

LUNCH SPECIAL

All entrees served with soup and steam jasmine rice.

APPETIZERS

- Spring Rolls** 3.95
Delicious vegetarian egg rolls, served with special Plum5 sauce
- Fresh Basil Rolls** 4.95
Rice paper skin filled with lettuce, bean sprout, basil leaf and vermicelli rice noodles serve with chef SANTI's sauce
- Chicken Wings** 6.95
Special marinated chicken's wing with Thai herbs served with Sriracha sauce

NOODLES & FRIED RICE

- Pad Thai** 8.95
Sautéed Rice Noodle in Chef's special sauce with shrimps, egg, bean sprout, grounded roasted peanut and fresh bean sprout
- Pad See Ew** 7.95
Sautéed flat rice noodles and broccoli in soy bean sauce with your choices of meat
- Pad Kee Mao** 7.95
Stir-fried flat rice noodle with fresh crushed chili, garlic, green bean, bell pepper ,egg and basil leaves with you choice of meat
- Santi's Fried Rice** 7.95
Stir-fried jasmine rice with choice of meats, cherry tomatoes, onions, scallions with Thai seasoning
- Basil Fried Rice** 7.95
Stir-fried jasmine rice, bell pepper, egg, onions, green peas with Thai Basil sauce
- Vegetable Fried Rice**
Stir-fried jasmine rice, house vegetable and fried tofu in brown sauce

ENTRÉE

Served with choice of meat
Shrimp \$2.00 extra

- Spicy Basil** 7.95
Sautéed meats with basil leaves, onion, pepper and chili
- Cashew Nut** 7.95
Your choice of meat sautéed with cashew nuts and assorted vegetables
- Ginger** 7.95
Your choice of meat sautéed with ginger, mushroom, onion and scallions
- Sautéed Mixed Vegetables** 7.95
Sautéed assorted vegetables in Thai seasoning
- Prig Khing** 7.95
Sautéed meats with green beans in Thai Red curry paste flavor with kefir lime leaves and bell pepper

CURRY

Served with choice of meat
Shrimp \$2.00 extra

- Red Curry** 8.95
Thai spices blended in red chili paste with bamboo shoots, basil and bell pepper simmered in coconut milk
- Green Curry** 8.95
Thai spices blended in green chili paste with bamboo shoots, basil and bell pepper simmered in coconut milk
- Massaman Curry** 8.95
Thai spices blended in mild chili paste with potato, white onion and topped with cashew nut and avocado
- Panang Curry** 8.95
Thai herbs and spices blended in chili paste with coconut milk, long greens beans ,bell pepper and lime leaf
- Yellow Curry** 8.95
Thai spices blended in yellow curry paste with onion, peas, carrot and potato.

CHEF SANTI'S SELECTIONS

- CHAO-LAY (Seafood Basil)** 10.95
Sautéed combination of seafood with shrimp, green mussels, calamari and sea scallops with fresh chili pepper, garlic in Thai creamy basil sauce
- SIAM CHICKEN** 10.95
Sautéed crispy chicken with cashew mushroom mix in Thai spicy herb sauce served in a pineapple shell
- CATFISH PAD CHA (Spicy Catfish)** 10.95
Lightly fried filet catfish topped with red and green bell pepper, garlic, eggplant, finger root, green bean, bamboo and pepper root in spicy brown sauce
- GOLDEN TRIANGLE** 10.95
Combination of chicken, beef and pork cooked and salted in a fresh Panang curry topped with kefir lime leaves

BEVERAGES

- Soda 1.50
Thai ice tea and Thai ice coffee 2.50
Hot tea 1.50
Juice 2.00
Ice tea 1.50



Indicated mild



Indicated medium

Indicated hot



Authentic Thai restaurant

911 Boundary Street,
Beaufort, SC 29902
Tel: 843-986-1185

Monday-Friday
Lunch 11:00-2:30
Dinner 4:30-9:00
Friday dinner 4:30-9:30

Saturday and Sunday
4:30-9:00

www.yesthaiindeed.com

Assorted seafood, specially seasoned with lime juice, lemon grass, hot pepper and fresh ginger

Baked sea scallops with olive oil served over steam vegetables topped with Panang curry sauce

DINNER MENU

APPETIZERS

Spring Rolls	3.95
<i>Vegetarian spring rolls, served with special plum sauce.</i>	
Steam fresh Basil Rolls	4.95
<i>Rice paper skin filled with lettuce bean sprout basil leaf, vermicelli rice noodles serve with chef SANTI's sauce.</i>	
Cheese Rolls	4.95
<i>Shrimps, crab meat, onions, carrots and cream cheese wrapped in spring roll skin and fried to crisp served with three flavor chili sauce</i>	
Fried Tofu	5.95
<i>Breaded lightly fried tofu served with delicious peanut sauce.</i>	
Fried wontons	5.95
<i>Hand tossed in a sassy sweet and tangy sauce, and then drizzled with fiery Sriracha sauce. This is our kitchen staff's favorite new snack!</i>	
Chicken Wings	6.95
<i>Special marinated chicken's wings with Thai herbs served with Spicy pineapple sauce</i>	
Goong Ka-Bok (Shrimp Roll)	7.95
<i>Stuffed shrimps with Thai herbs wrap in spring roll skin served with three flavors chili sauce</i>	
Chicken Satay	7.95
<i>Strips of chicken breast marinated in coconut milk with a touch of curry served with cucumber salad and peanut dressing</i>	
Crispy Calamari	7.95
<i>Breaded lightly fried calamari served with chef's special sauce</i>	

