

BAI BUA

Thai Kitchen

Appetizers

CRISPY SPRING ROLL 5.50

Deep-fried rolls stuffed with bean threads, vegetables and herbs served with sweet and sour sauce. (4)

FRESH SPRING ROLL WITH TOFU 6 / SHRIMP 8

Rice paper wrapped with fresh mixed green, basil, carrot cucumber, jicama ,beetroot served with sweet & sour and peanut sauce.

SATAY CHICKEN 8.50

Grilled marinated chicken breast served with peanut sauce and cucumber salad. (4)

SATAY TOFU 7.50

Grilled marinated tofu on a skewer served with peanut sauce and cucumber salad. (4)

CRISPY AVOCADO WEDGES 6.50

Avocado slices breaded and fried served with our homemade sauce.

CRAB RANGOON 7

Deep fried imitation crab meat and cream cheese, wrapped in wonton skins, served with sweet and sour sauce. (6)

POTSTICKERS 6.50

Golden fried stuffed with ground chicken and vegetables serving with black sweet and sour sauce. (6)

CRISPY CHICKEN WONTON 6.50

Fried wonton wrapper stuffed with marinated grounded chicken served with sweet chili dipping sauce. (6)

GOLDEN TOFU 6.50

Deep fried tofu served with sweet chili sauce and crushed peanut.

CHILI WINGS 8.50

Fried chicken wings topped with Thai sweet chili sauce, bell pepper and fried basil. (6)

CALAMARI 9.50

Fried Calamari in our house blend batter served with sweet chili dipping sauce.

SHRIMP IN A BLANKET 9.50

Marinated shrimp wrapped in rice paper skin and lightly deep fried. Served with sweet and sour sauce.(6)

LETTUCE CUPS 10.50

Crispy noodles, your choice of chicken or tofu, peanut, garlic, ginger, onion, cilantro with our homemade tasty sauce.

🌙 SPINACH WRAPS 10.50

Diced lime, shallots, ginger, Thai chili, toasted coconut, peanut & tamarind coconut sauce.

BAIBUA PARADE 12.50

Samples of Fresh rolls (2), chicken satay(2), crab rangoon (3), potstickers (3) golden tofu (3) (no substitution)

Soups

☾ TOM YUM

Lemongrass, kaffir lime, mushrooms, onion and tomatoes in a spicy chili broth and lime juice. Chicken or vegetables & tofu Small 6 / Large 11, Shrimp add 2 : Seafood add 4

TOM KHA

Coconut milk soup with galanga root, kaffir lime, lemongrass, mushroom, onion, green cabbage and cilantro and lime juice. Chicken or vegetables & tofu Small 6 / Large 11 , Shrimp add 2, Seafood add 4

WONTON SOUP

Stuffed Chicken wontons in clear broth with cabbage , bok choy, top with cilantro and garlic. small 6 / large 11

VEGETABLE CLEAR SOUP

Vegetables and tofu in vegetable broth. Small 5.5 / large 10

Salads

GREEN SALAD WITH AVOCADO 7.50

Mixed greens, Avocado, tomatoes, red onion with homemade dressing.

THAI SALAD KAK 9.50

Organic spring mixed with tomatoes, onions, carrots, cucumbers, fried tofu and eggs served with Thai peanut dressing.

PAPAYA SALAD 9.50 / ADD SHRIMP 2

Shredded green papaya, green beans, carrots, cherry tomatoes, peanut tossed in an exotic Thai spicy lime dressing.

MANGO SALAD 9.50 / ADD SHRIMP 2

Green mango cashew nuts with lime dressing, sprinkled with roasted coconut, onion & shallots.

SHRIMP COCONUT WITH APPLE SALAD 11.50

Deep fried crispy Coconut Shrimp topped with Apple Salad, onion and carrot.

☾ LARB SALAD 11.50

Choice of ground meat (chicken, beef , pork or tofu) onions, mint leaves, cilantro, rice powder, spicy lime dressing

☾ ☾ THAI YUM SALAD

Grilled slices meat of choice with mixed greens, cucumber, carrots, onion, tomatoes and celery mixed with chili lime dressing. Chicken ,pork, beef or tofu 11.50 / seafood 13.50

☾ PLA KOONG (THAI SHRIMP SALAD) 12.50

grilled shrimp, fresh lettuce, lemongrass, mint, scallion, carrot, kaffir lime leaf & roasted chili paste.

