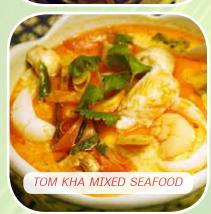
SOUPS

50015		
	Small	Large
WONTON SOUP WITH CRAB MEAT	8.95	11.95
A clear soup with ground chicken in wonton wraps	and crab meat	
CRYSTAL SOUP	8.95	11.95
A light soup with silver noodles, ground chicken, so napa cabbage, carrots, green onion and cilantro	rt toru,	
TOM YUM CHICKEN	8.95	11.95
Spicy and sour chicken soup with lemongrass, kaffigalangal, yellow onion, tomato, mushrooms and cilar	ir lime leaves,	11.75
seasoned with Thai chili and lime juice		
TOM YUM PRAWNS	9.95	13.95
Spicy and sour prawn soup with lemongrass, kaffir galangal, yellow onion, tomato, mushrooms and cilar		
seasoned with Thai chili and lime juice		
TOM YUM MIXED SEAFOOD Spicy and sour mixed seafood*soup with lemongras galangal, yellow onion, tomato, mushrooms and cilar seasoned with Thai Chili and lime juice		15.95
TOM KHA CHICKEN	8.95	11.95
Sliced chicken in spicy and sour coconut soup wit kaffir lime leaves, galangal, mushrooms and cilantro,	h lemongrass,	11.75
seasoned with Thai chili and lime juice		
TOM KHA PRAWNS Prawns in spicy and sour coconut soup with lemond	9.95 grass, kaffir lime leaves,	13.95
galangal, mushrooms and cilantro, seasoned with Th	nai chili and lime juice	
TOM KHA MIXED SEAFOOD Mixed seafood* in spicy and sour coconut soup wide kaffir lime leaves, galangal, mushrooms and cilantro, seasoned with Thai chili and lime juice		15.95
POTAK Spicy and sour mixed seafood* soup with sweet ba kaffir lime leaves, galangal, seasoned with Thai chili		15.95

PAD THAI







Prawns

12.95



DUSITA'S KAO SOY



NOODLES AND FRIED RICE

Chicken/Beef/Pork

11.95

Fine rice noodles stir-fried with chicken egg, bean sprouts, green onion, served w		nuts
PAD SEE EW Stir-fried flat rice noodles with chicken of Chinese broccoli, chopped garlic and eg		12.95
PAD KEE MAO Stir-fried flat rice noodles with chicken of sweet basil leaves, chopped garlic and to		12.95
RAD NA Soft flat rice noodles stired-fried with ch Chinese broccoli, garlic and light soy bea		12.95
DUSITA'S KAO SOY Fresh egg noodles in mixed red & yellow prepared with your choice of meat, think and sliced lime, topped with crispy noodl	y sliced shallots, chopped green or	13.95 nion
BASIL FRIED RICE Pan-fried rice with chicken or beef or po Thai chili, garlic, bell peppers and yellow	•	12.95
DUSITA'S HOUSE FRIED RICE Pan-fried rice with chicken or beef or pogreen onion, yellow onion and tomato	11.95	12.95
CRAB FRIED RICE Pan-fried rice with crab meat, egg, green	onion and green peas	12.95
PINEAPPLE FRIED RICE Pan-fried rice with chicken, prawns, pinea carrots, green peas, corn, egg and raising		12.95

* Mixed seafood is a combination of squid, prawns, mussels and fish fillets

APPETIZERS

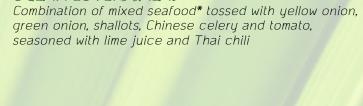
SATAY CHICKEN Charcoaled marinated chicken on skewers, served with peanut sauce and cucumber salad	8.95	
CRISPY TOFU TRIANGLES Tofu in triangle shape, deep-fried till golden brown, served with sweet & sour sauce and ground peanuts	7.95	
BANGKOK TEMPURA Deep-fried mixed vegetables and sweet potatoes, served with sweet & sour sauce	8.95	131
GOLDEN CALAMARI Crispy deep-fried calamari batter, served with spicy sweet & sour dipping sauce	8.95	SATAY CHICKEN
THAI ROLLS Crunchy spring rolls stuffed with silver noodles, white cabbage, king mushrooms, taro and celery, served with sweet & sour sauce	7.95	and after the
PRAWN ROLLS Deep-fried prawns stuffed with seasoned ground chicken & prawn in triangle-shaped roll wrappers, served with sweet & sour sauce	8.95	100
DUSITA'S SAMPLER Combination of Satay Chicken, Thai Rolls, Prawn Rolls and Tofu Triangles, served with peanut sauce, sweet & sour sauce and cucumber sauce	17.95	
		GOLDEN CALAMARI

