

Thai Topaz

2177 NW Military Hwy 78213-1836 · +12107425221 · Updated: Jan 14, 2026

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LUNCH SPECIALS (TOFU/CHICKEN) 14

Pad Thai	\$11.99
Rice noodles, egg, bean sprouts, peanuts, tamarind sauce	
Spicy Crazy Noodles	\$11.99
Rice noodles, fresh basil, bell peppers, bean sprouts	
Pad Woon Sen	\$11.99
Glass noodles, mixed vegetables, egg, onions, bean sprouts	
Spicy Basil Fried Rice	\$11.99
Jasmine rice, corn, carrots, peas, fresh basil, onions, spicy sauce	
Thai Topaz Fried Rice	\$11.99
Jasmine rice, eggs, onions	
Pineapple Fried Rice	\$11.99
Jasmine rice, pineapple, raisins, onions	
Mixed Vegetables	\$11.99
Napa cabbage, broccoli, zucchini, carrots, celery, onions, bean sprouts	
Basil (Pad Ka Prao)	\$11.99
Fresh basil, onions, bell peppers	
Panang Curry*	\$11.99
Panang curry, peanuts, lime leaves, bell peppers, fresh basil, coconut milk	
Red Curry*	\$11.99
Red curry, bamboo shoots, green beans, bell peppers, fresh basil, coconut milk	
Cashew	\$13.99
Roasted cashew nuts, carrots, onions, roasted chili	
Spicy Mango Delight	\$13.99
Fresh cut mango, ginger, carrots, onions, bell peppers, fresh basil	
Thai Topaz Broccoli	\$13.99
Steamed broccoli, spicy peanut sauce	
Thai Topaz Asparagus	\$13.99
Fresh asparagus, Thai chili paste, bell peppers, fresh basil	

STARTERS 8

Miang Kai	\$10.00
Minced chicken, lettuce leaves, fresh ginger, peanuts, lime wedges, Sriracha sauce	
Summer Rolls	\$6.00
Vegetables, herbs, vermicelli noodles, wrapped in rice paper, light peanut sauce	
Fried Spring Rolls	\$6.00
Vegetable or Chicken, clear noodles, homemade dipping sauce	
Shrimp Parcel	\$8.00
Seasoned shrimp, wonton wrapping, homemade dipping sauce	
Pot Stickers	\$6.00
Steamed dumplings, pork and vegetable combination	
Crab Supreme (Fried Crab Rangoon)	\$6.00
Cream cheese, imitation crabmeat, wonton wrapping, homemade dipping sauce	
Mussels	\$10.00
Mussels, red curry, white wine, lemongrass, coconut milk	
TT Sampler	\$15.00
Shrimp Parcel, Vegetable Spring Rolls, Vegetable Summer Rolls, and Crab Supreme	

SOUPS 4

Tom Yum**	AVAILABLE OPTIONS
Spicy clear soup, lemongrass, lime leaves, lime juice, mushrooms, tomatoes	Tofu/Chk: \$7.00
	Shr: \$9.00
Tom Kha**	AVAILABLE OPTIONS
Coconut milk, lemongrass, galangal, lime leaves, mushrooms, lime juice	Tofu/Chk: \$7.00
	Shr: \$9.00
Egg Drop	\$6.00
Egg, vegetables, black mushroom, fried garlic, cilantro, ground pepper	
Vegetable Soup	\$5.00
Clear broth, carrots, cabbage, onions, celery	

SALADS 2

Thai Topaz House Salad	\$8.00
Iceberg lettuce, cucumbers, tomatoes, basil in light, peanut dressing	
Thai Beef Salad (Yum Nua)	\$14.00
Mixed vegetables, fresh herbs in spicy, lime dressing	

