

DINNER MENU

APPETIZER

- 1. Satay** (Chicken or Beef) Grilled chicken or beef marinated with curry powder & coconut milk, on skewers; served with peanut sauce & cucumber salad. \$6.75
- 2. Fish Cake** Deep fried seasoned fish cake; served with cucumber & ground peanut in spicy sweet & sour sauce. \$6.75
- 3. Poh-Pia Vanida** Deep fried spring rolls stuffed with ground prawns, ground pork & onion; served with sweet plum sauce. \$6.75
- 4. Larb** (Chicken or Prawns) Ground chicken or prawns seasoned with mint, lime juice & chili; served with head lettuce. \$6.75 (\$7.75 for Prawns)
- 5. Neur Num Tok** (Beef Salad) Grilled medium rare beef seasoned with onion, chili, mint & lime juice; served with head lettuce. \$6.75
- 6. Plaa Goong** (Prawn Salad) Grilled prawns mixed with lemon grass, red onion, mint, chili & lime juice; served with head lettuce. \$7.25
- 7. Yum Pla Muk** (Squid Salad) Steamed calamari mixed with lemon grass, red onion, mint, chili & lime juice; served with head lettuce. \$7.25
- 8. Pla Muk Yang** Grilled calamari steak; served with Vanida green sauce. \$7.25
- 9. Yum Yai** Shredded green bean mixed with prawns, chicken, peanut, roasted coconut, garlic, chili paste & lime juice. \$7.25
- 10. Mee Krob** Sweet crispy rice noodle with prawns & fresh bean sprouts. \$7.25
- 11. Goong Hom Par** (Prawns in blanket) Deep fried prawns wrapped in egg roll skin; served with sweet plum sauce. \$7.25
- 12. Angel Wings** Deep fried chicken wing topped with spicy sweet & sour sauce; garnished with crispy basil. \$6.95

VEGETARIAN APPETIZER

- 13. Tofu Satay** Slab tofu, marinated with curry powder & coconut milk, grilled to golden on skewers; served with peanut sauce & cucumber salad. \$6.50
- 14. Tofu Tod** Crispy tofu; served with ground peanut in spicy sweet & sour sauce. \$6.50
- 15. Miang Kum** "One of the most refreshing & tasteful dish." Each bite are made of roasted sweet coconut, sliced lime, red onion, ginger & cashew nut, all to be wrapped on a spinach leave; served with our top-secret tamarind syrup. \$6.50
- 16. Kanom Beung** (Thai Taco) Coconut flakes stir fried with bean sprouts, ground peanut in the folded spring roll skin; served with cucumber salad. \$6.50
- 17. Thai French Fries** Deep fried yam in coconut butter; served with ground peanut in spicy sweet & sour sauce. \$6.50
- 18. Larb Tofu** Ground tofu seasoned with mint, onion, lime juice & chili. \$6.50
- 19. Poh-Pia J** Deep fried spring rolls stuffed with silver noodle, carrot, mushroom, & cabbage; served with sweet plum sauce. \$6.50
- 20. Tod Mun J** Thai style deep fried corn cake; served with cucumber & ground peanut in spicy sweet & sour sauce. \$6.50
- 21. Yum Woon Sen** Silver noodle mixed with mushroom, peanut, onion, cilantro, celery, chili & lime juice. \$6.50
- 22. Yum Green Bean** Shredded green bean mixed with peanut, roasted coconut, garlic, chili paste & lime juice. \$6.50
- 23. Salad Vanida** Thai feast of cucumber, onion, green lettuce, tomato, broccoli, red cabbage, cauliflower & fried tofu topped with light sweet dressing; served with peanut sauce. \$6.75
- 24. Curry Puff** Deep fried diced taro cooked with potato, onion, & curry powder stuffed in egg roll skin; served with cucumber salad. \$6.75
- 25. Papaya Salad** A refreshing mixed of shredded fresh papaya mixed with garlic, chili, ground peanut, tomato, carrot, green bean, tossed in light dressing; served with head lettuce. \$6.75

SOUP

- 26. Tom Kha Gai** Coconut milk soup with chicken, lemon grass, onion, galanga & mushroom. \$4.25
- 27. Tom Kha Pak** Coconut milk soup with mixed vegetables, fried tofu, lemon grass, onion, galanga & mushroom. \$4.25

