

LUNCH MENU

MON - FRI 11:00 AM - 3:00 PM

ALL 9-IN-1 ENTRIES COME WITH A COMPLIMENTARY BOWL OF COCONUT SOUP. TAKEOUT ORDERS COME WITH A CRISPY SPRING ROLL. NO SUBSTITUTIONS.

Pad Thaizers

SPRING ROLLS

CRISPY VEGETABLE ROLLS WITH HOMEMADE SWEET PINEAPPLE SAUCE. 5

HAM CHEESE ROLLS

SLICED HAM AND CHEESE ROLLS. 7

EMERALD DUMPLINGS

FAMOUS THAI STEAMED DUMPLING STUFFED WITH SWEET CRAB MEAT, SHRIMP, MINCED PORK, WATER CHESTNUTS AND OUR SECRET BLEND OF SEASONINGS. 8

BIRDY WINGS

CHICKEN WINGS STUFFED WITH GROUND PORK AND GLASS NOODLE WITH SECRET INGREDIENTS. 8

SEAFOOD CAKE

MIXED SOUP AND FISH WITH SPECIAL INGREDIENTS. 8

SAKOOL

STEAMED TAPIOCA BALL WITH SWEET RADISH AND PEANUT FILLING. 6

Soup

TOM YUM KUNG

SHRIMP SOUP SPECIALLY SEASONED WITH THAI HERBS, LEMONGRASS, LIME JUICE AND MUSHROOM. 5

TOM KHA KAI

SLICED CHICKEN AND MUSHROOM COOKED IN SILKY COCONUT MILK WITH GALANGAL ROOT, LIME JUICE AND LIME LEAVES. 5

THAI STEWED BEEF

TENDER BEEF STEWED IN BEEF BROTH FLAVORED WITH THAI HERBS AND VEGETABLE. 5

Salad

SOM TUM (PAPAYA SALAD) *

TRADITIONAL THAI SALAD WITH SHREDDED GREEN PAPAYA MIXED WITH GROUND PEANUTS, PALM SUGAR AND LIME JUICE. 8

THAI COLESLAW

SHREDDED CARROT, CABBAGE AND CRUSHED PEANUT WITH A TOUCH OF LIME JUICE. 7

LARB KAI *

MINCED CHICKEN WITH LIME JUICE SCALLIONS AND ROASTED, CRUSHED JASMINE RICE. 10

* Indicates hot spicy dishes. All meals can be made *mild, medium or hot spicy.*

! Some items may contain nut allergens. If you have questions, please see your server for details. No MSG added to any dishes. Please specify Gluten free when ordering.

Entrées

SA TAE ON RICE

SAUTEED WHITE MEAT CHICKEN WITH ONION IN CURRY POWDER AND PEANUT SAUCE. 8

PAD PAK

MIXED VEGETABLES SAUTEED WITH CHICKEN AND LIGHT GARLIC IN SPECIAL HOUSE SAUCE. 8

PAD KRA PAW (BASIL LEAVES) *

TENDER SLICED CHICKEN STIR-FRIED WITH BASIL LEAVES, ONION AND BELL PEPPER IN BROWN SAUCE. 8

RAMA GINGER CHICKEN

SLICED CHICKEN BREAST SAUTEED WITH FRESH SHREDDED GINGER, ONION, SCALLION, CARROT AND MUSHROOM IN A HOUSE-MADE SAUCE. 8

KAI PAD MED MA MUANG (CASHEW NUTS)

SAUTEED WHITE MEAT CHICKEN WITH ROASTED CASHEW NUTS, ONION AND SCALLION IN A SECRET SAUCE. 8

PAD PHREW WHAN (SWEET AND SOUR)

STIR-FRIED SHRIMP WITH OUR OWN STYLE OF SWEET AND SOUR SAUCE, CHUNKS OF PINEAPPLE, TOMATO, CUCUMBER, SCALLION AND ONION. 9

