PATTAYA

RECIPES FROM MOM TO SON

Pattaya is a family owned and operated Thai restaurant that has been providing authentic Thai flavors and fresh sushi since 2009. Using only the finest ingredients and consistency to prepare every dish, we are able to create a blend of taste sensations that we grew up with and love. If this is your first time with us, please be sure to ask your server to help with the menu. All dishes are made fresh to order and can be customized to suit your needs. Thank you for joining us today! You are now a part of the Pattaya Family!











A1. CRISPY SPRING ROLLS (4)

chicken, glass noodle, mixed vegetables, Pattaya's house sweet & sour sauce 6.5

A2. FRESH ROLLS

rice paper, jumbo shrimp, chicken, lettuce, rice noodle, bean sprouts, carrot, clear sweet chili & dark peanut sauce 8

A3. EGG ROLLS (4)

pork, cabbage, onion, carrot, sweet & sour sauce 6.5

A4. HAND-FOLDED CRAB WONTONS (4)

crab, onion, cream cheese, sweet & sour sauce 6.5

AS. TOFU BITES (6) (V)

sweet & sour sauce 5.5

A6. HOMEADE CHICKEN DUMPLINGS (4)

bamboo shoot, carrot, garlic & chef Bryan's special sauce STEAMED or FRIED 7

A7. CHICKEN SATAY

grilled marinated chicken tenders, cucumber & peanut curry sauce 11

A8. EDAMAME (V) 5.5

wok tossed with J THAI GARLIC SAUCE +3

A9. CHICKEN TERIYAKI

house teriyaki sauce, lettuce & sesame 6.5

A11. SHRIMP TEMPURA (5)

sweet & sour sauce 9

A13. VEGETARIAN SPRING ROLLS (4) (V)

mixed vegetables, glass noodle, sweet & sour sauce 6.5

A15. CRISPY CHICKEN WONTON (THUNG THONG) (6)

marinated chicken wontons, sweet & sour sauce 7

A16. PATTAYA WINGS

house-marinated jumbo wings and tossed in sweet chili oil sauce **5 PCS** – 8.5 **8 PCS** – 13 **12 PCS** – 19 **ADD STICKY RICE** +3.5

A17. SIGNATURE CURRY DUMPLINGS

homemade chicken dumplings with house curry: YELLOW, GREEN or RED and topped with green onion 10

NEW A18. HOLY BASIL CHICKEN LETTUCE WRAP

ground chicken, fresh basil, bell pepper, carrot, onion & served with iceberg lettuce 11

NEW A19. HOUSE-MADE YELLOW CURRY CHICKEN WONTONS (6)

topped with green onion 10

MOST MAIN COURSES INCLUDE YOUR CHOICE OF PROTEIN:

chicken, pork, fried or fresh tofu mixed vegetables (broccoli, baby corn, cabbage, celery, carrot & bean sprouts) beef +2

jumbo shrimp +3

Pattaya combo (chicken, beef, pork & jumbo shrimp) +3

Thai BBQ red pork +3

five spice roast duck filet +4

seafood medley (shrimp, calamari, scallop, mussels & crab) +7 salmon or tilapia +7

SALADS + SOUP Add a HOUSE ASIAN SALAD +4
Large entrees are served with steamed rice or sub EGG FRIED RICE +2

17. THAI PAPAYA SALAD (SOM TUM)

fresh green papaya, carrot, tomato, peanuts, lettuce & Thai lime vinaigrette 10

18. HAND-BREADED CRISPY CHICKEN SALAD

lettuce, pineapple, cucumber, tomato, red onion, carrot, peanut curry dressing & sesame 15

→19. YUM SALAD

grilled protein, cucumber, tomato, carrot, red onion, scallion, cilantro, lettuce, Thai lime vinaigrette & steamed rice 14

→ 20. THAI SEAFOOD SALAD (YUM TALAY)

seafood medley, lettuce, tomato, red onion, carrot, cilantro, Thai lime vinaigrette & steamed rice 21



21. LARB

ground chicken, beef or pork, parched rice powder, lettuce, carrot, scallion, red onion, cilantro, tangy ime dressing & steamed rice 12

