





HOUSE SPECIALS GINGER SALMON

Slices of salmon flash fried with fresh ginger, asparagus, and bamboo shoots. - 18 -

WOK SEARED IZUMI-DAI (GF)

Sushi-grade Japanese tilapia wok-seared and served over chinese broccoli with a Thai sweet chili sauce.
- 17 -

MANGO TANGO IZUMI-DAI GF

Sushi-grade Japanese tilapia wok-seared and served with stir-fried onions, tomatoes, bell peppers, cauliflower and pineapple in a sweet Thai mango-tango chili sauce.

HOT POT SOUP

Salmon, black tiger shrimp, imitation crab, squid and mussels simmered with mushroom, white onion, basil, and green onion, in a hot and spicy broth.

Served in a heated pot.

- 18 -

SIAM CHICKEN

Thai style boneless fried chicken served on top of mixed vegetables with a spicy chili sauce. - 18 -

CRISPY DUCK (GF)

Crispy duck served with an assortment of vegetables and stir-fried in a basil sauce.
- 21 -

JUNGLE NOODLES

Giant noodles stir-fried with chicken, pork belly, and blacktiger shrimp. Garnished with steamed asparagus. - 19 -

SEARED SALMON

Seared Scottish salmon with Thai black soy glaze. Served with lime ginger rice and mixed vegetables. - 21 -

JUNGLE FISH

Seared salmon marinated with red curry, sweet chili sauce, and lemongrass. Topped with an assortment of asian vegetables and fried cashews. Served with coconut rice.

- 19 -

CRISPY PORK BELLY

Crispy pork belly served with mixed asian vegetables, and garnished with kimchee and anise glaze.



FRIED RICE THAI STYLE

VEGETABLE FRIED RICE (-G)

Fried rice with white onion, egg, broccoli, baby corn, peas, and carrots.

FRIED RICE (~G)

Your choice of protein with white onions, egg, peas, and carrots.

CHICKEN - 14 | BEEF - 15 | SHRIMP - 15 PORK BELLY - 15 | TOFU - 13 |

Fried rice with a combination of chicken, pork, beef, and shrimp. Mixed with cashews, pineapple, egg, white onion, and peas.

- 15 -

PINEAPPLE FRIED RICE (~G)

BASIL FRIED RICE (-G)

Your choice of protein with holy basil, white onions, green onions, bell peppers, and egg.

CHICKEN - 14| BEEF - 15| SHRIMP - 15 PORK BELLY - 15| TOFU - 13|

JUST NOODLES

PAD THAI (G)

Rice noodles, roasted peanuts, egg, bean sprouts and chopped green onions stir-fried with your choice of:

CHICKEN - 14 | BEEF - 15 | SHRIMP - 15 PORK BELLY - 15 | TOFU - 13 | VEGETABLES - 12

SPICY FRIED NOODLES (-G)

Chicken, holy basil, onion, egg, peppers and wide rice noodles stir-fried in a red hot wok.

– 14 –

LAD NA

Chicken, onion, garlic, Chinese broccoli and wide rice noodles stir-fried in a thick Thai soup. - 14 -

CHICKEN LETTUCE WRAP (GF)

Wok-seared chicken, toasted ground rice stir-fried with red onion, green onions and cilantro.

Served with lettuce cups.

- 10 -

SPICY FRIED CALAMARI (GF)

Rice flour dusted calamari tossed with green onion and fresh chili peppers. Served with a sweet chili sauce.

- 9 -

CHICKEN SATAY

Four chicken skewers lightly fried and served with peanut sauce. - 8 -

DIM SUM

Your choice of either steamed pork and shrimp, pan-fried pork and vegetable, pan-fried shrimp, or pan-fried chicken and vegetable dim sum.

Served with dumpling sauce.

SPRING ROLLS (GF)

Two paper thin rolls filled with fresh vegetables and then fried. Served with sweet and sour, sriracha, and mustard sauces.

STEAMED MUSSELS GF

Prince Edward Island mussels steamed in holy basil, lemongrass and green curry sauce.

CRAB PUFFS

Five crab and cream cheese puffs served with our sweet and sour sauce.
- 6 -

POPCORN CHICKEN (GF)

A child's portion of lightly breaded bite sized pieces of chicken served with our sweet and sour sauce.

FRIED COCONUT SHRIMP (GF)

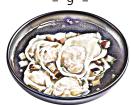
Black tiger shrimp marinated with coconut milk and tossed in coconut chips.

Served with thai sweet chili sauce.

- 8 -

FRIED OYSTERS

Tempura battered fried oysters, served with a Thai seafood sauce.
- 9 -



SOUPS

HOT & SOUR SHRIMP SOUP (GF)

Black tiger shrimp simmered in Kaffir lime leaves and lemongrass.

HOT & SOUR MUSHROOM SOUP (GF)

Button mushrooms simmered in Kaffir lime leaves and lemongrass.

CHICKEN WITH COCONUT MILK SOUP (GF)

Fresh chicken stewed with coconut milk and fresh squeezed lemon juice.

VEGETABLE SOUP (GF)

Baby corn, broccoli and napa cabbage simmered in a mild vegetable broth.

