



Crispy Rolls (Chicken)
or
Vegetable Rolls (no meat)
Bean threads noodle
Cabbage, carrots, served
with sweet chili sauce.



Gu Chai
Crispy Chive Dumpling
“rice flour” stuffed with
chives and serve with
home made mild sauce.



Shrimp Rolls
Crispy wrapped shrimps
served with
sweet chili sauce.

Appetizers, Salads & Soup

GVN



Spring Rolls

Add Shrimps + \$3

Rice paper, lettuce, egg, basil, cucumbers & cilantro. Choice
Tamarind (mild spice) OR
Peanut sauce <-not G. free

GV



Satay Chicken

Marinated and grilled
served with vinaigrette
cucumber salad and
peanut sauce.



Calamari

Panko breaded, fried
served with
sweet chili sauce.

not spicy



Grilled Beef Salad*

(NumTok)+ +

Gluten Free. Medium rare,
seasoned with lime juice,
grd chili, pepper, onions,
mint, Thai spices

Mild



not spicy



Curry Puff

Crispy pastry stuffed with
curry chicken and potatoes
served with sweet
vinegar sauce.



Crab Rangoon

1Stuffed with crabmeat,
cream cheese, scallion,
onion and fried served
with sweet chili sauce.

not spicy



Thai Dumpling

Stuffed with chicken,
cabbage, carrots, bean
threads served with
sweet chili sauce.

Mild



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Lettuce Wrap*

(Larb) **Gluten Free**

Grounded chicken,
seasoned with chili, pep-
per, onions, mint,
lime juice and Thai spices.

not spicy



Mussel*

Basil sauce (*Mild or None*)



Grilled Beef Salad*

Grilled *Eastern Thai* pork
sausages, ginger, chili,
lettuce, cucumber and
roasted peanut.

not spicy



Sai Krok E-Sarn

Soup Protein Bowl/Hot Pot

Chicken, Veggie
or Tofu
Shrimp
Seafood
(Shrimp, Squid & Mussels)

++Consumer Advisory:
Consuming raw or undercooked
meats, seafood, may increase
your risk of foodborne illness.



Lemongrass Soup*

(*Tom Yum*) **Gluten Free**

Spicy and sour with
mushrooms, onions and
tomatoes.

Coconut Soup*

(*Tom Kha*) **Gluten Free**

Galangal, coconut milk,
mushroom, onion with
spicy and sour flavor.

not spicy



Wonton Soup

Home made wonton stuff
with ground chicken &
shrimps with napa, scallion
& cilantro

G = **Gluten Free** . . **V** = **Vegetarian/Vegan Option** . .

N = **Nuts Allergen, can request No nuts on all dishes.**

Special Selections



Pork Sa Wan

Coconut marinated crispy pork serve with roasted rice chili sauce and sweet chili sauce.



Crispy Pork Belly

Thai street food style, crispy pork belly, jasmine rice, soft boil egg, cucumber and side of roasted rice-chili powder dipping sauce



Basil Duck (half)*

Half duck (free range, lean meat) sautéed with ground chicken, fresh chili, pepper corn, onion, napa, lemongrass, bell peppers and fresh basil.



Pla Panang

Mahi (8oz) or **Seasonal fishes**
Simmered in coconut milk & chili paste. Serve with steamed broccoli, carrot, string bean, baby corn and steamed noodle.



Pla Sam Ros

Mahi (8oz) or **Seasonal fishes**
Sautéed in three flavors sauce. Taste the combination of sour, sweet and salty.



Chili Paste Duck (half)*

Half duck (free range, lean meat) sautéed in chili paste, dry chili string beans, carrots, fresh basil, & lemongrass.



Flounder Chili Past*

Pla Pad Peth, Crispy whole flounder serve with meat filleted and sautéed in chili paste, string beans, carrots, bell peppers, fresh basil, peppercorn & lemongrass.



Flounder Roasted Garlic

Crispy whole flounder serve with meat filleted and topped with roasted garlic, cilantro, cucumber, tomato with side dipping sauce of chili, garlic, fresh lime juice.



Valicious*

Light breaded Chicken sautéed with chili paste, cashew nuts, red onions, lemongrass, fresh basil, scallions, cilantro and served with lettuce.



Crabmeat Fried Rice

Sautéed with egg, onions, sweet peas, carrot, baby corn, celery & basil. Topped with cilantro & cucumbers.

Rice - optional



Jasmine rice



Brown rice



Sticky rice

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1st choose Noodle Soup (Pho), Sauté Noodle or Fried Rice

Thai *Arroy*



Chiang Rai (Thai Pho) Noodle Soup

Choice are
Duck (1/4)
Beef Shank
Flank Steak

Rice noodle served in beef & Thai herb based broth with bean sprouts, top with roasted garlic, Cilantro and scallion.



Pad Thai

Rice noodles sautéed with exotic Thai sauce, egg, bean sprouts and scallions topped with ground peanuts.

Tom Yum Noodle Soup*

Rice noodle served in lemongrass & coconut milk based broth with shredded cabbage, bean sprout, topped with roasted garlic, cilantro, scallions & Grounded Peanut



Ginger Pad Thai

Rice noodles sautéed with fresh ginger, garlic, bell peppers, egg, bean sprouts and scallions.

Suki Noodle Soup**

Bean thread noodle, served in soy bean paste & sriracha based broth with shredded cabbage, egg, bean sprout, top with roasted garlic, sesame, cilantro & scallions.



Southern Pad Thai

Rice noodles sautéed with Southern curry paste, coconut milk, bean sprouts and scallions, peanuts.

