









# SOUPS

Chicken or Tofu / +50¢ Shrimp  
Changes/additions subject to additional charge

- T1 Tom Yum**  \$3.25  
Mushrooms, green onions, tomatoes, lemongrass.  
Sweet and Tangy with a touch of spice.
- T2 Hot & Sour** \$3.25  
Water chestnuts, bamboo shoots, green onions.  
Sweet and Sour flavor.

# APPETIZERS

- A1 Spring Roll** [1 PC]  \$1.75  
Shredded cabbage, carrots, celery, sauteed onions and bean thread noodles. Served with plum sauce.
- A2 Tofu Tod** [4 PC]   \$4.25  
Crispy bean curd. Served with plum sauce and crushed peanuts topping.
- A3 Satay** [4 PC] \$7.25  
Seasoned grilled chicken tenderloin on skewers. Served with peanut sauce and cucumber sauce.
- A4 Siam Rolls** [2 PC]  \$6.50  
Seasoned ground chicken, bean thread noodle, onions, black mushrooms and carrots. Wrapped in crispy rice paper and served with garlic sweet sauce and crushed peanut topping.
- A5 Fresh Rolls** [2 PC]   \$5.50  
Carrots, cucumbers, cilantro, beansprouts, steamed tofu, wheat noodles, red leaf lettuce. Wrapped in fresh rice paper and served with garlic sweet sauce and crushed peanut topping. Request without noodles for gluten-free
- A6 Crab Cheese** [4 PC] \$5.50  
Cream cheese, imitation crabmeat. Wrapped in a crispy wheat flour wonton. Served with plum sauce.
- A7 SHINthai Hot Wings** [5 PC]  \$6.00  
Lightly battered and tossed in a sweet chili sauce.

 **Gluten-Free**    **Vegan upon request with an upcharge**  
 **Vegan**    **Vegetarian dishes can be made upon request based upon vegetarian product availability.**

# How to ORDER

**1 CHOOSE AN ENTREE**


**2 PICK A SIZE**  
LUNCH size available 11AM–3PM  
DINNER size available ALL DAY

**3 PICK A PROTEIN**

CHICKEN                      PORK                      TOFU  
BEEF+\$1                      SCALLOPS +\$2                      Fresh or Fried  
SHRIMP or IMITATION CRAB +\$1  
VEGGIES Broccoli/carrots/cabbage/mushrooms/peapods

**4 PICK A SPICE LEVEL** 

NO SPICE   MILD   MEDIUM   HOT   X-HOT

Entrees with  are prepared Mild  
\* All spice levels are measured but may vary due to batch received.  
No changes to spice level after order is placed.  
When in doubt, order a lower spice level.

# SHINthai ENTREES

















LUNCH \$9.95                      DINNER \$12.95

- Three's Company** [Chicken/Beef/Shrimp]  
Bell peppers, bamboo shoots, green onion, mushroom, peapods and baby corn in garlic brown sauce.
- Spicy Beef**   
Bell peppers, green onion, onion, green beans, basil and lime leaves in a Thai curry basil sauce.
- Sesame Chicken** [Breaded]  
Broccoli, baby corn, green onion and carrots. Sauteed in sesame seed sauce.
- Spicy Chicken** [Breaded]   
Broccoli and sliced carrots. Sauteed in a sweet chili dark sauce.
- Jalo-Bang Chicken** [Breaded]   
Sauteed in a dark chili butter peanut sauce with broccoli, shredded carrots and jalapeno.

- Seafood Basil Curry**   \$14.50  
[Shrimp, Scallops, Imit. Crab] Bell peppers, onion, eggplant and basil in Red curry coconut milk.
- Curry Fish** [Breaded]   \$14.50  
Broccoli, onions, bamboo shoots, carrots, eggplant and basil in a Yellow and Red curry coconut sauce.

# ENTREES

Served w/ white rice. Brown rice substitution +\$1.95  
LUNCH \$9.25                      DINNER \$12.50

