



Mint Leaf Cuisine

14420 Big Basin Way, Saratoga

Tel.408.872.3763

Appetizers

Fried Egg Rolls (4 pc, cut in halves 8) Egg rolls stuffed with cabbage, carrot, bean thread noodles and Taro served with sweet and sour sauce 14

Fresh Sesame Rolls (6pc)

Fresh spring rolls topped with choice of Smoked Salmon or Grilled Shrimps and your choice of Vietnamese's vinaigrette sesame sauce, or Thai Peanut sauce 15

Crab-Cream-Cheese Avocado Wontons (5pc)

Fried wontons wrapped with imitation crab, avocado and cream cheese Served with a sweet & sour sauce 15

Chicken Skewers (4pc)

Thai style chicken satay served with peanut sauce and cucumber salad 16.95

Saratoga Curry Puffs (4 pc)

Fried wonton wrapper stuffed with curry powder seasoned potatoes served with cucumber salad & peanut sauce 14

Nori Fried Rolls (2rolls, cut in halves) Salmon stuffed in seaweed wraps served with Chinese mustard sauce 18

Modern Chicken Pot Stickers (7pc) Served with an Asian-American mayonnaise and soy sauce 14

Roti Pan fried puff pastry served with Thai peanut curry sauce

Soup

Coconut Milk Soup (spicy available) ต้มข่า

Lemongrass with coconut milk, white beech mushroom, and cilantro with choice of Chicken, Prawns Tofu 18.95

Tom Yum Soup (spicy available) ต้มยำ

Thailand lemongrass sour soup with mushroom, tomatoes, cilantro with your choice of Chicken, Prawns or Tofu 17.95

Nori Squids Soup ซุปสาหร่ายหมึกยัดไส้

Squids stuffed with ground pork, bean tread noodles, cabbage, mushroom, cilantro and seaweed 18.95

Enoki Prawns Soup (spicy available) ต้มยำใสนม Creamy lemongrass soup with Enoki mushroom, tomatoes and cilantro 17.95

Salad

Carrot Salad สลัดแครอท with green beans, cashew nuts, tomatoes, raisins in garlic-lime dressing 17.95

Fruitvale Tuna Tartare Salad สลัดทูน่า Tuna sashimi with Fuji apples, Avocado and Mango Tossed in lime dressing served with fried wonton 19.95

Grilled New York Steak Salad สลัดเนื้อ with limey Avocado, Tomatoes, Cucumber and green salad 18.95

Toasted Coconut & Grilled Shrimp Salad

สลัดเมี่ยงคากุ้ง Toasted coconut tossed in baby spinach with ginger, onion, lime cubes and grilled shrimps in sweet dressing 17.95

Grilled Chicken Pomegranate Salad สลัดไก่ทับทิม Curry powder marinated grilled chicken tossed with green salad, tomatoes and pomegranate vinaigrette dressing and topped with sun-dried tomatoes and Feta crumbled cheese 17.95

Green Papaya Salad with Peanuts OR Salted Crab

ส้มตำ with green beans, tomatoes, and garlic with a tangy pungent Chili-lime dressing 17.95

Side Orders

Brown Rice \$3.95 Steam Vegetable \$4.95

White Rice \$3.25 Coconut Rice \$5.75

Steam Noodles \$4.95 Cucumber Salad \$4.95

Peanut Sauce (Sm) \$2.50 Peanut Sauce (Lg)\$4.50

Spicy Garlic Noodles with Green Beans \$13.95

Chef's Recommendations

Thai-Myanmar Spicy Pork หมูพม่า (medium spicy to hot, depending on seasonal chili) 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. 27

Golden Soft-shell Crabs or Prawns ผัดผงกระหรี่ Sautéed yellow curry with egg, garlic, onion, carrots, zucchini, green peas, celery, red bell peppers 29

Spicy Garlic Noodles with New York Steak ผัดอูด้ง

Garlic-basil-chili sautéed with green beans and Udon noodles, topped with grilled New York Steak 30 (Non-Spicy also available)

Tropical Lemongrass Lobster Tail บะหมี่ลือบเตอร์ in a non-spicy smoked chili paste served with pan fried egg noodles with chives and a garlic lime dipping sauce 37

Tilapia on Fire ผัดเผ็ดทิลapiaเป็ย (mild spicy not available) Crispy filet of tilapia with Medium Spicy Thai Chili sauce, green beans and basil 28

