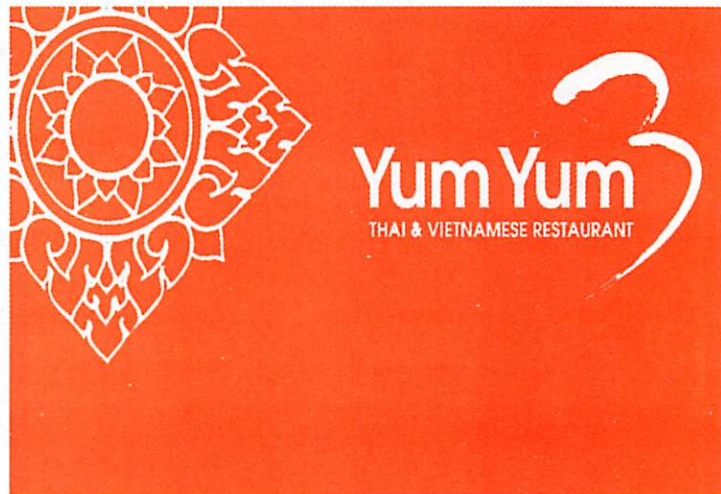


Exotic Thai Dishes

- T1. **Grill Beef with Sticky Rice**.....9.95
Grilled marinated beef, served with a Thai spicy dipping sauce. The perfect dish for the moderate appetite, goes wonderfully with your favorite drinks as a light meal.
- T2. **Seafood Soba Pad Thai** 12.95
Sautéed Soba noodle with egg, dried tofu, grounded peanuts, bean sprouts, scallion, shrimps, squids and scallops.
- T3. * **Mango Stripe Bass**..... 15.95
Crispy fried filet striped bass, mixed with mango slices, lime juice, chili and cashew nuts. A frisky dish that represents the Thai way of living spicy and flavorful.
- T4. * **Stripe Bass Pad Ped** 15.95
Crispy fried striped bass filet, sauteed with very rare Thai herbs, pepper corn, krachai and basil leaves
- T5. **Steamed Stripe Bass** 15.95
A light tasty fish with steamed vegetable and Thai dipping chili paste.
- T6. **Honey Duck** 15.95
Crispy Duck topped with special Honey Sauce, carrots, snow peas, pineapple and cashew nut.
- T7. **Duck Num Dang**..... 15.95
Crispy duck with sweet and sour wine sauce. This is a Thai dish but heavily influenced by Chinese cuisine.
- T8. * **Fantastic Duck** 15.95
Crispy duck topped with Thai spices, chili, basil leaves, string beans and bamboo shoots.
- T9. **Tamarind Duck** 15.95
Crispy duck served with delicious tamarind sauce.
- T10. * **Duck Red Curry** 15.95
Crispy duck topped with traditional Thai red curry, pineapple and tomatoes.
- T11. * **Seafood Pad Cha**..... 16.95
Mixed seafood stir-fried with onion, bell pepper, lemongrass and basil leaves.
- T12. * **Shrimp and Scallop Red Chili** 16.95
Sautéed with scallion, zucchini, mushroom and bell pepper with chili sauce.
- T13. **Thai Omelet and scallop** 8.95
Scrambled eggs, Thai style, mixed with scallop served with Thai special chili sauce and jasmine rice. Don't like scallops? We can substitute shrimp or delicious ground pork. Another favorite of the Thai people.
- T14. **King Chicken**..... 10.95
Grilled marinated boneless chicken breast topped with special peanut sauce served with Thai yellow curry rice.
- T15. * **Soft Shell Crab with Green Curry** 15.95
Topped with simmered in coconut milk, egg plants, bamboo shoots and lime leaves.
- T16. **Soft Shell Crab with Garlic Sauce** 15.95
Topped with garlic, black pepper, carrots and peas.
*** Hot & Spicy**
 (Spicy can be modified to your taste)



**658 9TH Ave.
 (Corner of 46th St)**

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 212 333-7229
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**Prix Fixe Special
 \$15.95
 With Soup, Salad, Appetizer,
 Main Course
 and Dessert
 (Dining Room only)**