☾ YUM WOONSEN 12.50 (BEAN THREAD NOODLE SALAD)

Bean threads mixed with ground chicken, shrimp, roasted peanuts, tomatoes, celery, onions, hot pepper and lime juice.

☾ DUCK SALAD 13.50

Duck strips mixed with cashew nuts, bell peppers, cucumber, red onion, green onion, chili paste and lime juice on a bed of lettuce.

Entrees

Your choice of Chicken, Pork, Beef or Vegetable & Tofu 11, shrimp or calamari add 2 , seafood add 4 Served with Jasmine Rice , brown rice, sticky rice add 2.

☾ SPICY BASIL

Thailand 's authentic, most popular dish. sautéed ground meat of your choice with green beans, onions, bell pepper, and basil in spicy chili sauce.

GARLIC AND PEPPERED

Sautéed garlic sauce and black peppers. Served on a bed of steamed cabbage , carrot and broccoli.

GINGER

Shredded fresh ginger, mushrooms, onion, bell pepper, baby corn, celery and carrot in black bean sauce.

CASHEW NUTS

Stir fried meat with cashew nut, onion, baby corn, bell pepper, green onion and carrots in a chili paste sauce.

SWEET AND SOUR

Sautéed tomatoes, pineapple, cucumber, bell pepper, onion with sweet and sour sauce.

MIXED VEGETABLES

Sautéed broccoli, carrots, onions, cabbage ,beansprouts, bell pepper and baby corn with garlic and homemade sauce.

☾ SPICY GREEN BEANS

Stir fried Pik Khing curry paste, green beans, carrots and kaffir lime leaves.

PEANUT LOVER

Sautéed broccoli, cabbage, zucchini and carrots with light sauce top with homemade peanut sauce.

EGGPLANT

Sautéed eggplant with soy bean sauce, bell pepper, onion, carrots and basil.

MANGO

Stir-fried fresh mango, broccoli, onion, cashew nuts, bell pepper and basil in garlic chili paste.

TERIYAKI

Grilled choice of meat topped with teriyaki sauce and steam vegetables.

ORANGE CHICKEN 12

Crispy coated chicken in a Thai style orange sauce served with steamed vegetables.

LEMON CHICKEN 12

Deep fried Chicken breast topped with lemon sauce and slices of Lemon serve with steamed vegetables.

House Special

Served with Jasmine Rice ; brown rice or sticky rice add 2

CASHEW CRISPY CHICKEN 14
Breast of chicken battered, sautéed with house stir fried sauce, served over steamed mixed vegetables and roasted cashew nuts.

MANGO CHICKEN 14
Crispy chicken and fresh cut mango coated with honey mango glaze.

GINGER SOLE FISH & TOFU 15
Sautéed steam Sole fish and tofu with ginger, onions, bell peppers, carrot, celery and mushroom in ginger sauce.

PARAM LEMONGRASS CHICKEN 15
Grilled chicken marinated with lemongrass, garlic served with steamed vegetables topped with homemade peanut sauce.

GRILLED BEEF GREEN CURRY* 16
Grilled Beef topped with coconut milk Green Curry with green bean, bell pepper, zucchini, sweet pea and Thai basil.

DUCK OVER SPINACH 16
Hi Crispy boneless roast duck over sautéed spinach. Served with house seasoning sauce.

THAI ROASTED CHICKEN & PAPAYA SALAD 17
Roasted half chicken, marinated in Thai herbs served with papaya salad and sticky rice.

FOUR STARS 17
Shrimp, Chicken, Pork and Tofu sautéed with mushrooms, bell peppers, onion , baby corn and snow peas in a light oyster sauce

Noodles

Choice of Chicken, Pork, Beef or Vegetable & Tofu 11, shrimp or calamari add 2 , seafood add 4

PAD THAI NOODLE
Traditional Thai favorite! Stir-fried rice noodles with egg, red onion ,sweet radish, green onions and bean sprouts in a homemade Pad Thai sauce and ground peanuts.

PAD SEE EWE
Flat rice noodles stir fried with eggs, broccoli, and black soy sauce.

