



SA-ING THAI

AUTHENTIC DINING

9136 E. VALENCIA ROAD #100,
TUCSON, AZ 85747

☎ TEL: 520-663-5955

🌐 WWW.THAITUCSON.COM

📘 WWW.FACEBOOK.COM/SAINGTHAI

MON-THURS	11:00 AM – 7:30 PM
FRI	11:00 AM – 8:00 PM
SAT	04:00 PM – 8:00 PM
SUN	CLOSED

LUNCH SPECIALS START @ \$13.50
11:00 AM – 3:00 PM MON-FRI



APPETIZERS

1. CRAB PUFFS (6)

GOLDEN FRIED PASTRY FILLED WITH FLUFFY CREAM CHEESE AND IMITATION CRABMEAT.

\$7.95

2. FRESH SPRING ROLLS (2) **GF**

BEAN THREAD NOODLES, CUCUMBER, LETTUCE AND CILANTRO ROLLED IN FRESH RICE WRAPPER.

TOFU \$6.95
SHRIMP \$7.95

3. CRISPY THAI EGG ROLLS (2)

SEASONED GROUND PORK AND SHREDDED VEGETABLES WRAPPED IN GOLDEN-FRIED WRAPPER.

\$6.95

4. GEAW TOD (10)

CRISPY FRIED WONTON FILLED WITH SEASONED GROUND PORK.

\$6.95

5. GYOZA (8) "CHEF'S SPECIAL"

THAI STEAMED DUMPLING FILLED WITH SEASONED GROUND PORK AND SHRIMP.

\$10.95

6. TAO HOO TOD (6) **GF**

LIGHTLY FRIED TOFU (CRISPY OUTSIDE-MOIST INSIDE)

\$10.50

7. PEAK GAI TOD (6) **GF**

DEEP-FRIED SEASONED CHICKEN WINGS.

\$9.50

8. GAI SA-TAY (4) **GF**

GRILLED CHICKEN ON SKEWERS, MARINATED IN COCONUT CREAM WITH THAI HERBS AND SPICES.

\$10.95



SALAD ~ YUM

9. YUM YAI

ICEBERG LETTUCE, CUCUMBER, CARROT, TOMATO AND TOFU MIX WITH OUR HOMEMADE DRESSING SAUCE.

\$12.95

10. YUM THAI THAI

SLICED BEEF OR CHICKEN TOSSED IN RED & GREEN ONION, AND CILANTRO IN A SPICY CHILI LIME SAUCE.

\$14.95

11. KOONG YUM

SPICY SHRIMP, LETTUCE, CUCUMBER, TOMATO, ONION AND CARROT IN THAI STYLE DRESSING.

\$15.95

12. LARB

MINCED CHICKEN, PORK, OR BEEF SPICED WITH LIME JUICE, CHILI, RICE POWDER AND FRESH HERBS.

\$14.95

13. NAM SOAD

GROUND PORK, JULIENNE GINGER, ROASTED PEANUTS, RED ONION AND FRESH HERBS IN SPICY LIME DRESSING.

\$14.95

14. YUM WOON SEN

BEAN THREAD NOODLES, MINCED PORK, SQUID, SHRIMP AND ROASTED PEANUTS TOSSED IN THAI SPICY DRESSING.

\$14.95

15. YUM TA LAY

COMBINATION OF SHRIMP, SQUID, SCALLOPS, MUSSELS AND IMITATION CRAB MEAT TOSSED IN FRESH THAI HERBS IN ZESTY SPICY LIME DRESSING.

\$16.95



#14



#11

SOUP ~ TOM

GF ◆ TOM KAH ◆ 🌶️

A HEAVENLY RICH COCONUT LEMONGRASS SOUP
FLAVORED WITH LIME JUICE,
FRESH HERBS AND ROASTED CHILI PASTE.

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|------------------------------------|---------|
| 16. TOM KAH GAI – CHICKEN | \$15.95 |
| 17. TOM KAH KOONG – SHRIMP | \$16.95 |
| 18. TOM KAH TA LAY – SEAFOOD COMBO | \$18.95 |
| 19. TOM KAH JAY – ASSORTED VEGGIES | \$14.95 |

GF ◆ TOM YUM ◆ 🌶️

OUR FAMOUS LEMONGRASS SOUP
FLAVORED WITH LIME JUICE,
FRESH HERBS AND ROASTED CHILI PASTE.

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|------------------------------------|---------|
| 20. TOM YUM GAI – CHICKEN | \$15.95 |
| 21. TOM YUM KOONG – SHRIMP | \$16.95 |
| 22. TOM YUM TA-LAY – SEAFOOD COMBO | \$18.95 |
| 23. TOM YUM JAY – ASSORTED VEGGIES | \$14.50 |

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|-----------------------------|---------|
| 24. TOFU VEGETABLES SOUP GF | \$14.95 |
|-----------------------------|---------|
- ASSORTED VEGETABLES AND TOFU IN CLEAR BROTH.

