

Appetizers

- A1 FRESH ROLLS (limited availability) 8**
Shrimp, lettuce, cilantro, carrots and rice noodle wrapped in rice paper and served with Erawan sauce and roasted peanuts
- A2 SPRING ROLLS 7**
Crispy spring rolls filled with mixed vegetables and clear noodles, served with honey plum sauce
- A3 GOLDEN TOFU 7**
Crispy tofu served with Thai peanut sauce
- A4 SATAY 8**
Chicken marinated in house-special spices and coconut milk, grilled and served with Thai peanut sauce and fresh cucumber salad
- A5 FISH CAKES 9**
Ground ladyfish and green beans with curry pasted, fried and served with honey plum sauce, cucumber salad and roasted peanuts
- A6 CRISPY CALAMARI 9**
Crispy calamari served with honey plum sauce
- A7 SHRIMP GET DRESSED 9**
Shrimp, ground chicken and water chestnuts wrapped with pastry, served with honey plum sauce
- A8 ERAWAN LETTUCE CHICKEN 9**
Minced chicken, lime dressing and mixed nuts, served with lettuce cups

Curry

- Substitute:**
- Seafood combination (for C1 – C6) 17**
- Prawns or Calamari 15**
- Beef or pork 13**
- Combination of chicken, beef and pork 13**
- For Vegetarian: Tofu or without meat 11**
- C1 GREEN CURRY 11**
Chicken, eggplant, bell peppers and basil, simmered in green curry
- C2 RED CURRY (available for vegan) 11**
Chicken, bamboo shoots, bell peppers and basil, simmered in red curry and coconut milk
- C3 YELLOW CURRY (available for vegan) 11**
Chicken, potatoes, onions and carrots, simmered in yellow curry and coconut milk
- C4 MAHT-SA-MAN CURRY 11**
Chicken potatoes and carrots, simmered in house-special curry, coconut and roasted peanuts
- C5 PA-NANG CURRY (available for vegan) 11**
Chicken and bell peppers, simmered in creamy red curry sauce sprinkled with kaffir lime leaves
- C6 PUMPKIN CURRY (available for vegan) 11**
Chicken with kabucha pumpkin, bell peppers and basil, simmered in red curry
No substitutions
Pumpkin only for vegetarian
- C7 ROASTED DUCK CURRY 13**
Sliced duck, pineapple, tomato, bell peppers, and basil, simmered in red curry
Extra duck add 3.00

Soups

SMALL

LARGE

- O1 TOM- KAH 8 11**
Thai spicy and sour soup with choice of chicken or tofu or vegetables in creamy coconut broth, with lemon grass, mushroom, cilantro, green onions and galanga
Prawns only add 4.00
- O2 TOM YUM 8 11**
A sour and spicy broth with choice of chicken or tofu or vegetables, with mushrooms, cilantro, green onions, lemon grass and galanga
Prawns only add 4.00
- O3 PO-TAEK 17**
A sour and spicy broth with prawns, calamari, scallops, crab claw, mussels, mushrooms, basil, cilantro and lemon grass
- O4 SILVER NOODLES SOUP 8 11**
Minced chicken, clear noodles and vegetables in special house broth garnished with cilantro and green onions
Prawns only add 4.00

Salad

- S1 BEEF SALAD 13**
Grilled beef tossed in spicy lime dressing, onions, cucumbers and cilantro, served over lettuce
- S2 LARB 10**
Minced chicken with spicy lime dressing, cilantro and onions with toasted rice, served over lettuce
- S3 PAPAYA SALAD 10**
Shredded papaya tossed in spicy lime dressing with tomatoes and roasted nuts, served over lettuce
- S4 SILVER NOODLES SALAD 13**
Clear noodles, minced chicken, prawns tossed in spicy lime dressing, onions and cilantro
- S5 ERAWAN SALAD 10**
Mixed leaf lettuce, tomatoes and cucumber topped with grilled chicken and egg, served with special house dressing (contains peanuts)
- S6 SPICY CHICKEN SALAD 10**
Grilled chicken, crispy noodles, cashew nuts, ginger and mixed greens, seasoned with Thai dressing
- S7 CALAMARI SALAD 15**
Grilled calamari tossed in spicy lime, onions, cucumbers and cilantro, served over a bed of lettuce
- S8 PRAWN SALAD 15**
Grilled prawns tossed in spicy lime, onions, cucumbers and cilantro, served over a bed of lettuce
- S9 SEAFOOD SALAD 17**
Grilled prawns, calamari, scallop, crab claw and mussels tossed in spicy lime, onion, cucumbers and cilantro, served over a bed of lettuce

Erawan Specialties

- E1 MANGO AND CASHEW NUTS 13**
Chicken, bell peppers, dried chili, onions, carrots, gingers and cashew nuts, sautéed in mango chili paste sauce.
- E2 SPICY AND CRISPY TILAPIA 15**
Tilapia, lesser ginger, green peppercorns, basil and bell peppers, sautéed in red chili paste
- E3 SALMON PANANG 17**
Grilled salmon simmered in creamy coconut milk and red curry sauce, sprinkled with kaffir lime leaves
- E4 LAMB MAHT-SA-MAN CURRY 17**
Lamb, potatoes, pineapples and carrots, simmered in house-special curry, coconut milk and roasted peanuts

All elements of this menu are subject to change without notice
Thank you for your patronage