- E1 Gang Gai**     
Bell peppers, bamboo shoots and mushrooms in Red Curry Coconut Sauce.
- E2 Green Curry**     
Bell peppers, peas and eggplants in a Green Curry Coconut Sauce.
- E3 Pad Ped**     
Bell peppers, white onions, mushrooms and eggplant in a Red Curry Coconut Sauce.
- E4 Pad Prik**   
Bell peppers, white onions, water chestnuts and mushrooms in a Spicy Garlic Brown Sauce.
- E5 Cashew Nut**  
Bamboo shoots, mushrooms, green onions, bell peppers and cashew nuts in Brown Sauce.
- E6 Kra Prow** [Basil]  
White onions and bell peppers in Basil Garlic sauce.
- E7 Pad Pak**  
Broccoli, peapods, baby corn, mushroom, carrots, water chestnuts and cabbage in savory brown sauce.
- E8 Vegetable Curry**     
Broccoli, peapods, baby corn, mushroom, carrots, water chestnuts and cabbage in Red Curry Coconut Sauce.
- E9 Peanut Curry**     
Steamed broccoli and carrots sauteed in creamy Thai Peanut Sauce [to enjoy this dish, you must love peanut butter].
- E10 Kra Tiem** [Garlic Pepper]  
Stir-fried with garlic, black pepper, water chestnut and green onions over bed of shredded cabbage.

### E11 Ginger Khing

Bell peppers, green onions, carrots, mushroom, black mushroom and ginger in a ginger brown sauce.

### E12 Sweet & Sour (GF) (V\$)

Bell peppers, cucumber, tomato, pineapple with white onions.

### E13 Prik Khing

Thai Hot Curry with string beans.

### E14 Panang (GF) (V\$)

Potato, sliced carrots and bell peppers in Panang Curry Coconut sauce.

### E15 Masaman (GF) (V\$)

Potato, onions, peas and whole peanuts in Masaman Curry Coconut sauce.

### E16 Gang Karee (V\$)

Potato, sliced carrots, with onions and peas in Karee [Yellow] Curry Coconut Milk Sauce.

### E17 Tofu w/ Stringbeans [Fresh Tofu]

String beans, eggplant and basil in a garlic basil brown sauce.

## FRIED RICE

*Cooked w/ White rice. Brown rice substitution +\$1.95*

LUNCH \$9.25 DINNER \$12.50

### FR1 Kow Pad

Green peas, carrots, with onions and egg.

### FR2 Kow Pad Prik

Broccoli, peapods and egg w/ mild spicy garlic.

### FR3 Veggie Fried Rice

Broccoli, carrots, peapods, cabbage, mushroom and egg.

### FR4 Basil Fried Rice

String beans, peas, diced carrots, green onion, basil and egg.

### FR5 Pineapple Fried Rice

Green onion, onion, tomato, pineapple chunks and egg

### FR6 Ginger Fried Rice (GF) (V)

Green onion, onion, ginger and egg [cooked dry]

### FR7 Curry Fried Rice (GF) (V\$)

Broccoli, shredded carrots, whole peanuts and egg [red curry coconut sauce]

## NOODLES

LUNCH \$9.25 DINNER \$12.50

### N1 Pad Thai (GF) (V\$)

Traditional sauteed rice noodles with bean sprouts, green onion, egg and topped with crushed peanuts.

### N2 See-Iew

Sauteed wide rice noodle with steamed broccoli and egg.

### N3 Von Sen

Transparent noodle, celery, tomato, bean sprouts, green onion and egg.

### N4 Drunken Noodle

Sauteed wide rice noodle, green onion, bean sprouts, bell peppers, egg and basil sauteed with sherry.

### N5 Cheesy Noodle (GF)

Sauteed rice noodle with broccoli, shredded carrots and egg in cheesy curry sauce.

### N6 Curry Noodle (GF) (V\$)

Stir-fried rice noodle with bean sprouts, green onions and egg in curry sauce topped with crushed peanuts.

### N7 Udon Noodle

Stir-fried udon noodle with bean sprouts, green onions, carrots, shredded cabbage and egg

## EXTRAS

Chicken, Pork, Fresh Tofu or Fried Tofu \$2.00

Shrimp, Imit. Crabmeat, or Beef \$3.00

Scallops \$4.00

White Rice/ Sauce on Side \$2.00

[excluding Fried Rice or Noodle dishes]

Brown Rice \$2.50

Vegetables [per additional item] \$1.00

Cashews, whole peanuts \$1.50

Condiments [2oz. crushed peanuts, peanut sauce, plum] .50

## BEVERAGES

Fountain drink \$2.00

Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Orange Fanta

Thai Iced Tea or Thai Iced Coffee \$3.00

Pre-sweetened w/ cream

Green or Jasmine Tea or Bottled Water \$1.50

Both w/ low caffeine content



## HOURS

Mon-Fri 11-10 pm

Sat & Sun 4-10 pm

GRUBHUB



DINE-IN | CARRY-OUT  
PARTY TRAYS AVAILABLE

736 S. Washington @ Lincoln

Royal Oak, Michigan 48067

248.268.1800