

APPETIZERS



Triple Sampler 15
4 Veggie Spring Rolls, 2 Thai Chicken Pockets, and 4 Fried Chicken Wontons, served with a sweet & tangy dipping sauce.

Food Truck Favorites 24

A generous sampling of our best selling food truck appetizers. 4 Veggie Spring Rolls. 4 Wings, 4 fried chicken wontons, 4 Thai Pockets (2 ckn, 2 bf). Served with sweet & tangy sauce and our famous hot sauce.

Chicken Satay (4) 10

Marinated chicken skewers, grilled, served with two dipping sauces.



Butterfly Shrimp / Goong Pi Sua (5) 8

Battered shrimp served with a plum dipping sauce.

Fried Shrimp Roll (5) 9

Hand-rolled with whole jumbo shrimp, Thai seasonings, deep fried and served with a plum dipping sauce.

Veggie Spring Roll / Popia Tod (4) (V) 8

Hand-rolled with cabbage, carrots, taro, and glass noodles, with dipping sauce.

Fried Chicken Wontons / Giew Tod Gai (6) 8

Hand-wrapped crispy chicken wontons served with sweet and sour dipping sauce.



Thai Pockets/Laab Haw (2) (V) 8
Thai seasoned minced meat pocket with cilantro, scallions, mint, and shallots. Choice of chicken or beef (or one of each). Mild.

Veggie Curry Puff / Karipob Pak (2) (V) 8

Sweet potatoes, carrots, onions, cilantro, green peas.

Chicken Curry Puff / Karipob Gai (2) 9

Chicken, sweet potatoes, carrots, onions, cilantro, green peas.

Fried Pork Ribs/Moo Tod Gratiem (6) 9

Marinated pork riblets, fried crispy with chunks of garlic.

Fried Chicken Wings/Bheek Gai Tod (6) 10

Thai marinated wings served with our sweet and spicy sauce on the side.

Fish Cake / Tod Mun Pla (6) (V) 8

Classic Thai street snack, fried fish cakes with dipping sauce.

SALADS

House Side Salad (V) 7

A simple, yet delicious, side salad of chopped lettuce, cucumbers and diced carrots served with our handmade peanut dressing.

Cucumber Salad / Som Tum Dang (V) 10

Shredded cucumbers, garlic, chili, green beans, tomatoes, and carrots, tossed in a Thai tamarind sauce with lime juice. Topped with roasted peanuts. Non-spicy or spicy.

Papaya Salad / Som Tum Thai (V) 10

Raw shredded papaya tossed with long beans, carrots, tomatoes, lime juice, and Thai seasonings. Topped with roasted peanuts. Non-spicy or spicy.

Isaan Papaya Salad / Som Tum Pla Ra / ส้มตำปลาร้า 10

Raw shredded papaya tossed with Thai anchovy sauce, long beans, carrots, tomatoes, lime juice, and Thai seasonings. Non-spicy or spicy.



732-851-3727 2 Old Forge Rd, Helmetta BYO

Hours: Tue-Thu 11:30am-8:30pm

Fri-Sat 11:30am-9:00pm, Sun 3pm-9pm (closed Mondays)

Online Ordering/Delivery: www.thaifoodaddict.com

SOUPS

Wonton Soup / Giew Nam (4) 8

Hand-wrapped chicken wontons in a chicken broth with bok-choy.

Tom Yum Shrimp Soup / Tom Yum Goong 9

Soup made with kaffir lime leaves, lemongrass, galangal, shallots, chili paste, tomatoes, cilantro, scallions, culantro, and lime juice.



Tom Yum Chicken Soup / Tom Yum Gai 8

Soup made with kaffir lime leaves, lemongrass, galangal, shallots, chili paste tomatoes, cilantro, scallions, culantro, and lime juice.

NOODLE SOUP BOWLS



Pork Tom Yum Noodles 17

The classic sweet, sour, spicy Tom Yum broth with ground pork, Thai pork patties, sliced pork loin, pork meatballs, soft boiled egg, bean sprouts, Chinese broccoli, thin rice noodles, fried wonton wrap, topped with ground peanuts, fried garlic, cilantro, and scallions.

