



# BAI BUA Thai Kitchen



## APPETIZERS

### **Crispy Spring Roll 5.50**

Deep-fried rolls stuffed with bean threads, vegetables and herbs served with sweet and sour sauce. (4)

### **Fresh Spring Roll with Tofu 6 / Shrimp 8**

Rice paper wrapped with fresh greens, Thai basil, carrot cucumber and rice vermicelli served with sweet sour dipping peanut sauce.

### **Satay Chicken 8.50**

Grilled marinated chicken breast served with peanut sauce and cucumber salad. (4)

### **Satay Tofu 7.50**

Grilled marinated tofu on a skewer served with peanut sauce and cucumber salad. (4)

### **Crispy Avocado Wedges 6.50**

Avocado slices breaded and fried served with our homemade sauce.

### **Crab Rangoon 7**

Deep fried imitation crab meat and cream cheese, wrapped in wonton skins, served with sweet and sour sauce. (6)

### **Potstickers 6.50**

Golden fried stuffed with ground chicken and vegetables serving with black sweet and sour sauce. (6)

### **Crispy Chicken Wonton 6.50**

Fried wonton wrapper stuffed with marinated grounded chicken served with sweet chili dipping sauce. (6)

### **Golden Tofu 6.50**

Deep fried tofu served with sweet chili sauce and crushed peanut.

### **Chili Wings 8.50**

Fried chicken wings topped with Thai sweet chili sauce, bell pepper and fried basil. (6)

### **Calamari 9.50**

Fried Calamari in our house blend batter served with wasabi dipping sauce.

### **Shrimp in a Blanket 9.50**

Marinated shrimp wrapped in rice paper skin and lightly deep fried. Served with sweet and sour sauce.(6)

### **Lettuce Wraps 10.50**

Crispy noodles, your choice of chicken or tofu, peanut, garlic, ginger, onion, cilantro with our homemade tasty sauce.

### **Spinach Wraps 10.50**

Diced lime, shallots, ginger, Thai chili, toasted coconut, peanut & tamarind coconut sauce.

### **BaiBua Parade 12.50**

Samples of Fresh rolls (2), chicken satay(2), crab rangoon (3), potstickers (3) golden tofu (3) (no substitution)

## SOUPS

### ☾ Tom Yum

Lemongrass, kaffir lime, mushrooms, onion and tomatoes in a spicy chili broth and lime juice. Chicken or vegetables & tofu  
Small 6 / Large 11, Shrimp add 2 : Seafood add 4

### Tom Kha

Coconut milk soup with galanga root, kaffir lime, lemongrass, mushroom, onion, cilantro and lime juice. Chicken or vegetables & tofu Small 6 / Large 11 , Shrimp add 2, Seafood add 4

### Wonton Soup

Stuffed Chicken wontons in clear broth with fresh spinach top with cilantro and garlic. small 6 / large 11

### Vegetable Clear Soup

Vegetables and tofu in vegetable broth. Small 5.5 / large 10

## SALADS

### Green Salad with Avocado \$7.50

Mixed greens, Avocado, tomatoes, red onion with homemade dressing.

### Thai Salad Kak \$9.50

Organic spring mixed with tomatoes, onions, carrots, cucumbers, fried tofu and eggs served with Thai peanut dressing.

### Papaya Salad \$9.50 / add shrimp 2

Shredded green papaya, green beans, carrots, tomatoes, peanut tossed in an exotic Thai spicy lime dressing.

### Mango Salad \$9.50 / add shrimp 2

Fresh mango, mixed green, carrots, red onion, tomatoes, cilantro, cashew nuts with spicy lime dressing.

### Shrimp Coconut with Apple Salad \$11.50

Deep fried crispy Coconut Shrimp topped with Apple Salad, onion and carrot.