Appetizers

- A1. **Summer Roll (Vegetarian version available)**4.95
Vietnamese style fresh roll wrapped with shrimp, cabbage, carrots, and cucumbers, served with a tasty peanut dipping sauce.
- A2. **Thai Spring Roll (Vegetarian)**4.95
Clear noodle and vegetables wrapped in delicate egg roll skin, deep fried and served with tangy plum sauce.
- A3. **Shrimp Roll**5.95
Marinated whole shrimp wrapped in a delicious pastry shell fried to delicate crispiness, served with a special sweet chili sauce.
- A4. **Curry Puff**4.95
A tantalizing combination of chicken, diced onions, potatoes, and curry powder, all wrapped in a puff pastry.
- A5. **Steamed or Fried Dumpling**.....4.95
Blend of shrimp, pork, herbs and water chestnuts in a tender pastry.
- A6. **Satae (Beef or Chicken)**5.95
Skewered and marinated in coconut milk & herbs, served with a creamy peanut sauce and cucumber vinaigrette.
- A7. **Shrimp Satae**.....6.95
Whole shrimp marinated with cumin and herbs grilled on charcoal and served with peanut sauce and cucumber vinaigrette.
- A8. **Fish Cake**4.95
Ground fish mixed with string beans, lemon leaves, and red curry paste, served on the side with cucumber sauce.
- A9. **Golden Triangle (Vegetarian)**3.95
Fried Tofu served on the side with sweet chili sauce and ground peanut.
- A10. **Edamame (Vegetarian)**3.95
Steamed healthy soy beans.
- A12. **Fried Calamari**6.95
Crispy Calamari served with sweet chili sauce.
- A13. **Duck Roll**.....4.95
Marinated duck, clear noodles and vegetables wrapped in delicate egg roll skin deep fried and served with tangy plum sauce.
- A14. **Steamed or Fried Vegetable Dumpling**4.95
(served with soy dipping sauce)
- A15. **Thai Crepe (Vegetarian)** 3.95
Sumptuous sweet homemade dumplings with ground peanuts, shallots, and white turnips, wrapped in a tender rice flour crepe.
- A16. **Steamed Mussels** 6.95
With garlic, lemongrass, basil leaves and lime juice.
- A17. **Crab Roll**4.95
Real crab meat with Thai herb served with sweet chili sauce.

Soups

- S1. * **Spicy Shrimp Soup (Tom Yum Goong)**3.95
Traditional Thai soup with a blend of lemon grass, shrimp, and mushrooms in a spicy shrimp broth.
- S2. **Coconut Soup (Tom Kha Gai)**3.95
A mild soup based in coconut milk with chicken, lime juices, galangal and mushrooms.
- S3. **Crystal Noodles Vegetable Soup (Gang Jerd)** ..3.95
Clear noodle with nappa cabbage and tofu in a mild soup.
- S4. **Tamarind Soup**.....3.95
A traditional hot and sour soup simmered with shrimp, pineapples, tamarind, tomatoes, celery, mushrooms, bean sprouts and fresh herbs.
- S5. **Seaweed Soup**.....3.95
Clear broth soup with ground chicken, seaweed, tofu and scallion.

Salads

- SA-1. * **Yum Seafood** 12.95
Steamed mixed of seafood tossed with chili, onions, lime juice, tomatoes and cucumbers.
- SA-2. * **Larb** 8.95
Northeastern style chopped chicken salad mixed with roasted rice powder, Thai spices lime juice, mint, cilantro, onions, lettuce and cucumbers.
- SA-3. **Thai Salad (Choice of peanut dressing or sesame dressing)** . 3.95
Lettuce, cucumber, tofu, tomatoes and bean sprouts .
- SA-4. * **Papaya Salad** 6.95
with Soft Shell Crab..... 8.95
Classic papaya salad mixed with tomatoes, string beans, peanuts, garlic, lime juice and chili. A traditional favorite of the Thai people.
- SA-5. * **Yum Woonsen** 8.95
Glass noodle tossed with lime juice, onions, scallions, chili ground chicken and shrimp. (recommended)
- SA-6. * **Crying Tiger** 8.95
Grilled beef tossed with chili, roasted rice, onions, and cilantro, sprinkled with lime juice. A classic savory Thai salad for your dining pleasure.
- SA-7. * **Yum Duck** 8.95
Spicy crispy duck tossed with lime juice, apple slices, tomatoes, cucumbers and chili.
- SA-8. * **Shrimp Mango Salad**..... 10.95
Grilled shrimp, fresh mango, red onion, scallion in Thai style chili and lime vinaigrette.
- SA-9 * **Nam Sod**..... 8.95
Spicy ground pork salad, tossed with lime juice, chili, onions, mini, ginger and peanut. A tangy salad with zing!