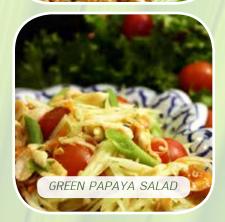


SALADS

J. 12 17 J	
GREEN PAPAYA SALAD (SOM TUM) Fine shredded green papaya, tomato, green beans and peanuts, seasoned with Thai chili and lime juice	8.95
GRILLED BEEF SALAD Grilled beef slices mixed with lettuce, tomato, cucumber, yellow onion, seasoned with Thai chili and lime juice	10.95
LARB CHICKEN Minced chicken tossed in ground roasted rice, chili powder, lime juice, sliced shallots, scallions, cilantro and mint leaves	10.95
TUNA SALAD (THAI STYLE) Steamed tuna mixed with yellow onion, sliced lemon grass, ginger and lettuce, tossed in lime juice and Thai chili	10.95
SPICY PRAWN SALAD Charbroiled prawns mixed with red curry paste, lemon grass, green onion, yellow onion, kaffir lime leaves and cilantro, tossed in Thai chili and lime juice	12.95
SILVER NOODLE SALAD (YUM WOON SEN) Steamed silver noodles mixed with prawns and ground chicken, mushrooms, yellow onion, Chinese celery, cilantro, seasoned with Thai chili and lime juice	12.95
OCEAN LOVERS SALAD Combination of mixed seafood* tossed with yellow onion	15.95







* Mixed seafood is a combination of squid, prawns, mussels and fish fillets

PORK

BASIL PORK Sautéed sliced pork with sweet basil leaves, yellow onion, garlic and bell peppers	11.95
GARLIC PORK Pan-fried sliced pork marinated with garlic and black pepper, served on a bed of cabbage	11.95
GINGER PORK Sautéed sliced pork with fresh ginger, mushrooms, bell peppers, yellow onion and green onion	11.95
SPICY PORK Sautéed sliced pork with garlic, mushrooms, bell peppers, carrots, baby corn, yellow onion and green onion	11.95
MIXED VEGETABLES WITH PORK Sautéed sliced pork with napa cabbage, carrots, baby corn, broccoli and mushrooms	11.95
GREEN BEANS PORK Sautéed sliced pork with red chili paste, green beans and red bell peppers	11.95
SIAM SWEET & SOUR PORK Sautéed sliced pork with sweet & sour sauce, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers	11.95
BBQ PORK Charbroiled pork marinated with honey, served with sweet & sour sauce	11.95
DUSITA'S ANGRY PORK Stir-fried pork with red curry paste, coconut milk, green peppercorns, lesser ginger, kaffir lime leaves and Thai chili	12.95







BEEF

BASIL BEEF Sautéed sliced beef with sweet basil leaves, yellow onion, garlic and bell peppers	11.95
GARLIC BEEF Pan-fried sliced beef marinated with garlic and black pepper, served on a bed of cabbage	11.95
GINGER BEEF Sautéed sliced beef with fresh ginger, mushrooms, bell peppers, yellow onion and green onion	11.95
SPICY BEEF Sautéed sliced beef with garlic, mushrooms, bell peppers, carrots, baby corn, yellow onion and green onion	11.95
EGGPLANT BEEF Sautéed sliced beef with eggplant, yellow onion, sweet basil leaves and bell peppers	11.95
RAMA BEEF Sautéed sliced beef on a bed of steamed spinach, topped with peanut sauce	11.95
BROCCOLI BEEF Sautéed sliced beef with broccoli and garlic in oyster sauce	11.95
BAMBOO BEEF Sautéed sliced beef with bamboo shoots, bell peppers and sweet basil leaves	11.95
BBQ BEEF Charbroiled beef marinated with honey, served with sweet & sour sauce	11.95





