

# Thaiphoon

2011 S St NW 20009-1109 · +12026673505 · Updated: Jan 14, 2026

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## SOUPS 4

### Tom Ka\*

Choices of chicken or vegetables and tofu in a coconut broth with mushrooms and fresh herbs

#### AVAILABLE OPTIONS

\$6.95

Shrimp or Seafood:

\$7.95

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### Poh Tack Soup\*\*

A hot and sour soup with a combination of seafood, red onions, tomatoes, and basil leaves

**\$7.95**

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### Tom Yum\*\*

Slices of chicken in a lemongrass soup with fresh mushrooms, cilantro, scallions, galangal, kaffir-lime leaves, and Thai spices

#### AVAILABLE OPTIONS

\$6.95

Shrimp: \$7.95

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### Tom Yum Tofu\*\*

Fresh mushrooms and tofu in a lemongrass soup with cilantro, scallions, galangal, kaffir-lime leaves, and Thai spices

**\$6.95**

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## APPETIZERS & SALADS 15

### Spring Rolls

Crispy veggie rolls served with a sweet and sour dipping sauce

**\$5.95**

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### Crab Shrimp Packets

Crispy wrapper stuffed with shrimp, crab meat, red bell peppers, celery, and onions served with a sweet and sour dipping sauce

**\$9.95**

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### Chicken Satay

Grilled skewered chicken marinated in Thai spices, served with peanut sauce and cucumber radish

**\$7.95**

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### Crab Wontons

Crispy fried wonton stuffed with crab meat and seasoned cream cheese. Served with a sweet and sour dipping sauce

**\$9.95**

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### Fried Calamari

Fresh squid, lightly battered and deep fried. Served with a sweet and sour dipping sauce

**\$8.95**

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### Steamed Dumplings

Steamed dumplings stuffed with shrimp, crab meat, minced pork, and water chestnuts. Served with sweet soy sauce

**\$7.95**

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### Crispy Tofu

Fried tofu served with sweet and sour sauce and topped with ground peanuts

**\$5.95**

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### Edamame

Steamed soybean with salt

**\$5.95**

**Fresh Garden Rolls** **\$7.95**

Mixed herbs, vegetables, and rice noodles wrapped in rice paper. Served with crushed peanuts in a special dipping sauce

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**Grilled Squid Salad\*\*** **\$9.95**

Slices of grilled squid, lemongrass, mint leaves, red onions, and cilantro, tossed with a spicy lime vinaigrette

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**Roasted Duck Salad\*\*** **\$9.95**

Shredded crispy roasted duck tossed with red onions, carrots, scallions, ginger, and cilantro in a spicy lime dressing and served over mixed greens

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**Larb Gai\*\*** **\$8.95**

Minced chicken, cilantro, mint leaves, onions, and Thai spices tossed in a spicy lime dressing. Served over green leaves

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**Avocado Salad** **\$7.95**

Fresh avocado served on a bed of mixed greens with ginger dressing or peanut dressing

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**Papaya Salad\*** **AVAILABLE OPTIONS**

Julienne green papaya, string beans, tomatoes, carrots, and peanuts tossed in a spicy lime dressing

\$7.95

Add Grilled Shrimp:

\$5.00

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**Mango Salad\*** **\$8.95**

Fresh julienne mango, red onions and cilantro tossed in a spicy lime dressing. Sprinkled with crispy fried coconut

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## **NOODLES & FRIED RICE** 12

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**Pad Thai** **\$13.95**

Your choice of meat, stir-fried with thin rice noodles, red bean curd, bean sprouts, scallions, eggs, and crushed peanuts in a tamarind sauce

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**Drunken Noodle\*\*\*** **\$13.95**

Your choice of meat, stir-fried with wide rice noodles, onions, tomatoes, basil leaves, and bell peppers in a spicy garlic sauce

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**Lad Na** **\$13.95**

Your choice of meat, stir-fried with Chinese broccoli in a light black bean gravy sauce, served over pan-fried wide rice noodle

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**Pad See Eew** **\$13.95**

Your choice of meat, sautéed with wide rice noodles, Chinese broccoli, and eggs in soy sauce

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**Pad Mee** **\$13.95**

Your choice of meat, stir-fried with yellow egg noodles, mushrooms, onions, scallions, bean sprouts, and bok choy in a soy garlic sauce

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**Curry Noodles** **\$13.95**

