



Free delivery
Minimum \$20

Food To Go & Catering Available

Lunch & Dinner

Open Daily

SUN-THUR 11:00 AM-10:00 PM

FRI & SAT 11:00 AM- 10:30 PM

Tel: (415) 346-1818

(415) 929-1183

Fax: (415) 929-3971

Order Delivery & Catering

On-Line at

www.LemongrassSF.com

2348 Polk Street

San Francisco, CA 94109

(Between Green & Union)

LEMONGRASS SPECIALS

A. RAINBOW (CHICKEN, PORK OR BEEF) \$12

Sautéed with bamboo shoots, zucchini, broccoli, onion, eggplant and bell peppers in a spicy yellow curry.

B. PATTAYA CHICKEN..... \$12

Chicken sautéed with eggs, onion, bell peppers and yellow curry.

C.HONEY ROASTED DUCK \$15

Roasted duck served on a bed of spinach, carrots, and cabbage with Thai style duck sauce.

D.STEAMED MUSSELS \$13

Steamed mussels with basil, onion and lime juice, served with chili sauce.

E.PINEAPPLE FRIED RICE..... \$12

Fried rice with prawns, chickens, pineapple and cashew nuts.

F. CHICKEN DELIGHT \$12

Chicken breast topped with red curry and peanut sauce with cucumber salad.

G.THREE DELIGHTS \$13

Sautéed prawns, snow peas, and mushrooms with spicy ginger and basil.

H.SALMON GREEN CURRY \$16

Poached salmon filet with green curry, coconut milk, green and red bell peppers, bamboo shoots, zucchini, and basil, served with rice.

I.ASPARAGUS LOVER \$16

Sautéed asparagus with prawns, scallops, ginger, mushrooms, red and green bell peppers and basil, served with rice.

J.TOFU BASIL \$11

Crispy tofu, sautéed with lime juice, chili, green and red bell peppers and basil, served with rice.

K. LEMONGRASS CHICKEN SAVORY..... \$13

Sautéed chicken with garlic, red curry, coconut milk, green and red bell peppers, basil and peanuts, served on a hot plate with rice.

L.RAINBOW TROUT \$17

Poached trout filet with garlic and ginger sauce, bell pepper, broccoli and snow peas, served with rice.

M.RED CURRY DUCK \$15

Roast duck in red curry with coconut milk, tomatoes pineapples, bell peppers and basil.

N.PRAWN PUMPKIN CURRY \$15

Prawns, pumpkin, green and red bell peppers, basil, red curry and coconut milk, served with rice.

O.CRISPY CHICKEN \$13

Sliced chicken breast, deep-fried with our sweet and sour sauce and our spicy sauce on the side, served with rice and salad.

Appetizers

1. **SATAY (CHICKEN)**..... \$9
Marinated chicken with fresh herbs and spices, grilled, served with cucumber salad and peanut sauce.
2. **POH-PIER-SOD**..... \$9
A fresh rice paper roll stuffed with tofu, cucumber, snow peas and carrots topped with sweet and sour tamarind sauce.
(Prawns add \$2)
3. **VEGGIE EGG ROLL**..... \$8
Egg rolls stuffed with mixed vegetables, deep- fried and served with sweet and sour sauce.
4. **MIENG-KUM**..... \$9
A very special Thai appetizer prepared with roasted coconut, peanuts, ginger, red onion, spinach leaves, lime, and dried shrimp in our delightful Thai ginger sauce.
5. **CRISPY TOFU**..... \$8
Deep-fried tofu served with peanuts sauce.
6. **STEAMED WON TON**..... \$9
Steamed chicken and vegetable Won Ton served with sweet and sour spicy sauce.
7. **THAI STICK**..... \$9
Marinated chicken prawns wrapped in paper crepe, deep-fried and served with sweet and sour sauce.
8. **THAI CURRY PUFF**..... \$9
Chicken with yellow curry, potatoes, and onions, folded into pastry puffs, Served with cucumber and peanuts sauce.
9. **CRISPY CALAMARI**..... \$9
Deep fried calamari served with sweet and sour sauce.
10. **APPETIZER COMBO**..... \$14
Combination of chicken satay, Thai stick, fried tofu and veggie eggs roll served with sauces.

