

813-907-MEAL (6325) http://www.mobilemeals.com

Ploy Thai Brandon

<u>Appetizers</u>	Noodles and Fried	Rice	Ploy Thai Specialtic	<u>es</u>
Thai Spring Rolls Appetizer \$5.95	All noodle dishes are not served with		Seafood Basil \$29.95	
Two spring rolls in each order.	rice.		A fine combination of shrimp, fille	et
Stuffed with bean thread, carrot,	Pad Thai	\$13.95	fish, scallop, mussel, and squid	
cabbage, egg, served with Thai	Classic Thai Rice Noodles stir-		sauteed with chili paste and hot	
homemade tangy plum sauce.	with egg, bean sprout, scallions,	and	pepper basil sauce. Emerald Shrimp	\$22.75
Fresh Spring Roll (Dinner Only\$8.95	ground peanuts.	.	Grilled jumbo shrimp and fried	\$22.73
Appetizer	Pad Ba Mee	\$12.95	eggplant topped with exotic green	
Only available during dinner. Soft rice paper wrapped with shrimp,	Egg Noodles sauteed with chic	cken	curry sauce on a bed of mixed	
chicken vermicelli noodle, carrot,	and mixed vegetables.	040.0 5	vegetables.	
lettuce, and mint leaves.	Spicy Noodle	\$12.95	Siamese Twins	\$22.75
Crab Rangoon Appetizer \$8.50	Sauteed rice noodle with chicken, peppers, tomatoes, and fresh basil, &		Sauteed chicken and jumbo shrii	тр
Wonton wrapper stuffed with crab	chili.	SII, Q	with peanut sauce on a bed of	
meat and a blend of imported cheese	Pad See Ew	\$12.95	steamed mixed vegetables.	<u></u>
with a hint of curry.	Stir-fried rice noodle with brock	•	Talay Thai	\$26.25
Fried Tofu Appetizer \$8.50	and egg.		An elegant blend of Thai Panang curry sauce prepared with shrimp,	1
Deep fried tofu served with a sweet	Green Curry Noodle	\$12.95	scallops, mussels, squid, fresh	
sauce and crunchy peanuts. Sate Appetizer \$10.75	Spicy green curry sauce with		asparagus, and mixed vegetables.	
Chicken skewered, marinated in	chicken and noodles.	0.40.05	Eggplant Scallop	\$26.25
coconut milk & herbs, served with	Thai Garden Fried Rice	\$12.95	Crispy fried eggplants with scalld	p
creamy peanut sauce and cucumber	Stir-fried rice with egg and mix vegetable.	ed	in green curry sauce.	.
salad.	Basil Fried Rice	\$12.95	Ploy Thai Chicken	\$19.95
Edamame Appetizer \$5.95	Stir-fried rice with egg, mixed	Ψ12.95	Marinated sliced chicken (lightly	
Curry Puff Appetizer \$9.55	vegetable and basil.		starched) in three spicy chili sauce.	
Ground chicken mixed with sweet	Curry Fried Rice	\$12.95	Massaman Curry Chicken and shrimp, potato,	\$22.75
potato, onion, and curry powder.	Eggs, with choice of chicken, p	•	peanut, carrot, onion in coconut mi	lk
Fried Calamari Appetizer \$13.25	beef. pineapple, tomato, scallion,	, bell	massaman curry paste.	
Lightly fried calamari, served with pineapple and a sweet chilled plum	pepper, and basil.	040.05	.	
sauce.	Beef Noodle Soup	\$13.95	<u>Side Orders</u>	
Thai Crab Roll Appetizer \$9.50	Slices of sirloin beef with rice noodles in slowly simmered hous	20	Side Order of Steamed Rice	\$2.25
Crab, mixed seafood, wrapped in	beef broth and bean sprout.	S.C.	Side Order of Peanut Sauce	\$3.00
wonton sheets, served with Thai	Duck Noodle Soup	\$16.95	Side Order of Curry Sauce	\$3.00
plum sauce.	Duck with rice noodles in slowl		Side Order of Cashew Nut	\$3.00
Sounc	simmered house beef broth and i		Sauce	******
Soups	sprout.		Side Order of Steamed Brown	\$2.25
Served for lunch and dinner	Pad Thai Jay (Vegetarian)	\$13.95	Rice	Ψ2.20
Miso Soup \$4.50	Stir-fried rice noodle with egg, tofu		Side Order of Mixed Vegetabl	as \$5 00
Tom Yum Goong (Shrimp in \$6.95	and mixed vegetable with beans and ground peanut.	orout	Side Order or winded vegetable	υυ ψυ.υυ
Hot & Sour Soup)	and ground peanut.			
Traditional Thai Hot & Sour with	Entroop			

