



Delicious & Divine with touches of Thai



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"Sawasdee Kha"

(Hello)

After graduating with a Bachelor of Science degree in political science from a university in Thailand, Wipa decided to live her life like no other. She turned away from a 9 to 5 job in the city of Bangkok, to study cooking, a dream her heart called her to fulfill. With a scholarship and patronage from HRH Princess Maha Chakri Sirindhorn, Wipa had a unique opportunity to learn more about culinary arts and service. She was privileged to study Thailand's ancient, authentic, and finest cuisine at the Thai Royal Grand Palace (Chakri Dynasty) for 2 years. That's the starting point of her never-ending passion for preparing and serving only the finest Thai cuisine. Her experience over more than 10 years includes her successful career at Four Seasons Hotel, Macau as sous-chef and as head chef at one of the top 5 Thai restaurants in Seattle, WA.

With all her knowledge, experience, and passion she wants to introduce you to "Taste of Thai by Wipa", a restaurant where customer will enjoy the finest cuisine from palace to village full of authenticity, quality and meticulous execution.

"Kop Khun Kha"

(Thank You)



Signature Dishes

****Chef Recommended****

SD1: Wipa's Khow Mun Som Tum 🌶️ \$20

From this ancient recipe, we begin by cooking jasmine rice with coconut milk infused with butterfly pea flowers, sugar and salt. The resulting creamy rice is made a royal blue color in this way. We serve it with Thai-style grilled chicken thigh and central-region papaya salad (tomatoes, green beans, peanuts, garlic and sun-dried Thai chili in a fish sauce & sweet-lime dressing). Enjoy this special offering, a rare treat even for those in Thailand. ***GF**

SD2: Wipa's Ka-nom Jeen Nham Prik 🌶️ (Spaghetti Rice Noodles in Thai Peanut Curry Sauce) \$20

"Kha-Nom Jeen", in our Thai language, is fermented rice vermicelli. This recipe is from the Thai royal palace. The sweet & sour curry (Nham Prik) is blended with peanuts, tamarind puree and bergamot fruit and juice. Next, we add aromatic hot chili oil infused with ground shallots, garlic, and lemon grass. We serve the curry on top of the vermicelli, simmered banana blossoms and sliced green beans. We finish this royal dish with our exclusive tempura kale and prawns and a boiled egg on the side.

SD3: Thai Yellow Curry Puff (Chicken Yellow Curry Filling) \$6.95

Homemade puff pastry dough, yellow curry filling (pea, carrot, diced potatoes, ground chicken). The history of this dessert, were blended through western and Indian culinary style, the dish became popular among the Muslim community in Thailand and was later brought into the palace by one of the Royal family members.

SD4: Suki Hang (Stir Fried Glass Noodles with Siamese Sauce)

Chicken, Beef, Pork, Tofu, Vegetable \$17

Prawn \$20

Thai dish with the Japanese name!! Sukiyaki is Japanese hot pot, and Thai people took the inspiration and started making our own hot pot served with flavorful hot sauce. We still call this hot pot "sukiyaki" or more commonly just "Suki" for short. Then the hot pot evolved into "Suki Hang" which is simply the stir-fried version of the dish. Wipa's scrumptious hot sauce for the dish is made of garlic, Sriracha sauce, sugar, vinegar, and cilantro. In the hot wok, she adds meats, glass noodles and a variety of vegetables (Napa cabbage, carrots, scallion, onion). She finishes the dish with ground white peppers and toasted white sesame seeds.

Appetizer (Rong Tong)

A1: Deep Fried Tofu..... \$10

Deep-fried until golden brown and served with sweet & sour chili sauce.

A2: Cream Cheese Wonton..... \$10

An instant customer favorites!! High-quality cream cheese mixed with artificial crab and wrapped by wontons. Deep-fried until golden brown and served with sweet & sour chili sauce.