Salads

11. **HOUSE SALAD**..... \$9
Romaine, lettuce, onions, tomato, tofu, carrots, cucumbers, topped with tasty peanuts and dressing.
12. **LARB (CHICKEN, BEEF OR TOFU)** \$10
Ground meat or tofu mixed with chopped onions, cilantro and lime juice, crushed toasted rice and red chili, served with fresh lettuce.
13. **PRAWNS OR CALAMARY SALAD**..... \$12
Grilled prawns or calamari salad consisting of chopped onions, lemongrass and chili, served with fresh lettuce.
14. **CRISPY RICE SALAD**..... \$9
Crispy rice marinated with lime juice, ginger and peanuts, with cilantro and green onion.
15. **HOT BEEF SALAD**..... \$12
Thai BBQ beef seasoned with lime juice and fresh chili, lettuce, green and red onion and cilantro.

- 16. SILVER NOODLES YUM** \$10
 Tasty silver noodles, fresh ground chicken, prawns, mushroom, onion, cilantro, seasoned with chili paste in lime juice.
- 17. PAPAYA SALAD (PRAWNS ADD \$2)** \$9
 Tomatoes, green beans, peanuts and green papaya strips, with spicy lemon dressing.
- 18. SEAFOOD SALAD**..... \$14
 Prawns, calamari mussels, tossed with chopped onion, lime juice, cilantro, red onion and chili.
- 19. DUCK SALAD**..... \$13
 Roasted duck with red and green onions, tomatoes, chili and lime juice served on a bed of lettuce.

Soups and Noodle Soups

- | | <i>BOWL</i> | <i>PO7</i> |
|--|-------------|------------|
| 20. TOM YUM KUNG | \$7 | \$11 |
| Spicy and sour prawns soup with lemongrass, mushroom and lemon leaves. | | |
| 21. TOM YUM GAI | \$6 | \$10 |
| Spicy chicken soup with lemongrass, mushrooms, tomatoes and lemon leaves. | | |
| 22. TOM KHA GAI | \$7 | \$11 |
| Chicken with coconut milk, mushrooms, galangal, lemon leaves and lime juice. | | |
| 23. SILVER NOODLES SOUP | \$6 | \$10 |
| Silver noodles soup with ground chicken, mushrooms, green onion and Napa cabbage. | | |
| 24. CRISTAL PRAWNS SOUP | \$7 | \$12 |
| Cristal noodles soup and prawns in a Tom-yum/coconut-milk soup with mushroom, tomatoes, onions, carrots, lemons grass, galangal and Limes. | | |
| 25. PO TAK | \$8 | \$15 |
| Spicy and sour soup with a seafood combination of prawns, calamari, mussels, red onion and basil. | | |
| 26. RICE SOUP | | \$10 |
| Choice of chicken, pork or beef cooked with jasmine rice, celery, fresh garlic cilantro, ginger and green onions. | | |
| 27. CHICKEN OR BEEF TOM YUM NOODLES | | \$10 |
| Ground chicken or beef with rice noodle soup flavored with lemongrass. | | |
| 28. LEMONGRASS SPECIAL NOODLE | | \$12 |
| Prawns, ground chicken, fish ball and fish cake with rice noodles and bean sprouts. | | |
| 29. SEAFOOD WON TON | | \$12 |
| Shrimp, calamari, fish ball and fish cake in won ton soup. | | |

Thai Curries

30. YELLOW CURRY (CHIKEN, BEEF OR PORK)\$10

A mild Thai yellow curry with coconut milk, yellow onion and potatoes. (To substitute prawns add \$2)

31. GREEN CURRY (CHIKEN, BEEF, OR PORK).....\$10

Spicy green curry with coconut milk, bamboo shoots, zucchini, sweet basil, eggplant and green peppers.

