

Half Roasted Duck 17.95

(served with white jasmine rice and steam vegetable)

Duck Ginger

Half- roasted crispy duck with scallion, onion, and bell pepper in a ginger soy

Duck Basil

Half- roasted crispy duck in a basil garlic sauce with bell pepper, Thai basil, Thai chili paste and onion

Duck Red Curry

Half-roasted crispy duck with a red curry sauce with pineapple, bell peppers and Thai basil

Duck Chu Chee

Half roasted duck, minced lemongrass, kaffir lime leaf, galangal, red chili, and coconut milk chu chee sauce

Duck Tamarind

Half roasted duck, tamarind, palm sugar, cilantro root, and garlic

Salmon 15.95

(served with steam vegetable and white jasmine rice)

Seared Salmon Chu Chee

Seared salmon filet, minced lemongrass, kaffir lime leaf, galangal, red chili, and coconut milk chu Chee sauce

Grilled Salmon in Tamarind garlic pepper sauce

Salmon filet, tamarind, palm sugar, cilantro root, and garlic

Grill Salmon sweet basil sauce

Salmon filet in a sweet basil sauce with bell pepper, Thai basil, Thai chili and onion

Salmon Curry

Baked salmon filet in a red curry sauce with pineapple, Thai basil, and bell peppers

Steamed Salmon w/ ginger and scallion

Salmon filet, sliced ginger and scallion served with seafood consommé

Kaffir Specialty

Seafood in Lemongrass Soup (Po Teak) / 16.95

Mussel, Sea scallop, Tiger shrimp, and squid in a spicy and sour broth with lemongrass, galangal, kaffir lime leaf and Thai basil

Tilapia (Pla Chu Chee) / 15.95

Pan fried Tilapia filet with mix vegetable in a red curry reduction

Tropical Shrimp / 14.95

Tempura battered shrimp with and pineapple sauce

Seafood Rad Na / 16.95

Shrimp, scallop, calamari, wide rice noodle and Chinese broccoli green beans served in a soy gravy sauce

Crabmeat Fried Rice / 16.95

Jumbo lump crabmeat, jasmine rice, carrots, onion, tomatoes and crab oil in light soy

Spice Level: Mildly spice Medium Spice

Daily Lunch Specials 12.95 Monday thru Friday (11am to 3pm) 3 Courses

Soup, Appetizer, and Entrée

Choice of:

Soup

Chicken Lemongrass Soup

Exotic Vegetable Soup

Chicken Coconut Soup

Wonton

Appetizer

Crispy Spring Roll (2)

Steamed or Fried Dumpling (3)

Fried Tofu

Entrée

Choice of: Chicken, Beef, Tofu or Vegetables

Green Curry

Pad Thai

Drunken Noodle

Thai Fried Rice

Stir-Fried Basil

Drinks

Thai Ice Tea / 3.00

Tropical Smoothie / 6.00

Fresh pineapple, mango, and orange

Berry Smoothie / 6.00

Fresh strawberry, blueberries, and raspberry

Berry Banana Smoothie/ 6.50

Strawberry, Raspberry, Blueberry and Banana

Soda / 1.50

Coke, Sprite, Ginger ale, Fanta Orange

Tea / 1.50

Gold Peak Sweet Tea/ Unsweetened/ Peach

Smart Water / 1.50

Spice Level: Mildly spice Medium Spice

Kaffir Thai

Thai2Go

Hours of Operation

Mon thru Sat 10am to 10pm

Sunday 12pm to 9pm

16 East Broad Street

Palmyra, NJ 08065

Phone. 856-735-5029/856-389-5106

www.kaffirthainj.net

Follow us on:



Soup

Choice of:	Sm.	Lg.
Tofu or Veg	3.95	5.95
Chicken	4.95	6.95
Shrimp	5.95	7.95

Lemongrass Soup (Tom Yum) 🌶️

Classic spicy and sour soup with lemongrass, kaffir lime leaf, galangal, fresh mushroom, tomatoes, onion and Thai chili peppers topped with scallion and cilantro

Coconut Soup (Tom Kah)

Fresh coconut broth with lemongrass, galangal, kaffir lime leaf, tomatoes, onion, fresh mushroom and Thai chili pepper topped with cilantro and scallion

Vegetable and Tofu Soup Sm. 3.95 Lg. 5.95

A medley of Asian vegetables: enoki mushroom, Chinese watercress, baby corn, bell pepper, broccoli and tofu in a vegetable consommé

Wonton Soup (Kiew Nam) Sm. 5.95 Lg. 7.95

Shrimp and vegetable wonton with enoki mushroom, Chinese watercress, baby corn in chicken broth

Appetizer

Crispy Spring Roll (3)/ 4.95

Chicken and vegetable wrapped in rice pancake served with a sweet Thai chili sauce

