

LUNCH MENU

Lunch item includes white Rice and soup of the day or salad (togo order come with white rice and soup) chicken, pork, beef, tofu, vegetable \$11.25 prawn \$13.75 or mixed seafood \$16.25

Phad Khee Mao (J)

Pan-fried wide ride noodles, onion, bell pepper, basil, broccoli, tomatoes

Castel Noodle (Guay Teaw Lord) (J)

Steamed wide rice noodle, topped with stir-fried egg, tofu, onion, garlic, bean sprouts and garnished with a sweet sauce.

Egg Noodle Curry (Kao Soi)

Egg Noodle, coconut milk with curry sauce, onion, sour cabbage, cilantro, deep fried egg noodle and lime juice.

Phad Egg Noodle (J)

Stir-fried egg noodles with vegetables.

Be Mee Hang (J)

Egg noodles, garlic, ground peanuts, bean sprouts, green onion and cilantro.

Guay Teaw Tom Yam or Guay Teaw Tom Jeud (J)

Rice sticks noodle soup with green onion, cilantro, ground peanuts, bean sprouts and vinegar. (No ground peanuts and vinegar for Guay Teaw Tom Jeud)

Green Boat (J)

Steamed rice stick noodle, topped with stir-fried green curry, coconut milk, broccoli, bamboo shoots, bell pepper, krachai (ginger root) and basil.

Golden Noodle Garden (J)

Stir-fried rice stick noodle with vegetables topped with peanut sauce.

Noodle Boat (J)

Rice sticks noodle soup, spinach, bean sprouts, green onion, cilantro and special herb soup sauce.

Phad Thai (J)

Stir-fried rice stick noodle, egg, bean sprouts, green onion with tamarind sauce and ground peanuts.

Phad See-Lew (J)

Stir-fried wide rice noodle, broccoli, egg and black soy sauce.

Lard Nha (J)

Pan-fried wide rice noodle, topped with black bean sauce and broccoli.

Swimming Rama (J)

Sautéed Chicken on a bed of spinach and topped with peanut sauce.

Chicken Cashew Nut (J)

Sautéed chicken with cashew nuts, cabbage, onion, celery, carrots and bell pepper.

Red Curry (J)

Curry with coconut milk, bamboo shoots, bell pepper and basil.

Panang (J)

Stir-fried curry with coconut milk, bell pepper and basil.

Jungle Curry (J)

Curry with bamboo shoots, green bean, mushroom, krachai (ginger root), basil and bell pepper.

Phad Basil (J)

Sautéed onion, bell pepper, mushroom, basil and fresh chili.

Phad Pug (J)

Stir-fried mixed vegetables and chef sauce.

Sweet & Sour (J)

Stir-fried sweet & sour sauce with cucumber, onion, bell pepper, pineapple, tomatoes and celery.

Phad Garlic (J)

Stir-fried garlic, vegetables, white pepper and cilantro.

Phad Ginger (J)

Sautéed ginger, onion, shitake mushroom, mushroom, celery, bell pepper and black bean sauce.

Phad Talay \$16.25

Stir-fried combo seafood (prawn, squid, scallop, and fish), basil, bell pepper, green bean and mushroom with spicy sauce.

Fried Rice (J)

Stir-fried rice, egg, onion, tomatoes, broccoli, cucumber and cilantro.

Fried Rice Cashew Nut (J)

Stir-fried rice, egg, cashew nut, shitake mushroom, carrots, corn and green beans.

Low Tide noodle (J)

Rice stick noodle low tide soup, slice lemon grass, lime leaves, galangal, tomatoes, onion, cilantro, green bean, cabbage, mushroom, celery, bean sprouts and mint.

KROB KROB (J)

Deep fried wonton, steamed carrot, broccoli, mushroom, snow peas, and cabbage topped with stir-fried meat & chili paste gravy sauce.

Kow Ob! Gai Tod (Only Chicken)

Oven rice with turmeric powder, raisins, carrot, green bean, deep fried crispy chicken, cilantro and cucumber sauce.

Green Curry (J)

green curry, coconut milk, green baen, bamboo shoots, bell pepper, krachai (ginger root) and basil.

