LUNCH SPECIAL MENU PLA PAD CHA NEW!!! Saute fillet of Flounder with fresh chili Krachai (Finger root) and basil BIBIMBAP Choice of seared tuna or Korean Barbecue beef, served with brown rice, mesclun, soy beans, cucumber, Red Onion, Snow peas, Sherry tomatoes, Sweet corn, Pickle ginger and Soy Wasabi vinaigrette THAI CHICKEN WRAPPED 15 BBQ chicken with peanut curry sauce, sweet corn, herb, jasmine rice, romaine lettuce in burrito wrapped served with Taro chips and green grape salad



Lunch menu served with soup or salad

Bid Plate Salads **Appetizers** ORIENTAL CHICKEN SALAD SHRIMP AND TARO DUMPLING 12 Shredded chicken tossed with julienned snow pea, With soy dipping sauce jicama, haricot vert, citrus and cashew **GOLDEN CURRY PUFF** 12 on a bed of spring mix salad with oriental dressing Puff pastry stuffed with ground chicken, sweet onions, potatoes aroma of čurry and cucumber relish GRILLED CHICKEN ARUGULA SALAD 16 CHICKEN SATE 12 Sliced grilled chicken breast with arugula, fennel, green apple, Parmesan cheese and Juniper vinaigrette Grilled marinated sliced chicken on a skewer with ORIGIN GRILLED SHRIMP 16 cucumber and peanut sauce **VEGETARIAN FRESH ROLL** Grilled Gulf shrimp with Haricot Vert, string bean, julienned snow pea, soy bean, citrus and soy vinaigrette Carrot, cucumber, shiitake mushrooms, jicama, fresh herbs and Vermicelli noodles wrapped in rice paper with vietnamese peanut sauce SEARED TUNA SASHIMI SALAD 16 STEAMED MUSSELS 16 Seared Tuna with tomato, asparagus, black olive, cucumber, red onion, soy bean with sesame soy mustard Served in lemongrass broth and Thai basil 16 GRILLED CHICKEN PAPAYA SALAD **Noodles** Grilled Cornish Hen with green papaya, lime chili vinaigrette and sticky rice wrapped in banana leaf PAD THAI 16 CRAB MEAT SALAD 16 Stir-fried rice noodles with shrimp, egg, bean curd bean sprouts, scallions and peanut Fresh crabmeat, herbs and ginger dressing PEKING DUCK SALAD 18 PAD KEE MAOW 16 Roasted duck tossed with apples, pineapples, Sauteed flat rice noodles with chicken, shrimp cashewnuts, and Thai dressing onion, shalllot, chilli and fresh thai basil leaf YUM WOON SEN 15 16 - 18 LAD NAR (Thai Warm Noodles Salad) Pan-fried flat noodles with Asian broccoli in gravy sauce Choice of beef, chicken or shrimp Vermicelli noodle with chopped chicken, mushroom, roasted peanut, red onion and Thai chili vinaigrette 16-18 PAD SEE EW Sauteed flat rice noodles with Origin seasoning, Asian broccoli Lunch Plate and egg Choice of beef, chicken or shrimp GROUY TEAW NAU SOD (BIG BOWL) Rice noodle with beef broth, sliced beef and vegetables 16 **RED OR GREEN CURRY** Choice of chicken, beef or shrimp NOODLE CURRY Crispy Hong Kong noodles with aroma of curry shallot sweet radish and bean curd 16 - 18 with Asian vegetables and coconut milk MASSAMAN CURRY 15 - 17 Choice of chicken, shrimp or crabmeat with coconut milk Choice of chicken, shrimp or (seafood) tamarind, peanut and avocado PAD KHING 15 - 17 Choice of sauteed chicken, beef or shrimp with mushroom snow pea and onion ginger sauce PAD GRA PRAW 15 - 17 Choice of sauteed chicken, beef or shrimp with fresh basil chili and vegetables ORIGIN CHICKEN SANDWICH 14 Marinated chicken breast with lemongrass and spices served on a fresh baquette **VEGETABLES AND TOFU** 15 Assorted vegetables and tofu with choice of garlic or curry sauce **CRISPY SALMON** 19 Wrapped in rice paper and pan fried, with soy tamarind sauce KAAO NA PED 18 Boneless roasted duck over jasmine rice, top with duck sauce