Boat Noodles/Guay-Tiew Reua 17

A hearty beef broth, with slow stewed beef shank, beef meatballs, sliced beef, bean sprouts, Chinese broccoli, with thin rice noodles topped with fried garlic, cilantro, culantro, and scallions.

STIR-FRY NOODLES

Veg 14 Tofu 15 Chicken 15 Beef 16 Pork 16 Shrimp 17 Crab 18

Pad Thai / Stir-Fry Noodles

Rice noodles, egg, tofu, bean sprouts, and chives, with ground peanuts.

Pad See Ew / Stir-Fry Flat Noodles

Flat rice noodles, egg, Chinese broccoli.

Drunken Noodles / Pad Kee Mao (V)

Flat rice noodles are stir fried with mini-sweet peppers, garlic, Thai chili, Chinese broccoli, diced carrots, finger-root, Kaffir-lime leaves, Thai Basil, and young peppercorn.



Drunken Spaghetti / Spaghetti Pad Kee Mao (V)

Spaghetti stir fried with mini-sweet peppers, garlic, Thai chili, Chinese broccoli, diced carrots, finger-root, Kaffir-lime leaves, Thai Basil, and young peppercorn.

FROM THE GRILL

Served with sticky rice



Crying Tiger / Suea Rong Hai 18
Specially marinated flank steak, grilled, and sliced thin, served with our signature dipping sauce.

BBQ Pork / Kaw Moo Yang 17

Marinated pork shoulder, grilled, and sliced thin, served with our signature dipping sauce.

Isaan Beef / Pra Nuea (V) 19

Specially marinated flank steak, grilled, sliced thin, tossed with sliced cucumber, shallots, cilantro, scallions, mint, lime juice & roasted rice.

Isaan Pork / Nam Tok Kaw Moo Yang (V) 18

Specially marinated pork shoulder, grilled, sliced thin, tossed with Thai seasonings, shallots, cilantro, scallions, mint, lime juice & roasted rice.

ENTREES

Served with Jasmine rice

Basil Stir-Fry / Pad Kra Prao (V)

Veg 14 Tofu 15 Chicken 15 Beef 16 Pork 16 Shrimp 17

Thai basil, garlic, chili, sweet mini-peppers, and onions, expertly stir-fried, and topped with a sunny-side egg.



Sweet & Sour

Veg 14 Tofu 15 Chicken 15 Beef 16 Pork 16 Shrimp 17

Stir-fry with garlic, cucumbers, onions, scallions, pineapple, and mini-sweet peppers in our handmade sweet & sour sauce.

Larb Minced Meat and Mixed Greens / Larb (V)

Tofu 15 Chicken 15 Beef 16 Pork 16

Your choice of tofu, chicken, pork, or beef, tossed with zesty Thai seasonings, lime, chili, mint, cilantro, scallions, shallots, and roasted rice.

Thai-Style Omelet / Khai Jiao

Scallion 12 Chicken 14 Pork 14 Shrimp 15 Crab 17

The any-time-of-day Thai comfort food. Egg omelet fried light-golden brown, with crispy edges, and fluffy in the middle.

Tamarind Shrimp / Goong Ma Kahm 17

Stir-fried with garlic, string beans, onions, and mini-sweet peppers in our handmade tamarind sauce, the perfect balance of sweet, salty, and sour.

Tamarind Stir-fried Vegetables / Pad Pak Ma Kahm (V) 15

Stir-fried with garlic, carrots, broccoli, string beans, onions, and mini-sweet peppers in our handmade tamarind sauce, the perfect balance of sweet, salty, and sour.

Garlic Chicken / Gai Tod Kratiem 15

Stir-fried chicken with diced garlic and white pepper, served with jasmine rice. Topped with fried garlic.

