

Forest Thai

1211 Forest Ave 10310-2416 · +17188769888 · Updated: Jan 14, 2026

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LUNCH SPECIAL 17

Thai Rice Noodle Soup

\$5.95

rice noodle or flat noodle soup with tofu or chicken

Tom Yum Noodle Soup

\$5.95

flat rice noodle or thin rice noodles with tofu or chicken in spicy & sour soup

Pad Thai

\$5.75

the most famous thai noodle dish, pan fried rice noodle with tofu or chicken, crushed

Forest Thai Grilled

\$5.75

greased chicken with mixed green in thai sweet chili sauce

Red Curry

\$5.75

chicken or tofu cooked w. bamboo shoots, bell pepper in coconut milk

Green Curry

\$5.75

chicken or tofu with bamboo shoots, bell pepper & thai eggplant in coconut milk

Yellow Curry

\$5.75

sauteed chicken or tofu & mixed vegetables

Pad Prig Khing

\$5.75

sauteed tofu or chicken with prig khing curry and string beans

Pra Ram Puk

\$5.50

steamed mixed vegetables topped with peanut sauce

Pad Preow Wan

\$5.75

sauteed chicken or tofu cooked in sweet and sour sauce

Kra Praow

\$5.75

sauteed chicken or tofu with chill, garlic and basil leaf sauce

Pad Khing

\$5.75

sauteed chicken or tofu with onion and scallion in ginger sauce

Pad Kana

\$5.75

sauteed chicken or tofu with broccoli in thai oyster sauce

Mixed Green

\$5.50

sauteed mixed vegetables in garlic sauce or thai oyster sauce or peanut sauce

Black Bean	\$5.75
sauteed chicken or tofu with onions, pepper in black bean sauce	
Khao Pad Chicken Or Tofu	\$5.75
thai fried rice with egg, tomatoes, onion, scallion, carrot and string bean. (choice of spicy, curry basa)	
Pad Spinach	\$5.75
sauteed spinach w. thai oyster sauce or garlic sauce	

EXOTIC THAI VEGETARIAN 9

Pad Prig Khing	\$5.75
prig khing curry and string beans	
Pad Chasew Nuts	\$5.75
stir-fried onion, scallion dried chili with chasew nuts	
Pad Preow Wan	\$5.75
cooked in sweet and sour sauce	
Kra Praow	\$5.75
an exotic dish with fresh thai basil, and lots of bird chillies, stir-fried with vegetables and onions	
Pad Khing	\$5.75
sauteed ginger, onion and scallion	
Pad Kana	\$5.75
broccoli cooked in thai vegetarian oyster sauce	
Mixed Green	\$5.75
sauteed mixed vegetables in garlic sauce	
Spinach	\$5.75
sauteed with garlic sauce or thai vegetarian oyster sauce	
Black Bean	\$5.75
sauteed onions, pepper in black sauce	

FRIED RICE OR NOODLE 5

Thai Fried Rice	\$5.75
cooked with mixed vegetables	
Forest Thai Fried Rice	\$5.75
choose: spicy, basil, curry	
Tropical Fried Rice	\$5.75
pineapple fried rice. pan fried cashew nut and onion pineapple fried rice	
Pad Thai	\$5.75
the most famous thai noodle dish pan fried noodle in egg and crushed peanut and bean sprout	

Pad Kee Mao	\$5.75
pan fried flat rice noodle with basil leaf, and chilly bell pepper egg in garlic sauce	

APPETIZERS 18

Satay	\$5.00
skewer strips of beef or soy protein chicken marinated in spices and thai herbs, chargrilled, served with peanut sauce and cucumber salad	
Satay Shrimp	\$6.25
Hoi Jor	\$5.00
crispy bean curd skin roll with crab meat	
Taud Mun	\$5.00
fish cake, served with spicy sweet chili sauce with cucumber and ground peanut	
Por Pia (Thai Spring Rolls)	\$5.00
combination of crystal noodle, shredded carrot, chicken, onion, cabbage & wrapped in spring roll skin deep fired served with plum sauce	
Thai Vegetable Roll	\$4.00
served with plum sauce	
Koong Hom Pan	\$6.00
shrimp in a blanket. shrimp marinated in garlic and peppers, wrapped in spring roll skin deep fried, served with sweet chili and garlic sauce	
Coconut Shrimp	\$6.00
battered fried shrimp with dry coconut served with plum sauce	
Kanom Jeeb	\$4.00
steamed or fried vegetable dumping, served with thai soy sauce	
Pla Muek Taud	\$5.00
deep fried squid served with sweet chili sauce	
Crispy Soft Shell Crab	\$6.00
deep fried soft shell crab, served with thai sweet chili sauce	
Vegetarian Delight	\$5.00
an ancient vegetarian snack deep fried tofu, served with sweet chili sauce	
Hoi-ob	\$6.00
steamed mussel with lemon grass, galangal, kallir leaves & lime juice	
Summer Roll	\$4.00
fresh rice spring roll wrapped with steamed carrot, cilantro and mint	
Chuka Salad	\$3.50
mixed seaweed salad	
Edamame	\$3.50
green soy beans	