THAI TOPAZ SIGNATURE DISHES 7

Spicy Mango Delight

Fresh cut mango, ginger, carrots, onions, bell peppers, fresh basil

AVAILABLE OPTIONS

Tofu/Chicken: \$16.00

Beef/Pork: \$19.00

Shrimp: \$22.00

Thai Topaz Broccoli

Steamed broccoli, spicy peanut sauce

AVAILABLE OPTIONS

\$16.00

\$19.00

\$22.00

Thai Topaz Asparagus

Fresh asparagus, Thai chili paste, bell peppers, fresh basil

AVAILABLE OPTIONS

\$16.00

\$19.00

\$22.00

Emerald Salmon

Atlantic salmon, asparagus, avocado, green curry, tamarind sauce, coconut milk

AVAILABLE OPTIONS

6 oz. Filet: \$19.00

8 oz. Filet: \$22.00

Steamed Fish in Lime Sauce

Swai fillet, garlic, ginger, cilantro, spicy lime sauce

\$19.00

Pork Tenderloin

Grilled pork tenderloin medallions, Chinese broccoli served with Jasmine rice

\$25.00

Lemongrass Lamb

Grilled lamb chops, lemongrass-tamarind sauce served w/ coconut, Jasmine rice

\$36.00

NOODLES 4

Pad Thai

Rice noodles, egg, bean sprouts, peanuts, tamarind sauce

Spicy Crazy Noodles

Rice noodles, fresh basil, bell peppers, bean sprouts

Pad Woon Sen

Glass noodles, mixed vegetables, egg, onions, bean sprouts

Broccoli Noodles (Pad See Ewe)

Rice noodles, broccoli, egg

THAI CURRY 5

Red

Red curry, bamboo shoots, green beans, bell peppers, fresh basil, coconut milk

Green Curry

Green curry, bamboo shoots, green beans, bell peppers, fresh basil, coconut milk

Golden

Yellow curry, potatoes, onions, coconut milk

Panang

Panang curry, peanuts, lime leaves, bell peppers, fresh basil, coconut milk

Massaman

Massaman curry, tamarind, peanuts, potato, onions, coconut milk

FRIED RICE 3

Spicy Basil Fried Rice

\$13.00

Jasmine rice, corn, carrots, peas, fresh basil, onions, spicy sauce

Thai Topaz Fried Rice

\$13.00

Jasmine rice, eggs, onions

Fresh Pineapple Fried Rice

\$17.00

Served in fresh pineapple - Jasmine rice, pineapple chunks, cashews, raisins, onions

STIR-FRY 8

Basil (Pad Ka Prao)

Fresh basil, onions, bell peppers

Cashew

Roasted cashew nuts, carrots, onions, roasted chili

Mixed Vegetables

Napa cabbage, broccoli, zucchini, carrots, celery, onions, bean sprouts

Garlic Meat (Kra Tiam Prik Thai)

Garlic, ground black pepper with sliced tomato, cucumber on side

Broccoli Garlic

Fresh broccoli, garlic

Ginger

Fresh ginger, garlic, onions, bell peppers

Sweet & Sour

Pineapple, tomato, cucumber, garlic, onions

Pad Prik Sod

Jalapeño, garlic, onion

HOUSE 6

White Zinfandel

\$6.00

Sauvignon Blanc

\$9.00

Chardonnay	\$10.00
Pinot Noir	\$7.00
Merlot	\$7.00
Cabernet	\$7.00

WHITE 3

La Marca Prosecco	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$27.00

Cavit Pinot Grigio	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$27.00

Lange Twins Moscato	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$27.00

RED 3

Lange Twins Pinot Noir	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$30.00

Diseno Malbec	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$27.00

Josh Cabernet Sauvignon	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$36.00

WINES BY THE BOTTLE 7

Santa Margherita Pinot Grigio	\$44.00
William Hill Sauvignon Blanc	\$30.00
Chateau Ste Michelle Riesling	\$24.00
Clos Du Bois Merlot	\$34.00
Diseno Malbec	\$26.00
Lange Twins Zinfandel	\$26.00
Joseph Carr Cabernet Sauvignon	\$44.00