HOUSE CURRIES

	Chicken/Beef/Pork	Prawns
PANANG CURRY Panang curry paste in coconut milk prepare bell peppers, sweet basil leaves and your coor beef or pork or prawns		14.95
YELLOW CURRY Yellow curry paste in coconut milk prepared potatoes and your choice of chicken or be		14.95 nion,
GREEN CURRY Green curry paste in coconut milk prepared green peas, bell peppers, sweet basil leaves and your choice of chicken or beef or pork	S	14.95
RED CURRY Red curry paste in coconut milk prepared w bell peppers, green peas, sweet basil leaves and your choice of chicken or beef or pork	S	14.95
MUSSAMAN CURRY Mussaman curry paste and peanuts in cocc prepared with carrots, yellow onion, potatoe and your choice of chicken or beef or pork	es	14.95
ROASTED DUCK CURRY Sliced boneless roasted duck in red curry p prepared with pineapple, tomato, bell peppe green peas and sweet basil leaves		15.95
GREEN CURRY WITH BASA FISH FILLI Steamed basa fish fillets in green curry past prepared with bamboo shoots, green peas, it lesser ginger strips and sweet basil leaves	ste and coconut milk	14.95
PINEAPPLE CURRY Red curry paste in coconut milk prepared was bell peppers, green peas, sweet basil leaves and your choice of prawns or mixed seafood	S,	Seafood 17.95









SIAM SWEET & SOUR CHICKEN



CHICKEN

CHICKEN	
BASIL CHICKEN Sautéed sliced chicken with sweet basil leaves, yellow onion, garlic and bell peppers	11.95
GINGER CHICKEN Sautéed sliced chicken with fresh ginger, mushrooms, bell peppers, yellow onion and green onion	11.95
SPICY CHICKEN Sautéed sliced chicken with garlic, mushrooms, carrots, green onion, yellow onion and bell peppers	11.95
CASHEW CHICKEN Sautéed sliced chicken with garlic, cashew nuts, carrots, yellow onion, green onion and crispy dried chilies	11.95
RAMA CHICKEN Sautéed sliced chicken on a bed of steamed spinach, topped with peanut sauce and sweet chili paste	11.95
GREEN BEANS CHICKEN Sautéed sliced chicken with red chili paste, green beans and red bell peppers	11.95
SIAM SWEET & SOUR CHICKEN Sautéed sliced chicken with sweet & sour sauce, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers	11.95
GARLIC & PEPPER CHICKEN Pan-fried sliced chicken with garlic, black pepper and our house sauce, topped with crunchy garlic	11.95

* Mixed seafood is a combination of squid, prawns, mussels and fish fillets

VEGETARIAN APPETIZERS

THAI ROLLS VEGETARIAN Crunchy spring rolls stuffed with silver noodles, white cabbage, king mushrooms, taro and celery, served with sweet & sour sauce	7.95
BANGKOK TEMPURA Deep-fried mixed vegetables and sweet potatoes, served with sweet & sour sauce	8.95
CRISPY TOFU TRIANGLES Tofu in triangle shape, deep-fried till golden brown, served with sweet & sour sauce and ground peanuts	7.95
ROTI PANANG Pan-fried crispy puffs served with panang curry sauce	7.95



SOUPS

Small

	311/411	Large
TOM YUM MIXED VEGETABLES Spicy and sour soup with napa cabbage, cae zucchini, mushrooms, lemongrass, kaffir lime yellow onion and cilantro, seasoned with Th	leaves, galangal, tomato,	11.95
TOM KHA MIXED VEGETABLES Spicy and sour coconut soup with napa ca broccoli, zucchini, mushrooms, lemongrass, galangal and cilantro, seasoned with Thai c	kaffir lime leaves,	11.95
VEGETARIAN CRYSTAL SOUP	8.95	11.95

PANANG CURRY



11.95

VEGETARIAN CRYSTAL SOUP 8.95 A light soup with silver noodles, soft tofu, napa cabbage, carrots, green onion, mushrooms and cilantro



SALADS

GREEN PAPAYA SALAD (SOM TUM)	8.95
Fine shredded green papaya, tomato, green beans, peanuts,	
seasoned with Thai chili and lime juice	
LARB TOFU	10.95
Tofu digas tassed in ground reacted rice shill powder lime juice sliced sha	llate

Tofu dices tossed in ground roasted rice, chili powder, lime juice, sliced shallots, scallions, cilantro and mint leaves

SILVER NOODLE SALAD (YUM WOON SEN)

