

SOUPS

	Small	Large
CRYSTAL SOUP <i>A light soup with silver noodles, ground chicken, soft tofu, napa cabbage, carrots, green onion and cilantro</i>	12.95	17.95
TOM YUM CHICKEN <i>Spicy and sour chicken soup with lemongrass, kaffir lime leaves, galangal, yellow onion, tomato, mushrooms and cilantro, seasoned with Thai chili and lime juice</i>	12.95	17.95
TOM YUM PRAWNS <i>Spicy and sour prawn soup with lemongrass, kaffir lime leaves, galangal, yellow onion, tomato, mushrooms and cilantro, seasoned with Thai chili and lime juice</i>	13.95	19.95
TOM YUM MIXED SEAFOOD <i>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</i>	14.95	23.95
TOM KHA CHICKEN <i>Sliced chicken in spicy and sour coconut soup with lemongrass, kaffir lime leaves, galangal, mushrooms and cilantro, seasoned with Thai chili and lime juice</i>	12.95	17.95
TOM KHA PRAWNS <i>Prawns in spicy and sour coconut soup with lemongrass, kaffir lime leaves, galangal, mushrooms and cilantro, seasoned with Thai chili and lime juice</i>	13.95	19.95
TOM KHA MIXED SEAFOOD <i>Mixed seafood* in spicy and sour coconut soup with lemongrass, kaffir lime leaves, galangal, mushrooms and cilantro, seasoned with Thai chili and lime juice</i>	14.95	23.95
POTAK <i>Spicy and sour mixed seafood* soup with sweet basil leaves, lemongrass, kaffir lime leaves, galangal, seasoned with Thai chili and lime juice</i>	14.95	23.95



CRYSTAL SOUP



TOM YUM PRAWNS



TOM KHA MIXED SEAFOOD



PAD THAI



DUSITA'S KAO SOY



PINEAPPLE FRIED RICE

NOODLES AND FRIED RICE

	Chicken/Beef/Pork	Prawns
PAD THAI <i>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</i>	17.95	18.95
PAD SEE EW <i>Stir-fried flat rice noodles with chicken or beef or pork or prawns, Chinese broccoli, chopped garlic and egg</i>	17.95	18.95
PAD KEE MAO <i>Stir-fried flat rice noodles with chicken or beef or pork or prawns, sweet basil leaves, chopped garlic and tomato</i>	17.95	18.95
RAD NA <i>Soft flat rice noodles stired-fried with chicken or beef or pork or prawns, Chinese broccoli, garlic and light soy beans paste gravy</i>	17.95	18.95
DUSITA'S KAO SOY <i>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</i>	17.95	18.95
BASIL FRIED RICE <i>Pan-fried rice with chicken or beef or pork or prawns, sweet basil leaves, Thai chili, garlic, bell peppers and yellow onion</i>	17.95	18.95
DUSITA'S HOUSE FRIED RICE <i>Pan-fried rice with chicken or beef or pork or prawns, egg, green onion, yellow onion and tomato</i>	17.95	18.95
CRAB FRIED RICE <i>Pan-fried rice with crab meat, egg, green onion and green peas</i>		18.95
PINEAPPLE FRIED RICE <i>Pan-fried rice with chicken, prawns, pineapple, cashew nuts, carrots, green peas, corn, egg and raisins</i>		19.95

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

Please indicate degree of spiciness desired
18% gratuity charged for parties of 5 or more

APPETIZERS

SATAY CHICKEN

Charcoaled marinated chicken on skewers, served with peanut sauce and cucumber salad

13.95

CRISPY TOFU TRIANGLES

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

12.95

BANGKOK TEMPURA

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

13.95

GOLDEN CALAMARI

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

13.95

THAI ROLLS

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

12.95

PRAWN ROLLS

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

13.95

DUSITA'S SAMPLER

Combination of Satay Chicken, Thai Rolls, Prawn Rolls and Tofu Triangles, served with peanut sauce, sweet & sour sauce

