

BEVERAGES

SWEET THAI ICED TEA \$3.00

SWEET THAI ICED COFFEE \$3.00

COCONUT WATER \$3.00

FRUIT FLAVORED ICED TEA \$2.25

COKE \$2.25

DIET COKE \$2.25

SPRITE \$2.25

DR. PEPPER \$2.25

ORANGE FANTA \$2.25

BOTTLE WATER \$1.00



THAI ON DEMAND

**ALWAYS FAST, FRESH
WITH AUTHENTIC
THAI INGREDIENTS**

8880 E. Via Linda, Suite 104
Scottsdale, Az 85258
480-550-4999
Thai-on-Demand.com

APPETIZERS

FRESH SPRING ROLL \$4.00

Shredded braised chicken in a Tom Yum Broth, rice noodles, pickled root vegetables, cabbage, cucumber, carrots, mints, cilantro and green leaf, tucked in rice paper and served with plum peanut sauce. Vegan option is available. Shrimp Add \$1.00

FRIED PAD THAI SPRING ROLL \$4.00

Eggs, glass noodles, cabbage, carrots, seasoned with our Pad Thai sauce, then tucked in egg wrapper and flash fried, served with side of bean sprouts, green onion, and crushed peanut along with sweet tamarind dipping sauce.

FRIED WONTON WITH AVACADO CREAM CHEESE \$4.00

Wonton wrapper lined with Nori, filled with avocado cream cheese sauce then flash fried, served with sweet wasabi kaffir lime sauce.

STEAMED GINGER CHICKEN POT STICKERS \$4.00

Minced chicken, cabbage, onion, and carrots seasoned with garlic, sesame sauce, wrapped with egg wrapper then steamed, topped with crispy garlic and served with a dual of sweet soy vinaigrette and spicy Sambal paste.

STEAMED VEGGIES POT STICKERS \$4.00

Chopped vegetables seasoned with garlic, sesame sauce, wrapped in vegan wrapper then steamed. Topped with crispy garlic and served with a dual of sweet soy vinaigrette and spicy Sambal paste.

OUR FAMOUS SOUPS

TOM KA GAI SOUP \$5.00

Traditional Thai creamy hot and sour soup in a coconut milk broth with chicken, lemongrass, kaffir leaves and galanga. Topped with mushroom, cilantro and green onion. Vegan option is available. Shrimp add \$3.00

TOM YUM GAI SOUP \$4.00

Traditional Thai clear broth hot and sour soup with chicken, lemongrass, kaffir leaves and galanga, topped with mushroom, cilantro, and green onion. Vegan option is available. Shrimp add \$3.00

Our Spice level:

Mild

Medium

Hot

Very Hot

Thai Hot

ALL ABOUT CURRIES

All our curries are served with steamed jasmine rice or brown rice. Coconut rice \$1.00

Spice Level: Mild, Medium, Hot, Very Hot and Thai Hot

RED CURRY GANG PED \$10.95

House's special red curry with chicken or pork in a perfect blend of dry chilies, fresh kaffir, galanga and lemongrass, simmered in a coconut broth with assorted fresh vegetables and Thai basils.

Vegan option is available. Beef add \$1.00
Shrimp add \$3.00

GREEN CURRY GANG KEOW WAN \$10.95

Fresh mixture of green Thai chilies, chicken or pork and our special spices with a hint of roasted cumin in a coconut milk broth, green beans, zucchini, bamboo shoots, eggplants and Thai basils. Beef add \$1.00, Shrimp add \$3.00

YELLOW CURRY \$10.95

A mixture of a light red curry, Madras powder and chicken or pork in coconut milk broth along with potatoes, onion, bell pepper and carrots. Vegan option is available.
Beef Add \$1.00 Shrimp Add \$3.00

PANANG CURRY \$10.95

Chicken or pork in a creamy red Panang curry, in coconut cream with bell pepper, egg plants, and carrots, topped with Fresh Thai basils.
Beef Add \$1.00/ Shrimp Add \$3.00

NOODLES

SPICE LEVEL: MILD, MEDIUM, HOT, VERY HOT AND THAI HOT

PAD THAI \$10.95

Pan fried chicken, egg, rice noodles in our special tamarind and palm sugar sauce, topped with bean Sprouts, green onion and crushed peanut.

Vegan option is available.

Shrimp Add \$3.00. Chicken and Shrimp Add \$3.00

PAD KEY MAO (DRUNKEN NOODLES) \$10.95

Spicy Thai chilies and garlic pan fried with chicken or Pork, flat noodles in Kaprow basil sauce along with Chinese broccoli, yellow onion, green onion, Jalapeño, and bean sprouts.

Vegan option is available.

Beef Add \$1.00/ Shrimp Add \$3.00

PAD SI EW \$10.95

Chicken or pork and egg with flat rice noodles pan fried in a sweet garlic soy along with Chinese broccoli, bean sprouts and green onion.

Vegan option is available.

Beef Add \$1.00/ Shrimp Add \$3.00

PAD WOONSEN (GLASS NOODLES VEGGIES) \$10.95

Our assorted fresh vegetables, chicken or pork, egg and glass noodles pan fried in a soy ginger garlic sauce. Vegan option is available.

Beef Add \$1.00/ Shrimp Add \$3.00

FRIED RICE

SPICY BASIL FRIED RICE WITH BRAISED SWEET SOY PORK BELLY \$10.95

House's special fried rice with fresh Thai chilies, Chinese broccoli, yellow onion, bell Pepper, Thai basil and braised sweet soy pork belly in a spicy garlic basil sauce. Fried egg Add \$1.00/ Beef Add \$1.00/ Shrimp add \$3.00

VEGETABLES FRIED RICE \$10.95

Chicken or pork with an assorted fresh vegetables and egg fried rice in a soy ginger garlic sauce with a side of cucumber and tomatoes. Beef Add \$1.00/ Shrimp Add \$3.00

POPULAR DEMAND

SWEET CRISPY GARLIC CILANTRO FISH \$11.95

Boneless white fish filet, dusted with garlic and smoked paprika, flash fried, topped with a sweet garlic cilantro sauce, garnished with fresh cilantro, served with steamed jasmine rice.

ON DEMAND UNIQUENESS

CRISPY SMOKED CHILI CHICKEN WITH COCONUT RICE \$11.95

Bite sizes Chicken breast, lightly battered with coconut tempura, flash fried, then glazed with smoked chili-tamarind chutney, sprinkled with crispy Kaffir and basil leaves, served with coconut rice

CRISPY SWEET AND SOUR COCONUT CHICKEN \$11.95

Chicken breasts pieces coated with coconut tempura batter, flash fried, then tossed in sweet and sour tamarind chutney sauce with pineapple, cucumber, bell pepper, and carrots, garnished with cilantro, served with steamed jasmine rice.

CILANTRO GINGER GARLIC BEEF \$11.95

Beef Tenderloin, zucchini and broccoli in a cilantro ginger garlic sauce, garnished with fresh cilantro and served with steamed jasmine rice.

BASIL STIR FRY EGGPLANT CHICKEN \$11.95

Chicken, eggplants, bell pepper and Thai basil in soy garlic bean sauce, served steamed jasmine rice.

CRISPY TERIYAKI CHICKEN \$11.95

Tempura battered chicken breast pieces, flash fried and tossed in a sweet unagi sesame sauce, along with pineapple and carrots, sprinkled with sesame seeds with steamed jasmine rice.