Ka-Pao-Rad-Khow \$12.25

Stir-fried ground meat with chili, bell pepper, holy hot basil and serve over rice

Summer Noodle (J)

Steamed egg noodle, meat, lemon grass, lime leaves, onion, red onion, cilantro, celery, cashew nut, chili paste and iceberg. Mixed lemon juice sauce.

Dinner menu

APPETIZER

- 1. Mieng Kum \$13.25**
Roasted coconut, peanut, red onion, Thai chili, ginger, lime, palm sugar sauce, dried shrimp and cha-pu leaves.
- 2. Crab Wontons – 8 Piece \$7.25**
Deep-fried stuffed crab meat and cream cheese in a thin wonton wrapper and served with sauce.
- 3. Spring Rolls – 5 Piece (J) \$6.25**
Deep-fried spring rolls stuffed with vegetables and served with plum sauce.
- 4. Fresh Rolls (Thai style) – 3 Piece (J) \$6.25**
Steamed spring roll wrappers stuffed with cilantro, green onion, tofu, bean sprouts and cucumber and topped with tamarind sauce.
- 5. Chicken Satay – 6 Piece \$8.25**
Grilled marinated chicken served with peanut sauce and cucumber sauce.

Soup

chicken, pork, beef, tofu, vegetables \$11.75
Prawn ...add \$15.25 or Mixed Seafood ...add \$17.25

- 6. Tom Yum (J)**
Hot and sour soup with mushroom, cilantro, lime leaves and lime juice.
- 7. Tom Kha (J)**
Hot and sour soup with coconut milk, cilantro, lime leaves, galangal and mushrooms.
- 8. Crystal Noodle Soup (J)**
Bean threads noodle, egg and vegetables and with special soup sauce.

SALAD

- 9. Green Garden (J) \$8.25**
Iceberg lettuce, mushroom, broccoli, cucumber, tomato, cabbage, onion and carrot. Served with chef's special dressing.
- 10. Zabb Zabb \$13.25**
Grilled meat, onion, cilantro, basil, slice lemon grass, lime leaves, mint and chili paste.
- 11. Larb Gai \$13.25**
Ground chicken, rice powder, onion, cilantro, mint and lime juice.
- 12. Yum Nuea \$13.25**
Grilled beef (or chicken), tomato, cucumber, onion, cilantro, lime juice and chili paste.

13. Yum Kaew \$18.75

Bean threads noodles, white fungus, shrimp, squid, peanut, pork, chicken, scallop, celery, cilantro, onion, iceberg and chili paste

Noodle

chicken, pork, beef, tofu, vegetables \$13.25

Prawn \$16.75 or Mixed Seafood \$18.75

14. Noodle Boat (J)

Rice sticks noodle soup, spinach, bean sprouts, green onion, cilantro and special herb soup sauce.

15. Phad Khee Mao (J)

Pan-fried wide rice noodles, onion, bell pepper, basil, broccoli, tomato and chili.

16. Castle Noodle (Guay Teaw Lord) (J)

Steamed wide rice noodle, topped with stir-fried egg, tofu, onion, garlic, bean sprouts and garnished in sweet sauce.

17. Egg Noodle Curry (Kao Soi)

Egg noodle, coconut milk with curry sauce, onion, sour cabbage, cilantro, lime juice and crispy egg noodle.

18. Phad Egg Noodle (J)

Stir-fried egg noodles with vegetables.

19. Ba Mee Hang (J)

Egg Noodles, garlic, ground peanuts, bean sprouts, green onion and cilantro.

20. Guay Teaw Tom Yam or Guay Teaw Tom Jeud (J)

Rice sticks noodle soup with green onion, cilantro, ground peanuts, bean sprouts and vinegar. (No ground peanut, vinegar for Guay Teaw Tom Jeud)

21. KROB KROB (J)

Deep fried wonton, steamed carrot, broccoli, mushrooms, snow peas and cabbage topped with stir-fried meat and chili paste gravy sauce.

22. Green Boat (J)

Steamed rice stick noodle, topped with stir-fried green curry, basil coconut milk, green bean, broccoli, bamboo shoots and bell pepper

23. Golden Noodle Garden (J)

Stir-fried rice stick noodle with vegetables topped with peanut sauce.

24. Phad Thai (J)

Stir-fried rice stick noodle, egg, bean sprouts, green onion and ground peanuts.