SALAD

Thai Salad	4.95
<i>Heart green lettuce, cherry tomato, sliced cucumber, bean spout and crispy tofu served with peanut dressing</i>	
Num-Tok (Beef Salad)	8.95
<i>Grilled slice of beef mixed with lime juice, mint leaves, hot chili pepper, red onion and cilantro</i>	
Larb Gai (Chicken Salad)	8.95
<i>Minced chicken mixed with lime juice, mint leaves, hot chili pepper, red onion and cilantro</i>	
NamSod	8.95
<i>Ground pork mixed with lime juice, peanut, fresh ginger and red onion</i>	
Plah Talay(Seafood Salad)	9.95
<i>Traditional Thai salad; Shrimp, scallops and calamari marinated in lime juice, lemon glass and kefir lime leaf.</i>	

SOUPS

Tom Kha Gai (Galanga Soup)	3.95
<i>Sliced chicken, mushroom and galangal cooked in Thai spiced coconut milk.</i>	
Tom yum Goong	4.95
<i>Shrimps soup specially seasoned with lime juice, lemon grass, hot pepper and mushroom</i>	
Po- Tak (Seafood soup)	5.95

ENTREE

Spicy Basil	10.95
<i>Sautéed meats with basil, onion, bell pepper and chili in spicy sauce.</i>	
Pad Prik Khing	10.95
<i>Sautéed meats with green beans in Thai Red curry paste, flavored with kefir lime leaves and bell pepper.</i>	
Cashew Nut	10.95
<i>Sautéed meat with cashew nuts and assorted vegetables in chili sauce.</i>	
Ginger	10.95
<i>Sautéed meat with fresh ginger, mushroom, onions and scallions in brown sauce</i>	
Sweet & Sour	10.95
<i>Sautéed meat with sweet tomato paste, scallions, onions, tomatoes, pineapple chunks and fresh cucumbers.</i>	
Broccolis Chicken and Mushroom	10.95
<i>Slices chicken sautéed with mushroom, broccoli, garlic, carrots.</i>	
Sautéed Mixed Vegetables	10.95
<i>Sautéed mixed vegetable with fresh garlic sauce and Thai herbs</i>	
Garlic Pepper (New Item)	10.95
<i>Chicken, beef or pork sautéed with garlic and peppers served over fresh lettuce</i>	
Pad Prick (New Item)	10.95
<i>Sautéed meat in spicy brown sauce with onion, slice of jalapeno, mushroom.</i>	

CHEF'S SELECTIONS

Jumbo Prawn Green Curry	15.95
<i>Broiled jumbo prawns on green curry, bamboo shoot, Basil and eggplants</i>	
Chao-lay (Seafood Basil)	15.95
<i>Sautéed combination of seafood with shrimp, green mussels, calamari and sea scallops with fresh chili pepper garlic in Thai creamy basil sauce</i>	
Siam Chicken	15.95
<i>Sautéed crispy fried chicken with cashew nuts and mushroom, onion and celery with Thai spicy herb sauce served in a pineapple shell</i>	
Catfish Pad Cha (Spicy Catfish)	15.95
<i>Lightly fried filet catfish topped with red and green bell pepper, garlic, eggplant, finger root, green bean and bamboo shoot in spicy brown sauce</i>	
Gang Ped (Roasted Duck Red Curry)	15.95
<i>Boneless roasted breast duck and crispy skin served with pineapple, cherry tomatoes, broccoli and kefir lime leaves in red curry sauce</i>	
Golden Triangle	15.95
<i>Combination of Chicken, pork, beef cooked with fresh Panang curry sauce topped with kefir lime leaves</i>	
Jumbo Shrimp Massaman	15.95
<i>Massaman curry with pear onions, cashew nuts and avocado</i>	
Baked Sea Scallops	15.95

CURRY

Green curry	11.95
<i>Thai spices blended in green chili paste with bamboo shoots, basil and bell pepper simmered in coconut milk.</i>	
Red curry	11.95
<i>Thai spices blended in red chili paste with bamboo shoots, basil and bell pepper simmered in coconut milk.</i>	
Panang curry	11.95
<i>Thai herbs and spices blended in chili paste with coconut milk, long greens beans, bell pepper and lime leaf.</i>	
Massaman Curry	11.95
<i>Thai spices blended in mild chili paste with potato, white onion topped with cashew nuts and avocado.</i>	
Yellow Curry (New Item)	11.95
<i>Thai spices blended in yellow curry paste with onion, peas, carrot and potato.</i>	

NOODLE AND FRIED RICE

Pad Thai (Traditional entree)	11.95
<i>Sautéed Rice Noodle in Chef's special sauce with shrimps, egg, bean sprout, grounded roasted peanut and fresh bean sprout</i>	
Pad See Ew	10.95
<i>Sautéed flat rice noodles and broccoli in black bean sauce</i>	
Pad Kee moa	10.95
<i>Stir-fried flat rice noodle with fresh crushed chili, garlic, green bean, bell pepper, egg and basil leaves.</i>	
Thai Fried rice	10.95
<i>Stir-fried jasmine rice with cherry tomatoes, onions, green beans, egg and carrots in Thai seasoning</i>	
Thai Basil Fried Rice	10.95
<i>Stir-fried jasmine rice bell pepper, onions, green peas with Thai Basil sauce</i>	
Tofu & vegetable Fried Rice	10.95
<i>Stir-fried jasmine rice, house vegetable and fried tofu in brown sauce</i>	