KAI SARM LOD *

LIGHTLY BATTERED CHICKEN TOPPED WITH SWEET GARLIC AND PEPPER SAUCE. 8

SESAME CHICKEN

TENDER SLICES OF BATTERED CHICKEN IN HOUSE SWEET & SOUR SAUCE. TOPPED WITH SESAME. 8

HUA PAD PRIK PAO *

SLICED BEEF STIR-FRIED WITH BELL PEPPER, SWEET ONION AND CARROT IN SPECIAL SMOKE CHILI SAUCE. 8

HUA NUM MUN NOY

TENDER SLICED BEEF STIR-FRIED WITH SWEET ONION, SCALLION AND MUSHROOM IN OYSTER SAUCE. 8

KAI PAD BROCCOLI

STIR-FRIED CHICKEN WITH FRESH BROCCOLI AND CARROT IN THAI BROWN SAUCE. 8

GANG PANANG

CHICKEN, BEEF OR PORK IN CREAMY PANANG CURRY WITH COCONUT MILK SPRINKLED WITH LIME LEAVES, PEAS AND BELL PEPPER. 9

GANG DANG

CHICKEN, BEEF OR PORK IN RED CURRY WITH COCONUT MILK, BAMBOO SHOOT, BELL PEPPER AND BASIL LEAVES. 9

GANG KHEW WHAN *

CHICKEN, BEEF OR PORK IN GREEN CURRY WITH COCONUT MILK, BASIL LEAVES, BAMBOO SHOOT, BELL PEPPER AND PEAS. 9

GANG KA RHEE *

CHICKEN, BEEF OR PORK IN YELLOW CURRY WITH POTATO, BELL PEPPER AND ONION. 9

PAD THAI

THIN RICE NOODLES STIR-FRIED WITH SECRET HOUSE SAUCE, SHRIMP, FRESH BEAN SPROUTS, EGG, CRUSHED PEANUT AND SCALLION. 9

PAD KHEE MAO (DRUNKEN NOODLE)

STIR-FRIED FLAT RICE NOODLES WITH BEEF, BASIL LEAVES, SWEET ONION, SCALLION AND TOMATO. 8

PAD SEE EW

SAUTEED SLICED PORK, EGG, CHINESE BROCCOLI AND FLAT RICE NOODLES SEASONED WITH HERB SOY SAUCE. 8

SHRIMP FRIED RICE *

JASMINE RICE STIR-FRIED WITH SHRIMP, EGG, SWEET ONION, PEAS, CARROT AND TOMATO IN SPECIAL SAUCE. 9

Pad Thai

THE ULTIMATE THAI RESTAURANT

Seafood Pad Thai



Sa-Was-Dee-Krub and welcome to Pad Thai Restaurant.

Our mission is to give you a higher level of Thai food experience. We use the highest quality ingredients, of which most are imported from Thailand. We also use a variety of Thai herbs and our secret ingredients to ensure the authentic tastes of Thailand.

Our chefs have been a vital part of popular Thai restaurants in New York, New Jersey and Pennsylvania. We know that you will taste the difference!

Pad Thai to us is more than just a business, it is our family. We have dedicated our hearts and souls to the essence of our Thai tradition and taste. Our goal is for your enjoyment and satisfaction. Please let us provide to you what our family has worked so hard to achieve. You can tell "This is Thailand, Thailand at it's best".

Kob Khun Krub,
The Management.

(BYOB)

PHONE: 717 796 1246

FAX: 717 796 1258

ADDRESS: 6416 Carlisle Pike, Suite 1000, Mechanicsburg, PA 17050

For parties of six or more, a gratuity of 18% will be added to your bill.



WE ACCEPT:

Find us on Facebook



www.facebook.com/padthaipa



www.padthaipa.com

Pad Thai

THE ULTIMATE THAI RESTAURANT



LUNCH HOURS: Monday - Friday 11:00 am - 3:00 pm

DINNER HOURS: Monday - Thursday 3:00 pm - 9:00 pm
Friday 3:00 pm - 10:00 pm
Saturday 11:00 am - 10:00 pm
Sunday 11:00 am - 9:00 pm

