



304-371-4321

<http://www.dubveatz.com>

Chaang Thai

New Items

Roti-Canai and Curry(Massaman) \$12.25

Ro-Tee Canai, Roti cane or Roti Prata is a type of Indian-influenced flatbread (Pancake) found in Thailand, Malaysia, Brunei, Indonesia and Singapore. It is made of Wheat. Our Ro-Tee Canai is served with Coconut Massaman Curry & 2 fluffy flatbreads. Massaman Curry is a rich mildly spicy Thai interpretation of the original Persian dish. Meat/Vegetables are simmered in coconut milk, potatoes, onion, bell pepper, bay leaves, cardamom pods, cinnamon, palm sugar and tamarind sauce.

Katsu Fried Chicken Cutlet \$10.95

Katsu Chicken Cutlet (crispy, panko-cruste boneless, skinless chicken thigh meat cutlets). Served with Traditional Thai Sticky, Spicy Thai BBQ Sauce (Nam Jim Look Chin Sauce Tamarind-Pineapple-Palmsugar Sauce), and Thai-Korean Gochujung Sauce and Steamed Vegetables

Popular Menu Items

A9. Spring Rolls \$5.25

A11. Crab Rangoon \$9.25

Crispy blended crab meat cream cheese in wonton shell with home made sweet and sour sauce.

N1. Pad Thai Noodles \$10.50

*A Thai national noodle dish: Thin rice noodles stir fried with bean sprouts, crushed peanuts scallions and egg. *If wide noodles are unavailable, a larger serving size of thin noodles will be used to compensate for the up charge. Gluten Free by Default*

N2. Crazy Spicy Noodles \$10.50

*Thin rice noodles sauteed with chili garlic, basil leaves, bell peppers, onion and tomatoes. *If wide noodles are unavailable, a larger serving size of thin noodles will be used to compensate for the up charge.*

N3. Bangkok Pad Si Ew \$10.50

*Thin rice noodles stir fried with broccoli, and egg with a Thai soy sauce. *If wide noodles are unavailable, a larger serving size of thin noodles will be used to compensate for the up charge.*

R1. Chaang Pineapple Fried Rice \$10.50

Rice

Thai Style fried rice with onions, scallions, tomatoes, pineapples and egg.

R4. Ayuttaya Spicy Basil Fried Rice \$10.50

Rice

Stir fried with rice, onions, bell pepper in chili garlic sauce and basil leaves.

New!!! Appetizers

- A15. Potsticker (Gyoza) : \$7.50
Seafood(5)
Served with home made Thai spicy sauce.
- A14. PotSticker \$7.50
(Gyoza)-Pork+Chicken(5)
Served with home made Thai spicy sauce.

Appetizers

- Draggon Eggzzzz (Fried Dumpling) \$9.95
*Chicken, Shrimp and crab
Dumpling : Steamed and then fried
.Served with a fiery spicy house made chill soy sauce, garnished with cilantro & Jalapenos*
- A1. Chaang Appetizer Treasure \$11.95
Chicken satay, crispy veg spring rolls, steamed dumpling, crab rangoon and veg pot stickers.
- A2. Chicken Satay \$9.25
Thin strips of chicken marinated in coconut milk and home made sauce with Thai spices. Grilled and served with peanut sauce.
- A5. Shrimp In a Blanket \$9.25
Seasoned shrimp wrapped in wonton skin served with house made sweet and sour sauce
- A6. Saute Tofu \$7.50
*Fresh tofu sliced and sauteed.
Served with house special sweet and sour sauce topped with peanut.*
- A7. Steam Dumpling \$8.25
Steamed dumplings filled with ground chicken, shrimp, crabmeat and water chestnut served with Thai soy sauce dip. First timer recommendation.
- A8. Fresh Summer Rolls \$7.25
Soft Rolls filled with vegetables, crispy tofu, Thai herbs and crystal noodles served with home made sweet and sour sauce.
- A9. Spring Rolls \$5.25
Crispy veggie rolls stuffed with tiffany-transparent noodle and vegetables served with house special sweet and sour sauce.
- A10. Thai Chicken Wings \$8.25
Fried chicken wings marinated in special house sauce served with Thai sweet, spicy and tangy sauce.
- A11. Crab Rangoon \$9.25
Crispy blended crab meat cream cheese in wonton shell with home made sweet and sour sauce.
- A13. Potsticker-Veg(6) \$6.75
Served with home made Thai spicy sauce.
- A14. \$6.75
PotSticker(Gyoza)-Pork+Chicken(5)
Served with home made Thai spicy sauce.
- A15. Potsticker(Gyoza) : \$6.75
Seafood(5)
Served with home made Thai spicy sauce.

