



Vegetarian Selections

All our dishes are carefully prepared according to vegetarian guidelines. All ingredients are vegetable products. Our soup stock is vegetable-based. Whenever possible, our chef will be glad to accommodate your special orders.

Appetizers

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| 1V. Fried Tofu | Golden-fried fresh tofu. Served with sweet chili garlic sauce. | 5.00 |
| 2V. Spring Rolls (2) | Crispy rolls of seasoned rice vermicelli, mushrooms & cabbage. Served with sweet chili garlic sauce. | 5.00 |
| 3V. Curry Puffs (4) | Golden-fried pastries of curried potato, onion & green peas. | 5.00 |
| 5V. Steamed Dumplings (4) | Spinach, mushrooms, broccoli & cabbage seasoned with garlic & sesame oil. Served with rice wine soy sauce. | 5.00 |

Soup

- * 8V. **Coconut Lemongrass Soup (Tom Kha)** 3.50
Mushrooms with coconut milk, tofu, lemongrass, galangar, hot chili & lemon juice.
- * 9V. **Lemongrass Soup (Tom Yum)** 3.50
Clear soup with mushrooms, tofu, lemongrass, galangar, hot chili & lemon juice.
- 10V. **Woonsen Noodle Soup** 3.50
Bean thread noodles with mushrooms & Chinese cabbage in a mild broth.

Salad

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

Entrees

- 20V. **Pad King** 11.00
Hard tofu sautéed with black bean sauce, ginger, mushrooms, onion, sweet pepper & scallions.
- * 21V. **Pad Gra-Pow** 11.00
Hard tofu sautéed with hot chili pepper, onion, string beans & basil.
- * 22V. **Pad Ped Puck** 11.00
String beans, snow peas, bamboo shoots & broccoli sautéed with red chili paste, coconut milk & basil.
- * 23V. **Red Curry** 10.00
Soft tofu cooked with red curry sauce, coconut milk, bamboo shoots, broccoli & basil.
- * 24V. **Mussamun Curry** 10.00
Soft tofu cooked in Mussamun curry sauce, coconut milk, tamarind juice, potato & pineapple.
- * 25V. **Green Curry** 10.00
Soft tofu cooked with green curry sauce, coconut milk, bamboo shoots, broccoli & basil.
- * 26V. **Panang Curry** 10.00
Soft tofu, string beans, & snow peas cooked in Panang curry sauce.

* Choice of mild, medium or hot

Stir-fried Vegetables

- 38V. **Stir-Fried Eggplant** 11.00
Eggplant, chili, garlic, black bean & basil.
- 39V. **Stir-fried Watercress** 8.00
Watercress stir-fried with black bean & garlic.
- 40V. **Stir-Fried Broccoli** 8.00
Broccoli stir-fried with hard tofu & garlic.
- * 41V. **Tofu Pad Ped** 9.00
Soft tofu sautéed with chili pepper, ginger, black bean sauce & green peas.
- 42V. **Stir-Fried Mixed Vegetables** 9.00
With rice wine soy sauce & garlic.

Fried Rice

- 43V. **Thai-style Fried Rice** 8.00
With mixed vegetables.
- * 44V. **Spicy Fried Rice** 9.00
With fresh chili, basil & vegetables.

Steamed Jasmine Rice or Brown Rice

Cup 1.00 Lg. Bowl 3.00

Sticky Rice

Cup 2.00

Noodles

- 45V. **Pad Thai** 9.00
Stir-fried rice noodles with broccoli, snow peas, bean sprouts, tofu & toasted ground peanuts.
- 46V. **Ba Mee Laad Nar** 11.00
Crispy fried noodles topped with a special rice wine sauce, Chinese cabbage, baby bok choy, snow peas & baby corn.
- 47V. **Laad Nar** 9.00
Flat rice noodles topped with a special rice wine sauce, soft tofu, broccoli, mushrooms & baby corn.
- 48V. **Pad See-Ew** 9.00
Stir-fried flat noodles with garlic, house blend soy sauce, hard tofu & broccoli.
- 49V. **Pad Woonsen** 9.00
Stir-fried bean thread noodles with soft tofu, mushrooms & broccoli.
- * 50V. **Drunken Noodles** 9.00
Stir-fried flat noodles with hot chili garlic, basil, snow peas & hard tofu.

Desserts

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



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