

THE
THONGLOR
ทองหล่อ
SAN FRANCISCO



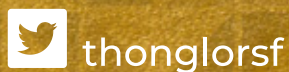
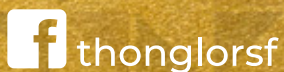
THAI RESTAURANT

DINE IN ♦ TAKE OUT ♦ DELIVERY ♦ CATERING



Order Now ☎ (415) 346-3121

420 GEARY STREET, SAN FRANCISCO, CA, 94102
OPEN DAILY, 11AM - 11PM



APPETIZERS

FRIED TOFU 8.50

Deep fried tofu triangles, served with peanut sauce.

VEGETARIAN ROLLS 10.25

Vegetarian rolls stuffed with silver noodles, shitake mushrooms, carrots, and cabbage, taro. Served with sweet and sour sauce.

VEGETARIAN CURRY PUFF 10.25

Vegetarian filled puff party, served with plum sauce.

SWEET TARO PUFFS 10.25

Fresh taro fried puffs served with sweet and sour sauce.

SHRIMP TEMPURA 12.50

Served with Sweet & Sour sauce

THAI FISH CAKES 10.25

Succulent fish morsels mixed with a touch of curry paste and chopped green beans. Served with fresh cucumber salad.

CRISPY PUMPKIN 10.25

Shredded pumpkin, deep fried in sesame seed and coconut butter.

CHICKEN SATAY 12.50 TOFU SATAY 10.25

Chicken strips marinated with fresh herbs and spices, BBQ on skewers, served with peanut sauce and cucumber salad.

MOO PING 13.50

Thai style BBQ Pork skewers served with homemade sauce.

PRAWNS IN A BLANKET 12.50

Marinated prawns wrapped in rice paper, fried and served with sweet and sour sauce.

FRIED CALAMARI 12.00

Deep fried batter calamari served with sweet and sour sauce.

HOI-JOR 13.00

Fried bean curd paper stuffed with ground shrimp and pork, crabmeat, and water chestnut, with a side of sweet plum sauce.

SPICY WINGS / SPICY FRIED TOFU 12.00

Crispy chicken wings, sautéed with fresh chili, garlic and topped with crispy sweet basil.

APPETIZER COMBO 19.50

Sampler plate of Vegetarian Rolls, Fish Cakes, Shrimp Tempura, Fried Tofu and Chicken Satay. Served with peanut sauce and sweet & sour sauce.



TOFU SATAY



SPICY FRIED TOFU

SOM TUM



SOM TUM (PAPAYA SALAD) 13.50

Green papaya salad with tomatoes, green beans, and peanuts, with spicy lime dressing. Served on a bed of lettuce.

LARB 13.50

Choice of ground chicken, pork or beef, cooked and seasoned with onions, mint leaves, roasted rice powder, and Thai chili with spicy lime dressing. Served on a bed of lettuce.

LARB



SILVER NOODLE SALAD



THAI SALADS

** Sauce can NOT be on the side**

CALAMARI SALAD 15.00

Fresh calamari marinated with lemongrass, ginger, mint leaves and onions with spicy lime dressing.

SILVER NOODLE SALAD 15.00

Silver noodles cooked with shrimp, minced pork, dried white mushrooms, onions with spicy lime dressing.

SOUPS

Choice of Tofu&Veg, Chicken, Shrimp

	TOFU&VEG	CHICKEN	SHRIMP
TOM YUM	12.50	13.50	15.50

Hot and sour soup with mushrooms, tomatoes, lemongrass, galanga and limejuice.

TOM KHA	12.50	13.50	15.50
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Thai-style coconut milk soup with mushrooms, lemongrass, galanga and limejuice.

POH TAK			17.00
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Hot and sour soup with a combination of Seafood, lemongrass, galanga, ginger and sweet basil.

TOM SAPP NUER PEY			17.00
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Spicy and sour soup with tamarind sauce, stewed beef, roasted rice, fresh herb, spices, onions, mushroom, basil and chili

PRAWNS IN A BLANKET



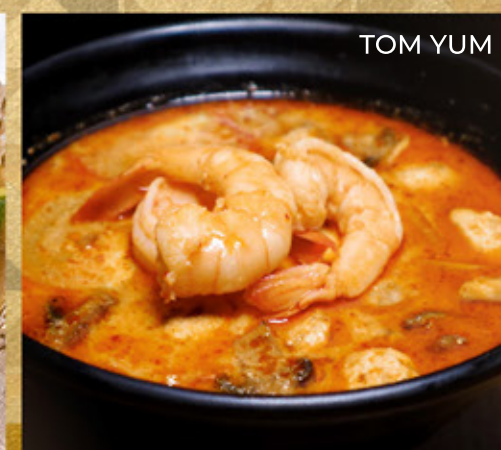
CHICKEN SATAY

TOM KHA



TOM SAPP NUER

TOM YUM



THONGLOR'S NOODLE SOUPS

Choice of noodles: Flat Rice Noodle / Rice Stick Noodle / Vermicelli Noodle / Egg Noodles Silver Noodle OR No noodles.

