

Appetizers

T1	Satay Chicken (4 skewers) Bar-B-Q chicken on skewers, served with a house peanut sauce and cucumber salad.	5.95
V0	Veggie Fried Spring Rolls (2 pieces) NEW! Tofu, onion, celery, carrot, and vermicelli wrapped in a rice paper then lightly fried. Served with house Nuoc Mam sauce.	3.75
V1	Fried Spring Rolls (2 pieces) Ground pork, shrimp, onion and vermicelli wrapped in a rice paper then lightly fried. Served with house Nuoc Mam sauce.	3.95
V2	Garden Roll (2 pieces) Steamed shrimp, rice vermicelli, mint leaves and bean sprout wrapped in a rice paper. Served with a hoisin peanut sauce.	3.95
V3	Veggie Dumplings (5 pieces) NEW! Minced vegetables dumplings lightly pan fried. Served with a house soy sauce.	5.95
T6	Grilled Spicy Shrimp *** Grilled shrimp served in a sweet and spicy dressing.	7.95
T11	Bangkok mussels NEW! Fresh mussels steamed with lemongrass, lime leaves, and Thai basil.	6.95

Salads

S1	House Salad Lettuce, basil, mint, and cilantro tomatoes, cucumber, carrot, and onion served with peanut dressing.	4.95
T2	Nam Tok-Thai Beef Salad** Grilled medium rare beef seasoned with ground chili, Thai herbs, and lime juice served over a fresh bed of lettuce	6.95
T3	Larb kai-Thai Chicken Salad** Minced chicken seasoned with spicy lime juice and exotic spices served over a fresh bed of lettuce.	5.95
T5	Yum Pla Muk Calamari Salad* Steamed Calamari seasoned with spicy lime juice, cilantro, and onion served over a fresh bed of lettuce.	6.95
S2	Papaya Salad ** NEW! Green papaya seasoned with lime juice, garlic, fresh Thai chilis, and crushed peanut. Topped with steamed baby shrimp.	5.95

Vegetarian Corner

T25	Pad Ma Keur Eggplant* NEW! Lightly sautéed peas, corn, carrots, and green and red bell pepper in a spicy basil sauce over lightly fried egg plant topped with Served with jasmine rice.	9.95
V14	Xa Ot Spicy Lemongrass* Tofu sautéed with lemongrass, mixed vegetables, and chili peppers	10.95
F7	Sweet and Sour ginger Broccoli NEW! Lightly breaded broccoli sautéed with onion, and carrot in a sweet and sour ginger sauce. Topped with fried basil	10.95
T20	Pad Thai Jae The National dish of Thailand is winning the popularity contest in the Western World. Stir-fried with tofu , rice noodles, eggs, and bean sprout in a sweet Thai exotic sauce, topped with roasted peanuts and cilantro.	9.95
T21	Pad Pak Raum Mit NEW! Mixed vegetable and tofu sautéed in a garlic sauce	9.95
T30	Panang Tofu** Tofu, green and red bell peppers, and string beans sautéed in a thick coconut sauce	9.95

Soups

V4	Veggie Pho Noodle Soup Vietnamese noodle soup. Served with broccoli, bean sprouts, cilantro, lime and basil leaves.	3.95
T8	Tom Yom Lemongrass Soup* Choice of chicken or shrimp served with straw mushroom in a spicy chicken broth seasoned with a touch of lemongrass (add \$1.00 for shrimp)	3.95
T9	Tom Kha Coconut Galanga Soup Choice of chicken or shrimp served with straw mushroom in a creamy coconut milk soup with a touch of lemongrass and galanga (add \$1.00 for shrimp)	3.95

Grill Specialty

V18	Grilled Lemon Chicken-Ga Nuong Chanh Tender chicken breast marinated with lemon peel and scores of other spices, then charbroiled to perfection. Served with rice vermicelli, fresh vegetables and peanuts.	11.50
V8	Com Suon-Grilled Pork Chop Grilled pork chop served with steamed rice and fresh vegetables.	8.95
V19	Grilled Lemongrass Beef Flank steak marinated in a blend of complex herbs and lemongrass and then grilled to perfection. Served with rice vermicelli, fresh vegetables and peanuts.	11.95
V20	Grilled Shrimp and Scallop-Tom Va Hao Nuong Succulent shrimp and scallops marinated, then charbroiled on a skewer with white onion, red and green bell peppers. Served with rice vermicelli, fresh vegetable and peanuts.	14.95
F16	Grilled Flank Steak Sliced flank steak marinated in a house specialty sauce then grilled to perfection. Served sizzling hot at your table with Jasmine rice	12.95
MS	Grilled Malaysian Beef Satay Tender flank steak marinated with coriander, tumeric, and lemongrass. Grilled to perfection on a skewer. Served over steamed Jasmine rice.	12.95