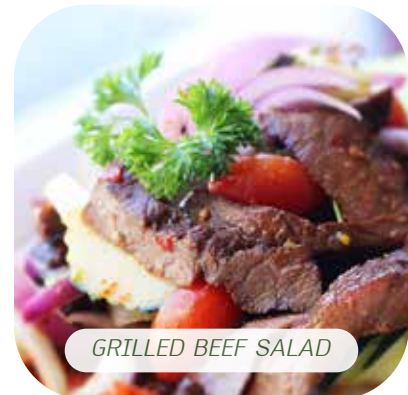
28.95



SATAY CHICKEN



GOLDEN CALAMARI



GRILLED BEEF SALAD



LARB CHICKEN



GREEN PAPAYA SALAD

SALADS

GREEN PAPAYA SALAD (SOM TUM)

Fine shredded green papaya, tomato, green beans and peanuts, seasoned with Thai chili and lime juice

13.95

GRILLED BEEF SALAD

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

16.95

LARB CHICKEN

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

16.95

SILVER NOODLE SALAD (YUM WOON SEN)

Steamed silver noodles mixed with prawns and ground chicken, mushrooms, yellow onion, Chinese celery, cilantro, tomato, seasoned with Thai chili and lime juice

17.95

OCEAN LOVERS SALAD

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

21.95

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

Please indicate degree of spiciness desired
18% gratuity charged for parties of 5 or more

PORK

BASIL PORK

Sautéed sliced pork with sweet basil leaves, yellow onion, garlic and bell peppers

GARLIC PORK

Pan-fried sliced pork marinated with garlic and black pepper, served on a bed of cabbage

GINGER PORK

Sautéed sliced pork with fresh ginger, mushrooms, bell peppers, yellow onion and green onion

SPICY PORK

Sautéed sliced pork with garlic, mushrooms, bell peppers, carrots, yellow onion and green onion

MIXED VEGETABLES WITH PORK

Sautéed sliced pork with napa cabbage, carrots, baby corn, broccoli and mushrooms

GREEN BEANS PORK

Sautéed sliced pork with red chili paste, green beans and red bell peppers

SIAM SWEET & SOUR PORK

Sautéed sliced pork with sweet & sour sauce, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers

BBQ PORK

Charbroiled pork marinated with honey, served with sweet & sour sauce

DUSITA'S ANGRY PORK

Stir-fried pork with red curry paste, coconut milk, green peppercorns, lesser ginger, kaffir lime leaves and Thai chili

17.95

17.95

17.95

17.95

17.95

17.95

17.95

17.95

19.95



ANGRY PORK



BBQ PORK



BASIL PORK



BROCCOLI BEEF



BAMBOO BEEF

BEEF

BASIL BEEF

Sautéed sliced beef with sweet basil leaves, yellow onion, garlic and bell peppers

GARLIC BEEF

Pan-fried sliced beef marinated with garlic and black pepper, served on a bed of cabbage

GINGER BEEF

Sautéed sliced beef with fresh ginger, mushrooms, bell peppers, yellow onion and green onion

SPICY BEEF

Sautéed sliced beef with garlic, mushrooms, bell peppers, carrots, yellow onion and green onion

EGGPLANT BEEF

Sautéed sliced beef with eggplant, yellow onion, sweet basil leaves and bell peppers

RAMA BEEF

Sautéed sliced beef on a bed of steamed spinach, topped with peanut sauce

BROCCOLI BEEF

Sautéed sliced beef with broccoli and garlic in oyster sauce

BAMBOO BEEF

Sautéed sliced beef with bamboo shoots, bell peppers and sweet basil leaves

BBQ BEEF

Charbroiled beef marinated with honey, served with sweet & sour sauce

17.95

17.95

17.95

17.95

17.95

17.95

17.95

17.95

17.95

Please indicate degree of spiciness desired
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HOUSE CURRIES

	Chicken/Beef/Pork	Prawns
PANANG CURRY <i>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</i>	17.95	21.95
YELLOW CURRY <i>Yellow curry paste in coconut milk prepared with carrots, yellow onion, potatoes and your choice of chicken or beef or pork or prawns</i>	17.95	21.95
GREEN CURRY <i>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</i>	17.95	21.95
RED CURRY <i>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</i>	17.95	21.95
MUSSAMAN CURRY <i>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</i>	17.95	21.95
ROASTED DUCK CURRY <i>Sliced boneless roasted duck in red curry paste and coconut milk, prepared with pineapple, tomato, bell peppers, green peas and sweet basil leaves</i>		23.95
GREEN CURRY WITH BASA FISH FILLETS <i>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</i>		19.95
PINEAPPLE CURRY <i>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*</i>	Prawns 21.95	Seafood 24.95