Spicy Young Peppercorn ผัดพริกไทยอ่อน (Mild or Medium Spicy not available, Hot lover only) Sautéed in Authentic Thai chili paste, white beech mushrooms, eggplants, green bean, red bell peppers and basils choice of Steamed Basa Fillets fish Or Grilled Salmon 30, Chicken or Cubed New York Beef 25

Winery Lamb Chop แกงแกะ Char-grill lamb marinated with white wine sauce served with a peanut red curry sauce, potato, green salad and 37

Scallops Spinach Curry แกงขมิ้นแสดกลลือบ Seared scallops with very mild turmeric curry, spinach and topped with red bell peppers 30

Garlic Black Pepper Prawns กระเทียมมกึ่ง Black Tiger Prawns sautéed with garlic, black pepper, white beech mushroom and fresh cucumbers 27

Thai BBQ Rib Eye Steak เนื้อย่างไทยริบอาย

Grill Marinated Steak, served with chili-lime and soy sauce and steamed broccoli, carrot 37

Main Course I

Spicy Tuna or Scallops on Herbs (Non-spicy available) ผัดฉ่า Seared Ahi Tuna or Scallop served in chili-garlic basil sauce, green beans, red bell pepper, and kaffir lime leaves 30

Kuala Lumpur Ahi Tuna อะหิทูน่าน้ำมันมะม่วง

sesame Ahi Tuna served with Malaysian mild-spicy red-chili mango sauce with bok choy and fried egg roll 30

Avocado Salmon แพนงอะโวคาโดแซลมอน Grilled salmon and avocado in a mild thick red curry sauce 30

Ponzu Salmon แซลมอนน้ำพอนซุ Grilled salmon in a tangy Japanese Ponzu sauce and red wine vinegar served with bok choy and broccoli topped with roasted-seaweed and feta crumble cheese 30

Spicy Merlot Salmon (Non-spicy available) แซลมอนไวน์แดง Grilled salmon topped with Very sweet chili-garlic red wine sauce served with green beans 30

Spicy Mushrooms Crispy Trout (Non-spicy available)

กระเพาะเห็ดปลาเทร้า Deep fried trout serves with a spicy chili-garlic with white beach mushrooms, brown mushrooms, basil, and red bell peppers 29

Crispy Trout with Fruit Salad สลัดผลไม้ปลาเทร้า

in limey dressing with mango, Fuji apple, cranberry, red onion, cilantro & cashew nuts 29

Prices are subject to
change without prior
notice



Spicy Level:

>Not Spicy

*** Hot

*Mild

****1Extra Hot

**Medium

*****2Extra Hot

Main Course II

Garlic Rib-eye (Medium Rare not available)

เนื้อกระเทียมริบบาย Cubes of rib eye steak served medium well sautéed with organic white beech mushrooms in garlic and black pepper 30

Grilled Teriyaki Steak เทอริยากิเสตีกริบบาย Grilled rib eye steak in Japanese teriyaki sauce served with mashed potato and steam broccoli 37

Thai Basil with Green Beans ผัดกระเพราถั่วแขก Sautéed chili garlic green beans basil and red bell peppers with your choice of New York beef cubes 23, Grill Salmon 30, Chicken, Prawns or Tofu 21

Thai Basil with Eggplants ผัดมะเขือ Sautéed Chili garlic, eggplants, and red bell peppers with your choice of New York beef cubes 23, Grill Salmon 30, Chicken, Prawns or Tofu 21

Cashew Nut & Mango ผัดมะม่วง Sautéed with carrots, bell peppers, onion, celery and raisin with choice of New York beef cubes 23, Grill Salmon 30, Chicken, Prawns or Tofu 21

Mix Vegetables ผัดผักรวม Wok tossed zucchini, broccoli, carrots, green beans, celery, and cabbage with choice of New York beef cubes 23, Grill Salmon 30, Chicken, Prawns or Tofu 21

Tempura Prawns with Peanut Sauce กุ้งเหมปูระ Deep fried breaded prawns served with spinach, sesame seeds and peanut sauce 26

Lemon Prawns กุ้งมะนาว Zesty spicy & sour chili lime and garlic sauce, served with diced cucumber and red bell pepper 26

Sweet Asian Tamarind Prawns กุ้งมะขาม Grilled prawns sautéed in a very sweet tamarind onion sauce served with onion ring and fried-boiled egg. 27

Main Course III

Choose your choice of Chicken, Prawns, or Tofu 23, New York beef cubes 24, Seared Scallops, Steamed Basa Fish Fillets, or Grilled Salmon 30

Green Curry Avocado แกงเขียว Medium spicy green curry with chunks of avocados, 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 basil.

