fried with a hint of sesame oil.

GARLIC PLATTER:

Fresh garlic stir-fried with your choice of protein, seasoned simple with fresh cracked black pepper. Thickened with Tapioca starch served on a bed of shaved green cabbage.

SPINACH & PEANUT SAUCE (LONG SONG):

Spinach wilted lightly in the Wok accompanied with your choice of protein and topped with our in house made peanut sauce.

MOST OF OUR DISHES CAN BE MADE VEGETARIAN, VEGAN OR GLUTEN FREE.

Curries (SERVED WITH RICE)

Choice of chicken, pork, tofu, vegetable or mock chicken: \$14.95
 beef: \$15.70 / choice of shrimp or seafood: \$16.95
 Add Extra Vegetables: \$1.50 / Add Extra Meat: \$2.25



YELLOW CURRY:

The mildest of our curries, a well-balanced blend between Thai herbs and spices with Indian accents. Potatoes, carrots and Spanish onions simmered with your choice of protein. Finished with Fried shallots.

MASSAMAN CURRY:

The sweetest of the curries with Indian-influenced spices giving it hints of tamarind and cinnamon. Potatoes, carrots, and spanish onions along with your choice of protein simmered to a creamy perfection.

PANANG CURRY:

A little on the spicier side, a version of red curry with hints of cumin and coriander. Thai herbs simmered with red and green bell peppers. Served on a bed of shredded green cabbage.

RED CURRY:

A sweet heat with red Thai chili paste and coconut milk. Your choice of protein simmered with bamboo shoots, red & green bell pepper, Thai basil and eggplant.

GREEN CURRY:

The spiciest of the curries. Thai green chili paste and coconut milk simmered with your choice of protein, bamboo shoots, red & green bell pepper, Thai basil and Thai eggplant

ALL OUR CURRIES ARE VEGAN AND GLUTEN FREE.
 CURRIES CAN NOT BE MADE Milder

Beverages



- THAI ICED TEA.....\$3.50
- THAI ICED TEA W/LIME.\$3.50
- THAI ICED COFFEE.....\$3.50
- FRESH LIME SODA.....\$3.50
- TEA..... Cup:\$3 Pot:\$5
- ASSORTED SODAS.....\$3.05

- BRUCE GINGER ALE (Blood Orange, Passion Fruit): \$3.50
- SARATOGA SPARKLING WATER: 12OZ:\$2.50 28OZ:\$5