



Naung
Mai
THAI KITCHEN



Welcome to *Naung Mai Thai Kitchen*. We believe the harmony between spicy*, sweet, sour and savory is the heart of Thai cooking.

Choose from:

Mild – prepared with no chili peppers.

Medium* () prepared with 1 chili pepper.

Hot* () prepared with 2 chili peppers.

Thai Hot* () prepared with 5 chili peppers.

Appetizers

11. **Thai Spring Rolls** (*bpaaw bpia thaawt*)
Golden fried spring rolls stuffed with mung bean noodles and fresh vegetables. Served with sweet and sour sauce. (\$9)
12. **Thai Summer Rolls** (*bpaaw bpia swaawt*)
Garden fresh vegetables wrapped in rice paper. Served with sweet and sour sauce.
Tofu or Shrimp (\$9)
13. **Thai Seafood Rolls** (*goong bplaa thaawt*)
Whole shrimp with fish cake filling, deep fried to a golden brown, served with sweet and sour sauce. (\$9)
14. **Fried Tofu** (*dtao huu thaawt*)
Diced, crispy deep fried Natural Pacific® Organic tofu served with our special peanut sauce. (\$9)
15. **Satay** (*sa dteh*)
Choose from strips of Chicken, Beef or Pork served with peanut sauce. (\$9)

Salads

21. **Green Papaya Salad** (*sohm dtam*)
Shredded green papaya with tomatoes, chili peppers, citrus juice and peanuts. (\$8)
22. **Cucumber Salad** (*dtam dtaaeng*)
Crisp cucumbers tossed with Thai herbs, tomatoes and chopped nuts. (\$8)
23. **Thai Herb Salad** (*laap*)
Choice of ground chicken, beef, pork or tofu, seasoned with lemon grass, fresh mint, bell peppers, onions and herbs. (\$10)
24. **Seafood Salad** (*yam tha laeh*)
Opakapaka, salmon, shrimp and scallops, with lettuce, lemon grass, onion, mint, lime juice and herbs. (\$15)
25. **Silver Noodle Salad** (*yam woon sen*)
Choice of chicken, shrimp or tofu with mung bean noodles, cilantro, green onions, bell pepper, tomatoes, herbs, onion and citrus juice. Chicken (\$10) Shrimp (\$13)
26. **Sliced Beef Salad** (*neuuu nam dtohk*)
Sliced grass fed *Kulana* beef on a bed of greens with Thai herbs. (\$11)
27. **Shrimp Salad** (*pra goong*)
Sautéed shrimp with cucumbers, red onions, Thai herbs and a spicy citrus sauce, served over a bed of leaf lettuce. (\$13)

Curries

Chicken, Beef, Pork, Tofu (\$11) Shrimp (\$13)

31. **Red Curry** (*gaaeng daaeng*)
Fresh basil, eggplant, pumpkin, zucchini, broccoli and cabbage.
32. **Green Curry** (*gaaeng khiaao waan*)
Fresh basil, eggplant, pumpkin, zucchini, broccoli and cabbage.
33. **Yellow Curry** (*gaaeng ga ree*)
Potatoes, carrots, onion, broccoli, zucchini.
34. **Massaman Curry** (*gaaeng massaman*)
Potatoes, carrots, peanuts, onion, broccoli, zucchini.
35. **Panang Curry** (*gaaeng panang*)
Green beans, carrots, zucchini, broccoli, cabbage.
36. **Pumpkin Curry** (*gaaeng fak thaawng*)
Locally grown pumpkin, carrots, zucchini, broccoli, cabbage.
37. **Pineapple Curry** (*gaaeng sap bpa roht*)
Fresh Hawaiian pineapple, carrots, zucchini, broccoli, cabbage.

Noodles

Chicken, Beef, Pork, Tofu (\$11) Shrimp (\$13)

41. **Pad Thai** (*phat thai*)
Rice noodles prepared with mixed vegetables, eggs and bean sprouts in a tomato sauce.
42. **Funn Noodles** (*phat see ui*)
Wide wheat noodles, stir fried with mixed vegetables and egg in a savory sauce.
43. **Silver Noodles** (*phat woo sen*)
Clear mung bean noodles with broccoli, bean sprouts, egg and onion in a sweet soy sauce.
44. **Crispy Noodles** (*phat lahd nah*)
Crispy fried wheat noodles with broccoli, carrots and zucchini, in a savory brown gravy.