Clear Broth Soup with Rice Noodle or Jasmine Rice in

chicken based clear broth served with shredded cabbage, bean sprout, topped with roasted garlic, cilantro, & scallion



Pad Woon Sen

Bean thread noodle Sautee with egg, onions, fresh ginger, baby corn, Thai mushroom, carrots, scallions & bean sauce.



Drunken Noodle*

(Kee Mao)

Flat rice noodles sautéed with fresh chili, collard greens, tomatoes, egg, onion, bell pepper and fresh basil.



See Ew

Flat rice noodles sautéed with Thai soy sauce, egg, broccoli, roast garlic, collard greens. & carrots



Fried Rice (Kao Pad)

Egg, onions, sweet peas, baby corn and carrots.



Pineapple Cashew Nut Fried Rice (Raum Mit)

Pineapple, cashew nuts, egg and onions.

2nd choose Proteins

Chicken, Pork, Tofu or Mix Veggie

Beef, Shrimp or Squid

Beef Shank

Duck-(1/4), Shrimp & Chicken or Seafood (Scallop, Shrimp, Squid & Mussel)

Imitation-duck (wheat)

Lunch Dinner

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Lunch Special

Included Lemongrass Soup (Chicken) or House Salad

Monday, Wednesday - Saturday 11:30 - 3:00

For dinning in only, excluding holidays.

Extra Side and Addition

Egg

Cashew nut (1oz), Any Vegetable (2oz) or an Egg (cooked on the side)

Chicken (3oz), Tofu (5pcs), Pork (3oz), Squid (4pcs) or Mixed Veggie (3oz)

Beef (3oz), Shrimp (3pcs), Imitation-Duck (5oz) or Steamed Vegetables (5oz)

1st choose Sauté or Curry



Basil Sauce* (*Kha Praw*)
Fresh chili, basil, onion, string beans, carrots, bell pepper, peppercorn, (Ground chicken offered Thai street food style)



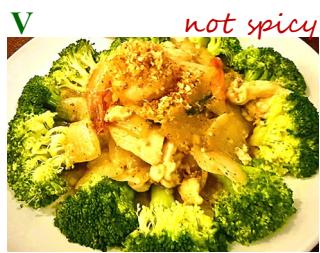
Cashew Nut (*Med Ma Muang*)
Cashew nut, dry chili, Roasted chili paste, carrots, onions, and scallions



Mixed Vegetables (*Pad Pak*)
Sauté in fresh garlic sauce



Ginger Sauce (*Khing*)
Fresh ginger, onions, Thai mushroom, carrots, baby corn, scallions and bean sauce.



Garlic Pepper (*Kha Tiem Prik Thai*)
Fresh onion, carrots, scallions, Black pepper, served with broccoli, topped with Roasted garlic.



Mr. Green (*Nam Prik Pao*)
Roasted chili paste, fresh basil, string beans, served with broccoli.



Dry Curry* (*Gang Hoh*)
sautéed in curry, coconut milk, sweet pea, fresh basil, eggplant, baby corn, string bean, mushroom, carrot and Bean Thread Noodle



Pa Nang*
Sautee in traditional chili paste, coconut milk, string beans and carrots. Served semi dry.



Red Curry * (*Gang Dang*)
Zucchini, baby corn, peas, string beans, carrots, bell pepper, fresh basil & Cooked in coconut milk.



Green Curry ** (*Gang Kheow Whan*)
Eggplant, baby corn, peas, string beans, bell pepper, carrots, fresh basil, and cooked in coconut milk.



Yellow Curry* (*Gang Luong*)
Pineapple, onions and bell pepper, turmeric & cooked in coconut milk.



Southern Curry (*Massamun*)
Potatoes, onions and peanuts, galanga & cooked in coconut milk.

2nd choose Proteins

Chicken, Pork, Tofu or Mix Veggie

Beef, Shrimp or Squid

Duck-(1/4), Shrimp & Chicken or Seafood (Scallop, Shrimp, Squid & Mussel)

Imitation-duck (wheat)

Lunch Dinner

3rd choose (Optional)

Jasmine rice

Brown rice or Sticky rice

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Drinks

Thai Tea	Sweet Thai tea mixed with half & half
Thai Tea Lemonade	Sweet Thai tea mixed with fresh squeezed lime juice
Lemonade	Fresh squeezed lime and sparkling water
Coconut Water	100% Juice
Sparkling Water	Perrier
Soda	Coke, Diet Coke, Sprite, Ginger Ale or Dr. Pepper
Ice Tea (Sweet)	
Ice Tea (Unsweet)	
Green Tea (Unsweet)	

Hot Drinks

Coffee	Regular or Decaf
Tea	Green Tea, Jasmine Tea, or Decaf
Tea Pot	Ginger Lemon

Milk Teas

With half & half, non-dairy cream and boba (tapioca pearls)

Flavor selections

Milk Tea	Thai Tea	Green Tea	Coffee	Coconut
Honeydew	Mango	Strawberry	Taro	Watermelon



Desserts



Ice Cream & Banana
with peanut, honey &
sesame



Coconut Ice Cream
Top with peanut
Homemade & Dairy Free



Fried Banana
Honey & Sesame



Mango & Sticky Rice



Steamed Rice Pudding
HoRice Flour &
Coconut Cream

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Thai Arroy
THAI ARROY - VIRGINIA BEACH
608 N BIRDNECK RD
VIRGINIA BEACH, VA 23451
TEL. (757) 961-8868
WWW.THAIARROY.COM

GIFT CARD