- 28. Tom Kha Goong** Coconut milk soup with prawns, lemon grass, onion, galanga & mushroom. \$4.50
- 29. Tom Yum Gai** Spicy & sour soup with chicken, mushroom, tomato, onion, lemon grass & cilantro. \$4.25
- 30. Tom Yum Pak** Spicy & sour soup with mixed vegetables, fried tofu, mushroom, tomato, onion, lemon grass & cilantro. \$4.25
- 31. Tom Yum Goong** Spicy & sour soup with prawns, mushroom, tomato, onion, lemon grass & cilantro. \$4.50
- 32. Woon-Sen Soup** Silver noodle soup with ground chicken, tofu, napa cabbage, green onion & black fungus. \$4.25
- 33. Corn Soup** Creamy corn soup with egg drop. \$4.25
- 34. Tom Kha Seafood** (Served 3-4 persons) Coconut milk soup with prawns, scallop, calamari, mussel, lemon grass, mushroom & galanga. \$10.75
- 35. Poh-Tak** (Served 3-4 Persons) Spicy & sour soup with prawns, scallop, calamari, mussel, mushroom, tomato, lemon grass & basil. \$10.75

CURRY (Choice of Chicken, Beef, Pork or Prawns)

- 36. Red Curry** Thai-style spicy red curry chicken, beef, pork or prawns cooked with zucchini, green bean, bamboo shoot, basil & bell pepper. \$7.75 (\$8.75 for Prawns)
- 37. Green Curry** Thai-style spicy green curry chicken, beef, pork or prawns cooked with zucchini, green bean, bamboo shoot, basil & bell pepper. \$7.75 (\$8.75 for Prawns)
- 38. Yellow Curry** Yellow curry chicken, beef, pork or prawns cooked with onion & potato in coconut milk. \$7.75 (\$8.75 for Prawns)
- 39. Pa-Nang** The thick, rich red curry chicken, beef, pork or prawns cooked with basil & bell pepper. \$7.75 (\$8.75 for Prawns)
- 40. Duck Curry** Boneless roasted duck in spicy red curry with tomato, pineapple, bell pepper, zucchini & basil. \$8.95

PORK & BEEF

- 41. Moo Prig Sod** Sautéed pork with fresh chili, onion, jalapeno & green onion. \$7.75
- 42. Moo Prig Khing** Sautéed pork with green bean, bell pepper in spicy ginger-chili sauce. \$7.75
- 43. Garlic Pork** Charbroiled marinated pork with garlic & pepper on a bed of shredded cabbage; served with Vanida green sauce. \$7.95
- 44. Pork Eggplant** Sautéed pork with eggplant, garlic, chili, basil & bell pepper. \$7.95
- 45. Nuer Pad Prig** Sautéed beef with fresh chili, onion, jalapeno & green onion. \$7.75
- 46. Beef Pra Ram** Sautéed beef on a bed of steamed spinach topped with peanut sauce. \$7.75
- 47. Beef Broccoli** Sautéed beef with broccoli in oyster & garlic sauce. \$7.75
- 48. Beef Ga Prow** Sautéed beef with hot chili, garlic, bell pepper & basil. \$7.95
- 49. Nuer Yang (BBQ beef)** Charbroiled marinated beef; served with Vanida green sauce. \$7.95

POULTRY

- 50. Gai Pad Khing** Sautéed chicken with ginger, black fungus, bell pepper & green onion. \$7.75
- 51. Gai Prig Sod** Sautéed chicken with fresh chili, onion, jalapeno & green onion. \$7.75
- 52. Chicken Pra Ram** Sautéed chicken on a bed of spinach topped with peanut sauce. \$7.75
- 53. Chicken Baby Corn** Sautéed chicken with baby corn, bamboo shoot, green onion, bell pepper & mushroom. \$7.75
- 54. Gai Ga Prow** Sautéed chicken with hot chili, garlic, bell pepper & basil. \$7.95
- 55. Chicken Cashew Nut** Sautéed chicken with cashew nut, onion, bell pepper, chili paste, green onion & crispy red chili. \$7.95
- 56. Gai Yang (BBQ Chicken)** Charbroiled marinated chicken; served with spicy sweet & sour sauce. \$7.95
- 57. Chicken Eggplant** Sautéed chicken with eggplant, chili, garlic, basil & bell pepper. \$7.95
- 58. Garlic Chicken** Sautéed chicken with garlic, pepper & chopped cilantro. \$7.95