Chef's Corner *(served w/ steamed Jasmine rice)*

Choice of chicken, beef, duck, shrimp, or seafood:
add \$1.00 for beef, \$2.00 for duck, and \$4.00 for shrimp or seafood.
(Soft Shell Crab and Whole Flounder available upon request.)

T27	Kha Prao Basil** Choice of chicken, pork, beef, calamari or shrimp sautéed with basil leaves, string beans and spicy chili. Also available with vegetarian tofu	10.95
T28	Pad Khing Ginger* Choice of chicken or roasted duck stir-fried with fresh ginger, onion, scallion and black mushroom sauce. Also available with vegetarian tofu	10.95
T29	Kai Kra-Tiam White Pepper Garlic Tender chicken sautéed with fresh garlic and ground white pepper sauce bedded on vegetables. Also available with vegetarian tofu	10.95
T30	Pa-Nang Thick Coconut Curry** Choice of chicken, beef, duck or shrimp stir-fried with chili sauce in coconut milk, string beans and lime leaves. Also available with vegetarian tofu	10.95
T33	FuZasian Sweet Mango "Fish of the day" filet lightly fried then sautéed in a sweet and savory mango sauce	12.95
T35	Spicy Basil Shrimp** Lightly fried jumbo shrimp then sautéed with spicy sauce then topped with crispy basil and dried chili.	14.95
T34	Mussamun Southern Thai Curry NEW! Potatoes, white onion, and choice of tender beef or chicken simmered in a sweet Southern Thai Curry. Served with jasmine rice.	10.95
T36	Almond Shrimp* Lightly fried jumbo shrimp then sautéed in a sweet and spicy almond sauce topped with fresh cilantro	14.95

Noodle Specialty

Choice of chicken, beef, duck, shrimp, or seafood:
add \$1.00 for beef, \$2.00 for duck, and \$4.00 for shrimp or seafood)

T16	Pad Thai The National dish of Thailand is winning the popularity contest in the Western World. Stir-fried with rice noodle, eggs, bean sprout in a sweet Thai exotic sauce, topped with roasted peanuts and cilantro. Choice of chicken or shrimp (add only \$2.00 for shrimp). Also available with tofu	9.95
T17	Pad Kee Mow Drunken Noodles** Stir fried rice noodles with chili pepper, broccoli, garlic and fresh basil (choice of chicken, beef or seafood)	9.95
T18	Pad See-ew Noodles NEW! Stir fried hand made flat rice noodles, chinese broccoli, garlic and egg sautéed in a light and dark sweet soy sauce	9.95
T31	Green Thai Curry Noodles* Choice of chicken, duck, beef or shrimp simmered in a coconut milk sauce with bamboo shoots, string beans, basil leaves and spicy green curry served over vermicelli noodles or jasmine rice. Also available with vegetarian tofu	9.95
T32	Indonesian Red Curry Noodles* Choice of chicken, beef or shrimp simmered in a creamy coconut milk sauce with bamboo shoots, string beans, basil leaves and spicy red curry served over vermicelli noodles or jasmine rice. Also available with vegetarian tofu	9.95
F6	Malaysian Aromatic Noodles Fresh Malaysian noodles sautéed with broccoli, bean sprouts, scallions, and onions in an aromatic sauce. Topped with cilantro and shallots. Choice of tofu, chicken, beef, or seafood	9.95
V25	Mi Xiao Don Vietnamese Noodles Saigon style crispy egg noodle stir fried with mixed vegetables and choice of chicken, beef, or seafood	9.95
F8	Singapore Noodles Fresh noodle sautéed with mixed vegetables in a curry sauce with choice of chicken, beef, or seafood	9.95
T37	Phuket Island Seafood Combination** Combination of shrimp, scallops, calamari, and mussels sautéed in a chili sauce, lime leaves and fresh basil	14.95
T19	FuZasian Fried Rice Choice of chicken, beef, or shrimp sautéed with exotic herbs fried rice. Also available with vegetarian tofu	9.95
F9	Fire cracker NEW! Choice of chicken or shrimp lightly fried, then sautéed in a sweet and sour ginger fire cracker sauce	10.95
F16	Grilled Sliced flank steak Sliced flank steak marinated in a house specialty sauce then grilled to perfection. Served sizzling hot at your table with Jasmine rice	12.95
V18	Grilled Lemon Chicken Tender chicken breast marinated with lemon peel and scores of other spices, then charbroiled to perfection. Served with rice vermicelli, fresh vegetables and peanuts.	11.50
V8	Com Suon-Grilled Pork Chop Grilled pork chop served with steamed rice and fresh vegetables.	8.95
V19	Grilled Lemongrass Beef Flank steak marinated in a blend of complex herbs and lemongrass and then grilled to perfection. Served with rice vermicelli, fresh vegetables and peanuts.	11.95
V20	Grilled Shrimp and Scallop-Tom Va Hao Nuong Succulent shrimp and scallops marinated, then charbroiled on a skewer with white onion, red and green bell peppers. Served with rice vermicelli, fresh vegetable and peanuts.	14.95
MS	Grilled Malaysian Beef Satay Tender flank steak marinated with coriander, tumeric, and lemongrass. Grilled to perfection on a skewer. Served over steamed Jasmine rice.	12.95

