



unisa's Thai Restaurant



Fresh Authentic Thai Cuisine



Dine In & Carry Out

SUN - MON 11:00 am - 9:00 pm. WED - THU 11:00 am - 9:00 pm.
FRI - SAT 11:00 am - 10:00 pm

Ingredients

Lemongrass



Lemon Grass – The English name for this herb comes easily from the lemony aroma it gives off, especially when cooked in Thai. It is called “ta-krai”. The oil that gives the plant its aroma is a good cure for upset stomach and indigestion. Lemongrass juice, or tea, is a popular herbal drink in Thai traditional medicine. The tea also makes for a natural insect repellent that can be used to water houseplants to discourage bugs.

Kaffir Lime



The kaffir lime (ma-krut) is somewhat unusual in that its skin is often very lumpy, unlike other citrus fruits. Some that wash their hair with a herbal shampoo made from the juice because it is supposed to prevent dandruff. Some people even believe that the kaffir lime wards off evil spirits (like garlic to vampires) and hang it outside their house.

Onion



Onion is a popular folk remedy, being applied to tumors, made into a syrup for relieving coughs, or prepared in a tincture (using gin) to relieve “dropsy”. It is considered a weaker version of garlic by many herbal practitioners. Like garlic, onion has a longstanding but unsubstantiated reputation as an aphrodisiac.

Chillies



Although most associated with Thai Cuisine. Chillies are not native to Thailand. Portuguese traders introduced them to Thailand in the 16th century. Chillies contain essential oils that, taken in moderation, help to stimulate blood circulation and can help prevent heart disease or cancer.

Sweet Basil



Sweet Basil (ho-ro-pa) is similar to the variety used in Italian cooking. The oil of sweet basil can be used to make a curative drink to treat indigestion caused by eating too much meat. The oil helps to kill germs. Induce sweating and clear phlegm. Fresh sweet basil makes a great natural breath freshener. Just pop a few leaves in your mouth and give them a chew. Sweet basil also contains the known cancer-fighting substance beta-carotene.

Sesame Seeds



Sesame seeds are nutritional goldmine, not only are they high in mineral content, but they contain two proteins that are not normally found in other vegetable proteins. According to Chinese belief, consumption of black sesame seeds helps to beautify the scalp and the hair and also provides benefits to the skin.

Garlic



This well-known seasoning used worldwide, is also used extensively in Thai cuisine, where it is called gra-thiem. Garlic has been medically proven to contain allicin, which can reduce the level of cholesterol in the blood.

Mint



That mint (sa-ra-nae) is very similar to varieties found elsewhere. The aroma of mint is a good pick-me-up. Mint can be taken to relieve headaches.

Ginger



Ginger (King) adds flavor to Thai cooking. Ginger juice can help cure light fevers, a runny nose or indigestion.

Kha



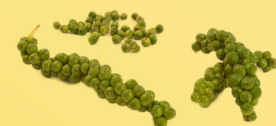
Galangal (Kha), it is used to dispel intestinal gas and ease dysentery. Besides relieving the distensions of the abdomen, galangal also helps dispel phlegm.

Lime



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Peppercorns



Thai cooking makes extensive use of both fresh green peppercorns (pink Thai awn) and ground, dried pepper (prik Thai pohn).

BEVERAGES



Import Beer

SINGHA BEER	\$5.95
CHANG BEER	\$5.95
SINGTAO BEER	\$4.95
SUPPORO BEER	\$4.95

Domestic Beer

BLUE MOON BEER	\$3.95
KIERIN BEER	\$3.95
BUD LIGHT BEER	\$3.95
BUDWEISER BEER	\$3.95

Juice

MONGO JUICE	\$3.95
LYNCHEE JUICE	\$3.95
YOUNG COCONUT JUICE	\$3.95

Soda

SODA [COKE PRODUCT]	\$2.95
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Tea

HOT TEA[YELLOW, JASMINE, GREEN]	\$2.95
ICED T-ORIGIN TEA	\$3.95
ICED BLACK TEA	\$2.95
ICED GREEN TEA	\$4.95
ICED LIME TEA	\$3.95
ICED LIME HONEY TEA	\$5.95
ICED GREEN LIME TEA	\$5.95
THAI ICED TEA	\$3.95