SAKE 6

MIO Sparkling Sake	\$12.00
Sho Chiku Bai Nigori	\$13.00
Sho Chiku Bai Nama	\$13.00
Sho Chiku Bai Classic Junmai	\$5.00
Hana Fuji Apple Flavored Sake	\$8.00
Hana Lychee Flavored Sake	\$8.00

DOMESTIC 5

Bud Light

Budweiser

Michelob Ultra

Sierra Nevada (Pale Ale)

Shiner Bock

IMPORTED 8

Singha

Chang

Kirin Ichiban

Kirin Light

Corona

Heineken

Dos XX

Blue Moon

FOUNTAIN DRINK 7

Coke

Sprite

Diet Coke

Dr. Pepper

Lemonade

Barg's Root Beer

Unsweetened Iced Tea

HOT TEA 3

Jasmine

Green

Assorted Flavors

THAI ICED DRINKS 2

Thai Tea

Thai Coffee

THAI HERBAL ICED DRINKS 4

Lemongrass (Nam Ta Krai)

Refreshing and zesty. Lemongrass, containing citral, is known for detoxification, removes excess cholesterol, uric acid, toxins and fats from the body as well as helps clean the kidneys, liver, pancreas, digestive tract and bladder

Hibiscus (Nam Kra Jiab)

Tangy and cranberry-like. The hibiscus flower, also known as roselle, is rich in Vitamin C and is a good source of anti-oxidants. It helps control cholesterol, reduces blood pressure and assists in weight loss

Chrysanthemum (Nam Kaek Huai)

Natural and sweet fragrance. Chrysanthemum is wellknown for its cooling properties that helps decrease body heat for those with fever, sore throat, and other heat-related illnesses. Chrysanthemum has high contents of β -carotene, which is known to sharpen your vision and improve your skin

Butterfly-pea (Nam Dok Anchan)

Light, flowery taste with a hint of pandan. This beautiful purple flower, is a traditional Ayurvedic medicine that has been used for centuries as a memory enhancer, antistress, anxiolytic, antidepressant and anticonvulsant

BUBBLE TEA 20

Almond	\$6.00
Coconut	\$6.00
Green Tea	\$6.00
Milk Tea	\$6.00
Taro	\$6.00
Thai Tea	\$6.00
Thai Coffee	\$6.00

Avocado	\$6.00
Cantaloupe - Seasonal	\$6.00
Mango	\$6.00
Passion Fruit	\$6.00
Strawberry	\$6.00
Banana-Strawberry	\$6.00
Mango-Strawberry	\$6.00
Mango-Pineapple	\$6.00
Lychee	\$6.00
Pina Colada	\$6.00
Oreo	\$6.00
Raspberry	\$6.00
Blackberry	\$6.00

DESSERT ⁵

Mango Sticky Rice	\$7.00
Fried Banana w/ Coconut Cream	\$6.00
Homemade Ice Cream	\$7.00
Coconut, Mango, Strawberry, Avocado, Oreo, Seasonal Flavors	
Nutella Cheesecake	\$7.00
Fried Ice Cream	\$7.00

PARTY TRAYS ¹⁰

Pad Thai - Noodles	\$59.00
Stir-fried rice noodles with choice of protein, eggs and bean sprouts in tamarind-based sauce. Topped with peanuts, bean sprouts and cilantro.	
Pad Woon Sen - Noodles	\$59.00
Stir-fried glass noodles with choice of protein, Napa cabbage, onions, carrots, egg and bean sprouts. Topped with cilantro, aromatic fried garlic and ground pepper.	
Thai Topaz Fried Rice	\$59.00
Thai fried rice with choice of protein, eggs and onions. Topped with cilantro, aromatic fried garlic and ground pepper. Served with fresh cucumbers and tomatoes.	

