

**Mint Leaf Cuisine**  
**14420 Big Basin Way, Saratoga, CA**  
**Tel. 408-872-3763**

**GLUTEN FREE MENU**

- please request gluten free items when placing the order
- regular vegetarian menu is also available upon request

**APPERTIZERS**

**Fresh Sesame Rolls (6pc)**

Fresh spring rolls topped with **your choice** of Smoked Salmon or Grilled Shrimps served in a Vietnamese's vinaigrette sesame sauce 13

**Chicken Skewers (4pc)**

Thai style chicken Satay served with peanut sauce and cucumber salad 14

**SOUP**

**Coconut Milk Soup** (spicy available)

Lemongrass with coconut milk, white beech mushroom, and cilantro with choice of Chicken, Prawns Tofu 13

**Tom Yum Soup** (spicy available)

Thailand lemongrass sour soup with mushroom, tomatoes, cilantro with your choice of Chicken, Prawns or Tofu 13

**Enoki Prawns Soup** (spicy available) 13

Creamy lemongrass soup with Enoki mushroom, tomatoes and cilantro

**SALAD**

**Carrot Salad** With green beans, cashew nuts, tomatoes, raisins in garlic-lime dressing 13

**Grilled New York Steak Salad** With limey Avocado, Tomatoes, Cucumber and green salad 13

**Toasted Coconut & Grilled Shrimp Salad**

Toasted coconut tossed in baby spinach with ginger, onion, lime cubes and grilled shrimps in sweet dressing 13

**Grilled Chicken Pomegranate Salad** Curry powder marinated grilled chicken tossed with green salad, tomatoes and pomegranate vinaigrette dressing and topped with sun-dried tomatoes and Feta crumbled cheese 13

**Green Papaya Salad with Peanuts OR Salted Crab** With green beans, tomatoes, and garlic with a tangy pungent chili-lime dressing 13

*we have the right to reject our service to anyone.*  
*prices are subjected to change without prior notice*  
*Gratuity 18% may be added to the party of six to fifteen people .*  
*Gratuity 20% may be added to the party of sixteen people or more.*

## Chef's recommendations

**Thai-Myanmar Spicy Pork** (medium spicy) Simmered in mixed authentic recipe of Thai and Burmese chili paste, turmeric, yellow curry powder, potatoes, white onions, red bell peppers, galangal and kaffir lime leaves, served with steam broccoli and cabbage. 21

**Golden Soft Shell Crabs\* or Prawns** Sautéed yellow curry with egg, garlic, onion, carrots, zucchini, green peas, celery, red bell peppers served with white rice 21

**Tilapia on Fire\*** (mild spicy not available) Crispy filet of tilapia with Medium Spicy Thai Chili sauce, green beans and basil served with white jasmine rice 22

**Spicy Young Peppercorn** (Mild and Medium Spicy not available, Hot lover only) Steamed Basa Fillets Or Grilled Salmon 22, Chicken or Cubed New York Beef 20 Sautéed in Authentic Thai chili paste, white beech mushrooms, eggplants, green bean, red bell peppers and basils

**Winery Lamb Chop** Char-grill lamb marinated with white wine sauce served with a peanut red curry sauce, potato, green salad and white jasmine rice 26

**Scallops Spinach Curry** Seared scallops win turmeric curry, spinach and topped with red bell peppers served with white jasmine rice 22

\*Corn starch (a gluten free product) are used for fried Tilapia and Soft Shell Crab

## Substitute White Rice for

Brown rice \$2, Steamed Vegetables \$2, Coconut rice \$3, Steamed Rice Noodle \$3

**Spicy Level :** Not Spicy    Mild    Medium    Hot    1 Extra Hot    2 Extra Hot

**Main Course I** served with white jasmine rice.

**Spicy Tuna or Scallops on Herbs** (Non-spicy available) ผัดฉ่า Seared Ahi Tuna or Scallop served in Chili-Garlics Basil sauce, Green beans, red bell pepper, and kaffir Lime Leaves 22

**Kuala Lumpur Ahi Tuna** อะหิทูน่าน้ำมะม่วง Seared sesame Ahi Tuna served with Malaysian mild-spicybred-chili-mango sauce with Bok Choy 22