25. Phad See-Lew (J)

Stir-fried wide rice noodle, broccoli, egg and black soy sauce.

26. Lard Nha (J)

Pan-fried wide rice noodle, topped with black bean sauce and broccoli.

RICE

chicken, pork, beef, tofu, vegetables \$12.25

Prawn \$15.75 or Mixed Seafood \$17.75

27. Fried Rice (J)

Stir-fried rice, egg, onion, tomatoes, broccoli, cucumber and cilantro.

28. Fried Rice Cashew Nut (J)

Stir-fried rice, egg, onion, cashew nut, shitake mushroom, carrot, corn and green beans.

29. Khow Phad Goong Tod (Only Shrimp) (J) \$16.75

Stir-fried rice with yellow curry powder, pineapple, carrot, onion and cabbage with crispy shrimp and special sauce.

30. Yellow Curry Fried Rice (J)

Stir-fried rice with yellow curry powder, pineapple, carrot, onion and cabbage.

31. Kow Ob! Gai Tod (Only Chicken) \$13.25

Oven rice with turmeric powder, raisins, carrot, green bean, deep fried crispy chicken, cilantro and cucumber sauce.

ENTRÉE

chicken, pork, beef, tofu, vegetables \$13.25

Prawn \$16.75 or Mixed Seafood \$18.75

32. Swimming Rama (J)

Sautéed chicken on a bed of spinach and topped with peanut sauce.

33. Chicken Cashew Nut (J)

Sautéed chicken with cashew nuts and vegetables.

34. Phad Basil (J)

Sautéed onion, bell pepper, mushroom, basil and fresh chili.

○ No Spicy 🌶️ Mild 🌶️ Medium 🌶️ Hot 🌶️ Very Hot

****Item have "J" can be made vegetarian style****

35. Phad Pug (J)

Stir-fried mixed vegetables and chef sauce.

36. Phad Garlic (J)

Stir-fried garlic, vegetables, white pepper and cilantro.

37. Phad Ginger (J)

Sautéed ginger, onion, shitake mushroom, mushroom, celery, bell pepper and black bean sauce.

38. BKK (Hor Mok)

Stir-fried red curry, coconut milk, egg, basil and napa cabbage.

39. Phad Pung Curry (J)

Sautéed bell pepper, snow peas, carrot, celery, green onion, egg, chili paste and yellow curry powder.

40. Sweet & Sour (J)

Stir-fried sweet & sour sauce with cucumber, onion, bell pepper, pineapple, tomatoes and celery.

CURRY

chicken, pork, beef, tofu, vegetables \$13.25

Prawn \$16.75 or Mixed Seafood \$18.75

41. Red Curry (J)

Curry with meat, coconut milk, bamboo shoots, bell pepper and basil.

42. Whatever you called? (J)

Stir-fried peanut sauce with coconut milk, onion, carrot, peanut, pineapple, broccoli and water chestnuts.

43. Panang (J)

Stir-fried curry with coconut milk, bell pepper and basil.

44. Jungle Curry (J)

Curry with bamboo shoots, green bean, mushroom, krachai (ginger root), basil and bell pepper.

SEAFOOD

45. Phad Talay

Stir-fried combo seafood (prawn, squid, scallop, fish), basil, bell pepper, green bean and mushroom with spicy sauce.

\$18.75

46. Ocean on the Land

Stir-fried scallop, squid, prawn, mussel, basil, lemongrass, lime leaved, lime juice, green onion and cilantro.

\$18.75

47. Sunny Fried Trout

Deep fried Rainbow trout topped with ginger, mango, peanut, onion, carrot, cabbage, lime juice, cilantro and chef's special sauce.

\$18.75

48. Pla Lard Prig

Deep fried rainbow trout topped with spicy sweet and sour sauce.

\$18.75

49. Talay Hot Plate

Stir-fried prawn, squid, scallops, and special sauce on a bed of steamed vegetables and served on a hot plate.

\$18.75

ADDITIONAL

chicken, pork, beef, tofu, vegetables \$13.25

Prawn \$16.75 or Mixed Seafood \$18.75

N1. Crispy Shrimp - 8 Piece

Deep-fried shrimp serve with plum sauce.