Spicy Stir-Fry/Pad Cha (V)

Veg 14 Tofu 15 Chicken 15 Beef 16 Pork 16 Shrimp 17

With Thai eggplant, mini sweet peppers, onions, finger root, young peppercorn, Thai basil, garlic, kaffir limes leaves. Served with Jasmine rice.

FRIED RICE

Veg 14 Tofu 15 Chicken 15 Beef 16 Pork 16 Shrimp 17 Crab 18

House Fried Rice / Kao Pad

Fried rice with tomatoes, eggs, garlic, Chinese broccoli, topped with scallions.

Basil Fried Rice / Pad Kao Bai Horapa

Fried rice with Thai basil, tomatoes, eggs, garlic, Chinese broccoli, topped with scallions.

Tom Yum Fried Rice / Pad Kao Tom Yum

Fried rice with kaffir lime leaves, lemongrass, galanga, shallots, chili paste, tomatoes, cilantro, scallions, culantro, and lime juice.

Thai Pineapple Fried Rice / Khao Pad Sapparod

Iconic Thai fried rice with your choice of protein, pineapple, cashews, egg, garlic, onions, raisins, scallions, a touch of curry powder, topped with dried shredded pork.

Drunken Fried Rice (ข้าวผัด) / Khao Pad Kee Mao

Fried rice with mini-sweet peppers, garlic, Thai chili, Chinese broccoli, diced carrots, finger-root, kaffir-lime leaves, Thai Basil, and young peppercorn.

THAI CURRIES

Served with Jasmine rice

Panang / Thai Panang Curry 🌶️

Tofu 15 Chicken 15 Beef 16 Pork 16 Shrimp 17

With mini-sweet peppers, topped with kaffir-lime leaves, in a mildly spicy panang coconut sauce.



Green Curry / Kaeng Kiew Waan 🌶️

Tofu 15 Chicken 15 Beef 16 Pork 16 Shrimp 17

With Thai eggplant, winter melon, and Thai basil in a mildly spicy green curry coconut sauce.

Vegetarian Deluxe Panang Curry (V) 🌶️

Chickpeas, string beans, carrots, mini-sweet peppers, and broccoli, topped with kaffir-lime leaves in a mildly spicy panang coconut sauce.

Vegetarian Deluxe Green Curry (V) 🌶️

Chickpeas, Thai eggplant, string beans, carrots, winter melon, and Thai basil in a mildly spicy green curry coconut sauce.

DESSERTS

Mango Sticky Rice (seasonal) (V)

Sliced Mango served over coconut sticky rice.

Bananas in coconut milk / Kluai Buat Chi (V)

Thai bananas simmered in sweetened coconut milk.

Floating Lotus / Bua Loy (V)

Yellow and purple sweet potato & rice flour in sweet coconut milk.

Taro Puff (2) (V)

Taro filled pastry, slightly sweet.

Mango Ice Cream & Coconut Sticky Rice (V) (Dine-in Only)

Mango Ice Cream served over warm coconut sticky rice.

SIDES & ADD-ONS

Stir-fried Veggies

A personal side of seasonal veggies, stir-fried with soy sauce and oyster sauce.

Sunny-Side Down Egg / Kai Dao

The perfect topping for fried rice or any dish of your choice.

Jasmine Rice	3.5	Sticky Rice	4
Coconut Sticky Rice	5.5	Rice Noodles	4
Extra Chicken	3	Extra Beef	4
Extra Pork	4	Extra Shrimp	4
Extra Crab	5	Extra Egg (for stir-fry)	2
Extra Veggies	3	Extra Tofu	3
Extra Noodles	3	Extra Rice (for fried rice)	3

Side of dried chili flakes (to-go)	0.25
Side of chili oil (to-go)	0.25
Side of Peanut Sauce (to-go)	0.25

BEVERAGES

Coke, Diet Coke, Sprite, Bottled water, Flavored Seltzer	2
Snapple Lemon Iced Tea	3
Hot Green Tea (Dine-in Only)	2
Hot Sweetened Thai Tea (Dine-in Only)	4
Thai Iced Tea / Green Iced Tea	(sm) 5 (lg) 6
Slushie/Smoothie	(sm) 6 (lg) 7
Oreo, Coconut, Mango, Pineapple (made with real fresh fruit)	
Add Bubble/Boba (Tapioca pearls)	0.50

OUR SPICE LEVELS



Little Bit Spicy	Level 1
Medium Spicy	Level 2
Very Spicy	Level 3
Thai Spicy	Level 4
Over Thai Spicy	Level 5+

LUNCH SPECIALS

Available Tuesday - Friday, 11:30AM-2:00PM



Thai "Bento" Box

Choice of entree and protein, served with 2 spring rolls and our house side salad with handmade peanut dressing.