PHONE: 717 796 1246

FAX: 717 796 1258

ADDRESS: 6416 Carlisle Pike, Suite 1000,
Mechanicsburg, PA 17050

Pad Thaisers

- 1. SPRING ROLLS**
CRISPY VEGETABLE ROLLS WITH HOMEMADE SWEET PINEAPPLE SAUCE. 5
- 2. HAM CHEESE ROLLS**
SLICED HAM AND FRESH CHEESE ROLLS. 7
- 3. PT FRESH ROLLS**
RICE PAPER SKINS WRAPPED WITH SHRIMP, CHICKEN, GREEN VEGETABLES AND VERMICELLI RICE NOODLE SERVED WITH SPECIAL TAMARIND SAUCE. 7
- 4. EMERALD DUMPLINGS**
FAMOUS THAI STEAMED DUMPLING STUFFED WITH SWEET CRAB MEAT, SHRIMP, MINCED PORK, WATER CHESTNUTS AND OUR SECRET BLEND OF SEASONINGS. 8
- 5. BIRDY WINGS**
CHICKEN WINGS STUFFED WITH GROUND PORK AND GLASS NOODLE WITH SECRET INGREDIENT. 8
- 6. THAI CRISPY PANCAKE**
AUTHENTIC THAI PANCAKE FILLED WITH COCONUT, SWEET RADISH, CRUSHED PEANUTS AND BEAN SPROUTS SERVED WITH CUCUMBER SALAD. 8
- 7. SAKOOL**
STEAMED TAPIOCA BALL WITH SWEET RADISH AND PEANUT FILLING. 6
- 8. SA-TAE CHICKEN**
GRILLED MARINATED CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE AND CUCUMBER SALAD. 8
- 9. TOFU TOD**
FRIED TOFU SERVED WITH GROUND PEANUT IN A HOUSE SWEET SAUCE. 6
- 10. GOLDEN SHRIMP**
STUFFED SHRIMP WITH FRESH VEGETABLES WRAPPED IN SPRING ROLL SKINS FRIED TO PERFECTION. 8
- 11. FRIED CALAMARI**
SQUID TEMPURA SERVED WITH THAI SWEET CHILI SAUCE. 8
- 12. SEAFOOD CAKE**
MIXED SQUID AND FISH WITH SPECIAL INGREDIENTS. 8

Salad

- 21. SOM TUM (PAPAYA SALAD) ***
TRADITIONAL THAI SALAD WITH SHREDDED GREEN PAPAYA MIXED WITH GROUND PEANUTS, PALM SUGAR AND LIME JUICE SERVED WITH GRILLED SHRIMP ON A BAMBOO SKEWER. 12
- 22. LARB KAI ***
MINCED CHICKEN WITH LIME JUICE SCALLIONS AND ROASTED, CRUSHED JASMINE RICE. 10
- 23. PLA KUNG ***
TRADITIONAL THAI SALAD SHRIMPS MARINATED IN LIME JUICE AND THAI HERBS. 12
- 24. NUEA NAM TOK ***
SLICED GRILLED SIRLOIN SEASONING WITH RED ONION, LIME JUICE, RICE POWDER AND MINT. 12
- 25. TIGER CRYING**
THAI STYLE GRILLED SIRLOIN WITH HOUSE SAUCE. 12
- 26. SEAFOOD PARTY SALAD ***
COOKED SHRIMP, SCALLOP, SQUID AND MUSSEL WITH ONION, TOMATO, CUCUMBER, CELERY AND THAI SEASONINGS. 14
- 27. THAI COLESLAW**
SHREDDED CARROT, CABBAGE AND CRUSHED PEANUT WITH A TOUCH OF LIME JUICE. 7

Soup

- 31. TOM-YUM-KUNG**
SHRIMP SOUP SPECIALLY SEASONED WITH THAI HERBS, LEMONGRASS, LIME JUICE AND MUSHROOM. 5
- 32. TOM-KHA-KAI**
SLICED CHICKEN AND MUSHROOM COOKED IN SILKY COCONUT MILK WITH GALANGAL ROOT, LIME JUICE AND LIME LEAVES. 5
- 33. THAI STEWED BEEF**
TENDER BEEF STEWED IN BEEF BROTH FLAVORED WITH THAI HERBS AND VEGETABLES. 5

