# SPECIALTY OF THE HOUSE

All served with Jasmine steamed rice  Golden Shrimp  Sautéed shrimp, celery, onion, green onion, curry powder, milk and egg	Price 20
Tamarind Duck Half of a roasted boneless duck in tamarind sauce topped with sesame, served with broccoli, carrots, and baby corn	24
Sweet Basil Duck Half of a roasted boneless duck in spicy basil sauce prepared with green peas, red pepper and basil leaves served with broccoli, carrot, and baby corn	24
Siam Duck Half of a roasted boneless duck prepared with garlic, Thai pepper, onion, red pepper, green beans and crispy basil	24
Bangkok Duck Half of a roasted boneless duck in chef's special sauce topped with crispy onion scallion and cilantro served with broccoli, carrot and baby corn	24
Yellow Twin  Duck and shrimp in curry sauce with tomato and pineapple, basils	25
Golden Fish Tilapia crispy filet, sautéed onion, green pea, and red pepper served with sweet chili sauce topped with scallion and cilantro	18
Salmon Panang Salmon filet in panang curry with red pepper, mushroom, green peas, and basil served with pumpkin basil	22
Gai-Gapow Sautéed ground chicken with fresh basil leaves, garlic, onion, Thai pepper, red pepper, and green beans	13.99
Sweet and Sour Fish Lightly fried and Sautéed Tilapia with cucumber, pineapple, tomato, onions, carrots, and red bell pepper with sweet	18



ketchup sauce

# SPECIALTY OF THE HOUSE

	Price
Seafood Prik Pao	22
Stir fried seafood combination with Thai curry paste,	
Siam Chicken	18
Sautéed crispy fried chicken in spice tamarind sauce	
Rama Long Song	18
Crispy chicken over lettuce bed topped with peanut	
Triple King	22
Chicken, shrimp, and scallop in Panang curry sauce	
Chicken Finger Pad Thai	18
Finger chicken over pad Thai noodle	
Goong Abor Woonsen	
Steamed shrimp with ginger, celery, oyster sauce, and cilantro	20
Andaman Steamy	
Steamed fresh salmon filet, shrimp, and scallops with	22
ginger & garlic sauce served with vegetable	
Seafood Adventure	
Seafood combination with a basil sauce with onion,	22
zucchini, mushroom, red pepper, green peas, glass	
Andaman Curry	
Salmon filet, shrimp and scallop in panang curry with	22
red pepper, green peas, basil, and green vegetable	
Sweet Basil Noodle	
Seafood combination of shrimp, scallop, calamari and	22



Muaaela sautéed in basil sauce with linguini,

mushroom, red pepper, green peas, and basil

# **Sweet Basil**

THAI RESTAURANT

**AUTHENTIC THAI CUISINE** 

WWW.SWEETBASILTHAIALBANY.COM

# SPECIALTY NOODLE SOUP

ch Dinner
9 \$12.99
9 \$13.99
99 \$15.99
\$18.99.
9 \$18.99
\$22

# Siam Noodle Soup

Rice noodle with chef specialty hot soup with scallion and cilantro

# Noodles

	Lunch	Dinner
With Tofu or Vegetables	\$8.99	\$12.99
With Chicken	\$9.99	\$13.99
Pork or Beef	\$11.99	\$15.99
With Duck	NA	\$18.99
With Shrimp / (Scallop dinner only)	15.99	\$18.99
Seafood Combination	\$18	\$22

#### Pad Thai

22

Rice noodle prepared with egg, bean sprout, scallion, and ground peanut finished by scallion

## Kee Mao (drunken noodle)

Flat rice noodle with red pepper, tomato, onion, basil leaves, broccoli, egg, and garlic cooked with spicy basil sauce

#### Pad See Eww

Flat rice noodle with egg, broccoli, and carrot cooked with soy sauce

#### Golden Noodle

Red pepper, onion, zucchini, carrot in herbal sauce with cilantro and black pepper

# Rad Nar (crispy/regular noodle)

Flat rice noodle prepared with egg, broccoli, carrot, baby corn in Thai gravy sauce and pepper powder

