SOUPS

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, soft tofu, napa cabbage, carrots, green onion and cilantro.

TOM YUM CHICKEN
8.95 11.95
Spicy and sour chicken soup with lemongrass, kaffir lime leaves, galangal, yellow onion, tomato, mushrooms and cilantro, seasoned with Thai chili and lime juice.

TOM YUM PRAWNS
9.95 13.95
Spicy and sour prawn soup with lemongrass, kaffir lime leaves, galangal, yellow onion, tomato, mushrooms and cilantro, seasoned with Thai chili and lime juice.

TOM YUM MIXED SEAFOOD
10.95 15.95
Spicy and sour mixed seafood soup with lemongrass, kaffir lime leaves, galangal, yellow onion, tomato, mushrooms and cilantro, seasoned with Thai chili and lime juice.

TOM KHA CHICKEN
8.95 11.95
Sliced chicken in spicy and sour coconut soup with lemongrass, kaffir lime leaves, galangal, mushrooms and cilantro, seasoned with Thai chili and lime juice.

TOM KHA PRAWNS
9.95 13.95
Prawns in spicy and sour coconut soup with lemongrass, kaffir lime leaves, galangal, mushrooms and cilantro, seasoned with Thai chili and lime juice.

TOM KHA MIXED SEAFOOD
10.95 15.95
Mixed seafood* in spicy and sour coconut soup with lemongrass, kaffir lime leaves, galangal, mushrooms and cilantro, seasoned with Thai chili and lime juice.

POTAK
10.95 15.95
Spicy and sour mixed seafood* soup with sweet basil leaves, lemongrass, kaffir lime leaves, galangal, seasoned with Thai chili and lime juice.

NOODLES AND FRIED RICE

PAD THAI
12.95 13.95
Fine rice noodles stir-fried with chicken or beef or pork or prawns, egg, bean sprouts, green onion, served with a slice of lime and ground peanuts.

PAD SEE EEW
12.95 13.95
Stir-fried flat rice noodles with chicken or beef or pork or prawns, Chinese broccoli, chopped garlic and egg.

PAD KEE MAO
12.95 13.95
Stir-fried flat rice noodles with chicken or beef or pork or prawns, sweet basil leaves, chopped garlic and tomato.

RAD NA
12.95 13.95
Soft flat rice noodles stir-fried with chicken or beef or pork or prawns, Chinese broccoli, garlic and light soy beans paste gravy.

DUSITA’S KAO SOY
12.95 13.95
Fresh egg noodles in mixed red & yellow curry sauce, prepared with your choice of meat, thinly sliced shallots, chopped green onion, topped with crispy noodles.

BASIL FRIED RICE
12.95 13.95
Pan-fried rice with chicken or beef or pork or prawns, sweet basil leaves, Thai chili, garlic, bell peppers and yellow onion.

DUSITA’S HOUSE FRIED RICE
12.95 13.95
Pan-fried rice with chicken or beef or pork or prawns, egg, green onion, yellow onion and tomato.

CRAB FRIED RICE
13.95
Pan-fried rice with crab meat, egg, green onion and green peas.

PINEAPPLE FRIED RICE
13.95
Pan-fried rice with chicken, prawns, pineapple, cashew nuts, carrots, green peas, corn, egg and raisins.

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

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

SATAY CHICKEN  9.95
Charcoal marinated chicken on skewers, served with peanut sauce and cucumber salad

CRISPY TOFU TRIANGLES  8.95
Tofu in triangle shape, deep-fried till golden brown, served with sweet & sour sauce and ground peanuts

BANGKOK TEMPURA  8.95
Deep-fried mixed vegetables and sweet potatoes, served with sweet & sour sauce

GOLDEN CALAMARI  9.95
Crispy deep-fried calamari batter, served with spicy sweet & sour dipping sauce

THAI ROLLS  8.95
Crunchy spring rolls stuffed with silver noodles, white cabbage, king mushrooms, taro and celery, served with sweet & sour sauce

PRAWN ROLLS  9.95
Deep-fried prawns stuffed with seasoned ground chicken & prawn in triangle-shaped roll wrappers, served with sweet & sour sauce

DUSITA’S SAMPLER  18.95
Combination of Satay Chicken, Thai Rolls, Prawn Rolls and Tofu Triangles, served with peanut sauce, sweet & sour sauce and cucumber sauce

