



Thai Taste Restaurant

435 Cottage Road South Portland, ME

HOURS 12:00 PM - 9:00 PM | 7 days a week

Thai POM'S
Restaurant

Pom's Thai Restaurant

209 Western Ave. South Portland, ME

HOURS
7 days a week

Mon - Fri	11:00 AM - 2:30 PM
Mon - Thu	4:00 PM - 9:00 PM
Fri	4:00 PM - 10:00 PM
Sat	11:00 AM - 10:00 PM
Sun	12:00 PM - 9:00 PM



Appetizer

1. FRESH SPRING ROLL 🌱

Vegetable \$9.95 | Chicken \$9.95 | Shrimp \$10.95

Fresh lettuce, carrots, cucumber, mint leaves, and rice noodles rolled in rice paper. Served with sweet and sour sauce topped with ground peanuts.

2. FRIED SPRING ROLLS 🌱 \$9.95

Thai rolls with specially prepared filling (bean thread noodles, carrots, cabbage and celery). Served with sweet and sour sauce.

3. TOFU TRIANGLE 🌱🌱 \$9.95

Fresh tofu, triangle-shaped, slightly browned in vegetable oil. Served with thick sweet and sour sauce topped with lots of ground roasted peanuts.

4. VEGGIE DUMPLING 🌱 \$10.95

DEEP-FRIED or STEAMED

Thai style dumpling stuffed with Asian Chives. Served with ginger dumpling sauce.

SCALLIONS PANCAKE 🌱 \$9.95

Deep-fried scallion pancake made from wheat, corn starch, soy bean oil, sesame oil, white pepper, and Thai seasoning. Served with ginger dumpling sauce.

MINI VEG DUMPLING 🌱 \$9.95

Deep-fried bite size tofu & mixed vegetable dumplings. Served with ginger dumpling sauce.

5. CURRY PUFF 🌱 \$9.95

Spring roll skin wrapped with potatoes, green peas, and carrots in Thai herbs and a touch of curry powder. Fried till crispy. Served with cucumber chutney.

6. CRAB RANGOON \$13.95

REAL Crab meat with Philadelphia cream cheese, carrot, and scallions wrapped in crispy wonton skins. Served with sweet and sour sauce.

7. STEAMED BUTTERFLIES \$10.95

OUR SIGNATURE APPETIZER

Steamed dumpling with special filling (ground chicken breasts sautéed with herbs, ground roasted peanuts and turnips). Served with soy sauce.

8. CHICKEN SATAY 🌱 \$13.95

Skewered chicken (Chicken on a stick), marinated in Thai herbs & coconut milk. Slowly grilled, served with creamy peanut sauce.

DANCING SHRIMP 🌱 \$13.95

Fresh shrimp marinated with yellow curry powder & coconut milk, grilled on a skewer. Served with creamy peanut sauce.

9. THAI HOT WINGS 🌶️ \$14.95

Deep fried chicken wings tossed with Thai hot sweet chili sauce. Sprinkled with chopped scallions.

10. CHICKEN WINGS \$14.95

Deep-fried chicken wings marinated in Thai style. Served with sweet and sour sauce.

11. SHRIMP IN THE BLANKET \$13.95

Stuffed whole shrimp with ground chicken, wrapped in spring roll skin and fried till crispy. Served with sweet and sour fruity sauce.

12. KRA-TONG THONG \$13.95

Crispy pastry cups filled with sautéed chicken, carrot, onion, green peas and sweet corn with a slight touch of curry powder and garlic, served with cucumber chutney.

13. TEMPURA \$14.95

Breaded in Tempura batter mix then deep fried till golden brown. Served with sweet and sour fruity sauce.

- Squid & Vegetables
- Shrimp & Vegetables
- Chicken & Vegetables
- Chicken Finger
- Vegetables only 🌱
- Sweet Potato only 🌱

14. COCONUT SHRIMP \$15.95

Shrimp crusted with coconut flakes, deep fried until golden brown. Served with ginger salad dressing.

15. PORK DUMPLING OR POT STICKER \$10.95

A wonderful Thai style STEAMED or DEEP-FRIED dumplings stuffed with marinated pork and vegetables. Served with house ginger dumplings sauce.

16. SAMPLER

For One \$16.95 | For Two \$25.95

Chicken satay, Fried vegetarian roll, Chicken Tender, Onion Ring, Crab Rangoon, Mini Veggie dumpling, Curry puff and Chicken wing. Served with creamy peanut sauce and sweet & sour sauce.



