

# SEA LUNCH

## APPETIZER

- Roasted Tofu with Salad\*** • mixed green bean sprout, onion, peanut dressing, taro chip  
• cesar salad romaine crispy five spice crouton miso dressing
- Crispy Basil Spring Rolls\*** lemon-mustard vinaigrette
- Golden Fritter** crispy chicken & shrimp with chili honey sauce
- Temple Steamed Dumpling** chicken & shrimp or vegetable dumpling with rice soy vinaigrette
- Labb Chicken Salad** minced chicken, mint, scallion, red onion, roasted grain in chili lime sauce with lettuce cup
- Tom Yum Seafood** shrimp, squid, scallop, onion, scallion, galangal, lemongrass in broth

## MAIN DISH

 Chicken / Tofu / Vegetable / Beef **7** • Shrimp **8**

- Traditional Pad Thai** rice noodle, egg, peanut, scallion, bean sprout
- Broad Rice Noodle** with broccoli, egg and black soy sauce
- Pattaya Noodle** broad noodle, sesame, scallion, radish peanuts
- Massaman Curry** thick mild, potato, roasted peanut
- Panang Curry** medium spicy, string bean
- Red Curry** spicy, tomato bamboo shoot
- Green Curry** most spicy, eggplant, bamboo shoot
- Spicy Basil** onion, pepper, chili basil pesto
- King Rama** combination red curry & peanut sauce, green vegetable
- Black Bean Ginger** mushroom, pineapple, scallion
- Cashew Nuts** onion, bell pepper tamarind chili

## SPECIALTIES

- 8 Grilled Pork Chop** stir-fried seasonal vegetable
- 8 Grilled Chicken Breast** with green vegetable, three flavors sauce
- 8 Brown Rice Vegetable\*** sautéed tofu, mixed veggies with brown rice
- 8 Steamed Mix\*** selected vegetable, tofu, brown rice, pepper sauce
- 8.5 Sa-med Pad Thai** chicken & shrimp, carrot, peanuts, egg without noodle
- 8.5 Seafood Rice Bowl** shrimp, squid, scallop broccoli, mushroom, carrot in gravy garlic-pepper sauce
- 9 Tamarind Fish** crispy fillet of tilapia with spicy three flavor sauce

(\*) vegetarian available, noodles does not include rice • Lunch Hour from 11:30 - 3:30  
A complimentary appetizer with each main dish for lunch special

## APPETIZERS

- 4 Crispy Basil Spring Rolls\*** vegetarian rolls with lime & mustard vinaigrette sauce
- 4 Po-Pia Sod\*** fresh vegetarian rolls with peanut and tamarind sauce
- 4 Emerald Vegetable Dumplings** served with black plum sauce
- 4 Village Steamed Dumplings** chicken & shrimp with chili soy sauce
- 4 Triangle Curry Puffs** curry chicken & potato wrapped in pastry with cucumber salad
- 4 Tup Tim Fritters** crispy chicken & shrimp dumpling with sweet & sour sauce
- 5 Floating Market Chicken Sa-Tae** chicken with peanut sauce & side cucumber ,toasted bread
- 5 Lettuce Wrap** chicken & peanut wrapped in rice skin & lettuce with red vinaigrette tomato sauce
- 5 Martini Crispy Shrimp** finger shrimps wrapped in rice dough served with marinated basil sauce
- 5 Calamari Super Bowl** crispy calamari with tomato salsa
- 5 Jade Seafood Dumplings** steamed crab meat & shrimp wrapped in green wonton served with massaman curry sauce

## SOUP

- 4 Original Tom Ka** chicken or tofu with mushroom, galangal, coconut milk
- 4 Classic Tom Yum** chicken, shrimp or tofu with spicy lemongrass and tomato
- 4 House Soup** chicken, shrimp or tofu with mixed vegetables

## SALAD

- 4 Organic Caesar\*** with crispy five spice crouton and miso dressing
- 4 Exotic Green Salad\*** with house peanut dressing
- 5 Green Papaya Salad\*** string bean, tomato & peanuts with chili-lime dressing
- 6 Crispy Duck Salad** warm duck, romaine lettuce and tomato with chili-lime juice
- 6 Grilled Eggplant & Shrimp** tomato, cucumber, onion, carrots with chili-juice
- 6 Ocean Salad** shrimp, squid and scallop combo romaine lettuce, tomato with spicy citrus dressing
- 6 Sea Som Tum** shrimp, squid with green papaya salad