GREEN CURRY CHICKEN



YELLOW CURRY PRAWNS



ROASTED DUCK CURRY



GREEN BEANS CHICKEN



SIAM SWEET & SOUR CHICKEN



GARLIC & PEPPER CHICKEN

CHICKEN

BASIL CHICKEN <i>Sautéed sliced chicken with sweet basil leaves, yellow onion, garlic and bell peppers</i>	17.95
GINGER CHICKEN <i>Sautéed sliced chicken with fresh ginger, mushrooms, bell peppers, yellow onion and green onion</i>	17.95
SPICY CHICKEN <i>Sautéed sliced chicken with garlic, mushrooms, carrots, green onion, yellow onion and bell peppers</i>	17.95
CASHEW CHICKEN <i>Sautéed sliced chicken with garlic, cashew nuts, carrots, yellow onion, green onion and crispy dried chillies</i>	17.95
RAMA CHICKEN <i>Sautéed sliced chicken on a bed of steamed spinach, topped with peanut sauce and sweet chili paste</i>	17.95
GREEN BEANS CHICKEN <i>Sautéed sliced chicken with red chili paste, green beans and red bell peppers</i>	17.95
SIAM SWEET & SOUR CHICKEN <i>Sautéed sliced chicken with sweet & sour sauce, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers</i>	17.95
GARLIC & PEPPER CHICKEN <i>Pan-fried sliced chicken with garlic, black pepper and our house sauce, topped with crunchy garlic</i>	17.95

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

Please indicate degree of spiciness desired
18% gratuity charged for parties of 5 or more

VEGETARIAN

APPETIZERS

THAI ROLLS VEGETARIAN <i>Crunchy spring rolls stuffed with silver noodles, white cabbage, king mushrooms, taro and celery, served with sweet & sour sauce</i>	12.95
BANGKOK TEMPURA <i>Deep-fried mixed vegetables and sweet potatoes, served with sweet & sour sauce</i>	13.95
CRISPY TOFU TRIANGLES <i>Tofu in triangle shape, deep-fried till golden brown, served with sweet & sour sauce and ground peanuts</i>	12.95
ROTI PANANG <i>Pan-fried crispy puffs served with panang curry sauce</i>	12.95



THAI ROLLS VEGETARIAN

SOUPS

	Small	Large
TOM YUM MIXED VEGETABLES <i>Spicy and sour soup with napa cabbage, carrots, broccoli, zucchini, mushrooms, lemongrass, kaffir lime leaves, galangal, tomato, yellow onion and cilantro, seasoned with Thai chili and lime juice</i>	12.95	17.95
TOM KHA MIXED VEGETABLES <i>Spicy and sour coconut soup with napa cabbage, carrots, broccoli, zucchini, mushrooms, lemongrass, kaffir lime leaves, galangal and cilantro, seasoned with Thai chili and lime juice</i>	12.95	17.95
VEGETARIAN CRYSTAL SOUP <i>A light soup with silver noodles, soft tofu, napa cabbage, carrots, green onion, mushrooms and cilantro</i>	12.95	17.95



ROTI PANANG



TOM KHA VEGETARIAN



YELLOW CURRY VEGETAR-



PINEAPPLE CURRY

SALADS

GREEN PAPAYA SALAD (SOM TUM) <i>Fine shredded green papaya, tomato, green beans, peanuts, seasoned with Thai chili and lime juice</i>	13.95
LARB TOFU <i>Tofu dices tossed in ground roasted rice, chili powder, lime juice, sliced shallots, scallions, cilantro and mint leaves</i>	16.95
SILVER NOODLE SALAD (YUM WOON SEN) <i>Steamed silver noodles mixed with soft tofu, mushrooms, yellow onion, Chinese celery, cilantro, seasoned in Thai chili and lime juice</i>	16.95