Soup Specials **(Winter-Spring)**

- Green Curry Noodle Soup \$11.75
Succulent Prawns (Shrimp) (or any meat of your choice) simmered in coconut milk and Thai green curry paste. Thai Green curry paste is made by pounding in a mortar green chilies, shallots, lemongrass, kaffir , Garlic, galangal lime peel, coriander root, red turmeric, roasted cilantro

(coriander) ,cumin seeds, white peppercorns and salt. Steamed Thai Jasmine rice noodles are added with eggplants, bamboo shoots, bell peppers, green beans and fresh basil. (Gluten-Free)

Bamboo Red Curry Noodle \$11.75
Soup

Steak strips (or any meat of your choice) simmered in coconut milk and Thai red curry paste. Thai Red curry paste is made by pounding in a mortar Red chilies, shallots, lemongrass, kaffir , Garlic, galangal lime peel, coriander root, red turmeric, roasted cilantro (coriander) , cumin seeds, white peppercorns and salt. Steamed Thai Jasmine rice noodles are added with eggplants, bamboo shoots, bell peppers, green beans and fresh basil. (Gluten-Free)

Coconut lemongrass Noodle \$11.75
Soup

Thin Chicken strips (or any meat of your choice) simmered in a creamy, spicy smooth coconut milk broth mixed with Lemongrass , chili paste galangal & lime peel and lime juice . Steamed Thai Jasmine rice noodles are added with Mushrooms & cilantro and scallions

Soup and Salad

S1. Tom Yum Soup \$5.50

A spicy lemon grass with your choice of vegetables, chicken, or shrimp in chili paste, mushroom, tomatoes and lime juice.

S4. Small Coconut Lemongrass \$5.95
Soup

Served with mushrooms, lemongrass and galangal simmered in a creamy smooth spicy coconut broth.

S5. Small Tofu Soup \$5.25

Mix of fresh vegetables and soft tofu in a clear broth.

S6. Small Wonton Soup \$5.95

Marinated minced chicken in wonton wrappers topped with onion and scallion in delicious light clear broth.

SL1. Chaang Garden Salad \$7.25

Green Salad and crispy wontons. Choice of Creamy Garlic Sauce or Thai Peanut Sauce

SL2. Beef Salad \$10.25

Grilled marinated steak, thinly sliced and tossed with red onions, scallions and cilantro served on a fresh bed of lettuce.

SL3. Larb Gai Minced Chicken \$8.75
Salad

Minced chicken tossed in a spicy lime dressing with a exotic blend of spices and served on fresh lettuce.

SL5. Chaang Papaya Salad \$8.95

Julienne green papaya , roasted peanuts, string beans and tomatoes seasoned with a spicy lime dressing served with grilled chicken.

SL7. Bangkok Crispy Duck \$12.95
Salad

Crispy slices of duck with red onions, Apple, pineapple, tomato, cashew nut, chilli and lime juice topped off with cilantro, served in a bed of lettuce.

Noodles and Fried Rice

N1. Pad Thai Noodles \$10.50

Fresh tofu sliced and sauteed. Served with house special sweet and sour sauce topped with peanut.A

spicy lemon grass with your choice of vegetables, chicken, or shrimp in chili paste, mushroom, tomatoes and lime juice .A Thai national noodle dish:

Thin rice noodles stir fried with bean sprouts, crushed peanuts scallions and egg. *If wide noodles are unavailable, a larger serving size of thin noodles will be used to compensate for the up charge.
Gluten Free by Default

N2. Crazy Spicy Noodles \$10.50

Thin rice noodles sauteed with chili garlic, basil leaves, bell peppers, onion and tomatoes. *If wide noodles are unavailable, a larger serving size of thin noodles will be used to compensate for the up charge.