Service charge of 18% applies to party of 6 or more

Wok Corner

House sauce contains oyster sauce

W1 – W8 Substitute:

Seafood combination	17
Prawns or calamari	15
Beef or pork	13
Combination of chicken, beef and pork	13
For Vegetarian: Tofu or <u>without meat</u>	11
W1 FRESH GINGER.....	11
Chicken with ginger, onions, bell peppers and mushrooms, sautéed in house sauce	
W2 GARLIC AND PEPPER	11
Chicken with Thai garlic, pepper house sauce and sweet chili sauce, served over lettuce	
W3 SPICY BASIL	11
Chicken with bell peppers, onions and basil, sautéed in spicy garlic chilies house sauce (Note: choice of chicken is minced)	
W4 SPICY GREEN BEAN.....	11
Chicken with green beans, sautéed in spicy ginger curry house sauce	
W5 SPICY EGGPLANT	11
Chicken with eggplant, bell peppers, basil and onions, sautéed in garlic chilies house sauce (Note: choice of chicken is minced)	
W6 THAI SWEET AND SOUR.....	11
Chicken with pineapple, bell peppers, onions, tomatoes and cucumbers, sautéed in house honey plum sauce	
W7 MIXED VEGETABLES.....	11
Chicken with mixed vegetables, sautéed with garlic sauce	
W8 LOVELY SPINACH.....	11
Steamed spinach topped with chicken, sautéed with special peanut sauce	
W9 PUD PED MOO (Spicy bamboo pork)	13
Pork, bamboo, lesser ginger, green peppercorns, basil and bell peppers, sautéed in red chili paste	
W10 TRIPLE DELIGHT	17
Prawns, calamari, pork, mushrooms, baby corns, basil and bell peppers, sautéed in chili garlic house sauce	

Grilled Corner

G1 B.B.Q. HONEY PORK.....	13
Marinated pork with honey and special sauce, grilled and served with honey plum sauce	
G2 THAI B.B.Q CHICKEN	11
Chicken marinated in special spices, grilled and served with honey plum sauce	

Seafood

F1 GARLIC PRAWNS	15
Sautéed prawns with garlic, black pepper and house sauce, served on a bed of lettuce	
F2 SPICY BASIL PRAWNS.....	15
Sautéed prawns with garlic chilies house sauce, bell peppers, carrots, baby corns, mushrooms, onions, basil	
F3 THREE FLAVOR FISH	15
Fish, baby corns, mushrooms, carrots and bell peppers, sautéed in chili garlic house sauce and basil	
F4 PAD TA LAY (lemon grass seafood combination).....	17
Sautéed calamari, prawns and fish with garlic chili house sauce, lemon grass, onions, kaffir lime leaves and green beans, topped with crispy basil	

Noodles

Substitute:

Seafood combination	17
Prawns or calamari	15
Beef or pork	13
Combination of chicken, beef and pork	13
For Vegetarian: Tofu or <u>without meat</u>	11
N1 PAD-THAI (a favorite Thai noodle dish)	11
Thai style noodles pan-fried with chicken, tofu, egg, onions and bean sprouts, garnished with roasted peanuts	
N2 PAD-SEE-EW	11
Thick rice noodles pan-fried with chicken, egg and broccoli with our special house sauce	
N3 PAD-KEE-MAO (drunken noodles)	11
Thick rice noodles pan-fried with chicken, tomatoes, broccoli, basil, spicy garlic chilies house sauce	
N4 SILVER NOODLE	11
Bean thread noodles pan-fried with chicken, egg, mushrooms, bean sprouts and green onions	

Rice Dishes

Substitute:

Seafood combination	17
Prawns or calamari	15
Beef or pork	13
Combination of chicken, beef and pork	13
For Vegetarian: Tofu or <u>without meat</u>	11
R1 ERAWAN FRIED RICE CHICKEN	11
Jasmine rice, egg, onions and tomatoes	
R2 SPICY BASIL FRIED RICE CHICKEN.....	11
Jasmine rice, egg, bell peppers, onions, basil, garlic chilies house sauce	
R3 PINEAPPLE FRIED RICE CHICKEN	11
Jasmine rice, egg, tomatoes, onions, cashew nuts, raisins, pineapple and yellow curry	
R4 LEMON GRASS FRIED RICE CHICKEN	11
Jasmine rice, egg, basil, bell peppers, onions, lemon grass, and a hint of smoked chili house sauce	
R5 CRAB FRIED RICE	15
Jasmine rice, crab, egg and onions	
Extra crab	add 5.00

Side Order (not applicable to Appetizers)

STEAMED RICE (per order)	1.50
STEAMED BROWN RICE (per order)	2.00
STICKY RICE (per order)	2.00
STEAMED NOODLES	3.00
STEAMED VEGETABLES.....	3.00
HOUSE SALAD	5.00
PEANUT SAUCE	5.00
CUCUMBER SALAD	5.00
SPICY SALAD DRESSING	5.00
ERAWAN SALAD DRESSING (contains peanuts).....	5.00
FRIED EGG	2.00
EXTRA THICK NOODLES	3.00
EXTRA MEAT (chicken or beef or pork)	3.00
EXTRA VEGETABLES OR TOFU	3.00

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Thank you for your patronage

We accept MC and Visa (Credit Card minimum \$10)
Service charge of 18% applies to party of 6 or more