Fried Rice

51. **Fried Rice** (*khaao phat*)
Thai style fried rice with vegetables and herbs. Tofu, chicken or pork (\$11) Shrimp (\$13)
52. **Pineapple Fried Rice** (*khaao phat sap bpa roht*)
Fried brown rice with chicken, shrimp, pineapple, cashew nuts and dates. (\$13)
53. **Crab Meat Fried Rice** (*khaao phat bpoo*)
Shredded crab meat fried rice, topped with cilantro, green onions, cucumber and served with slices of lemon. (\$13)

Seafood

61. **Salmon with Red Curry** (*bplaa chuu chee*)
Sautéed salmon fillet topped with a spicy red curry sauce. (\$16)
62. **Sweet and Sour Fish** (*bplaa bpriaao waan*)
Opakapaka with red and green bell peppers, pineapple sauce and garlic. (\$16)
63. **Salmon with Thai Salsa** (*bplaa nueng*)
Steamed salmon fillet topped with fresh salsa, served with a side of steamed vegetables. (\$16)
64. **Spicy Basil Clams** (*haawy gra phao*)
Clams sautéed in a spicy sweet chili sauce with Thai basil and bell peppers. (\$16)

Stir Fry

Chicken, Beef, Pork, Tofu (\$11) Shrimp (\$13)

71. **Chicken Rama** (*gai rama*)
Sautéed chicken breast on a bed of steamed spinach covered with peanut sauce.
72. **Cashew Chicken** (*phat met ma muaang him ma phaen*)
Fresh vegetables stir fried with chicken breast and cashew nuts.
73. **Basil Eggplant** (*phat ma kheuua*)
Stir-fried eggplant, fresh Thai basil, onion and spices. Served vegetarian or with your choice of meat.
74. **Spicy Basil** (*phat bai gra phao*)
Thai basil with mixed vegetables in a spicy soy sauce. Served vegetarian or with your choice of meat.
75. **Broccoli Stir Fry** (*phat kha naa*)
Your choice of meat or tofu, stir-fried with broccoli in a savory sauce.
76. **Sweet and Sour** (*phat bpriaao waan*)
A distinctively Thai preparation consisting of fresh Hawaiian pineapple, cucumbers, tomatoes and bell peppers.
77. **Garlic Stir Fry** (*phat gra thiam*)
Choice of meat or tofu seasoned with garlic and black pepper then stir fried to perfection.
78. **Mixed Vegetables** (*phat phak ruaam mit*)
Crisp seasoned vegetables stir-fried with a light soy bean sauce. Served vegetarian or with your choice of meat.

Soups

81. **Tom Yum** (*dtohm yam*)
A traditional Thai spicy soup, flavored with fresh lemon grass and Thai lime leaves.
Seafood (\$15) Shrimp (\$13) Chicken, Pork or Vegetarian (\$11)
82. **Silver Noodle Soup** (*dtohm jeut*)
Clear mung bean noodles with mushrooms, green onions in a delicious broth.
Shrimp (\$13) Chicken, Pork or Vegetarian (\$11)
83. **Thai Coconut Soup** (*dtohm khaa*)
Creamy coconut soup with vegetables and herbs.
Seafood (\$15) Shrimp (\$13) Chicken or Vegetarian (\$11)

Desserts

- **Hilo Homemade Ice Cream** (\$3)
Assorted flavors available, please ask your server.
- **Tapioca Pudding** (\$3)
Home made tapioca pudding served warm with coconut milk. (Vegan)
- **Combination Dessert** (\$4)
Ice cream topped with warm tapioca.
- **Mango Sticky Rice** (*khao niaow ma muang*) (\$4)
Warm sticky rice drenched with sweet coconut milk and topped with fresh mango fruit.
(Vegan)

Drinks

- Thai Iced Tea (\$2)
- Thai Iced Coffee (\$2)
- Iced Tea (\$2)
- Soft Drinks (\$1)
- Hot Green Tea (\$2)
- Hot Jasmine Tea (\$2)

Side Rice

- Jasmine Rice (\$2)
- Brown Rice (\$2)
- Sticky Rice (\$2)



The Chef's recommendations:

- Appetizers:* Thai Spring Rolls (\$9)
Thai Seafood Rolls (\$9)
- Salads:* Green Papaya Salad (\$8)
- Curry:* Yellow Curry (\$11)
Massaman Curry (\$11)
- Noodles:* Pad Thai (\$11)
- Fried Rice:* Pineapple Fried Rice (\$13)
- Seafood:* Salmon with Red Curry (\$16)
- Stir fry:* Chicken Rama (\$11)
Cashew Chicken (\$11)
- Soup:* Tom Yum (\$11)
- Dessert:* Hilo Homemade Ice Cream (\$3)