

Vegetarian

6.95

33. Vegetables Pad Thai

Stir fried rice noodles, soy bean curd, straw mushroom, snow peas, baby corn, carrot, bean sprouts, green onion and crushed peanuts.

34. Pad Vegetables or Steamed Vegetables

Stir fried or steamed soy bean curd, carrot, celery, bamboo shoots, snow peas, baby corn, bean sprouts, broccoli and straw mushroom.

🌱 35. Panang Soy Bean Curd (tofu)

Fried soy bean curd stir fried with kaffir leaves in curry paste, peppers and coconut milk.

🌱 36. Green or Red Curry Soy Bean Curd (tofu)

Fried soy bean curd, bell pepper, green peas, straw mushroom and basil leaves, cooked in green or red curry and coconut milk.

Special Vegetarian

7.50

🌱 37. Spicy Fried Rice Vegetables

Stir fried rice with fresh chili, garlic, broccoli, snow peas, corn, carrot and bell pepper in light tasty sauce. Topped with cucumber and lemon.

🌱 38. Spicy Noodle Vegetables

Stir fried rice noodles, soy bean curd, garlic fresh chili, bell pepper, broccoli, tomato, basil leaves, straw mushroom, carrot, corn and snow peas with light tasty sauce.

🌱 39. Red or Green Curry Vegetables

Eggplant, snow peas, straw mushroom, baby corn, soy bean curd, bamboo shoots, bell pepper and basil leaves cooked in red or green curry paste and coconut milk.

🌱 40. Pad Ped Vegetables

Stir fried soy bean curd with bamboo shoots, eggplant, straw mushroom, bell pepper, snow peas, young corn, basil leaves and red curry paste.

🌱 41. Pad Grapao Vegetables

Stir fried broccoli, carrot, bamboo shoots, corn, snow peas, basil leaves, bell pepper and curry paste

🌱:Mild/medium/hot

King and I

Recommended

Spicy Basil

Stir fried ground chicken with bell pepper, basil leaves, fresh chili, garlic and wine. Served on top of Egg Noodles.

\$11.95

Thai Fajita

Chicken, beef or shrimp combined with cashew, scallions, pepper and onion in a tasty sauce. Served with warm tortillas

Chicken \$11.95, Beef \$12.95

Shrimp \$14.95

Thai Curry Scallops

Delicious scallops in yellow curry sauce

\$17.50

Thai Golden Shrimp

Large golden shrimp with curry paste and vegetables

\$17.50

Forrest Gump

Fresh shrimp stir fried in light garlic pepper sauce served with cucumber and fresh tomato.

\$17.95

Seafood Hotpot

Mussels, crab meat, shrimp, squid & scallops in signature spicy tasty soup

\$18.95

Four Kings of Thailand

Stir fried shrimps, beef, chicken and pork with green onion, red bell pepper, onion and carrot in light spicy sauce.

\$14.95

Red Curry Duck

Roasted duck, pineapple, tomato, coconut milk, bell pepper and basil leaves in red curry

\$13.95

SIDE ORDERS

Steamed Rice.....1.25
Steamed Noodles.....1.50
Peanut Sauce.....2.00
Tortillas.....1.00

EXTRA!!!

Shrimp or Mussel.....3.00
Calamari or Scallops.....3.00
Chicken, Pork or Beef.....2.00
Vegetables (choice of one)....1.00

King and I

Thai Cuisine

The Best Thai Cuisine in Town!!