Coffee

VIETNAMESE ICED COFFEE	\$5.95
ICED BLACK COFFEE	\$2.95
THAI ICED COFFEE	\$3.95

Others

ICED OVALTINE	\$4.95
ICED MILK	\$3.95
BOTTLE WATER	\$2.95

17535 Chesterfield Airport Rd. Chesterfield, MO 63005

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www.sunisasthairestaurant.com

M.S.G. Free

APPETIZERS

- 1. SUNISA'S THAI SPECIAL APPETIZER COMBO** **\$12.95**
2 egg rolls, 2 lobster wontons, sweet potatoes, 3 dumplings, 4 pot stickers.
- 2. FRIED TOFU** **\$4.95**
Served with sweet and sour sauce and ground peanuts.
- 4. VEGGIE EGG ROLL[5]** **\$4.95**
Crispy fried served with sweet and sour sauce.
- 5. LOBSTER WONTONS [5]** **\$6.95**
Lobster meat and cream cheese fried until crispy. Served with sweet and sour pineapple sauce.
- 6. POT STICKERS** **\$6.95**
With chili scallion dipping sauce.
- 7. POT STICKERS** **\$7.95**
With Panang curry sauce and coconut milk.
- 8. DUMPLING** **\$6.95**
Chicken, shrimp, bamboo shoots and water chestnuts wrapped in Wonton shells, served with soy dipping sauce.
- 9. CHICKEN SATAY** **\$8.95**
Marinated in yellow curry, sea salt, coconut milk and grilled Thai home style.
- 10. SUMMER ROLL VEGGIE** **\$4.95**
Rice noodles, carrots, romaine lettuce, spinach, cilantro, mint and basil leaves wrapped in rice paper and served with peanut sauce.
- 11. CHICKEN WINGS** **\$8.95**
Sweet & chilli sauce.
- 12. TEMPURA SHRIMP and Vegetable** **\$8.95**
Soy dipping sauce.
- 13. ROTI [Our Favorite]** **\$5.95**
Flaky flatbread with yellow curry chicken dipping sauce.
- 13.5 BAUNK YOUN** **\$8.95**
Pan-seared rice flour crepe filled with chicken, sweet radish, bean sprout
- 14. EDAMAME** **\$4.95**
Lightly salted steamed soybeans.
- 15. Fresh Spring Roll** **\$5.95**
Cucumber, tofu, asparagus, green onion and plum sauce.
- 16. SWEET POTATOES** **\$4.95**
Deep-fried, served with plum sauce and ground peanuts.



Spicy Level: 1 2 3 4 5

SALADS

- 17. CUCUMBER SALAD** **\$7.95**
Cucumber, carrot, tomato, lime juice and ground peanuts.
- 19. PAPAYA SALAD (SOM-TUM)** **\$8.95**
Papaya, carrots, tomatoes, lime juice and ground peanuts.
- 20. NAM SOD** **\$9.95**
Chicken, ginger, red onion, cilantro, scallions, peanuts, chili lime dressing.
- 21. LARB CHICKEN** **\$9.95**
Red onions, chili powder, cilantro, scallions, lime juice, roasted rice powder.
- 22. YUM WOONSEN (Recommended)** **\$12.95**
Chicken, shrimp, squid, silver noodles, onions, tomatoes, scallions, celery, carrots and spicy garlic lime dressing.
- 23. PLA GOUNGS (Recommended)** **\$12.95**
Grilled shrimps, lemongrass, red onions, cilantro, scallions, kaffir leaves and spicy lime dressing.
- 24. NUM TOK BEEF** **\$12.95**
Char-broiled steak meat, onions, cilantro, scallions, chili powder, mint leaves, toasted rice powder and lime dressing.
- 25. BEEF SALAD** **\$11.95**
Char-grilled steak beef, tomatoes, cucumber, onion, scallions, cilantro and Spicy House dressing.



