

Ruen Thai

1470 Eureka Rd 95661-2813 · +19167741499 · Updated: Jan 14, 2026

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APPETIZERS 8

Gai Satay \$6.95

grilled skewered strips chicken breasts marinated in mild curry sauce served with house peanut sauce and fresh cucumber salad

Pla Muk Tod \$8.95

golden fried tender calamari served with sweet and sour home made souce

Po Pia Tod \$5.95

golden fried crispy vegetables rolls with crystal noodles served with home made sauce

Toa Hu Tod \$5.95

golden fried tofu served with sweet and home made sauce topped with roast crush peanut

Ruen Thai Rolls AVAILABLE OPTIONS

fresh rice paper wrapped with tofu, noodles, shredded carrots, sliced cucumbers, green leaves and cilantro served with

tamarind peanut sauce and roast crush peanuts Pawns Add: \$2.00

Angel Wings \$8.95

golden fried chicken wings stuffed with chopped pork, black mushroom, shredded carrots, onion served with sweet and source sauce

Goong Tod \$8.95

golden fried prawns served with home made sauce

Pot Stickers \$5.95

pan-fried pot stickers stuffed with chicken and vegetables served with ginger sauce

SOUPS 6

Seafood Pok Tak \$12.95

thai authentic hot and sour with combination seafood, fresh mushrooms, lemon grass, kaffir lime leaves, green onions, cilantro and fresh squeezed lime juice

Tom Yum Gai \$8.95

classic thai hot and sour chicken with fresh mushrooms, lemon grass, kaffir lime leaves, green onions, cilantro and fresh squeezed lime juice

Tom Kha Gai \$9.95

thai traditional hot and sour chicken in rich homemade coconut milk soup with, fresh mushrooms, lemon grass, kalanga roots, kaffir lime leaves, green onions, cilantro and fresh squeezed lime juice

Tom Kha Ta-lay	\$13.95
thai authentic hot and sour combination seafood in rich homemade coconut milk with fresh mushrooms, lemon grass, kalanga roots, kaffir lime leaves, green onions, cilantro and fresh squeezed lime juice	
Keaw Nam	\$7.95
the delicious wonton fill with chop pork and black mushroom with sliced tasty bbq pork, green onions, crush garlic, cilantro and napa cabbage	
Crystal Noodle	\$7.95
the traditional thai light delicate broth soup with crystal noodles, chopped chicken, black mushrooms, napa cabbage, crush garlic, green onions, and cilantro	

SALADS 10

Som-tum	\$6.95
shredded fresh green papaya tossed with fresh garlic, shredded carrot, lime juice, tomatoes, topped with crushed peanuts	
Larb	\$9.95
finely chopped meat tossed with fresh squeezed lime juice, onions, mint leaves, cilantro, and toasted rice powder	
Yum Neau	\$8.95
medium grilled sliced sirloin tossed with mint leaves, tomatoes, lime juice, cucumbers, green onions, and cilantro	
Neau Num Tok	\$8.95
medium grilled sliced sirloin tossed with mint leaves, lime juice, green onions, cilantro and toasted rice powder	
Pla Goong	\$11.95
prawns tossed with lemon grass, lime juice, kaffir lime leaves, mint leaves, cilantro and green onions	
Yum Pla Muk	\$11.95
tender calamari tossed with lemon grass, lime juice, mint leaves, cilantro and green onions	
Yum Ta Lay	\$13.95
combination seafood tossed with lemon grass, lime juice, mint leaves, cilantro and green onions	
Yum Vun Sen	\$11.95
crystal noodles tossed with calamari, prawns, chopped chicken, lime juice, cilantro, onions, tomatoes and mint leaves	
Ruen Thai Salad	\$8.95
fresh baby romaine heart with crispy tofu, bean sprouts, tomatoes, cucumbers, topped with peanut sauce	
Yum Pla Krob	\$11.95
crispy fish tossed with chefs secret sauce, green apples, mint leaves, onions topped with cashew nuts	

SEAFOOD 9

Goong Gratium Prig Tai	\$11.95
stir-fried prawns in fresh garlic, cilantro and black peppers sauce	
Goong Peaw Wan	\$11.95
stir-fried prawns in home made sauce with cucumbers, tomatoes, bell peppers, onions and pineapple	

Pad Phed Goong	\$11.95
stir-fried prawns in roasted chili paste with bamboo shoots, onions, bell peppers, and fresh basil leaves	
Pad Phed Pla Muk	\$11.95
stir-fried calamari in roasted chili paste with bamboo shoots, onions, bell peppers, and basil leaves	
Goong Khao Pod On	\$11.95
stir-fried prawns in light sauce with fresh mushrooms, carrots, onions and baby corn	
Pla Jean	
golden fried whole fish topped with gingers, fresh mushrooms, bell pepper and onions in tamarind sauce	
Pla Lard Prig*	
golden fried whole fish topped with roasted chili paste, bell peppers and fresh basil leaves	
Choo Chee Pla*	
golden fried whole fish topped with roasted chili paste, coconut milk, bell peppers and kaffir lime leaves	
Pad Phed Ta-lay	\$14.95
stir-fried combination seafood in roasted chili paste with bamboo shoots, bell peppers, onions, and basil leaves	

