

# SURIN of THAILAND®

Mountain Brook, Alabama

## Appetizers -----

- Dim Sum** Four homemade delicate chicken & shrimp dumplings, served with chili-garlic Thai sweet soy sauce. 5.00
- Egg Rolls** Three homemade delicately fried vegetarian rolls with Surin's sweet and sour sauce. 5.00
- Crab Angels** Four fried crab and seasoned cream cheese in wonton wraps with Surin's sweet and sour sauce. 5.00
- Pot Stickers with Red Curry** 🥕 Delicate vegetable and pork filled dumplings served in a Thai red curry sauce. 7.50
- 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 a Surin's lightly spiced plum-peanut sauce. 5.50
- Crispy Squid** Young and tender calamari lightly battered and served with a homemade sweet and sour sauce. 10.00
- Chicken Larb** 🥕🥕 Ground chicken spiced with basil, onions, lime juice, rice powder, lettuce, and chilies. Served with crisp cabbage 9.00
- Namsod** 🥕🥕 Ground pork loin blended with chili peppers, ginger, onions, peanuts, lettuce, and lime juice. Served with crisp cabbage. 9.00
- 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. 7.50
- Satay Chicken** Sliced lean filets marinated in Thai spices, skewered & char-grilled, served with peanut sauce & cucumber salad. 7.50 Beef 8.50
- Moo Yang** 🥕 Char-grilled marinated lean pork loin filets, served with a spicy onion-cilantro dipping sauce & crisp mixed greens. 10.00

## Soups & Salads -----

- Spicy Hot and Sour Shrimp Soup** 🥕 Lightly garnished with cilantro, mushrooms, and scallions. 6.50
- Spicy Coconut Soup** 🥕 Lightly garnished with cilantro, mushrooms, and scallions. Shrimp 6.50 Chicken or Tofu 5.50
- Wonton Soup** Shrimp and chicken stuffed wontons in a flavorful soup broth with napa cabbage and garnished with scallions & cilantro. 5.00
- Spicy Seafood Soup** 🥕 Fresh squid, mussels, shrimp, scallions, scallops and fresh ginger in a spicy broth. 8.00
- Yum Yai Salad** Crisp romaine, tomatoes, onions, boiled egg, cucumber, shrimp, & chicken with a sweet and sour peanut dressing. 10.00
- Fresh Thai Salad** Sliced egg, cucumber, tomatoes, and bean sprouts on a bed of crisp romaine lettuce with a Surin's creamy peanut dressing. 7.50
- ◊ **Spicy Beef Salad** 🥕🥕🥕 Grilled marinated lean beef, tomatoes, onion, cucumber in spicy Surin's sauce with romaine lettuce. 10.50

## Fresh Thai Stir Fried ----- Choice of chicken, beef, pork, tofu or veggie 12.50, shrimp 16.00

- 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, bamboo shoots and Surin's hot chili sauce: suggested with lean minced chicken.
- 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.
- Garlic Lovers Broccoli** 🥕 Spicy garlic sauce with black & white pepper; topped with cilantro & scallions served on a nest of steamed broccoli.

## Thai Curries -----

- Chicken Panang** 🥕🥕 Red curry paste sautéed with coconut milk, bell peppers, chicken breast and basil leaves. 12.50, Shrimp 16.00
- Masaman Chicken** Boneless chicken breast sautéed in a Thai masaman curry with avocados and cashew nuts. 16.00, Shrimp 19.00
- Beef Masaman** 🥕 Chunks of beef are simmered in a special masaman curry with potatoes, onions, carrots, and peanuts. 16.00
- Chicken Curry** 🥕 A mild yellow Thai curry typical of central Thailand prepared with potatoes, onions, and carrots. 12.95
- Shrimp Curry** 🥕🥕 Hot green Thai curry sauce made with red & green bell peppers, green beans, basil leaves, napa cabbage, & zucchini. 16.00