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| 25. KEAW NUM MOO DANG (WONTON SOUP) | \$14.95 |
|-------------------------------------|---------|
- WONTON, BEAN SPROUTS, CHINESE CABBAGE IN CLEAR
BROTH TOPPED WITH SLICED BBQ PORK AND ROASTED GARLIC.



THAI CURRY ~ GAENG

VEGETABLES	\$14.95
BEEF, CHICKEN, PORK OR TOFU	\$15.95
SHRIMP	\$16.95
SEAFOOD COMBINATION	\$18.95

26. GAENG KEOW WAN (L-12) GF

FAMOUS THAI GREEN CURRY COOKED IN COCONUT MILK, GREEN BEANS, BAMBOO SHOOTS, SLICED BELL PEPPER AND FRESH THAI BASILS.

27. GAENG DANG (L-11) GF

RED CURRY PASTE COOKED IN COCONUT MILK WITH BELL PEPPER, MUSHROOM, BAMBOO, AND THAI BASILS.

28. GAENG GAREE (L-18) GF

YELLOW CURRY PASTE (WITH A HINT OF TURMERIC) IN COCONUT MILK WITH CUBED POTATOES AND ONION.

29. GAENG MAS-SAMAN (L-19) GF

A TYPICAL SOUTHERN THAI CURRY WITH ROASTED PEANUTS, CUBED POTATOES AND PINEAPPLE IN A RICH MILD SAUCE.

30. GAENG PA-NANG (L-13) GF

A SLIGHTLY SPICY RED CURRY WITH THAI BASIL, BELL PEPPERS AND PEANUT SAUCE.

31. GAENG SUB PA-ROD GF

PINEAPPLE CHUNK, CARROT, ONION, AND BELL PEPPERS COOKED IN RED CURRY COCONUT MILK SAUCE.

32. GAENG PEDD YANG GF

SLICED ROASTED DUCK, TOMATO, BELL PEPPERS, ONION, AND PINEAPPLE COOKED IN RED CURRY COCONUT MILK SAUCE.

\$16.95

#27



#26



#29



#28



STIR-FRIED ~ PAD

BEEF, CHICKEN, PORK OR TOFU
SHRIMP OR SQUID
SEAFOOD COMBINATION

\$15.95
\$16.95
\$18.95



#34

33. PAD PRIK SOD (L-1)

BELL PEPPER, ONION, BABY CORN, MUSHROOM AND SCALLION IN OYSTER SAUCE.

34. PAD BROCCOLI (L-2)

BROCCOLI AND MUSHROOM FLAVORED WITH OYSTER SAUCE.

35. PAD KRA-PAO (L-3) 🌶️🌶️

BELL PEPPERS, MUSHROOM AND FRESH THAI BASIL IN SPICY OYSTER SAUCE.

36. PAD KHING SOD (L-5)

BELL PEPPER, ONION, BABY CORN, MUSHROOM, SCALLION AND JULIENNE GINGER WITH OYSTER SAUCE.

37. PAD KRA-TIEM (L-6)

SAUTÉED MEAT WITH GARLIC (KRA-TIEM) AND BLACK PEPPER, GARNISHED WITH CILANTRO.

38. PAD MED MA MUANG(L-7) 🌶️🌶️

CASHEW NUTS, BELL PEPPERS, ONION, CARROT, WATER CHESTNUTS MIX IN ROASTED CHILI SAUCE.

39. PAD PREAW WAN (THAI SWEET & SOUR) (L-8)

ONION, CUCUMBER, CARROT, PINEAPPLE AND BELL PEPPER IN OUR HOUSE TANGY SWEET AND SOUR SAUCE.

40. PAD PRIK KHING (L-9) 🌶️

GREEN BEAN, KAFFIR LIME LEAVES IN A SPECIAL CHILI CURRY PASTE.

41. PAD NOU MAI (L-10) 🌶️

BAMBOO SHOOTS, WATER CHESTNUTS, MUSHROOM, BELL PEPPER AND SCALLION IN OYSTER SAUCE.

42. PAD TOUR LUN TAO

SNOW PEAS, ONION, BELL PEPPERS AND MUSHROOM IN OYSTER SAUCE.

43. PAD PAK RAUM (L-4)

VARIETY OF VEGETABLES WITH YOUR CHOICE OF FLAVORFUL WHITE SAUCE (FLOUR & GARLIC) OR OYSTER SAUCE.

44. EGGPLANT DELECTABLE 🌶️

EGGPLANT, BAMBOO SHOOTS, WATER CHESTNUTS AND MUSHROOM IN SPICY OYSTER SAUCE.