Soup

17. TOM YUM 🌱🌶️

Your choice of meat in hot and sour soup flavored with lemongrass, kaffir lime leaves, galangal, lime juice, sweet chili jam (Nam Prik Pao), mushroom, tomato, and topped with cilantro.

- Fresh Tofu or Vegetables or Chicken \$9.95
- Shrimp \$10.95
- Seafood with basil leaves \$12.95
(Shrimp, Squid, Scallops, Mussels)

18. TOM KHA 🌱

Your choice of meat with mushrooms simmered in light coconut milk, flavored with galanga, lemon grass, kaffir lime leaves, and lime juice. Topped with cilantro.

- Fresh Tofu or Vegetables or Chicken \$9.95
- Shrimp \$10.95
- Seafood \$12.95
(Shrimp, Squid, Scallops, Mussels)

19. TOFU AND VEGETABLE SOUP 🌱 \$9.95

Assorted vegetables and fresh tofu in specially flavored broth.

20. THAI WONTON SOUP \$9.95

Wonton filled with ground chicken & shrimp. Served with lettuce on the bottom and topped with roasted pork, cilantro, and scallions in chicken broth.

21. THAI NOODLE SOUP \$9.95

Thai famous noodle soup with bean sprouts, scallions, cilantro, and ground peanut in chicken broth with a touch of garlic oil. Add Chicken or Tofu \$1.00

PLEASE INDICATE THE DEGREE OF SPICINESS DESIRED
🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Very Hot



Gluten Free



Vegetarian Dishes

Also for egg fried rice instead of rice + Extra \$4.95

Salad

22. THAI TASTE SALAD 🌿 \$12.95

Lettuce, baby spinach, tomatoes, cucumber slices, carrots, red onion, chicken, and shrimp. Served with homemade ginger salad dressing or peanut sauce.

23. HOUSE SALAD 🌿🌿 \$12.95

Lettuce, baby spinach, tomatoes, cucumber slices, carrots, red onion, and fried tofu. Served with homemade ginger salad dressing or peanut sauce.

24. LARB CHICKEN 🌿🌶️ \$16.95

Well-known Thai Salad. Ground chicken mixed with red onions, red peppers, scallions, cilantro, mint leaves, lime juice, chilli powder, and grounded roasted sweet rice, which is blended with kaffir lime leaves and lemongrass. Serves with lettuce, tomatoes, and cucumber.

25. NAM SOD 🌿🌶️ \$16.95

Minced chicken, cooked without oil, flavored with lime, fish sauce, shredded ginger, red peppers, red onion, scallions, and whole roasted peanuts. Serves with cilantro, lettuce, tomatoes, and cucumbers.

26. YUM WOON SEN 🌿🌶️ \$19.95

Bean thread noodles, shrimp, ground chicken, ginger, whole roasted peanut, red onion, red peppers, and scallions. Flavored with sweet chili jam (Nam Prik Pao), fresh lime juice, plum sugar, light fish sauce & a touch of chili powder garnished with cilantro & served on bed of lettuce. Complimented with cucumber and tomatoes.

27. PLAR KOONG 🌿🌶️ \$23.95

(GRILLED SHRIMP SALAD)

Grilled shrimp mixed with lemon grass, red onion, red pepper, cucumber, tomatoes, mint leaves & scallions, tossed in spicy and sourlime juice on a bed of lettuce.

28. YUM NUER 🌿🌶️ \$18.95

(GRILLED BEEF SALAD)

Thinly slice of charcoal-broiled tender beef mixed with lemon grass, red pepper, red onion, cucumber, tomatoes, mint leaves and scallions, tossed in spicy & sour lime juice on a bed of lettuce.

29. SOM TUM 🌿🌶️ \$17.95

(GREEN PAPAYA SALAD)

A country Thai style salad with shredded green papaya, carrots, tomatoes, peanuts, and garlic in fresh lime dressing. Topped with grilled shrimp. Served on a bed of lettuce. Complimented with sticky rice.

Our Chef's Special

Served with Jasmine White Rice or Brown Rice

30. TAMARIND DUCK \$27.95

Half crispy duck topped with tantalizing blend tamarind sauce with tomatoes, pineapple chunks, onions, red peppers, and scallions. Served with steamed broccoli.