SLICED BEEF NOODLE SOUP 14.50

Your choice of noodles with beef slices, seasonal green vegetable, and bean sprouts in spicy beef broth.

BEEF BALL NOODLE SOUP 14.50

Your choice of noodles with beef balls, seasonal green vegetable and bean sprouts in spicy beef broth.

STEWED BEEF NOODLE SOUP 15.50

Your choice of noodles with chunks of stewed beef, seasonal green vegetable and bean sprouts in spicy beef broth.

COMBINATION BEEF NOODLE SOUP 15.50

Your choice of noodles with beef slices, stewed beef, beef balls, seasonal green vegetable, and bean sprouts in spicy beef broth.

B.B.Q. PORK AND FISH BALL NOODLE SOUP 15.50

Your choice of noodles with barbequed pork slices, minced pork, fish balls, and bean sprouts in chicken broth.

CHICKEN NOODLE SOUP 14.50

Your choice of noodles with chicken slices and bean sprouts in chicken broth.



ROAST DUCK NOODLE SOUP

COMBINATION BEEF NOODLE SOUP



SEAFOOD NOODLE SOUP 16.50

Your Choice of noodles with shrimp, calamari, imitation crabmeat, fish balls, and bean sprouts in chicken broth.

TOM YUM NOODLE SOUP 16.50

Your choice of noodles with barbequed pork slices, minced pork, sliced fish, fish balls, ground peanut and bean sprouts in Thai style hot and sour soup. (Vegetarian / Vegan also available)

ROAST DUCK NOODLE SOUP 18.00

Your choice of noodles with slices of boneless roast duck and Bok Choy vegetable in Chinese herb duck broth.

VEGETARIAN NOODLE SOUP 14.50

Your choice of noodles with Chinese Broccoli, Napa cabbage, mushrooms, beansprouts and fresh tofu in chicken broth (Vegetarian / Vegan also available)

TOM YUM NOODLE SOUP



CHOICE WITH CHICKEN, PORK OR VEGETABLES & TOFU
OR WITH BEEF
OR WITH PRAWNS OR CALAMARI
OR WITH SEAFOOD
OR WITH SALMON

RICE PLATE* A-LA-CARTE

14.50 +3.00
15.50 +3.00
17.50 +3.00
19.50 +3.00
20.50 +3.00

PAD GRA POW



PAD GRA POW (CHOICE OF GROUND CHICKEN, PORK OR BEEF) - sautéed with bell peppers, Thai chili, and sweet basil

PAD PRIK KHING - sautéed with spicy chili paste and string beans

PAD GRA TIAM - sautéed with fresh garlic and black pepper

PAD PRIK SOD - sautéed with bell peppers, onions and Thai chili

PAD MA KUER - sautéed with eggplants, bell peppers, chili and sweet basil in black soy sauce

PRA RAM - sautéed with peanut sauce, served on a bed of mixed vegetables

PAD FRESH GINGER - sautéed with fresh ginger, mushrooms and onions

CASHEW NUT 15.50
Deep-fried battered meat of your choice tossed with roasted chili, cashew nuts, bell peppers, onions

PAD THONGLOR 15.50
Kabocha squash, chili, garlic, bell peppers, egg, basil leaves

KAO MOO DANG 17.50
Roasted pork, pork sausage and boiled egg served with rice and delicious homemade red gravy sauce.

PAD PRIK KHING



ROAST DUCK



RICE PLATE* A-LA-CARTE

THAI BBQ CHICKEN 14.50 17.50
Marinated in Thai herbs served with sweet and sour sauce

ROAST DUCK 18.00 23.00
Boneless roast duck on a bed of Bok Choy vegetable with house-made duck sauce

* Rice plate comes with jasmine rice by default, but can be substituted with Brown rice add \$0.75, Sticky rice add \$1, Coconut rice add \$2, Fried rice add \$3.50

CHEF'S SPECIALS

PRAWN SALAD 14.00

Onion, garlic, chili mixed with housemade salad dressing.

VEGETABLE DELUXE 14.00/17.00

Sautéed mixed vegetables, mushrooms and tofu with a light oyster sauce/soy sauce.

BASIL FRIED RICE 14.00

Stir fried rice with black soy sauce, string bean, bell peppers and basil.

ROTI GAENG 16.00/19.00

(Thai Pancake with Curry) Choice of Yellow, Red, Green curry with Choice of meat (Chicken, Pork, Beef, Vegetarian) served with a plain Roti.

