

Chef Specials

LUNCH DINNER

Andaman Madness** **\$10.95 \$14.95**
Shrimp, scallop, New Zealand mussel, and calamari with mushroom, onion, basil leaves, red & green pepper in a chili garlic sauce serve with white rice.

Crispy Duck Hot Basil** **\$10.95 \$14.95**
Crispy boneless duck stir-fried with onion, basil leaves, red & green peppers, and mushroom in spicy basil & garlic sauce serve with white rice.

Twin Lover **\$10.95 \$14.95**
Combination of shrimps and scallops stir-fried with mixed vegetables and fresh ginger in a house garlic sauce serve with white rice.

- ***(Stars) indicate level of spiciness.
- You can adjust level of spiciness based on your preference.
- *please inform your server if you or a member of your party has any food allergies.



Appetizers

- A1. KA-TONG THONG** **\$6.50**
Crispy pastry shells, filled with combinations of ground chicken, onion, carrot, and corn served with sweet & sour sauce.
- A2. CRISPY POTATOES** **\$5.50**
Deep fried sweet potatoes served with Thai plum sauce.
- A3. PAK TOD** **\$5.50**
Deep fried tempura vegetable served with sweet plum sauce.
- A4. SAENG THAI DUMPLING (CHICKEN)** **\$5.50**
Steam dumpling with chicken shrimp in wonton wrapper served with black sauce.
- A5. SAENG THAI DUMPLING (PORK)** **\$5.50**
Choice of steam or pan-fried dumpling with pork served with black sauce.
- A6. GOLDEN SHRIMP** **\$6.50**
Deep-fried whole shrimp in wonton wrapper served with sweet plum sauce.
- A7. SATE (CHICKEN)** **\$6.50**
Marinated in coconut milk and Thai herbs, grilled on skewers served with Thai peanut sauce and cucumber salad sauce.
- A8. VEGETABLE EGG ROLLS** **\$4.50**
Saeng Thai style egg rolls served with sweet plum sauce.
- A9. SAENG SPRING ROLLS VEGETABLE \$4.95 / CHICKEN \$4.95 / SHIRMP \$5.95**
Choice of meats, cucumber, basil leaves (seasonal), lettuce, and scallions, roll in a special rice wrapper served with sweet plum sauce top with ground peanuts.
- A10. CHICKEN WINGS** **\$6.50**
Marinated chicken wings with Thai herbs, served with chili sauce.
- A11. FRIED TOFU** **\$5.00**
Deep-fried bean curd served with sweet plum sauce.
- A12. CRAB LANGKOON** **\$5.99**
Deep-fried cream cheese crab meat, carrot, and onion in wonton wrapped.
- A13. CRISPY GARLIC SOFT SHELLED CRAB**..... **\$9.95**
Delicious deep-fried soft shelled crab.
- A14. PUPU PLATTER (For 2 people)** **\$15.95**
Combination of all appetizers including Sate, Crab Langkoon, Egg Rolls, Spring Rolls, Chicken Wings, Fried Pork Dumplings, and Ka-Tong Thong, etc.
- A15. SCALLION PANCAKE** **\$5.95**
- A16. ANGEL WING** **\$6.95**
Deep fried boneless chicken wings stuffed with meat and vegetables.

Soup

- S1. *TOM YUM KOONG** **\$4.50**
Clear soup with shrimp, mushroom, lemon grass, and scallions.
- S2. TOM KHA GAI** **\$4.50**
Chicken soup with coconut milk, lemon grass, and chopped scallions.
- S3. THAI WONTON SOUP** **\$4.50**
Clear soup with wonton (ground chicken), broccoli, carrot, and scallions.
- S4. *TOM YUM SEAFOOD** **\$5.95**
Clear soup with shrimp, squid, scallop, mushroom, lemon juice, and scallions.
- S5. BEEF NOODLE SOUP** **\$9.95**
Beef slices and vegetables with rice noodles.
- S6. CHICKEN NOODLE SOUP** **\$8.95**
Boneless chicken slices and vegetable with rice noodle.
- S7. VEGETABLE NOODLE SOUP** **\$8.95**
Broccoli, snow peas, baby corn, carrot, and tofu with rice noodles.
- S8. DUCK NOODLE SOUP** **\$12.95**
Sliced roasted duck and vegetables with rice noodles.
- S9. SEAFOOD NOODLE SOUP** **\$13.95**
Shrimp, scallops, fish, squid, mussel, and vegetables with rice noodle
- S10. PAD THAI NOODLE SOUP** **\$11.95**
Shrimp, chicken, bean sprouts, ground peanuts, and rice noodles in chicken broth with famous Pad Thai sauce.