N3. Bangkok Pad Si Ew \$10.50

Thin rice noodles stir fried with broccoli, and egg with a Thai soy sauce. *If wide noodles are unavailable, a larger serving size of thin noodles will be used to compensate for the up charge.

N4. Lad Naa Dinner \$12.25

Sauteed broccoli in light brown gravy on top of pan-fried rice noodles. *If wide noodles are unavailable, a larger serving size of thin noodles will be used to compensate for the up charge.

N5. Rice Noodle Fusion Soup \$10.75

Thin rice noodles, bean sprouts, scallions, cilantro and crushed garlic in a clear broth.

R1. Chaang Pineapple Fried Rice \$10.50

Thai Style fried rice with onions, scallions, tomatoes, pineapples and egg.

R4. Ayuttaya Spicy Basil Fried Rice \$10.50

Stir fried with rice, onions, bell pepper in chili garlic sauce and basil leaves.

Thai Curries: Coconut Milk Based

C1. Bamboo Red Curry \$10.50

Served with Thai jasmine rice. Choice of meat simmered in a traditional red coconut curry sauce with bamboo shoots, eggplant, bell pepper and fresh basil leaves.

C2. Emerald Green Curry \$10.50

Served with Thai jasmine rice. Your choice of meat or vegetables simmered in a traditional green coconut curry sauce with bamboo shoots, eggplant, bell pepper, green beans and fresh basil leaves.

C3. Coconut Massaman Curry \$10.50

Served with Thai jasmine rice. Choice of meat in massaman coconut curry, potatoes, onions and peanuts on top.

C4. Panang Galanga Curry \$10.50

Served with Thai jasmine rice. Your choice of meat or vegetables simmered in coconut milk with Panang curry paste with bell peppers and broccoli and Thai peanut sauce.

C5. Chaang Mango Curry \$12.50

Served with Thai jasmine rice. Fresh slices of mango in traditional Thai red curry paste with bamboo shoots, bell peppers, carrots, onions and potatoes simmered in thick coconut milk. *If mango is unavailable, it will be substituted with pineapple.

C6. Roti- Canai and Curry(Massaman) \$12.25

Ro-Tee Canai, Roti cane or Roti

Prata is a type of Indian-influenced flatbread (Pancake) found in Thailand, Malaysia, Brunei, Indonesia and Singapore. It is made of Wheat. Our Ro-Tee Canai is served with Coconut Massaman Curry & 2 fluffy flatbreads. Massaman Curry is a rich mildly spicy Thai interpretation of the original Persian dish. Meat/Vegetables are simmered in coconut milk, potatoes, onion, bell pepper, bay leaves, cardamom pods, cinnamon, palm sugar and tamarind sauce.

Stir Fry

R2. Holy Basil Stir Fry \$10.50

Served with Thai jasmine rice. Sauteed with bell peppers, onions and basil leaves in homemade chilly garlic paste.

R3. Sashay Basil Chicken Stir Fry \$10.50

Served with Thai jasmine rice. Minced chicken sauteed with bell peppers, onions and basil leaves in homemade chilly garlic paste.

R5. Chaang Pineapple Delight Stir Fry \$10.50

Served with Thai Jasmine rice. Sauteed with tomatoes, onion, pineapples, peppers, and tomato sauce.

R6. Phuket Garlic Extra Carrot Talay Stir Fry \$13.25

Your choice of stir-fry, marinated in a garlic and white pepper sauce and scallion on top.

R7. Thai Medley Garden Stir Fry \$10.50

Served with Thai jasmine rice. Medley of vegetables stir fried in a light garlic sauce.

R8. Slam Blazing String Beans Stir Fry \$10.50

Served with Thai Jasmine Rice. Sauteed with string beans, curry paste, lemongrass, garlic, galanga and fish sauce. Gluten free.

