



SU Hill Location 315.295.2200 | **Village of Liverpool** 315.453.5500 | **Clay** 315.622.2777

LUNCH MENU

appeThaizers

appeThaizing Shrimp \$7.99 

Shrimp lightly fried to perfection and tossed with spicy appeThaizing cream sauce. Sprinkled with sesame seeds and chopped scallions.

Coconut Shrimp \$6.99

Crispy, crusted shrimp served with appeThaizing chili sauce and topped with chopped cilantro and scallions.

Chicken Satay \$6.49

Skewed chicken breast marinated in Thai herbs and coconut cream. Served with appeThaizing peanut sauce and cucumber salad.

Tofu Tod \$5.49 

Crispy white tofu fried soft with appeThaizing sweet chili sauce and topped with chopped cilantro and ground peanuts.

appeThaizing Spring Rolls \$5.99

Marinated ground pork, shrimp, glass noodle, carrots, bean sprouts and green onions wrapped with thin rice paper. Fried and served with carrot sauce.

appeThaizing Veggie Rolls \$5.49 

Glass noodle, carrots, cabbage, tofu, bean sprouts, and green onions wrapped with thin rice paper. Fried and served with carrot sauce.

Salads

Thai Beef Salad \$8.99 

Sliced grilled beef, tomatoes, red onions, green onions and cilantro. Tossed with appeThaizing lime dressing over greens.

Thai Tofu Salad \$8.49

Tofu, tomatoes, red onions, dried shallots and mixed greens. Tossed with peanut dressing and topped with a sprinkle of sesame seeds.

Thai Chicken Salad \$8.99

Sliced gilled chicken, tomatoes, red onions, dried shallots and mixed greens. Tossed with appeThaizing peanut dressing and topped with a sprinkle of sesame seeds.

Mixed Greens \$2.99 

Mixed greens with tomatoes and red onions with your choice of house balsamic or our peanut dressing.

Soups

Chicken \$3.99 | Shrimp \$4.99 | Tofu \$3.99

Tom Yum (Thai Lemon Grass Soup) 

A Thai favorite, this spicy and sour soup is flavored with fresh lemon grass, kaffir lime leaf and a touch of chili. Served with straw mushrooms and garnished with onions and cilantro.

Tom Kha (Coconut & Galangal Soup)

Coconut milk, galangal broth and lemon grass broth flavored with fresh lemongrass, kaffir lime leaf and a touch of Thai chili. Served with straw mushrooms and garnished with onions and cilantro.

Grilled

Pra Ram Long Song \$9.99

Chicken breast pan seared golden brown with appeThaizing peanut sauce. Topped with fried shallots and a sprinkle of sesame seeds. Served with steamed fresh broccoli and baby corn.

Gai Yang \$9.99 

Tender chicken breast marinated in Thai herbs, grilled and topped with appeThaizing chili sauce and served with a side of the sauteed vegetables of the day.



Noodles

Chicken \$8.99 | Pork \$9.49 | Beef \$9.49 | shrimp \$9.99 | Tofu \$8.99

Pad Thai

This famous Thai noodle dish is rice noodles mixed with egg, bean sprouts, chives, and fresh ground peanut—all sautéed in tamarind sauce.

Brown Noodles

Flat rice noodle sautéed with garlic, egg and appetizing sweet soy sauce. Mixed with seasonal Asian greens, mushrooms and baby corn.

Golden Noodles

Steamed egg noodles served with seasonal Asian greens and bean sprouts. Tossed with spices and honey lime vinaigrette and topped with green onions, cilantro, and fresh ground peanut.

Pad Keemow

Flat rice noodle sautéed with egg, chili, broccoli, seasonal Asian greens, tomatoes, and sweet Thai basil.

Curries

Chicken \$8.49 | Pork \$8.99 | Beef \$8.99 | shrimp \$9.79 | Tofu \$8.49

Red Curry

Your choice of meat sautéed with straw mushrooms, bamboo shoots, sweet peppers, and Thai basil. Served in Thai red curry and coconut milk.

Green Curry

Your choice of meat sautéed with straw mushrooms, baby corn, Japanese eggplant, sweet pepper and Thai basil. Served in spicy Thai green curry and coconut milk.

Panang Curry

Your choice of meat sautéed with pineapple, sweet pepper and Thai basil. Served in Panang curry and coconut milk.

Masamun Curry

Your choice of meat sautéed with white onion, potatoes and soft white beans. Served in Thai Masamun curry and coconut milk.

Sautéed

Chicken \$8.79 | Pork \$9.29 | Beef \$9.29 | shrimp \$9.79 | Tofu \$8.79

Ga Prow

Sautéed fresh garlic, white onions and bamboo shoots with your choice of meat, fish or tofu in our tangy sauce. Flavored with cinnamon, basil and a touch of chili peppers.

Num Mun Hoi

Your choice of meat, fish or tofu sautéed in garlic, baby corn, straw mushrooms, white onions and scallions in appetizing mushroom sauce.

Kow Lad Na

Your choice of meat, fish, or tofu sautéed with garlic, white onions, baby corn, straw mushrooms, bamboo shoots, cashew nuts and scallions in golden soy sauce.

Pad Pak

Sautéed steamed fresh vegetables, seasonal Asian green, baby corn, straw mushrooms, broccoli, green peas and garlic with a flavorful light brown appetizing sauce.

Gratiem Prig Thai

Your choice of meat, fish or chicken sautéed in garlic with cilantro, fresh ground pepper and appetizing garlic sauce.

Thai Fried Rice

Sautéed steamed jasmine rice, egg, tomatoes, green peas, white onions, and scallions with your choice of meat or tofu in our chef's special sauce topped with cilantro.

Pad Prig Pow

Your choice of meat, fish or tofu sautéed in roasted chili sauce with chili peppers and coconut milk. Flavored with basil and a hint of lemon juice.

Desserts

Banana Fritters with Vanilla Ice-cream, Mango with Sticky Rice(Seasonal), Green Tea Ice-cream, Peanut Butter Pie, Tiramisu, Chocolate Lava Cake, Chocolate Mousse Cake