

## Thai Curries -----

**Chicken Panang** 🥕🥕 Red curry paste sautéed with coconut milk, bell peppers, chicken breast and basil leaves. 12.00, Shrimp 15.00

**Masaman Chicken** Boneless chicken breast sautéed in a Thai masaman curry with avocados and cashew nuts. 15.00, Shrimp 18.00

**Beef Masaman** 🥕 Traditionally served in Thailand to celebrate entry into Monk hood, chunks of beef are simmered in a special red curry masaman sauce with potatoes, onions, carrots, and peanuts. 15.00

**Chicken Curry** 🥕 A mild yellow Thai curry typical of central Thailand prepared with potatoes, onions, and carrots. 12.00

**Shrimp Curry** 🥕🥕 Prepared in Thailand for special occasions, this hot green Thai curry sauce is served with red & green bell peppers, green beans, basil leaves, napa cabbage, & zucchini. 15.00

**Noodles and Rice** ----- Choice of chicken, beef, pork, tofu or veggie 12.00, shrimp 15.00

**Fried Rice** Fresh steamed white rice stir-fried with egg, tomatoes, white onions, and scallions & cilantro.

**Pad Woon Sen** Sautéed silver (mung bean) noodles, egg, bean sprouts, onion, zucchini, tomato, carrots and Chinese cabbage.

**Spicy Beef Noodle** 🥕🥕 Flat rice noodles stir fried with beef, egg, broccoli, basil, green beans, tomato, and onion.

**Pad See U** Thai flat rice noodles sautéed with egg, broccoli, garlic, and Thai soy sauce.

**Thai Noodle** Thai thin rice noodles, pan fried with shrimp, chicken, peanuts, bean sprouts, scallions and egg. 12.50

**Spicy Spaghetti** 🥕🥕 Green beans, onion, basil leaves, tomato, shrimp, and chicken in a Thai based chili sauce with wheat pasta. 12.00

## Special Entrees -----

**Sweet & Sour Chicken** Battered and deep fried with sweet & sour sauce with onions, bell peppers, tomato, and pineapple. 12.00, Shrimp 15.00

**Spicy Mixed Seafood** 🥕🥕🥕 Pacific mussels, sea scallops, plump shrimp, catfish and squid prepared in Surin's stir fry with a spicy basil sauce, onions, and bell peppers. 23.00

**Roasted Garlic Shrimp & Scallops** Fresh scallops and shrimp in a spicy chili, roasted garlic, and scallion sauce with fresh asparagus, red bell peppers, and scallions. 23.00

**Succulent Catfish** Three boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on romaine lettuce lightly garnished with scallions & cilantro. 18.00

**Roasted Duck with Red Curry** 🥕 Roasted duck; de-boned then marinated overnight in a red curry sauce, blended with kiffir leaf, basil, pineapple, red bell peppers and fresh tomato. 18.00

♦ **Tiger Cry** 🥕🥕 Hand cut boneless 15oz, rib eye marinated in Thai spices and grilled, served with Surin's special hot sauce and steamed vegetables. 22.00

**Macadamia Trout** Whole boneless Carolina mountain trout with a macadamia nut panko breading pan-seared topped with a Thai fresh sauce over a bed of Thai jasmine rice and served with sautéed spinach and tomato salsa. 18.00

**Kao Mo-Kai** The marinated chicken is placed in a special yellow curry rice and cooked to permeate the flavor throughout the dish. Served with a fresh zesty sauce on the side, lightly garnished with scallions & cilantro. 12.00

**Thai Salmon** Fresh salmon with Asian sesame oil, steam bakes to perfection with Thai lemon grass, Thai galangal, fish sauce, cherry tomatoes, lemon, and avocado. Served with Thai jasmine rice. 20.00

# SURIN of THAILAND®

*Mountain Brook, Alabama*

## Appetizers -----

**Egg Rolls** Three homemade delicately fried vegetarian rolls with Surin's sweet and sour sauce. 4.50

**Crab Angels** Four fried crab and cream cheese seasoned wontons with Surin's sweet and sour sauce. 4.50

**Pot Stickers with Red Curry** 🥕 Vegetable and pork filled dumplings served in Thai red curry sauce. 7.00

**Fresh Basil Rolls** Two rolls filled with leaf lettuce, fresh basil, bean sprouts, rice noodles, and flavorful Thai pork patty meat & fresh shrimp, accompanied with Surin's lightly spiced plum-peanut sauce. 5.00

