

- 64. TALAY DUM-DIN** \$12.95  
Sautéed prawns and squids with crushed roasted chili and Thai herbs sauce, onion, baby corn, bell pepper and fresh mushroom.
- 65. PAD-PRICK-PLA-MURK** \$12.95  
Sautéed fresh squids with chili and garlic sauce, onion, lemon grass, bamboo shoot, mushroom, bell pepper and sweet basil.
- 66. GOONG-PAD-PAK** \$12.95  
Sautéed prawns with garlic and Thai herbs sauce and fresh vegetables.
- 67. PLA-RAD-PRICK** \$13.95  
Whole fish in season deep-fried until crispy on the outside, moist and tender inside, topped with bell pepper, sweet Thai basil and red curry sauce.
- 68. PLA-SAM-ROD** \$13.95  
Whole fish in season deep-fried until crispy on the outside, moist and tender inside, topped with green onion, cilantro, bell pepper and chili and tamarind sauce.

### NOODLE & FRIED RICE

- 71. PAD THAI** \$9.95  
Pan fried rice noodles with prawns, egg, ground peanut, bean cake, green onion, cilantro and bean sprouts.
- 72. MEE-KROB** \$9.95  
Crispy noodles mixed with prawns, chicken and sweet sauce and bean sprouts.
- 73. PAD-WOON-SEN** \$9.95  
Sautéed bean thread noodles with prawns and chicken, egg, onion, bean sprouts, carrot, black mushroom and tomatoes.
- 74. PAD-SE-EIW** \$9.95  
Pan fried wide rice noodles with soy sauce, broccoli, carrot, egg and choice of chicken, beef or pork.
- 75. PAD-KEE-MOW** \$9.95  
Pan fried wide rice noodles with chopped chicken, onion, chili, tomatoes, carrot, green bean and sweet Thai basil.
- 76. KAO-PAD** \$9.95  
Home style fried rice with pineapple, egg, tomatoes, onion, broccoli, cashew nuts and choice of chicken, beef or pork.
- 77. KAO-PAD-GOONG** \$10.95  
Home style fried rice with prawns, pineapple, egg, tomatoes, onion, broccoli and cashew nuts.

### VEGETARIAN APPETIZERS

- 79. SATAY - JAY** \$7.95  
Grilled vegetarian roasted duck (Wheat) served with sweet and sour peanut sauce and cucumber salad.
- 80. PO-PIAH JAY** \$7.95  
Home style vegetarian spring rolls stuffed with taro root, sweet corn, carrot, bean thread noodles and vegetables, wrapped with rice paper and deep fried served with sweet and sour sauce and ground peanut.
- 81. TOFU-KROB** \$7.95  
Crispy tofu with fresh chili and garlic, topped with crispy basil.
- 82. TAO-HU-TOD** \$7.95  
Deep-fried bean cake served with sweet chili ground peanut sauce.

### VEGETARIAN SALADS

- 84. YUM-WOON-SEN** \$7.95  
Bean Thread noodles, tossed with vegetarian roasted duck (wheat), carrot, green onion, cilantro, mint leave and fresh lime juice.
- 85. YUM-TUA-KAK** \$7.95  
Quick steamed green bean tossed with roasted coconut meat, cashew nuts, mint leaves, carrot and onion with fresh lime juice.
- 86. SALAD-KAK** \$7.95  
Crispy lettuce topped with tomatoes, cucumber, carrot, boiled bean sprouts and tofu, topped with peanut dressing.