- 59. Duck Basil** Boneless roasted duck sautéed with hot chili, garlic, bell pepper & basil. \$8.95
- 60. Orchid Duck** Boneless roasted duck sautéed with ginger, mushroom, bell pepper, tomato, green onion & pineapple. \$8.95

SEAFOOD

- 61. Goong Ga Prow** Sautéed prawns with hot chili, garlic, bell pepper & basil. \$8.95
- 62. Garlic Prawns** Sautéed prawns with garlic, pepper & chopped cilantro. \$8.95
- 63. Goong Sam Rod** (Three Flavors Prawns) Sautéed prawns with zucchini, onion, bell pepper, green bean, carrot, pineapple, broccoli, mushroom, tomato in spicy sweet & sour sauce. \$8.95
- 64. Prawn Eggplant** Sautéed prawns with eggplant, garlic, chili, basil & bell pepper. \$8.95
- 65. Goong Prig Khing** Sautéed prawns with green bean, bell pepper in spicy ginger-chili sauce. \$8.95
- 66. Goong Pong Karee** Sautéed prawns with mild yellow curry, broccoli, carrot & onion. \$8.95
- 67. Prawn Cashew Nut** Sautéed prawns with cashew nut, onion, bell pepper, chili paste, green onion & crispy red chili. \$8.95
- 68. Squid Ga Prow** Sautéed fresh calamari with hot chili, garlic, bell pepper & basil. \$8.95
- 69. Pla Ga Prow** Sautéed fried fish filets with hot chili, garlic, bell pepper & basil. \$10.95
- 70. Pla Pad Khing** Sautéed fried fish filets with ginger, black fungus, bell pepper & green onion. \$10.95
- 71. Pla Rad Prig** Deep fried fish filets topped with fresh chili sauce. (Served as whole fish or fillet) \$10.95
- 72. Pla Sam Rod** (Three Flavors Fish) Deep fried fish filets topped with zucchini, onion, bell pepper, green bean, carrot, pineapple, broccoli, mushroom, tomato in spicy sweet & sour sauce. \$10.95
- 73. Pad Talay** Prawns, calamari, scallop, mussel cooked in red curry sauce & basil. \$11.95

VEGETARIAN DELIGHTS

- 74. Gang Pak** Assorted vegetables & fried tofu in Thai-style red curry. \$7.25
- 75. Pad Karee** Assorted vegetables & tofu stir fried with mild yellow curry. \$7.25
- 76. Pra Ram Pak** Assorted vegetables & fried tofu on a bed of spinach topped with peanut sauce. \$7.25
- 77. Pad Pak Ruam-Mit** Stir fried assorted vegetables & fried tofu with light soy sauce. \$7.25
- 78. Pad Tofu** Sautéed fried tofu with baby corn, bamboo shoot, green onion, bell pepper & mushroom. \$7.25
- 79. Tofu Curry** Yellow curry tofu cooked with onion & potato in coconut milk. \$7.25
- 80. Tofu Pad Khing** Sautéed fried tofu with ginger, black fungus, bell pepper & green onion. \$7.25
- 81. Tofu Pra Ram** Deep fried tofu on a bed of spinach topped with peanut sauce. \$7.25
- 82. Tofu Prig Khing** Sautéed fried with green bean, bell pepper in spicy ginger-chili sauce. \$7.25
- 83. Tofu Ga Prow** Sautéed fried tofu with hot chili, garlic, bell pepper, green onion & basil. \$7.50
- 84. Tofu Cashew Nut** Sautéed fried tofu with cashew nut, onion, bell pepper, chili paste, green onion & crispy red chili. \$7.50
- 85. Tofu Sam Rod** (Three Flavors Tofu) Sautéed fried tofu with zucchini, onion, bell pepper, green bean, carrot, pineapple, broccoli, mushroom, tomato in spicy sweet & sour sauce. \$7.50
- 86. Garlic Tofu** Sautéed fried tofu with garlic, pepper & chopped cilantro. \$7.50
- 87. Pad Ma-Kuer** Sautéed eggplant & fried tofu with garlic, chili, basil & bell pepper. \$7.50