STIR FRIED 13

Gratium Prig Tai	\$9.95
stir-fried sliced marinated meat with fresh garlic, cilantro and black peppers sauce	
Nam Mon Hoi	\$9.95
stir-fried sliced meat in vegetarian oyster sauce with fresh mushroom, garlic and onions	
Pad Khing Sod	\$9.95
stir-fried fresh gingers with sliced meat, black mushrooms, bell peppers and onions in house sauce	
Pad Ka Prow	\$9.95
stir-fried chopped meat with kaffir lime leaves, bamboo shoots, bell peppers, and fresh basil leaves	
Pad Broccoli	\$9.95
stir-fried fresh broccoli with sliced meat, carrots and house sauce	
Pad Pak Ruam	\$9.95
stir-fried sliced meat with napa cabbage, cabbage, broccoli, carrots, bean sprouts, and onions in house sauce	
Pad Prig Sod	\$9.95
stir-fried sliced meat with fresh mushrooms, bell peppers, onions, carrots and green onions in house sauce	
Gai- Him-ma-pan	\$9.95
stir-fried sliced chicken with eggs, carrots, onions and cashew nuts in house sauce	
Pad Vun Sen	\$9.95
stir-fried crystal noodles with sliced meat, eggs, napa cabbage, cabbage, and carrot and onions in house sauce	
Pad Ma Kuer	\$9.95
stir-fried sliced meat with eggplants, onions, bell peppers and basil leaves in house sauce	

Pad Prig Khing Moo*	\$9.95
stir-fried sliced pork in red chili paste with fresh green beans and fresh kaffir lime leaves	
Gai Yang	\$9.95
grilled thai bbq chicken breast marinated in thai herbs served with home made sauce	
Pad Praw Wan Moo	\$9.95
stir-fried crispy pork with pineapple, cucumbers, tomatoes, onions, bell peppers in light home made sauce	

NOODLES 9

Guey Tiew Ped Soup	\$9.95
roasted boneless duck soup with thin rice noodles, green leaves, bean sprouts, green onions and cilantro	
Beef Stew Noodles Soup	\$7.95
slice meats and meat balls with thin rice noodles, bean sprouts, green onions and cilantro	
Pad Thai	\$8.95
stir-fried thin rice noodles with bbq pork, eggs, bean sprouts, onions, topped with crushed peanuts	
Ba Mee Ped Hang	\$9.95
roasted boneless duck with egg noodles tossed in crush garlic with bean sprouts, onions and cilantro	
Rad Nar	\$8.95
pan-fried thick rice noodles topped with sliced meat, broccoli, carrot in light gravy sauce	
Rad Nar Ta-lay	\$11.95
pan-fried thick rice noodles with combination seafood, broccoli in light gravy sauce	
Pad Siew	\$8.95
stir-fried thick rice noodles with sliced meat, eggs, broccoli and bean sprouts in house sauce	
Chow Mein	\$8.95
stir-fried egg noodles with sliced meat, cabbage, carrots, bean sprouts, and onions in house sauce	
Pad Kee Moww	\$8.95
stir-fried thick rice noodles with chopped meat, onions, bell peppers, tomatoes, onions, and basil leaves	

CURRIES 6

Roast Duck Curry*	\$11.95
roasted boneless duck in red curry paste with homemade coconut milk, pineapple, eggplants, tomatoes and basil leaves	
Red Curry*	\$9.95
sliced meat in red curry paste with homemade coconut milk, bamboo shoots, eggplants, bell peppers and basil leaves	
Green Curry*	\$9.95
sliced meat in green curry paste with homemade coconut milk, bamboo shoots, eggplants, bell peppers and basil leaves	
Yellow Curry*	\$9.95
sliced chicken breast in yellow curry paste with homemade coconut milk, potatoes, carrots and onions	

Pa-nangcurry*	\$9.95
sliced meat in thick panang curry paste with rich homemade coconut milk, bell peppers, and fresh basil leaves	
Mus-sa-mun Curry*	\$9.95
slice meat in mus-sa-mun curry paste with homemade coconut milk, potatoes, onions, and roasted peanuts	

FRIED RICE 5

Kow Pad Sap-pa-rod	\$8.95
stir-fried jasmine rice with sliced meat, pineapple, eggs, carrots and onions	
Ruen Thai Kow Pad	\$8.95
stir-fried jasmine rice with sliced meat, eggs, carrots and onions	
Kow Pad Brown Rice	\$8.95
stir-fried brown rice with sliced meat, eggs, carrots and onions	
Kow Pad Ta-lay	\$11.95
stir-fried jasmine rice with combination seafood, eggs, carrots and onions	
Kow Pad Ka Prow	\$8.95
stir-fried jasmine rice with sliced meat, eggs, basil leaves, onions, bell peppers, and kaffir lime leaves	

SIDE ORDERS 3

Jasmine Steamed White Rice	\$1.00
Brown Rice	\$2.00
Cucumber Salad Or Peanut Sauce	\$2.00

DESSERTS 5

Sweet Coconut Sticky Rice With Fresh Ripe Mango	\$6.95
seasonal	
Sweet Coconut Sticky Rice With Rich	\$6.95
Coconut Ice Cream	\$6.95
Fried Banana With Rich Coconut Or Savory Mango Ice Cream	\$3.95
Rich Coconut Ice Cream Or Savor Mango Ice Cream	\$2.95