SALADS

GREEN PAPAYA SALAD (SOM TUM)  9.95
Fine shredded green papaya, tomato, green beans and peanuts, seasoned with Thai chili and lime juice

GRILLED BEEF SALAD  11.95
Grilled beef slices mixed with lettuce, tomato, cucumber, yellow onion, seasoned with Thai chili and lime juice

LARB CHICKEN  11.95
Minced chicken tossed in ground roasted rice, chili powder, lime juice, sliced shallots, scallions, cilantro and mint leaves

TUNA SALAD (THAI STYLE)  11.95
Steamed tuna mixed with yellow onion, sliced lemon grass, ginger and lettuce, tossed in lime juice and Thai chili

SPICY PRAWN SALAD  12.95
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

SILVER NOODLE SALAD (YUM WOON SEN)  12.95
Steamed silver noodles mixed with prawns and ground chicken, mushrooms, yellow onion, Chinese celery, cilantro, tomato, seasoned with Thai chili and lime juice

OCEAN LOVERS SALAD  15.95
Combination of mixed seafood* tossed with yellow onion, green onion, shallots, Chinese celery and tomato, seasoned with lime juice and Thai chili

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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BASIL PORK</td>
<td>12.95</td>
<td>Sautéed sliced pork with sweet basil leaves, yellow onion, garlic and bell peppers</td>
</tr>
<tr>
<td>GARLIC PORK</td>
<td>12.95</td>
<td>Pan-fried sliced pork marinated with garlic and black pepper, served on a bed of cabbage</td>
</tr>
<tr>
<td>GINGER PORK</td>
<td>12.95</td>
<td>Sautéed sliced pork with fresh ginger, mushrooms, bell peppers, yellow onion and green onion</td>
</tr>
<tr>
<td>SPICY PORK</td>
<td>12.95</td>
<td>Sautéed sliced pork with garlic, mushrooms, bell peppers, carrots, baby corn, yellow onion and green onion</td>
</tr>
<tr>
<td>MIXED VEGETABLES WITH PORK</td>
<td>12.95</td>
<td>Sautéed sliced pork with napa cabbage, carrots, baby corn, broccoli and mushrooms</td>
</tr>
<tr>
<td>GREEN BEANS PORK</td>
<td>12.95</td>
<td>Sautéed sliced pork with red chili paste, green beans and red bell peppers</td>
</tr>
<tr>
<td>SIAM SWEET &amp; SOUR PORK</td>
<td>12.95</td>
<td>Sautéed sliced pork with sweet &amp; sour sauce, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers</td>
</tr>
<tr>
<td>BBQ PORK</td>
<td>12.95</td>
<td>Charbroiled pork marinated with honey, served with sweet &amp; sour sauce</td>
</tr>
<tr>
<td>DUSITA’S ANGRY PORK</td>
<td>13.95</td>
<td>Stir-fried pork with red curry paste, coconut milk, green peppercorns, lesser ginger, kaffir lime leaves and Thai chili</td>
</tr>
</tbody>
</table>

## BEEF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BASIL BEEF</td>
<td>12.95</td>
<td>Sautéed sliced beef with sweet basil leaves, yellow onion, garlic and bell peppers</td>
</tr>
<tr>
<td>GARLIC BEEF</td>
<td>12.95</td>
<td>Pan-fried sliced beef marinated with garlic and black pepper, served on a bed of cabbage</td>
</tr>
<tr>
<td>GINGER BEEF</td>
<td>12.95</td>
<td>Sautéed sliced beef with fresh ginger, mushrooms, bell peppers, yellow onion and green onion</td>
</tr>
<tr>
<td>SPICY BEEF</td>
<td>12.95</td>
<td>Sautéed sliced beef with garlic, mushrooms, bell peppers, carrots, baby corn, yellow onion and green onion</td>
</tr>
<tr>
<td>EGGPLANT BEEF</td>
<td>12.95</td>
<td>Sautéed sliced beef with eggplant, yellow onion, sweet basil leaves and bell peppers</td>
</tr>
<tr>
<td>RAMA BEEF</td>
<td>12.95</td>
<td>Sautéed sliced beef on a bed of steamed spinach, topped with peanut sauce</td>
</tr>
<tr>
<td>BROCCOLI BEEF</td>
<td>12.95</td>
<td>Sautéed sliced beef with broccoli and garlic in oyster sauce</td>
</tr>
<tr>
<td>BAMBOO BEEF</td>
<td>12.95</td>
<td>Sautéed sliced beef with bamboo shoots, bell peppers and sweet basil leaves</td>
</tr>
<tr>
<td>BBQ BEEF</td>
<td>12.95</td>
<td>Charbroiled beef marinated with honey, served with sweet &amp; sour sauce</td>
</tr>
</tbody>
</table>