Dumpling (6) (Fried or Steamed) /6.95

Chicken and vegetable dumplings served with soy ginger vinaigrette sauce

Fresh Spring Roll /6.95

Shrimp, rice noodle, lettuce, and mint wrapped in rice paper served with a hoisin chili sauce

Kaffir Wings /5.95

Tempura battered fried wings marinated in oyster sauce, white pepper, cilantro root and garlic served with a siracha Thai chili sauce

Chicken Satay (4) /6.95

Grill chicken marinated with coconut milk, cilantro root, lemongrass, and turmeric on bamboo skewers served with a cold cucumber salad and peanut sauce

Salad

Squid Salad (Yum Pla Muk) 🌶️ / 8.95

Poached squid red onion, cilantro, and Thai chili paste dressed in a lemongrass and lime juice vinaigrette served on a bed of spring mix with cucumber and tomato

Seafood Salad (Yum Talay) 🌶️ /10.95

Poached squid, scallop, shrimp, Thai chili, red onion, and cilantro dressed in a lemongrass and lime juice vinaigrette served on a bed of spring mix with cucumber and tomato

Larb Gai 🌶️/6.95

Minced Chicken, red onion, scallion, cilantro, rice powder, Thai chili tossed in lime juice vinaigrette served on a bed of romaine lettuce with cucumber and tomato

Beef Salad (Num Tuk Nua) 🌶️/8.95

Sliced beef tenderloin tossed in red onion, scallion, cilantro, rice powder, Thai chili and lime juice served with cucumber, tomato, and Romaine lettuce and spring mix

Papaya Salad (Som Tom) 🌶️🌶️ /5.95

Papaya, carrot, peanut, shrimp, Thai chili, and garlic tossed in a lime and tomato vinaigrette dressing

Garden Salad/ 6.95

Fried tofu, fresh mushroom, broccoli, grape tomatoes, baby corn, and pineapple on a bed of spring mix and romaine lettuce served with peanut sauce

Entrée

Thai Curries

(served with white jasmine rice)

Choice of:

Tofu or Vegetable	10.95	Shrimp	14.95
Chicken or Beef	12.95	Seafood	17.95

Red Curry 🌶️

Red chili, shallot, kaffir lime, galangal and lemongrass paste served in coconut milk, bamboo shoots, zucchini, colorful bell peppers, onion and Thai basil

Green Curry 🌶️🌶️

A Sweet and spicy curry with Young green Thai chili, shallots, kaffir lime leaf, galangal and lemongrass paste in coconut milk, bamboo shoots, zucchini, onion and Thai sweet basil

Penang Curry 🌶️

A mild spiced curry with young Red chili, shallots, kaffir lime leaves, galangal, lemongrass and ginger paste in coconut milk, onions, green bean and bell peppers

Stir-Fried Dishes

(served with white jasmine rice)

Choice of:

Tofu or Vegetable	10.95	Shrimp	14.95
Chicken or Beef	12.95	Scallop	16.95
Seafood	17.95		

Stir-Fried Sweet Basil (Pad Kra Pao) 🌶️

Basil, onion, bell peppers, string beans and Thai chili

Stir-Fried Ginger (Pad Khing)

Scallion, ginger, onions, wood ear mushrooms, baby corn and bell peppers in thin soy

Stir-Fried Cashew Nuts 🌶️

Cashew nuts, Thai chili paste, onions, carrots, baby corn and bell peppers, scallion, fried chili and pineapple

Stir Fry Oyster Sauce

Onions, Chinese broccoli, string bean and garlic

Noodles and Rice

Choice of:

Tofu or Vegetable	10.95	Shrimp	14.95
Chicken or Beef	12.95	Scallop	16.95
Seafood	17.95	Crabmeat	15.95

Pad Thai

Stir-fry Rice noodle, egg, tofu, beansprout, and scallion in a sweet and sour tamarind sauce served with shredded peanuts, lime and peanuts

Drunken Noodle 🌶️

Stir fry wide rice noodle, egg, broccoli, colorful bell peppers, onions, fresh mushrooms, basil and Thai chili paste in a basil garlic sauce

Pad Sa Ew

Stir fry wide rice noodle, egg, onions, string beans and Chinese broccoli in thin sweet soy sauce

Thai Fried Rice

Jasmine rice, egg, onions, peas and carrots in light soy served with tomatoes and cucumber topped w/ cilantro

Pineapple Fried Rice

Jasmine rice, egg onion, peas, carrot and pineapple in turmeric soy served w/ cucumber and tomatoes topped w/ cilantro

Kaffir Dry Noodle

Steamed Noodle with fried garlic, beansprout, peanut, scallion, cilantro in a siracha sweet soy