



RICE

56. Royal Fried Rice 13 Stir-fried Shrimps with rice pineapple onion and Cashew nuts seasoned with a touch of yellow curry.

57. Fried Rice

Stir-fried your choice of meat with steamed rice, tomatoes, Onions and fresh garlic.

57. (A) Sweet Sausage Fried Rice

Fresh Garlic, Bell Peppers and Onion Stir fried with Rice and Thai sweet sausage.

58. Spicy Fried Rice

Stir-fried your choice of meat with steamed rice, tomatoes, onions, fresh Garlic and Thai chili.

58. (A) Spicy Seafood Fried Rice

- with Basil

Stir-fried seafood with rice, onion, bell peppers, fresh garlic and chili. Topped with crunchy fried basil.

59. BBQ Pork Fried Rice

Stir fried steamed rice with our homemade BBQ pork.

NOODLES

60. Pad Ba Mee

Egg noodles stir-fried with broccoli and carrots with our homemade roasted

Thai Cuisine **The Royal Barge**

120 SW H ST. Grants Pass OR 97526 541-474-6942

Mon-Thur 11 am – 8:00 pm Fri-Sat 11 am – 9:00 pm

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APPETIZERS

AP 1. Combination Appetizers Egg Rolls, Fried Wonton, Pot Stickers, Butterfly Shrimps.

AP 2. Love Boat Ground Chicken wrapped in wontons, topped with a piece of shrimp. Deep-fried. Served with cucumber plum sauce topped with crushed peanuts.

1. Sa-Tae Chicken on skewers, Marinated with Thai Spice & coconut m	ilk 10
2. Fried Wontons Ground Chicken wrapped in wontons skin and deep fried.	8
3. Egg Rolls Veggies stuffed with glass noodles in egg rolls wrappers and	6.50 d deep fried.
3. (A) Fresh Rolls Rice Wrappers stuffed with Green Salad, Noodle, Cilantro, Ba	8 Isil Pork & Tofu.
4. Chicken on the stick Grilled house marinated chicken on skewers.	9
5. Deep Fried Pot Stickers Chicken and veggies stuffed in pot stickers wrappers.	8
6. Seafood Rolls Baby shrimp, imitation crab & cream cheese stuffed in wrapp	9 oers & deep-fried.
7. Shrimp Tempura Jumbo Shrimps & fresh veggies batter in tempura mixed the	10 en deep-fried.
7. (A) Butterfly Shrimps Jumbo Shrimps & fresh Veggies batter in bread crumb and c	10 leep fried.
8. Squid Tempura Squid & fresh vegetables in tempura batter then deep-fried.	10
9. Vegetable Tempura Assorted Fresh veggies in tempura batter, then deep-fried.	9
10. Angel Wings Boneless Chicken wing stuffed with veggies, glass noodles and chicken.	10
11. Deep Fried Tofu	8

Served with plum sauce & peanuts. 12. Goong Sa-rong 10 Fresh Jumbo Shrimps wrapped with wontons. 13. Larb Kai 10 Ground chicken Marinated with lime juice, onions mint leaves. 14. Yum Woon Sen 10 Glass noddle, ground chicken, mushroom marinated with lime juice, onions and chili. 15. Yum Near-er 10 Sliced Beef with lime juice, mint leaves and a touch of chili. 16. Prah Goong 12 Fresh Jumbo shrimp sizzled on a grill and then marinated with lime juice & roasted chili. 17. Mango Salad 10 Diced Fresh Mango with lime juice, onion, peanuts. 18. Yum Tofu 10 Deep fried tofu with lime juice, mint leave & roasted chili. 9 19. Asparagus Tempura (Seasonal) Fresh Asparagus deep fried in tempura batter.

BBQ pork.

61. Pad See-Ew

Flat rice noodles stir-fried with broccoli carrots & your choice of meat in special Thai sweet black sauce.

62. Rard Nah

Rice noodles prepared with your choice of meat broccoli, carrots topped with special Thai gravy sauce.

63. Thai Rice Noodle Soup

Small flat rice noodles with ground chicken, shrimp and BBQ Pork in a delicious broth soup.

64. Chow Mein

10

10

10

10

10

16

10

10

10

10

12

Egg Noodles, mixed vegetables stir fried with choice of meat.

65. Pad Thai

Small flat rice noodles stir fried with your choice of meat and bean sprout. Topped with crushed peanuts.

66. Pad Kee Mow (Drunken Noodle) Egg noodles stir-fried spicy with fresh vegetables. (Also Available with Flat Rice Noodle)





No Checks Accepted

Salads

20. House Salad 5 Served with our special homemade Thai Dressing

21. Garden Salad 5 Served with our homemade peanut dressing

22. Chicken Salad9Topped with crispy noodles, cashew nuts. Served with sesame dressing.

22. (A) BBQ Chicken Salad 9 Green Salad topped with BBQ Chicken, crispy noodles and cashew nuts.

Soups

23. Tom Kah Kai Coconut milk soup with chicken seasoned with the distinctive taste of galangal root, lemongrass, kaffirs lime leaves and Thai pepper.

