

# SAWATDEE

*Thai Cuisine*

Thai It. You'll Like it!

*Sawatdee Minneapolis  
607 Washington Ave S  
612.338.6451  
www.sawatdee.com*

# Appetizers

- 1. Fried Sawatdee Spring Rolls \$6.25**  
Two spring rolls stuffed with beef, rice noodles, mushrooms, carrots, and bean sprouts.
- 2. Fried Vegetarian Spring Rolls \$6.00**  
Two spring rolls filled with a mixture of rice noodles, mushrooms, vegetables and Thai seasonings.
- 3. Supenn's Fresh Spring Rolls \$6.75 GF**  
Stuffed with shrimp, pork, crisp fresh vegetables and noodles. Not deep-fried. Regular or vegetarian.
- 4. Sue's Egg Rolls \$5.50**  
Sue's Famous State Fair Egg Rolls, stuffed with beef, onions and vegetables.
- 5. Chicken Satay \$7.50 KF GF**  
Six skewers of chicken marinated, fried and served with peanut curry sauce & cucumber vinegar sauce.
- 6. Sarong Sawatdee Special \$7.50**  
Formerly reserved for royalty in Thailand. Seasoned chicken wrapped in fine crispy noodles and deep fried. Four per serving.
- 7a. Paradise Chicken Wings \$7.50 GF** 🐘  
Two sumptuous chicken wings carefully de-boned and stuffed with silver-thread noodles, black mushrooms, pork and water chestnuts.
- 7b. Fried Chicken Wings \$6.95**  
Our wings are deep fried and delicious! Six per serving.
- 8. Songkla Calamari \$7.95**  
Lightly breaded squid rings.
- 9. Coconut Shrimp \$7.50** 🐘  
Six shrimp rolled in sweet coconut tempura batter and fried to a golden brown.



Sue's Egg Rolls

- 10. Fried Tofu \$5.50 GF**  
Firm tofu deep-fried.
- 10b. Thai Style Potato \$5.50 NEW**  
Deep-fried and smothered in our own sweet and hot sauce.
- 11. Cream Cheese Wonton \$5.50**  
Cream cheese or jalapeño. Six per serving.
- 12. Pot of Gold \$6.50** 🐘  
Steamed dumplings stuffed with ground pork & shrimp, and served with sweet & sour sauce.
- AP1. Chicken Curry Puffs \$6.95**  
Two meticulously handmade puff pastries stuffed with chicken, potato, carrot and curry spices.
- AP2. Thai Style Beef Jerky \$8.50** 🐘  
Beef tenderloin marinated in Thai spices and dried over a slow heat.
- Appetizer Platter for 2-\$8.95 for 4-\$14.95**  
Take a taste tour of Thailand with cream cheese wontons, sarongs, and your choice of spring roll.



Chicken Satay



Appetizer Platter for 4



Songkla Calamari

# Soups & Salads

- 13. Vegetarian Hot and Sour Soup \$5.00 GF** 🌶️
- 14. Wonton Soup GF**  
Chicken or Pork \$5.50 Shrimp or Crab \$6.50
- 15. Rice Soup GF**  
Chicken or Pork \$4.50 Shrimp or Crab \$5.50
- 16. Tofu Soup \$5.50 GF**  
Fresh tofu with black tree mushrooms, napa cabbage & onions.
- 17. Silver-Thread Noodle Soup GF**  
Chicken \$5.50 Crab \$6.50
- 18. Shrimp Salad with Fresh Lemongrass \$8.50 LC GF** 🌶️  
Shrimp mixed with delicious Thai spices and lemongrass, served on a bed of lettuce with tomato & cucumber slices.
- 19. Silver Thread Noodle Salad \$7.95 GF** 🌶️  
Silver-thread noodles, pork & shrimp, mixed with homemade sauce, lemon juice, onion, cilantro & Thai chili.
- 20. Laab Esan LC GF** 🌶️  
Your choice of chopped beef or chicken with lemon juice, cilantro, chili, green onion & powdered roasted rice. Served with cucumber & fresh lettuce.  
Chicken \$7.50 Beef \$8.50
- 21. Yum Yai Thai Salad \$7.50 GF**  
Thai version of 'Chef Salad.' Crisp vegetables, sliced hard-boiled egg, shrimp & barbequed pork. Tossed with peanut vinaigrette.
- 22. Erawan Steak Salad \$7.95 LC GF**  
Thinly sliced beef tenderloin over a bed of lettuce and tomatoes, cucumbers, onions & cilantro, with a sour, salty taste.

- AP3. Som Tum (Papaya Salad) \$6.95 LF GF** 🌶️  
Fresh green papaya shredded and dressed with Thai seasonings. Spicy & sour. Very healthy and good for you.
- AP4. Esan Combination \$11.95** 🌶️ **NEW**  
A mouth-watering plate of Thai-style beef jerky, Som Tum and sticky rice.