CURRIES

PANANG CURRY <i>Panang curry paste in coconut milk prepared with soft-fried tofu, broccoli, carrots, zucchini, kaffir leaves, bell peppers and sweet basil leaves</i>	17.95
YELLOW CURRY <i>Yellow curry paste in coconut milk prepared with soft-fried tofu, carrots, yellow onion and potatoes</i>	17.95
GREEN CURRY <i>Green curry paste in coconut milk prepared with soft-fried tofu, eggplant, green peas, bell peppers and sweet basil leaves</i>	17.95
RED CURRY <i>Red curry paste in coconut milk prepared with soft-fried tofu, bamboo shoots, green peas, bell peppers and sweet basil leaves</i>	17.95
MUSSAMAN CURRY <i>Mussaman curry paste and peanuts in coconut milk prepared with soft-fried tofu, carrots, yellow onion and potatoes</i>	17.95
PINEAPPLE CURRY <i>Red curry paste in coconut milk prepared with soft-fried tofu, pineapple, tomato, broccoli, mushrooms, green peas, bell peppers and sweet basil leaves</i>	17.95

VEGETARIAN RICE & NOODLES

DUSITA'S HOUSE CURRY FRIED RICE <i>Pan-fried rice with yellow curry paste, soft-fried tofu, yellow onion, potatoes, carrots, broccoli and green peas</i>	18.95
PINEAPPLE FRIED RICE <i>Pan-fried rice with soft-fried tofu, pineapple, cashew nuts, carrots, green peas, corn, egg and raisins</i>	18.95
BASIL FRIED RICE <i>Spicy pan-fried rice with soft-fried tofu, broccoli, carrots, sweet basil leaves, Thai chili, garlic and bell peppers</i>	17.95
DUSITA'S HOUSE FRIED RICE <i>Pan-fried rice with soft-fried tofu, egg, broccoli, carrots, green onion, yellow onion and tomato</i>	17.95
PAD THAI <i>Finely rice noodles stir-fried with soft-fried tofu, egg, bean sprouts, carrots, napa cabbage, green onion, served with sliced lime and ground peanuts</i>	17.95
PAD SEE EW <i>Stir-fried flat rice noodles with soft-fried tofu, egg, chopped garlic, carrots, Chinese broccoli, broccoli, napa cabbage, zucchini</i>	17.95
PAD KEE MAO <i>Stir-fried flat rice noodles with soft-fried tofu, sweet basil leaves, carrots, broccoli, napa cabbage, chopped garlic and tomato</i>	17.95
RAD NA <i>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</i>	17.95



ENTREES

BASIL EGGPLANT <i>Sautéed sliced eggplant with bell peppers, chopped garlic, yellow onion and sweet basil leaves</i>	17.95
SPICY TOFU & MIXED VEGETABLES <i>Soft-fried tofu sautéed with garlic, mushrooms, carrots, bell peppers, yellow onion and green onion</i>	17.95
BASIL TOFU & MIXED VEGETABLES <i>Sautéed soft-fried tofu with sweet basil leaves, yellow onion, garlic, napa cabbage, broccoli, zucchini and bell peppers</i>	17.95
GINGER TOFU IN BLACK BEAN SAUCE <i>Soft-fried tofu stir-fried in black bean sauce with fresh ginger, yellow onion, bell peppers and mushrooms</i>	17.95
BROCCOLI KING MUSHROOMS <i>Sautéed broccoli, king mushrooms and chopped garlic in a light brown sauce</i>	17.95
GREEN BEANS TOFU <i>Soft-fried tofu stir-fried with red chili paste, green beans and red bell peppers</i>	17.95
TOFU DELIGHT <i>Stir-fried soft-fried tofu with napa cabbage, chopped garlic, carrots, broccoli and mushrooms</i>	17.95
RAMA TOFU <i>Sautéed soft-fried tofu on a bed of steamed spinach, topped with peanut sauce</i>	17.95
CASHEW TOFU <i>Soft-fried tofu sautéed with cashew nuts, yellow onion, green onion and carrots</i>	17.95

FISH

SPICY CRISPY CATFISH <i>Pan-fried crispy catfish with garlic, mushrooms, yellow onion, bell peppers and sweet basil leaves</i>	19.95
SWEET & SOUR BASA <i>Sautéed basa fillets with sweet & sour sauce, pineapple, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers</i>	19.95
PANANG BASA <i>Basa fillets in Panang curry paste and coconut milk, prepared with kaffir leaves, bell peppers and sweet basil leaves</i>	19.95
GINGER BASA IN BLACK BEAN SAUCE <i>Stir-fried basa fillets with ginger, yellow onion, green onion, bell peppers and mushrooms in black bean sauce</i>	19.95
LEMON BASA <i>Steamed basa fillets tossed with sliced coriander roots, garlic, lime juice and Thai chili</i>	19.95
ANGEL TROUT <i>Deep-fried battered Rainbow trout served with our green apple salad</i>	24.95