### VEGETARIAN SOUPS

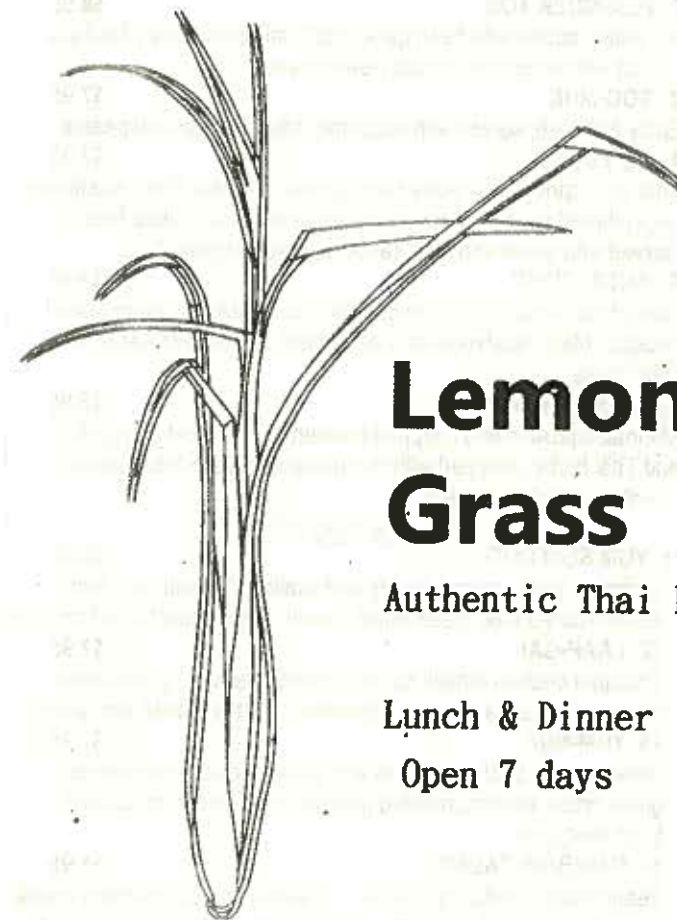
- 87. TOM-KHA-TOFU** \$7.95  
A soup of tofu and vegetables in coconut milk, lemon grass, galanga crushed roasted chili and fresh mushroom.
- 88. TOM-YAM-PAK** \$7.95  
Hot and sour soup of vegetables with Thai herbs, lemon grass, mint and fresh mushroom.
- 89. GANG-JEUD-WOON-SEN** \$7.95  
A soup of bean thread noodles in a rich garlic broth, tofu, dried seaweed, green onion, cilantro and cabbage.

### VEGETARIAN & TOFU ENTREES

- 90. PAD-RUAM-MITR** \$9.95  
Sautéed vegetables with garlic and Thai herbs sauce.
- 91. GRA-PROW-TOFU** \$9.95  
Sautéed fried tofu with chili garlic sauce, onion, mushroom, bamboo shoots, bell pepper and sweet Thai basil.
- 92. PAD-PED TOFU** \$9.95  
Fried tofu sautéed with sweet curry sauce, red bell pepper and young green bean.
- 93. HIMALI-TOFU** \$9.95  
Sautéed fried tofu with Thai herbs sauce, cashew nuts, onion and coriander.
- 94. PAD-KHING-JAY** \$9.95  
Sautéed vegetarian roasted duck (wheat) with chili and fresh young ginger, bell pepper, onion, carrot and black mushroom.
- 95. PAD-MA-KHUA-JAY** \$9.95  
Sautéed vegetarian roasted duck (wheat) with chili sauce, grilled eggplant, baby corn, bell pepper, mushroom, cabbage, carrot and sweet Thai basil.
- 96. PRA-RAM-TOFU** \$9.95  
Steamed soft tofu topped with sweet and sour peanut sauce; served on a bed of vegetables.
- 97. PREOW-WAN-PAK** \$9.95  
Sautéed zucchini, pineapple, carrot, onion, tomatoes, baby corn with sweet and sour sauce.
- 98. GANG-PAK** \$9.95  
Red curry of tofu with coconut milk, Thai herbs, sweet Thai basil, baby corn, zucchini, broccoli and bamboo shoots.
- 99. VEGETARIAN FRIED RICE** \$9.95  
Home style fried rice with vegetarian roasted duck (wheat) and vegetables.