Laab Esan



Som Tum

# Sawatdee's Thai Specialties



**Shrimp & Scallops in Garlic Sauce**



**Fisherman's Delight**



**1. Thai Salmon Fillet \$17.95**

An eight ounce salmon fillet steamed and covered with curry. Served with steamed vegetables.

**2. Thai Style Catfish \$15.95**

A deep fried fillet of catfish covered with Thai curry. Served with steamed vegetables.

**3. Shrimp & Scallops in Garlic Sauce**

Fresh garlic & white wine enhance tender North Atlantic scallops & gulf shrimp. Served with steamed vegetables. Shrimp & Scallops \$18.50 Shrimp \$15.95 Scallops \$18.95



**4. Supenn's Thai Style Pasta**

Rice noodles & steamed vegetables topped with zesty green curry sauce. Cannot be made mild. Vegetarian \$12.50 Chicken/Tofu \$13.95 Shrimp \$15.95 Shrimp & Scallops \$18.50 Lobster \$27.95



**5. Fisherman's Delight \$23.95**

Shrimp, scallops, squid & crab claws stir-fried with spicy red curry. Served with steamed vegetables.



**6. Angry Catfish \$16.95**

Stir-fried catfish with crushed pepper, garlic, bell peppers and onions. As hot as you like it.



**7. Drunken Shrimp \$15.95**

Shrimp stir-fried with crushed garlic and fresh chili pepper.

## Entrées

*All entrees are served with steamed white rice. Substitute brown rice or sticky rice for \$1.50*

**23. Sweet Green Curry** 


Simmered in coconut milk with sweet peas and green peppers. We call it sweet, but it's hot. Vegetarian \$11.95 Chicken/Tofu \$12.95 Shrimp \$14.95

**24. Red Curry** 

This is Classic Thai Curry. Simmered in coconut milk with bamboo shoots & green peppers. Vegetarian \$11.95 Chicken/Tofu \$12.95 Shrimp \$14.95

**24b. Panang Curry** 

Simmered with coconut milk, green beans, and a hint of citrusy bite from kaffir lime leaf. Vegetarian \$11.95 Chicken/Tofu \$12.95 Shrimp \$14.95

**25. Massamun Curry \$13.95** 

Tender beef simmered in a tasty curry paste with potatoes & peanuts.

**26. Roast Duck Curry \$14.95** 

Sliced roast duck simmered in coconut milk, red curry with sweet peas, tomato and chili.

**26b. Rainforest Curry LF**  

Tasty clear broth of curry and krachai root. Lots of fragrant herbs to awaken your taste buds. Vegetarian \$11.95 Chicken/Tofu \$12.95 Shrimp \$14.95

**27. Toam Yum** 

A delicious and savory soup with straw mushrooms, lemongrass and Thai chilies. Cure your winter cold. Chicken/Pork/Tofu \$12.95 Shrimp \$14.95 Seafood Combo \$17.95

**28. Chicken and Coconut Milk Soup \$12.95**

A creamy blend of flavors—coconut milk, lemon juice, oyster mushrooms, lemongrass & Thai herbs & spices.

**30. Rama Thai Delight LC**

Peanut curry smothered meat on a bed of fresh steamed spinach. Chicken/Tofu \$12.95 Shrimp \$14.95 Scallops \$17.95

**31. Stir-Fried Shrimp \$14.95**

With green peppers, mushrooms, onions, & spices.

**32. Goong Pad Prig Khing \$16.95 LC**  

Stir-fried shrimp with Thai curry & green beans.

**33. Walleye Pike Filet \$15.95**

Deep-fried to a golden brown smothered in your choice of Thai curry sauce or ginger & bean sauce.

**34. Green Lip Mussels small-\$14.95 large-\$18.95**

Stir-fried with black pepper, garlic and Thai basil.



**Toam Yum**



**Rama Thai Delight**

**These characters have the following meaning:**

**Customer Favorite** 

**Spicy** 

**Low Fat - LF**

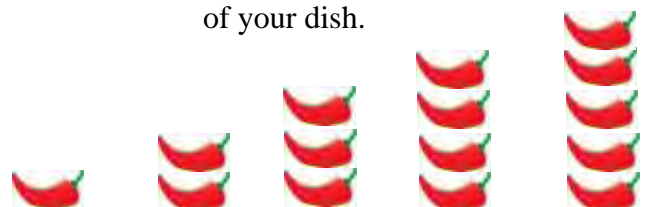
**Low Carb - LC**

**Kid Favorite - KF**

**Gluten Free - GF**

### SPICINESS

Please use our 5-pepper scale to choose the spiciness level of your dish.