**Avocado Salmon** แพนงอะโวคาโดแชลมอน Grilled Salmon and Avocado in a mild Red Curry sauce 22

**Spicy Merlot Salmon** (Non-spicy available) แชลมอนไวน์แดง Grilled Salmon topped with a Sweet Chili-Garlic Red Wine Sauce served with green beans 22

**Spicy Jungle Crispy Trout** แกงป่าปลาเทร้า Deep fried Trout in a spicy chili countryside style curry simmered with eggplants, mushroom, green beans, zucchini, carrots, peas, red bell peppers, and basils 20

**Crispy Trout with Fruit Salad** สลัดผลไม้ปลาเทร้า In Limey dressing with Mango, Fuji Apple, Cranberry, red onion, cilantro & cashew nuts served with jasmine 20

**Main Course II** served with white jasmine rice

**Thai Basil with Green Beans** ผัดกระเพราถั่วแขก Sautéed Chili garlic green beans basil and red bell peppers with your choice of New York beef cubes 18, Grill Salmon 22, Chicken, Prawns or Tofu 16

**Thai Basil with Eggplants** ผัดมะเขือ Sautéed Chili garlic, eggplants, and red bell peppers with your choice of New York beef cubes 18, Grill Salmon 22, Chicken, Prawns or Tofu 16

**Cashew Nut & Mango** ผัดมะม่วง Sautéed with carrots, bell peppers, onion, celery and raisin with choice of New York beef cubes 18, Grill Salmon 22, Chicken, Prawns or Tofu 16

**Mix Vegetables** ผัดผักรวม Wok tossed zucchini, broccoli, carrots, green beans, celery, and cabbage with your choice of New York beef cubes 18, Grill Salmon 22, Chicken, Prawns or Tofu 16

**Lemon Prawns** กุ้งมะนาว Zesty Spicy & Sour Chili Lime and garlic sauce, served with diced cucumber and red bell pepper 19

**Sweet Asian Tamarind Prawns** กุ้งมะขาม Grilled prawns sautéed in a sweet tamarind onion sauce served with fried-boiled egg. 19

**Main Course III** served with jasmine rice

Choose your choice of **Chicken, Prawns, or Tofu 17, New York beef cubes 18, Seared Scallops, Steamed Basa Fish Fillets or Grilled Salmon 22**

**Green Curry Avocado** แกงเขียว Medium Spicy Green curry with Chunks of Avocadoes, Eggplant, red bell peppers, green peas and basil.

**Mango Red Curry** แกงแดงมะม่วง Mild Spicy Red curry with chunk of pineapples, mangoes, tomatoes, cashew nuts, red bell peppers, raisins, and basils.

**Yellow Curry** แกงกะหรี่ Very Mild curry with carrots, potatoes, and onion.

**Panang Curry** แกงแพนง Mild SpicyThick Red curry with zucchini, green beans, red bell peppers and sliced kaffir lime leaf.

**Mussaman Curry** แกงมัสมั่น Mild SpicyThick Peanut Red curry with carrots, potatoes, and onion.

**Spicy Jungle Curry** (Fishy and Strong Flavor) แกงป่า (**mild spicy not available**)

Medium spicy chili countryside style curry simmered with eggplants, mushroom, zucchini, green beans, carrots, peas, and basils without coconut milk.

**Substitute White Rice for**

Brown rice \$2, Steamed Vegetables \$2, Coconut rice \$3, Steamed Rice Noodle \$3

**Spicy Level :** Not Spicy    Mild    Medium    Hot    1 Extra Hot    2 Extra Hot

**Main Course IV** served with vermicelli rice noodles

**King & I Lobster Tail** with vermicelli rice noodle ขนมจีนแกงเขียวหวานล็อบสเตอร์ Lobster tail simmered in King of Thailand's favorite Medium Spicy Green curry with eggplant, peas, basil and red bell pepper 26

**Sassy Salmon Lettuce Wraps** แซลมอนห่อผัก Black pepper, garlic, and cilantro seasoned grilled salmon served with vermicelli rice noodle & fresh lettuce and a peanut garlic-lime dressing 22