Your choice of meat, stir-fried with thin rice noodles, tofu, bell peppers, bean sprouts, onions, scallions, and eggs in a yellow curry spices

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**Fried Rice** **\$13.95**

Your choice of meat, stir-fried with steamed rice, carrots, onions, scallions, tomatoes, and eggs

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**Basil Fried Rice\*\*\*** **\$13.95**

Your choice of meat, stir-fried with steamed rice and sweet Thai basil leaves in a spicy chili garlic soy sauce

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**Crab Fried Rice** **\$18.95**

Stir-fried steamed rice with crab meat, carrots, onions, scallions, tomatoes, and eggs

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**Pineapple Fried Rice** **\$15.95**

Stir-fried steamed rice with shrimp, chicken, cashew nuts, Chinese sausage, pineapples, carrots, onions, scallions, tomatoes, and eggs in a soy garlic sauce

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**Combination Fried Rice** **\$14.95**

A combination of chicken, beef and pork, stir fried with steamed rice, carrots, onions, scallions, tomatoes, and eggs in a soy garlic sauce

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**Roast Pork Fried Rice** **\$13.95**

Roast pork stir-fried with steamed rice, Chinese broccoli, carrots, onions, scallions, tomatoes, and eggs in a soy garlic sauce

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## **SIDE ORDERS** 8

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**Jasmine Rice** **\$2.00**

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**Brown Rice** **\$3.00**

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**Additional Vegetable or Tofu** **\$2.00**

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**Additional Beef, Chicken, or Pork** **\$3.00**

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**Additional Shrimp or Seafood** **\$4.00**

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**Peanut Sauce** **\$2.00**

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**Side of Steamed Noodles** **\$3.00**

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**Side of Steamed Vegetables** **\$5.00**

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## **ENTREES** 16

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**Cashew Chicken** **\$14.95**

Lightly battered and deep fried slices of chicken breast sautéed with onions, scallions, carrots, and roasted cashew nuts in a sweet tamarind sauce

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**Pepper Garlic** **\$14.95**

Your choice of meat, sautéed with a touch of garlic and black pepper. Served with steamed broccoli

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**Pepper Steak** **\$14.95**

Slices of tender flank steak sautéed with bell peppers and onions in a light garlic soy sauce

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**Mixed Vegetables** **\$13.95**

Your choice of meat, sautéed with mixed vegetables in a light garlic sauce

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**Sweet and Sour** **\$13.95**

Your choice of meat, sautéed with pineapple, tomatoes, cucumber, bell peppers, scallions, and onions in a sweet and sour sauce

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| <b>Spicy Ginger**</b>  | <b>\$13.95</b> |
| Your choice of meat, sautéed with fresh ginger, snow peas, asparagus, string beans, and bell peppers in a ginger chili paste sauce |                |
| <b>Basil Eggplant***</b>   | <b>\$13.95</b> |
| Your choice of meat, sautéed with eggplant, bell peppers, fresh chili peppers, and basil leaves in a black bean garlic sauce       |                |
| <b>Pad Woon Sen</b>  | <b>\$15.95</b> |
| Stir-fried clear noodles with pork, shrimp, tomatoes, snow peas, onions, scallions, and eggs                                       |                |
| <b>Chicken Peanut Sauce*</b>   | <b>\$14.95</b> |
| Slices of chicken breast sautéed with fresh ginger in a light yellow curry on a bed of steamed broccoli topped with peanut sauce   |                |
| <b>Ka Pow***</b>   | <b>\$14.95</b> |
| Your choice of meat, sautéed with bell peppers, and fresh basil leaves in a spicy chili garlic sauce                               |                |
| <b>Sauteed Broccoli</b>  | <b>\$13.95</b> |
| Your choice of meat, sautéed with broccoli in a light garlic soy sauce   |                |
| <b>Sauteed Brussel Sprouts</b>   | <b>\$13.95</b> |
| Your choice of meat, sautéed with brussel sprouts, and red and green bell peppers in a soy garlic sauce                            |                |
| <b>Green Curry**</b>   | <b>\$13.95</b> |
| Your choice of meat, in a green coconut curry with eggplant, string beans, bamboo shoots, bell peppers, and basil leaves           |                |
| <b>Red Curry**</b>   | <b>\$13.95</b> |
| Your choice of meat, in a red coconut curry with eggplant, bamboo shoots, string beans, bell peppers, and basil leaves             |                |
| <b>Panang Curry*</b>   | <b>\$14.95</b> |
| Your choice of meat, simmered in creamy coconut red curry peanut sauce   |                |
| <b>Panang Soft Shell Crab*</b>   | <b>\$15.95</b> |
| A golden fried jumbo soft shelled crab, served over steamed asparagus in our Panang curry sauce                                    |                |