Side Orders

- Steamed Rice 1.00
- Sticky Rice or Brown Rice 2.00
- Curry Rice 2.00
- Peanut Sauce 1.00
- Steamed Noodle Or Steamed Vegetable 3.00

Beverages

- Thai Ice Tea or Thai Ice Coffee 3.00
- Soda (coke, diet coke, ginger ale, seltzer, sprite)..... 1.50
- Spring Water 2.00
- Sparkling Water (Bottle) 3.00

Desserts

- Fried Banana 3.00
- Ice Cream (Green Tea or Coconut) 3.00
- Mango with Sweet Sticky Rice (Seasonal) 6.00
- Fried Vanilla Ice Cream with Raspberry Sauce 6.00
- Fried Banana & Coconut Ice Cream 6.00
(with chocolate and Raspberry Sauce)

Lunch Specials

(Monday - Friday 11.00 AM - 4.00 PM) Except Holiday

Include Thai Salad

Choice of Chicken, Beef, Pork or Vegetable	6.95
Shrimp or Squid	7.95
Scallop, Duck or Vegetarian Duck.....	8.95
Combination Seafood.....	10.95

Broth Noodles (Thin Rice Noodle)

- B1. * Spicy Tom Yum Noodle
(Thai Spicy Shrimp Soup Base)
- B3. Vietnamese Noodle Soup (Pho)
(a hearty oxtail soup with rice noodle, served with bean sprouts, basil and hoisin dipping sauce on the side)
- B4. * Vietnamese Curry Noodle (Yellow Curry)
- B5. * Thai Curry Noodle (Red or Green Curry)

Sautéed Noodles

- N1. Famous Pad Thai
Rice noodle with egg, dried tofu, ground turnip, ground peanuts, scallion and bean sprout.
- N2. * Basil Noodle
Flat noodle with broccoli, onions, bell peppers, egg, basil and chili.
- N3. Kau Kai
Country style flat noodle sautéed with egg, scallions, vegetable in brown sauce.
- N4. Si Eil Noodle
Flat noodle with broccoli, egg and lightly sweet soy sauce.
- N5. Woon Sen Noodle
Glass noodle with egg scallion, napa cabbage, broccoli, & baby corn.
- N6. Singapore Noodle
Sauteed rice noodle with bean sprout and scallion

Fried Rice

- F1. * Red Curry Fried Rice
Basil leaves, red curry paste, lemon grass, egg, broccoli, cucumbers and tomatoes.
- F2. Pineapple Fried Rice
Pineapples, cashew nuts, raisins, tomatoes, cucumbers and egg.
- F3. * Basil Fried Rice
Basil leaves, broccoli, egg and chili.
- F4. Thai Fried Rice (with Crab Meat \$10.95)
Onions, scallions, egg and Thai soy sauce.

Include Thai Salad and White Rice

Choice of Chicken, Beef, Pork or Vegetable	6.95
Shrimp or Squid	8.95
Scallop, Duck or Vegetarian Duck.....	9.95
Combination Seafood	11.95

Lunch Entrees

- L1. * Basil Sauce
Sautéed with onions, bell peppers and basil.
- L2. Peanut Sauce
Creamy blend of coconut & peanut sauce served with broccoli.
- L3. Ginger Sauce
Sautéed with ginger, scallions, onion, bell pepper and mushrooms.
- L4. * Chili Sauce
Sautéed with lemongrass, garlic, tamarind and chili.
- L5. Thai Oyster Sauce
Sautéed with broccoli, garlic and light oyster sauce.
- L6. Garlic Sauce
Sautéed with garlic, black pepper and peas.
- L7. * Red Curry
Simmered in coconut milk, red curry paste, bamboo shoots, lime leaves, basil and string beans.
- L8. * Green Curry
Simmered in coconut milk, green curry paste, egg plants, bamboo shoots and lime leaves.
- L9. * Musaman Curry
Brown curry with potatoes, onions, roasted peanuts in coconut milk.
- L10.* Panang Curry
Simmered in coconut milk, basil leaves, pepper & Thai herbs.
- L11. Thai Yellow Curry
Delicious dry yellow curry sautéed with onions, scallions, bell peppers and celery.
- L12.* Pad Prigg King
Sautéed with chili paste, string beans, galangal and basil.
- L13. Cashew Nut Sauce
Sautéed with cashew nuts, onions, scallions, celery and carrots.
- L14.* Spicy Bamboo
Sautéed with bamboo shoots, basil leaves, bell pepper, string beans and curry paste.