 **KEE MOW (DRUNKEN NOODLES)**
Spicy flat rice noodles with egg, broccoli, tomatoes, green beans, bean sprouts, and fresh basil.

RAD NAR
Wide rice noodles sautéed with soy sauce ,broccoli, carrots, and cabbage in a thick gravy sauce.

SPINACH PEANUT NOODLE
Stir-fried your choice of meat with rice noodles on a bed of spinach topped with our homemade peanut sauce.

KUA KAI
Wide rice noodle stir-fried with your choice of meat and egg, garlic , bean spout, onion, green onion and cilantro over iceberg lettuce.

CHOW MIEN
Egg noodles stir-fried with, onion, celery, broccoli, carrots, cabbage, and bean sprouts in house soy sauce.

CRYSTAL NOODLES (PAD WOON SEN)
Sautéed bean thread noodles with eggs, baby corn, cabbage, onion, carrots, celery and bean sprouts.

MEE HANG "EGG NOODLE SALAD "
Steamed egg noodles with garlic sauce, ground peanuts, bean sprouts, spinach, green onion and cilantro.

CRAB PAD THAI 15
Our signature Pad Thai with crab meat, egg, fresh bean sprouts, and ground peanuts.

Noodles Soup

CLEAR NOODLE SOUP
Your choice of meat with rice noodles in a special broth , broccoli, bean sprouts, cilantro, and a touch of garlic.

TOM KHA NOODLES SOUP
Your choice of meat with rice noodles , bean sprouts, green onion, cilantro in coconut milk soup.

TOM YUM NOODLE SOUP
Choice of meat with rice noodles, bean sprouts, green onion, cilantro, garlic and ground peanut in a spicy lemongrass broth.

CURRY NOODLES SOUP 12 (KHAO SOI)
A northern style noodle curry. Egg noodles in curry sauce spinach, bean sprouts, fried onion, pickled cabbage, cilantro and shallot topped with crispy egg noodle and fried chili.

SUKOTHAI NOODLE SOUP 12
Spicy rice noodle soup with minced pork, bean sprouts, green beans, ground peanuts.

DUCK NOODLE SOUP 13
Rice noodles and Duck with spinach, bean sprouts in herb soup topped with green onion , cilantro and a touch of garlic.

BA MEE NAAN 12 " EGG NOODLES SOUP"
Tasty egg noodles with BBQ red pork in a clear broth with spinach, bean sprouts, fried wonton, green onion, cilantro and crushed peanut.

THAI SUKIYAKI NOODLE SOUP
Glass noodles with Napa cabbage, celery, spinach, carrots, green onions and Thai sukiyaki sauce.

Rice Dishes

Choice of Chicken, Pork, Beef or Vegetable & Tofu 11, shrimp or calamari add 2, seafood add 4

HOUSE FRIED RICE

Jasmine rice stir fried with egg, green bean, broccoli, carrots, tomato and onion topped with cilantro, cucumber and lime.

🌙 SPICY FRIED RICE

Stir fried rice with egg, onion, bell pepper, and basil in a flavor chili garlic sauce.

PINEAPPLE FRIED RICE

Stir fried rice with egg, pineapple, cashew nuts, raisins, and onions in a yellow sauce.

MANGO FRIED RICE

Fried rice with egg, garlic, fresh mango, carrot, onion and cashew nuts sweet chili sauce.

GREEN CURRY FRIED RICE*

Stir-fried Jasmine rice with green curry paste, bell pepper, bamboo, green bean, zucchini, carrots and Thai basil.

BAIBUA FRIED BROWN RICE

Stir-fried jasmine brown rice with Thai chili jam, egg, onion, baby corn, broccoli, bell pepper.

VEGETABLE FRIED RICE (NO MEAT)

Stir-fried Jasmine rice with egg , garlic, broccoli, green bean, cabbage, carrot, zucchini, onion, tomato in a mild homemade sauce.

CRAB FRIED RICE 15

Stir-fried Jasmine rice with crab meat, egg, onion, peas and carrots topped with cilantro and slices cucumber.

KHAO KA TIAM 12 (PEPPER GARLIC)

Stir-fried fresh garlic with your choice of meat , black pepper sauce. Served over steamed rice topped with cilantro and slices cucumber.