A3a: Deep Fried Spring Rolls, Ham & Cheese..... \$10

Ham & Cheddar Cheese, make up our second-to-none egg roll filling. It's wrapped in cooked rice papers before being deep-fried to perfect golden brown and served with sweet & sour dipping sauce (Veggies) or Sriracha sauce (Ham & Cheese).

A3b: Deep Fried Spring Rolls, Vegetables..... \$10

Cabbage, carrot, edamame, sweet potato, bamboo shoot, onion and leek. Served with sweet & sour dipping sauce.

A4: Thai Chips & Dip..... \$10

Wipa lightly-flours and deep-fries the kale and serves it with her exclusive Thai dipping salsa made from a chili paste vinaigrette mixed with green onion, ground peanuts, coconut milk and cilantro. Think about it as a Thai version of chips and dip with healthy chips.

A5a & A5b: Thai Satay..... **Chicken \$12, Tofu \$10**

Charbroiled **CHICKEN (A5a) or TOFU (A5b)** marinated in a mixture of coconut milk, lemongrass and turmeric powder dipped in our exclusive house-made peanut sauce and served with Ar-Jad (cucumber salad). ***GF**

A6: Fresh Steamed Rolls (Por Piah Sod Poo)..... \$12

****Chef Recommended****

Unlike other restaurant's fresh rolls, Wipa introduces Por Piah Sod Poo authentically available in Thailand. Fresh cucumbers, green onion, tofu and bean sprouts wrapped by cooked rice papers, drizzled with five spices sweet tamarind sauce and sprinkled with **egg floss and crab meat** all served with a pinch of yellow mustard.

A7: Chicken Wings..... \$10

Crispy fried chicken wing, served with sweet & sour sauce.

Salad (Yum)

S1: Som Tum Thai (Papaya Salad) \$12

The delicious salad blends shredded green papaya, tomatoes, and green beans crushed and mixed by pestle and mortar with Thai chilies and garlic seasoned by house-made scrumptious Som-Tum dressing sprinkled with peanuts and finished with simmered shrimp on top. ***GF**

S2: Yum Som-O (Grapefruit Salad)..... \$12

This recipe is adapted from one of the Thai Royal Palace's. King Rama V went to visit up-country in Chainat province, Thailand. This province is famous for their pomelo (Som-O in Thai), so they offered this fruit to the king who brought it back to the palace. Then the chef of the palace created this recipe as a savory fruit salad for the king. Wipa substitutes pink grapefruit for pomelo and marinates the fruit with coconut milk and chili paste vinaigrette, then tosses with roasted coconut flakes and ground peanut. Yum Som-O is topped with simmered prawns to bring you a dish fit for you and Thai Royalty. ***GF**

S3: Larb Gai (North-Eastern Thai Salad)..... \$12

Ground Chicken, Saw-tooth coriander, cilantro, scallion, shallot, mint, home-made rice-powder, Thai E-San spicy vinaigrette (Thai dried-chili flakes, fish sauce, syrup, and lime juice).

S4: Yum Woon Sen (Glass Noodles Salad) \$14

This popular Thai street food salad combines vermicelli from mung beans with ground chicken and shrimp. The dish is one of Wipa's favorite. She adds fresh vegetables (onion, scallions, tomatoes, peanuts and cilantro) to the noodles. Then she seasons it with authentic Thai street dressing made from fish sauce, lime juice, sugar and fresh Thai chili. ***GF**

S5: Yum Nuah Ma Kua Proh \$12 (Seared Beef Salad with Thai Eggplants)

Thin-sliced seared beef in a spicy, Thai cilantro-garlic dressing mixed with plenty of Thai herbs (lemongrass, kaffir lime leaves, Thai basil, mint and shallot) and young Thai eggplant for even more exotic flavor. ***GF**

Rice Dishes (Khow)

(All Gluten Free)

Brown Rice (add)	\$3
Garlic Fried Rice, Coconut Blue Rice (add)	\$5
Chicken, Beef, Pork, Tofu, Vegetables	\$16
Prawn, Crab Meat	\$19

R1: Street Fried Rice (Khow Pad)

We stir-fry your choice of meat, egg, vegetables (scallions, pea-carrot, onion, and tomatoes) and jasmine white rice in our smoky hot wok and flavor this delicious dish with our classic garlic sauce.