**ADD A COMBO TO YOUR LUNCH FOR 2.50 EXTRA
CHOOSE ONE OF THE FOLLOWING APPETIZER
2 SHRIMP ROLL, 2 SPRING ROLL,
2 DUMPLING OR 2 VEGGIE DUMPLING**

* Hot & Spicy

(Spicy can be modified to your taste)

Dinner Entrees

Choice of: Vegetable & Tofu or Vegetarian Duck \$ 9.95
Chicken, Beef or Pork \$9.95

Tilapia, Shrimp or Squid \$12.95

Scallop or Duck \$15.95

Combination Seafood \$16.95 • Whole Red Snapper \$18.95

- E1. * **Basil Sauce**
Sautéed with onions, bell peppers & basil.
- E2. **Peanut Sauce**
Creamy blend of coconut & peanut sauce served with broccoli.
- E3. **Ginger Sauce**
Sautéed with ginger, scallions, onions, bell peppers and mushrooms.
- E4. * **Chili Sauce**
Sautéed with lemongrass, garlic, tamarind and chili.
- E5. **Thai Oyster Sauce**
Sautéed with broccoli, garlic and light oyster sauce.
- E6. **Garlic Sauce**
Sautéed with garlic, black pepper and peas.
- E7. * **Red Curry**
Simmered in coconut milk, red curry, bamboo shoots, lime leaves, basil and string beans.
- E8. * **Green Curry**
Simmered in coconut milk, green curry, egg plant, bamboo shoots and lime leaves.
- E9. * **Mussaman Curry**
Brown curry with potatoes, onions, and roasted peanuts in coconut milk.
- E10.* **Panang Curry**
Simmered in coconut milk, basil leaves, pepper & Thai herbs.
- E11. **Thai Yellow Curry**
Delicious dry yellow curry sautéed with onions, scallions, bell peppers and celery.
- E12.* **Pad Prigg King**
Sautéed with chili paste, string beans, galangal and basil.
- E13. **Cashew Nut Sauce**
Sautéed with cashew nuts, onions, scallions, celery and carrots.
- E14.* **Spicy Bamboo**
Sautéed with bamboo shoots, basil leaves, bell peppers, string beans and curry paste.
- E16. **Sweet and Sour Sauce**
Sautéed with sweet and sour sauce, pineapples, tomatoes, onions, bell peppers, carrots, baby corns, cucumbers and scallions.
- E17.* **Jungle Curry**
Country style clear broth curry simmered with string beans, eggplant, basil leaves, bamboo shoots. (no coconut milk) The cure for the common curry.
- E18. **Peanut Curry**
Thai red curry paste in coconut milk, broccoli, onion, zucchini, carrot, bell pepper and basil.

* **Hot & Spicy**

(Spicy can be modified to your taste)

Noodles & Fried Rice

Choice of: Chicken, Beef, Pork or Vegetable \$8.95

Shrimp, Squid or Scallop \$9.95

Vegetarian Duck or Duck \$9.95

Combination Seafood \$11.95

Broth Noodles (Thin Rice Noodle)

- B1. * **Spicy Tom Yum Noodle**
(Thai Spicy Shrimp Soup Base)
- B3. **Vietnamese Noodle Soup (Pho)**
(a hearty oxtail soup with rice noodle serve with bean spouts, basil and hoisin dipping sauce on the side)
- B4. * **Vietnamese Curry Noodle (Yellow Curry)**
A hearty curry soup with coconut milk, rice vermicelli, sweet potatoes, and herbs.
- B5. * **Thai Curry Noodle (Red or Green Curry)**

Sautéed Noodles

- N1. **Famous Pad Thai**
Rice noodle with egg, dried tofu, ground turnip, ground peanuts, scallion and bean sprout.
- N2. * **Basil Noodle**
Flat noodle with broccoli, onions, bell peppers, egg, basil and chili.
- N3. **Kau Kai**
Country style flat noodle sautéed with egg, scallions, vegetable in brown sauce.
- N4. **Si Eil Noodle**
Flat noodle with broccoli, egg and lightly sweet soy sauce.
- N5. **Woon Sen Noodle**
Glass noodle with egg, scallions, nappa cabbage, broccoli, & baby corn.
- N6. **Singapore Noodle**
Sautéed rice noodle with bean sprout and scallion.

Fried Rice

- F1. * **Red Curry Fried Rice**
Basil leaves, red curry paste, lemon grass, egg, broccoli, cucumbers and tomatoes.
- F2. **Pineapple Fried Rice**
Pineapples, cashew nuts, raisins, tomatoes, cucumbers and egg.
- F3. * **Basil Fried Rice**
Basil leaves, broccoli, egg and chili.
- F4. **Thai Fried Rice (with Crab Meat \$11.95)**
Onions, scallions, egg and Thai soy sauce.

Veggies and beyond 9.95

(Below veggies can be made with any meat)

with : **Chicken, Beef or Pork add \$2**

Shrimp, Squid or Scallop add \$ 4

Combination Seafood, Duck or Tilapia add \$ 6

- V1. **Sautéed Chinese Broccoli**
- V2. **Sautéed Bean Sprouts**
- V3. **Sautéed Asparagus**
- V4. **Tofu Dynasty**

Delicious fried tofu topped with a gravy made of ginger, mushroom, scallion and Thai soy sauce. A protein-rich veggie dish that's good for the heart.