Wok & Stir Fried

- 41. BANGKOK CHICKEN**
FRIED CHICKEN STIR-FRIED WITH SNOW PEAS AND CARROTS IN A ROASTED CREAMY CURRY SAUCE. TOPPED WITH CASHEW NUTS. 12
- 42. PAD PAK**
MIXED VEGETABLES SAUTÉED WITH CHICKEN AND LIGHT GARLIC IN SPECIAL HOUSE SAUCE. 12
- 43. PRIK KINGH ***
SAUTÉED WHITE MEAT CHICKEN, FRESH STRING BEANS WITH ROASTED RED CURRY PASTE AND FLAVORED KAFFIR LIME LEAVES. 12
- 44. PAD KRA PAW (BASIL LEAVES) ***
TENDER SLICED CHICKEN STIR-FRIED WITH BASIL LEAVES, ONION AND BELL PEPPER IN BROWN SAUCE. 12
- 45. RAMA GINGER CHICKEN**
SLICED CHICKEN BREAST SAUTÉED WITH FRESH SHREDDED GINGER, ONION, SCALLION, CARROT AND MUSHROOM IN A HOUSE-MADE SAUCE. 12
- 46. KAI PAD MED MA MUANG (CASHEW NUTS)**
SAUTÉED WHITE MEAT CHICKEN WITH ROASTED CASHEW NUTS, ONION AND SCALLION IN A SECRET SAUCE. 12
- 47. PAD PREW WHAN (SWEET AND SOUR)**
STIR-FRIED SHRIMP WITH OUR OWN STYLE OF SWEET AND SOUR SAUCE, CHUNKS OF PINEAPPLE, TOMATO, CUCUMBER, SCALLION AND ONION. 15
- 48. KAI SARM LOD ***
LIGHTLY BATTERED CHICKEN TOPPED WITH SWEET GARLIC AND PEPPER SAUCE. 12
- 49. SESAME CHICKEN**
TENDER SLICES OF BATTERED CHICKEN IN HOUSE SWEET & SOUR SAUCE. TOPPED WITH SESAME. 12
- 50. SCALLOP PAD PRIK PAO ***
SCALLOP STIR-FRIED WITH BELL PEPPER, SWEET ONION AND CARROT IN SPECIAL SMOKED CHILI SAUCE. 15
- 51. NUA NUM MUN HOY**
TENDER SLICED BEEF STIR-FRIED WITH SWEET ONION, SCALLION AND MUSHROOM IN OYSTER SAUCE. 12
- 52. KAI PAD BROCCOLI**
STIR-FRIED CHICKEN WITH FRESH BROCCOLI AND CARROT IN THAI BROWN SAUCE. 12
- 53. PA RAM LONG SONG ***
SAUTÉED CHICKEN WITH PEANUT SAUCE, SMOKED CHILI AND CURRY POWDER ON STEAMED GREEN VEGETABLES. 12

Noodles & Fried Rice

- 61. PAD THAI**
THIN RICE NOODLES STIR-FRIED WITH SECRET HOUSE SAUCE, SHRIMP, FRESH BEAN SPROUTS, EGG, CRUSHED PEANUT AND SCALLION. 15
- 62. PAD KHEE MAO * (DRUNKEN NOODLE)**
STIR-FRIED FLAT RICE NOODLES WITH BEEF, BASIL LEAVES, SWEET ONION, SCALLION AND TOMATO. 12
- 63. PAD SEE EW**
SAUTÉED SLICED PORK, EGG, CHINESE BROCCOLI AND FLAT RICE NOODLES SEASONED WITH HERB SOY SAUCE. 12
- 64. LAD NA**
FLAT RICE NOODLES SAUTÉED WITH PORK, SOY SAUCE IN LIGHT BROWN GRavy WITH CHINESE BROCCOLI. 12
- 65. SHRIMP FRIED RICE ***
JASMINE RICE STIR-FRIED WITH SHRIMP, EGG, SWEET ONION, PEAS, CARROT AND TOMATO IN SPECIAL SAUCE. 15
- 66. KAW PAD SUB PA ROD (PINEAPPLE FRIED RICE)**
SHRIMP WITH EGG, CASHEW NUT, RAISIN, PINEAPPLE, TOMATO AND CURRY POWDER TOSSED WITH JASMINE RICE. 15