KHAO MOO DANG 12 (THAI BBQ RED PORK)

Jasmine Rice topped with slice Thai BBQ red pork, cucumber, hard boiled egg, cilantro and house seasoning gravy sauce.

Curries

Choice of Chicken, Pork, Beef or Vegetable & Tofu 11, shrimp or calamari add 2, seafood add 4. Served with Jasmine Rice , brown rice, sticky rice add 2.

🌙🌙 RED CURRY

Red curry paste and coconut milk with bamboo shoots, eggplant, carrots, bell pepper, and fresh Thai basil.

🌙🌙 GREEN CURRY

Green curry paste and coconut milk with zucchini, eggplant, bell pepper and fresh Thai basil.

🌙 PANANG CURRY

Panang curry paste and coconut milk with carrots, zucchini, green bean, bell pepper and fresh Thai basil seasoned with shredded lime leaves.

MASSAMAN CURRY

Massaman curry paste and coconut milk with potatoes, carrots, onion and roasted peanuts.

🌙 YELLOW CURRY

Yellow curry paste and coconut milk with potatoes, onion , carrots, and bell pepper.

🌙 PINEAPPLE CURRY

Red curry cooked with coconut milk, pineapple, bell pepper, bamboo, carrot and Thai basil.

🌙 PUMPKIN CURRY

Red curry cooked with coconut milk, zucchini, carrot, basil and Kabocha pumpkin.

🌙 MANGO CURRY

Panang curry cook with coconut milk , fresh mango, zucchini bell pepper and Thai basil.

🌙 AVOCADO CURRY

Avocado in a choice of curry, green bean, zucchini , bell peppers and Roasted peanut.

🌙 DUCK RED CURRY 15

Roasted duck simmered in red curry paste with coconut milk, pineapples, sweet peas, cherry tomatoes, bell peppers and Thai basil.

🌙 GANG PA (COUNTRY CURRY) (NO COCONUT MILK)

Thai Country style curry prepared with exotic red curry, basil leaves and vegetables.

🌙 EVIL PRINCE

Red curry with choice of meat, mixed vegetables and basil.

Seafood

Served with Jasmine Rice, brown rice or sticky rice add 2

🌙 SALMON PAD PRIK-KING 15

Grilled Salmon topped with Prik King Chili Paste, green bean, red bell, kaffir lime leaves.

SWEET AND SOUR SALMON 15

Sautéed fried salmon fillets with sweet & sour sauce, pineapple, tomato, cucumber, green onion, yellow onion, mushrooms and bell peppers.

GARLIC CALAMARI 15

Grilled Calamari marinated with garlic and black pepper on a bed of vegetables.

🌙 SIAM APPLE CATFISH 15

Crispy catfish fillets with green apple and lime juice sauce with cashews and fresh Thai Chilis.

CRISPY SHRIMP NAP PRIK PAO 15 (THAI CHILI JAM)

Crispy Shrimp Sautéed in our homemade Thai style sauce with zucchini, onions & basil. Topped with garlic and crispy Thai basil.

🌙 SCALLOP CHU CHEE 17

Sea scallop with creamy red curry sauce, kaffir lime leaves, chili and Thai basil.

PAD SEAFOOD KA-REE 17
Mixed seafood in yellow curry powder and carrot, celery, sweet pea, baby corn, onion and bell pepper.

SEAFOOD DELIGHT 17
Wok-fried prawns, scallops, fish and calamari with vegetables in a homemade light sauce.

☾ OCEAN THAI SEAFOOD 17
(PAD PHED TALAY)
Seafood combination sautéed in red chili sauce with eggplant, green bean, onion, kaffir lime leaves, basil and bell peppers.

CRISPY GINGER FISH 15
Crispy fillet tilapia with carrots, fresh ginger, mushrooms, celery bell pepper & onions with black bean sauce.