#### Romain

Linguini noodle prepared with carrot, bean sprout, green onion, cabbage, and sesame oil

## Kao Soi Noodle

Linguini noodle prepared with yellow curry, red onion, lime topped with crispy noodle, black soy sauce, scallion and cilantro

# **Sweet Basil**

# THAI RESTAURANT

**AUTHENTIC THAI CUISINE** 

# TAKE-OUT MENU



Hours

**CLOSED ON MONDAYS** 

Tues - Fri 11:00 AM to 9:00 PM

SATURDAY 11:30 AM TO 9:00 PM

SUNDAY 11:30 AM TO 9:00 PM

NOTE: KITCHEN CLOSES AT 9:00 PM

TELEPHONE: 518-729-4111

370 Delaware Ave. Albany, NY 12209

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Shrimp Satay Grilled shrimp on skewers served with peanut sauce	8	House Salad	Price
Chicken Satay Grilled chicken on skewers served with peanut sauce	7	Mixed green vegetable, cucumber, tomato, onion, and apple served with choices of dressing, peanut dressing, ginger dressing and sweet vinegar dressing	6
Thai Spring Roll Fried vegetable and noodle wrapped served with plum and cream	6	Chicken Finger Salad Fried chicken strips served with mixed green salad and ginger dressing	8
Crab Cake Golden fried crab cake served with plum and cream sauce	7	Grilled Chicken Salad Grilled chicken served with mixed green salad and peanut dressing	8
<b>Sweet Basil Fresh Roll</b> Steamed rice noodle with vegetable and basil leaves wrapped in soft	6	Grilled Salmon Salad Grilled salmon filet served with mixed green salad and cream sauce	15
Tod Man Fish or Shrimp Deep fried fish patties served with plum sauce and crushed peanut	6	Duck Salad	
Tofu Nuggets Golden fried tofu served with plum sauce and crushed peanut	6	Crispy Duck tossed with red onion , chili, lemon juice, tomato, scallion, cilantro, apples, cashews	15
<b>Edamame</b> Steamed soy bean pods flavored by salt	5	Somtum – Papaya Salad Shredded green papaya tossed with shredded carrot, lime juice, tomato, garlic, chili, peanut, and string beans	8
<b>Dumpling</b> Steamed pork and shrimp ravioli served with dumpling sauce	6	Mango Salad Shredded mango and carrot tossed with lime juice, peanut, garlic,	8
Calamari Tempura Deep fried calamari in light crispy batter served with plum sauce	7	chili, red onion, and fried fish stripes  Glass Noodle Salad	
Crab Rangoon Fried crab and cheese wonton served with plum and cream sauce	6	Clear noodles tossed with ground chicken, shrimp, celery, lime juice, peanut, garlic, chili, and red onion	12
Crispy Garden Deep fried vegetable in light crispy batter served with plum sauce	6	Larb Gai – Chicken Salad Steamed ground chicken tossed with lime juice, red onion, chili, rice powder, scallion, and cilantro	10
Pot Sticker Steamed vegetable and chicken ravioli served with dumpling sauce	6	Beef Salad Sliced grilled beef tossed with lemon juice, red onion, chili, tomato,	
Grilled Mussels Grilled seasoned New Zealand muscles with oyster sauce	7	rice powder, scallion, and cilantro	10
Thai Sweet Basil Wings Fried chicken seasoned by oyster sauce, topped with fresh sweet	6	Soup	
Shrimp Tempura Shrimp deep fried in a light crispy batter served with plum cream	7	Tofu Soup	
Thai Curry Puff Fresh made Thai puff made with potato, chicken, onion, and curry	6	Steamed tofu, clear noodle, seaweed, shiitake mushroom, and in clear chicken broth	6
Shrimp Roll Crispy shrimp wrapped with crispy noodle served with plum and Sweet Basil Thai Pierogies	7	Tom Yum Soup (Chicken, Tofu, Shrimp, or Seafood) Thai hot and sour soup with shrimp, lemongrass, galangal, red onion, mushroom, scallion, and cilantro	6/7
Fresh made Thai Pierogi made with potato and broccoli served with dumpling sauce (steamed or fried)	6	Tom Kha Soup Coconut soup with chicken, galangal, lime juice, mushroom, scallion, and cilantro	6