FuZasian Lunch Specials (Mon-Fri 11am to 2:30pm)

Add a Tom Yom Lemongrass chicken soup to any lunch for only \$1.50

LT16 Pad Thai 6.95

The National dish of Thailand is winning the popularity contest in the Western World. Stir-fried with rice noodle, eggs, bean sprout in a sweet Thai exotic sauce, topped with roasted peanuts and cilantro. Choice of bean curd, chicken or shrimp (add \$2.00 for shrimp). **Also available with tofu.**

LT31 Green Thai Curry * 6.95

Choice of chicken, duck, beef or shrimp simmered in a spicy green curry coconut milk sauce with bamboo shoots, string beans, basil leaves. Served over vermicelli noodles or Jasmine rice add \$1.00 for beef, \$2.00 for duck and \$2.00 for shrimp. **Also available with vegetarian tofu.**

LF6 Malaysian Aromatic Noodles 6.95

Fresh Malaysian noodles sautéed with broccoli, bean sprout, scallion, and onion in an aromatic sauce. Topped with cilantro and shallots. Choice of chicken, beef, or seafood (add \$1.00 for beef, \$2.00 for seafood).

LV19 Grilled Lemongrass Beef 7.95

Flank steak marinated in a blend of complex herbs and lemongrass then grilled to perfection. Served with rice vermicelli, fresh vegetables, and peanuts.

LT29 Kai Kra-Tiam White Pepper Garlic Chicken 6.95

Tender chicken sautéed with fresh garlic and ground white pepper sauce bedded on vegetables. Served with Jasmine rice. **Also available with vegetarian tofu.**

LT30 Pa-Nang Thick Coconut Curry ** 6.95

Choice of chicken, beef, duck, or shrimp sautéed with chili sauce in coconut milk, string beans and lime leaves (add \$1.00 for beef, \$2.00 for duck and \$2.00 for shrimp). Served with Jasmine rice. **Also available with vegetarian tofu.**

T27 Kha Prao Basil ** 6.95

Choice of chicken, pork, beef, calamari or shrimp sautéed with basil leaves, string beans and spicy chili (add \$1.00 for beef or \$2.00 for seafood). Served with Jasmine rice. **Also available with vegetarian tofu.**

Salads

LS1 House Salad 4.95

Lettuce, basil, mint, and cilantro tomatoes, cucumber, carrot, onion served with a House peanut dressing.

LT3 Larb kai-Thai Chicken Salad ** 5.95

Minced chicken seasoned with spicy lime juice and exotic spices served over a fresh bed of lettuce.

Soups

V5 Pho Chicken Noodle Soup 6.95

Vietnamese chicken noodle soup. Served with bean sprouts, cilantro, lime and basil leaves.



In the Outback shopping center, next to Burlington Coat Factory

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HOURS

Monday - Thursday: 11am-9pm

Friday: 11am-10pm

Saturday: 12pm-10pm

Sunday: Closed