31. DUCK CHOO CHEE 🌿🌶️ \$27.95

Half crispy roasted duck topped with Choo-Chee coconut curry with green beans and red peppers. Sprinkled with kaffir lime leaves.

32. SPICY CRISPY DUCK 🌶️ \$27.95

Half crispy roasted duck topped with mushrooms, onions, red and green peppers, and Thai sweet basil leaves in spicy chili-garlic sauce.

33. GINGER CRISPY DUCK \$27.95

Half crispy roasted duck topped with fresh ginger, mushrooms, onions, scallions, and red peppers in ginger-garlic sauce.

34. DRUNKEN CHICKEN 🌶️ \$20.95

Stir-fried ground chicken breasts, green beans, and basil leaves in garlic sauce with a touch of Vietnamese chili paste.

35. THAI ORANGE CHICKEN \$20.95

Golden battered crispy chicken sautéed in Thai Orange sauce on top of steamed broccoli, red and green peppers, carrots, and green beans

Our Thai orange sauce is not like Chinese recipe (sugarly sweet and sour orange flavors). Our orange sauce made from orange juice, tomato paste, sugar, salt, and dried orange zest. Most customers and staff love it. But if you don't like ketchup taste, Pom recommends you to order other delicious authentic Thai dishes instead.

THAI GENERAL TSO'S CHICKEN 🌶️ \$20.95

Lightly battered chicken sautéed in Thai Orange sauce with a touch of Vietnamese chili paste on top of steamed broccoli, red and green peppers, carrots and snow peas.

36. CHICKEN PINEAPPLE \$20.95

Sauteed chicken with pineapple, mushrooms, snow peas, onions, scallions and cashew nuts in garlic sauce.

37. TRIPLE DELIGHT \$20.95

Chicken, beef, and roasted pork sautéed with fresh ginger and assorted vegetables in ginger-garlic sauce.



PLEASE INDICATE THE DEGREE OF SPICINESS DESIRED
 Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot 🌶️🌶️🌶️🌶️



Gluten Free



Vegetarian Dishes

Also for egg fried rice instead of rice + Extra \$4.95

Fresh from the Sea

Served with Jasmine White Rice or Brown Rice

- 38. SCALLOPS IN THE GARDEN** \$24.95
 Scallops sautéed with assorted vegetables in garlic sauce.
- 39. SHRIMP LOVE SCALLOPS** \$25.95
 Sauteed shrimp and scallops with fresh ginger and assorted vegetables in garlic sauce.
- 40. TAMARIND SHRIMP OR TAMARIND SCALLOPS** \$24.95
 Lightly battered SCALLOPS or SHRIMP topped with tantalizing blend sweet and sour tamarind sauce with tomatoes, pineapples chunks, onions, red peppers and scallions. Served with steamed broccoli.
- 41. THREE FLAVORED JUMBO SHRIMP** \$27.95 🌶️
 Lightly battered jumbo shrimp (size 13-15) topped with red pepper in spicy tamarind sauce. Served with steamed mixed vegetables.
- 42. THAI ORANGE JUMBO SHRIMP** \$27.95
 Lightly battered jumbo shrimp (size 13-15) sautéed in Thai orange sauce. Served over steamed broccoli, red & green peppers, carrots, and green beans.
- 43. JUMBO SHRIMP CHOO CHEE** \$27.95 🌿 🌶️
 Grilled jumbo shrimp (size 13-15), served in choo chee curry with coconut milk, green bean, and red peppers. Sprinkled with kaffir lime leaves.
- 44. THAI ORANGE SEAFOOD** \$28.95
 Lightly battered scallops, shrimp, squid, and fillet of Haddock topped with Thai orange sauce. Served with steamed broccoli, red and green peppers, carrots, and green beans.
- 45. VOLCANIC ERUPTION** \$28.95 🌶️
 Combination of scallops, shrimp, squid, and New Zealand mussels, sautéed with onions, mushrooms, red & green peppers and basil leaves in chili-garlic sauce.
- 46. SEAFOOD PAD PONG KA-REE** \$28.95 🌶️
 Combination of scallops, shrimp, squid, and New Zealand mussels, sautéed with carrots, onions, red peppers, and scallions in garlic sauce with Vietnamese chili paste and yellow curry powder.
- 47. PRIK PAO SEAFOOD** \$28.95 🌶️
 Combination of scallops, shrimp, squid, and New Zealand mussels, sautéed in Nam Prik Pao (Chili paste in soy bean oil) with onions, mushrooms, carrots, red peppers, and scallions.
- 48. RED SEA** \$28.95 🌿 🌶️
 Combination of scallops, shrimp, squid, and New Zealand mussels, sautéed in coconut milk red curry sauce. Come with red peppers, snow peas, carrots and basil leaves.
- 49. THREE FLAVORED SEAFOOD** \$28.95 🌶️
 Lightly battered scallops, shrimp, squid, and fillet of Haddock, topped with red peppers in spicy tamarind sauce. Served with steamed mixed vegetables.
- 50. TAMARIND SEAFOOD** \$28.95
 Lightly battered shrimps, scallops, squid, and fillet of Haddock, topped with tantalizing sweet and sour tamarind sauce with tomatoes, pineapple chunks, onions, red peppers & scallions. Served with steamed broccoli.

