

LUNCH & DINNER TO GO MENU



Tee Nee Thai asian cuisine

THURSDAY - FRIDAY

Lunch: 11:30am - 1:30pm

TUESDAY - SUNDAY

Dinner: 4:30pm - 9:00pm

**Gift Cards
Available**

**1423 The Alameda
San José 95126
(408) 947-7927**

Side Orders

STEAMED RICE (per person) \$2.95
BROWN RICE \$3.95
STICKY RICE \$3.95
PEANUT SAUCE \$4.95
CUCUMBER SAUCE \$3.95

Soft Drinks

COKE, DIET COKE, 7-UP, SPRITE \$3.00
THAI ICE TEA \$4.75
THAI ICE COFFEE \$4.75
FRESH COCONUT JUICE \$7.95
REGULAR ICED TEA \$3.00

*The minimum credit card charge is \$10.00.
No personal checks. We accept Visa, MasterCard, American Express and Discover.*

Menu and prices are subject to change without notice.

JUNE 2022

LUNCH MENU

THURSDAY - FRIDAY 11:30AM - 1:30PM

Appetizers

VEGETARIAN SPRING ROLLS \$7.95
*Mixed cabbage, carrots, cilantro, celery and glass noodles wrapped in an egg roll.
Deep-fried and served with sweet and sour sauce.*

FRESH SUMMER ROLL (VEGETARIAN) \$7.95
Tofu sautéed in soy sauce, rice noodles, cucumber, carrot, mint and cilantro, wrapped in rice paper and served with peanut and carrot sauces.

ROTI \$6.95
Malaysian flatbread served with curry dipping sauce.

Curries

*Served with salad, a vegetarian roll and rice. With prawns for \$18.95.
Vegetarian substitution available.*

YELLOW CURRY CHICKEN \$18.95
The most familiar of homemade Thai curries, chicken bathed in a golden coconut broth with onions and potatoes.

RED CURRY \$18.95
Choice of chicken, beef, pork or prawns in homemade red curry prepared with dried chili paste in a coconut milk with bamboo shoots, zucchini, bell peppers and basil.

Vegetarian *Served with salad and rice. With brown rice, add \$1.*

VEGETARIAN PAD THAI \$16.95
Thin rice noodles stir-fried with egg, onion, tofu, mixed vegetables, bean sprouts, turnips and tamarind sauce. (Rice Excluded)

TOFU WITH CASHEW NUT \$16.95
Fried tofu sautéed with garlic, bell peppers, onions, carrots, roasted cashew nuts and bean sauce.

THAI-TANIC EGGPLANT \$16.95
Fried Japanese eggplant sautéed with garlic, onions, cashew nuts, bell peppers, pineapple, chili paste and basil, splashed with coconut milk.

Lunch Combo Entrées

Served with salad, a vegetarian roll and rice. With prawns for \$18.95. With brown rice, add \$1. Vegetarian substitution available.

CHICKEN CASHEW NUT \$18.95
Lightly fried chicken with garlic, bell peppers, onions, carrots and roasted cashew nuts.

BASIL WITH CHICKEN OR BEEF \$18.95
Sautéed with garlic, onions, green beans, bell peppers, chili paste and basil.

LONGSONG CHICKEN OR BEEF \$18.95
Sautéed on a bed of spinach, garlic and mushrooms and topped with peanut sauce.

COMBO EGGPLANT \$18.95
Chicken and prawns sautéed with garlic, onions, bell peppers, eggplant and sweet basil.

Seafood Combo

Served with salad, a vegetarian roll and rice. With brown rice, add \$1.

GARLIC COMBO \$19.95
Lightly fried prawns and chicken sautéed with garlic, cilantro stems, shrimp sauce and pepper. Prepared with broccoli, carrots and cabbage.

GREEN CURRY SEAFOOD \$19.95
Prawns and calamari in green curry and coconut milk with eggplant, zucchini, bell peppers and basil.

Noodles *Served with salad.*

PAD SEE EWE *Chicken, beef, or pork \$17.95. Prawns \$18.95*
Thick, pan-fried noodles turned with egg, garlic, pepper, bean sauce, cabbage and broccoli with your choice of chicken, beef, pork or prawns (add \$1).

PAD THAI *Chicken, beef, or pork \$17.95. Prawns \$18.95*
Thin rice noodles stir-fried with egg, onion, tofu, bean sprouts, turnips and tamarind sauce. Choice of chicken, beef, pork or prawns (add \$1).

DINNER MENU

TUESDAY - SUNDAY 4:30PM - 9:00PM

Appetizers

SATAY \$14.95

Chicken skewers marinated in coconut milk with a hint of yellow curry, barbequed to perfection and served with peanut and cucumber sauces.

ROTI *(2 pieces)* \$14.95

Malaysian flatbread served with curry dipping sauce.

VEGETARIAN SPRING ROLLS \$12.95

Mixed cabbage, carrots, cilantro, celery and glass noodles wrapped in an egg roll, deep-fried and served with a sweet & sour sauce.