- 71. SEAPEARL PANANG ***
PAN FRIED SCALLOP, SHRIMP, ASPARAGUS AND PEAS TOPPED WITH CREAMY PANANG SAUCE. 19
- 72. KAI YANG (WHOLE BBQ CHICKEN)**
GRILLED WHOLE CHICKEN MARINATED IN SPECIAL HOUSE SAUCE WITH STICKY RICE AND SWEET CHILI SAUCE. 15
- 73. CHILEAN SEA BASS GARLIC SAUCE**
GRILLED CHILEAN SEA BASS WITH GARLIC SAUCE. 25
- 74. SRI DA BASKET ***
COMBINATION OF SEAFOOD, NAPPA, BEAN THREAD NOODLES, CELERY, GINGER, BASIL LEAVES, BELL PEPPER WITH SPECIAL HOUSE SAUCE SERVED IN BASKET. 19
- 75. CHOO CHEE CATFISH ***
GOLDEN CRISPY CATFISH TOPPED WITH CREAMY CURRY SAUCE. 19
- 76. SPICY BASIL LAMB ***
GRILLED LAMB TOPPED WITH BASIL SAUCE, BELL PEPPER, ONION, CARROT AND CRISPY BASIL LEAVES. 19
- 77. GANG DUCK ***
DUCK IN PINEAPPLE CURRY WITH TOMATO AND BELL PEPPER. 19
- 78. PATTAYA FRIED RICE**
MIXED SEAFOOD SAUTÉED WITH JASMINE RICE, BASIL LEAVES, PEAS, CARROT, BELL PEPPER AND GREEN CURRY PASTE, COCONUT MILK SERVED IN CLAY POT. 19
- 79. CRAB FRIED RICE (MANHATTAN STYLE)**
COLOSSAL LUMP CRABMEAT STIR-FRIED WITH JASMINE RICE, PEAS, ONION, CARROT AND EGG. 19
- 80. SPICY EGGPLANT SHRIMP ***
SAUTÉED EGGPLANT WITH SHRIMP, BELL PEPPER AND BASIL LEAVES. 19
- 81. KRA PAW SOFT SHELL CRAB**
GOLDEN CRISPY SOFT SHELL CRAB TOPPED WITH BASIL SAUCE. 19
- 82. YUM DUCK ***
CRISPY DUCK, CELERY, GINGER, RED ONION, PINEAPPLE AND CASHEW NUTS WITH THAI DRESSING. 19
- 83. JINGHA DELIGHT**
STIR-FRIED SHRIMP, SQUID AND CHICKEN WITH SCALLION, ONION, CELERY, BELL PEPPER, PINEAPPLE, CASHEW NUT AND CHILI PASTE. SERVED IN HALF FRESH PINEAPPLE. 21
- 84. HOR MOK ***
SAUTÉED MIXED SEAFOOD WITH RED CURRY PASTE, NAPPA, EGG, BASIL LEAVES IN COCONUT MILK. SERVED IN WHOLE COCONUT. 25
- 85. PHUKET PAD THAI (SIGNATURE)**
BEAN THREAD NOODLES STIR FRIED WITH MIXED SEAFOOD, FRESH BEAN SPROUTS, EGG, CRUSHED PEANUT AND SCALLION IN SECRET HOUSE SAUCE. 25
- 86. CHIANG MAI FRIED RICE**
COMBINATION OF SCALLOP, SHRIMP, SQUID, CHICKEN AND BEEF SAUTÉED WITH JASMINE RICE, EGG, CURRY POWDER, RAISIN, PINEAPPLE, CASHEW NUTS. SERVED IN HALF FRESH PINEAPPLE. 21
- 87. CRAB MEAT PAD PONG KA REE ***
STIR FRIED COLOSSAL LUMP CRABMEAT WITH CURRY POWDER, EGG, ONION, SCALLION, BELL PEPPER AND CELERY. 25
- 88. GOONG MOR DIN**
SHRIMP AND CRAB MEAT SAUTÉED WITH BEAN THREAD NOODLES, GINGER, CELERY IN BROWN SAUCE. SERVED IN HOT CLAY POT. 25
- 89. GANG SOM**
CRISPY CATFISH IN SOM CURRY PASTE, TAMARIND JUICE WITH MIXED VEGETABLES WITHOUT COCONUT MILK. 19

Authentic Curry

Celebrating the tastes of Thailand!