Fish Preparation

Served with Jasmine White Rice or Brown Rice

- 51. SPICY FISH** \$27.95 🌶️
 Lightly battered fillet of Haddock, topped with red peppers and basil leaves in Prik-King curry sauce without coconut milk. Served with steamed broccoli.
- THAI TASTE FISH** \$27.95 🌶️
 (FISH /W BASIL SAUCE)
 Lightly battered fillet of Haddock, topped with onions, mushrooms, red and green peppers, and basil leaves in spicy chili-garlic sauce and Nam Prik-Pao (Chili paste in soy bean oil)
- 52. GINGER FISH** \$27.95
 Lightly battered fillet of Haddock, topped with fresh ginger, onions, mushrooms, carrots, red peppers, and scallions in well-blended ginger sauce.
- 53. THREE FLAVORED FISH** \$27.95 🌶️
 Lightly battered fillet of Haddock, topped with red peppers in spicy tamarind sweet and tangy sauce. Served with steamed mixed vegetables.
- 54. SALMON CHOO CHEE** \$27.95 🌿 🌶️
 Grilled skinless salmon fillet, served in Choo Chee coconut milk curry sauce with green beans and red peppers. Sprinkled with kaffir lime leaves.
- 55. TAMARIND FISH** \$27.95
 Lightly battered file of haddock, topped with tantalizing blend of sweet and sour tamarind sauce with tomatoes, pineapple chunks, onions, red peppers & scallions. Served with steamed broccoli.



PLEASE INDICATE THE DEGREE OF SPICINESS DESIRED
 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Very Hot

🌿 Gluten Free 🌿 Vegetarian Dishes


Also for egg fried rice instead of rice + Extra \$4.95

Ala Carte

Served with Jasmine White Rice or Brown Rice

You can ask for GLUTEN FREE sauce.

Thai Curry

TOFU (FRIED OR STEAMED)	\$17.95
CHICKEN OR PORK OR BEEF	\$17.95
CHICKEN AND SHRIMP	\$19.95
SHRIMP OR SQUID OR SCALLOPS	\$24.95
SEAFOOD (SHRIMP, SQUID, AND SCALLOP)	\$28.95
CRISPY DUCK	\$27.95
SOY NUGGETS 	\$20.95

56. RED CURRY OR GREEN CURRY

Flavored with red or green chili paste with bamboo shoots, green beans, red and green peppers and sprinkled with basil leaves. Green curry is slightly sweeter.

CHOO CHEE CURRY

Served with green bean and red pepper without basil leaves. Sprinkled with aroma of kaffir lime leaves.

57. YELLOW CURRY

Flavored with red chili paste with addition of yellow curry powder, tossed in with potato cubes, pineapple chunks, tomatoes, snow peas, and onion slices.

MANGO CURRY \$22.95

CHICKEN & SHRIMP in Yellow curry sauce with fresh mango chunks, onions, and snow peas.

58. PANANG CURRY

Flavored with red chili paste with additional flavor of coriander and cumin, tossed in with red peppers, baby corn, snow pea, and basil leaves. Panaeng is rather sweet type of curry.

59. MASSAMAN CURRY


Flavored with red chili paste with an addition of Persian spices, tossed in with potato cubes, carrots, onion slices and roasted whole peanuts. This curry has a slight tangy sour taste.

60. DUCK CURRY \$27.95

Boneless crispy half duck, topped with red curry sauce. Come with red peppers, tomatoes, pineapple chunks, and basil leaves.

