



Drinks

Thai Tea	Sweet Thai tea mixed with half & half	3
Thai Tea Lemonade	Sweet Thai tea mixed with fresh squeezed lime juice	4
Thai Coffee	Sweet Thai coffee with half & half	3
Lemonade	Fresh squeezed lime and sparkling water	4
Coconut Water	100% Juice	4
Unsweet Green Tea		3
Unsweet Ice Tea		3
Sparkling Water		4
Soda	Coke, Diet Coke, Sprite, Ginger Ale or Dr. Pepper	3

Hot Drinks

Coffee	Regular or Decaf	3
Tea	Green Tea, Jasmine Tea, or Decaf Ginger Lemon	3

Desserts

Coconut Ice Cream (<i>Home Made & Dairy Free</i>)	6
Fried Banana and Coconut Ice Cream	9
Fried Banana, Honey and Sesames	6
Mango Sticky Rice	9
Rice Pudding	9



Combo - Ice Cream & Banana



Mango & Sticky Rice



Steamed Rice Pudding
(Rice Flour & Coconut Cream)

* = Mild, Spicy & Extra Spicy (all curry dishes can increase spice level but will NOT be able to reduce spice)
All other modification are subject to our Chef approval.

Some of our dishes contain nuts, soy, wheat, eggs, and fish sauce.
 Before placing order, please inform our Servers if any person in your party has allergy.

BYOB guests, one entrée per guest please

*20% gratuity will be added to parties of 5 or more
 Please feel free to increase or decrease this gratuity at your discretion*



Virginia Beach,

Baltimore

ThaiArroy.com

GIFT CERTIFICATE AVAILABLE



Appetizers

Trio		21
Shrimp Rolls (4), Crispy Rolls (4) and Crab Rangoon (4) served with sweet chili sauce.		
Basil Mussel* (Hoy Ob)		12
Baked in fresh chili, basil and lemongrass sauce.		
Calamari		12
Panko breaded, fried served with sweet chili sauce.		
Crab Rangoon (7)		10
Stuffed with crabmeat, cream cheese, scallion, onion and fried served with sweet chili sauce.		
Crispy Rolls (4)		10
Stuffed with chicken, cabbage, carrots, bean threads served with sweet chili sauce.		
Crispy Vegetable Rolls (4)	Vegetarian	10
Stuffed with vegetables served with sweet chili sauce.		
Curry Pup (2)		10
Crispy pastry stuffed with curry chicken and potatoes served with sweet vinegar sauce.		
Fresh Spring Rolls (2)	Gluten Free/Vegetarian offered with Tofu	10
Soft wrappers with lettuce, egg, cucumbers, cilantro, mint. Served with Thai sweet and spicy sauce.		
Gui Chai (3)	Gluten Free/Vegetarian	10
Crispy Chive Dumpling "rice flour" stuffed with chives and serve with home made mild spicy sauce.		
Satay (4)		12
Chicken marinated and grilled served with cucumber salad and peanut sauce.		
Shrimp Rolls (4)		12
Crispy wrapped shrimps served with sweet chili sauce.		
Thai Dumpling (5)		12
Steamed dumpling stuffed with chicken, shrimp served with fried minced garlic and soy sauce.		
Thai E-Sarn Sausage		12
Grilled <i>Eastern Thai</i> pork sausages served with fresh ginger, chili, lettuce, cucumber and roasted peanut.		
Tofu Tod	Gluten Free/Vegetarian	10
Crispy fried tofu served with sweet chili sauce and ground peanuts.		

Salads

Grilled Beef Salad*++ (Num Tok)	Gluten Free	13
Medium rare, seasoned with lime juice, ground chili, pepper, onions, mint and Thai spices.		
Ground Chicken Salad* (Larb Gai)	Gluten Free	11
Seasoned with chili, pepper, onions, mint, lime juice and Thai spices.		
Mixture of green	Gluten Free with tamarind dressing only/Vegetarian	9
Salad and fresh vegetables served with home made peanut or tamarind dressing.		
Papaya Salad* (Som Tum)	Gluten Free	11
Julienne green papaya, peanuts, green beans, tomatoes, carrots, chili and lime juice.		

Soups

(Select Protein then Soup Style)

	(16oz / 32oz)	
Choice of	Bowl	Hot Pot
Chicken, Veggie or Tofu	10	16
Shrimp	11	18
Seafood (Shrimp, Squid & Mussels)	12	21
Lemongrass* (Tom Yum)	Gluten Free	
Spicy and sour with mushrooms, onions and tomatoes.		
Coconut* (Tom Kha)	Gluten Free	
Galangal, coconut milk, mushroom, onion with spicy and sour flavor.		

* = Mild to Spicy (all curry dishes can increase spice level but will NOT be able to reduce spicy level)

All other modification are subject to our Chef approval.

++Consumer Advisory:

Consuming raw or undercooked meats, seafood, may increase your risk of foodborne illness.