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

**PANANG CURRY**  12.95 15.95
Panang curry paste in coconut milk prepared with kaffir leaves, bell peppers, sweet basil leaves and your choice of chicken or beef or pork or prawns

**YELLOW CURRY**  12.95 15.95
Yellow curry paste in coconut milk prepared with carrots, yellow onion, potatoes and your choice of chicken or beef or pork or prawns

**GREEN CURRY**  12.95 15.95
Green curry paste in coconut milk prepared with eggplant, green peas, bell peppers, sweet basil leaves and your choice of chicken or beef or pork or prawns

**RED CURRY**  12.95 15.95
Red curry paste in coconut milk prepared with bamboo shoots, bell peppers, green peas, sweet basil leaves and your choice of chicken or beef or pork or prawns

**MUSSAMAN CURRY**  12.95 15.95
Mussaman curry paste and peanuts in coconut milk prepared with carrots, yellow onion, potatoes and your choice of chicken or beef or pork or prawns

**ROASTED DUCK CURRY**  16.95
Sliced boneless roasted duck in red curry paste and coconut milk, prepared with pineapple, tomato, bell peppers, green peas and sweet basil leaves

**GREEN CURRY WITH BASA FISH FILLETS**  15.95
Steamed basa fish fillets in green curry paste and coconut milk prepared with bamboo shoots, green peas, bell peppers, lesser ginger strips and sweet basil leaves

**PINEAPPLE CURRY**  15.95 18.95
Red curry paste in coconut milk prepared with pineapple, tomato, bell peppers, green peas, sweet basil leaves, and your choice of prawns or mixed seafood*
VEGETARIAN

APPETIZERS

THAI ROLLS VEGETARIAN 8.95
Crunchy spring rolls stuffed with silver noodles, white cabbage, king mushrooms, taro and celery, served with sweet & sour sauce

BANGKOK TEMPURA 8.95
Deep-fried mixed vegetables and sweet potatoes, served with sweet & sour sauce

CRISPY TOFU TRIANGLES 8.95
Tofu in triangle shape, deep-fried till golden brown, served with sweet & sour sauce and ground peanuts

ROTI PANANG 8.95
Pan-fried crispy puffs served with panang curry sauce

SOUPS

TOM YUM MIXED VEGETABLES 8.95 11.95
Spicy and sour soup with napa cabbage, carrots, baby corns, broccoli, zucchini, mushrooms, lemongrass, kaffir lime leaves, galangal, tomato, yellow onion and cilantro, seasoned with Thai chili and lime juice

TOM KHA MIXED VEGETABLES 8.95 11.95
Spicy and sour coconut soup with napa cabbage, carrots, baby corns, broccoli, zucchini, mushrooms, lemongrass, kaffir lime leaves, galangal and cilantro, seasoned with Thai chili and lime juice

VEGETARIAN CRYSTAL SOUP 8.95 11.95
A light soup with silver noodles, soft tofu, napa cabbage, carrots, green onion, mushrooms and cilantro

SALADS

GREEN PAPAYA SALAD (SOM TUM) 9.95
Fine shredded green papaya, tomato, green beans, peanuts, seasoned with Thai chili and lime juice

LARB TOFU 11.95
Tofu dices tossed in ground roasted rice, chili powder, lime juice, sliced shallots, scallions, cilantro and mint leaves

SILVER NOODLE SALAD (YUM WOON SEN) 11.95
Steamed silver noodles mixed with soft tofu, mushrooms, yellow onion, Chinese celery, cilantro, seasoned in Thai chili and lime juice

CURRIES

PANANG CURRY 12.95
Panang curry paste in coconut milk prepared with soft-fried tofu, broccoli, carrots, zucchini, kaffir leaves, bell peppers and sweet basil leaves

