

Chef's Recommendation

These classic favorites are highly recommended for our first time guests!

Appetizer

FRIED DUMPLINGS (6) Chicken & Vegetables Served with Sweet Soy Sauce	\$6
FRIED SHRIMP CAKES (3) Served with Plum Sauce	\$7
CHICKEN WINGS (6) Fried Chicken wings Tossed in Honey Chilli Sauce	\$7
TOD-MUN PLA Deep-fried curried fish cake served with cucumber vinegar sauce, sprinkled crushed peanut.	\$7
DUCK ROLL Crispy Duck, Egg, Cucumber & Scallions Wrapped with Roti	\$8

Entrée

PED-KAPOW-KROB Crispy roasted duck sautéed with fresh chilli peppers, garlic, bell pepper, onion, and topped with crispy basil leaves served with green rice.	\$16.95
FRIED EGGPLANT Minced chicken, fried eggplant, fried tofu, bell pepper, onion, basil leaves with chili & garlic.	\$13.95
KAPOW MOO KROB Crispy belly pork sautéed with basil leaves, string bean, bell peppers, nion and hot chili & garlic.	\$13.95
KANA MOO KROB Crispy belly pork stir fried ,chinese broccoli with light garlic sauce.	\$13.95
GAI-SAM-ROD Battered sliced chicken deep fried until nice and crispy tossed with Spicy hot sauce served with mix vegetables served with green rice.	\$13.95
SEAFOOD PAD PHED Shrimp, squid, mussels and scallop sautéed in, bell pepper, coconut milk roasted chili sauce with scallions, onion and sweet basil leaves.	\$15.95
GANG DANG GAI KROB Crispy chicken, bamboo shoots, bell peppers & eggplant in red curry with coconut milk & basil leaves	\$13.95
SHRIMP IN THE POT Shrimp with cellophane noodles, celery & ginger, napa cabbage with brown sauce	\$14.95
YELLOW SALMON Salmon fillet, potatoes, carrot in coconut milk & yellow curry sauce	\$15.95
PLA TOD Crispy fillet tilapia topped with three flavor chef's special sauce Served with mix vegetables served with green rice.	\$15.95
PANANG-SALMON Fillet of salmon simmered with curry peanut sauce and fresh basil leaves served with steamed broccoli.	\$15.95
PLA-NUENG Steamed fillet tilapia on bed of napa cabbage, shitake mushroom, ginger and bell pepper topped with light soy sauce served with lime dressing.	\$15.95
PU-NIM A pair of crispy fried soft shell crabs topped with your choices of - chili and garlic - black bean and mushrooms - celery, onion and curry	Market Price
CRISPY WHOLE FISH Topped with your choices of - chili and garlic - black bean and mushrooms - celery, onion and curry	Market Price

Soup

1. TOM YUM GOONG Shrimp and exotic mushrooms in a hot and sour lemon grass soup.	\$5.25
2. TOM KHA GAI Tender slices of chicken breast in a creamy coconut milk soup with exotic spices and herbs.	\$5.25
3. WONTON SOUP A delicate combination of shrimp and chicken wontons in a clear light consommé with scallions and fried garlic.	\$5.25
4. VEGETABLE SOUP Fresh mixed vegetables in a clear light broth soup.	\$4.95
5. TOFU SOUP Minced chicken with tofu in a light chicken broth soup.	\$4.95
6. TOM YUM TALAY Combination of seafood, chilli, basil leaves, and shallot in hot sour soup served in clay pot.	\$8.95

Salad

7. HOUSE SALAD A colorful mixture fresh vegetables sprinkled with crunchy croutons and served with curried peanut dressing.	\$5.95
8. PAPAYA SALAD (SOM-TUM) Juliened green papaya roasted peanuts, green beans, tomatoes tossed in a spicy palm sugar-lime dressing.	\$5.95
9. YUM-NUA Slices of savory grilled flank steak, mixed greens salad, scallions, tomatoes and red onions tossed in a spicy lime dressing.	\$7.95
10. YUM PED Spicy Roasted Duck Salad	\$7.95
11. YUM TALAY Assorted seafood salad tossed in a spicy lime dressing and Thai herbs.	\$9.95
12. PLA GOONG Assorted Shrimp Salad Tossed in a Spicy hot chilli paste spicy lime dressing.	\$8.95