R9. Thai Peppercorn Bliss Stir Fry \$10.50

Served with Thai jasmine rice. Sauteed with chili paste, basil leaves, bell peppers, young peppercorns and fish sauce. Gluten free.

R10. Phuket Ginger Talay \$10.50

Served with Thai Jasmine Rice. Ginger, onion, carrot, mushrooms and bell pepper, stir fried with bean paste, garlic and our home made main sauce.

R11. Cashew Nut Stir Fry \$12.95

Served with Thai jasmine rice. Cashew nuts and scallions sauteed in a savory sweet and spicy sauce.

R12. Sriracha Pad Prik Sod Stir Fry \$10.50

Served with Thai jasmine rice. Onion, bell pepper, scallions, cabbage are sauteed in sriracha chili garlic sauce.

R13. Egg Plant Pad Kra Paw Stir Fry \$10.50

Served with Thai Jasmine Rice. Soft fried eggplant with chili pepper, basil, garlic, onion and bell peppers.

Signature

CS12. Soft Shell Crabs \$19.95

Crispy jumbo shell crabs lightly fried with garlic and peppers with choice of sauce.

CS14. Bangkok Beef \$20.95

Sliced flank steak marinated in sesame oil and exotic spices, pan fried, topped with steamed veggies.

DS1. Duck Basil \$21.95

Crispy boneless duck topped with chili garlic sauce, stir fried with onion, bell pepper and basil leaves.

DS2. Siam Duck \$21.95

Sliced crispy duck topped with chef's spicy sauce, carrot, onion, scallion and cashew nut.

DS4. Duck Emerald Curry \$22.25

Sliced crispy duck simmered in a traditional green coconut curry sauce with bamboo shoots, eggplants, bell pepper, fresh basil leaves, pineapple, and lychee.

DS5. Chaang Duck Red Curry \$22.25

Sliced crispy duck simmered in a traditional red coconut curry sauce with bamboo shoots, eggplant, bell pepper, fresh basil leaves, pineapple and lychee.

DS6. Duck Blazing String \$23.50

Beans

Sliced, roasted duck sauteed with curry paste, green beans, lime leaves. This item is gluten free by default.

DS7. Duck Pad Thai \$23.50

Sliced roasted duck, stir fried in rice noodles with bean sprouts, crushed peanuts, scallions, and egg garnished with lime. This item is gluten free by default.

DS8. Duck Mango Curry \$24.50

*Fresh slice of mango in a red curry paste simmered in coconut milk with bell pepper, onion, potato, bamboo with a twist of homemade curry powder. Boneless roasted duck pieces are added and cooked with the mango curry sauce. This item is Gluten Free by default. Served with Thai jasmine rice. *If mango is unavailable, it will be substituted with pineapple.*

CS10. Chaang Fire Cracker \$22.50

Chicken

Sliced Chicken breasts lightly battered then sauteed with chilli paste, white wine, onion in a savory sweet, chilli Thai home made sauce Served with Thai jasmine rice.

CS13. Thai Rama Curry \$19.95

Choice of chicken, beef or pork sauteed with light yellow curry, surrounded by broccoli and baby corn, topped with crushed red onion and peanut sauce. Sauce served with Thai jasmine rice). This item is gluten free by default.

LS1. Lobster Pad Thai \$22.25

A Thai national noodle dish: sauteed crispy lobster tail with rice noodles, scallions and bean sprouts covered with egg and shrimp. This item is gluten free by default.

LS2. Lobster Pineapple Fried \$24.50

Rice

Thai style fried rice with onions, scallions, tomatoes, pineapples and egg served with fresh cucumber and cilantro on top of chunks of crispy lobster meat.

LS3. Lobster Panang Galanga \$22.25

Curry

Milder Thai curry. Meat and vegetables are simmered in coconut milk with Panang curry paste with bell peppers and broccoli and Thai peanut sauce. This item is gluten free by default.

LS4. Lobster Mango Curry \$22.25

Served with Thai Jasmine white

rice. Fresh slices of mango in traditional Thai red curry paste with bamboo shoots, bell peppers simmered in thick coconut milk sauce with chunks of lobster meat. Item is gluten free by default. *If mango is unavailable, it will be substituted with pineapple.