Word Famous Crispy Soy Chicken	\$5.00
crispy soy protein chicken breaded with panko, breadcrumbs, rosemary, basil. and oregano, served with a sweet chili sauce	
Soy Protein Satay	\$5.00
skewer strips of soy protein beef or soy protein chicken marinated in spices and thai herbs, chargrilled, served with peanut sauce and cucumber salad	

SOUP 6

Tom Yum Koong	\$4.00
thai style hot and sour with shrimp, lemon grass, mushroom lime	
Tom Yum Kai	\$4.00
chicken lemon grass, mushroom, lime	
Tom Yum Pak	\$3.00
mixed vegetarian in hot and sour lemon grass, lime	
Tom Kha Kai	\$4.00
thai style soy protein chicken soup cooked in coconut milk, mushroom, lime, galanga.	
Thai Clear Soup	\$2.50
mixed vegetable soup	
Miso Soup	\$2.50

SALAD OR YUM 6

Thai House Salad	\$2.50
lettuce, cucumber, tomato, carrots, red cabbage, served with thai dressing or peanut dressing	
Naked Shrimp Salad	\$7.00
served with shrimp, red onion, lettuce, cucumber, tomato, red chili, lime juice	
Som Tum	\$5.00
papaya salad mixed tomato and peanut in lime chili sauce	
Yum Nuea	\$8.00
beef spiced with chili pepper, onions, cucumber and lime juice	
Larb	\$6.00
ground chicken with roasted rice powder, red onion and lime	
Yum Talay	\$9.00
seafood salad with chili pepper, onion, cucumber and lime juice	

CHEFS RECOMMENDATIONS 14

Pla Rad Prig	\$19.00
choice of deep fried whole red snapper or grilled salmon topped with mild chili and garlic sauce	

Pla Preow Wan	\$19.00
whole red snapper, topped with pineapple, scallion, onion, tomato in sweet and sour sauce	
Pineapple Shrimp	\$16.00
pan fried shrimp and pineapple in red curry sauce	
Thai Steak	\$16.00
grilled steak served with mixed vegetables and thai steak sauce	
Thai Mixed Vegetables	\$12.00
sauteed in garlic sauce or thai oyster sauce	
Mango Chicken Or White Fish Filet	\$13.00
sauteed mango with sweet chili sauce	
Mango Jumbo Shrimp	\$16.00
Grilled Red Snapper Filet	\$14.00
top fried basil leaf with gravy basil sauce	
Forest Thai Sizzling Steak	\$16.00
chicken or beef steak with onion and sting beans in black pepper sauce	
Makarm Sarm Rod	\$16.00
deep fried shrimp or scallop topped with chili, garlic & tamarind sauce	
Lobster Tail Kra Praow	\$24.00
sauteed lobster w. basil leaf sauce	
Filet Mignon Thai Sizzling	\$20.00
choice of thai grill sauce or thai black pepper sauce	
Grill Salmon	\$14.00
with mixed vegetable in thai grill sauce	
Grill Scallop Or Shrimp	\$16.00
with mixed vegetable in thai sauce	

ENTREE THAI CURRY 8

Beef Or Chicken Or Squid	\$12.00
Shrimp Or Scallop	\$16.00
Crispy Soft Shell Crab, Salmon Or Squid	\$14.00
Crispy Whole Red Snapper	\$19.00
Red Snapper Filet Or White Fish Filet	\$14.00
Vegetable	\$10.00
Vegetables With Tofu	\$11.00

Duck	\$15.00
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ENTREE 3

Mango Chicken	\$11.00
sauteed mango with sweet chili sauce	
Makarm Sarm Rod	\$11.95
deep fried chicken or scallops topped with chili, garlic and tamarind sauce	
World Famous Crispy Soy Chicken	\$11.00
crispy soy protein chicken breaded with panko, breadcrumbs, rosemary, basil	

