Appetizers

Spring Rolls  $4.95
Crispy vegetarian deep-fried spring rolls served with Thai sweet & sour sauce.

Steamed Dumplings  $6.95
Thai-style dumpling stuffed with minced pork, shrimp and onion served with sweet garlic/ginger sauce.

Fried Tofu  $6.95
Special seasoned tofu, deep-fried served with Thai sweet chili sauce with crush peanut.

Satay Chicken  $7.95
Chicken on skewers marinated in special Thai Seasoning and grilled to perfection: served with peanut sauce and cucumber salad.

Shrimp in blanket  $7.95
Marinated shrimps wrapped in flour sheet and deep-fried served with sweet & sour sauce.

Fried Calamari  $7.95
Special battered calamari with special seasoning and served with Thai sweet chili sauce.

Soups

Tom-Ka Gai  $4.95 $9.95
A combination of chicken, lemon grass, lime juice, cilantro, red onion, and mushroom in coconut milk blended with special broth.

Tom-Yum Gai  $4.95 $9.95
Thai signature spicy soup with chicken, lemon grass, lime juice, chili paste, cilantro, red onion and mushroom in special broth.

Tom-Yum Goong  $6.95 $12.95
Thai spicy shrimp soup with lemon grass, lime juice, chili paste, cilantro, red onion and mushroom.

Tom-Yum Talae  $7.95 $13.95
Thai spicy seafood soup with lemon grass, lime juice, chili paste, sweet basil, cilantro, red onion and mushroom.

Vegetable soup  $4.95 $9.95
Combination of broccoli, baby corn, carrot, onion, fried garlic, cilantro, snow pea, celery and mushroom.

Special Desserts

Mango and Sticky Rice (Seasonal)  $6.95
Fresh sweet mango along with sweet sticky rice topped with a splash of coconut milk.

Fried Banana with ice cream  $6.95
Choice of coconut, green tea or vanilla ice cream along with fried banana topped with honey and ground cinnamon.

Ice cream  $3.95
Your choice of coconut, green tea or vanilla.

Sweet Sticky Rice with Custard  $6.95
Vanilla ice cream wrapped with pound cake, lightly battered and deep-fried, topped with chocolate and strawberry syrup and whipped cream.

Beverages

Soft Drink  $2.00
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, lemonade

Iced Tea  $2.00
Sweet, unsweet iced tea

Thai Iced Tea (no refill)  $3.00
Thai version sweet tea with a touch of cream, brewed fresh from imported Thai tea.

Thai Ice Coffee (no refill)  $3.00
Special ice coffee with a touch of cream.

Lemongrass Iced Tea (no refill)  $3.00
Herbal sweet iced tea brew from lemongrass.

Hot Tea (per person)  $2.50
Choice of hot jasmine or green tea

Hot Coffee  $3.00

Khob Khan

Thank you for dining at Sweet Basil Thai Cuisine. We hope you enjoy our Thai cooking as much as we enjoy serving you with great Thai food.

Family owned and operated
Prices are subject to change without notice

*With Thai food being complex and our kitchen is very small, please inform your server if you are allergic to shrimp, seafood, oyster sauce or peanut and we will do our best to accommodate your request.

18% Gratuity may be added for party of 5 or more

Beer, Wine, Liquor Available
Please ask your server for drink menu
Vegetarian Corner

Eggplant Basil
Lightly-fried eggplant stir-fried with garlic, green bean, sweet basil, bell pepper, and onion in spicy basil sauce.

Tofu and Bean Sprout
Tofu and bean sprout stir-fried with green onion in garlic brown sauce.

Vegetarian Basil
Mixed vegetable stir-fried with sweet basil and fresh chili in spicy basil sauce.

Vegetarian Curry
Choice of panang, green or yellow curry cooked in cream of coconut with mixed house vegetables.

Vegetarian Massamun Curry
Mixed vegetables cooked in Massamun curry with cream of coconut and potatoes, topped with cashew nut.

Grand Vegetables
Stir-fried mixed vegetables in garlic-brown sauce.

Salads

House Salad
Mixed greens, cucumber, tomato, red onion, bean sprout topped with fried tofu served with home-made Thai peanut dressing.

Beef Salad (Yum Nuea)
Spicy beef salad in combination of charbroiled beef with chili paste, chili powder, cucumber, onion, tomato, cilantro and mixed greens.

Spicy Shrimp Salad - also available with calamari-
Cooked shrimp tossed with lemon grass, chili paste, lime juice, red onion, cucumber, tomato, cilantro and mixed greens.

Mixed Seafood Salad
Scallop, fish, shrimp, calamari, and mussel tossed with lemon grass, chili paste, lime juice, sweet basil, red onion, cucumber, cilantro, and mixed greens.