45. PAD HED HOAM

DRIED SHIITAKE MUSHROOM, NAPA CABBAGE, ONION, BELL PEPPERS IN OYSTER SAUCE.

46. PAD WOON SEN 🍷

GLASS NOODLES WITH EGG, CABBAGE, TOMATO, CUCUMBER AND SCALLION.



#37



#38



#44



#46

- EXTRA MEAT OR TOFU
- EXTRA RICE
- EXTRA PEANUT SAUCE

\$2.50
(S) \$3.50 (L) \$7.00
\$2.00

*** VEGETARIAN AND GLUTEN FREE OPTION AVAILABLE UPON REQUEST ***

ALL MENU ITEMS MARKED WITH (L-) ARE AVAILABLE AS A LUNCH SPECIALS, SERVED WITH STEAM RICE, EGG ROLL, AND SOUP OF THE DAY MON-FRI 11AM-3PM.

- BEEF, CHICKEN, PORK OR TOFU **\$13.50**
- SHRIMP **\$14.50**

NOODLE DISHES

**BEEF, CHICKEN, PORK OR TOFU
SHRIMP OR SQUID
SEAFOOD COMBINATION**

**\$15.95
\$16.95
\$18.95**

47. PAD THAI (L-14) GF

LEGACY THAI NOODLE DISH PAN-FRIED WITH EGG,
BEAN SPROUTS AND SCALLION IN A UNIQUE THAI STYLE SAUCE.

48. PAD SEE-EW (L-15)

FLAT RICE NOODLE PAN-FRIED WITH EGG AND BROCCOLI IN SWEET BLACK SOY SAUCE.

49. PAD KEE MAO~“DRUNKEN NOODLE”(L-16) 🌶️🌶️🌶️

FLAT RICE NOODLE PAN-FRIED WITH SPECIAL ROASTED CHILI SAUCE WITH RED ONION,
JALAPENO AND THAI BASIL.

50. PAD MEE CHOW MEIN (L-17)

PAN-FRIED LO MEIN NOODLES WITH ASSORTED VEGETABLES.

51. RARD NAH

BROCCOLI, SNOW PEAS, MUSHROOM, BABY CORN AND
CARROT IN SPECIAL GRAVY SAUCE SERVED OVER PAN-FRIED FLAT RICE NOODLE.

52. MEE KROB RARD NAH

BROCCOLI, SNOW PEAS, MUSHROOM, BABY CORN AND CARROT IN SPECIAL
GRAVY SAUCE SERVED OVER CRISPY EGG NOODLE.

53. BAR MEE MOO DANG

EGG NOODLES SOUP WITH SLICED BBQ PORK, BEAN SPROUTS,
CILANTRO, CABBAGE AND SCALLION.

54. GUAY TEAW (THAI NOODLE SOUP) GF

RICE NOODLE SOUP WITH BEAN SPROUTS, AND SCALLION.



FRIED RICE ~ KHAO PAD

55. KHAO PAD JAY (VEGETARIAN) **GF**

\$14.95

DELICIOUS THAI FRIED RICE WITH EGG & ASSORTED VEGETABLES

NO. 56, 57, 58 ~ PLEASE SELECT FROM THE FOLLOWING

BEEF, CHICKEN, PORK OR TOFU

\$15.95

SHRIMP

\$16.95

HOUSE (BEEF, CHICKEN, PORK)

\$17.95

56. KHAO PAD **GF**

THAI FRIED RICE WITH EGG, WHITE ONION,
TOMATO, CILANTRO AND SCALLION.

57. KHAO PAD PRIK **GF**

THAI FRIED RICE WITH EGG, WHITE ONION, TOMATO,
CILANTRO, SCALLION AND JALAPENO.

58. KHAO PAD KRA PRAO

SPICY BASIL FRIED RICE WITH MUSHROOM, BELL PEPPER AND THAI BASIL.

59. KHAO PAD SUB PA ROD **GF**

\$16.95

A UNIQUE THAI FRIED RICE WITH PINEAPPLE, CASHEW NUTS,
ONION, EGG, SCALLION, CHICKEN AND SHRIMP

#59



HOUSE SPECIALTIES

60. ZESTY CHICKEN

BREADED CHICKEN COOKED WITH ONION, CARROT, PINEAPPLE AND BELL PEPPER IN A TANGY SWEET AND SOUR SAUCE.

\$16.95

61. GAI SESAME

SWEET BREADED CHICKEN TOPPED WITH SESAME SEED, GARNISHED WITH VEGETABLES ON THE SIDE.