NOODLES & FRIED RICE

- 88. Pad Woon-Sen** Stir fried silver noodle with fried tofu, onion, mushroom, tomato, bell pepper, green onion & bean sprouts. \$7.50
- 89. Pad Thai Pak** Stir fried Thai rice noodle with mix vegetables, fried tofu, green onion & bean sprouts; served with fresh bean sprouts, ground peanut & a piece of lime. (egg optional at no charge) \$7.50
- 90. Pad Sai Roong** Stir fried silver noodle with chicken, egg, onion, tomato, bell pepper, mushroom & bean sprouts. \$7.95
- 91. Pad Thai** Stir fried Thai rice noodle with prawns, fried tofu, green onion & bean sprouts; served with fresh bean sprouts, ground peanut & a sliced lime. \$7.95
- 92. Rad Nah** (Choice of Chicken, Beef, Prawns or Tofu) Sautéed your choice of meat with Chinese broccoli in brown gravy; served over flat rice noodle. \$7.95 (\$8.95 for Prawns)
- 93. Pad See-Ew** (Choice of Chicken, Beef, Prawns or Tofu) Stir fried flat rice noodle with your choice of meat, egg, Chinese broccoli in black soy sauce. \$7.95 (\$8.95 for Prawns)
- 94. Drunken Noodle** (Choice of Chicken, Beef, Prawns or Tofu) Stir fried flat rice noodle with your choice of meat, chili, onion, basil, bell pepper & green bean. \$7.95 (\$8.95 for Prawns)
- 95. Curry Noodle** Stir fried flat rice noodle, ground chicken, egg, chopped tomato, onion, green onion with curry seasonings; served with head lettuce. \$7.95
- 96. Thai Fried Rice** (Choice of Chicken, Beef, Prawns or Tofu) Fried rice with your choice of meat, egg, tomato, onion & green onion. \$7.95 (\$8.95 for Prawns)
- 97. Combination Fried Rice** Fried rice with egg, tomato, onion, green onion, chicken, calamari, pork & prawns. \$8.95
- 98. Pineapple Fried Rice** Fried rice with egg, tomato, onion, green onion, chunk pineapple, chicken & prawns. \$8.95

NOODLE SOUP

- 99. Beef Noodle Soup** Rice noodle with sliced beef, beef ball, bean sprouts & green onion in Thai-style beef broth. \$7.25
- 100. Chicken Noodle Soup** Rice noodle with sliced chicken, bean sprouts & green onion in clear broth. \$7.25
- 101. Vanida Combo Noodle Soup** Rice noodle with prawns, calamari, chicken, pork, bean sprouts & green onion in clear broth. \$8.95
- 102. Roasted Duck Noodle Soup** Rice noodle with boneless roasted duck, bean sprouts, Chinese broccoli & green onion in duck-flavor broth. \$8.95
- 103. Tom Yum Noodle Soup** Rice noodle with chicken, prawns, fried tofu, bean sprouts, ground peanut & green onion in spicy & sour broth. \$8.95

SIDE ORDER

- Steamed Jasmine Rice** (16 oz.) \$1.25 per person
Steamed Brown Rice (16 oz.) \$2.25 per person
Unsweetened Sticky Rice (16 oz.) \$2.25 per person
Cucumber Salad (6 oz.) \$2.00
Peanut Sauce (6 oz.) \$2.50

DESSERT

- Coconut Ice Cream** \$2.50 **Sweet Sticky Rice with Ice Cream** \$4.25
Fried Banana with Honey \$3.50 **Fried Banana with Ice Cream** \$3.95
Sweet Sticky Rice with Mango (Seasonal) \$4.25

BEVERAGE

- Hot Thai Tea** (Refillable) \$1.00 **Soda** (COKE, DIET COKE, Sprite/7-up) \$1.25
Thai Ice Tea/Thai Ice Coffee \$2.00 **Coconut Juice** (Seasonal) \$2.50
Unsweetened Thai Ice Tea with Sliced Lime \$1.50

BEER

- Singha Beer** (IMPORTED) \$3.75 **Domestic Beer** \$3.00

Please **ALWAYS** indicate your spiciness preference



Call (415) 564-6766

or (415) 564-1345

FREE DELIVERY!

(dinner time only)



DELIVERY HOURS:

EVERYDAY 5:00PM – 9:30PM

Minimum order of \$17. Limited delivery area.

“A little undiscovered treasure...”