Thai Salads

- T.1 SAENG THAI SALAD** **\$9.95**
A popular Thai salad with shrimp, shredded chicken, tofu, and egg on top of fresh mixed leaves served with Thai special peanut dressing (on the side).
- T2. PLA GOONG (SHRIMP SALAD)** **\$14.95**
Shrimp, red onion, celery, scallion, and lemon grass with spicy sauce (served with rice).
- T3. ***YAM NUA (BEEF SALAD)** **\$12.95**
Thinly slices grilled beef seasoned with lemon juice, crushed chili, red onions, lemon grass, lemon leaves, scallions, and celery mixed with spicy sauce (served with rice).
- T4. ***LAAB MOO (PORK SPICY SALAD)** **\$11.95**
Ground pork, lemon grass, lemon leaves, red onions, mint, scallions, and ground Thai chili mixed with spicy sauce (served with rice).
- T5. ***LAAB GAI (CHICKEN SPICY SALAD)** **\$11.95**
Ground chicken, lemon grass, lemon leaves, red onions, mint, scallions, and ground Thai chili mixed with spicy sauce (served with rice).
- T6. ***YUM SEAFOOD** **\$14.95**
Shrimp, scallop, mussel, squid, lemon grass, lemon leaves, red onions, mint, scallions, and ground Thai chili mixed with spicy sauce (served with rice).
- T7. ***YUM-WOONSEN** **\$13.95**
Thai bean thread salad with ground chicken and shrimp (served with rice).

Choice of Meat

	LUNCH	DINNER
TOFU, VEGETABLE, CHICKEN, PORK	\$7.95	\$10.95
BEEF, SHRIMP	\$8.95	\$11.95
DUCK	\$10.95	\$13.95
SEAFOOD	\$11.00	\$14.95

Stir Fried Vegetable

- V1. BROCCOLI**
Stir fried broccoli, mushroom, red/green peppers, and carrot.
- V2. **PAD PRIK KHING**
Sautéed green beans, snow peas, red/green peppers, carrot, and prik khing sauce.
- V3. **GINGER & SCALLIONS**
Sautéed scallions, onions, red/green peppers, carrot, mushroom, and ginger.
- V4. **RED VEGETABLE**
Stir fried assorted fresh vegetable, red/green peppers, and carrot in tasty red curry sauce.
- V5. DELIGHT**
Sautéed mixed fresh vegetable and red/green peppers.
- V6. BABY CORN**
Stir fried baby corn, mushroom, carrot, red/green peppers, and scallions
- V7. SNOW PEA**
Sautéed snow peas, mushroom, carrot, and red/green peppers.
- V8. **SPICY BAMBOO**
Sautéed bamboo shoot, carrot, onion, scallions, and red/green peppers with spicy sauce.
- V9. ** HOT BASIL LEAVES**
Sautéed with scallions, carrot, onion, red/green peppers, green beans, and basil leaves.
- V10. CASHEW NUT**
Sautéed with onion, carrot, mushroom, cashew nut, pineapple chunk, red/green peppers, and scallions.

Curry Dish

- C1. ** RED CURRY**
Red curry in coconut milk, green bean, red/green peppers, bamboo shoots, eggplant, zucchini, and basil leaves
- C2. **GREEN CURRY**
Green curry in coconut milk, green beans, red/green peppers, and green peas.
- C3. **YELLOW CURRY**
Yellow curry in coconut milk, potatoes, red/green peppers, summer squash, tomatoes, and pineapple.
- C4. ** PHA-NANG CURRY**
Pha-nang curry in coconut milk, carrot, broccoli, peanut, green beans, snow peas, lemon leaves, and red/green peppers.
- C5. **MASSAMAN CURRY**
Massaman curry in coconut milk with potatoes, red/green peppers, carrot, and peanuts.
- C6. **MANGO CURRY**
Yellow curry in coconut milk, mango, potatoes, red/green peppers, and summer squash.

Fried Rice

	LUNCH	DINNER
F1. SHRIMP FRIED RICE	\$8.95	\$9.95
F2. CHICKEN FRIED RICE	\$7.95	\$8.95
F3. BEEF FRIED RICE	\$8.95	\$9.95
F4. VEGETABLE FRIED RICE	\$7.95	\$8.95
F5. SEAFOOD FRIED RICE	\$11.95	\$12.95
F6. PINEAPPLE FRIED RICE (CHICKEN & SHRIMP)	\$12.95	
F7. STEAMED RICE	\$2.00	
F8. BROWN RICE	\$2.00	
F9. STICKY RICE	\$2.00	
F10. DUCK FRIED RICE	\$10.95	\$12.95

Noodle dishes

	LUNCH	DINNER
TOFU, VEGETABLE, CHICKEN, PORK	\$7.95	\$9.95
BEEF, SHRIMP	\$8.95	\$11.95
DUCK	\$9.95	\$12.95
SEAFOOD	\$9.95	\$13.95
CHICKEN & SHRIMP	\$8.95	\$12.95
EXTRA:		
BEEF OR SHIRMP		\$2.00
SEAFOOD OR DUCK		\$2.00

N1. PAD THAI

Stir-fried Thai rice noodles, egg, bean sprouts, scallions, and crushed peanuts (choice of meat).

N2. THAI SPAGHETTI

Noodle dish with egg, tomatoes, basil leaves, scallions, red/green peppers, and special sauce (choice of meat).

N3. **SPECIAL PAD THAI BASIL

Stir-fried Thai rice noodle, egg, bean sprouts, scallions, onion, carrot, and basil leaves with crushed peanut spicy sauce.