**Crispy Squid** Young and tender calamari lightly battered and served with sweet and sour sauce. 9.00

**Chicken Larb** 🥕🥕 Ground chicken spiced with basil, onions, lime juice, rice powder, lettuce, and chilies. Served with crisp cabbage. 8.00

**Namsod** 🥕🥕 Ground pork loin blended with chili peppers, ginger, onions, peanuts, lettuce, and lime juice. Served with crisp cabbage. 8.00

**Surin Baskets** A unique (flavor) combination of shrimp, corn, chicken, onion, cilantro and Surin's spices; served in six miniature pastry baskets, accompanied with a honey-peanut cucumber sauce. 7.00

**Satay Chicken** Sliced lean filets marinated in Surin's Thai spices, skewered and char-grilled, served with peanut sauce and cucumber salad. 7.00 Satay Beef 8.00

## Soups & Salads -----

**Spicy Hot and Sour Shrimp Soup** 🥕 Lightly garnished with cilantro, mushrooms, and scallions. 6.00

**Spicy Coconut Soup** 🥕 Lightly garnished with cilantro, mushrooms, and scallions. Shrimp 6.00  
Chicken or Tofu 5.00

**Wonton Soup** Shrimp and chicken stuffed wontons in a flavorful soup broth with napa cabbage and garnished with scallions & cilantro. 4.50

**Spicy Seafood Soup** 🥕 Squid, mussels, shrimp, scallions, scallops and fresh ginger in a spicy broth. 7.00

**Yum Yai Salad** Crisp romaine, tomatoes, onions, boiled egg, cucumber, shrimp, & chicken with a sweet and sour peanut dressing. 9.00

**Fresh Thai Salad** Sliced egg, cucumber, tomato, and bean sprouts on a bed of crisp romaine lettuce with Surin's creamy peanut dressing. 7.00

♦ **Spicy Beef Salad** 🥕🥕🥕 Grilled marinated lean beef, tomato, red onion, cucumber in spicy Surin's sauce with romaine lettuce. 10.00

**Fresh Thai Stir Fried** ----- Choice of chicken, beef, pork, tofu or veggie 12.00, shrimp 15.00

**Veggie Delight** A medley of broccoli, carrots, onion, baby corn, green beans, napa, bean sprouts, & zucchini in a light Thai sauce.

**Spicy Basil Leaves** 🥕🥕🥕 Fresh basil, bell peppers, green beans and Surin's hot chili sauce.

**Pad Prik** 🥕🥕🥕 Thai spicy dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce.

**Cashew Nut** 🥕 Green bell peppers, garlic, green and white onions stir fried with cashew nuts in a spicy pepper sauce.

**Broccoli** Fresh broccoli and shitake mushrooms in Surin's mild brown sauce.

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## Lunch Specials -----

**Yum Yai Salad** Crisp romaine lettuce, tomatoes, red & green onions, boiled egg, cucumber, shrimp & chicken with a sweet and sour peanut dressing. 8.00

◊ **Spicy Beef Salad** 🥕🥕🥕 Grilled marinated strips of lean beef, tomato, red onion, & cucumber in spicy Surin sauce with romaine lettuce. 9.00

**Chicken Warm Salad** A full boneless chicken breast, marinated; grilled served on romaine lettuce with Thai peanut dressing. 8.00

**Chicken Noodle Bowl** 🥕 Grilled marinated chicken breast, rice noodles, and ginger in a peanutty lemon curry sauce, with bean sprouts and crisp romaine lettuce. 8.00

**Chicken Masaman with Avocado** Lean sliced chicken breast sautéed in a rich Thai masaman sauce, with avocado and cashew nuts. 8.00

**Pad Prik Pork** 🥕🥕 This spicy hot dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce; with lean pork tenderloin. 8.00

**Kao Mo-Kai** The marinated chicken is placed in a special yellow curry rice and cooked to permeate the flavor throughout the dish. Served with fresh zesty sauce on the side, lightly garnished with scallions & cilantro. 9.00

**Succulent Catfish** Two boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on Romaine lettuce. 8.00

**Thai Noodle** Thai thin rice noodles, pan fried with shrimp & chicken, scallions, and egg; garnished with peanuts and bean sprouts. 8.00