Very Mild Mild Mild to Medium Medium Medium to Hot Volcanic Hot

*18% gratuity added to parties of 6 or more*

# Entrées

## 35. Rainbow Trout \$14.95

A whole trout, butterflied, fried and served with your choice of Thai chili sauce or sweet & sour sauce.

## 36. A Tail of Two Cities \$25.95

Lobster meat & green beans stir-fried with spicy red curry.

## 37. Sri Racha Seafood LC GF

Stir-fried vegetables in a hot Sri Racha sauce.  
Squid \$13.95 Shrimp \$15.95 Crab Claws \$17.95  
Chicken/Tofu \$12.95

## 38. Pattaya Crab

Stir-fried in yellow curry with onions & mushrooms.  
Squid \$13.95 Shrimp \$15.95 Crab Claws \$17.95  
Chicken/Tofu \$12.95

## 39. Asparagus or Snow Pea Pods

With vegetables and black mushrooms.  
Chicken \$13.95 Shrimp \$15.95 Crab Claws \$17.95

## 40. Spicy Squid

Stir-fried with green peppers, onions & mushrooms.  
Squid 13.95 Shrimp 15.95 Squid and Shrimp 15.95

## 41. Bangkok Seafood Special \$17.95

Shrimp, squid and mussels, stir-fried with red chili and Thai basil leaves.

## 42. Vegetarian's Delight \$12.95

Mock duck, peppers, Chinese cabbage, onions & carrots.

## 43. Thai Roast Duck GF half-\$14.95 whole-\$26.95

Marinated in garlic, ginger, oyster sauce, and soy sauce, then baked to perfection. Delicious—not like any other duck in town.

## 44. Gai Yang Ubon GF quarter-\$9.95 half-\$12.95

Marinated chicken, spicy & flavorful.

## 45. Tod Gratiam Prig Thai LC GF

Stir-fried with fresh garlic & black pepper.  
Chicken/Pork \$13.95 Shrimp \$15.95

## 46. Sweet and Sour with Vegetables GF

Homemade sweet & sour sauce sautéed with pineapple and fresh vegetables. NOT battered or deep fried.  
Chicken/Pork \$12.95 Shrimp \$14.95

## 47. Stir-Fry Baby Corn, Mushrooms, & Onions

Chicken/Pork \$12.95 Shrimp \$14.95

## 48. Broccoli & Oyster Sauce CF LC

Chicken \$12.95 Beef \$13.95

## 49. Snow Pea Pods with Tomatoes

Chicken \$12.95 Shrimp \$14.95



Tod Gratiam Prig Thai



Pattaya Crab with Shrimp



Cashew Stir Fry



Holy Basil Supreme

## 50. Cashew Stir Fry KF

Delicious roasted cashews, onions, mushrooms, water chestnuts and Thai chili stir-fried to perfection.  
Chicken/Pork/Tofu \$12.95 Shrimp \$14.95

## 51. Pad Prig

Stir-fried with peppers, mushrooms & onions.  
Chicken/Tofu \$12.95 Beef \$13.95 Shrimp \$14.95

## 52. Holy Basil Supreme

Stir-fried with fresh Thai holy basil, onions, mushrooms & jalapeño peppers.  
Chicken/Tofu \$12.95 Beef \$13.95 Shrimp \$14.95

## 53. Ginger Stir Fry

Stir-fried with sliced fresh ginger, onions, celery & black tree mushrooms.  
Chicken/Pork/Tofu \$12.95 Shrimp \$14.95

## 54. Combination Vegetable Dish

Stir-fried broccoli, cauliflower, mushrooms, onions, Chinese cabbage, water chestnuts & tomatoes.  
Vegetarian \$11.95 Chicken/Pork/Tofu \$12.95  
Beef \$13.95 Shrimp \$14.95

### VISIT OUR OTHER LOCATIONS

Sawatdee Saint Paul - 486 Robert Street • Saint Paul, MN 55101 • tel: 651.528.7106

Sawatdee Maple Grove - 7885 Main Street North • Maple Grove, MN 55369 • tel: 763.494.5708

Sawatdee Bloomington - 8501 Lyndale Avenue South • Bloomington, MN 55420 • tel: 952.888.7177

Sawatdee Saint Cloud - 800 St. Germain Street • Saint Cloud, MN 56301 • tel: 320.240.1454

Sawatdee Express Uptown - 1404 West Lake Street • Minneapolis, MN 55408 • tel: 612.353.6684

Sawatdee Express Minneapolis Skyway - 733 Marquette Avenue #211 • Minneapolis, MN 55401 • tel: 612.455.6056

*Spice up your next meeting or unique event with full service catering from Sawatdee.  
Dine in our private room with up to 50 guests.  
Call 612-338-6451 or email [cyndy@sawatdee.com](mailto:cyndy@sawatdee.com).*

Lunch Buffet Mon-Fri  
Carry-out • Delivery

[www.sawatdee.com](http://www.sawatdee.com)



# Rice & Noodles

## 55. Thai Fried Rice GF

Our Thai-style fried rice with onions and tomatoes.