Wonton Soup

Shrimp wonton in clear chicken broth with mushroom,

white pepper, scallion, and cilantro

# **CURRY**

All served with Jasmine Rice or Linguini Choices of meat or vegetables	Lunch	Dinner
With Tofu or Vegetables	\$8.99	\$12.99
With Chicken	\$9.99	\$13.99
Pork or Beef	\$11.99	\$15.99
With Duck	na	\$18.99
With Shrimp (Scallop dinner only)	15.99	\$18.99
Seafood Combination	18	\$22

#### Red Curry

SALADS

Red curry mixed with coconut milk prepared with zucchini, green peas, green beans, and red pepper

#### Green Curry

Green curry mixed with coconut milk prepared with zucchini, green peas, green beans, and red pepper

#### Yellow Curry

Yellow curry mixed with coconut milk prepared with potato and red onion

#### Massaman Curry

Massaman curry mixed with coconut milk prepared with potato, onion, tomato, and cashew

#### Panang Curry

Panang curry mixed with coconut milk prepared with mushroom, red pepper, green peas, and basil

# Mango curry

Red curry mixed with coconut milk prepared with mango, pineapple, green peas, basil, and red pepper

## RICE

# Choices of meat or vegetables

	Lunch	Dinner
With Tofu or Vegetables	\$8.99	\$12.99
With Chicken	\$9.99	\$13.99
Pork or Beef	\$11.99	\$15.99
With Duck Shrimp (Scallop dinner only)	15.99	\$18.99 \$18.99
Seafood Combination	18	\$22
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## **Basil Fried Rice**

Stir fried rice with egg, red pepper, garlic, onion, tomato, basil, and oyster sauce

#### Prik Pao Fried Rice

Stir fried rice with Thai curry paste, egg, red pepper, onion, tomato, oyster sauce, and cilantro

## Pineapple Fried Rice

Stir fried rice with egg, pineapple, cashew nuts, onion, tomato, yellow curry power ,fried red onion, topped with fried shallot scallion, and cilantro

### Thai Fried Rice

Stir fried rice with egg, onion, tomato, green peas, carrots, and broccoli topped with scallion and cilantro

# **E**NTRÉE'

	Lunch	Dinner
With Tofu or Vegetables	\$8.99	\$12.99
With Chicken	\$9.99	\$13.99
Pork or Beef	\$11.99	\$15.99
With Duck	na	\$18.99
With Shrimp (Scallop dinner only)	15.99	\$18.99
Seafood Combination	\$18	\$22

#### Ginger and Mushroom

Sautéed onion, carrot, zucchini, scallion, shiitake mushroom, red pepper, baby corn with ginger sauce

#### **Sweet and Sour**

Sautéed cucumber, pineapple, tomato, onion, carrots, and red pepper with sweet ketchup sauce

## **Garlic and Black Pepper**

Stir fried mushroom, green onion, fried garlic in garlic and black pepper sauce over lettuce bed and topped with scallion and cilantro

#### Pad Ped

Sautéed red curry paste with ginger, onion, red pepper, zucchini, green beans, and basil

#### Veggie Delight

Sautéed mix vegetable in oyster sauce with your choice of meat or vegetarian

#### Cashew and Mushroom

Sautéed shiitake mushroom, cashew, pineapple, onion, red pepper, green peas, baby corn, and fried garlic.

#### Rama Garden

Sautéed meat with peanut sauce over mixed green vegetables

## **Broccoli in Oyster Sauce**

Sautéed broccoli, carrot, and mushroom a with oyster sauce

#### Sweet Basil Eggplant Pan Fried

Sautéed eggplant, basil, red pepper, onion, and garlic in oyster sauce

## Spicy Sweet Basil

Sautéed onion, basil, red pepper, zucchini, mushroom ,green peas, and garlic cooked with spicy basil sauce

Place your order