### ☾ Larb Salad \$11.50

Choice of ground meat ( chicken, beef , pork or tofu )onions, mint leaves, cilantro, rice powder, spicy lime dressing

### ☾ ☾ Thai Yum Salad

Grilled slices meat of choice with mixed greens, cucumber, carrots, onion, tomatoes and celery mixed with chili lime dressing. Chicken ,pork, beef or tofu 11.50 / seafood 13.50

### ☾ Yum Woonsen \$12.50 (Bean thread noodle salad)

Bean threads mixed with ground chicken, shrimp, roasted peanuts, tomatoes, celery, onions, hot pepper and lime juice.

### Duck Salad \$13.50

Duck strips mixed with cashew nuts, spring mixed, cucumber, red onion, green onion, tomatoes, chili paste and lime juice.

## ENTREES

Your choice of Chicken, Pork, Beef or Vegetable & Tofu 11, shrimp or calamari add 2 , seafood add 4 Served with Jasmine Rice , brown rice, sticky rice add 2.

### ☾ Spicy Basil

Thailand 's authentic, most popular dish. sautéed meat of your choice with green beans, onions, bell pepper, and basil in spicy chili sauce.

### Garlic and Peppered

Sautéed garlic sauce and black peppers. Served on a bed of steamed cabbage , carrot and broccoli.

### Ginger

Shredded fresh ginger, mushrooms, onion, bell pepper, baby corn, celery and carrot in house sauce.

### Cashew Nuts

Stir fried meat with cashew nut, onion, baby corn, bell pepper, green onion and carrots in a chili paste sauce.

### Sweet and Sour

Sautéed tomatoes, pineapple, cucumber, bell pepper, onion with sweet and sour sauce.

### Mixed Vegetables

Sautéed broccoli, carrots, onions, cabbage ,beansprouts, bell pepper and baby corn with garlic and homemade sauce.

### ☾ Spicy Green Beans

Stir fried Pik Khing curry paste, green beans, carrots and kaffir lime leaves.

### Peanut Lover

Sautéed broccoli, cabbage, zucchini and carrots with light sauce top with homemade peanut sauce.

### Eggplant

Sautéed eggplant , bell pepper, onion, carrots and basil.

### Mango

Stir-fried fresh mango, broccoli, onion, bell pepper and basil in garlic chili paste.

### Teriyaki

Grilled choice of meat topped with teriyaki sauce and steam vegetables.

### Orange Chicken \$12

Crispy coated chicken in a Thai style orange sauce seerved with steamed vegetables.

### Lemon Chicken \$12

Deep fried Chicken breast topped with lemon sauce and slices of Lemon serve with steamed vegetables.

### Mongolian

Stir fried choice of meat, cabbage, yellow onion, mushroom and green onion in brown sesame sauce.

## HOUSE SPECIAL

Served with Jasmine Rice ; brown rice or sticky rice add 2

### Cashew Crispy Chicken \$14

Breast of chicken battered, sautéed with house stir fried sauce, served over steamed mixed vegetables and roasted cashew nuts.

### Mango Chicken \$14

Crispy chicken and fresh cut mango coated with honey mango glaze.

### Ginger Sole Fish & Tofu \$15

Sautéed steam Sole fish and tofu with ginger, onions, bell peppers, carrot, celery and mushroom in ginger sauce.

### Param Lemongrass Chicken \$14

Grilled chicken marinated with lemongrass, garlic served with steamed vegetables topped with homemade peanut sauce.

### Grilled Beef Green Curry\* \$15

Grilled Beef topped with coconut milk Green Curry with green bean, bell pepper, zucchini and Thai basil.

### Duck over Spinach \$16

Hi Crispy boneless roast duck over sautéed spinach. Served with house seasoning sauce.

### Thai Crispy Chicken & Papaya Salad \$17

Crispy half chicken, marinated in Thai herbs served with papaya salad and sticky rice.