YELLOW CURRY 12.95
Yellow curry paste in coconut milk prepared with soft-fried tofu, carrots, yellow onion and potatoes

GREEN CURRY 12.95
Green curry paste in coconut milk prepared with soft-fried tofu, eggplant, green peas, bell peppers and sweet basil leaves

RED CURRY 12.95
Red curry paste in coconut milk prepared with soft-fried tofu, bamboo shoots, green peas, bell peppers and sweet basil leaves

MUSSAMAN CURRY 12.95
Mussaman curry paste and peanuts in coconut milk prepared with soft-fried tofu, carrots, yellow onion and potatoes

PINEAPPLE CURRY 12.95
Red curry paste in coconut milk prepared with soft-fried tofu, pineapple, tomato, broccoli, mushrooms, green peas, bell peppers and sweet basil leaves

Please indicate degree of spiciness desired
15% gratuity charged for parties of 5 or more
VEGETARIAN RICE & NOODLES

DUSITA’S HOUSE CURRY FRIED RICE 13.95
Pan-fried rice with yellow curry paste, soft-fried tofu, yellow onion, potatoes, carrots, broccoli and green peas

PINEAPPLE FRIED RICE 12.95
Pan-fried rice with soft-fried tofu, pineapple, cashew nuts, carrots, green peas, corn, egg and raisins

BASIL FRIED RICE 12.95
Spicy pan-fried rice with soft-fried tofu, broccoli, baby corn, carrots, sweet basil leaves, Thai chili, garlic and bell peppers

DUSITA’S HOUSE FRIED RICE 12.95
Pan-fried rice with soft-fried tofu, egg, broccoli, baby corn, carrots, green onion, yellow onion and tomato

PAD THAI 12.95
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

PAD SEE EW 12.95
Stir-fried flat rice noodles with soft-fried tofu, egg, chopped garlic, carrots, Chinese broccoli, broccoli, napa cabbage, zucchini and baby corn

PAD KEE MAO 12.95
Stir-fried flat rice noodles with soft-fried tofu, sweet basil leaves, carrots, broccoli, napa cabbage, chopped garlic and tomato

RAD NA 12.95
Soft flat rice noodles pan-fried in light soy beans paste gravy with soft-fried tofu, chopped garlic, Chinese broccoli, broccoli, napa cabbage, carrots, zucchini and baby corn

ENTREES

BASIL EGGPLANT 12.95
Sautéed sliced eggplant with bell peppers, chopped garlic, yellow onion and sweet basil leaves

SPICY TOFU & MIXED VEGETABLES 12.95
Soft-fried tofu sautéed with garlic, mushrooms, carrots, bell peppers, baby corn, yellow onion and green onion

BASIL TOFU & MIXED VEGETABLES 12.95
Sautéed soft-fried tofu with sweet basil leaves, yellow onion, garlic, napa cabbage, broccoli, zucchini and bell peppers

GINGER TOFU IN BLACK BEAN SAUCE 12.95
Soft-fried tofu stir-fried in black bean sauce with fresh ginger, yellow onion, bell peppers and mushrooms

BROCCOLI KING MUSHROOMS 12.95
Sautéed broccoli, king mushrooms and chopped garlic in a light brown sauce

GREEN BEANS TOFU 12.95
Soft-fried tofu stir-fried with red chili paste, green beans and red bell peppers

TOFU DELIGHT 12.95
Stir-fried soft-fried tofu with napa cabbage, chopped garlic, carrots, baby corn, broccoli and mushrooms

RAMA TOFU 12.95
Sautéed soft-fried tofu on a bed of steamed spinach, topped with peanut sauce and sweet chili paste

CASHEW TOFU 12.95
Soft-fried tofu sautéed with cashew nuts, yellow onion, green onion and carrots

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

**SPICY CRISPY CATFISH**  15.95
Pan-fried crispy catfish with garlic, mushrooms, yellow onion, bell peppers and sweet basil leaves

**PRINCESS OF MAE KHONG**  15.95
Steamed Mae Khong river fish fillets with green onion, ginger, king mushrooms, Chinese celery and red bell peppers, served on a bed of napa cabbage