Appetizer

13. CRISPY SPRINGROLLS (3) A combination of cellophane noodles, carrot and cabbage served with Chef's special sauce.	\$4.95
14. TOFU TODD Fried bean curd served with sweet and sour peanut sauce.	\$5.95
15. SATAY (4) Thai style grilled chicken on skewers glazed with peanut sauce, pickled vegetables on the side.	\$6.95
16. KANOM JEEB (6) Steamed shrimp, crabmeat and pork dumplings served with a deliciously sweet soy sauce.	\$6.95
17. FRIED CALAMARI Fresh squid tossed in a light batter and deep fried until golden brown served with a sweet plum sauce.	\$6.95
18. CURRY PUFF (3) Ground chicken, potato, onions & curry cooked in puff pastry served with cucumber sauce.	\$6.95
19. SUMMER ROLL (2) Stuffed with shrimp, vegetables, basil leaves, vermicelle noodle wrapped in rice paper with sweet peanut brown sauce.	\$6.95
20. BLANKY SHRIMP (5) Shrimp wrapped in an egg noodle and deep fried served with sweet plum sauce.	\$6.95
21. LABB - GAI Minced chicken mixed with Thai spices and fresh lime juice.	\$6.95

Entree

LUNCH : Chicken, Pork or Tofu \$8.95 Beef \$9.95 | Shrimp \$10.95 | Seafood Combo \$12.95
DINNER : Chicken, Pork or Tofu \$10.95 Beef or Meat Combo \$13.95 | Shrimp \$14.95 | Seafood Combo \$15.95

22. KAPOW DELIGHT Sautéed with basil leaves, bell pepper, onion, string bean, hot chili and garlic.	
23. PAD KING Sautéed with ginger, onion, green onion, celery, mushroom in black bean sauce.	
24. PAD PIK KING Sautéed with string bean, bell pepper, and hot chili paste.	
25. PAD PAK Stir - fried with mixed vegetables and a touch of garlic.	
26. PAD CASHEW NUTS Marinated sautéed with roasted cashew nuts, onions and scallions in a light brown sauce.	
27. GARLIC LOVER Stir-fried roasted garlic and white pepper with steam broccoli.	
28. PAD PA Sautéed with chili paste, onion, tomatoes, basil leaves touch of coconut milk and young peppercorn.	
29. PAD MA KHUA Sautéed eggplant with bell pepper, basil in a spicy black bean sauce.	
30. SWEET & SOUR Sautéed with cashew nuts, fresh pineapple, onion, bell pepper, tomatoes. scallions in a tomatoes sauce.	
31. PAD KANA Stir fried Chinese broccoli with touch of garlic.	
32. BEEF KA-TA Marinated beef stir fried in sesame oil, ginger, onion, bell pepper served on sizzling platter.	\$13.95
Curry LUNCH : Chicken, Pork or Tofu \$8.95 Beef \$9.95 Shrimp \$10.95 Seafood Combo \$12.95 DINNER : Chicken, Pork or Tofu \$11.95 Beef \$13.95 Shrimp \$14.95 Seafood Combo \$15.95	
33. PANANG simmered with curried peanut sauce and fresh basil leaves sprinkled with shredded lime leaves served with steamed broccoli.	
34. GREEN or RED CURRY Traditional style green curry with bamboo shoots, eggplant and basil leaves.	
35. MUSSAMUN Classic thai curry with potatoes, peanuts, and onions.	
36. YELLOW CURRY Curry with onion, potatoes, coconut milk, carrot.	
37. GANG PED YANG (Duck Curry) Slices of roasted duck simmered in a red curry with bell pepper, pineapple, tomatoes and basil leaves.	\$14.95

Rice Noodles Pasta

LUNCH : Chicken, Pork or Tofu \$8.95 | Beef \$9.95 | Shrimp \$10.95 | Seafood Combo \$12.95

DINNER : Chicken, Pork or Tofu \$10.95 | Beef or Meat Combo \$13.95 | Shrimp \$13.95 | Seafood Combo \$14.95