(To substitute prawns add \$2)

32. RED CURRY (CHIKEN, BEEF OR PORK).....\$10

Red curry, coconut milk, bamboo shoot, green and red bell pepper, and mixed vegetables. (To substitute prawns add \$2)

33. PANANG BEEF.....\$12

Sliced tender beef with spicy red curry, lemon leaves, zucchini and coconut milk.

34. PUMPKIN CURRY (CHIKEN, BEEF OR PORK)..... \$12

Pumpkin, bell peppers, sweet basil in a red curry.

Poultry, Pork and beef

35. KRAPROW..... \$11

Choice of chicken, pork or beef sautéed with fresh basil, onions, bell peppers, bamboo shoots and hot chili sauce.

36. PARAM... \$11

Choice of chicken, pork or beef with mixed vegetable and peanuts sauce.

37. HIMAPARN..... \$11

Choice of chicken, pork or beef sautéed with yellow onion and roasted cashew nuts.

38. PAD PAK..... \$11

Choice of chicken, pork or beef sautéed with mixed vegetables and beans sauce.

39. PREW WARN..... \$11

Choice of chicken, pork or beef sautéed in Thai style sweet and sour sauce with assorted vegetables.

40. PLIG KHEAW..... \$11

Choice of chicken, pork or beef sautéed with eggplant, green bell peppers and sweet basil.

41. KRA TIEM..... \$11

Choice of chicken, pork, or beef sautéed with garlic, black pepper, mushrooms and onion served on an iron hot-plate.

42. PAD KA NAH..... \$11

Choice of chicken, pork or beef sautéed with broccoli in bean sauce.

Seafood

43.KUNG KRA PRAW..... \$13

Prawns sautéed with basil bamboo shoots, green bell peppers, yellow onion, and hot chili sauce.

44.KUNG PRIEW WARN..... \$13

Thai style prawns sautéed with our sweet and sour sauce with assorted vegetables.

45.KUNG KRATIEM.....\$13

Marinate prawns with garlic, yellow onion, mushrooms and pepper sauce.

46.KUNG OPP WOONSEN.....\$13

Sautéed prawns with silver noodles, sesame oil, ginger, yellow onion and napa cabbage in clay pot.

47.KUNG CHU CHEE..... \$13

Prawns sautéed with red curry, coconut milk, green bell peppers, and basil.

48.KUNG PAD PAK..... \$13

Prawns sautéed with mixed vegetables and beans sauce.

49.PAD TA LAY \$15

Combination of seafood (prawns, scallops, mussels and calamari) sautéed with chili sauce, green beans, green bell peppers, basil and lemon leaves.

50.SEAFOOD COMBO..... \$15

Scallops and prawns sautéed with fresh garlic, eggplant, red bell pepper and basil.

51.PLA-MUK-KRA-TIEM \$13

Sautéed Calamari in garlic and black pepper.

52.PLA MUK PAD PHED..... \$13

Calamari sautéed with fresh chili sauce, bell peppers, basil and bamboo shoots.

53.PLA-JEAAN.....\$15

Filet snapper, deep-fried and topped with mushrooms, onion, ginger and tamarind sauce.

54.PLA-RAD-PRIK..... \$15

Filet snapper, deep-fried and topped with spicy garlic, green bell peppers, yellow onions, and chili sauce.

55.SNAPPER CHU-CHEE..... \$15

Deep-fried, topped with red chili, coconut milk, green bell peppers, and lemon leaves.

56.STEAMED BASA FISH.....\$16

Served with steamed vegetables in a soy sauce.

57.RAINBOW PRAWNS.....\$15

Prawns sautéed with yellow curry, broccoli, carrots, eggplants, onions and bell peppers.

58.GARLIC&PEPPER PRAWNS.....\$16

Grilled jumbo prawns topped with butter, garlic and pepper, served with a spicy sauce.