Spicy Basil Fried Rice	\$59.00
Original, chef's specialty fried rice with mixed vegetables and basil in our homemade, spicy sauce.	
Red Curry	\$59.00
Red curry, bamboo shoots, green beans, bell peppers, fresh basil, and coconut milk. Served with steamed Jasmine rice.	
Panang Curry	\$59.00
Panang curry, bell peppers, fresh basil, and coconut milk. Served with steamed Jasmine rice.	
Spicy Mango Delight	\$59.00
Fresh cut mango with onions, ginger and basil in our homemade, spicy sauce. Served with steamed Jasmine rice.	
Sweet & Sour	\$59.00
Stir-fried, choice of protein with cucumbers, tomatoes, pineapples and onions in our sweet and sour sauce. Served with steamed Jasmine rice.	
Thai Topaz Broccoli	\$59.00
Steamed, fresh cut broccoli topped with choice of protein in our spicy, peanut sauce. Served with steamed Jasmine rice.	
Cashew	\$59.00
Stir-fried choice of protein with dry-roasted, cashew nuts, onions, carrots and roasted Thai chili in our homemade, spicy sauce. Served with steamed Jasmine rice.	

BEVERAGES 5

Thai Herbal Tea	\$12.00
Choice of Hibiscus, Lemongrass, or Butterfly Pea. 1 Gallon	
Thai Iced Tea	\$12.00
1 Gallon	
Thai Iced Coffee	\$12.00
1 Gallon	
Sweet or Unsweetened Tea	\$8.00
1 Gallon	
Ice	\$2.00
10 lb bag	

SERVING UTENSILS 3

Serving Tongs	\$2.00
For noodles	
Serving Spoons	\$2.00
For steamed rice and entree	
Salad Tongs	\$2.00
For salads	

APPETIZERS 5

Fried Tofu	\$5.00
Crispy Fried tofu with peanut sauce	
Summer Roll	\$5.00
vegetables, herbs, vermicelli noodles, wrapped in rice paper and served with peanut sauce	
Vegan Cheese Ragoon	\$6.00
Tofu Cream Cheese fried Wontons, served with sweet and sour sauce	
Tofu Satay	\$8.00
Grilled Skewered Tofu , drizzled with tamarind curry and served with peanut sauce.	
Vegan Wings	\$8.00
Lightly Fried Cauliflower tossed in choice of sauce: Curry Lime, Teriyaki, and Basil Jalepeno	

ENTREES 8

Pineapple Fried Rice	\$17.00
Served in a fresh Pineapple. Jasmine Rice, pineapple chunks, cashews, raisins, and onions.	
Portobello Teriyaki	\$14.00
Portobello and White Mushrooms in sweet ginger teriyaki sauce. Comes with Jasmine Rice.	
Portobello Bulgogi	\$14.00
Portobello and White Mushrooms, Onions, Scallions in sesame soy sauce. Served with Jasmine Rice.	
Lemongrass Tofu	\$13.00
Tofu sautéed with Lemongrass, onions, and garlic. Served with Jasmine Rice.	
General Tso's Tofu	\$13.00
Tofu stir-fried in sweet, sour, and spicy General Tso's sauce. Served with Jasmine Rice.	
Stir Fry Mixed Vegetable	\$13.00
Napa Cabbage, broccoli, zucchini, carrots, stir fried in soy sauce and served with Jasmine Rice.	
Pad Thai Noodles	\$13.00
Rice noodles, bean sprouts, and peanuts in tamarind sauce. Choice Of Tofu or Vegetables.	
Massaman Curry	\$13.00
Massaman Curry, tamarind, peanuts, potatoes, onions, and coconut milk. Served with Jasmine Rice.	

DESSERTS 2

Mango Sticky Rice	\$7.00
Fresh cut Mango Slices, Sweet Sticky Rice, topped with coconut milk.	
Homemade Coconut Ice Cream	\$7.00
Fresh Coconut Ice Cream	