Let's THAI

QUALITY INGREDIENTS. SIMPLY DELICIOUS.

OPEN HOURS : MONDAY-SUNDAY

LUNCH | 11:00 AM - 3:00 PM

DINNER | 5:00 PM - 9:00 PM

(661) 481-0015

LET'S THAI | LETSTHAIKITCHEN | WWW.GOLETSTHAI.COM

PRICES ARE SUBJECTED TO CHANGE WITHOUT NOTICE.
PICTURES ARE FOR REFERENCES ONLY.
20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.

LET'S THAI
Specials

1. CRAB ROLLS (4 pcs) $11
Homemade crab rolls filled with REAL crab meat, minced pork, water chestnuts and Thai herbs. Served with plum sauce.

2. CRUNCHY TARO $10
Crispy soy bean sheet wrapped around taro, mushroom, peanut with sweet chili sauce and ground peanut on top.

3. CURRY POTATO WHEELS (8 pcs) $13
Mashed potatoes and diced onions seasoned with curry and layered between two roti pancakes and lightly pan-fried served with cucumber salad.

4. PRAWNS IN BASKET $19
Breaded prawns on green veggie bed served with our house lemon mayo dressing in a tortillas basket.

5. BANGKOK CHICKEN OR TOFU $18
Flavorful fried chicken or tofu stir fried with homemade sweet chili sauce.

6. SPAGHETTI KEE MAO SEAFOOD $26
Perfect spaghetti blended with garlic, bell peppers, brown onion, basil and green peppercorns in Thai flavor style.

7. CRISPY FISH $24
(3-flavored sauce or Spicy green apple salad)
Panko crusted fried fish with an option of our chef 3-flavored sauce or green apple salad in lime juice dressing.

Spicy green apple salad

3-flavored sauce

8. KHAO SOI $20
(Northern Thai Coconut Curry Noodles)
Egg noodle in Northern Thai style curry sauce with chili paste, red onion, pickled mustard, lime, fried red onion topped with crispy egg noodle.

| Vegetarian | Gluten Free | Must Try | Spicy

PLEASE SPECIFY SPICE LEVEL FROM 1-5. GLUTEN FREE AND VEGETARIAN OPTIONS ARE AVAILABLE.

APPETIZER

1. SAMPLER $21
(S-roll (2), Crab wonton (4), Fried tofu (6), Corange prawns (3))
A good combination of fried spring roll, crab wonton, fried tofu and coconut-orange prawns served with cucumber salad, sweet chili sauce and peanut on top.

2. FRIED TOFU (12 pcs) $13
Deep fried tofu served with sweet chili sauce and ground peanut.

3. CO(CONUT)RANGE PRAWNS (6 pcs) $13
Battered coconut prawns in our homemade orange sauce.

4. CRAB WONTON (7 pcs) $11
Deep fried wontons stuffed with imitation crab meat and cream cheese served with sweet chili sauce.

5. SATAY
(Chicken $15, Tofu $12, Soy chicken $15)
Grilled marinated your choice of meat with coconut milk and herbs served with peanut sauce and cucumber salad.

6. SPRING ROLL (4 pcs) $9
Hand fried spring rolls filled with mixed vegetable and vermicelli served with sweet chili sauce.

7. GARLIC EDAMAME $8
Steam soybeans in pod with homemade garlic sauce.

8. EDAMAME $5
Steam soybeans in the pod seasoned w/sea salt.

9. BLISSFUL CALAMARI $14
Fried calamari served with spicy basil mayo.

11. TWO-TONE FRESH ROLLS (4 pcs) $11
Fresh garden salad with options of chicken and prawns or tofu wrapped in rice wrapper served with peanut sauce and creamy basil sauce.

10. CRISPY GARLIC CHICKEN $13
Fried quarter legs well-mixed with chili garlic sauce.

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SOUP

1. WONTON SOUP $14
Minced prawns and pork filled wonton wrappers in clear broth with bok choy, scallion, cilantro and crispy garlic on top **(Add egg noodle $4)**.

2. VEGETARIAN FISH TOFU SOUP $14
Vegetarian fish tofu in clear broth with bok choy, scallion, cilantro and crispy garlic on top.

3. TOM YUM
Thai hot and sour soup with tomatoes, mushroom, lime leaves, galanga, lemongrass, fresh chili and lime juice.

4. TOM KHA
Thai coconut milk hot and sour soup with tomatoes, mushroom, lime leaves, galanga, lemongrass, fresh chili and lime juice.

CHOICE OF MEAT :
TOFU, VEGGIES, CHICKEN OR PRAWNS
(Bowl) $7 (Pot) $18
SEAFOOD (Only pot) $26

SALAD

1. SOM TUM $16
(served with sticky rice)
Shredded green papaya and carrot, tomatoes, green beans, fresh garlic, chili and cashew nut in mixture of lime juice dressing.

2. SEAFOOD SALAD $26
Mixed seafood, lemongrass, green mix, carrot, tomatoes, mint, red onion, cilantro and scallion served with chili lime juice.