THAI SAMPLER \$19.95

Combination plate with Chicken Satay, fresh Summer Roll and Spring Roll. Served with cucumber and peanut sauces.

FRESH SUMMER ROLLS (VEGETARIAN) \$13.95

Tofu, rice noodles, cucumber, mint, cilantro and carrot wrapped in rice paper and served with peanut sauce.

THAI SAUSAGE \$15.95

Grilled hand-made pork sausage sliced and served with raw ginger and peanuts.

Salads

SOM TUM (PAPAYA SALAD) \$17.95

Finely shredded green papaya mixed with carrots, tomatoes, fresh prawns, fresh lime juice and topped with ground peanut. Served with coconut sticky rice roll.

	<i>Medium (2)</i>	<i>Large (4)</i>
TOM YUM GOONG	\$16.95	\$22.95
<i>Hot and sour soup with prawns in a lemony broth with mushrooms, galangal root, lemongrass, kaffir leaves, cilantro, chili paste and fresh lime juice.</i>		

TOM YUM GAI \$15.95 \$21.95
Hot and sour soup with chicken in a lemony broth with mushrooms, galangal root, lemongrass, kaffir leaves, cilantro, chili paste and fresh lime juice.

TOM KA GAI \$15.95 \$21.95
Chunks of chicken breast set in a silky rich coconut broth flavored with mushrooms, lemongrass, chili paste, cilantro, Thai bay leaves and galangal root.

TOM KA TALAY \$16.95 \$22.95
Seafood in coconut milk broth with prawns, scallops, calamari, mushrooms, lemongrass, galangal root, chili paste, cilantro and Thai bay leaves.

TOM YUM PAK (Vegetarian) \$14.95 \$20.95
Mixed vegetables and tofu in hot and sour soup with galangal root, lemongrass, cilantro, fresh lime juice and kaffir leaves.

TOM KA PAK (Vegetarian) \$14.95 \$20.95
Mixed vegetables and tofu in coconut milk broth with galangal root, lemongrass, cilantro, fresh lime juice and kaffir leaves.

House Specials

GATIEM PRAWNS \$24.95

Lightly fried prawns sautéed with garlic, cilantro stems, shrimp sauce and pepper prepared with broccoli and carrots on a bed of cabbage.

TAMARIND PRAWNS \$24.95
Lightly fried prawns with tamarind sauce on a bed of spinach, garlic, mushrooms, zucchini and top with fried onion.

SEAFOOD WITH EGGPLANT \$24.95
Sautéed prawns and scallops with garlic, onions, bell peppers, eggplant, basil and bean sauce.

SIAM SEAFOOD \$24.95
Prawns, scallops, and calamari sautéed with garlic, onions, pineapple, bell peppers, casbew nuts and chili paste sauce.

THAI-TANIC EGGPLANT \$20.95
Fried Japanese eggplant sautéed with garlic, onions, casbew nuts, bell peppers, pineapple, chili paste and basil, splashed with coconut milk.

Chicken & Duck

KAPROW CHICKEN  \$22.95

Chicken sautéed with garlic, onions, green beans, chili paste and basil.

HONEY CHICKEN \$22.95

Boneless chicken thigh marinated with herbs and honey, grilled and served on a bed of lettuce with Thai sweet and sour sauce.

CHICKEN WITH CASHEW NUT \$22.95

Deep-fried chicken sauteed with garlic, bell peppers, onions, carrots and roasted casbew nuts.

LONGSONG CHICKEN \$22.95

Chicken sautéed on a bed of sautéed spinach, mushroom, broccoli, garlic and topped with peanut sauce and sesame seed.

LEMONGRASS CHICKEN \$22.95

Chicken sautéed with tamarind sauce, bell pepper, ginger, onion and chili paste.

SIAM CHICKEN \$22.95

Chicken sautéed with garlic, onions, pineapple, bell peppers, casbew nuts and special Thai sauce.

GARLIC CHICKEN \$22.95

Fried chicken sautéed with garlic, cilantro stems, sbrimp sauce, pepper, broccoli and carrots.

TAMARIND DUCK \$25.95

Roasted duck deep-fried with garlic, onion, pineapple, spinach and drizzled with tamarind sauce and fried onions.

GANG KUA DUCK \$25.95

Roast duck with pineapple, bell pepper, tomato and basil in red curry sauce.

Pork

GARLIC PORK \$21.95

Fried pork sautéed with garlic, shrimp sauce and pepper prepared with broccoli and carrots on a bed of cabbage.

KAPROW PORK  \$21.95

Pork sautéed with garlic, onions, bell peppers, green beans, chili paste, basil and a special Thai sauce.

LONGSONG PORK \$21.95

Pork topped with peanut sauce on a bed of spinach sautéed with mushrooms, broccoli and garlic, sprinkled with peanuts and sesame seeds.