### Four Stars \$17

Shrimp, Chicken, Pork and Tofu sautéed with broccoli, zucchini, carrots ,onion , baby corn in a light oyster sauce

## NOODLES

Choice of Chicken, Pork, Beef or Vegetable & Tofu \$11, shrimp or calamari add 2 , seafood add 4

### Pad Thai Noodle

Traditional Thai favorite! Stir-fried rice noodles with egg, red onion ,sweet radish, green onions and bean sprouts in a homemade Pad Thai sauce and ground peanuts.

### Pad See Ewe

Flat rice noodles stir fried with eggs, broccoli, carrots and black soy sauce.

### ☪ Kee Mow (Drunken Noodles)

Spicy flat rice noodles with egg, broccoli, green beans, onion, carrots bell peppers and Thai basil.

### Rad Nar

Wide rice noodles sautéed with soy sauce ,broccoli, carrots in a thick gravy sauce.

### Spinach Peanut Noodle

Stir-fried your choice of meat with rice noodles fresh spinach topped with our homemade peanut sauce.

### Kua Kai

Wide rice noodle stir-fried with your choice of meat and egg, garlic, onion, green onion and cilantro over iceberg lettuce.

### Chow Mien

Egg noodles stir-fried with, onion, celery, broccoli, carrots, cabbage, and bean sprouts in house soy sauce.

### Crystal Noodles (pad woon sen)

Sautéed bean thread noodles with eggs, baby corn, cabbage, onion, carrots, celery and bean sprouts.

### Mee Hang "Egg Noodle Salad "

Steamed egg noodles with garlic sauce, ground peanuts, bean sprouts, spinach, green onion and cilantro.

### Crab Pad Thai \$15

Our signature Pad Thai with crab meat, egg, fresh bean sprouts, and ground peanuts.

## NOODLES SOUP

### Tom Yum Noodle soup

Choice of meat with rice noodles, bean sprouts, green onion, cilantro, garlic and ground peanut in a spicy lemongrass broth.

### Duck Noodle Soup \$13

Rice noodles and Duck with spinach, bean sprouts in herb soup topped with green onion , cilantro and a touch of garlic.

### Clear Noodle Soup

Your choice of meat with rice noodles in a special broth , broccoli, bean sprouts, cilantro, and a touch of garlic.

### Tom Kha Noodles Soup

Your choice of meat with rice noodles , bean sprouts, green onion, cilantro in coconut milk soup.

### Curry Noodles Soup \$12 (Khao Soi)

A northern style noodle curry. Egg noodles in curry sauce spinach, bean sprouts, fried onion, pickled cabbage, cilantro and shallot topped with crispy egg noodle and fried chili.

### Ba Mee Naan \$12 " Egg Noodles Soup"

Tasty egg noodles with BBQ red pork in a clear broth with spinach, bean sprouts, crispy egg noodles,green onion, cilantro and crushed peanut.

## RICE DISHES

Choice of Chicken, Pork, Beef or Vegetable & Tofu \$11, shrimp or calamari add 2 seafood add 4

### House Fried Rice

Jasmine rice stir fried with egg, broccoli, peas & carrots, tomato and onion topped with cilantro, cucumber and lime.

### Spicy Fried Rice

Stir fried rice with egg, onion, bell pepper, and basil in a flavor chili garlic sauce.

### Pineapple Fried Rice

Stir fried rice with egg, pineapple, cashew nuts, peas & carrot, onions in a yellow sauce.

### Mango Fried Rice

Fried rice with egg, garlic, fresh mango, carrot, onion and cashew nuts.

### Green Curry Fried Rice\*

Stir-fried Jasmine rice with green curry paste, bell pepper, bamboo, green bean, carrots and Thai basil.

### Baibua Fried Brown Rice

Stir-fried jasmine brown rice with egg, onion, broccoli, peas & carrots.

### Vegetable Fried Rice (no meat)

Stir-fried Jasmine rice with egg, garlic, broccoli, green bean, cabbage, carrot, zucchini, onion, tomato in a mild homemade sauce.

