

Dinner Menu

Appetizers

- 1. Chicken Satay (5)** 7.00
Marinated with herbs, spices & coconut milk & grilled on skewers. Served with peanut sauce & cucumber relish.
- 2. Spring Rolls (2)** 6.00
Crispy rolls of seasoned shrimp, pork, rice vermicelli & cabbage. Served with sweet chili garlic sauce.
- 3. Curry Puffs (4)** 6.00
Golden-fried pastries of curried chicken, potato & onion. Served with cucumber relish.
- 4. Mee Grathee** 7.00
Rice vermicelli with ground shrimp, pork, tofu, coconut milk & tamarind juice.
- 5. Ploi Dumplings (5)** 6.00
Steamed dumplings of marinated shrimp, pork & Asian mushrooms. Served with rice wine soy sauce.
- 6. Tod Mun (5)** 6.00
Minced kingfish patties blended with chili paste and string beans & golden fried.
- 7. Ploi Wraps** 7.00
Minced chicken sautéed with shiitake mushroom, onion & spices. Served with cool lettuce wraps.

Soup

- *8. Coconut Lemongrass Chicken Soup (Tom Kha)** 4.00
Chicken with coconut milk, lemongrass, galangar, mushrooms, hot chili & lemon juice.
- *9. Lemongrass Chicken Soup (Tom Yum Gai)** 4.00
Clear chicken soup with hot chili, lemongrass, galangar, mushrooms & lemon juice.
- *10. Lemongrass Shrimp Soup (Tom Yum Koong)** 4.00
Clear shrimp soup with hot chili, lemongrass, galangar, mushrooms & lemon juice.
- II. Woonsen Noodle Soup** 4.00
Bean thread noodles with shrimp & ground pork in a mild broth.

Salad

- Thai Salad** 3.50
Tossed salad with hard tofu & peanut dressing.
- Ploi Salad** 3.50
Tossed salad with house vinaigrette of olive oil, garlic, onion, vinegar & honey.

*Choice of mild, medium or hot

Today's Specials

Please call us and inquire about our weekly special menu
(201) 939-6799



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| *12. | Som Tum
Shredded green papaya salad with tomatoes & string beans in a chili-lime dressing.
Topped with toasted ground peanuts. | 8.00 |
| *13. | Yum Ploi
Shredded chicken, tomatoes, cucumber, onion, celery & toasted ground peanuts tossed with fresh herbs & spices, chili pepper & lemon juice. | 8.00 |
| *14. | Yum Talay
Choice of shrimp or calamari marinated in chili paste, & tossed with fresh herbs & spices, onion & lemongrass. | 9.00 |
| *15. | Yum Woonsen
Bean thread noodles, ground shrimp, pork & onion tossed with fresh herbs & spices, chili pepper & lemon juice. | 8.00 |
| *16. | Royal Siam Duck Salad
Crispy duck with lemongrass, Granny Smith apple, onion & toasted chili-tamarind dressing. | 9.00 |
| *17. | Lemongrass Shrimp
Grilled shrimp with lemongrass & chili-lime dressing. | 9.00 |
| *18. | Chili Beef Salad
Sliced grilled sirloin steak with chef's barbecue chili sauce, cucumber, tomato & herbs & spices. | 9.00 |

* Choice of mild, medium or hot

Each dish is individually prepared to ensure freshness

and the degree of spiciness to your palate
We use no MSG in our cooking
Children options available upon request

Meat & Poultry

19. **Gai Yang (BBQ Chicken)** 12.00
Boneless chicken breast marinated with Thai barbecue spices & grilled. Served with mixed greens.
20. **Pad King** 12.00
Chicken, beef or pork sautéed with ginger, mushrooms, sweet pepper & scallions.
- *21. **Pad Gra-Pow** 12.00
Chicken, beef or pork sautéed with hot chili pepper, string beans & basil.
- *22. **Toasted Chili and Cashew Chicken** 12.00
Sliced chicken sautéed with toasted chili paste, shiitake mushrooms & cashew nuts.
- *23. **Red Curry** 11.00
Sliced chicken cooked with red curry sauce, coconut milk, bamboo shoots & basil.
- *24. **Mussamun Curry** 11.00
Tender beef, potato & onion cooked in a mild curry of toasted chili paste, coconut milk & tamarind juice.
- *25. **Green Curry** 11.00
Beef or chicken cooked with green curry sauce, coconut milk, bamboo shoots & basil.
- *26. **Panang Gai** 12.00
Chicken with Panang chili paste, coconut milk & string beans.
- *27. **Pra-Ram Gai** 12.00
Sliced chicken in spicy peanut sauce and served on a bed of steamed watercress.
28. **Frogs' Legs Gra-Tiam** 15.00
Lightly fried frogs' legs stir-fried with garlic, pepper & fresh cilantro.
- *29. **Roast Duck in Red Curry** 15.00
Roast duck cooked in red curry, coconut milk, pineapple, tomato & basil.
30. **Tamarind Duck** 16.00
Sliced roast duck topped with tangy tamarind sauce, pineapple & shiitake mushrooms.