Entrees

Choose your protein with your entree.
Substitute brown rice for \$2

Substitute brown rice for \$	2.
Sweet & Sour Entree	\$15.95
Thai style with tomatoes, baby	
corn, pineapple, onions, and sweet	
peppers.	
Basil Entree	\$15.95
Sauteed with onion, bell peppers,	
chili, and basil.	
Rama (Peanut Sauce) Entree	
Creamy blend of coconut & peanu	ıt
sauce served on a bed of steamed	
broccoli.	

Vegetarian Soup \$5.95 Spicy Bamboo Entree

Bean curd with mixed vegetables Sauteed with red curry paste,
in clear broth. Sauteed with red curry paste,
bamboo shoot, bell pepper, and

\$6.95

\$5.95

\$5.95

<u>Salads</u>

Chicken with rice sprinkled with

Stuffed with seasoned pork, bean sprouts, and a touch of cooked garlic

shrimp, lemon grass, lime leaves, Mushrooms, and lime juice. Tom Kha Gai (Chicken in

Cream of Coconut Soup)

Sliced breast of chicken with
cilantro, straw mushrooms, lemon

grass in coconut milk.

scallion in clear broth.
Wonton Soup

Chicken Rice Soup

Served for lunch and dinner

Ginger Salad \$7.95 Thai Salad \$7.95 Mixed fresh green salad with Thai Ginger Entree \$15.95
Sauteed with ginger, carrot, sweet
peppers, onions, baby corn, and
mushroom.
Cashew Nut Entree \$15.95

\$15.95

Cashew Nut Entree
Sauteed with pashew nuts, onion,

basilRa,s.

\$15.50	bell pepper, mushrooms, broccoli, baby corn carrots, and water	
	Mixed Vegetable Entree Sauteed mixed vegetables in	\$15.95
\$15.50 _{Ind}	brown sauce. Garlic Entree	\$15.95
nd	Sauteed with garlic, black pepper on a bed of steamed vegetables.	
\$15.95	Broccoli Entree Sauteed with fresh broccoli,	\$15.95
	carrots, and delicious oyster sauce. Chili Sauce Entree Sauteed with lemon grass, garlic.	\$15.95
	tamarind, and chili on a bed of vegetables.	
	Red Curry Entree Thai red curry paste with coconut milk, bamboo shoots, and mixed vegetables	\$15.95
	Panang Curry Entree Simmered in coconut milk, Thai curry, bell peppers, zucchini & Thai	\$15.95
	Green Curry Entree Thai green curry paste, coconut milk, bell peppers, peas, carrots,	\$15.95
	Yellow Curry Entree Onion, potato	\$15.95
	\$15.50 und	\$15.50 baby corn carrots, and water chestnuts. Mixed Vegetable Entree Sauteed mixed vegetables in brown sauce. Garlic Entree Sauteed with garlic, black pepper on a bed of steamed vegetables. \$15.95 Broccoli Entree Sauteed with fresh broccoli, carrots, and delicious oyster sauce. Chili Sauce Entree Sauteed with lemon grass, garlic, tamarind, and chili on a bed of vegetables. Red Curry Entree Thai red curry paste with coconut milk, bamboo shoots, and mixed vegetables. Panang Curry Entree Simmered in coconut milk, Thai curry, bell peppers, zucchini & Thai herbs with ground peanuts. Green Curry Entree Thai green curry paste, coconut milk, bell peppers, peas, carrots, green bean, and basil. Yellow Curry Entree