Vegetarian \$10.50 Chicken/Pork/Tofu \$11.50

Shrimp \$13.95 Crab 14.95

*Ask for Curry Fried Rice.*

## 56. Tropical Fried Rice GF

Fried rice prepared with pineapple & Thai chili.

Chicken \$11.50 Shrimp \$13.95

## 57. Broccoli Fried Rice

Chicken \$11.25 Shrimp \$13.25

## 58. Pad Thai GF

Stir-fried rice noodles, egg, green onions & crisp bean sprouts.

Topped with ground roasted peanuts.

The national dish of Thailand!

Vegetarian \$10.95 Chicken/Tofu \$11.95 Shrimp \$13.95

*Ask for Pad See Yew.*

## 58b. Summer Pad Thai GF LF

Light and refreshing version of our regular Pad Thai.

Made with no egg and less oil.

Vegetarian \$10.95 Chicken/Pork/Tofu \$11.95 Shrimp \$13.95

## 59. Stir-fried Silver-Thread Noodles GF

With Chinese cabbage, onions, tomatoes & egg.

Vegetarian \$10.95 Chicken/Pork \$11.95 Shrimp \$13.95

## 60. Radd Naa

Soft noodles smothered in a rich sauce, topped with broccoli.

Vegetarian \$10.95 Chicken/Pork \$11.95 Shrimp \$13.95

## 61. Spicy Noodles GF

Stir-fried rice noodles enhanced with Thai chili, sweet holy basil leaves, onions & tomatoes.

Chicken/Tofu \$11.95 Shrimp \$13.95

## 61b. Thai Noodle with Lemongrass

Stir-fried rice noodle with sliced lemongrass, red curry paste, mushrooms, onions and carrots.

Vegetarian \$10.95 Chicken \$11.50 Shrimp \$14.50

## 62. Rice Noodle Soup GF

Barbecued pork \$8.25 Beef and/or Meatball \$8.25

Seafood \$10.25

## 62a. Sticky Rice \$2.50

## 62b. Brown Rice \$2.50



Tropical Fried Rice



Pad Thai



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# Desserts

## Mango, Durian, or Thai Custard with Sweet

Sticky Rice \$5.50

Your choice of fresh mango, tropical durian fruit, or Thai custard served atop sweet rice and topped with coconut cream.

## Mango Delight \$6.00

Fresh mango fruit served atop your choice of ice cream.

## Whole Fresh Cut Mango \$4.00

## Cheesecake with Fresh Mango \$6.25

## Ice Cream and Sweet Sticky Rice \$5.50 NEW

Your choice of ice cream served atop sweet rice and dizzled with chocolate and peanuts. A favorite in Thailand.

## Ice Cream One scoop-\$3.50 Two scoops-\$5.00

Flavors: Green Tea, Espresso Chip, Coconut Pineapple, Vanilla

## Mango or Durian Shake \$5.50 NEW

## Chocolate Cake \$5.50

A slice of rich, decadent chocolate cake in ganache icing.

## Coffee Pa-tung-go \$6.25 NEW

Vanilla ice cream immersed in strong coffee and served with a long Asian donut.



## SAWATDEE

*The Twin Cities' First Thai Restaurant*

*In 1980, Supenn Supatanasinkasem Harrison opened the first authentic Thai restaurant in the Twin Cities, which was the first in the 5 state area. For the first time adventurous Minnesotans were introduced to this 'new' cuisine that appealed to all the senses.*

Since those early days, the norms of dining out choices have greatly expanded. Being one of the first culinary trailblazers, Sawatdee has become an institution for the 'definitely different' crowd—adventurers, non-conformists, and people of all types with only one thing in common—they each march to the beat of their own drums.

Like our customers, Thai cuisine is unique and diverse—you may find that no two dishes are the same. Our offerings highlight the aromas and distinct flavors of India, Malaysia and China. The result of course is distinctly Thai. While the public tends to focus on the potential for volcanic spiciness—connoisseurs understand that the secret of Thai cooking is in the interplay between the spices and the main ingredients, the delicate balance of spicy, sour, sweet, salty and bitter, achieved when each enhances without overpowering the other.

Your requests are made individually to order, to your taste, from the freshest ingredients. Not all dishes need to be spicy. Be sure to tell your server your spiciness preference. As it is done in Thailand, we serve our dishes family style in generous portions—allowing everyone to try a little of everything if they wish. We challenge you to stray from your favorite dishes and try something new each time you visit!