WONTON SOUP

Seasoned pork wontons simmered in a flavorful broth. Topped with roasted garlic.



SHREDDED CARROT OR CABBAGE SALAD GF

Your choice of either shredded carrot or shredded cabbage salad, served with a special tangy sauce and lightly garnished with peanuts.

PAPAYA SALAD (GF)

Freshly sliced papaya, carrots, tomato, and string beans mashed with sweet and sour dressing. Served cold and garnished with roasted peanuts.

GINGER SALAD GF

Arugula, lettuce and tomatoes with Teak's famous ginger dressing. - 5 -







STIR FRY DISHES Best of the Rest

TEAK TRIO

Beef, chicken, pork belly, tomatoes, bell peppers, broccoli, mushrooms, and pineapple stir-fried in Teak special brown sauce. - 16 -

CHICKEN THAI SPICY

Sliced chicken, baby corn, napa cabbage, mushrooms, broccoli, peppers, cauliflower, and bamboo shoots, wok-fried in a Thai curry sauce.

– 14 –

CASHEW CHICKEN THAI STYLE

Sliced chicken, cashews, mushrooms, peppers, cauliflower, pineapple, broccoli, and onions.
Stir-fried with a Thai brown sauce.
- 14 -

SHRIMP VEGETABLES

Black tiger shrimp, broccoli, baby corn, cauliflower, mushrooms and peppers stir-fried in a Thai brown sauce. - 15 -

SEAFOOD DELIGHT

Salmon, black tiger shrimp, mussels and imitation crab stir-fried with mushrooms, bell peppers, baby corn, cauliflower, and broccoli in a Thai brown sauce. Vegetable Only

VEGETABLE THAI SPICY

Broccoli, mushrooms, cauliflower, baby corn, bell peppers and bamboo shoots stir-fried with a Thai curry sauce.

– 13 –

STIR FRIED VEGETABLES

Broccoli, mushrooms, cauliflower, baby corn, bell peppers and napa cabbage stir-fried in a Thai brown sauce.

- 13 -

THAI CHILI TOFU

Tofu stir-fried with broccoli, and sweet chili sauce. - 13 -

CAULIFLOWER THAI SPICY

Cauliflower and bell peppers stir-fried with a Thai curry sauce -13-Something In Common

HOLY BASIL LEAVES

Chicken, bell peppers, onions, and mushrooms stir-fried with Thai basil leaves.

GREEN BEAN

Chicken, bell peppers, and fresh green beans stir-fried in a Thai curry sauce. - 14 -

PEPPER GARLIC

Chicken, peas, and carrots stir-fried in a pepper garlic sauce and surrounded by steamed broccoli.

THAI STYLE SWEET & SOUR

Chicken, onions, tomatoes, peppers, cauliflower, and broccolistir-fried in a special sweet and sour sauce.

- 14 -

BROCCOLI

Chicken stir-fried with broccoli and carrots on high heat for crispness. - 14 -

GINGER

Chicken, shredded ginger, mushrooms, onions, green onions, bell peppers, and baby corn stir-fried in Teak special brown sauce. - 14 -

ASPARAGUS

Chicken and fresh asparagus stir-fried in Teak special brown sauce. - 14 -

EGGPLANT

Chicken, eggplant, green onion, and red peppers stir-fried in Teak special brown sauce. - 14

THAI CURRY

All curries available on a spice level of 3-10

RED CURRY CHICKEN (GF)

Green beans, baby corn, eggplant, bell peppers, basil, bamboo shoots, and chicken stewed in spicy
Thai red curry. - 15 -

GREEN CURRY CHICKEN GF

Green beans, baby corn, eggplant, bell peppers, peas, bamboo shoots, carrots, basil and chicken stewed in hot Thai green curry (the most spicy curry). - 15 -

YELLOW CURRY CHICKEN (GF)

Carrots, potatoes, onions, baby corn, chicken, and cauliflower stewed in spicy Thai yellow curry.

PANANG CURRY (GF)

Chicken stewed with Kaffir lime leaves, broccoli, and panang curry sauce. - 15 -

MASSAMAN CURRY CHICKEN (GF)

Baby corn, carrots, pineapple, onions, cauliflower, and potatoes simmered with chicken in Massaman curry sauce. Topped with peanuts - 15

SEAFOOD CHOO CHEE $^{\tiny{\mbox{\scriptsize GF}}}$ Salmon, fresh squid, imitation crab, and black tiger shrimp simmered with tomatoes, baby corn, bell peppers, basil, and pineapple in red curry sauce. - 18 -

PROTEIN SUBSTITUTIONS

TOFU - 1 -

BEEF

- 2 -

SALMON

PORK BELLY

- 3 -

SHRIMP

- 3 -

DUCK

BEVERAGES

HOT GREEN TEA - 3.50

THAI TEA

- 4 -

THAI COFFEE - 4 -

MANGO SHAKE

- 5 -

COKE PRODUCTS

Coke, Diet Coke, Coke Zero, Sprite, Iced Tea, Lemonade.

BEER & COCKTAILS

See our beer and cocktail menu.