R2: Thai style Stir-Fried Meat with Cashew Nuts

Med Ma Muang is cashew nuts in the Thai language. We sauté cashew nuts, your choice of meat and vegetables (bell peppers, onions, carrots and scallions) in the wok with house-made classic garlic sauce and sun-dried Thai chili served over rice.

R3a: Pad Kha-Prow Rad Khow

Jasmine Rice on the Side **

Pad Kha Prow is a true Thai classic street food. Choose Pad Kha Prow with your choice of meat stir-fried in our wok with Thai hot basil, kaffir lime leaves, garlic and fresh Thai chili. We flavor the dish authentically with fish sauce and palm sugar and serve it with rice topped with a Thai fried egg as a side. Or, try this dish as a fried rice entrée with all these ingredients blended together and topped with a fried egg.

R3b: Khow Pad Kha-Prow

Stir Fry with Rice **

All ingredients are as same as R3a.

R4: Swimming Rama

Your choice of meat, simmered to perfection, then laid on a bed of fresh, steamed spinach topped by Wipa's authentic peanut sauce and sprinkled, deep-fried shallots, sesame seeds and cilantro, then served over white rice. As an ancient recipe, we recommend you consider pork.

R5: Pad Pong Gari

(Thai Style Stir-Fried Meat in Curry Sauce)

Wipa starts the dish with the mixture of an egg, Thai roasted chili paste, coconut milk and curry powder. She then pours the mixture into a smoky hot wok with your choice of meat and add more flavor and texture with scallion, onion, bell pepper and celery. She finishes the dish with ground white pepper. To all curry lovers, must try!!

R6: Khow Pad Sub-Parod (Pineapple curry fried-rice)

In our wok, we stir-fry jasmine rice, egg and your choice of meat with curry powder. Then we add more flavors and textures with fresh pineapple, dried cranberries, cashew nuts and vegetables (scallions, onion, bell peppers and pea-carrot).

R7: Pad Khing (Thai Wok Gingery Delight)

We use fresh ginger, wood ear mushroom, fresh pineapple, onion, scallion, soybean paste, vinegar. Stir fry in a quick session, this menu is served with jasmine rice.

R8: Pad Gra-Tiem Prik-Thai (Garlicky Delight)

This dish is popular in Thailand, with simple ingredients of chopped garlic, broccoli, carrot, scallions and ground white pepper, stir fry together in high heat, producing a wonderful smell of garlic. Served with jasmine rice.

R9: Khow Pad Nahm Prik Pow (Fried Rice in Sweet Chili-Paste Sauce)

Chili-paste sauce, Thai basil, Thai eggplant, kaffir lime leaves, cabbage, broccoli, carrots, cilantro. Key ingredient is Chili Paste, which is the combination of all curry base, that are chili, red onion, shallot, garlic, fish paste, dried shrimp, palm sugar, tamarind juice. During the cooking process, chili paste is used to increase the sweetness, saltiness bit of spicy. One of the dishes that most people love.

Noodle Dishes (Sen)

Chicken, Beef, Pork, Tofu, Vegetables	\$16
Prawn, Crab Meat	\$19

N1: Cultured Pad Thai

Our "Pad Thai" is authentic, stir-fried an egg and rice stick noodles in our exclusive Pad Thai sauce (palm sugar, fish sauce and tamarind puree). We add chives, bean sprouts, salted turnips and shallots for more flavors garnished with ground peanuts and a slice of lime. ***GF**

N2a & N2b: Pad See-Ew

(Thai style Stir-Fried Noodles with Dark Soy Sauce)

See-Ew means black soy sauce in Thai language. We stir-fry your choice of noodles **WIDE NOODLE (N2a)** or **ANGEL HAIRS NOODLE (N2b)** ***GF**, egg and Chinese broccoli with See-Ew in the wok. This dish is seasoned with a special house soy sauce and a touch of vinegar for the real taste you would enjoy from Thai street vendors.