Seafood

- *31. **Ploi Seafood** 16.00
Combination of shrimp, scallops, calamari & salmon in oyster sauce, and broth with rice vermicelli & vegetables.
32. **Tamarind Shrimp** 16.00
Golden-fried shrimp topped with pineapple, tangy tamarind sauce, mushrooms & hot pepper.
33. **Siam Scampi** 16.00
Choice of shrimp or calamari sautéed with garlic, white peppercorn & fresh cilantro. Served with steamed broccoli.
- *34. **Crispy Chili Fish** 16.00
Golden fried filet of fish topped with hot chili sauce.
35. **Sweet Ginger Salmon** 16.00
Broiled salmon filet with a savory ginger & black bean sauce, tamarind juice & shiitake mushrooms.
- *36. **Pla Chu-Chee** 16.00
Pan-seared salmon filet topped with red curry paste, coconut milk & khaffir lime leaves.
37. **Crispy Fish Gra-Tiam** 16.00
Golden-fried filet of fish topped with garlic, white peppercorn & fresh cilantro.
38. **Mixed Seafood Noodles** 16.00
Shrimp, scallops, calamari, mushrooms & broccoli simmered in a seafood sauce & served on crispy fried yellow egg noodles.

* Choice of mild, medium or hot

Vegetables

39. **Stir-Fried Watercress** 8.00
Watercress stir-fried with black bean & garlic sauce.
40. **Stir-Fried Broccoli** 8.00
Broccoli stir-fried with oyster sauce & garlic.
- *41. **Tofu Pad Ped** 9.00
Soft tofu sautéed with chili pepper, ginger, black bean sauce & green peas.
42. **Stir-Fried Mixed Vegetables** 9.00
With oyster sauce & garlic.

Fried Rice

43. **Thai Style Fried Rice** 8.00
Rice stir-fried with egg and onion. Choice of: Pork or chicken
Shrimp or crabmeat 9.00
- *44. **Spicy Fried Rice** 9.00
Rice stir-fried with fresh chili pepper & basil. Choice of: Chicken or pork
Shrimp 10.00

Steamed Jasmine Rice or Brown Rice

Cup 1.00 Lg. Bowl 3.00

Sticky Rice

Cup 2.00

Noodles

45. **Pad Thai** 10.00
Stir-fried rice noodles with shrimp, toasted ground peanuts & bean sprouts.
46. **Ba Mee Roast Duck** 12.00
Fresh egg noodles specially prepared with boneless roast duck & vegetables.
47. **Laad Nar**
Flat rice noodles topped with house blend soy sauce & broccoli.
Choice of: Chicken, pork or beef 9.00
Shrimp 10.00
48. **Pad See-Itw** 9.00
Stir-fried flat rice noodles with garlic, house blend soy sauce & broccoli.
Choice of: Chicken, pork or beef
- *49. **Spicy Ba Mee Seafood** 15.00
Shrimp, scallops & calamari sautéed with hot chili garlic served on fresh egg noodles & vegetables.
- *50. **Drunken Noodles**
Stir-fried flat noodles with hot chili, garlic & basil.
Choice of: Chicken 10.00
Seafood 12.00
- *51. **Ploi Noodles** 12.00
Stir-fried flat noodles with chicken, chili paste, shiitake mushroom & cashew nuts.

* Choice of mild, medium or hot

Desserts

Thai Custard Made from yellow beans, egg, palm sugar & coconut milk.	4.00
Fried Banana Topped with honey & sesame seeds.	4.00
Ice Cream	4.00

Beverages

Soda	2.00
Mineral Water	2.00
Coffee Or Tea	2.00
Iced Coffee	2.50
Iced Tea (Thai Style Or With Lemon)	2.50

For your convenience an 18% gratuity will be added for parties of 6 or more



Spice up your next party with *Ploi Thai* - inquire about catering

What does "Ploi" mean?

"Ploi" is the Thai word for gemstones. It is also a popular girl's name in Thailand.

At *Ploi Thai*, our menu reflects traditional Thai dishes from the Central and Northern regions of Thailand, but we also incorporate local ingredients and spices into our cooking. We hope you find our food and service to your satisfaction.



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