10.95

Steamed silver noodles mixed with soft tofu, mushrooms, yellow onion,

Chinese celery, cilantro, seasoned in Thai chili and lime juice



CURRIES

Panang curry paste in coconut milk prepared with soft-fried tofu, broccoli, carrots, zucchini, kaffir leaves, bell peppers and sweet basil leaves	
YELLOW CURRY Yellow curry paste in coconut milk prepared with soft-fried tofu, carrots, yellow onion and potatoes	11.95
GREEN CURRY Green curry paste in coconut milk prepared with soft-fried tofu, eggplant, green peas, bell peppers and sweet basil leaves	11.95
RED CURRY Red curry paste in coconut milk prepared with soft-fried tofu, bamboo shoots, green peas, bell peppers and sweet basil leaves	11.95
MUSSAMAN CURRY Mussaman curry paste and peanuts in coconut milk prepared with soft-fried tofu, carrots, yellow onion and potatoes	11.95
PINEAPPLE CURRY Red curry paste in coconut milk prepared with soft-fried tofu, pineapple, broccoli, mushrooms, green peas, bell peppers and sweet basil leaves	11.95



VEGETARIAN RICE & NOODLES

DUSITA'S HOUSE CURRY FRIED RICE Pan-fried rice with yellow curry paste, soft-fried tofu, yellow onion, potatoes, carrots, broccoli and green peas	11.95	
PINEAPPLE FRIED RICE Pan-fried rice with soft-fried tofu, pineapple, cashew nuts, carrots, green peas, corn, egg and raisins	11.95	
BASIL FRIED RICE Spicy pan-fried rice with soft-fried tofu, broccoli, baby corn, carrots, sweet basil leaves, Thai chili, garlic and bell peppers	11.95	
DUSITA'S HOUSE FRIED RICE Pan-fried rice with soft-fried tofu, egg, broccoli, baby corn, carrots, green onion, yellow onion and tomato	11.95	HOUSE CURR
PAD THAI Finely rice noodles stir-fried with soft-fried tofu, egg, bean sprouts, carrots, napa cabbage, baby corn and green onion, served with sliced lime and ground peanuts	11.95	
PAD SEE EW Stir-fried flat rice noodles with soft-fried tofu, egg, chopped garlic, carrots, Chinese broccoli, broccoli, napa cabbage, zucchini and baby corn	11.95	
PAD KEE MAO Stir-fried flat rice noodles with soft-fried tofu, sweet basil leaves, carrots, broccoli, napa cabbage, chopped garlic and tomato	11.95	
RAD NA Soft flat rice noodles pan-fried in light soy beans paste gravy with soft-fried tofu, chopped garlic, Chinese broccoli, broccoli,	11.95	PAD KEE MAC





ENTREES



napa cabbage, carrots, zucchini and baby corn





BASIL EGGPLANT Sautéed sliced eggplant with bell peppers, chopped garlic, yellow onion and sweet basil leaves	11.95
SPICY TOFU & MIXED VEGETABLES Soft-fried tofu sautéed with garlic, mushrooms, carrots, bell peppers, baby corn, yellow onion and green onion	11.95
BASIL TOFU & MIXED VEGETABLES Sautéed soft-fried tofu with sweet basil leaves, yellow onion, garlic, napa cabbage, broccoli, zucchini and bell peppers	11.95
GINGER TOFU IN BLACK BEAN SAUCE Soft-fried tofu stir-fried in black bean sauce with fresh ginger, yellow onion, bell peppers and mushrooms	11.95
BROCCOLI KING MUSHROOMS Sautéed broccoli, king mushrooms and chopped garlic in a light brown sauce	11.95
GREEN BEANS TOFU Soft-fried tofu stir-fried with red chili paste, green beans and red bell peppers	11.95
TOFU DELIGHT Stir-fried soft-fried tofu with napa cabbage, chopped garlic, carrots, baby corn, broccoli and mushrooms	11.95
RAMA TOFU Sautéed soft-fried tofu on a bed of steamed spinach, topped with peanut sauce and sweet chili paste	11.95
CASHEW TOFU Soft-fried tofu sautéed with cashew nuts, yellow onion, green onion and carrots	11.95

