

1 Entrée

Choose One:

Tofu or Mixed Vegetable /

Shrimp, Beef, Chicken, Pork +\$1

Imitation Duck +\$2 / Salmon +\$3

EGG PLANT BASIL

Eggplant, basil, string bean, bamboo, onion, red bell pepper

PAD THAI

Classic thin rice noodle, egg, onion, bean sprout, crushed peanut with fresh Pad Thai sauce

PAD SE EW

Thick rice noodle with homemade soy sauce, egg, Chinese broccoli

DRUNKEN SPICY NOODLE

Thick rice noodle, egg, bamboo shoot, red bell pepper, basil, carrot and string bean

NOODLE-LESS PAD THAI (No Egg)

No noodle pad thai with napa, carrot, broccoli, Chinese broccoli, onion, bean sprout, string bean, peanut and scallion

PAD GA PRAO

Bamboo shoot, red bell pepper, carrot, basil, garlic, onion in spicy chili basil sauce

TUE FRIED RICE

Classic Thai fried rice with egg, scallion, carrot, tomato, onion

PAD KRA TIEM

Garlic, black pepper with beeded lettuce in garlic and black pepper sauce

TAMARIND SESAME CHICKEN +\$1

Fried chicken breast and steamed baby bok choy with house tamarind sauce

GREEN CURRY +\$1

Red bell pepper, bamboo shoot, basil, carrot, eggplant, coconut milk

RED CURRY +\$1

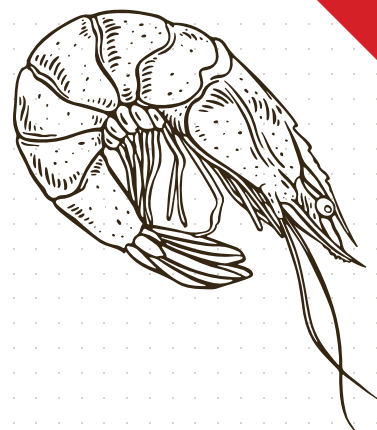
Red bell pepper, bamboo shoot, basil, eggplant, coconut milk

PANANG CURRY +\$1

Chili paste, red bell pepper, coconut milk, string bean, carrot

MASSAMAN CURRY +\$1

Peanut, potato, onion, carrot, coconut milk with golden crispy onion



2 Appetizer

Choose One:

SPRING ROLL

Crispy vegetable spring roll served with plum sake sauce

THAI DUMPLING

Steamed dumpling with chicken, shrimp and spice served with Thai herb dipping sauce

FRIED TOFU

Crispy fried tofu with crushed peanuts in sweet chili sauce

GOLDEN FRITTER

Fried chicken and shrimp dumpling with sweet chili dipping sauce

3 Drink

Choose One:

*Add

SODA

Coke / Diet Coke / Sprite / Ginger Ale / Selzer

THAI ICED TEA (With milk)

THAI ICED COFFEE (With milk)

LEMON ICED TEA (Unsweetened)

POLAND SPRING WATER

\$1.50

\$2.00

\$2.00

\$2.00

\$1.50

Start at
\$11.95
Lunch Special
11:30am ~ 3:45pm
Entree + Appetizer
+ Salad or Soup of the day (Soup dine-in only)

TUE Specials

TUE HERBAL CHICKEN

Grilled marinated chicken thigh with Thai spice dipping sauce

\$21.00

TAMARIND SESAME DUCK

Roasted duck breast and steamed baby bok choy with house tamarind sauce

\$29.00

TAMARIND SESAME CHICKEN

Fried chicken breast and steamed baby bok choy with house tamarind sauce

\$21.00

RED SNAPPER CHILLI SAUCE

Whole fish. Fried red snapper fillet topped with Thai sweet & sour chili and basil sauce

\$29.00

RED SNAPPER GARLIC SAUCE

Whole fish. Fried red snapper fillet topped garlic and black pepper sauce

\$29.00

STEAMED FISH WITH LIME AND CHILLI

Steamed fillet of sole, napa, carrot, string bean topped with spicy chili and lime sauce

\$21.00

LYCHEE SIAM DUCK

Roasted duck breast, lychee, pineapple, tomato, red bell pepper, basil with red curry sauce