61. HOUSE SPECIAL CURRY \$25.95

Scallops and shrimp in red curry tossed in with red peppers, snow peas, and carrots, served on a bed of fresh baby spinach.

TOFU (FRIED OR STEAMED)	\$17.95
CHICKEN OR PORK OR BEEF	\$17.95
CHICKEN AND SHRIMP	\$19.95
SHRIMP OR SQUID OR SCALLOPS	\$24.95
SEAFOOD (SHRIMP, SQUID, AND SCALLOPS)	\$28.95
CRISPY DUCK	\$27.95
SOY NUGGETS 	\$20.95

62. BROCCOLI

Sautéed broccoli, carrots, and mushrooms in well-blended oyster and garlic sauce.

63. CASHEW NUT

Sautéed roasted cashew nuts, pineapple chunks, red peppers, onions and scallions in garlic sauce.

64. FRESH GINGER

Sautéed ginger, mushrooms, red peppers, onions and scallions in garlic sauce.

65. PAD PRIK KHING

(CURRY WITHOUT COCONUT MILK)

Sautéed green beans and red peppers with Prik-King curry paste, brown sauce, and some sugar. Sprinkle with kaffir lime leaves.

66. BASIL LEAVES

Sautéed with onions, mushrooms, red peppers, and basil leaves in chili-garlic sauce.

67. LEMON GRASS

Sautéed with thinly sliced fresh lemon grass, onions, mushrooms, red & green pepper, and scallions in chili-garlic sauce.

68. SPICY BAMBOO

Stir-fried bamboo shoot, mushrooms, red and green peppers, onions, and basil leaves in chili-garlic sauce.

69. THAI SWEET AND SOUR

Sautéed onions, cucumbers, tomatoes, pineapple chunks, red peppers and scallions in orange sauce with a splash of rice vinegar and white pepper. "Our sweet and sour sauce is not like Chinese. It made from Thai orange sauce, ketchup, rice vinegar, and brown sauce."

70. GARLIC SAUCE

Sautéed mushrooms, onions with minced garlic and white peppers. Served on a bed of lettuce. Garnished with cilantro, cucumbers and tomatoes.

71. PAD PRIK (BELL PEPPER)

Sautéed with red and green peppers, onions, mushrooms, and scallions in garlic sauce.

72. BABY CORNS

Sautéed baby corns, mushrooms, carrots, onions, and scallions in garlic sauce.

73. SNOW PEA

Sautéed snow peas, mushrooms, and carrots in garlic sauce.

74. VEGETABLES DELIGHT

Sautéed fresh assorted vegetables from the local market in garlic sauce.

75. PEANUT CURRY

Steamed mixed vegetables, topped with creamy peanut sauce.

PLEASE INDICATE THE DEGREE OF SPICINESS DESIRED
Mild   Medium   Hot   Very Hot




Gluten Free



Vegetarian Dishes

Also for egg fried rice instead of rice + Extra \$4.95

Noodle & Fried Rice

TOFU (FRIED OR STEAMED)	\$16.95
CHICKEN OR PORK OR BEEF	\$16.95
CHICKEN AND SHRIMP	\$19.95
SHRIMP OR SQUID OR SCALLOPS	\$20.95
SEAFOOD (SHRIMP, SQUID, AND SCALLOPS)	\$23.95
CRISPY DUCK	\$21.95
SOY NUGGETS 	\$20.95

76. PAD THAI

Famous Thai noodles dish, stir-fried with your choice of tofu or meat or seafood. Medium rice noodle wok-fried with eggs in sweet and sour lime Pad Thai sauce. Sprinkled with ground peanuts, scallions and bean sprouts. Served with fresh bean sprouts.

CRISPY PAD THAI \$19.95

Crispy thin yellow egg noodles, stir-fried with egg, CHICKEN & SHRIMP, bean sprouts, ground peanuts, and scallions in Pad Thai sauce. Served with fresh bean sprouts on the side.

POM'S SPICY PAD THAI

Pad Thai with CHICKEN & SHRIMP, egg, bean sprouts, ground peanuts and scallions with shrimp paste, paprika, and chili.

CRAB MEAT PAD THAI \$26.95

Pad Thai with egg, FRESH CRAB MEAT, bean sprouts, diced green beans, ground peanuts & scallions in Pad Thai sauce

77. PAD SEE-EW

Wide rice noodles wok-fried with egg, carrots, and broccoli in brown sauce with dark sweet soy sauce and some rice vinegar.