N3: Pad Kee Mao

(Thai Stir-Fried Wide Noodles in Spicy Garlic Sauce)

Also known as, Drunken Noodles. In wok, we stir-fry wide rice noodles, egg, garlic and fresh Thai chili then flavor with house-made garlic sauce. We add more flavor and textures from, chili paste, and fresh vegetables and herb (Thai basil, green beans, tomatoes, onions, scallions, carrots, and mushroom).

N4: Sen Mhi Pad Nahm Prik Pao 🌶️

(Stir-Fried Rice Noodles with Thai Savory Chili Paste)

Angel hair rice noodles also known in Thai as “Sen Mhi” are stir-fried with Thai savory chili paste and our garlic sauce. We add your choice of protein and fresh vegetables (carrots, scallions, onion, green beans and Thai basil) for more texture and flavor. ***GF**

N5: Pad Woon Sen

(Glass Noodles Stir-Fried with Garlic Sauce)

We stir-fry glass noodles with garlic, egg, mushroom and your choice of protein. Next we combine the noodle mixture with vegetables (tomatoes, green onion, onion, cabbage and carrots). We season the dish with our exclusive stir-fry garlic soy sauce. ***GF**

N6: Khov Soi (Northern Thai Curry Noodles) 🌶️

****Most Favorite****

The egg noodles along with meat, are basking in a mildly spiced broth with a creamy texture of coconut milk. This heavenly mixture is beautifully tinted with turmeric and releases the aroma of Garam Masala spice. The pickled green mustard, shallots, bean sprouts and lime juice cut through the coconut’s richness. Lastly, the crispy egg noodle, scallions and cilantro which add an addictive crunch.

N7: Bah Mhi Gai Toon (Braised Chicken Thigh and Egg Noodles in Favorite Five Spice Broth)

Egg noodles, braised chicken thigh, shitake mushroom, daikon radish, bean sprouts, Chinese Broccoli, Thai basil, scallions, cilantro, deep-fried garlic and shallots, slice of lime and sambal red sauce (on the side).

N8: Guay Tiew Pad Tom Yum (Thai Fusion Tom-Yum Stir-Fried-Noodles)

Angel hair rice noodles, lemongrass, galangal, kaffir lime leaves, bean sprouts, mushroom, saw-toothed coriander, shallots, tomato, cilantro, scallion, Thai basil, fish-sauce, palm sugar, served with slice of lime. ***GF**

N9: Sen Mhi Yum Ta-Krai (Noodles with Thai Lemongrass Salad)

We use angel hair rice noodles, lemongrass, green leaf, lettuce, cashew nuts, shallot, scallion, kaffir lime leaves, mint, cilantro, tomatoes, deep-fried shallots and Thai chili paste vinaigrette (mild). This dish is a specialty from the palace. ***GF**

Curry & Soup (Gang & Tom)

(All Gluten Free)

Served with jasmine white rice

Brown Rice, Roti (add)	\$3
Garlic Fried Rice, Coconut Blue Rice (add)	\$5
Chicken, Beef, Pork, Tofu, Vegetables	\$16
Prawn, Crab Meat	\$19

C1: Hot & Sour Soup (Tom Yum) 🌶️

Taste of Thai Tom Yum broth is made from lemongrass, kaffir lime leaves and galangal, the three musketeers of Thai kitchen, which are not only aromatic herbs, but also good for human body temperature balance. We flavor our Tom Yum broth with fresh lime juice, fish sauce, sugar, mushrooms, and heat from fresh Thai chilies. **(Vegan choice)**