N4. PAN FRIED NOODLE

Pan-fried egg noodle, snow peas, carrot, and broccoli with rack bean sauce.

N5. PAD SI-EW

Stir-fried flat noodle with broccoli, carrot, snow peas, baby corn, and egg.

N6. DRUNKEN NOODLE

Spicy flat noodle with red/green peppers, snow peas, broccoli, and baby corn with gravy sauce.

N7. LARD-NA

Pan-fried flat noodle, broccoli, carrot, mushroom, and baby corn with gravy sauce.

N8. CRISPY PAD THAI

Stir-fried shrimp & chicken or tofu, egg, bean sprouts, scallions, and ground peanuts with crispy egg noodles.

House Special

	LUNCH	DINNER
H1 **B.B.Q.DUCK	\$10.95	\$13.95
Homemade boneless roasted duck in red curry with coconut milk, red/green peppers, pineapple chunk, carrot, snow peas, tomatoes on top with lemon leaves.		
H2. TAMARIND DUCK	\$10.95	\$13.95
Homemade boneless roasted duck with snow peas, red/green peppers, ginger, pineapple, and scallions within tamarind sauce.		
H3. **DUCK CHOO CHEE	\$10.95	\$13.95
Homemade boneless roasted duck with broccoli, snow peas, red/green peppers, carrot, green peas, and pineapple within spicy Choo Chee sauce.		
H4. RAMA GARDEN	\$9.95	\$12.95
Sautéed sliced chicken or beef within homemade peanut sauce on top of steamed fresh vegetable served with steamed rice.		
H5. THAI CHICKEN	\$9.95	\$13.95
Stir-fried with onion, mushroom, pineapple, red/green peppers, carrot, cashew nut, and raisins served in fresh half pineapple.		
H6. TAMARIND SHRIMP	\$10.95	\$13.95
Stir-fried shrimp with onions, red/green peppers, ginger, carrot, and pineapple with tamarind sauce.		
H7. ***KAI PAD KRA-PAO	\$9.95	\$12.95
Stir-fried ground chicken with hot basil leaves, red/green peppers, and onions in Thai style.		
H8. TERRIYAKI CHICKEN	\$9.95	\$12.95
Marinated chicken in teriyaki sauce, served with steamed broccoli, carrot, and zucchini.		
H9. GARLIC CHICKEN	\$9.95	\$12.95
Sautéed chicken in garlic sauce with broccoli, snow peas, carrot, and red/green peppers.		
H10. GARLIC TOFU	\$9.95	\$12.95
Sautéed tofu in garlic sauce with broccoli, snow peas, carrot, and red/green peppers.		
H11. SESAME BEEF	\$10.95	\$13.95
Stir-fried tender beef with mixed vegetables in sesame sauce garnish with sesame seeds on top.		
H12. CRISPY CHICKEN AND HOT BASIL ...	\$9.95	\$12.95
H13. ASPARAGUS SHRIMP & CHICKEN	\$9.95	\$12.95
H14. CRISPY GARLIC SOFTSHELL CRAB ...	\$9.95	\$13.95
H15. ORANGE CHICKEN	\$9.95	\$12.95
H16. EGGPLANT BASIL	\$9.95	\$12.95
H17. WOON SEN PAD THAI	\$9.95	\$12.95

Seafood

	LUNCH	DINNER
D1. **PLA SARM ROD	\$11.95	\$15.95
Deep fried haddock filet on a bed of lettuce topped with tamarind sauce.		
D2. **PLA CHOO CHEE	\$11.95	\$15.95
Deep fried haddock filet with green peas, onion, green peppers, carrot, and snow peas. Topped with spicy Choo Chee curry.		
D3. ** KOONG CHOO CHEE	\$10.95	\$15.95
Sautéed shrimp with spicy Choo Chee curry in coconut milk and lemon leaves.		
D4. **OCEAN CRIED	\$10.95	\$15.95
Sautéed combination of seafood with shrimp, scallops, fish, squid, onion, red/green peppers, mushroom, cauliflower, and carrots.		
D5. SEAFOOD DYNASTY	\$11.95	\$15.95
Sautéed combination of seafood with cashew nut, onion, carrot, mushroom, and green peppers.		
D6. GARLIC SHRIMP (THAI SCAMPI STYLE)	\$10.95	\$14.95
Sautéed fresh shrimp in garlic sauce, broccoli, snow peas, carrot, and peppers.		

Desserts

COCONUT ICE CREAM	\$3.99
GINGER ICE CREAM	\$3.99
GREEN TEA ICE CREAM	\$3.99
FRIED ICE CREAM	\$5.50
SWEET STICKY RICE WITH MANGO	\$6.50
SWEET STICKY RICE WITH THAI CUSTARD	\$6.50



Saeng Thai House Restaurant

DINE IN / TAKE OUT

921 Congress Street
Portland, Maine 04102

Phone: 207-780-0900
Fax: 207-780-0911

HOURS:
MONDAY – SUNDAY 11:00AM – 9:30PM

Delivery Charge \$5.00

*Additional charges apply for deliveries outside of Portland area based on distance.

“You may bring your own beer and wine for your enjoyment.”