- 91. GANG PANANG**
CHICKEN, BEEF OR PORK IN CREAMY PANANG CURRY WITH COCONUT MILK SPRINKLED WITH LIME LEAVES, PEAS AND BELL PEPPER. 12
- 92. GANG DANG**
CHICKEN, BEEF OR PORK IN RED CURRY WITH COCONUT MILK, BAMBOO SHOOT, BELL PEPPER AND BASIL LEAVES. 12
- 93. GANG KHEW WHAN ***
CHICKEN, BEEF OR PORK IN GREEN CURRY WITH COCONUT MILK BASIL LEAVES, BAMBOO SHOOT, BELL PEPPER AND PEAS. 12
- 94. GANG MASAMAN**
CHICKEN, BEEF OR PORK IN MASAMAN CURRY WITH COCONUT MILK, POTATO, ONION AND TOPPED WITH ROASTED CASHEW NUT. 12
- 95. GANG KA REE ***
CHICKEN, BEEF OR PORK IN YELLOW CURRY WITH POTATO, BELL PEPPER AND ONION. 12
- 96. GANG SUB PA ROD**
CHICKEN, BEEF OR PORK IN RED CURRY WITH COCONUT MILK, BELL PEPPER AND PINEAPPLE. 12
- 97. GANG PAR ***
CHICKEN, BEEF OR PORK IN SPECIALTY CURRY PASTE WITH BAMBOO SHOOT, BELL PEPPER, GREEN BEAN, BASIL AND EGGPLANT WITHOUT COCONUT MILK. 12



Vegetarian Duck Panang Curry

Side Order

- A CUP OF PLAIN EGG FRIED RICE. 5
- A CUP OF JASMINE RICE 1
- A CUP OF BROWN RICE 1
- A CUP OF STICKY RICE 2
- DUCK SAUCE/PEANUT SAUCE /SWEET CHILI SAUCE 1
- STEAMED PAD THAI NOODLES 2
- STEAMED VEGETABLES 4

HEALTHY Green

- 101. GREEN SPICY BASIL FRIED RICE**
STIR-FRIED JASMINE RICE WITH BASIL LEAVES, ONION, SCALLION, BELL PEPPER, TOFU AND MIXED VEGETABLES. 12
- 102. VEGETARIAN DUCK PANANG CURRY**
SLICED VEGETARIAN DUCK IN CREAMY PANANG CURRY WITH COCONUT MILK, BELL PEPPER, BASIL AND PEAS. 12
- 103. TOFU CHAO WANG ***
SAUTÉED TOFU WITH ONION, PEAS, CARROT, TOMATO AND MIXED VEGETABLES IN BROWN SAUCE. 12
- 104. SPICY BASIL VEGETARIAN DUCK**
STIR-FRIED VEGETARIAN DUCK WITH BASIL LEAVES, ONION, SCALLION AND BELL PEPPER. 12
- 105. PAD THAI ON GREEN**
THIN RICE NOODLES STIR-FRIED WITH SECRET HOUSE SAUCE, TOFU, FRESH BEAN SPROUTS, CRUSHED PEANUT, MIXED VEGETABLES AND SCALLION. 12

Dessert

- THAI FRIED ICE CREAM 3 (VANILLA FLAVOR)
- THAI COCONUT RICE WITH MANGO 5
- CRISPY BANANA 4
- THAI TAPIOCA 4



THAI FRIED ICE CREAM

Beverages

- THAI ICED TEA / THAI ICED COFFEE 3
- ALOE VERA JUICE 4
- SPARKLING WATER (S. PELLEGRINO) 4
- SWEETENED/UNSWEETENED ICED TEA 1
- HOT TEA (JASMINE OR GREEN TEA) 1
- WATER (SMART WATER) 4
- SOFT DRINK 1 (PEPSI / DIET PEPSI / DR. PEPPER / ROOT BEER / SIERRA MIST / MOUNTAIN DEW)



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(BYOB)