3. PRAWNS SALAD $19
Grilled prawns, lemongrass, green mix, carrot, tomatoes, mint, red onion, cilantro and scallion served with chili lime juice.

4. HOUSE SALAD $12
Fresh green mix, cabbage, carrot, tomatoes, cucumber, and fried tofu served with choice of house dressing or peanut sauce.

5. LARB $16
(Chicken or Tofu) Minced chicken breast or tofu tossed with rice powder, red onion, scallion, mint and cilantro in house special lime juice dressing.

6. CUCUMBER SALAD $5

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NOODLE

1. PAD THAI $17
Stir-fried thin rice noodle with egg, bean sprout, scallion and ground peanut in our special tamarind sauce.

2. PAD SEE-EIW $17
Wide rice noodle stir-fried with egg, broccoli, carrot and sweet soy sauce.

3. SPICY NOODLE $17
Wide rice noodle stir-fried with brown onion, bell peppers and basil and spicy basil sauce.

4. CHOW MEIN $17
Yakisoba noodle stir-fried with broccoli, carrot, cabbage, brown onion, scallion and bean sprout.

CHOICE OF MEAT :
CHICKEN, PORK, TOFU OR VEGGIES
Add $3 FOR BEEF OR PRAWNS
Add $4 FOR COMBINATION
Add $9 FOR SEAFOOD

CHOICE OF VEGAN : Add $3
FOR SOY CHICKEN,
SOY BEEF OR SOY DUCK

FRIED RICE

1. CRAB FRIED RICE $25
Stir-fried rice with REAL crab meat, egg and scallion.

2. HOUSE FRIED RICE $17
Stir-fried rice with egg, broccoli, carrot, brown onion, and scallion on top.

3. BASIL FRIED RICE $17
Stir-fried rice with brown onion, bell peppers and basil in garlic chili sauce.

4. PINEAPPLE FRIED RICE $18
Stir-fried rice with chicken and prawns, egg, pineapple, cashew nut, raisin, carrot, brown onion and curry powder.

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ENTRÉE

(8 OZ. RICE INCLUDED)

Served with WHITE RICE (subsitute with RICEBERRY RICE add $2) (add fried egg $2)

CHOICE OF MEAT : CHICKEN, PORK, TOFU OR VEGGIES

Add $3 FOR BEEF OR PRAWNS | Add $4 FOR COMBINATION | Add $9 FOR SEAFOOD

CHOICE OF VEGAN : Add $3 FOR SOY CHICKEN, SOY BEEF OR SOY DUCK

1. KA-POW (BASIL) $17
(Best with Fried egg)
Stir-fried with fresh chili, bell peppers, chopped green bean and basil in spicy basil sauce.

2. GARLIC $17
Sautéed garlic sauce with broccoli, carrot, cabbage topped with cilantro, scallion and crispy garlic.

3. PRIK KHING $17
Stir-fried green beans with bell peppers in Thai chili paste.

4. GINGER $17
Stir-fried fresh ginger with carrot, brown onion, mushroom, and scallion in homemade ginger sauce.

5. CASHEW $17
Stir-fried carrot, brown onion, bell peppers, white mushroom, scallion, and cashew nut in sweet chili sauce.

6. EGGPLANT DELIGHT $17
Stir-fried eggplant with basil sauce, bell peppers, white mushroom, brown onion and basil.

7. MIXED VEGGIES $17
Sautéed with broccoli, carrot, cabbage, bean sprout, brown onion topped with crispy garlic.

8. ORANGE $17
Crispy chicken bites tossed in our signature orange sauce.

9. SWEET AND SOUR $17
Sautéed sweet and sour sauce with pineapple, carrot, tomatoes, bell peppers, brown onion and scallion
(only chicken and soy chicken options are breaded).

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CURRY

(8 OZ. RICE INCLUDED)

Served with WHITE RICE (subsitute with RICEBERRY RICE add $2) (add fried egg $2)

CHOICE OF MEAT : CHICKEN, PORK, TOFU OR VEGGIES

Add $3 FOR BEEF OR PRAWNS | Add $4 FOR COMBINATION | Add $9 FOR SEAFOOD

CHOICE OF VEGAN : Add $3 FOR SOY CHICKEN, SOY BEEF OR SOY DUCK

1. YELLOW CURRY $18

Yellow curry paste in coconut milk, potato, and carrot.

2. RED CURRY $18

(Min. spice level 2 recommended)

Red curry paste in coconut milk, bamboo shoot, bell pepper and basil.

3. PANANG CURRY $18

(Min. spice level 2 recommended)

Panang curry paste in coconut milk, bell pepper topped with coconut milk sauce.

4. GREEN CURRY $18

(Min. spice level 2 recommended)

Green curry paste in coconut milk, eggplant, bell pepper and basil.

5. PINEAPPLE CURRY $18

(Min. spice level 2 recommended)

Red curry sauce with pineapple, tomatoes, bell pepper and basil.