78. DRUNKEN NOODLE (PAD KHEE-MAO)

Wide rice noodle sautéed with peppers, onions, broccoli, carrots, and basil leaves in chili-garlic sauce with dark sweet soy sauce.

79. THAI RAD-NA

Pan-fried wide noodles and egg, topped with broccoli and carrots in Thai gravy sauce with a touch of salted soy bean and vinegar.

80. SINGAPORE NOODLE \$19.95

Very thin rice vermicelli stir fried with egg, SHRIMP & ROASTED BBQ PORK, julienne pepper, carrots, snow peas, bean sprouts, and scallion in brown sauce with yellow curry powder.

81. HOUSE LOMEIN

Stir-fried egg noodle with vegetables in special chef's sauce.

SESAME NOODLE \$19.95

CHICKEN & SHRIMP, lomein egg noodles stir-fried with bean-sprout and assorted vegetables in special chef's sauce with a touch of sesame oil. Sprinkled with sesame seed.

PAD WOON SEN \$19.95

CHICKEN & SHRIMP, bean-thread noodles stir-fried with eggs, bean sprouts, tomatoes, and mixed veggies in special chef's sauce.

SEAFOOD LOMEIN PAD SHA \$23.95

Lightly battered shrimp, squid, scallops, bite size Haddock stir-fried with lomein noodles, onions, peppers, green beans, carrots, bean sprouts and basil leaves in chilli-garlic sauce with Kra-chai (wild ginger) and young green peppercorns.

82. HOUSE FRIED RICE

Thai style fried rice with eggs, tomatoes, onions, and scallions. Garnished with cilantro and cucumbers.

83. CURRY FRIED RICE

Fried rice with eggs, snow peas, carrots, onions, scallions and tomatoes with a touch of curry powder. Garnished with cilantro and cucumbers.

84. SPICY FRIED RICE

Fried rice with red and green peppers, onions, broccoli, carrots, and basil leaves in chili-garlic sauce. NO EGG.

85. CRAB FRIED RICE \$26.95

Thai fried rice with fresh crab meat, egg, snow peas, carrots, and scallions. Served with cucumbers, tomatoes, and cilantro.

86. PINEAPPLE FRIED RICE \$19.95

Fried rice with CHICKEN & SHRIMP, egg, pineapple chunks, cashew nuts, scallions and raisin.

MANGO FRIED RICE \$19.95

Fried rice with CHICKEN & SHRIMP, egg, fresh mango, cashew nuts, snow peas, carrots, scallions and curry powder.

Tofu & Vegetables Lover

Served with Jasmine White Rice or Brown Rice

You can ask for VEGETARIAN sauce.

87. VEGETABLES FRIED RICE \$16.95

Thai style fried rice with eggs and a variety of fresh vegetables from the local market.

88. TOFU NOODLE \$16.95

Steamed rice noodles with assorted vegetables and fried tofu, topped with creamy peanut sauce.

89. VEGETABLE DELIGHTS \$16.95

Assorted vegetables sautéed in well-blended garlic sauce.

90. TOFU PAD PONG KA-REE \$16.95

Stir-fried fried tofu with carrots, onions, red peppers, and scallions in garlic sauce with yellow curry powder and Vietnamese chili paste.

91. EVIL PRINCE TOFU \$16.95

Fried tofu sautéed with onions, carrots, red and green peppers, and scallions in chili-garlic sauce and Vietnamese chili paste.

92. VEGETABLE CURRY \$16.95

Assorted vegetables in red curry with coconut milk and basil leaves.

93. TOFU CHOO CHEE \$16.95

Fried tofu, green beans, and red peppers tossed in Choo Chee curry with coconut milk. Sprinkled with kaffir lime leaves.

94. TAMARIND TOFU \$16.95


Sauteed fried tofu with tantalizing blend sweet and sour tamarind sauce with tomatoes, pineapples chunks, onions, red peppers and scallions. Served with steamed broccoli.

95. TOFU WITH BEAN SPROUT \$16.95

Flambe fried tofu with bean sprouts and scallions in garlic sauce with a touch of salted soy bean.