### Crab Fried Rice \$15

Stir-fried Jasmine rice with crab meat, egg, onion, peas and carrots topped with cilantro and slices cucumber.

## CURRIES

Choice of Chicken, Pork, Beef or Vegetable & Tofu \$11, shrimp or calamari add 2, seafood add 4. Served with Jasmine Rice, brown rice, sticky rice add 2.

### Red Curry

Red curry paste and coconut milk with bamboo shoots, eggplant, bell pepper, and Thai basil.

### Green Curry

Green curry paste and coconut milk with zucchini, green beans, eggplant, bell pepper and Thai basil.

### Panang Curry

Panang curry paste and coconut milk with carrots, zucchini, green bean, bell pepper, Thai basil seasoned with shredded lime leaves.

### Massaman Curry

Massaman curry paste and coconut milk with potatoes, carrots, onion and roasted peanuts.

### Yellow Curry

Yellow curry paste and coconut milk with potatoes, onion, carrots.

### Pineapple Curry

Red curry cooked with coconut milk, pineapple, tomatoes, bell pepper and Thai basil.

### Pumpkin Curry

Red curry cooked with coconut milk, zucchini, carrot, bell peppers, basil and Kabocha pumpkin.

### Mango Curry

Panang curry cook with coconut milk, fresh mango, zucchini, carrots, bell pepper and Thai basil.

### Avocado Curry

Avocado in green curry, green bean, zucchini, bell peppers and Thai basil.

### Duck Red Curry \$15

Roasted duck simmered in red curry paste with coconut milk, pineapples, sweet peas, tomatoes, bell peppers and Thai basil.

### Gang Pa (Country Curry) (No Coconut milk)

Thai Country style curry prepared with exotic red curry, basil leaves and vegetables.

### Evil Prince

Red curry with choice of meat, mixed vegetables and basil.

## SEAFOOD

Served with Jasmine Rice, brown rice or sticky rice add 2

### Salmon Pad Prik-King \$15

Grilled Salmon topped with Prik King Chili Paste, green bean, red bell, kaffir lime leaves.

### Sweet and Sour Salmon \$15

Sautéed fried salmon fillets with sweet & sour sauce, pineapple, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers.

### Garlic Calamari \$15

Grilled Calamari marinated with garlic and black pepper on a bed of vegetables.

### Siam Apple Catfish \$15

Crispy catfish fillets with green apple and lime juice sauce with cashews and fresh Thai Chilis.

### Crispy Shrimp Nap Prik Pao \$15 (Thai chili Jam)

Crispy Shrimp Sautéed in our homemade Thai style sauce with zucchini, onions & basil. Topped with garlic and crispy Thai basil.

### Scallop Chu Chee \$17

Sea scallop with creamy red curry sauce, kaffir lime leaves, chili and Thai basil.

### Pad Seafood Ka-Ree \$17

Mixed seafood in yellow curry powder and carrot, celery, sweet pea, baby corn, onion and bell pepper.

### Seafood Delight \$17

Wok-fried prawns, scallops, fish and calamari with vegetables in a homemade light sauce.

### Ocean Thai Seafood \$17 (Pad Phed Talay)

Seafood combination sautéed in red chili sauce with eggplant, green bean, onion, kaffir lime leaves, basil and bell peppers.