## Sushi Selections -----

**Select fresh seafood in:** **Nigiri:** Two pieces over finger sushi rice **or Sashimi:** Two pieces of selection 5.00

<b>Ebi</b> Shrimp	<b>Inari</b> Sweet Tofu	◊ <b>Sake</b> Salmon
◊ <b>Hamachi</b> Yellowtail	<b>Kani Kama</b> Crab Stick	<b>Tako</b> Octopus
◊ <b>Hotategai</b> Scallop	◊ <b>Maguro</b> Tuna	◊ <b>Unagi</b> Fresh Water Eel
◊ <b>Ika</b> Squid	◊ <b>Saba</b> Mackerel	◊ <b>Zuwai Gani</b> Snow Crab Salad

**Hiyashi Wakame** Seasoned seaweed salad 5.00

**Edamame** Fresh steamed soybeans 5.00

**Surin's Special** Baked scallop, squid, snow crab salad 2 pieces 6.00

◊ **Tuna Tataki** Seared fresh tuna with ponzu sauce 10.00

◊ **Sushi Appetizer** Chef's fresh selection 10.00

◊ **Sashimi Appetizer** Chef's fresh selection 12.00

◊ **Sushi Combination** Chef's fresh selection 24.00

◊ **Sashimi Combination** Chef's fresh selection 24.00

◊ **Sushi Sashimi Combination** Chef's fresh selection 28.00

## Maki 6 Piece Rolls -----

*Fresh seafood rolled in sushi rice and seaweed*

**California Roll** Avocado, crab, and cucumber 5.00 ◊ **Spicy Hamachi** Yellow tail, sriracha, scallions 5.00

**Rock and Roll** Fresh water eel and avocado 5.00 ◊ **Spicy Tuna Roll** Seasoned tuna 5.00

**Yasai Maki** Mixed vegetables 5.00 ◊ **Tekka Maki** Fresh tuna 5.00

## Sushi Combinations -----

**Combo 1:**

◊ **Super Crunch & ◊ Tokyo Roll**

14 PIECES TOTAL 16.00

**Combo 2:**

◊ **Spicy Shrimp Roll & Rock and Roll**

12 PIECES TOTAL 16.00

**Combo 3:**

**Double Shrimp Roll & ◊ Spicy Tuna Roll**

14 PIECES TOTAL 16.00

**Combo 4:**

◊ **Rainbow Roll & California Roll**

14 PIECES TOTAL 16.00

## Maki Mono 6 to 8 Piece Rolls -----

*Fresh seafood rolled in sushi rice and seaweed*

**Bagel Roll** Smoked salmon, cream cheese & scallions. 10.00

**Double Shrimp** Shrimp tempura, cucumber, steamed shrimp, avocado, kabayaki sauce & sesame seeds. 12.00

◊ **Ebi Ten Maki** Shrimp tempura, masago, and cucumber. 10.00

**Kaboom Maki** Shrimp tempura, cucumber, cream cheese FLASH FRIED & served with seaweed salad and panang curry sauce. 15.00

◊ **Rainbow Roll** Inside: avocado, crab & cucumber Outside: Fresh salmon, tuna, & tilapia with tobiko & sesame seeds. 12.00

◊ **Spicy Shrimp** Shrimp tempura, cucumber, snow crab, avocado, spicy sauce & masago. 12.00

◊ **Submarine Roll** Yellow tail, avocado, cucumber, topped with fresh salmon, tuna, scallions, and kabayaki Sauce 13.00

◊ **Super Crunch** Smoked salmon, tempura, masago, and Japanese sauce. 11.00

◊ **Tokyo Roll** Snow crab salad, masago, and avocado 10.00

◊ **Tuna Avocado Roll** Fresh tuna and avocado 10.00

**Vegetable Tempura Maki** Tempura vegetables, Japanese sauce, scallions 9.00

◊ **Volcano Roll** Inside: Spicy tuna, & fresh cucumber. Outside: Fresh tuna, avocado, & eel sauce. Served with spicy aioli sauce. 15.00

◊ **Wasabi Maki** Inside: Fresh yellow tail, tuna, cucumber, and crab. Outside: Fresh salmon, sriracha sauce, and eel sauce. Served with wasabi tobiko dipping sauce. 15.00

◊ **Yummi Yummi Roll** Fresh salmon, tuna, yellow tail, cream cheese FLASH FRIED & served with seaweed salad and Yummi sauce. 15.00

◊ Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase of foodborne illness, especially if you have certain medical conditions.

To our customers with food allergies, please be aware that during food preparation equipment and utensils may have come in contact with a known allergen. If you are allergic to peanuts, tree nuts, shellfish, fish, milk, eggs, wheat, gluten, soy or any other food or food additive, please ask to see a manager before ordering.