6. MASSAMUN CURRY $18

Massamun curry paste in coconut milk, potato, brown onion and peanut.

SIDE DISHES

1. PEANUT SAUCE	Small $1 Large $2	4. STICKY RICE	$3
2. JASMINE RICE	Small (8oz.) $2	5. STEAMED VEGGIES	$7
	Large (16oz.) $4	6. STEAMED NOODLE	$4
3. RICEBERRY RICE	$3	7. FRIED EGG	$2

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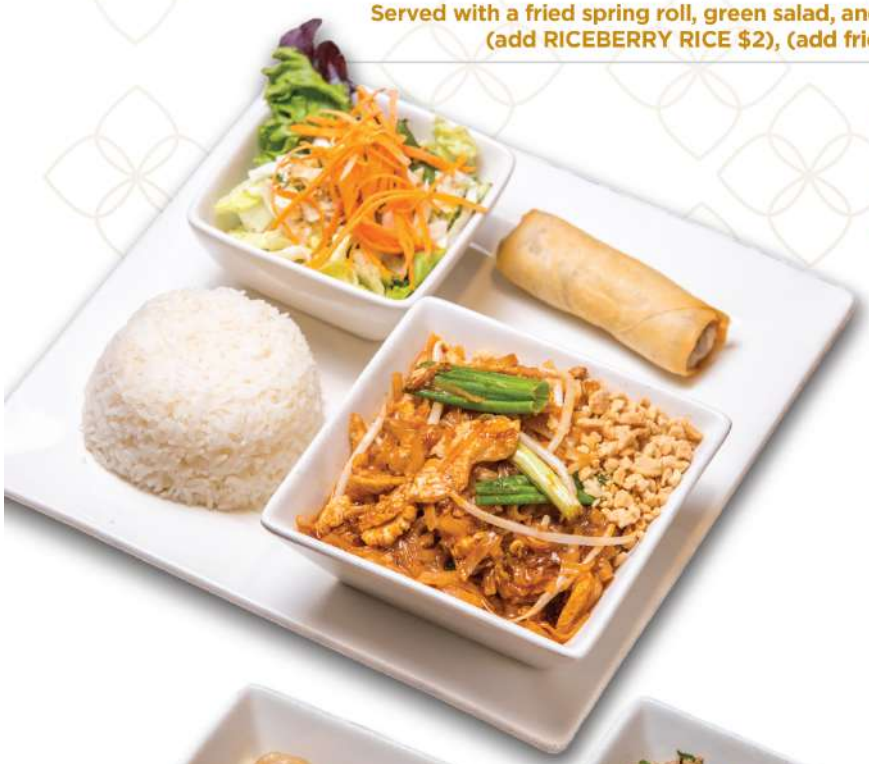
LUNCH SPECIAL

SERVED MONDAY - FRIDAY | 11 AM-3 PM | EXCEPT HOLIDAYS

Served with a fried spring roll, green salad, and steamed white rice.
(add RICEBERRY RICE $2), (add fried egg $2)



CHOICE OF MEAT :
CHICKEN, PORK, TOFU OR VEGGIES
Add $1 FOR BEEF OR PRAWNS
Add $2 FOR COMBINATION
Add $5 FOR SEAFOOD

CHOICE OF VEGAN : Add $3
FOR SOY CHICKEN, SOY BEEF
OR SOY DUCK

L1. CASHEW NUT $15

L2. GARLIC $15

L3. KA-POW (Basil) $15
(Best with Fried egg)

L4. EGGPLANT DELIGHT $15

L5. GINGER $15

L6. PAD THAI $15

L7. CHOW MEIN $15

L8. RED CURRY $15

L9. YELLOW CURRY $15

L10. PRIK KHING $15

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DRINK

1. THAI ICED TEA
Small $5 Large $9

2. THAI ICED COFFEE
Small $5 Large $9

3. THAI LEMON TEA
Small $5 Large $9

4. THAI PINK DRINK
Small $5 Large $9

5. MANGO ME $9

6. LYCHEE ME $9

7. FRESH YOUNG COCONUT $7

8. LIPTON ICED TEA $3
9. HOT TEA $3
10. SODA $2

BEER & WINE

1. SINGHA	$5
2. CHANG	$5
3. HOUSE RED WINE	$7
4. HOUSE WHITE WINE	$7
5. HOT SAKE	Small $5 Large $9

| Must Try

DESSERT

1. FRIED ICE CREAM $8
WITH THAI TEA SWEET SILK

2. MANGO WITH
STICKY RICE
$13

3. SWEET STICKY RICE $6

4. SWEET STICKY RICE $9
WITH COCONUT ICE CREAM

5. FRIED BANANA $8

6. FRIED BANANA WITH COCONUT ICE CREAM $11

7. BLACK RICE PUDDING
WITH COCONUT ICE CREAM $9

8. BLACK RICE PUDDING $6

9. COCONUT OR VANILLA ICE CREAM $6

✪ | Must Try