→ 22. GLASS NOODLE SALAD (YUM WOON SEN) ground protein, lettuce, tomato, carrot. red onion, scallion, cilantro & Thai lime

vinaigrette 14

signature soup

23. SPICY & SOUR SOUP (TOM YUM)

galangal, kaffir lime leaf, lemongrass, onion, mushroom, tomato & cilantro 12|6

25. COCONUT SOUP (TOM KHA)

coconut milk, galangal, kaffir lime leaf, lemongrass, onion, mushroom, tomato & cilantro 13 6.5

26. HOUSE-MADE CHICKEN WONTON SOUP

chicken broth, cabbage, green pea, carrot, cilantro & crispy garlic 13 | 6.5

27. GANG JUED WOON SEN

chicken broth, seasoned ground chicken, glass noodle, mixed vegetables, cilantro 12

28. SPICY SEAFOOD SOUP (POH TAEK)

seafood medley, fresh basil, galangal, kaffir lime leaf, lemongrass, onion, tomato, mushroom, cilantro 20

Add a HOUSE ASIAN SALAD +4

Served with steamed rice or sub EGG FRIED RICE -

30. MIXED VEGETABLES (PAD PAK RUAM)

broccoli, bell pepper, carrot, onion, mushroom, baby corn, celery, cabbage & bean sprouts 13

31. STIR FRIED BROCCOLI

broccoli, carrot & green onion 12

32. THAI SWEET & SOUR GF (PAD PREW-WAN)

pineapple, cucumber, carrot, tomato, bell pepper & onion 13

signature stir-fry

33. STIR FRIED BASIL (PAD BAI KRAPAO)

fresh basil, fresh garlic, bell pepper, carrot & onion 12

34. STIR FRIED GARLIC (PAD KRATIAM PRIK-TAI)

fresh garlic, broccoli & cilantro

35. STIR FRIED GINGER (PAD KHING)

fresh ginger, bell pepper. celery, onion, carrot & ear mushroom 12

36. STIR FRIED CASHEW (PAD MED MA-MUANG)

cashew nuts, bell pepper, onion, baby corn & carrot 13

→37. STIR FRIED BAMBOO

bamboo shoot, curry paste, bell pepper, fresh basil & carrot 12

→38. THAI VIOLET (PAD MA-KHUER)

eggplant, fresh basil, fresh garlic, bell pepper, onion, carrot & tomato 13

→39. MAI THAI

onion, bell pepper, carrot & tomato 13

40. STIR FRIED GLASS NOODLE (PAD WOON SEN)

egg, baby corn, mushroom, carrot, cabbage, onion, bean sprouts & celery 14











41. PAD THAI *ASK FOR GF OPTION

thin rice noodle, egg, bean sprouts, green onion & crushed peanuts 12

42. PAD SEE-IEW

flat rice noodle, egg, broccoli, cabbage & carrot 12

43. DRUNKEN NOODLE (PAD KEE MAO)

flat rice noodle, egg, fresh basil, fresh garlic, bell pepper, bamboo shoot, tomato, onion & carrot 13

44. LAD NA

flat rice noodle, egg, broccoli, carrot, mushroom, cabbage & baby corn in gravy sauce 13

45. NOODLE SOUP (PHO)

pho noodle, chicken broth, onion, cilantro, fresh basil, bean sprouts, jalapeño & lime 12

egg noodle, egg, onion, celery, carrot, bean sprouts, cabbage & baby corn 13





47. THAI FRIED RICE (KAO PAD)

egg, carrot, green pea, onion & tomato 12

49. TROPICAL PINEAPPLE FRIED RICE

jumbo shrimp, chicken, egg, pineapple, green pea, carrot, onion, tomato, Garee curry powder, & cashew nuts 16

50. THAI BASIL FRIED RICE (KAO PAD KRAPAO) egg, fresh basil, fresh garlic, bell pepper, onion

THAI CURRIES Add a HOUSE ASIAN SALAD +4 Served with steamed rice or sub EGG FRIED RICE +2



signature curry

51. RED CURRY (GANG DANG) GF

coconut milk, fresh basil, bamboo shoot, bell pepper, carrot, & green pea 13 ADD MANGO +2