Create Your Own

STEP 1: CHOOSE YOUR TOFU OR MEAT OR SEAFOOD

TOFU (FRIED OR STEAMED)	\$17.95
SOY NUGGETS 	\$20.95
CHICKEN OR PORK OR BEEF	\$17.95
CHICKEN & SHRIMP	\$19.95
SHRIMP OR SQUID OR SCALLOPS	\$24.95
CRISPY HALF DUCK	\$27.95
SEAFOOD (SHRIMP + SQUID + SCALLOPS)	\$28.95

STEP 2: CHOOSE YOUR VEGETABLES

ASPARAGUS, BABY CORNS, BABY SPINACH,
BAMBOO, BEAN SPROUTS, BROCCOLI, CARROTS,
GREEN BEANS, MUSHROOMS, ONIONS,
PINEAPPLE, RED AND GREEN PEPPER,
SCALLIONS, SNOW PEAS

STEP 3: CHOOSE YOUR SAUCE

GARLIC SAUCE
BROWN SAUCE WITHOUT GARLIC
GINGER SAUCE
BASIL SAUCE WITH BASIL LEAVES (MILD)
VEGETARIAN SAUCE
WHEAT-FREE SOY SAUCE

STEP 4: CHOOSE YOUR CARB

WHITE RICE OR BROWN RICE
STEAMED RICE NOODLES (MEDIUM OR WIDE)
LOMEIN EGG NOODLES*
VERMICELLI RICE NOODLES*

* RECOMMENDED TO STIR-FRIED NOODLE WITH
MEAT AND VEGETABLES TOGETHER



Pom's Special Menus

Served with Jasmine White Rice or Brown Rice

CHICKEN TERIYAKI \$22.95

Grilled chicken breast drizzled with Teriyaki sauce served with vegetable delight. Sprinkled with sesame seeds. Complimented with green salad and ginger salad dressing.

SALMON TERIYAKI \$27.95

Grilled salmon fillet drizzled with Teriyaki sauce served with vegetable delight. Sprinkled with sesame seeds. Complimented with green salad and ginger salad dressing.

CHICKEN KATSU \$22.95

Chicken breast deep fried Japanese style with Panko bread crumbs, served with vegetable lomein. Sweet and sour sauce and Katsu sauce on the side.

SESAME BEEF \$22.95

Tender beef stir-fried with sliced mushroom in garlic sauce with some fragrant sesame oil and sesame seed. Served on topped of vegetable delight in garlic sauce.

BBQ PORK (MOO YANG) \$22.95

Thai Style grilled pork loin (marinated with cilantro root, garlic, white pepper, and brown sauce). Garnished with lettuce, cucumbers, tomatoes, and cilantro. Served with sticky rice. Come with Nam Jim Jaew (spicy tamarind dipping sauce with roasted rice powder and scallions on top) and Thai sweet chili sauce.

FANCY CHICKEN \$22.95

Chicken sauteed with mixed vegetables and cashew nuts in Nam Prik Pow Sauce (chili paste in soybean oil, little bit sweet).

SHRIMP EMERALD \$24.95

Shrimp sauteed with broccoli, asparagus, and scallions in ginger sauce.

CHICKEN CHIANGMAI \$22.95

Chicken sauteed with green beans, red peppers & cashew nuts in Nam Prik Pow Sauce (chili paste in soybean oil, little bit sweet).

KRA-POW GAI SUB WITH FRIED EGG \$22.95

It's authentic and delicious Thai food that Thais can eat every day. Ground chicken meat infused with aromatic Thai basil leaves in chili-garlic sauce. Complimented with fried egg.*

* your choice of well done or runny egg yolk

SPICY CRISPY CHICKEN CASHEW NUT \$22.95

Lightly battered white meat chicken wok-fried with cashew nuts, onions, roasted whole chili, and scallions in Nam PrikPao sauce (chili paste in soybean oil, little bit sweet). Not saucy but really flavorful.

ALL ENTREES CAN SUBSTITUTE WITH
EGG FRIED RICE WITH SCALLIONS for \$4.95 extra.