38. **PAD THAI**
Popular Thai noodles stir - fried with shrimp, bean, curd, crushed peanuts, bean sprout, scallions and egg.
39. **PAD KEE - MAO (Drunken Noodle)** ✓
Stir - fried with rice noodles, onion, string bean, bell pepper, chili pepper and basil leaves.
40. **PAD SEE - EW**
Stir - fried with rice noodles, egg, broccoli and sweet soy sauce.
41. **PAD WOON SEN**
Cellophane noodles stir - fried with mushrooms, egg and vegetables served with rice.
42. **PASTA PANANG** ✓
Curried peanut sauce on a bed of fettuccini.
43. **LAD NA**
Stir - fried with rice noodles, broccoli, oyster sauce and light bean sauce.
44. **KAO PAD (Fried Rice)**
Chef's special fried rice with onion, scallions, tomatoes, green pea, eggs and carrots.
45. **LOMEIN**
Stir fried with scallion, carrot, broccoli, and sweet soy sauce.
46. **GREEN CURRY FRIED RICE** ✓
Stir fried with green curry paste, bell pepper, bamboo shoot and basil leaves.
47. **PINEAPPLE FRIED RICE**
Stir fried with pineapple, tomatoes, carrot, onion, green pea, egg, scallion and tomato sauce.
48. **SPICY BASIL FRIED RICE** ✓
stir fried with string bean, onion, bell pepper & hot chili basil leaves.

From The Grill

(Served with steamed vegetables and sticky rice)

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| 49. GAI - YANG
Marinated half whole chicken grilled served with spicy lemon sauce. | \$13.95 |
| *50. NUA - YANG
Marinated steak grilled to your satisfaction, served with spicy lemon sauce. | \$14.95 |
| 51. MOO - YANG
Marinated lean pork grilled and served with spicy lemon sauce. | \$14.95 |
| 52. SALMON - YANG
Filet of salmon grilled and server with spicy tamarind sauce. | \$15.95 |

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Lunch Special (Dine in Only)
M~F (Excluding Holiday)*

WE DO CATERING

703-241-8582

www.sweetricethai.net

FREE DELIVERY

Minimum \$20
3 Miles

Healthy Choice

Soup

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|---|--------|
| 53. TOM YUM VEGGIE ✓
Mixed vegetables in hot and sour lemon grass soup. | \$4.95 |
| 54. TOFU SOUP J
Sliced tofu with scallions in a light broth soup. | \$4.95 |

Appetizer

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| 55. CRISPY SPRINGROLLS (3)
A combination of cellophane noodles, carrot and cabbage served with Chef' special sauce. | \$4.95 |
| 56. VEGETABLE TEMPURA
Deep fried and assortment of vegetables served with plum sauce. | \$5.95 |
| 57. LARB TOFU ✓
Sliced tofu mixed with Thai spices, onion and lemon juice on a bed of lettuce. | \$6.95 |
| 58. YUM WOON SEN ✓
Spicy cellophane noodle with tofu, mushroom, celery, carrot in hot chili lemon juice. | \$6.95 |

Entrée

LUNCH (\$8.95) DINNER (\$10.95)

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| 59. KAPOW TOFU ✓
Fried tofu sautéed with bell pepper and hot chili basil leaves. | |
| 60. PANANG TOFU ✓
Fried tofu in curried peanut sauce and basil leaves with broccoli. | |
| 61. PAD PAK RUAM MIT
Fried tofu sautéed with mixed vegetables in a touch of garlic. | |
| 62. PAD MA KHUA J ✓
Sautéed eggplant, bell pepper, fried tofu and mushroom with basil leaves in spicy black bean sauce. | |
| 63. PAD KING TOFU
Fried tofu sautéed with fresh ginger, onion, green onion, celery, and mushrooms in black bean sauce. | |
| 64. TOFU PREOW - WAN
Fried tofu sautéed with mixed vegetables, bell pepper, in sweet and sour sauce. | |
| 65. PAD THAI PAK
A specialty of Thai noodles sautéed with tofu and mixed vegetables. | |
| 66. PAD SEE - EW PAK
Rice noodle sautéed with tofu and mixed vegetables in black soy sauce. | |
| 67. VEGETABLE FRIED RICE
A Thai traditional fried rice sautéed with fried tofu and mixed vegetables. | |
| 68. PAD TOFU
Stir fried bean sprout with fried tofu, scallion and bell pepper in light brown sauce. | |
| 69. PAD BROCCOLI
Stir fried broccoli in light brown sauce. | |

Side Order

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|--------------------------|--------|
| STEAMED RICE | \$1.00 |
| BROWN RICE | \$2.00 |
| STEAMED NOODLE | \$2.00 |
| STEAMED MIXED VEGETABLES | \$2.50 |

Not all ingredients are listed.
All items preparing with fresh ingredients
All prices subject to change without notice
All Entrée come with steam rice except Noodles and Fried rice
Spicy can be accommodated upon request

Sweet Rice

— Authentic Thai Food —

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