52. GREEN CURRY (GANG KEOW WAHN) GF

coconut milk, fresh basil, eggplant, bamboo shoot, bell pepper, carrot & green pea 13 ADD AVOCADO +2

JS3. PANANG CURRY GF ■ Table 1. T

coconut milk, bell pepper, carrot & kaffir lime

√54. MASSA-MUHN CURRY GF

coconut milk, potato, onion, carrot & peanuts

55. PINEAPPLE CURRY (GANG KUA-SAPPAROS) GF red curry paste, coconut milk, pineapple & carrot 13

56. ROAST DUCK CURRY (GANG PED YANG) GF. red curry, coconut milk, fresh basil, pineapple, bell pepper, tomato & carrot 17

57. YELLOW CURRY (GANG GAREE) GF coconut milk, onion, potato & carrot 13

🌙 58. GANG PAH GF (NO COCONUT MILK)

red curry paste, fresh basil, mushroom, bamboo shoot, baby corn, green pea, carrot & bell pepper 13

59. THAI RAMA GF

broccoli, bell pepper, carrot, baby corn, bean sprouts, celery, cabbage, topped with peanut curry sauce & sesame 15

HOW SPICY DO YOU WANT YOUR ENTREE:



There will be an additional charge for extra items ordered. Please make your server aware of any allergies and desired spice level. Once you add spice, it cannot be removed. Please ask for chili flake, chili oil or house chili sauce if you'd like it spicier. (V) is vegetarian and GF is gluten free.

CHEF'S SPECIALS Add a HOUSE ASIAN SALAD +4 Served with steamed rice or sub EGG FRIED RICE +2



60. PEPPER STEAK

wok flashed beef, fresh garlic, bell pepper, carrot &

61. VOLCANO CHICKEN

hand-breaded chicken tenders, minced bell pepper, onion, lettuce & garlic sauce 14

62. CHICKEN TANGERINE

hand-breaded chicken tenders, topped with pineapple-tangerine sauce & sesame 14

63. SIZZLING BEEF

wok flashed beef, cooking wine, fresh basil, fresh garlic, bell pepper, carrot & onion 14

64. DEEP SEA (PAD PONG GAREE)

seafood medley, egg, bell pepper, celery, onion, carrot & Garee curry powder sauce 20

■65. SEAFOOD PARADISE (PAD NAM PRIK PAO TALAY)

seafood medley, fresh basil, fresh garlic, bell pepper, carrot, onion & special sauce 20



66. SOFT SHELL CRAB

CHILI BASIL SAUCE or GAREE CURRY POWDER SAUCE 20

67. PAD PED SEAFOOD

seafood medley, fresh basil, red curry paste, bell pepper, carrot & onion 20

68. CHICKEN TERIYAKI

house teriyaki sauce, lettuce & sesame 12

69. PATTAYA ROAST DUCK *15 MINS

house-marinated bone-in duck, five Chinese spice, fresh garlic, lettuce, green onion & special sauce 20|36



There will be an additional charge for extra items ordered. Please make your server aware of any allergies and desired spice level. All menus and prices are correct at time of advertising. We reserve the right to change the menu, ingredients, prices without warning. Consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness, especially if you have certain medical conditions. A 20% gratuity will be added to a party of 5 or more.

D1. SWEET STICKY RICE WITH FRESH MANGO coconut milk + sesame 7

D2. THAI CUSTARD WITH STICKY RICE

coconut milk + sesame 7

D3. FRIED BANANA CREPE 6

D4. MOCHI ICE CREAM STRAWBERRY, MANGO, GREEN TEA or VANILLA 6



LITTLE PATTAYA

K1. CHICKEN BEAST

hand-breaded chicken tenders, steamed rice & ketchup 8

K2. CHICKEN NUGGETS (8)