\$9.25

N2. Phad Woonsen

Bean threads noodles, egg, cabbage, nappa, celery, tomato and green onion.

N3. Ayutthaya Garden (J)

Steamed vegetable, stir-fried choice of meat, lemon glass, Garlic, white pepper, cilantro top with special chili paste sauce.

N4. BB

Stir-fried meat with oyster sauce and broccoli.

N5. Goong Tod

Deep fried shrimp, steamed vegetable, lemon grass and lime juice.

\$16.75

N6. Sour Beach

Steamed choice of rainbow trout or mix seafood topped with garlic, Chill and lime soup sauce.

\$18.75

N7. KA-PAO-RAD-KHOW

Stir-fried ground meat (chicken or pork) with chili, bell pepper, Holy hot basil and serve over rice

N8. King of Garlic

Stir-fried choice of meat mix with garlic, lemon glass, chili paste serve with steamed broccoli, carrot, mushroom and top with crispy basil.

N9. Emerald Garden (J)

Stir-fried Chinese broccoli with meat.

N10. Dragon's Antenna (J)

Stir-fried meat with bean thread noodle, egg, bean sprout, celery, green onion and cabbage.

N11. Green Curry (J)

green curry, coconut milk, green baen, bamboo shoots, bell pepper, krachai (ginger root) and basil.

N12. Yellow Curry (J)

yellow curry sauce, coconut milk, potatoes, pineapple, water chestnut

N13. Young Coconut Green Curry (No Choice) \$18.75

Green curry with coconut milk sauce, meat ball, shrimp, scallop, chicken, pork and young coconut.

N14. BBQ Chicken (Only Chicken)

Grilled marinated chicken with Thai BBQ sauce.

N15. Halloween curry !!! (J)

Steamed small noodle serve with meat, red curry, coconut milk, basil lime leave, bell pepper, mint basil, akron squart (thai pumpkin)

N16. Eggplant Delight (J)

Stir-fried eggplant with meat, black bean sauce, bell pepper and basil.

SPECIALTIES

chicken, pork, beef, tofu, vegetables \$13.25

Prawn \$16.75 or Mixed Seafood \$18.75

S1. Summer Noodle (J)

Steamed egg noodle, meat, lemon grass, lime leaves, onion, red onion, cilantro, celery, cashew nut, chili paste and iceberg. Mixed lemon juice sauce.

S2. Red Cheek (J)

Stir-fried meat with stir-fried onion, cashews, bell pepper, cabbage, carrot, celery, sweet chili sauce & dry chili.

S3. Fish Cake (Only Fish)

Deep fried fish cake with cucumber sauce and ground peanut.

S4. Queen of Banana

Steam banana blossom, shrimp, chicken mix chili paste, lime leaves, coconut milk, roast coconut, lemon grass, mint, onion, and cilantro.

\$17.25

S5. Phad prig Khing (J)

Stir-fried meat, red curry, chili paste, lime leaves and green beans.

S6. Golden Chicken

Deep fried chicken, top with yellow curry sauce, potatoes, pineapple, water chestnut and cucumber sauce.

\$13.75

S7. Phad Ped Pla (Only Fish)

Deep fried rainbow trout mixed with chili sauce, lime leaves, green beans, bell peppers, krachai, fresh peppers, crispy basil, coriander seed and cumin seed.

\$18.75

S8. Hot Meat (J)

Stir-fried meat with chef's special sauce and vegetables on a hot plate.

S9. Massamun curry (J)

Massamun curry with coconut milk, potatoes, peanut, pineapple, onion, choice of meat

S10. Volcano Gem Hen

Deep fried game hen and chef's sauce with steamed broccoli, carrot, cabbage and green bean.

SIDE ORDER

Steamed white Jasmine Rice / Person

\$1.50

Steamed brown Jasmine Rice / Person

\$2.00

Peanut Sauce

\$2.50

Noodle Boat

Thai Cuisine

SINCE 1997

www.noodleboat.com



Lunch Hours

Monday – Friday 11 am – 2.30 pm

Dinner Hours

Sunday – Thursday 5 pm – 8.30 pm

Friday – Saturday 5 pm - 9 pm

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We Accept Cash, Visa, Master Card, American Express And Discover Card

Menu available online

NO M.S.G. ADD