**SWEET & SOUR SALMON**  15.95
Sautéed fried salmon fillets with sweet & sour sauce, pineapple, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers

**PANANG BASA**  15.95
Basa fillets in Panang curry paste and coconut milk, prepared with kaffir leaves, bell peppers and sweet basil leaves

**GINGER BASA IN BLACK BEAN SAUCE**  15.95
Stir-fried basa fillets with ginger, yellow onion, green onion, bell peppers and mushrooms in black bean sauce

**LEMON BASA**  15.95
Steamed basa fillets tossed with sliced coriander roots, garlic, lime juice and Thai chili

**POMPANO DELIGHT**  17.95
Deep-fried pompano topped with shallots, Thai chili, garlic, chopped coriander roots and tamarind juice

**SALMON IN LOVE**  15.95
Tenderly fried salmon fillets in red curry paste and coconut milk, prepared with bamboo shoots, green peas, bell peppers and sweet basil leaves

**ANGE TROUT**  15.95
Deep-fried battered Rainbow trout served with our green apple salad

SEAFOOD

**MUSSELS IN CLAY POT**  15.95
Steamed mussels prepared with lemon grass stems, kaffir lime leaves, galangal and sweet basil leaves, served with spicy & sour sauce

**GARLIC PRAWNS OR SQUID**  15.95
Pan-fried prawns or squid marinated with garlic and black pepper, served on a bed of cabbage

**SPICY PRAWNS OR SQUID**  15.95
Sautéed prawns or squid with garlic, mushrooms, bell peppers, carrots, baby corn, yellow onion and green onion

**CHOO CHEE PRAWNS**  15.95
Steamed prawns in red curry paste and coconut milk, prepared with bell peppers, mushrooms and kaffir lime leaves

**BASIL PRAWNS OR SQUID**  15.95
Sautéed prawns or squid with sweet basil leaves, yellow onion, garlic and bell peppers

**PRAWNS IN TAMARIND SAUCE**  15.95
Stir-fried prawns with green onion, yellow onion, crispy shallots and tamarind sauce

**LORDS OF THE SEA**  18.95
Mixed seafood* sautéed with sweet basil leaves, yellow onion, chopped garlic and bell peppers

**OCEAN “5”**  18.95
Stir-fried mixed seafood* in coconut milk, green curry paste, sweet basil leaves and bell peppers

**HOR MOK SEAFOOD**  18.95
Sautéed mixed seafood* curry with coconut cream, red curry paste, egg, napa cabbage, red chili slices, kaffir lime leaves and sweet basil leaves

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

Please indicate degree of spiciness desired
1.5% gratuity charged for parties of 5 or more
## DUSITA’S SPECIALTIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHOO CHEE SALMON STEAK</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Soft-fried salmon steak served in choo chee coconut cream sauce, prepared with sliced kaffir leaves, mushrooms and red bell pepper slices</td>
<td></td>
</tr>
<tr>
<td><strong>HOR MOK PRAWNS</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Prawns in coconut cream, curry paste, egg, napa cabbage, sweet basil leaves and kaffir lime leaves</td>
<td></td>
</tr>
<tr>
<td><strong>FOUR MUSKETEERS</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Sautéed chicken, pork, beef and prawns with sweet basil leaves, yellow onion, garlic and bell peppers</td>
<td></td>
</tr>
<tr>
<td><strong>SPICY CRISPY CHICKEN WINGS</strong></td>
<td>13.95</td>
</tr>
<tr>
<td>Deep-fried crispy chicken wings, stir-fried with chili paste, bell peppers, chili powder and crispy sweet basil leaves</td>
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</tr>
<tr>
<td><strong>CHICKEN RUN</strong></td>
<td>13.95</td>
</tr>
<tr>
<td>Sautéed chicken breast strips, deep-fried to perfection, served with sweet plum sauce</td>
<td></td>
</tr>
<tr>
<td><strong>DUCK RUN</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Stir-fried roasted duck with curry paste, green beans, chili paste and bell peppers, topped with crispy basil leaves</td>
<td></td>
</tr>
</tbody>
</table>

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

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**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 – 2:45 pm
- Dinner: 5:00 pm – 9:45 pm

Saturday:
- Lunch: closed
- Dinner: 5:00 pm – 9:45 pm

Sunday: closed