FISH

SPICY CRISPY CATFISH Pan-fried crispy catfish with garlic, mushrooms, yellow onion, bell peppers and sweet basil leaves	14.95
PRINCESS OF MAE KHONG Steamed Mae Khong river fish fillets with green onion, ginger, king mushroom Chinese celery and red bell peppers, served on a bed of napa cabbage	14.95 ns,
SWEET & SOUR SALMON Sautéed fried salmon fillets with sweet & sour sauce, pineapple, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers	14.95
PANANG BASA Basa fillets in Panang curry paste and coconut milk, prepared with kaffir leaves, bell peppers and sweet basil leaves	14.95
GINGER BASA IN BLACK BEAN SAUCE Stir-fried basa fillets with ginger, yellow onion, green onion, bell peppers and mushrooms in black bean sauce	14.95
LEMON BASA Steamed basa fillets tossed with sliced coriander roots, garlic, lime juice and Thai chili	14.95
POMPANO DELIGHT Deep-fried pompano topped with shallots, Thai chili, garlic, chopped coriander roots and tamarind juice	14.95
SALMON IN LOVE Tenderly fried salmon fillets in red curry paste and coconut milk,	14.95

prepared with bamboo shoots, green peas, bell peppers and sweet basil leaves

MUSSELS IN CLAY POT

Deep-fried battered Rainbow trout served with our green apple salad





14.95

17.95

SEAFOOD

14.95



Steamed mussels prepared with lemon grass stems, kaffir lime leaves, galangal and sweet basil leaves, served with spicy & sour sauce GARLIC PRAWNS OR SQUID 14.95 Pan-fried prawns or squid marinated with garlic and black pepper, served on a bed of cabbage SPICY PRAWNS OR SQUID 14.95 Sautéed prawns or squid with garlic, mushrooms, bell peppers, carrots, baby corn, yellow onion and green onion CHOO CHEE PRAWNS 14.95 Steamed prawns in red curry paste and coconut milk, prepared with bell peppers, mushrooms and kaffir lime leaves 14.95 BASIL PRAWNS OR SQUID Sautéed prawns or squid with sweet basil leaves, yellow onion, garlic and bell peppers PRAWNS IN TAMARIND SAUCE 14.95 Stir-fried prawns with green onion, yellow onion, crispy shallots and tamarind sauce LORDS OF THE SEA 17.95 Mixed seafood* sautéed with sweet basil leaves, yellow onion, chopped garlic and bell peppers OCEAN "5" 17.95 Stir-fried mixed seafood* in coconut milk, green curry paste,



Sautéed mixed seafood* curry with coconut cream, red curry paste, egg, napa cabbage, red chili slices, kaffir lime leaves and sweet basil leaves

sweet basil leaves and bell peppers

HOR MOK SEAFOOD

* Mixed seafood is a combination of squid, prawns, mussels and fish fillets

DUSITA'S SPECIALTIES

CHOO CHEE SALMON STEAK

Soft-fried salmon steak served in choo chee coconut cream sauce. prepared with sliced kaffir leaves, mushrooms

and red bell pepper slices

HOR MOK PRAWNS

Prawns in coconut cream, curry paste, egg, napa cabbage,

sweet basil leaves and kaffir lime leaves

FOUR MUSKETEERS

Sautéed chicken, pork, beef and prawns with sweet basil leaves,

yellow onion, garlic and bell peppers





12.95

12.95

15.95



SPICY CRISPY CHICKEN WINGS Deep-fried crispy chicken wings, stir-fried with chili paste,

bell peppers, chili powder and crispy sweet basil leaves



CHICKEN RUN Battered chicken breast strips, deep-fried to perfection, served with sweet plum sauce

DUCK RUN Stir-fried roasted duck with curry paste, green beans, chili paste and bell peppers, topped with crispy basil leaves

> Please indicate degree of spiciness desired 15% gratuity charged for parties of 5 or more

15.95

15.95

15.95

DUSITA THAI CUISINE

www.dusitathaicuisine.com

All of our menu items are available for takeout and catering. Please call us at Tel: (408) 247-5199 Fax: (408) 247-5299

2325 El Camino Real, Santa Clara, CA 95050

Opening Hours

Monday through Friday:

Lunch: 11:00 am — 3:00 pm Dinner: 5:00 pm — 10:00 pm

Saturday:

Lunch: closed

Dinner: 5:00 pm - 10:00 pm

Sunday:

Lunch: closed

Dinner: 5:00 pm - 10:00 pm