\$16.95

62. KOONG OB WOON SEN

BEAN THREAD NOODLES TOPPED WITH SHRIMP, GINGER, CARROT, SCALLION, AND MUSHROOM IN A RICH MIXTURE OF GARLIC-OYSTER SAUCE.

\$17.95

63. PLA RAD PRIK

A SCRUMPTIOUS CURRY RED SAUCE TOPPED OVER WHOLE DEEP FRIED TROUT.

M.P.

64. PLA JEAN

WHOLE FISH DEEP-FRIED GOLDEN BROWN TROUT TOPPED WITH GINGER SAUCE, GROUND PORK, BELL PEPPER, ONION AND SCALLION.

M.P.

65. PLA SAM ROD

GOLDEN DEEP FRIED TROUT TOPPED WITH TAMARIND-CHILI SAUCE, SPICED AND FRESH HERBS.

M.P.

66. PLA TOD KRA-TIEM

GARLIC & BLACK PEPPERS SAUCE TOPPED OVER GOLDEN FRIED TROUT AND GARNISHED WITH CILANTRO.

M.P.

67. TAR LAY RUAM MIT

A MEDLEY OF SEAFOOD (SHRIMP, MUSSELS SQUID, SCALLOPS AND IMITATION) CRAB MEAT WITH ASSORTED VEGETABLES IN DELICIOUS WHITE SAUCE.

\$19.95

68. MUSSEL DELIGHT

NEW ZEALAND MUSSELS SAUTÉED WITH ROASTED CHILI SAUCE.

\$16.95

69. PAD KRA-PAO NOODLES SHRIMP OR SQUID

THAI FLAT RICE NOODLE STIR-FRIED WITH BELL PEPPERS, RED ONION, THAI BASIL AND JALAPENO IN SPICY SAUCE.

\$15.95

\$16.95

70. HAO MOK TA-LAY

THAI SEAFOOD SPECIAL – SHRIMP, MUSSELS, SQUID, SCALLOPS AND IMITATION CRAB WITH MUSHROOM, VEGETABLES AND BEAN THREAD NOODLES IN A LIGHT CURRY SAUCE.

\$19.95

#60

#61

#67



DRINKS

BEVERAGES

SOFT DRINKS, ICED TEA OR HOT TEA ~ (FREE REFILLS) - \$3.50

THAI ICED TEA, THAI ICED COFFEE (NO REFILL) - \$4.25



THAI ICED TEA



Diet
Coke



COFFEE LOVERS

AMERICANO (DOUBLE SHOTS) - \$3.25

THAI ICED ESPRESSO - \$4.50

CRAZY COFFEE YOU WON'T FIND AT STARBUCKS!!!

DOMESTIC BEER

BUDWEISER, BUD LIGHT, MICHELOB ULTRA - \$3.95



IMPORTED BEER

SINGHA-5% ABV PREMIUM LAGER

LEO-5% ABV LIGHT LAGER

\$5.50 (S)



❖ "AUTOMATIC 18% GRATUITY MAYBE ADDED FOR PARTIES OF 6 OR MORE" ❖

WINE

WHITE WINE

*KIM CRAWFORD, SAUVIGNON BLANC,
SOUTH ISLAND, AUSTRALIA*

GLASS

BOTTLE

\$7

\$14 (375 ML.)

*KENDALL JACKSON, CHARDONNAY
SONOMA COUNTY, CA*

\$8

\$16 (375 ML.)

*CHATEAU STE MICHELLE, RIESLING
COLUMBIA VALLEY, WA*

\$7

\$28

*BERINGER, WHITE ZINFANDEL
ST. HELENA, CA*

\$7

\$28

*CUPCAKE, PINOT GRIGIO
DELLE VENEZIE, ITALY*

\$8

\$32

RED WINE

*J LOHR, CABERNET SAUVIGNON
PASO ROBLES, CA*

GLASS

BOTTLE

\$8

\$16/35

*COLUMBIA CREST, MERLOT
COLUMBIA VALLEY, WA*

\$8

\$32

*YELLOW TAIL, PINOT NOIR
SOUTHEASTERN, AUSTRALIA*

\$7

\$28

ASIAN WINE

KIKKOMAN, PLUM WINE, JAPAN

~ A RIPE CHERRY AROMA AND SWEET PLUM FLAVOR,
BALANCED BY A LIGHT TARTNESS

\$6

\$25

HOUSE WINE

*CHARDONNAY, PINOT GRIS
CABERNET SAUVIGNON, MERLOT*

\$6

HOT SAKE

OZEKI SAKE

(S)

(L)

\$6

\$10



❖ "AUTOMATIC 18% GRATUITY MAYBE ADDED FOR PARTIES OF 6 OR MORE" ❖

ONLINE ORDER AVAILABLE

@ WWW.THAITUCSON.COM



SCAN ME