\$29.00

PUMPKIN CURRY WITH CHICKEN

Chicken, Asian pumpkin, red bell pepper, string bean, basil, and coconut milk

\$21.00

SPICY HOLY BASIL CRISPY FISH

Crispy fillet of sole, bamboo shoot, basil, garlic, red bell pepper, onion with spicy basil sauce

\$21.00

Dessert

TARO CUSTARD

\$8.00

COCONUT CUSTARD

\$8.00

BANANA STICKY RICE

\$8.00

*We Do Not Use MSG

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โกชนา | **TUE**
Thai Food



Open Everyday

11:30am - 11pm

(Closed 3:45 - 5pm)

✓ Delivery

✓ Take out

✓ Catering

212.929.9888

3 Greenwich Ave, New York, NY 10014

www.TUEthainyc.com

f TUE Thai Restaurant

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Appetizer

EDAMAME Japanese edamame with sea salt	\$6.00
SPRING ROLL Crispy vegetable spring roll served with plum sake sauce	\$7.00
FRIED TOFU Crispy fried tofu with crushed peanuts in sweet chili sauce	\$7.00
MOZZARELLA SHRIMP ROLL Crispy shrimp, mozzarella cheese wrapped with wonton skin served with Bangkok cocktail sauce	\$9.00
GOLDEN FRITTER Fried chicken and shrimp dumpling with sweet chili dipping sauce	\$7.00
CHICKEN SATAY House marinated chicken breast on skewer served with homemade peanut sauce	\$9.00
 GRILLED CALAMARI Marinated calamari with Thai spice served with our signature seafood sauce	\$11.00
CRAB RANGOON Crab meat, cream cheese, Asian spice wrapped with house skin and served with sweet chili sauce	\$8.00
FRIED CALAMARI TEMPURA Crispy calamari with sweet chili dipping sauce	\$9.00
CHIVE VEGATABLE PANCAKE Vegetable pancake served with homemade black bean mushroom dipping sauce	\$9.00
THAI DUMPLING Steamed dumpling with chicken, shrimp and spice served with Thai herb dipping sauce	\$7.00
VEGGIE DUMPLING Cabbage, mixed vegetable with Asian spice served with Thai herb dipping sauce	\$7.00
 BANGKOK FISH CAKE Minced fish, chili paste and vegetable served with crushed peanuts in sweet chili sauce	\$9.00
CURRY PUFF Ground chicken, potato, yellow curry powder wrapped with Siamese pastry served with cucumber sauce	\$10.00
 ROTI CURRY Grilled roti bread with a side of yellow curry sauce	\$9.00
CHICKEN WINGS (6 Pieces) Fried chicken wings served with sweet chilli sauce	\$10.00

Soup

 TOM YUM (choose: chicken / shrimp +\$1 / veggie / Tofu) Thai classic spicy sour soup with lemongrass base, kaffir lime leaf and mushroom	\$7.00
TOM KHA (choose: chicken / shrimp +\$1 / veggie / Tofu) Creamy coconut milk soup with galangal, mushroom	\$7.00
WONTON SOUP Clear soup with homemade chicken and shrimp wonton with baby bok choy	\$8.00
THAI STYLE VEGETABLE SOUP Clear soup with napa, carrot, broccoli, onion, Chinese broccoli, scallion (*Fried garlic on top)	\$7.00

Salad

THAI SALAD Fresh green salad, cucumber iceberg lettuce, cherry tomato, fried tofu, red onion with peanut dressing	\$8.00
 PAPAYA SALAD Green papaya, tomato, peanut, string bean, carrot, chili with homemade spicy lime sauce	\$9.00
 CRISPY DUCK SALAD Iceberg lettuce, cashew nut, pineapple, red onion, tomato, mint leaf, tossed with spicy lime dressing	\$15.00
 SEAFOOD SALAD Shrimp, calamari, mussel, tossed with herb and veggie in spicy dressing	\$13.00
 GRILLED BEEF SALAD Iceberg lettuce, tomato, scallion, red onion, cucumber, mint leaf, tossed with spicy lime dressing	\$15.00