## Noodles and Rice ----- Choice of chicken, beef, pork, tofu or veggie 12.50, shrimp 16.00

- Fried Rice** Fresh steamed white rice stir-fried with egg, tomatoes, white onions, and scallions & cilantro. 12.50, Shrimp 16.00
- Pad Woon Sen** Sautéed silver (mung bean) noodles, egg, bean sprouts, onions, tomato, carrots, napa and cabbage. 12.50
- Spicy Beef Noodle** 🥕🥕 Flat rice noodles stir fried with beef, egg, broccoli, basil, green beans, tomato, and onion. 12.50
- Pad See U** Thai flat rice noodles sautéed with egg, broccoli, garlic, and Thai soy sauce. 12.50
- Thai Noodle** Thai thin rice noodles, pan fried with shrimp, chicken, scallions, sprouts & egg; garnished with peanuts and bean sprouts. 12.95
- Spicy Spaghetti** 🥕🥕 Green beans, onion, basil leaves, tomato, shrimp, and chicken in a Thai based chili sauce with wheat pasta. 12.95

## Special Entrees -----

- Sweet & Sour Chicken** Battered and deep fried with sweet & sour sauce with onions, bell peppers, tomato, and pineapple. 12.95, Shrimp 16.00
- 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. 25.00
- ◊ **Basil Duck** 🥕 Half a marinated duck, de-boned, fried crisp with a side of Thai basil sauce made with fresh bell pepper, chilies, and onions
- 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. 20.00
- ◊ **Tiger Cry** 🥕🥕 Hand cut boneless 15oz, rib eye marinated in Thai spices and char-grilled, served Surin's special hot sauce and steamed vegetables 24.00
- ◊ **Thai Salmon** Fresh "sushi grade" salmon with Asian sesame oil, steam baked to perfection with Thai lemon grass, Thai galangal, fish sauce, cherry tomatoes, fresh lemon, and avocado. Served with Thai jasmine rice. 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 with sautéed spinach. 19.00
- 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. 12.95
- 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
- Wing of Angel** Two jumbo chicken wings, de-boned then over stuffed with shrimp, chicken, and spices. Served with onions, green bell peppers, pineapple, and tomatoes with shrimp fried rice. 17.00

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Mountain Brook, Alabama

## Sushi Selections -----

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

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|-----------------------------|-------------------------------|-------------------------------------|
| ◇ <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 8.00

- ◇ **Tuna Tataki** Seared fresh tuna with ponzu sauce 10.00  
◇ **Sushi Appetizer** Chef's fresh selection 11.00  
◇ **Sashimi Appetizer** Chef's fresh selection 13.00  
◇ **Sushi Combination** Chef's fresh selection 25.00  
◇ **Sashimi Combination** Chef's fresh selection 25.00  
◇ **Sushi Sashimi Combination** Chef's fresh selection 30.00

## Maki 6 Piece Rolls -----

**Fresh seafood rolled in sushi rice and seaweed topped with sesame seeds**

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|---|---|
| <b>California Roll</b> Avocado, crab, and cucumber 5.50 | ◇ <b>Spicy Hamachi</b> Yellow tail, sriracha sauce and scallions 5.50 |
| <b>Rock and Roll</b> Fresh water eel and avocado 5.50   | ◇ <b>Spicy Tuna Roll</b> Seasoned tuna 5.50                           |
| <b>Yasai Maki</b> Mixed vegetables 5.50                 | ◇ <b>Tekka Maki</b> Fresh tuna 5.50                                   |