*“Amazing Little Place!
Highly Recommended,
Easy Parking, Authentic,
Affordable... Awesome!”*

*“Inexpensive, first rate & creative Thai cuisine...
a large selection of Vegetarian dishes...
one of San Francisco’s little gems in the rough.”*

www.VanidaTaraval.com

LITTLE BIT ABOUT OURSELVES

Since 1991, Vanida has been a hidden treasure to the Sunset/Parkside area. We are the kitchen of Thai food to our neighborly surfers, kids from Tae-Kwan-Do class, working mother, retired writer, war veterans, lawyers, pet hospital, & much more. Started as a family restaurant, with mom’s cooking, sister waiting table, & son washing dishes, we pride ourselves as your next door neighbor who likes to put out home-feel Thai food for our friends. Our focus is to continue our great tradition of friendly service, highest quality local ingredients, & reasonable pricing.

If you are getting off, or catching the L-train streetcar, drop by & see us. Aside from great food & good feel, you may leave our door meeting your next door neighbor for the first time.

DELIVERY SERVICE is also available for dinner. Delivery areas are limited to **Sunset, Parkside, West Portal, Lake Merced, & SF State University Area.**

CATERING SERVICE is available upon request. Please give us a call at (415) 564-6766 or email your request to **papartassee@gmail.com**
Gift Certificates are also available.

COOKING TIME.....
WE ARE OPEN EVERYDAY.

LUNCH: Everyday 11:30am – 3:00pm
DINNER: Sun-Thu 5:00pm – 9:30pm
 Fri-Sat 5:00pm – 10:00pm

WE ARE LOCATED at
3050 Taraval Street
(between 40th & 41st Avenue)

www.VanidaTaraval.com

LUNCH COMBINATIONS

SELECT FROM ITEM NO.1 - 23

ONE selection \$6.50
TWO selections \$7.50

Served with steamed rice, and your choice of House Salad, a cup of Tom Kha (coconut milk) or Tom Yum (spicy & sour) soup (choice of chicken or vegetarian).

- 1. Satay** (Choice of Chicken, Beef or Tofu) Grilled chicken, beef or tofu on skewers marinated with curry and coconut milk; served with peanut sauce and cucumber salad.
- 2. Yellow Curry** (Choice of Chicken, Beef or Tofu) Your choice of meat (or tofu), cooked in mild yellow coconut milk curry with onion and potato.
- 3. Garlic Pork** Charbroiled marinated pork with garlic and pepper; served with Vanida green sauce.
- 4. Pra Ram** (Choice of Chicken or Beef) Sautéed chicken or beef on a bed of spinach topped with peanut sauce.
- 5. Ga Prow** (Choice of Chicken, Beef or Prawns) Sautéed grounded chicken, sliced beef or prawns with chili, garlic, bell pepper and basil. (Choice of prawns, add \$1)
- 6. Gai Pad Khing** Sautéed sliced chicken with ginger, black fungus, bell pepper and onion.
- 7. Gai Yang** Charbroiled marinated chicken; served with spicy sweet & sour sauce.
- 8. Goong Prig Pow** Prawns sautéed with chili paste, green onion and onion (add \$1).
- 9. Garlic Prawn** Prawns sautéed with garlic, pepper and chopped cilantro (add \$1).
- 10. Red or Green Curry** (Choice of Chicken, Beef or Prawns) Thai spicy coconut milk curry with zucchini, green beans, basil and your choice of meat (Choice of prawns, add \$1).
- 11. Pad Thai** Stir fried Thai rice noodle, prawns, grounded peanut, egg, tofu, bean sprouts, and green onion (add \$1).

VEGETARIAN SELECTIONS

- 12. Poh-Pia J** Deep fried spring roll stuffed with silver noodle, carrot, mushroom and cabbage; served with plum sauce.
- 13. Pra Ram Pak** Assortment of vegetables and fried tofu topped with peanut sauce.
- 14. Pad Pak Ruam-Mit** Stir fried assorted vegetables and fried tofu with light soy sauce.
- 15. Preaw Wan** Stir fried assorted vegetables, mushroom, pineapple and fried tofu with sweet & sour sauce.
- 16. Pad Ma-Kuer** Sautéed eggplant with fried tofu, chili, bell pepper, onion and basil.
- 17. Pad Karee** Mixed vegetables and tofu stir fried with mild yellow curry.
- 18. Vegetable Curry** (Choice of Green, Red or Yellow Curry) Assorted vegetable and tofu in Thai-style curry.
- 19. Tofu Prig Khing** Sautéed fried tofu with green bean, bell pepper in spicy ginger-chili sauce.
- 20. Tofu Pad Khing** Sautéed fried tofu with ginger, black fungus, bell pepper and green onion.
- 21. Tofu Ga Prow** Sautéed fried tofu with chili, garlic, bell pepper, green onion and basil.
- 22. Tofu Pra Ram** Deep fried tofu on a bed of steamed spinach, topped with peanut sauce.
- 23. Pad Tofu** Fried tofu sautéed with baby corn, onion, mushroom, bell pepper, green onion and bamboo shoot.