## HOUSE SPECIALS 12

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| <b>Massaman Curry*</b>  | <b>\$17.95</b> |
| Tender beef slowly cooked in creamy red coconut curry with onions, potatoes, and peanuts  |                |
| <b>Gang Karee*</b>  | <b>\$16.95</b> |
| Chicken breast slowly cooked in a creamy yellow coconut curry with onions and potatoes  |                |
| <b>Basil Shrimp &amp; Salmon***</b>   | <b>\$22.95</b> |
| Grilled jumbo shrimp, salmon, asparagus, zucchini, and belled peppers in a chili basil garlic sauce                                 |                |
| <b>Pad Poh Tack***</b>  | <b>\$18.95</b> |
| Shrimp, squid, scallops and mussels sautéed with lemongrass, galangal, peppercorn, krachai, and kaffir-lime leaves in a chili paste |                |
| <b>Shrimp Asparagus</b>   | <b>\$18.95</b> |
| Sautéed jumbo shrimp in a light garlic sauce on a bed of steamed asparagus sprinkled with fried garlic                              |                |
| <b>Grilled Lemongrass Trout**</b>   | <b>\$19.95</b> |
| Marinated whole rainbow trout, stuffed with lemongrass, galangal, cilantro, and lemon, grilled in banana leaves                     |                |

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| <b>Chili Crispy Shrimp***</b>  | <b>\$21.95</b> |
| Crispy battered fried jumbo shrimp and green beans sautéed with garlic, and fresh ground chili pepper                            |                |
| <b>Honey Ginger Duck</b>   | <b>\$22.95</b> |
| A battered and deep fried boneless sliced half duck, topped with mushrooms, scallions, and ginger in a light soy honey sauce     |                |
| <b>Volcano</b>   | <b>\$20.95</b> |
| Wok-fried tender flank steak, jumbo shrimp with asparagus, shiitake mushrooms, and snow peas in a sweet soy bean sauce           |                |
| <b>Beef Teriyaki</b>   | <b>\$17.95</b> |
| Pan fried tender flank steak and mushrooms in a teriyaki sauce with a side of steamed vegetables and sprinkled with sesame seeds |                |
| <b>Flounder Pineapple Sauce**</b>  | <b>\$23.95</b> |
| A lightly battered flounder filet, deep fried, glazed with a pineapple sauce. Served with steamed asparagus                      |                |
| <b>Seafood Paradise**</b>  | <b>\$23.95</b> |
| Grilled jumbo shrimps and scallops in a roasted chili garlic sauce, topped with crab meat  |                |

## DESSERTS 6

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| <b>Sticky Rice with Mango</b>  | <b>\$6.95</b> |
| Sweet sticky rice topped with sweetened coconut cream and served with fresh sweet mango                              |               |
| <b>Black Sticky Rice with Custard</b>  | <b>\$6.95</b> |
| Sweet black sticky rice topped with sweetened coconut cream and served with Thai pumpkin custard                     |               |
| <b>Tropical Ice Cream</b>  | <b>\$4.95</b> |
| Mango, Coconut, Ginger or Green tea ice-cream  |               |
| <b>Crispy Banana</b>   | <b>\$5.95</b> |
| Fresh banana wrapped with crunchy almonds in a spring roll skin, deep fried and drizzled with honey and sesame seeds |               |
| <b>Crispy Banana with Coconut Ice Cream</b>  | <b>\$6.95</b> |
| <b>Brown Sugar Fried Pineapple</b>   | <b>\$7.95</b> |
| Fresh pineapple, pan- fried in brown sugar and butter, served with coconut ice cream                                 |               |

## AFTER DINNER DRINKS 4

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| <b>B52 Coffee</b>  |
| Kahlua, Grand Marnier, Bailey's Irish cream and hot coffee topped with whipped cream |
| <b>Irish Coffee</b>  |
| Kahlua, Jameson Irish whiskey and hot coffee topped with whipped cream               |
| <b>French Connection Coffee</b>  |
| Cognac, amaretto and hot coffee topped with whipped cream                            |
| <b>Brandy Mocha Almond</b>   |
| Brandy, amaretto, Godiva chocolate liquor and hot coffee topped with whipped cream   |