## NOODLES

- 9 Pad Thai** chicken & shrimp with rice noodle, eggs, peanut, bean sprouts and scallion
- 9 Broad Rice Noodle** broad noodle with broccoli & eggs
- 9 Drunk Man's Noodle** broad noodle with chicken, shrimp & squid stir-fried with spicy basil chili and eggs
- 9 Pad Woon Sen** vermicelli, onion, ginger, scallion, carrot, mushroom and bean sprouts
- 9 Pattaya Noodle** sautéed broad noodle with eggs, sesame, scallion, radish & peanut
- 9 Curry Noodle Soup\*** rice noodle, potato, bean sprout and carrot in curry soup

## CURRY

 Chicken / Beef / Tofu / Vegetable / Shrimp

- 9 Malay Massaman Curry** thick sweet & mild curry with peanut, carrot & potato
- 9 Bangkok Panang Curry** medium spicy curry with string beans and lime leaf
- 9 Island Red Curry** spicy curry with bamboo shoot & tomato
- 9 Patpong Green Curry** the spiciest curry with eggplant & bamboo shoot

## SAUTÉED

 Chicken / Beef / Tofu / Vegetable / Shrimp

- 9 Queen of Siam Basil** with spicy chili basil sauce
- 9 Garlic and Mixed Vegetables** black pepper with garlic sauce
- 9 Rama the King** with mixed veggies, peanut sauce & chili paste
- 9 Ginger and Pineapple** with mushroom, scallion, onion
- 9 Sautéed String Bean** spicy chili with onion, bell pepper, minced radish
- 9 Sweet & Sour Deluxe** tomato, cucumber, pineapple, onion, bell peppers
- 9 Garden Delight** Sautéed assorted vegetables with garlic sauce and sesame oil
- 9 Eggplant Basil** stir-fried with garlic & chili

## FRIED RICE

 Chicken / Beef / Tofu / Vegetable / Shrimp

- 9 Spicy Thai Herbs Fried Rice** egg, ginger, basil, scallion and chili paste
- 9 Green Basil Fried Rice** sautéed with spicy green curry paste, egg, snow peas and onion
- 9 Siamese Fried Rice** with eggs, tomato, onion, and scallion
- 9 Pineapple Fried Rice** with cashew nut
- 9 Thunder Fried Rice** with eggs, tomato, onion and scallion

## SEA'S SPECIALTIES

- 11 Classic Pork Chop** our signature pork chop with stir-fried veggies in pepper sauce
- 11 Grilled Lemongrass Chicken** half chicken marinated with herb, honey-chili sauce along with steamed broccoli, napa cabbage
- 11 Cashew Nut Chicken** with tamarind chili sauce, onion
- 11 Volcanic Chicken** half chicken with spicy lava sauce with stir-fried mixed vegetable
- 14 Red Sea Duck** half duck in red vinaigrette-tomato gravy sauce served with stir-fried mixed veggies
- 11 Sea's Chicken Breast** grilled marinated chicken breast served with chef's special three-flavor sauce and sautéed vegetable
- 10 Sa-Med Pad Thai** served without noodle. stir-fried with peanut, eggs & bean sprout and paprika flavor. choice of chicken, tofu or shrimp
- 14 Lovely Duckling** roasted duck in tomato-red curry sauce
- 11 Water Chix** grilled lemongrass chicken in panang curry with carrot, onion, snow peas, broccoli and sting beans
- 14 Emperor Jumbo Shrimp** stired-fried jumbo shrimps with mushroom and asparagus
- 14 Chu-Che Grilled Salmon** grilled fillet of salmon with chu-chee Curry
- 14 Salmon Dark Sea** grilled salmon with spicy chili, ginger and white wine
- 14 Geyser Shrimp in Clay Pot** jumbo shrimps, vermicelli and ginger cooked in clay pot with stir-fried mixed vegetables
- 16 Tamarind Whole Fish** crispy red snapper with spicy tamarind-chili sauce
- 14 Pacific Combo** crispy fillet of tilapia, shrimp, scallop with spicy sweet sour sauce
- 13 Seafood Rice** clay pot shrimps, squid and fillet of white fish and organic vegetables in gravy sauce served over jasmine rice
- 13 Spicy Dark Ocean** shrimp, squid & fillet of white fish stir-fried with garlic, scallion, carrot, bell pepper and chili paste oil
- 13 Brooklyn Basil** shrimp, squid, scallop sautéed with basil, bell pepper, onion, ginger and chili paste

## SIDE DISH

- 1 Jasmine Rice, Brown Rice, Black-White Sticky Rice**