### SIDE ORDERS

- BROWN RICE** \$2.50  
**STEAMED RICE** \$2.00  
**PEANUT SAUCE** \$2.00  
**CUCUMBER SALAD** \$2.50



# Lemon Grass

Authentic Thai Herbs

Lunch & Dinner  
Open 7 days

2216 First Street • Livermore, CA 94550  
(925)606-6496

## APPETIZERS

1. **SATAY** **\$7.95**  
Skewered sliced beef or chicken marinated in coconut milk and Thai spices, grilled and served with sweet and sour peanut sauce and cucumber salad.
2. **PLA-MUEK TOD** **\$8.95**  
Marinated squids with fresh garlic and Thai herbs, crispy fried and served with sweet chili ground peanut sauce.
3. **TOD-MUN** **\$7.95**  
Spicy fish cake, served with cucumber salad and ground peanut.
4. **PO-PIAH** **\$7.95**  
Thai style spring rolls, stuffed with ground chicken, black mushroom, bean thread noodles, wrapped with rice paper and deep fried; served with sweet and sour sauce and ground peanut.
5. **ANGEL WING** **\$7.95**  
Stuffed boneless chicken wings with ground chicken, bean thread noodles, black mushroom and deep-fried; served with sweet and sour sauce.
6. **GOONG-HOM-PA** **\$8.95**  
Marinated prawns and chopped chicken breast with fresh garlic and Thai herbs, wrapped with rice paper and deep-fried; served with sweet chili sauce.

## SALADS

11. **YUM SEAFOOD** **\$9.95**  
Steamed fresh prawns, squids and scallops, tossed with mint leave crushed chili, green onion, carrot, cilantro and fresh lime juice.
12. **LAAP-GAI** **\$7.95**  
Chopped chicken breast, tossed with mint leaves, green onion, cilantro, roasted jasmine rice powder, carrot and fresh lime juice.
13. **YUM-NUA** **\$7.95**  
Grilled tender beef, sliced thin and seasoned with mint leaves, green onion, cilantro, roasted jasmine rice powder, carrot and fresh lime juice.
14. **RAINBOW SALAD** **\$8.95**  
Bean thread noodles, tossed with prawns, chopped chicken breast, green onion, carrot, mint leaves and cilantro with fresh lime juice.
15. **YUM-GOONG** **\$8.95**  
Grilled fresh prawns, tossed with roasted young coconut meat, cashew nuts, mint leaves, green onion, cilantro, lemon grass, carrot, roasted chili and fresh lime juice.
16. **YUM-YAI** **\$8.95**  
Green salad, tomatoes, cucumbers, boiled bean sprouts, carrot, prawns, sliced chicken breast and topped with peanut dressing.
17. **SOM TUM** **\$8.95**  
Shredded green papaya and prawns mixed with carrot, green bean, tomatoes, fresh lime juice and ground peanut.
18. **SALAD GAI** **\$8.95**  
Marinated sliced chicken breast top on a bed of lettuce, apple, avocado, cucumber, tomato, with crispy noodle and home made dressing.

## SOUPS

21. **GANG-JEUD-GAI** **\$7.95**  
A soup of chopped chicken breast in rich garlic broth, Thai herbs, cilantro, green onion and fresh spinach.
22. **TOM-KHA-GAI** **\$8.95**  
A soup of chicken breast simmered in coconut milk, Thai herbs, green onion, cilantro, lemon grass, galanga, crushed roasted chili and fresh mushroom.
23. **TOM-YUM-GOONG** **\$8.95**  
Hot and sour soup of prawns with exotic Thai herbs, green onion, cilantro, mints, lemon grass and fresh mushroom.
24. **TOM-KHA-SEAFOOD** **\$9.95**  
A soup of prawns, scallops and green mussels simmered in coconut milk, Thai herbs, green onion, cilantro, galanga, lemongrass, crushed roasted chili and fresh mushroom.
25. **LEMON GRASS SEAFOOD SOUP** **\$9.95**  
Hot and sour soup of prawns, squids and scallops with exotic Thai herbs, green onion, cilantro, ginger, lemon grass, fresh mushroom and Thai basil.