PAD NOODLES 6

Pad Thai	\$8.00
the most famous thai noodle dish pan fried rice noodle with chicken or tofu, crushed peanut and bean sprout	
Pad See Eew	\$8.00
pan fried flat rice noodle sauteed with chicken or tofu in chinese broccoli egg and soy sauce	
Pad Kee Mao	\$8.00
pan fried thari rice noodle sauteed with chicken or tofu, basil leaf and bell pepper in garlic sauce	
Ba Mee Lard Na	\$8.00
crispy egg noodle w. chicken or tofu & mixed vegetables in brown gravy sauce	
Pad Lard Na Chicken Or Tofu	\$8.00
Thai Style Basil Spaghetti Chicken Or Tofu	\$8.00

FRIED RICE 8

Tahi Vegetable Fried Rice	\$7.00
cooked with mixed vegetables	
Forest Thai Fried Rice	\$8.00
beef or chicken (spicy, basil or curry)	
Seafood Fried Rice	\$9.00
mixed of crab, shrimp & squid	
Crab, Shrimp Or Squid Fried Rice	\$9.00
Tropical Fried Rice	\$9.00
pineapple fried rice	
Thai Fried Rice	
cooked with mixed vegetables. soy protein or soy protein beef - \$8. vegetable protein seafood shrimp-scallops-squid - \$9	

Forest Thai Rice

choose: spicy, basil or curry. egg or no egg. soy protein or soy protein beef - \$8. vegetable protein seafood shrimp-scallops-squid - \$9

Tropical Fried Rice

pineapple fried rice. pan fried chasew nut and onion pineapple fried rice. egg or no egg. soy protein or soy protein beef - \$8. vegetable protein seafood shrimp-scallops-squid - \$9

TRADITIONAL FAVORITES 14

Yang Kai

grilled chicken with mixed vegetables in thai grilled sauce

Pad Preow Wan

sauteed pineapple, cucumber, onion, tomato in sweet and sour sauce

Pad Kra Praow*

sauteed with chili, garlic and basil leaf

Pad Khing

sauteed with onions, scallion and ginger sauce

Pad Prig Khing*

sauteed with string beans in prig khing curry paste

Pad Kanaa

sauteed with american broccoli or chinese broccoli with garlic or thai oyster sauce

Pad Nam Prig Pao*

sauteed with bell pepper, onion, scallion and thai sweet red chili paste

String Beans

sauteed with garlic sauce or thai oyster sauce

Pad Ma Keur*

sauteed japanese eggplant with basil leaf in garlic sauce

Mixed Vegetable

sauteed with garlic sauce, thai oyster sauceor peanut sauce

Pad Cashew Nut

stir-fried onion, scallion, dried chili with cashew nut

Yellow Curry

sauteed onion, bell pepper, zucchini in thai yellow curry sauce

Back Bean

sauteed chicken or tofu with onions, pepper in black bean sauce

Pad Spinach

sauteed spinach w. thai oyster sauce or garlic sauce

SIDE ORDER 4

White Rice	\$1.00
Brown Rice	\$1.50
Sticky Rice	\$2.00
Coconut Rice	\$2.00

DESSERTS 8

Fried Banana With Honey	\$3.00
Fried Banana Ala Mode	\$3.50
Ice Cream	\$2.00
Thai Fried Ice Cream	\$3.00
Cappucino Fruit Coconut Ice Cream	\$3.50
Lychee Or Longan	\$2.00
Mango Sweet Coconut Sticky Rice	\$3.50
Pumpkin Custard	\$3.50

BEVERAGES 7

Soda	\$1.50
Perrier Water	\$2.00
S Pellegrino	\$3.00
Thai Ice Coffee	\$2.00
whit milk or no milk	
Thai Ice Tea	\$2.00
whit milk or no milk	
Coconut Juice	\$2.00
Tamarind Juice	\$2.00

PAN NOODLES 3

Pad Thai	
the most famous thai noodles dish pan fried noodles in egg or nor egg and crushed peanut and bean sprout	
Pad See Eew	
pan fried flat rice noodle sauteed in vegetables egg and thai soy sauce	

Pad Kee Mao

pan fried flat rice noodle sauteed basil leaf and bell pepper egg and bell pepper egg or no egg in garlic sauce