Kid's Menu

- K1. Kid's Super Chick Fried Rice \$7.95
Grilled chicken over egg fried rice.
- K2. Kid's Honey Beef \$8.25
Sliced flank steak marinated in sesame oil, pan-fried.
- K3. Kid's Noodles \$7.95
Rice noodles stir-fried with egg in a sweetened soy sauce.

Side Items

- S01. Steamed Vegetables \$4.00
- S02. Side Fried Rice \$4.50
- S06. Steamed Thin Noodles \$3.00
- S03. Steamed Rice \$3.00

Desserts

- D1. Thai Taro Custard \$6.25
Thai Taro Custard topped with whipped cream. (Custard is made of Sugar, Egg, Taro root, Coconut milk)
- D2. Coconut Ice Cream \$6.07
Home made ice cream with Coconut milk, Palm sugar, young fresh coconut meat and jack fruit.
- D3. Chaang Fried Ice Cream \$5.60
Hot and crispy on the outside, and soft and gooey on the inside, indulge into this creative dessert variety that is sure to win your hearts!
- D4. Mango Sticky Rice \$7.40
*Steamed Thai Sticky rice tossed with sweetened Coconut milk and served with Fresh slices of Mango *If mango is unavailable, it will be substituted with pineapple.*
- D5. Banana In A Blanket \$5.70
Fried Banana topped with Whipped Cream and Chocolate sprinkles.
- D6. Banana A La Mode \$8.30
Crispy Banana topped with honey, sesame seed served with home made coconut ice cream

Beverages

Add a Beverage

You can also add beverages at item level using Modifiers

- NEW!!!! Thai Ice Tea \$4.00
Sealed Plastic Cup (Served with little ice) Recommended to Order with "No Ice" (if you can add ice at your end)
- New!!! Thai Ice Coffee \$3.75
Sealed Plastic Cup (Served with little ice) Recommended to Order with "No Ice" (if you can add ice at your end)
- Mango Juice \$3.50
- Mangosteen Juice \$3.50
- Lychee \$3.50
- Mineral Water Perrier \$3.50
- Bottled Water \$2.00
- Jasmine Tea \$1.50
Tea Bag
- Green Tea \$1.50
Tea Bag
- Black Tea \$1.50
Tea Bag
- Ginger Tea \$2.25
Tea Bag

Chrysanthemum	\$2.25
Tea Bag	
Pepsi Bottle	\$2.25
Diet Pepsi Bottle	\$2.25
Mountain Dew	\$2.00
Sweet Tea Bottle	\$2.50
Un-Sweet Tea Bottle	\$2.50
Soy Milk	\$3.25
Can	
Red Bull Regular	\$2.75
Red Bull Tropical	\$2.75
Red Bull Blueberry	\$2.75

All Purpose Thai Kitchen **Dipping Sauces/Curry** **Sauces**

NEW!!! Thai BBQ Sauce \$2.25
(Spicy Thai Nam Jim Look Chin Sauce :

*Tamarind-Pineapple-Palmsugar
-Green Chilies-Cilantro Sauce)*

Thai peanut sauce (sauce Only) \$2.25

Spicy, Sweet, Salty Fresh roasted peanuts are slowly simmered with coconut milk, herbs and spices to create this savory southern Thai specialty. Serve it Thai-style as a dipping sauce with grilled meats, seafood or vegetables, or toss it with noodles, add it to marinades or use it to dress a bowl of crisp greens for a delicious salad. Use this savory sauce to add that special Thai touch to any meal. Thai Kitchen -- bring that Thai experience home, anytime.