Entrees

(Select Protein, Main dish then Rice)

Choice of

Chicken or Pork	16
Squid	17
Beef or Shrimp	19
Shrimp & Chicken	19
Seafood (Shrimp, Squid & Mussels)	22
Fillet Fish	25
Duck (half)	32
<i>(Vegetarian Protein Choice)</i>	
Green Jack Fruit, Tofu, Mixed Veggie or Imitation-Duck (Seitan, made from wheat gluten)	16
	17
Jasmine rice, Brown rice, or Sticky rice (not included - Optional)	1.5

Sauté

Basil* (<i>Kha Prao</i>)	Vegetarian offered
String beans, carrots, pepper corn, fresh chili, bell pepper, onion, lemongrass and basil.	
Cashew Nut* (<i>Med Ma Muang</i>)	
Roasted chili paste, cashew nuts, onions, carrots, scallions and dried chili.	
Eggplant* (<i>Ma Keau</i>)	Vegetarian offered
With fresh chili, garlic, onions, carrots, fresh basil, bell pepper, bean paste and scallion.	
Garlic Pepper (<i>Kha Tiem Prik Thai</i>)	Vegetarian offered
Ground pepper, fresh garlic, onions, scallions and served with broccoli.	
Ginger (<i>Khing</i>)	Vegetarian offered
Fresh ginger, Thai mushroom, onions, carrots, baby corn, scallions and bean sauce.	
Mixed Vegetables (<i>Pad Pak</i>)	Vegetarian offered
With fresh garlic sauce.	
Mr. Green* (<i>Nam Prik Pao</i>)	
Roasted chili paste, string beans, lemongrass, fresh basil and served with broccoli.	
Prik Khing**	Gluten Free
Thai chili paste, string beans, carrots and fresh basil.	
Thai Sweet and Sour* (<i>Very Mild</i>)	Gluten Free/Vegetarian offered
Pineapple, baby corn, tomatoes, onions, carrots and scallion in light spicy gravy sauce.	

Curry

Green Curry*** (<i>Gang Kheow Whan</i>)	Gluten Free/Vegetarian offered
Eggplant, baby corn, peas, string beans, bell pepper, carrots & fresh basil, cooked in coconut milk.	
Pa Nang*	Gluten Free
Thai traditional chili and coconut milk sauce, string beans and carrots.	
Red Curry* (<i>Gang Dang</i>)	Gluten Free/Vegetarian offered
Zucchini, baby corn, peas, string beans, bell pepper, carrots & fresh basil, cooked in coconut milk.	
Southern Curry* (<i>Mussamun</i>)	Gluten Free/Vegetarian offered
Potatoes, onions and peanuts, cooked in coconut milk.	
Yellow Curry* (<i>Gang Luong</i>)	Gluten Free
Pineapple, onions and bell pepper, cooked in coconut milk.	

Extra Side and Add On

Egg	1.5
Cashew nut (1oz), Any Vegetable (2oz) or an Egg (cooked on the side)	3
Chicken (3oz), Tofu (5pcs), Pork (3oz), Squid (4pcs) or Mixed Veggie (3oz)	3
Beef (3oz), Shrimp (3pcs), Imitation-Duck (5oz) or Steamed Vegetables (5oz)	5

Entrees *(Select Protein then Main dish)*

Choice of

Chicken or Pork	16
Squid	17
Beef or Shrimp	19
Shrimp & Chicken	19
Seafood (Shrimp, Squid & Mussels)	22
Fillet Fish	25
Duck (half)	32
<i>(Vegetarian Protein Choice)</i>	
Green Jack Fruit, Tofu, Mixed Veggie or	16
Imitation-Duck (Seitan, made from wheat gluten)	17
<i>Jasmine rice, Brown rice, or Sticky rice (not included - Optional)</i>	1.5

Noodle / Fried Rice *(Vegetarian, please inform our staffs on EGG preference)*

Baked Bean Thread Noodle <i>(Ob Woon-Sen)</i>	Vegetarian offered
With fresh ginger, Thai mushroom, onions, carrots, baby corn, scallions and bean sauce.	
Ginger Pad Thai	Vegetarian offered+
Rice noodles sautéed with fresh ginger, garlic, bell peppers, egg, bean sprouts and scallions.	
Drunken Noodle* <i>(Kee Mao)</i>	Vegetarian offered+
Flat rice noodles sautéed with fresh chili, collard greens, tomatoes, egg, onion, bell pepper and fresh basil.	
Pad Thai	
Rice noodles sautéed with exotic Thai sauce, egg, ground peanuts, bean sprouts and scallions.	
See Ew	Vegetarian offered+
Flat rice noodles sautéed with Thai soy sauce, egg, broccoli, carrots and collard greens.	
Southern Pad Thai	Gluten Free/Vegetarian offered
Rice noodles sautéed with Mussamun curry paste, coconut milk, peanuts, bean sprouts and scallions.	
Green Chili Fried Rice***	Gluten Free/Vegetarian offered+
Sautéed with chili paste, egg, onion, sweet peas, baby corn, carrots and fresh basil.	
Fried Rice <i>(Kao Pad)</i>	Vegetarian offered+
Egg, onions, sweet peas, baby corn, and carrots.	
Pineapple Cashew Nut Fried Rice <i>(Raum Mit)</i>	Vegetarian offered+
Pineapple, cashew nuts, egg and onions.	

TA Special

Crabmeat Fried Rice	mkt.
Sautéed with egg, onions, sweet peas, carrot, baby corn, celery & basil. Topped with cilantro & cucumbers.	
Ground Chicken Basil*	16
Popular Thai street food, sautéed with pepper corn, string beans, carrots, fresh chili and basil.	
Eggplant with Ground Chicken*	16
Fresh chili, garlic, onions, carrots, fresh basil, bell peppers, bean paste & scallions.	
Duck with Basil Sauce*	32
Half duck (free range, lean meat) sautéed with ground chicken, a touch of fresh chili, pepper corn, onion, napa, lemongrass, bell peppers and fresh basil.	
Valicious*	19
Light breaded Chicken sautéed with chili paste, cashew nuts, red onions, lemongrass, fresh basil, scallions, cilantro and served with lettuce.	
Jasmine rice, Brown rice, or Sticky rice (not included - Optional)	1.5