# BEVERAGE

## Soft & Cool

Thai Iced Tea , Thai Iced Coffee \$3.50

Lemon Mint Tea \$3.25

Arnold Palmer \$3.25

Thai Unsweet Tea \$2.50

Fruit Juice (Apple, Cranberry, Orange) \$2.50

Coconut Juice \$4

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Sparkling water \$2

## Warm Relax

Jasmine Tea (Cup) \$2 (Pot) \$3.75

Herb Hot Tea \$2

Green Tea \$2

Ginger Tea \$2

# SIDE DISHES

Steam Jasmine Rice \$2

Brown Rice, Sticky Rice, Steam Noodles \$2.50

Steamed Vegetables \$3

Peanut Sauce( Sm\$2 ) ( Lg\$4 )

Cucumber Salad \$3.50

Extra Sauce \$1.25

# DESSERTS

**Mango with Sticky Rice \$7**

**Fried Banana with Ice Cream \$7**

**Fried Banana with Honey \$6**

**Coconut or Green Tea Ice Cream \$3.50**

## LUNCH SPECIAL \$9

Tuesday through Friday 11am-3pm (Except Weekends & Holiday) Served with soup of the day, salad and steamed rice (except noodle dish) Soup not included with take-out. Please indicate your choice of chicken, pork, beef or vegetarian ; Shrimp add 2 Prawns / Mix Seafood add 4

### Pad Thai Noodle

Traditional Thai favorite! Stir-fried rice noodles with egg, red onion, sweet radish, green onions and bean sprouts in a homemade Pad Thai sauce and ground peanuts.

### Pad See Ewe

Flat rice noodles stir fried with eggs, broccoli, and black soy sauce.

### Kee Mow (Drunken Noodles)

Spicy flat rice noodles with egg, broccoli, carrots, green beans, bell peppers and basil.

### Chow Mien

Egg noodles stir-fried with, onion, celery, broccoli, carrots, cabbage, and bean sprouts in house soy sauce.

### Thai Fried Rice

Jasmine rice stir fried with egg, green bean, broccoli, carrots, tomato and onion topped with cilantro, cucumber and lime.

### 🌿🌿 Red Curry

Red curry paste and coconut milk with bamboo shoots, bell pepper, and Thai basil.

### 🌿🌿 Green Curry

Green curry paste and coconut milk with zucchini, eggplant, green beans, bell pepper and Thai basil.

### 🌿 Panang Curry

Panang curry paste and coconut milk with zucchini, green beans bell pepper seasoned with shredded lime leaves.

### Massaman Curry

Massaman curry paste and coconut milk with potatoes, carrots, onion and roasted peanuts.

### 🌿 Yellow Curry

Yellow curry paste and coconut milk with potatoes, onion, carrots.

### 🌿 Spicy Basil

Sautéed meat of your choice with green beans, onions, bell pepper, and basil in spicy chili sauce.

### Garlic and Peppered

Sautéed garlic sauce and black peppers, cabbage, carrot and broccoli.

### Ginger

Fresh ginger, mushrooms, onion, bell pepper, baby corn, celery and carrot in black bean sauce.

### Cashew Nuts

Cashew Nuts, onion, baby corn, bell pepper, green onion and carrots in a chili paste sauce.

### Sweet and Sour

Tomatoes, pineapple, cucumber, bell pepper, onion with sweet and sour sauce.

### Mixed Vegetables

Broccoli, carrots, onions, cabbage, beansprouts, bell pepper and baby corn with garlic and homemade sauce.

### Peanut Lover

Sautéed broccoli, cabbage, zucchini and carrots with light sauce top with homemade peanut sauce.

### Eggplant

Eggplants with soy bean sauce, bell pepper, onion, carrots and basil.

### Mango

Fresh mango, broccoli, onion, cashew nuts, bell pepper and basil in garlic chili paste.

### Teriyaki

Grilled choice of meat topped with teriyaki sauce and steam vegetables.

### Orange Chicken

Crispy coated chicken in a Thai style orange sauce.

### Lemon Chicken

Deep fried Chicken breast topped with lemon sauce and slices of Lemon.

### Clear Noodle Soup

Your choice of meat with rice noodles in a special broth, broccoli, bean sprouts, cilantro, and a touch of garlic.

### Tom Yum Noodle soup

Choice of meat with rice noodles, bean sprouts, green onion, cilantro, garlic and ground peanut in a spicy lemongrass broth.

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