FRIED RICE

- 24. Thai Fried Rice \$6.25** (Choice of Chicken, Beef, Prawns or Tofu) Fried rice with egg, tomato, onion, green onion with your choice of chicken, beef, pork, prawns or tofu (Choice of prawns, add \$1).
- 25. Combination Fried Rice** \$7.95 Fried rice with egg, tomato, onion, green onion, chicken, calamari, pork and prawns.
- 26. Pineapple Fried Rice** \$7.95 Fried rice with egg, tomato, onion, chunk pineapple, chicken and prawns.

OVER-RICE

- 27. Prig Sod** \$6.25 (Choice of Chicken, Beef, Prawns or Tofu) Your choice of sliced chicken, beef, pork, tofu or prawns sautéed with chili, onion and garlic. (Choice of prawns, add \$1)
- 28. Chicken Cashew** \$6.25 Sautéed chicken with cashew nuts, chili paste, onion and green onion.
- 29. Pa-Nang** \$6.25 Your choice of chicken, pork, beef or tofu in thick, mild red curry sauce.
- 30. Koa Nar Gai** \$6.25 Sautéed sliced chicken with mushroom, bamboo shoots and green onion.
- 31. Spicy Sea Bamboo** \$7.95 Prawns and calamari stir fried with bamboo shoot, chili and bell pepper.
- 32. Duck Curry** \$7.95 Boneless roasted duck in red curry with tomato, pineapple, bell pepper and basil.
- 33. Roasted Duck** \$7.95 Boneless roasted duck on a bed of spinach and special sauce.
- 34. Duck Basil** \$7.95 Boneless roasted duck sautéed with garlic, chili and sweet basil.

STIR FRIED NOODLE

- 35. Pad Thai** \$6.95 Stir fried Thai rice noodle with prawns, ground peanut, egg, tofu, bean sprouts and green onion (vegetarian replaced prawns with assorted vegetables; egg optional).
- 36. Rad Nah** \$6.95 (Choice of Chicken, Beef, Prawns or Tofu) Your choice of meat sautéed with chinese broccoli in brown gravy; served over flat rice noodle (Choice of prawns, add \$1).
- 37. Pad See Yew** \$6.25 (Choice of Chicken, Beef, Prawns or Tofu) Stir fried flat rice noodle, egg, chinese broccoli and black soy sauce with your choice of meat (Choice of prawns, add \$1).
- 38. Curry Noodle** \$6.25 Stir fried flat rice noodle, chicken, egg, green onion, lettuce with curry seasonings.
- 39. Pad Kee Mao** (Drunken Noodle) \$6.25 (Choice of Chicken, Beef, Prawns or Tofu) Stir fried flat rice noodle, chili, onion, basil, bell pepper, green bean with your choice of meat (Choice of prawns, add \$1).

SOUP NOODLE

- 40. Thai Traditional Beef Noodle Soup** \$6.25 Rice noodle with sliced beef, beef ball, bean sprouts and green onion in beef broth.
- 41. Chicken Noodle Soup** \$6.25 Rice noodle with sliced chicken, bean sprouts and green onion in clear broth.
- 42. Combo Noodle Soup** \$7.95 Rice noodle with prawns, calamari, chicken, pork, bean sprouts and green onion in clear broth.
- 43. Roasted Duck Noodle Soup** \$7.95 Rice noodle with boneless roasted duck, bean sprouts, chinese broccoli and green onion in duck-flavor broth.
- 44. Tom Yum Noodle Soup** \$7.95 Rice noodle with chicken, prawns, fried tofu, bean sprouts, grounded peanut and green onion in spicy and sour broth.