Lunch Hours

Tuesday - Friday 11 am to 2:30 pm
Saturday - Sunday 12 pm to 3 pm
(Monday Closed)

3157 South Grand St. Louis MO 63118

Tel: 314-771-1777

www.thaispicy.com

Soup For One

1. Wonton Soup2.95
2. Hot & Sour Soup2.95

Appetizers

3. Crispy Spring Roll or Vegetarian
Deep fried rolls stuffed with ground chicken, bean sprouts, bean thread noodles, water chestnut and green onion.
Served with Thai sweet and sour sauce.(3) ...3.50
4. King and I Fresh Roll
Roll fresh vegetables and shrimps in clear rice paper(2) ..3.95
5. Chicken Satay (recommended with sticky rice)
Grilled meat on a stick. Served with peanut sauce and cucumber sauce. (6)7.50
6. Thai Ravioli
Hand Made Yellow Curry potato and chicken5.95
7. Papaya Salad (recommended with sticky rice)
Fresh shred papaya, tomato, peanut, garlic and chili mixed with tangy sauce5.95
8. Sticky Rice3.50
9. Chinese Pork Egg Roll3.50
10. Crab Rangoon4.95
11. Chicken Wings with garlic & pepper5.95
12. Pot Sticker Fried or Boiled
choice of Chicken or Vegetable4.95

🌿:Mild/medium/hot

Uniquely Thai

13. Bangkok Casserole
Cooked shrimp, calamari, mussels, scallops, ginger and green onion in light Thai sauces. Served over rice topped with cilantro9.95
14. Duck and Rice
Sliced roasted duck over rice, with spinach and ginger. Served with jalapeno, black sauce on the side. Topped with cucumber and cilantro8.95

Noodles

15. Pad Thai
Stir fried rice noodles with meat, fried soy bean curd, egg, green onion, bean sprouts and crushed peanuts.
Chicken or Pork....6.95 Beef...7.25 Shrimp...7.95
16. Spicy noodles
Stir fried rice noodles, meat, garlic, fresh chili, bell pepper, tomato, basil leaves with light tasty sauce and wine.
Chicken or Pork6.95
Beef7.25 or Shrimp7.95
17. King and I Special7.95
Stir fried egg noodles with shrimp, chicken, calamari, egg, carrot, mushrooms and snow peas in tasty light sauce.

Fried Rice

- with Choice of meat
Chicken or Pork. 6.95 or Beef7.95
Shrimp..... 8.95 Combination8.95
19. Thai Fried Rice with tomato sauce
Fried rice with meat, onion, tomato, egg, green onion and topped with cucumber and cilantro.
 20. Chinese Fried Rice with soy sauce
Fried rice with meat, onion, green onion, egg.
 21. Spicy Fried Rice with spicy garlic sauce
Fried rice with meat, garlic, fresh chili, basil leaves, bell pepper and topped with cucumber and lemon.

Thai Dishes

- With choice of meat
Chicken or pork6.95
Beef7.25
Shrimp8.95

22. Pad Grapao
Stir fried meat in curry paste, basil leaves and bell pepper.
23. Pad Pik
Stir fried meat with bell pepper, onions and basil leaves.
24. Pad Ped
Stir fried meat with red curry, eggplant or bamboo shoots, basil leaves and bell pepper.
25. Pad Spicy
Stir Fried meat, bell pepper, basil leaves with touch of ground fresh chili, garlic and wine.
26. Pad Ginger
Stir fried meat with fresh ginger, garlic, straw mushroom, onion and green onion.
27. Pad Snow Peas
Stir fried meat with young corn, snow peas, straw mushroom and tomato.
28. Tom Yum (spicy soup)
Cooked meat with straw mushroom, fresh chili, lime juice, kaffir leaves, lemon grass and galanga in spicy tasty soup.
29. Tom Kha (coconut milk soup)
Cooked meat with lemon grass, kaffir leaves, lime juice, fresh chili and galanga in coconut milk topped with cilantro.
30. Panang Curry
Stir fried meat, red curry in coconut milk, kaffir leaves and bell pepper.
31. Green Curry
Meat, bell pepper, green peas and basil leaves cooked in green curry paste and coconut milk.
32. Red Curry
Meat in read curry paste, coconut milk, bell pepper, bamboo shoots and basil leaves.

🌿:Mild/medium/hot