NEW!! Thai-Korean Spicy \$2.25

GoChujung Sauce

Thai Spring Roll Sauce (Sauce Only) \$2.00

Sweet, Tangy

Thai Dumpling sauce (Sauce Only) \$2.00

Spicy, Savory

Thai Dragon Eggzz Sauce (Sauce Only) \$2.00

fiery, Creamy, Salty, Spicy

Thai Fresh Roll Sauce (Sauce Only) \$2.00

Smooth, Velvety

Thai Chicken Wings Sauce (Sauce Only) \$2.00

Sweet and tangy

Thai Red Curry Sauce (Only Sauce) \$8.95

traditional red coconut curry sauce

Thai Green Curry Sauce (Only Sauce) \$8.95

traditional Green coconut curry sauce

Thai Masaman Curry Sauce (Only Sauce) \$8.95

Thai massaman coconut curry

Thai Panang Curry Sauce (Only Sauce) \$8.95

Thai peanut Coconut Curry Sauce

Thai Mango Curry Sauce (Only Sauce) \$8.95

Uniqely Chaang thai " Mango Curry Sauce

Party Platters

PP-Chicken Satay (A2) : Party Platter(10) \$17.00

10 Servings. Thin strips of chicken marinated in coconut milk and home made sauce with Thai spices. Grilled and served with peanut sauce.

PP-Saute Tofu (A6): Party \$15.00

Platter (10)

10 Servings. Fresh tofu sliced and sauteed. Served with house special sweet and sour sauce topped with peanut.

PP-Spring Rolls (A9) : Party \$17.00

Platter(10)

10 Servings. Crispy veggie rolls stuffed with tiffany-transparent noodle and vegetables served with house special sweet and sour sauce.

PP-Veg Pot Sticker-Gyoza \$15.00

(A13) : Party Platter(10)

Serving of 10. Vegetable Gyoza. Served with home made Thai spicy sauce. Choose Fried or Steamed.

PP-Pad Thai Noodles (N1) : \$55.00

Party Platter(6-7 ppl)

*Serves 6-7 people. A Thai national noodle dish: Thin rice noodles stir fried with bean sprouts, crushed peanuts scallions and egg. *If wide noodles are unavailable, a larger serving size of thin noodles will be used to compensate for the up charge. Gluten Free by Default. Peanuts and lime served on Side*

PP-Bangkok Pad Si Ew (N3) \$55.00

Party Platter(6-7 ppl)

Serves 6-7 people. Thin rice noodles stir fried with broccoli, and egg with a Thai soy sauce.

PP-Pineapple Fried Rice (R1)\$55.00

Party Platter(6-7 ppl)

Serves 6-7 people. Thai Style fried rice with onions, scallions, tomatoes, pineapples and egg.

PP-Holy Basil (R2) : Party \$55.00

Platter(6-7 ppl)

Serves 6-7 people. Served with Thai jasmine rice. Sauteed with bell peppers, onions and basil leaves in homemade chilly garlic paste. (Medium hot)

PP-Phuket Garlic Talay (R6) :\$55.00

Party Platter(6-7 ppl)

Serves 6-7 people. Your choice of stir-fry, marinated in a garlic and white pepper sauce and scallion on top. Thai Jasmine Rice on Side

PP-Thai Medley Garden (R7) \$55.00

Party Platter(6-7 ppl)

Serves 6-7 people. Medley of vegetables stir fried in a light garlic sauce. Thai Jasmine Rice on Side

PP- Bamboo Red Curry (C1) \$55.00

Party Platter(6-7 ppl)

Serves 6-7 people.. Served with Thai jasmine rice. Choice of meat simmered in a traditional red coconut curry sauce with bamboo shoots, eggplant, bell pepper and fresh basil leaves.

PP-Emerald Green Curry (C2)\$55.00

Party Platter(6-7 ppl)

Serves 6-7 people. Served with Thai jasmine rice. Your choice of meat or vegetables simmered in a traditional green coconut curry sauce with bamboo shoots, eggplant, bell pepper, green beans and fresh basil leaves.

PP-Coconut Masaman Curry \$55.00

(C3) : Party Platter(6-7 ppl)

Serves 6-7 people. Served with Thai jasmine rice. Choice of meat in massaman coconut curry, potatoes, onions and peanuts on top.

PP-Lobster Fried Rice (LS3) :\$60.00

Party Platter(6-7 ppl)

Thai style fried rice with onions, scallions, tomatoes, pineapples and egg served with fresh cucumber and

*cilantro on top of chunks of crispy
lobster meat.*