Noodles(Sautéed)

59.PAD THAI (BEEF CHIKEN OR PORK)..... \$10

Sautéed noodles with egg, tofu, and bean sprouts topped with crushed peanuts. (To substitute prawns add \$2)

60.PAD KEEMOW (BEEF CHIKEN OR PORK)..... \$10

A spicy noodle dish sautéed with green chili, bean sprouts, bell peppers, onion, and basil. (To substitute prawns add \$2)

61.PAD SEE-EW (BEEF CHIKEN OR PORK)..... \$10

Sautéed rice noodles with egg, broccoli, carrots and cabbage. (To substitute prawns add \$2)

62.RADNAH (BEEF CHIKEN OR PORK)..... \$10

Pan-fried rice noodles topped with broccoli, cabbage, and garlic in gravy. (To substitute prawns add \$2)

63.RADNAH TALAY..... \$13

Combination seafood sautéed with broccoli, cabbage and garlic in gravy.

Vegetarian

64. TOM YUM PAK SOUP..... \$10

Fresh garden vegetables, tofu, galangal, lemongrass, lime juice.

65.TOM KHA PAK TOFU SOUP \$10

Fresh garden vegetables and tofu, coconut milk, galangal, lemon leaves and lime juice.

66.SILVER NOODLES YUM (SALAD)..... \$10

Silver noodles, mushrooms, red onion, green onion, cilantro, crispy tofu and chili in lime juice.

67.PAD PAK RAUMMIT..... \$10

Sautéed mixed vegetables with bean sauce.

68.PAD BROCCOLI..... \$10

Sautéed broccoli with bean sauce.

69.PAD KINGSOD & TOFU \$10

Tofu sautéed fresh ginger, onion, bell pepper, mushrooms with bean sauce.

70.PAD MAKUER TOFU..... \$10

Sautéed eggplant, tofu, bell peppers, with garlic chili sauce and basil.

71.KANG PAK..... \$10

Assorted vegetables in red curry sauce and coconut milk.

72.PAD THAI JAY..... \$10

Sautéed Thai noodles with tofu, mixed vegetables, bean sprouts, green onion and crushed peanuts.

73.PARAM PAK..... \$10

Steamed mixed vegetables and tofu, topped with peanut sauce and crushed peanuts.

Fried Rice

74. FRIED RICE (CHICKEN, BEEF OR PORK).....\$9

Thai style fried rice with choice of meat, egg, onions and tomatoes.(To substitute prawns add \$2)

75.BANGKOK FRIED RICE.....\$10

Choice of chicken, pork, beef or tofu with red curry paste, eggs, onions, carrots, green peas and cucumbers. (To substitute prawns add \$2)

76.SIAM FRIED RICE.....\$10

Choice of chicken, pork, beef or tofu with yellow curry powder, onions, carrots, green peas and egg.

(To substitute prawns add \$2)

77.DUCK FRIED RICE.....\$12

Duck fried rice with chili, garlic, onions, bell pepper and sweet basil.

78.CRAB FRIED RICE.....\$12

Crab meat fried rice with egg, onions and topped with cilantro and cucumber.

BBQ

79.GAI YANG.....\$12

Marinated barbequed chicken, served with sweet and sour sauce.

80.MOO YANG.....\$10

Pork ,Marinated and grilled, served with sweet chili sauce.

81.NUER YANG.....\$12

Broiled top sirloin beef, sliced and served with lime juice.

Side orders

White rice (per person).....\$2

Brown rice (per person).....\$3

Sticky rice (per person).....\$3

Steamed Noodles (Per person).....\$3

Steamed Mix Vegetable.....\$5

Peanut Sauce.....\$4

Cucumber Salad\$3

Desserts

<i>Fried banana with honey</i>	\$5
<i>Fried banana with ice cream</i>	\$6
<i>Sticky rice with mango</i>	\$6

Beverage

<i>Thai Beer (Singha), Beer Chang</i>	\$4
<i>Domestic Beer</i>	\$3
<i>Thai Ice Coffee or Tea (Sweet)</i>	\$3
<i>Calistoga</i>	\$3
<i>Coke,D-Coke,7-up</i>	\$2
<i>Hot Coffee or Hot Tea</i>	\$2
<i>Coconut Juice</i>	\$4
<i>Green Tea</i>	\$3
<i>Lemonade</i>	\$4