## GRILLED ENTREES

31. **PEPPER GARLIC PORK** **\$9.95**  
Grilled marinated pork in honey, fresh garlic and Thai herbs served with sweet chili sauce.
32. **B.B.Q. CHICKEN** **\$9.95**  
Grilled marinated boneless chicken in honey and exotic Thai herbs served with sweet and sour sauce.
33. **ROASTED DUCK** **\$12.95**  
Boneless roasted duck served on a bed of spinach and spicy soy sauce on the side.
34. **NUA-YANG** **\$11.95**  
Grilled New York steak sliced thin marinated with special sauce served with spicy roasted chili sauce.

## CHEF'S SUGGESTION

35. **NUA-OB** **\$11.95**  
Tender cooked marinated beef Thai herbs and spices with boiled vegetables.
36. **SONG-SA-HAI** **\$13.95**  
Sautéed chicken breast and prawns with garlic sauce served on a bed of vegetables.

## CUSTOMER'S FAVORITE

37. **SPECIAL GOONG** **\$15.95**  
Sautéed prawns and chopped chicken breast with garlic and Thai herbs sauce, baby corn, bell pepper, snow peas and asparagus.
38. **LAMB YELLOW CURRY** **\$14.95**  
Home made yellow curry of tender lamb with coconut milk, Thai herbs, onion, carrots and potato, served with cucumber salad.
39. **SPECIAL SALMON** **\$15.95**  
Grilled fresh fillet of salmon tossed with sautéed prawns and chopped chicken breast with home made crushed roasted red chili sauce, onion, cashew nut, baby corn, bell pepper and fresh mushroom.

## SAUTEED ENTREES

42. **PAD-KHING-SOD** **\$9.95**  
Choice of chicken, beef or pork, sautéed with fresh young ginger, black mushroom, bell pepper, carrot, baby corn and onion.
43. **GAI-PAD-HIMALI** **\$9.95**  
Sautéed chicken with Thai herbs sauce, cashew nuts, onion and coriander.
44. **PAD-PED** **\$9.95**  
Choice of chicken, beef or pork, sautéed with sweet curry sauce, Thai herbs, red bell pepper and green bean.
45. **PRA-RAM-LONG-SONG** **\$9.95**  
Choice of chicken, beef or pork, topped with peanut sauce served on a bed of vegetable.
46. **PAD-MA-KHUA-YAO** **\$9.95**  
Choice of chicken or pork, sautéed with chili garlic sauce, bell pepper, carrot, mushroom, sweet Thai basil, baby corn and grilled eggplant.
47. **PAD-PAK** **\$9.95**  
Choice of chicken, beef or pork, sautéed with vegetables in herbs sauce.

## CURRY ENTREES

51. **KEOW-WAN-GAI** **\$9.95**  
The original Thai green curry of chicken with coconut milk, Thai herbs, sweet Thai basil, bell pepper and bamboo shoot.
52. **GANG PANANG** **\$9.95**  
Sweet peanut red curry coconut milk sauce with choice of beef or chicken, Thai herbs, zucchini, bell pepper and sweet Thai basil.
53. **GANG-DANG-GAI** **\$9.95**  
The original Thai red curry of chicken with coconut milk, Thai herbs, sweet Thai basil bamboo shoot and eggplant.
54. **GANG MUSSAMUN** **\$9.95**  
Mussamun curry of beef with coconut milk, Thai herbs, tamarind sauce and potato.
55. **GANG KAREE-GAI** **\$10.95**  
Yellow curry of chicken with coconut milk, yellow onion, carrot and potato, served with cucumber salad.
56. **GANG-PED-YANG** **\$12.95**  
Red curry of roasted duck with coconut milk, tomatoes, pineapple and sweet Thai basil.

## SEAFOOD ENTREES

61. **GOONG-PEOW-WAN** **\$12.95**  
Sautéed fresh prawns with sweet and sour sauce, zucchini, onion, bell pepper, baby corn, tomato and pineapple.
62. **GRA-PROW-SEAFOOD** **\$12.95**  
Sautéed prawns and scallops with chili and garlic sauce, onion, green bean, bell pepper and sweet Thai basil.
63. **GARLIC PRAWNS** **\$12.95**  
Sautéed fresh prawns with garlic and Thai herbs sauce, baby corn, bell pepper and fresh mushroom.