LEMON BASA

SEAFOOD



ANGEL TROUT



OCEAN "5"

GARLIC PRAWNS OR SQUID <i>Pan-fried prawns or squid marinated with garlic and black pepper, served on a bed of cabbage</i>	21.95
SPICY PRAWNS OR SQUID <i>Sautéed prawns or squid with garlic, mushrooms, bell peppers, carrots, baby corn, yellow onion and green onion</i>	21.95
BASIL PRAWNS OR SQUID <i>Sautéed prawns or squid with sweet basil leaves, yellow onion, garlic and bell peppers</i>	21.95
PRAWNS IN TAMARIND SAUCE <i>Stir-fried prawns with green onion, yellow onion, crispy shallots and tamarind sauce</i>	21.95
LORDS OF THE SEA <i>Mixed seafood* sautéed with sweet basil leaves, yellow onion, chopped garlic and bell peppers</i>	24.95
OCEAN "5" <i>Stir-fried mixed seafood* in coconut milk, green curry paste, sweet basil leaves and bell peppers</i>	24.95

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

Please indicate degree of spiciness desired
18% gratuity charged for parties of 5 or more

DUSITA'S SPECIALTIES



FOUR MUSKETEERS

Sautéed chicken, pork, beef and prawns with sweet basil leaves, yellow onion, garlic and bell peppers

22.95

CHICKEN RUN

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

17.95



DUCK RUN

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

23.95

*Please indicate degree of spiciness desired
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DUSITA THAI CUISINE

dusitathaicuisine.com

All of our menu items are available for takeout and catering.

(408) 247-5199

2325 El Camino Real, Suite 104-105, Santa Clara, CA 95050

Opening Hours

Monday through Friday:

Lunch: 11:00 am – 2:30 pm

Dinner: 5:00 pm – 9:30 pm

Saturday:

5:00 pm – 9:30 pm

Sunday: closed

SIDE ORDERS

STEAMED JASMINE RICE	3.00
STEAMED BROWN RICE OR STICKY RICE	4.00
PEANUT SAUCE OR CUCUMBER SALAD	4.50
SMALL GREEN SALAD	4.50
CURRY SAUCE	4.00
STEAMED VEGETABLES	5.50
STEAMED NOODLES	4.00

DESSERTS

VANILLA ICE CREAM	6.00
CHOCOLATE ICE CREAM	6.00
STRAWBERRY ICE CREAM	6.00
DEEP-FRIED BANANA & HONEY	6.50
DEEP-FRIED BANANA & ICE CREAM	9.00
SWEET STICKY RICE & MANGO	10.50
SWEET STICKY RICE & ICE CREAM	10.50
DUSITA SWEET BOAT	20.00

*Menu and prices are subject to change without notice. No personal checks accepted
18% gratuity charged for parties of 5 or more*

BEVERAGES

REGULAR/DIET SOFT DRINKS (Coke, Diet Coke, Sprite or Root Beer)	4.25
HOT TEA (Green Tea, Jasmine Tea or Ginger Tea)	3.00
HOT COFFEE (Regular or Decaf)	3.00
SPRING WATER	4.00
REGULAR ICED TEA	6.00
THAI ICED TEA	6.00
THAI ICED COFFEE	6.00
APPLE JUICE	6.00
LEMONADE	6.00
ORANGE JUICE	6.00
MANGO JUICE	6.00
DOMESTIC BEERS (Samuel Adams, Bud Weiser or Bud Light)	6.00
IMPORTED BEERS (Singha, Sapporo or Corona)	6.50
NON ALCOHOLIC BEERS (Clausthaler)	6.50
WHITE WINE by Glass 8.00 By Bottle (Fetzer Chardonnay / Fetzer Gewurztraminer / White Zinfandel)	32.00
WHITE WINE by Glass 9.00 By Bottle (Clos Du Bois Chardonnay / Clos Du Bois Sauvignon Blanc)	36.00
RED WINE by Glass 8.00 By Bottle (Fetzer Merlot / Fetzer Cabernet Sauvignon)	32.00
RED WINE by Glass 9.00 By Bottle (Clos Du Bois Merlot / Clos Du Bois Cabernet Sauvi- gnon)	36.00

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