## Sushi Combinations -----

### Combo 1:

◇ **Super Crunch** & ◇ **Tokyo Roll**

14 PIECES TOTAL 19.00

### Combo 2:

◇ **Spicy Shrimp Roll** & **Rock and Roll**

12 PIECES TOTAL 17.00

### Combo 3:

**Double Shrimp Roll** & ◇ **Spicy Tuna Roll**

14 PIECES TOTAL 17.00

### Combo 4:

◇ **Rainbow Roll** & **California Roll**

14 PIECES TOTAL 17.00

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

**Fresh seafood rolled in sushi rice and seaweed**

- Bagel Roll** Smoked salmon, cream cheese & scallions. 10.50
- ◇ **BLT Roll** Applewood smoked Thick Bacon, crisp leaf lettuce, fresh sushi Tuna, with Avocado Japanese Aioli sauce & Wasabi sauce 14.00
- Double Shrimp** Shrimp tempura, cucumber, steamed shrimp, avocado, kabayaki sauce. 13.00
- ◇ **Ebi Ten Maki** Shrimp tempura, masago, and cucumber. 10.50
- Kaboom Maki** Shrimp tempura, cucumber, cream cheese FLASH FRIED & served with seaweed salad and panang curry sauce. 16.00
- ◇ **Rainbow Roll** Inside: avocado, crab stick & cucumber Outside: Fresh salmon, tuna, & tilapia with tobiko. 13.00
- ◇ **Spicy Shrimp** Shrimp tempura, cucumber, snow crab, avocado, spicy sauce & masago. 13.00
- ◇ **Submarine Roll** Yellow tail, avocado, cucumber, topped with fresh salmon, tuna, scallions, and kabayaki sauce 14.00
- ◇ **Super Crunch** Smoked salmon, tempura, masago, and Japanese sauce. 12.00
- ◇ **Tokyo Roll** Snow crab salad, masago, and avocado 10.50
- ◇ **Tuna Avocado Roll** Fresh tuna and avocado 10.50
- 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. 16.00
- ◇ **Wasabi Maki** Inside: Fresh yellow tail, tuna, cucumber, and crab. Outside: Fresh salmon, sriracha sauce, and eel sauce. Served with wasabi tobiko dipping sauce. 16.00
- ◇ **Yummi Yummi Roll** Fresh salmon, tuna, yellow tail, cream cheese FLASH FRIED & served with seaweed salad and Yummi sauce. 16.00

## Desserts -----

- Crème Brulee** The classic, rich, slow baked custard with fresh vanilla bean, topping with caramelized sugar. 7.00
- Brownie Crumble Sundae** Rich chocolate brownie crumble with vanilla bean ice cream, chocolate syrup, pecans and whipped cream. 8.00
- Creamy Coconut** or **Real Vanilla Bean Ice Cream** 4.00

◇ 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.




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All entrees below served with a complimentary cup of tofu coconut soup (dine in only)

## Lunch Specials -----

**Yum Yai Salad** Crisp romaine lettuce, tomatoes, red & green onions, boiled egg, cucumber, carrot, shrimp & chicken with a sweet and sour peanut dressing. 8.50



◊ **Spicy Beef Salad**    Grilled marinated strips of lean beef, tomato, onion, & cucumber in spicy Surin sauce with romaine lettuce. 9.50

**Chicken Warm Salad** A full boneless chicken breast, marinated; grilled served on spring mix with Thai peanut and miso dressing. 9.00


**Chicken Noodle Bowl**  Grilled marinated chicken breast, rice noodles, and ginger in a peanutty lemon curry sauce, with onions, bean sprouts and crisp romaine lettuce. 9.00

**Chicken Masaman with Avocado** Lean sliced chicken breast sautéed in a rich Thai masaman sauce, with avocado and cashew nuts. 9.00

**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. 9.50

**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. 9.00

**Succulent Catfish** Two boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on romaine lettuce. 9.00

**Roasted Duck with Red Curry**  Roasted duck; de-boned then marinated overnight in a red curry sauce, blended with leaf, basil, bell peppers, pineapple, and fresh tomato. 10.00

**Thai Noodle** Thai thin rice noodles, pan fried with shrimp & chicken, scallions, sprouts, and egg; garnished with peanuts and bean sprouts. 9.00

**Khoa Man Gai** Marinated boneless chicken breast with a crispy tempura, and aromatic Thai style rice cooked in chicken broth and a spicy ginger garlic dipping sauce. Accompanied with dressed fresh greens 12.00