Side Order

JASMINE RICE	\$3.00
BROWN RICE	\$3.50
STICKY RICE	\$3.50
STEAMED VEGETABLE	\$7.00
STEAMED NOODLE	\$4.00
STEAMED UDON	\$4.00
PEANUT SAUCE	\$2.00
ROTI BREAD	\$2.00

Choose One:

\$16 Tofu / Mixed Vegetable
\$17 Chicken / Pork
\$19 Beef / Shrimp / Calamari / Imitation Duck
\$21 Duck / Homemade Short Rib / Salmon / Mixed Seafood

Noodle

PAD THAI Classic thin rice noodle, egg, onion, bean sprout, crushed peanut with fresh Pad Thai sauce
PAD SE EW Thick rice noodle with homemade soy sauce, egg, Chinese broccoli
 DRUNKEN SPICY NOODLE Thick rice noodle, egg, bamboo shoot, red bell pepper, basil, carrot and string bean
NOODLE-LESS PAD THAI (No Egg) No noodle pad thai with napa, carrot, broccoli, Chinese broccoli, onion, bean sprout, string bean, peanut and scallion
PAD WOON SEN Clear glass noodle, egg, celery, scallion, carrot, napa
 TOM YUM SPICY NOODLE SOUP Spicy tom yum broth with egg noodle, bean sprout, scallion, Chinese broccoli, Fried garlic
ROATED DUCK NOODLE SOUP Homemade roasted duck breast with egg noodle, Chinese broccoli, with aroma cinnamon dark broth
BRAISED SHORT RIB NOODLE SOUP Homemade beef short ribs with egg noodle, Chinese broccoli with aroma cinnamon dark broth
 UDON RED CURRY NOODLE SOUP Udon with red curry sauce, red bell pepper, bamboo shoot, basil, and eggplant

Rice

TUE FRIED RICE Classic Thai fried rice with egg, scallion, carrot, tomato, onion
PINEAPPLE FRIED RICE Egg, cashew nut, pineapple, carrot, scallion, tomato, onion, raisin
 SPICY BASIL FRIED RICE Egg, bamboo shoot, red bell pepper, basil, onion, carrot, string bean
 SPICY SRIRACHA FRIED RICE Egg, raisin, onion, scallion, tomato
 GREEN CURRY FRIED RICE Egg, bamboo shoot, red bell pepper, basil and carrot

Curry

 GREEN CURRY Red bell pepper, bamboo shoot, basil, carrot, eggplant, coconut milk
 RED CURRY Red bell pepper, bamboo shoot, basil, eggplant, coconut milk
 YELLOW CURRY Potato, red bell pepper, onion, carrot, turmeric paste, coconut milk
 PANANG CURRY Chili paste, red bell pepper, coconut milk, string bean, carrot
MASSMAN CURRY Peanut, potato, onion, carrot, coconut milk with golden crispy onion onn top

Sauté

 PAD GA PRAO Bamboo shoot, red bell pepper, basil, garlic, onion in spicy chili basil sauce
PAD KHING Ginger, carrot, celery, scallion, onion, red bell pepper in ginger sauce
 PAD PED Eggpalnt, red bell pepper, basil, wild ginger with spicy red curry paste
PAD KRA TIEM Garlic, black pepper with beeded lettuce in garlic and black pepper sauce
PAD CASHEW NUT Pineapple, celery, scallion, tomato, red bell pepper, carrot, cashew nut in light brown sauce
 EGG PLANT BASIL Eggplant, basil, string bean, bamboo, onion, red bell pepper
RAMA DISH Steamed broccoli with peanut sauce
PAD PAK RUAM Broccoli, carrot, napa, scallion, green bean, baby bokchoy, celery

Drink

SODA Coke / Diet Coke / Sprite / Ginger Ale / Selzer	\$3.00
THAI ICED TEA (With milk)	\$5.00
THAI ICED COFFEE (With milk)	\$5.00
LYCHEE THAI TEA	\$6.00
LEMON ICED TEA (Unsweetened)	\$5.00
JUICE Coconut / Lychee / Guava	\$5.00
SPARKLING WATER	\$4.00