C2: Coconut Soup (Tom Kha Kati) 🌶️

“Kha” in Thai means galangal and “Kati” means coconut cream. Therefore, Tom Kha Kati is the execution of simmering galangal in coconut cream. We put kaffir lime leave for more aromatic taste and season our Tom Kha broth with fresh lime juice, palm sugar, fish sauce, mushrooms, and fresh Thai chilies. **(Vegan choice)**

C3: Green Curry (Gang Kiow Whan) 🌶️

Taste of Thai authentic green curry in coconut milk with Thai eggplant, Thai basil, bell pepper and avocado. Consider trying our green curry with Roti as the curry was influenced by an ancient East Indian recipe.

C4: Red Curry (Gang Dang) 🌶️

Taste of Thai authentic red curry in coconut milk with cut pineapple, bell peppers and Thai basil. Red curry is the most favorite curry in Thailand.

C5: Yellow Curry (Gang Kari)

We cook curry in coconut milk with potatoes, onions and carrots served with Ar-Jad (cucumber salad). In Thai history, spices were brought to Thailand through traders from Burma, India, Persia and Middle East. **(Vegan choice)**

C6: Mussaman Curry

This recipe is also found in Thai literature composed by Thai King Rama II. We borrow directly from that ancient recipe with spices including a perfect blend of cinnamon, cloves, cardamom, and star anise added to our Mussaman curry paste. For today, we put fresh fruits and vegetables such as potatoes, onions, peanuts, carrots and pineapple. We recommend you try Mussaman beef with Roti (as the carbohydrate) to turn back the clock and feel how Siamese traditionally ate this curry.

C7: Pa-Nang Curry 🌶️

****Chef Recommended****

Another curry influenced by East Indian’s cuisine. This famous curry blends several spices into our Pa-Nang paste which is then mixed with coconut cream. We add meat stewed until tender then season it with fish sauce and palm sugar, for a Thai finishing touch we add bell pepper and sprinkle finely chopped kaffir lime leaves on top. Pa-Nang Nua (beef) is the most flavorful and popular Pa-Nang curry among Thai people. By exploring the past, having Pa-Nang Nua with Roti, you might discover your new favorite flavor.

Side Dishes

Veggie Garlic Delight *GF \$12

Your choice of veggie sauté in our smoky hot wok with fresh garlic and soy sauce topped with caramelized garlic and ground white pepper before serving. Your choice of Broccoli, Green Bean, Chinese Broccoli, Cabbage OR Mixed (cabbage, broccoli, carrot, green bean). **(Vegan choice)**

Coconut Blue Rice or Garlic Fried Rice \$6

Garlic Poached Vegetables \$6

Jasmine Brown Rice or Sticky Rice \$3

Jasmine White Rice \$2

Peanut Sauce \$6

Roti (Indian Puff Pastry) \$4

Sweetened Glutinous Rice \$4

Note

(GF) = Gluten Free,

(VG) = Possible Vegan Choice

SPICY LEVELS

1 = Mild

2 = Medium

3 = Hot

ADD ON

Chicken, Pork, Tofu or Vegetables \$4

Beef \$5

Prawn, Crab Meat \$7

Rice, Noodles, Egg \$3



Desserts

D1: Mango Sticky Rice (Seasonal) \$12

Super famous Thai sweet sticky rice, served with champaign mango, coconut flake, sesame seeds & coconut milk.

D2: Roti Banana \$12

One of the street desserts in Thailand, Roti Sai Kluay, is very popular and delicious. Wipa pan-fries Indian puff pastry (Paratha) with ghee butter until its golden brown. While the pastry is cooking, she adds the cream cheese and sliced fresh bananas. To finish your authentic Thai meal, this sweet is served with a drizzle of sweet condensed milk and dark chocolate sauce.

D3: Black Rice Pudding \$10

Black rice is a type of rice that looks black in color and turns a deep purple when cooked. One of the traditional popular desserts in Thailand. Serve with coconut milk, coconut flake, sesame seeds.