BEVERAGE

SOFT & COOL

Thai Iced Tea, Thai Iced Coffee \$3.50

Lemon Mint Tea \$3.25

Arnold Palmer \$3.25

Thai Unsweet Tea \$2.50

Fruit Juice (Apple, Cranberry, Orange) \$2.50

Coconut Juice \$4

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Sparkling water \$2

WARM RELAX

Jasmine Tea (Cup) \$2 (Pot) \$3.75

Herb Hot Tea \$2

Green Tea \$2

Ginger Tea \$2

Side Dishes

Steam Jasmine Rice \$2

Brown Rice, Sticky Rice, Steam Noodles \$2.50

Steamed Vegetables \$3

Peanut Sauce (Sm \$2) (Lg \$4)

Cucumber Salad \$3.50

Extra Sauce \$1.25

Desserts

MANGO WITH STICKY RICE \$7

FRIED BANANA WITH ICE CREAM \$7

FRIED BANANA WITH HONEY \$6

COCONUT OR GREEN TEA ICE CREAM \$3.50

LUNCH SPECIAL \$9

Monday through Friday 11am-3pm (Except Weekends & Holiday) Served with soup of the day, salad and steamed rice (except noodle dish) Soup not included with take-out. Please indicate your choice of chicken, pork, beef or vegetarian ; Shrimp add 2 Prawns / Mix Seafood add 4

PAD THAI NOODLE

Traditional Thai favorite! Stir-fried rice noodles with egg, red onion ,sweet radish, green onions and bean sprouts in a homemade Pad Thai sauce and ground peanuts.

PAD SEE EWE

Flat rice noodles stir fried with eggs, broccoli, and black soy sauce.

KEE MOW (DRUNKEN NOODLES)

Spicy flat rice noodles with egg, broccoli, carrots, green beans, bean sprouts, and fresh basil.

CHOW MIEN

Egg noodles stir-fried with, onion, celery, broccoli, carrots, cabbage, and bean sprouts in house soy sauce.

THAI FRIED RICE

Jasmine rice stir fried with egg, green bean, broccoli, carrots, tomato and onion topped with cilantro, cucumber and lime.

🌿🌿 RED CURRY

Red curry paste and coconut milk with bamboo shoots, bell pepper, and fresh Thai basil.

🌿🌿 GREEN CURRY

Green curry paste and coconut milk with zucchini, eggplant, bell pepper and fresh Thai basil.

🌿 PANANG CURRY

Panang curry paste and coconut milk with bell pepper and fresh Thai basil seasoned with shredded lime leaves.

MASSAMAN CURRY

Massaman curry paste and coconut milk with potatoes, carrots, onion and roasted peanuts.

🌿 YELLOW CURRY

Yellow curry paste and coconut milk with potatoes, onion , carrots, and bell pepper.

🌿 SPICY BASIL

Sautéed ground meat of your choice with green beans, onions, bell pepper, and basil in spicy chili sauce.

GARLIC AND PEPPERED

Sautéed garlic sauce and black peppers, cabbage , carrot and broccoli.

GINGER

Fresh ginger, mushrooms, onion, bell pepper, baby corn, celery and carrot in black bean sauce.

CASHEW NUTS

Cashew Nuts, onion, baby corn, bell pepper, green onion and carrots in a chili paste sauce.

SWEET AND SOUR

Tomatoes, pineapple, cucumber, bell pepper, onion with sweet and sour sauce.

MIXED VEGETABLES

Broccoli , carrots, onions, cabbage ,beansprouts, bell pepper and baby corn with garlic and homemade sauce.

PEANUT LOVER

Sautéed broccoli, cabbage, zucchini and carrots with light sauce top with homemade peanut sauce.

EGGPLANT

Eggplants with soy bean sauce, bell pepper, onion, carrots and basil.

MANGO

Fresh mango, broccoli, onion, cashew nuts, bell pepper and basil in garlic chili paste.

TERIYAKI

Grilled choice of meat topped with teriyaki sauce and steam vegetables.

ORANGE CHICKEN

Crispy coated chicken in a Thai style orange sauce.

LEMON CHICKEN

Deep fried Chicken breast topped with lemon sauce and slices of Lemon.

CLEAR NOODLE SOUP

Your choice of meat with rice noodles in a special broth , broccoli, bean sprouts, cilantro, and a touch of garlic.

TOM YUM NOODLE SOUP

Choice of meat with rice noodles, bean sprouts, green onion, cilantro, garlic and ground peanut in a spicy lemongrass broth.

BAI BUA THAI KITCHEN

5133 RIVER RD N

KEIZER OR 97303

TEL.503.990.7451 503.339.7499

WWW.BAIBUATHAIKEIZER.COM