GRILLED SALMON 18.00

Served with steamed vegetables.

SOLE FILLET 18.00

Lightly pan fried and topped with your choice of garlic sauce, spicy and sweet sauce.

B.B.Q. PORK AND SHRIMP WONTON NOODLE SOUP 16.00

Barbequed pork slices, Shrimp wontons and Bok Choy vegetable in chicken broth with Ramen Noodles.

MILKY TOM YUM WITH NOODLES 19.00

Hot and sour creamy soup with a combination of seafood (prawn, calamari, fish), lemongrass, galanga and ginger served with rice stick noodles.

SOLE FILLET



Lychee Curry with Roast Duck

CURRIES

All curries are served with Jasmine Rice (substituted with Brown rice add \$0.75, Sticky rice add \$1, Coconut rice add \$2, Fried rice add \$3.50), A la carte add \$3

Choice of Tofu&Veg, Chicken or Pork (Substitute with Beef add \$1 / Shrimp add \$3 / Seafood or Duck add \$5 / Salmon add \$6)

PANANG CURRY 15.00

Medium spicy curry with peanut sauce, coconut milk and bell pepper.

YELLOW CURRY 15.00

Mildly spicy curry made from curry powder, turmeric, and Thai spices, with coconut milk, onion, carrot, potatoes.

RED CURRY 15.00

Medium spicy curry cooked with coconut milk, sweet basil, eggplant, string beans, bell pepper and bamboo shoots.

GREEN CURRY 15.00

Spicy curry cooked with coconut milk, sweet basil, chili, eggplant, string beans, bell pepper and bamboo shoots.

THONGLOR CURRY 16.00

Kabocha squash, string bean, bell peppers, Thai basil leaves in a spicy Red curry.

Lychee Curry with Roast Duck 19.00

Boneless roast duck, Lychee fruit, tomatoes, bell peppers and Thai basil leaves in a red curry served with rice.

STIR FRIED NOODLES & FRIED RICE

PAD THAI 14.50

Pan fried rice noodles, tofu, egg, garlic, green onions, bean sprouts and crushed peanuts.

PAD SEE EW 14.50

Stir-fried flat rice noodles with egg, Carrot, American broccoli and soy-based stir-fry sauce.

PAD KEE MAO 14.50

Stir-fried flat rice noodles with green beans, bell peppers, Thai chili and sweet basil.

RAAD NA 14.50

Pan-fried flat rice noodles, topped with soy-based gravy sauce and Chinese broccoli.

GUAY TIEW LORD 16.00

Sauteed shrimp, ground chicken, calamari, sliced fish cake, and bean curd, with white onion, bean sprouts. Served over flat rice noodles.

PAD WOONSEN 16.00

Stir fried Silver noodles with onions, tomatoes, broccoli, baby corn, carrot, cabbage with egg.

GOY SEE MEE 16.00

Thai style gravy sauce with shrimp, calamari, sliced fish cake, broccoli, mushrooms, carrots, bamboo shoots, cabbage, baby corn, and green onion. Served over crispy egg noodles.

GUAY TIEW NUA SUB 17.00

Ground beef sauteed with onion, bell pepper and curry powder, served over flat rice noodles and topped with fried egg.

Choice of Tofu&Veg, Chicken or Pork (Substitute with Beef add \$1 / Shrimp add \$3 Seafood or Duck add \$5 / Salmon add \$6)

PAD THAI



PINEAPPLE FRIED RICE



THAI FRIED RICE 14.50

Fried rice with egg, onions, tomatoes, crab paste, and topped with cilantro and cucumber.

BARBEQUE PORK FRIED RICE 16.50

Fried rice with barbeque pork and Chinese sausage, egg, onions, tomatoes, and crab paste, topped with cilantro and cucumber.

CRISPY FRIED CHICKEN OVER FRIED RICE 16.00

Fried chicken cutlet over Thai style fried rice, topped with cilantro and cucumber. Served with sweet and sour sauce.

ROASTED DUCK FRIED RICE 18.00

Fried rice with boneless roast duck slices, egg, tomatoes, crab paste, and onions, topped with cilantro and cucumber.

CRAB MEAT FRIED RICE 18.00

Fried rice with crabmeat, egg, and onions, topped with cilantro and cucumber.

PINEAPPLE FRIED RICE 18.00

Fried rice with chicken, shrimp, pineapple, onions, tomatoes, cashew nuts, crab paste, and curry powder, topped with cilantro and cucumber.



GUAY TIEW LORD



ROASTED DUCK FRIED RICE

VEGETABLES VEGETARIAN VEGAN

* The below items can be made **without egg, fish sauce and oyster sauce on your request.**

Please notify wait staff of your food allergies and restrictions when you place the order.