D4: Ginger-Coconut Crème Brulee & Sticky Rice \$15

Wipa combines a favorite Thai herb "ginger root" into her crème brulee recipe and adds a twist: coconut milk instead of heavy cream. Then she serves it with a side of sweet sticky rice, topping with creamy coconut milk.

Lunch Special

11 A.M – 3 P.M, MONDAY – FRIDAY (Dine in Only)

→ Please pick **ONE (1)** starter of the following:

Cream Cheese Wonton - Vegetable egg rolls - Asian Salad (Ginger-Sesame Vinaigrette)

→ Please pick **ONE (1)** Entrée from the lists **LS1 to LS10:**

(Substitution of Brown rice \$3 extra or Garlic fried-rice \$5 extra)

Choice of Protein

Chicken, Beef, Pork, Tofu or Veggies: (\$14.95) Salmon, Prawn: (\$16.95)

LS1: Garlic Fried-Rice & Salmon Teriyaki *GF

Pan-fried wild caught salmon fillet with teriyaki sauce served with caramelized garlic fried rice with egg and scallions.

LS2: Khao Pad Tom Yum (Hot & Spicy herb fried-rice) 🌶️ *GF

We sauté lemongrass, kaffir lime leaves and galangal with chili paste, mushroom and your choice of meat. This Thai specialty is then flavored with palm sugar, fish sauce and lime juice. We finish by adding vegetables (tomatoes, shallots, green onion) and garnishes with cilantro and caramelized garlic.

LS3: Gang Nhor Mai (Red curry with bamboo shoot) 🌶️ *GF

Thai red curry with your choice of protein and bamboo shoot, bell peppers and Thai basil, served with a bowl of jasmine rice.

LS4: Pad Khing (Stir-fry meat & ginger root) *GF

A Chinese-influenced dish popular in Thailand contains meat and different vegetables like wood-ear mushrooms, pineapple and onions. The defining ingredient is sliced ginger, served with the side of jasmine rice.

LS5: Pad Kratiem (Garlic Delight, meat sauté with garlic & ground white pepper corn) *GF

Your choice of meat sauté with chopped garlic and ground white pepper in our wok, then seasoned with our classic stir-fry sauce until savory, glossy glaze, and topped with caramelized garlic & chopped scallion, served with the side of jasmine rice.

LS6: Pad Praew Whan (Sweet & sour stir-fried meat and veggies)

Your choice of protein sauté with chopped garlic and vegetables (cucumber, scallion, onion, bell pepper, tomato and pineapple) in the sweetened-tamarind sauce, served with the side of jasmine rice.

LS7: Pad Nham Prik Pow (Meat & vegetables sauté with Thai sweet-chili paste) 🌶️ *GF

Your choice of protein sauté in our wok, add carrots, onions, scallions, and Thai basil seasoned with classic Thai sweet-chili paste sauce, served with the side of jasmine rice.

LS8: Pad Makua Yow (Stir-fry eggplant) *GF

Your choice of protein and eggplant sauté in our wok with garlic, soy bean paste (tow jeaw), eggplant and Thai basil, served with the side of jasmine rice.

LS9: Guay Tiew Khua Hang (Stir fried wide noodles with meat and Sriracha hot sauce) 🌶️

We stir-fry wide rice noodles, egg and your choice of protein in our wok. We serve it over a bed of lettuce and spread Thai Sriracha hot sauce over the noodles before sprinkling scallion, cilantro, caramelized garlic and crispy wonton strips on top.

LS10: Guay Tiow Tom Yum Bo-Rahn (Ancient recipe Hot & Spicy Noodles Soup) 🌶️ *GF Linguini rice noodles in hot & spicy veggie broth, we add spinach and salty turnips, fresh ground peanuts with your choice of protein then sprinkled deep-fried shallot and garlic, fresh scallions and cilantro before serving.

Prices are subject to change with or without prior notice.

Updated: January 26, 2023