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♀ 25 DIVISION STREET SOMERVILLE NJ 08876

Yu Choy and pickled ginger



Appetizers TASTING APPETIZER NEW!!! Golden curry puff Shrimp and Taro Dumpling Peking Duck Salad RAW TUNA PIZZA Rice flour flat bread with thin slice sushi grade raw tuna wasabi cream pickle ginger SEAR FOIE GRAS With sour cherries frisee almond and cherry vinegar DINNER SPECIAL MENU Main Entrees Main Entrees SANG KEAW WAN PLA NEW!!!! Filet of Monk Fish Green curry Coconut milk Asian squash Thai eggplant Cauliflower and Nabocha GRILLED BISON RIB EYES STEAK Grilled Organic Bison Rib Eyes steak with red wine reduction sauce Served with broccoli rabe and taro croquettes (78% lower fat than beef) PAN SEARED CHILEAN SEA BASS Served with sushi rice Shiitake mushrooms Yu Choy Wasabi with soy tamarind sauce

Appetizers		Soups	
SHRIMP AND CRAB MEAT SPRING ROL Served with soy herb dipping sauce	LL 14	TOM YUM KOONG Hot and sour soup with shrimp, lemongrass and mushrooms	9
MARINATED SEARED TUNA	16	TOM KA KAI	9
Served with sesame soy mustard dressing SHRIMP SATE	17	Coconut milk and galangal soup with chicken and wild mushrooms SOUP DE JOUR	9
Srimp crust cake on a skewer with plum sauce, cucumber and STEAMED VIETNAMESE RICE RAVIOLI		FRENCH ONION AU GRATIN	10
Served with wild mushrooms, leek, jicama, bean sprouts	10	Salads	
and crispy shallots GOLDEN CURRY PUFF	14	HOUSE SALAD	12
Puff pastry stuffed with ground chicken, sweet onions, potato aroma of curry and cucumber relish	Des .	With choice of dressing (Basamic or Peanut dressing) ARUGULA APPLE AND FENNEL	15
STEAMED MUSSELS Served in lemongrass broth and Thai basil	19	With parmesan cheese and juniper vinaigrette	111
ESCARGOT	17	SOMTUM GREEN PAPAYA SALAD With roasted garlic, peanuts, lime, vinaigrette and sticky rice crouton	14
Baked in shell with rich garlic butter VEGETARIAN IMPERIAL ROLL	12	PEKING DUCK SALAD Roasted duck tossed with apples, pineapples, red onion, cashew nuts	18
Carrot, cucumber, shiitake mushrooms, jicama, fresh herbs an Vermicelli noodles wrapped in rice paper with vietnamese peanu	nd	and I hai dressing	10
CHICKEN SATE Grilled marinated sliced chicken on a skewer with	15	NUM TOK GRILLED PRIME BEEF Tossed with ground chil, red onions, mint and herbs	18
cucumber and peanut sauce		GRILLED SQUID SALAD Tossed with mixed baby greens, mango, tomatoes	17
Noodles		Tossed with mixed baby greens, mango, tomatoes shallots and Asian condiments	
PAD THAI Stir-fried rice noodles with shrimp, egg, bean curd	19	Grilled to Perfection Grilled orders are served with stagged sticky rice wrapped	
bean sprouts, scallions and peanut	10	Grilled orders are served with steamed sticky rice wrapped in banana leaves, grilled vegetables and a trio of dipping sauce	00
PAD KEE MAOW Sauteed flat rice noodles with chicken, shrimp, squid	19	JUMBO SHRIMP PRIME STEAK (FILET MIGNON)	30
onion, shalllot, chilli and fresh thai basil leaf LAD NAR	19-23	FRESH SQUID	28
Pan-fried flat noodles with Asian broccoli in gravy sauce Choice of beef, chicken or shrimp		FISH OF THE DAY	38
PAD SEE EW	19 - 23	SEAFOOD PLATTER COMBINATION	49