TOM YUM J SOUP **12.50**

Assorted vegetables and tofu in hot and sour soup with mushrooms, tomatoes, lemon grass, galanga and limejuice.

TOM KHA J SOUP **12.50**

Assorted vegetables and tofu in Thai style coconut milk soup with mushrooms, galanga, lemon grass, and a touch of limejuice.



J = NO MEAT

VEGETABLE DELUXE

Sautéed mixed vegetables, mushrooms and tofu with a light oyster sauce / soy sauce

RICE PLATE* **14.00**

A-LA-CARTE **17.00**

PAD GRA POW J

Vegetables and tofu sautéed with bell peppers, Thai chili, and sweet basil

PAD MA KUER J

Vegetables and tofu sautéed with eggplants, bell peppers, chili and sweet basil in black soy sauce

PAD PRIK KHING J

Fried tofu sautéed with spicy chili paste and string beans

PAD PRA RAM J

Fried tofu sautéed with peanut sauce, served on a bed of mixed vegetables

PAD GRA TIAM J

Vegetables and tofu sautéed with fresh garlic and black pepper

CASHEW NUT J

Vegetables and tofu sautéed with crispy chili, cashew nuts, bell peppers and onions

PAD PRIK SOD J

Vegetables and tofu sautéed with bell peppers, onions and Thai chili

VEGETARIAN CURRY **15.00**

Mixed vegetables and fresh tofu in your choice of Yellow Curry, Red Curry or Green Curry. Served with Jasmine Rice.

PAD THAI J **14.50**

Stir fried rice stick noodles with mixed vegetables, tofu, egg, bean sprouts, chives and a sprinkling of ground peanuts.

PAD SEE EW J **14.50**

Stir fried flat rice noodles with mixed vegetables, tofu, egg, Chinese broccoli and soy-base stir-fry sauce.

PAD KEE MAO J **14.50**

Stir fried flat rice noodles with mixed vegetables, tofu, green beans, bell peppers, Thai chili and basil.

RAAD NA J **14.50**

Pan-fried flat rice noodles, topped with mixed vegetables, tofu, Chinese broccoli in gravy sauce.

VEGETARIAN FRIED RICE **14.50**

Fried rice with mixed vegetables, tofu, mushrooms, egg, onions, and tomatoes topped with cilantro and cucumber.

PINEAPPLE FRIED RICE J **17.00**

Fried rice with mixed vegetables, tofu, pineapple, onions, tomatoes, cashew nuts, and curry powder, topped with cilantro and cucumber.

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DESSERTS

FRIED BANANA WITH ICE CREAM (FBI)	8.50
MANGO WITH BLACK SWEET RICE	8.50
SWEET ROTI (CRISPY PANCAKE WITH SWEET MILK & SUGAR)	6.50
ROTI ICE CREAM	8.00
BLUEBERRY ROTI	8.00
MITCHELL'S ICE CREAM (MACAPUNO)	5.50

MANGO WITH BLACK SWEET RICE



SIDE ORDERS

STEAMED JASMINE RICE	2.50
STICKY RICE	3.50
BROWN RICE	3.00
COCONUT RICE	5.00
PEANUT SAUCE	4.50
STEAMED NOODLES	4.50
EGG FRIED RICE	7.50
FRIED EGG	2.75
CURRY SAUCE	8.00
CUCUMBER SALAD	4.50
STEAMED VEGETABLES	6.00
PLAIN ROTI (CRISPY PANCAKE)	4.50

BEVERAGES

THAI ICED TEA OR COFFEE	5.00
THAI ICED TEA OR COFFEE WITH COCONUT MILK	5.50
MINT LEMONADE	5.50
THAI ICED TEA WITH LEMONADE	5.00
APPLE JUICE	4.50
COCONUT JUICE WITH MEAT	6.50
SODA (COKE, DIET, SPRITE)	3.25
HOT TEA (JASMINE, GREEN OR CAFFEINE-FREE)	2.50
SPARKLING WATER	4.75
WATER	2.75
COCONUT WATER	4.75

BEERS, WINES AND SAKE

SINGHA OR MODELO BEER	6.25
CHARDONNAY, SAUVIGNON BLANC (GLASS/BOTTLE)	9.50/38.00
CABERNET SAUVIGNON, PINOT NOIR (GLASS/BOTTLE)	9.50/38.00
HOT SAKE	8.50



www.thonglorsf.com

We reserve the right to refuse service to anyone.

Please inform wait staff of any food restrictions.

Gratuity of 18% will be applied to parties of 5 or more.

We accept max. 3 credit cards per party.

Catering available at www.thonglorsf.com

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