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

Panang Curry แกงแพนง Mild spicy thick red curry with zucchini, green beans, red bell peppers and sliced kaffir lime leaf.

Mussaman Curry แกงมัสมั่น Mild spicy thick 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 basil without coconut milk.

Side Orders

Brown Rice \$3.95	Steam Vegetable \$4.95
White Rice \$3.25	Coconut Rice \$5.75
Steam Noodles \$4.95	Cucumber Salad \$4.95
Peanut Sauce (Sm) \$2.50	Peanut Sauce (Lg)\$4.50
Spicy Garlic Noodles with Green Beans \$13.95	

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

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Main Course IV

King & I Lobster Tail Vermicelli ขนมจีนแกงเขียวลือบเตอร์ Lobster tail simmered in King of Thailand's favorite green curry with eggplant, peas, basil and red bell pepper (medium spicy) 37

Spicy Garlic Noodle with Choice of Grilled Lamb chop or Rib eye steak ผัดอูด้ง Sautéed garlic-chili with Udon noodles, green beans and basil (Non-spicy available) 37

Sassy Salmon Lettuce Wraps แซลมอนห่อผัก Black pepper, garlic, and cilantro seasoned grilled salmon served with vermicelli & fresh lettuce and a peanut garlic-lime dressing 30

Pineapple Fried Rice with Chicken Lollipop ข้าวผัดสับประรดไก่จุก Grilled drumettes marinated with margarita served with pineapple fried rice seasoned with turmeric powder, raisins, cashew nuts, carrots, green peas, egg, and white onion 27

Malaysian Hainan Chicken ข้าวมันไก่ (Spicy available) Steam Chicken Breast served with garlic rice & ginger sauce 26

Main Course V

Spicy Garlic Noodles (Non-spicy available) ผัดอูด้ง Garlic-basil-chili Sautéed Japanese udon noodle and green beans with Choice of Chicken, Prawns or Tofu 21

Mint Leaf Cuisine Pad Thai ผัดไทย Pan-fried rice noodles with eggs, bean sprout and chives in a sweet tamarind sauce and wrapped in omelet egg served with peanuts. Choice of Chicken or Prawns 22, Cubed NY Beef 23

Pad See Ew ผัดซีอิ้ว Flat Rice Noodles stirred fry with broccoli, egg. Choice of Chicken or Prawns 21, Cubed NY Beef 22

Pad Woon Sen ผัดวุ้นเส้น Stir fry bean thread noodles with egg, Napa cabbage, tomato, broccoli, white onion with Choice of Chicken or Prawns 21, Cubed NY Beef 22

Drunken Noodles (choose your spicy level) ผัดซีเมา Flat rice noodles stir fry with chili, garlic, basil, broccoli, red bell peppers, and cabbage. Choice of Chicken or Prawns 21, Cubed NY Beef 22

Udon Thai Laksa Noodle Soup ก๋วยเตี๋ยวลดต้มซ่า Japanese udon noodles with breaded tempura prawns in coconut milk soup with mushrooms and crispy noodles. 25

Spicy Basil Fried Rice ข้าวผัดกระเพรา Fried rice with chili-garlic, red bell peppers, green beans and basil. Choice of Chicken, Prawns 21 or Cubed NY Beef 22

Simple Fried Rice ข้าวผัด Fried rice with eggs, white onion and tomatoes. Choice of Chicken, Prawns 21 or Cubed NY Beef 22

Pineapple Fried Rice ข้าวผัดสับประรด Fried rice with turmeric powder, raisins, cashew nuts, carrots, green peas, egg, chunks of pineapple and white onion. Choice of Chicken or Prawns 22, or Cubed NY Beef 23

Spicy Level:

>Not Spicy	*Mild	**Medium
*** Hot	****1Extra Hot	*****2Extra Hot

Desserts

Sweet Sticky Rice with Mango (Seasonal) 12

Fried Banana with Vanilla OR Chocolate Ice Cream 10

Cinnamon Roti with Banana and Vanilla Ice Cream 12

Drinks

Thai Lemongrass Drink 6.50
Pomegranate Juice 6.50
Thai Iced Tea 6.50
Coke, Diet Coke 6
Root Beer or Sprite 6
Sparkling Apple Juice (296 ml) 6.50
Voss Sparkling Water 800 ml 12.50

Lemonade 6.50
Regular Iced Tea 6
Shirley Temple 6.50
Roy Rogers 6.50
Arnold Palmer 6
Hot Tea 3.50
Coffee 5.75

Gratuity 18% may be added to the party of five

Gratuity 20% may be added to the party of six or more