Sauteed flat rice noodles with Origin seasoning, Asian broccoli and egg Choice of beef, chicken or shrimp		RANGE GROWN YOUNG	28
NOODLE CURRY Crispy Hong Kong noodles with aroma of curry shallot sweet radish and bean curd	19 - 24	CHICKEN MARINATED	
Choice of chicken, shrimp or (seafood)			
		ntrees	OII
GANG KEAW WAN Homemade green curry with coconut milk	19 - 22	BANGKOK DUCK Half duck boneless and roasted crisp	34
eggplant, string beans and bamboo shoots With your choice of chicken, beef or shrimp		Served with bean curds, green peas, pineapples and curry ORIGINAL DUCK TAMARIND	34
SUKOTHAI CURRY Homemade red curry with coconut milk	19 - 22	Half duck, boneless and roasted crisp served with asian egplant, kiwi and tamarind sauce	
Homemade red curry with coconut milk Asian egplant and bamboo shoots With your choice of chicken, beef or shrimp		WILD BOAR	36
ROYAL MASSAMAN CURRY Prepared with coconut milk, tamarind, peanuts and avocado	20 - 26	Sauteed boar tenderloin %100 game Served with chili peppers, Thai basil, shiitake mushrooms and bok chou	
With your choice of chicken, beef or shrimp PAD KHING	19 - 22	ROASTED FREE RANGE CHICKEN	28
Sauteed with mushrooms, snow peas, onion, scallion and ginger sauce With your choice of chicken, beef or shrimp	13 - 22	With five spices and sesame seeds Served with shiitake mushrooms, asparagus and sticky rice pancake	
ĞŘA PRAW	19 - 22	STEAK AU POIVRE (FILET MIGNON) Classic pepper steak prepared with haricot vert, braised carrots	39
Sauteed with Thai basil, chili peppers, mushrooms and string beans With your choice of chicken, beef or shrimp		and pommes frites MUSCOVY DUCK BREAST	34
PLA RAD PRIK Crispy fried whole fish seasoned with tamarind, chili, garlic and sweet shallot sacue	45	With Grand Marnier liqueur, orange marmalade, and potato tarte	
and sweet shallot sacue GRILLED SALMON	30	SAUTEED MONKFISH Prepared with porcini mushroom sauce, braised pearl onions	28
Served with chopped shrimp, fine Thai herbs, garlic sauce on a layer of spinach	30	and mashed potatoes PAN SEARED TUNA	32
GRILLED SALMON	30	With honey soy ginger sesame glazed, asparagus and scallion ROASTED RACK OF LAMB	38
Served with chopped shrimp, roasted root of vegetable prepared in green curry	00	With lamb jus, Thai basil, chili peppers and potato tarte	JO
PHUKET JUMBO SHRIMP Served with Thai herbs, chopped scallops, and garlic sauce	29		
on a layer of spinach			

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origin french thai

DESSERT MENU

PEAR FRANGIPANE TART Pear baked with almond cream on flaky pastry crust and served with Vanila ice cream	14
CREME BRÛLÉE Caramelized custard	12
CARAMELIZED BANANA SPRINGROLL served with Chocolate caramel sauce and coconut gelato	13
SWEET STICKY RICE WITH MANGO Served with coconut milk	12
FRIED ICE CREAM Served with raspberry sauce	12
CHOCOLATE CAKE SOUFFLÉ Served with chocolate sauce and espresso gelato	13
AFFOGATO AL CAFFE	12
Two scoops of hazelnut gelato with single shot of espresso poured over top	
TRIO SORBET AND GELATO Perfect Peach, Mango sorbet and Raspberry sorbet	12
GELATO AND SORBET	8
Sorbet flavors: Raspberry sorbet or Mango sorbet Gelato flavors: Perfect Peach, coconut, espresso, Hazelnut or Vanilla	