PLEASE INDICATE THE DEGREE OF SPICINESS DESIRED
Mild  Medium  Hot  Very Hot 



Gluten Free



Vegetarian Dishes

Also for egg fried rice instead of rice + Extra \$4.95

Kuay-Teow

Create your own noodle bowl

STEP 1: CHOOSE YOUR NOODLE

VERY THIN NOODLES (VERMICELLI)

Sen Mee

MEDIUM RICE NOODLES

Sen Lek

WIDE RICE NOODLES

Sen Yai

YELLOW EGG NOODLES

Bah-Mee

BEAN THREAD NOODLES

Woon Sen



STEP 2: CHOOSE YOUR MEAT OR SEAFOOD

TOFU & VEGETABLES \$17.95

CHICKEN \$16.95

(Ground chicken or Sliced chicken)

HONEY-ROASTED PORK \$16.95

BEEF \$16.95

SHRIMP & VEGETABLES \$19.95

SEAFOOD \$23.95

(Shrimp and Squid and Scallops)

CRISPY DUCK \$21.95

COMBINATION \$20.95

(Shrimp and Ground Chicken and Roasted Pork)

Soy Nuggets (V) \$20.95

STEP 3: CHOOSE YOUR BROTH OR NO BROTH

CLEAR CHICKEN BROTH

Nam-Sai

FIVE-SPICE DUCK FLAVORED BROTH

Nam-Kon / No Spicy

VEGETABLE BROTH

Nam-Puk

CLEAR TOM YUM BROTH

Sweet and Sour Pad Thai flavore

RED TOM YUM BROTH

Hot and Sour Thai herbal-flavore

NO BROTH

Pad Thai sauce with a touch of duck flavored paste.
Finish with fresh squeezed lime juice and dark sweet soy sauce.

STEP 4: WITH OR WITHOUT PEANUTS

STEP 5: CHOOSE YOUR DEGREE OF SPICINESS

ALL YOUR NOODLE BOWL COME WITH
BEAN SPROUTS | SCALLIONS | CILANTRO | GARLIC OIL

Side orders

EGG FRIED RICE with CHOPPED SCALLION \$9.95

JASMINE WHITE RICE \$3.95

BROWN RICE \$3.95

STICKY RICE \$5.95

STEAMED RICE NOODLES \$3.95

STEAMED MIXED VEGETABLES \$10.95

CREAMY PEANUT SAUCE (4 oz.) \$2.50

GREEN SALAD \$9.95

The Description Sauce (No MSG)

BROWN SAUCE

A combination of oyster sauce, sugar, salt, white pepper, salted soy bean, and a touch of corn starch.

CHEF'S SPECIAL SAUCE

The lighter side of garlic sauce.

CREAMY PEANUT SAUCE

A combination of peanut butter, red curry paste, and massaman curry paste in coconut milk and half & half cream.

FRIED RICE SAUCE

A combination of thin soy sauce, MAGGI sauce, GLODEN MOUNTAIN seasoning sauce, garlic powder, sugar, and white pepper. (NO FISH SAUCE)

GARLIC SAUCE

Brown sauce with a touch of garlic.

GINGER SALAD DRESSING

A combination of well blended fresh ginger, carrot, and lime juice in mayonnaise.

GINGER SAUCE

Garlic sauce with fresh ginger.

GLUTEN-FREE TAMARI SOY SAUCE

with a touch of sugar and light garlic.

PAD THAI SAUCE

A combination of light fish sauce, lime juice, palm sugar, and granulated sugar.

PRIK-KHING SAUCE

Thai curry without coconut milk stir-fried with oil. Flavored with garlic sauce and some sugar. Sprinkled with Kaffir-lime leaves.

PRIK PAO SAUCE

A mixture of dried chili, shallot, garlic, and brown sauce blended into a smooth paste with soybean oil. (sweet and mild chile jam)

SPICY BASIL SAUCE

Brown sauce with chili, garlic, and Thai basil leaves.

SWEET AND SOUR SAUCE

Thai orange sauce with extra ketchup and rice vinegar.

TAMARIND SAUCE

Sweet and sour fruit extracted from special tamarind fruit with a touch of brown sauce.

THAI ORANGE SAUCE

A sweet and sour sauce made from orange juice, tomato paste, sugar, salt, and sprinkled with orange zests.

THREE FLAVORS SAUCE

Sweet and sour tamarind with a touch of garlic and chile paste.

VEGETARIAN SAUCE

No dairy. Made from caramel, sugar, salt, wheat flour, and some garlic.

PLEASE INDICATE THE DEGREE OF SPICINESS DESIRED
 Mild  Medium  Hot  Very Hot

 Gluten Free

 Vegetarian Dishes

Also for egg fried rice instead of rice + Extra \$4.95