Noodle & Fried Rice

Pad Thai
Classic stir-fried rice noodle with egg, green onion, bean sprout and side of crush peanut and lime in special Pad Thai sauce.

Pad See-U
Stir-fried broad noodle with egg, broccoli and carrot in delicious sweet-garlic sauce.

Chili Noodle (Pad Kee-Mao)
Stir-fried broad noodles with egg, sweet basil, fresh chili, garlic, green bean, onion, tomato and red green bell pepper.

Thai noodle soup
Thai style rice noodle soup in flavored broth with fried garlic, scallion, bean sprout and cilantro.

Siam Fried Rice
Thai-style fried rice stir-fried with fresh garlic, egg, onion, green pea, tomato and carrot.

Chili Fried Rice
Spicy fried rice stir-fried with fresh garlic, egg, green bean, sweet basil, fresh chili, bell pepper, tomato and onion.

Pineapple Fried Rice
Special fried rice stir-fried with pineapple, raisin, cashew nut, onion, green pea, tomato, and Thai curry powder.

Kid’s Menu

Chicken Tender with Rice
8.95

Fried Shrimp with Rice (5 shrimps)
8.95

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**Thai Curry**

Yellow Curry
Thai yellow curry cooked in cream of coconut with potato, sweet potato, pineapple and onion.

Panang Curry
Special Panang curry cooked in cream of coconut with broccoli, zucchini, carrot, baby corn and snow pea.

Green Curry
Sweet & Spicy green curry in cream of coconut with sweet basil, bamboo shoot, zucchini, green pea, snow pea, baby corn and eggplant.

Mussamun Curry
Peanut flavored Mussamun curry in cream of coconut with white potato, sweet potato and onion topped with cashew nut.

**From The Wok**

Garden Delight
A choice of meat stir-fried with mixed vegetable in special brown sauce.

Ginger Lover
A choice of meat stir-fried with fresh ginger, onion, mushroom, scallion, baby corn in delicious ginger sauce.

Thai Sweet & Sour
A choice of meat stir-fried in Thai sweet and sour sauce with pineapple, bell pepper, onion, zucchini, carrot and tomato.

Spicy Basil
A choice of meat stir-fried in spicy basil sauce with sweet basil, fresh chili, garlic, onion, green bean and bell pepper.

Cashew Nut
A choice of meat stir-fried in roasted chili sauce with cashew nut, bell pepper, carrot, onion and broccoli.

Garlic N’ Pepper
A choice of meat stir-fried in special garlic sauce with broccoli, carrot, zucchini, onion, snow pea and baby corn.

Amanda Chicken
Chicken tender, lightly battered and deep-fried, sautéed in Thai sweet chili sauce along with steamed mixed vegetable.

Pad Prik-King
A choice of meat stir-fried in Thai wild curry paste (no coconut milk) with red/green bell pepper, green bean and kaffir lime leaf.

**Fish & Seafood**

Sweet Basil Catfish
Filet catfish, lightly fried, sautéed in special basil sauce with green bean, eggplant, bell pepper, onion, peppercorn, fresh chili and sweet basil.

Basil Seafood
Shrimps, scallops, mussels and calamari stir-fried in spicy basil sauce with fresh chili, onion, bell peppers, green bean, zucchini, snow pea and sweet basil.

Ginger Seafood
Calamari, mussel, shrimp and scallop sautéed in special ginger sauce with fresh ginger, onion, scallion, baby corn, mushroom, broccoli and snow pea.

Green Mussel
New Zealand mussel sautéed in roasted chili sauce along with celery, onion, scallion and bell pepper.

Garlic Squid
Calamari stir-fried in delicious garlic n pepper sauce with broccoli, carrot, zucchini, onion, snow pea, baby corn and cilantro.

Amanda Shrimp
Lightly battered and deep-fried, sautéed in Thai sweet chili sauce along with steamed mixed vegetable.

Basil Squid and mussel
Calamari and mussel stir-fried in spicy basil sauce with fresh chili, onion, green/red bell peppers, green bean, sweet basil, wild ginger and a touch of red curry.

Shrimp in Asparagus
Large shrimp stir-fried in delicious roasted chili sauce along with asparagus, onion and bell peppers.

Garlic Seafood
Calamari, mussel, shrimp and scallop stir-fried in Thai garlic/pepper sauce with broccoli, carrot, onion, snow pea, zucchini, baby corn and cilantro.

Soft Shell Crab
(1) whole soft shell crab, lightly battered and deep-fried, topped with your choice of GARLIC AND PEPPER or GREEN CURRY SAUCE + VEGETABLE.

Goong pad woon sen
Large Shrimp stir-fried with clear noodle with snow pea, carrot, zucchini, onion, scallion, mushroom, baby corn, tomato, celery and a touch of fine ginger.

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