24. Tom Yum Kai 10 Spicy & sour soup with chicken seasoned with lemon grass, kaffir lime leaves and Thai peppers.

25. Tom Yum Goong Spicy & Sour soup with shrimps.

13

26. Tofu Soup 10 Fresh Mushrooms, Shrimp, ground chicken and fresh tofu cooked in a delicious broth soup.

27. Wonton Soup 10 Homemade wontons in a broth soup with chicken and shrimp.

28. Glass Noodles Soup 10 Steamed Glass noodles served in a broth soup with mushroom, ground chicken and shrimp.

Curry

Served with Steamed White Rice Your choice of meat Chicken, Beef or Pork Add \$3 for Shrimp or Squid Add \$5 for seafood Add \$1 each additional Item or substitute

29. Ka Ree (Yellow Curry) 10 Potatoes, Carrots and onions with coconut milk

29. (A) Massamun 10 Potatoes, carrots and roasted peanut in massamun curry

30. Kang Ped (Red Curry) 10 Bamboo shoot, broccoli and bell peppers with coconut milk

30.(A) Roasted Duck with Red Curry 14 Bone-in roasted duck topped with pineapple coconut red curry

30.(B) Soft Shell Crab14with Red Curry MangoSoft Shell Crab with red curry topped with fresh mango

Entrées

Your choice of meat : Chicken, Pork, Beef or Tofu . For shrimp or squid add \$3, Seafood \$5. Served with Steamed white Rice.

35. Pad Broccoli 10 Choice of meat with fresh broccoli stir-fried with gravy sauce

36. Mixed Vegetables 10 Assorted fresh vegetables stir-fried with your choice of meat

36. (A) Mixed Vegetables with Peanut Sauce 11 Assorted fresh vegetables stir-fried with peanut sauce.

36. (B) Pad Egg Plant with basil 11 Stir fried egg plant with choice of meat. Make a better favor with fresh basil.

36. (C) Mango Chicken 11 Fresh Diced Mango stir fried with onion, carrot and chicken.

37. Pad Baby Corn 10 Baby corn, fresh mushrooms and onions stir-fried with

38. Pad Preaw – Wan10Bell Peppers, onions, tomatoes and cucumber stir-fried with our famed sweet and
sour pineapple sauce.

39. Pad Prik Ra Kung 10 Fresh bell peppers and onions stir-fried.

39. (A) Mongolian Beef 10 Carrots and onions stir-fried with sliced beef in a touch of chili paste and homemade sauce.

40. Pad Ka-Prow10Bamboo shoots, onions, bell peppers, Mushrooms, carrots, Basil stir-fried medium
spicy with ground meat.

41. Pad Hed 10 Stir fried Fresh Mushrooms, carrots and onions.

42. Pad Ka-Tiem 10 Stir-fried with fresh garlic and broccoli.

43. Pad Khing 10 Stir-fried with fresh mushrooms, onions, bell peppers, carrots and distinctive flavor of Thai ginger root.

44. Teriyaki Chicken or Beef or Tofu 10 Topped with teriyaki Sauce and steamed Vegetables. *** Also Available with Salmon

44. (A) Orange Chicken 10 Deep fried chicken in batter with homemade orange sauce.

45. Pad Cashew Nuts 10 Stir-fried, bamboo shoots, carrots, onions and water chestnuts with sweet roasted chili sauce topped with cashew nuts.

46. Spicy Shrimp 13 Jumbo shrimp stir-fried with water chestnuts, onions and sweet roasted chili sauce.

47. Pad Woon Sen 10 Stir Fried Glass Noodle, bell peppers, carrots mushrooms and onions. 48. Pad Pla Meung 13 Squid stir-fried with fresh bell peppers, carrots, mushrooms and onions. 49. Clay Pot 13, 15 Shrimp or Fish, vegetables, ginger root and glass noodles cooked in the traditional Thai Ornamental clay pot. 50. Prik Khing Your choice of meat and green beans in peanut sauce. 51. Prik Khing Asparagus (Seasonal) 12 Asparagus and your choice of meat in peanut sauce. 52. Pad Asparagus (Seasonal) 11 Fresh Asparagus stir-fried with fresh mushrooms carrots and onions. 53. Pra Ram Rong Srong 11 Broccoli and your choice of meat cooked in peanut sauce. 54. Pad Poh Tak 16 Combination seafood cooked in lemongrass and kaffir lime leaves. 55. Royal Barge BBQ Chicken 11 Half bone-in Chicken marinated in Thai spices coconut milk

30.(C) Grilled Salmon w/ Red Curry 14 Salmon on sliced egg plants grilled and topped with coconut red curry

31. Kang Koa13Pineapple and Shrimp in red curry with coconut milk.

32. Kang Pa-Nang 10 Peas-carrots and bell peppers in panang red curry with coconut milk.

33. Kang Keow Wan10Bamboo shoots , broccoli, bell peppers cooked in green curry with coconut milk.

34. Kang Pah 10 Fresh vegetables seasoned with galangal root, lemongrass and lime leaves in medium red curry with ground meat. (No coconut milk)

Note: Peanuts are contained in some dishes *All ingridients are not listed *Glueten Free is available *Most dishes can be prepared in vegetable style **18% gratuity will be charged for party of 6 people or more **Menu Prices are subject to change without prior notice