Veg 13 Tofu 14 Chicken 14 Beef 15 Pork 15 Shrimp 16 Crab 17

1. House Fried Rice / Khao Pad
2. Basil Fried Rice / Khao Pad Bai Horapa
3. Tom Yum Fried Rice / Khao Pad Tom Yum
4. Pad Thai / Stir-Fry Noodles
5. Pad See Ew / Stir-Fry Flat Noodles
6. Drunken Noodles / Pad Kee Mao
7. Drunken Spaghetti/Spaghetti Pad Kee Mao
8. Thai-Style Omelet / Khai Jiao

VEGETARIAN DISHES

Vegetarian Deluxe Green Curry 🌶️ (V)

17

Chickpeas, Thai eggplant, string beans, carrots, winter melon, and Thai basil in a mildly spicy green curry coconut sauce. Served with jasmine rice.



Vegetarian Deluxe Panang Curry / Panang 🌶️ (V)

17

Chickpeas, string beans, carrots, mini-sweet peppers, and broccoli, topped with kaffir-lime leaves in a mildly spicy panang coconut sauce. Served with jasmine rice.

Sweet & Sour Tofu (V)

15

Tofu, stir-fried with garlic, cucumbers, onions, scallions, pineapple, and mini-sweet peppers in our handmade sweet & sour sauce. Served with jasmine rice.

Veg Pad Thai / Stir-Fry Noodles / ผัดไทย (V)

14

Rice noodles, tofu, bean sprouts, and chives, with ground peanuts. (no fish sauce)

Veg Drunken Noodles/Pad Kee Mao 🌶️ (V)

14

Flat rice noodles are stir fried with mini-sweet peppers, garlic, Thai chili, Chinese broccoli, diced carrots, finger-root, Kaffir-lime leaves, Thai Basil, and young peppercorn.



Veg Drunken Spaghetti 🌶️ (V)

14

Spaghetti stir fried with mini-sweet peppers, garlic, Thai chili, Chinese broccoli, diced carrots, finger-root, Kaffir-lime leaves, Thai Basil, and young peppercorn.

Veg House Fried Rice / Kao Pad (V)

14

Fried rice with tomatoes, garlic, Chinese broccoli, topped with scallions.

Veg Basil Fried Rice / Pad Kao Bai Horapa (V)

14

Fried rice with Thai basil, tomatoes, garlic, Chinese broccoli, topped with scallions.

Veg Tom Yum Fried Rice / Pad Kao Tom Yum (V)

14

Fried rice with kaffir lime leaves, lemongrass, galanga, shallots, chili paste, tomatoes, cilantro, scallions, culantro, and lime juice.

Veg Thai Pineapple Fried Rice / Khao Pad Sapparod (V)

14

Iconic Thai fried rice with your choice of protein, pineapple, cashews, garlic, onions, raisins, scallions, a touch of curry powder.

Veg Drunken Fried Rice/ Khao Pad Kee Mao (V)

14

Fried rice with mini-sweet peppers, garlic, Thai chili, Chinese broccoli, diced carrots, finger-root, kaffir-lime leaves, Thai Basil, and young peppercorn.

Tamarind Stir-fried Vegetables/Pad Pak Ma Kahm (V)

15

Stir-fry with garlic, string beans, onions, carrots, broccoli, and mini-sweet peppers in a tamarind sauce, the perfect balance of sweet, salty, and sour. (no fish sauce). Served with jasmine rice.