Beef

KAPROW BEEF \$22.95

Beef sautéed with garlic, onions, bell peppers, green beans, chili paste, basil and a thin soy sauce.

LONGSONG BEEF \$22.95

Sliced beef prepared with peanut sauce on a bed of spinach sautéed with broccoli, garlic and mushrooms, topped with a peanut sauce and sesame seeds.

SIAM BEEF \$22.95

Beef sautéed with garlic, onions, pineapple, bell peppers, casbew nuts and a special Thai sauce.

Seafood

LONGSONG PRAWNS \$24.95

Prawns topped with peanut sauce on a bed of spinach sautéed with mushrooms, broccoli, garlic and sprinkled with sesame seed.

GREEN CURRY SEAFOOD \$24.95

Prawns, calamari and scallops in green curry and coconut milk with eggplant, zucchini, bell peppers and basil.

PAD KA NA PRAWNS \$24.95

Prawns sautéed with broccoli, mushrooms, garlic, carrots, sesame oil, fermented soybean and a special house sauce.

PLA RAD PRIG (CRISPY WHITE FISH) \$24.95
Sautéed garlic, onion and bell pepper in a tamarind chili sauce topped with crispy basil.

Vegetarian

YELLOW CURRY VEGETABLES \$20.95

Mixed vegetables and tofu in coconut milk with yellow curry, potatoes and onion.

VEGETARIAN PINEAPPLE FRIED RICE \$18.95

Fried rice with mixed vegetables, tofu, raisins, pineapple, onions, curry powder and casbew nuts.

TOFU WITH SWEET BASIL \$20.95

Fried tofu sautéed with garlic, onions, bell peppers, chili paste, green beans and basil.

TOFU WITH CASHEW NUT \$20.95

Fried tofu sautéed with garlic, bell peppers, onions, carrots and roasted casbew nuts.

PANANG CURRY VEGETABLE \$20.95

Mixed vegetables and tofu in a panang curry with coconut milk. Topped with kaffir leaves.

DRUNKEN EGGPLANT \$20.95

Eggplant sautéed with bell peppers, onions, garlic, bamboo shoots, bean sauce, tofu and basil.

LONGSONG TOFU \$20.95

Lightly fried tofu with house peanut sauce on a bed of spinach, sautéed with broccoli, garlic, and mushrooms.

VEGETARIAN PAD THAI \$17.95

Pan-fried rice noodles with mixed vegetables, tofu, egg, onions, bean sprouts and turnips.

PAD KA NA PAK \$20.95

Fresh tofu sautéed with garlic, mushrooms, carrot, mung bean, broccoli and a thin soy sauce.

Curries

SEAFOOD OR PRAWNS \$24.95

YELLOW CURRY \$22.95

The most familiar of homemade Thai curries, chicken batbed in a golden coconut broth with onions and potatoes.

GREEN CURRY \$22.95

Choice of chicken, beef, pork or prawns in homemade green curry prepared with green chili peppers in coconut milk with eggplant, zucchini, bell peppers and basil.

PANANG CURRY \$22.95

Choice of chicken, beef, pork, or prawns with bell peppers in a homemade Panang curry sauce infused with thick coconut milk, topped kaffir leaves.

MUSSAMAN CHICKEN \$22.95 (Available Friday, Saturday & Sunday)
Chicken stewed in a coconut milk with potatoes, onions and peanuts in a slightly thick and aromatic homemade Massaman curry sauce.

Noodles & Fried Rice

PAD THAI PRAWNS \$19.95

Thin rice noodles stir-fried with prawns with egg, onion, tofu, bean sprouts, turnips and tamarind sauce.

PAD THAI CHICKEN \$18.95

Thin rice noodles stir-fried with chicken, egg, onion, bean sprouts, turnips and tamarind sauce.

PAD THAI BEEF \$18.95

Thin rice noodles stir-fried with beef, egg, onion, bean sprouts, turnips and tamarind sauce.

PAD SEE EWE \$18.95

Thick, pan-fried noodles turned with egg, garlic, pepper, bean sauce, cabbage and broccoli with your choice of chicken, beef or pork.

PAD KEE MAW \$18.95

Thick, pan-fried noodles turned with garlic, broccoli, cabbage, bell pepper and basil with your choice of chicken, beef, or pork.

FRIED RICE \$18.95

Choice of chicken, beef, or tofu with pan-fried rice, garlic, onions, broccoli and egg. (Add \$2.00 extra for prawns.)

PINEAPPLE FRIED RICE \$19.95

Fried rice with sliced chicken, prawns, garlic, onions, pineapple, raisins, casbew nuts, bell pepper and curry powder.

SPECIAL REQUESTS:
ADD EXTRA PRAWNS \$6.00 — ADD EXTRA MEAT \$5.00
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FIVE SPICE LEVELS:					
<i>No spice</i>	<i>Mild</i>	<i>Medium</i>	<i>Hot</i>	<i>Extra Hot</i>	<i>Thai Hot</i>
					