ketchup 6

K3. KIDS EGG FRIED RICE 4.5 ADD CHICKEN +2

K4. KIDS EGG FRIED NOODLE 5.5

ADD LOMAIN +1 ADD CHICKEN +2

DRINKS

SOFT DRINKS 2.5

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Lemonade

FRESH BREWED TEA 2.5

HOT TEA OR COFFEE 2.5

green, jasmine or oolong

BOTTLED LIPTON ICE TEA 2.5

SCAN TO SEE MORE

PICTURES ON OUR

green or peach

BOTTLED WATER 2

COCONUT JUICE 4 roasted or young



DOMESTIC BEER 3

Bud Light, Budweiser, Coors Light, Miller Lite

PREMIUM BEER 5

Asahi, Corona Extra, Fat Tire, Heineken, Michelob Ultra, Negra Modelo, New Castle, Singha, Sapporo, Shiner Bock, Tsingtao

SAPPORO CAN 7 Silver or Gold

HOUSE WINE 6

Cabernet, Chardonnay, Merlot, White Zinfandel, Plum +1

HOT SAKE 6

COLD SAKE 15

EXTRAS

SIDES:

EXTRA RICE 2.5

STICKY RICE, STEAMED NOODLES 3.5 EGG FRIED RICE. STEAMED VEGGIES CUP 4.5 **EGG FRIED NOODLES** 5.5

EXTRAS:

BEAN SPROUTS 1

FRIED EGG 2

CHICKEN, BEEF, PORK, TOFU, AVOCADO 2 **JUMBO SHRIMP, BROCCOLI** 3

MIXED VEGGIES 4

1PC SPRING ROLL, VEGGIE SPRING ROLL, EGG ROLL. CRAB WONTON ROLL 2

SWEET & SOUR SAUCE 1

DARK PEANUT SAUCE, CLEAR SAUCE, SATAY PEANUT CURRY SAUCE, TERIYAKI SAUCE, **EEL SAUCE. SPICY MAYO SAUCE 1.5**

BUILD YOUR OWN BOWL 10

All bowls are made with bean sprouts and topped with green onion and cilantro.



PICK YOUR NOODLE:





flat rice noodle

thin rice noodle

pho noodle

wai wai rice noodle

egg noodle +1

glass noodle +1

DRY OR CHICKEN BROTH

PICK YOUR PROTEIN:

beef +2

dry is served without chicken broth and topped with crispy wontons

chicken, pork, tofu or mixed veggies

jumbo shrimp or Pattaya combo +3 Thai BBQ red pork +3 five spice roast duck filet +4

seafood medley, tilapia or salmon +7

CLASSIC OR TOM YUM FLAVOR

classic flavor tom yum flavor is more salty and sour and served with peanuts +1

SIGNATURE THAI NOODLE BOWLS (GUAY TIEW)



N1. VEGETARIAN DELIGHT BOWL (BROTHLESS) (V)

flat rice noodle, fried tofu, broccoli, carrot, crispy wonton, bean sprouts, green onion & cilantro 13

N2. CLASSIC BEACH BOWL (SEN LEK NAM) GF

thin rice noodle, chicken broth, bean sprouts, green onion & cilantro 12

N3. CLASSIC ISLAND BOWL (SEN LEK HANG) (BROTHLESS) GF

thin rice noodle, bean sprouts, green onion, cilantro & crispy wontons 12

N4. TOM YUM BEACH BOWL (SEN LEK TOM YAM NAM) GF

thin rice noodle, chicken broth, bean sprouts, peanuts, green onion & cilantro 13

NS. TOM YUM ISLAND BOWL (SEN LEK TOM YAM HANG) (BROTHLESS) GF

thin rice noodle, bean sprouts, peanuts, green onion, cilantro & crispy wontons 13

NG. THAI DUCK NOODLE BOWL (BA MEE PED) GF

egg noodle, Thai style five spice roast duck filet, bean sprouts, green onion, cilantro and your choice of broth, brothless, classic or tom yum 17

N7. THAI RED PORK NOODLE BOWL (BA MEE MHOO DANG) GF

egg noodle, Thai style BBQ red pork, bean sprouts, green onion, cilantro and your choice of broth, brothless, classic or tom yum 16

sides: CUP OF CHICKEN BROTH +2 / CRISPY WONTONS +2 / PEANUTS +1