SOUP ENTREES

- | | Large | Small |
|--|----------------|---------------|
| 26. TOM-YUM CHICKEN (shrimp add \$2.00) | \$8.95 | \$4.95 |
| Hot & sour made with tangy lime juice, lemon grass, chili, mushroom, tomato and kaffir lime leaves. | | |
| 27. TOM-KHA CHICKEN (shrimp add. \$ 2.00) | \$10.95 | \$5.95 |
| Coconut milk made with galangal, lime juice and mushroom | | |
| 28. BEEF NOODLE SOUP OR DRY | \$10.95 | |
| Rice noodle with stewed beef, beef ball, bean sprouts, scallion, cilantro, fried garlic and olive oil. | | |
| 29. YEN TA FO (red soup) OR DRY | \$10.95 | |
| Flat noodle, chicken, squid, fish ball, cilantro, scallion, tomato-based sauce. | | |
| 30. CHICKEN NOODLE SOUP OR DRY | \$9.95 | |
| Rice noodle, sliced chicken, bean sprouts, scallion, cilantro, fried garlic. | | |
| 31. CHIENG MAI NOODLE SOUP | \$12.95 | |
| Egg noodle, red and yellow curry paste, coconut milk, ginger, red onion, scallions, cilantro. | | |



Spicy Level: 1 2 3 4 5

THAI CURRIES (HOT AND SPICY)

Your Choice of any single meat, tofu or vegetables.

Any combination of meat add \$5.00. Served with rice or rice noodles each.

	Lunch	Dinner
33. RED CURRY	\$8.95	\$10.95
Curry paste with coconut milk, bamboo shoots, bell peppers, basil leaves.		
34. GREEN CURRY	\$8.95	\$10.95
Coconut milk, Chinese eggplant, bell pepper, bamboo shoot, basil leaves.		
35. PANANG CURRY	\$8.95	\$10.95
Bell pepper, green beans, coconut milk, carrots, peas.		
36. MASAMAN CURRY	\$8.95	\$10.95
Potatoes, onion, coconut milk and topped with cashews.		
37. YELLOW CURRY	\$8.95	\$10.95
With a taste of coconut milk, onion and potatoes.		
38. GANG PA (JUNGLE CURRY)	\$8.95	\$10.95
Krachai, bamboo shoots, baby corn, green beans, bell pepper, basil leaves.		
39. SUM RUAM CURRY	\$8.95	\$10.95
Eggplant, green bean, bamboo shoot, bell pepper, basil leaves, coconut milk.		



STIR - FRIED RICE & NOODLE

Your Choice of any single meat, tofu or vegetables.

Any combination of meat add \$5.00. Served with rice or rice noodles each.

	Lunch	Dinner
40. STIR FRIED RICE	\$8.95	\$10.95
Jasmine rice with onions, egg, broccoli, carrot, peas.		
41. PAD SPICY FRIED RICE	\$10.95	\$10.95
Basil leaves, onion, bell peppers, green beans, garlic, chili, homemade sauce.		
42. PINEAPPLE FRIED RICE	\$12.95	\$12.95
Pineapple, bell peppers, onion, raisin, egg, cashew, yellow paste.		
42.1 MOO DANG FRIED RICE	\$12.95	\$12.95
BBQ pork, scallions, onions, raisin, egg, cashew, tomato.		
42.2 KAORW YUM NHAM SOD	\$10.95	\$10.95
Marinated rice with ground chicken, red onions, scallions, peanut, ginger, bean sprouts, dried chili and deep fried served with sweet and sour sauce.		
42.3 HAWAII FRIED RICE	\$12.95	\$13.95
Stir fried egg, pineapple, tomato, onion, peas, carrots, scallions, sriracha.		



Spicy Level:



- | | Lunch | Dinner |
|---|----------------|----------------|
| 43. SRIRACHA FRIED RICE
Jasmine rice, carrot, peas, onion, egg, tomato and sriracha hot sauce. | \$8.95 | \$10.95 |
| 44. UDON NOODLE BEEF
Udon noodle, bell pepper, onion, basil leaves, garlic, chili sauce. | \$11.95 | \$11.95 |
| 45. SEN-MEE NOODLE PAD PRIK PAOW
Bell peppers, onion, bamboo, basil leaves, celery, egg, chili sauce. | \$10.95 | \$10.95 |
| 46. PAD THAI (EVERYONE'S FAVORITE)
Rice noodle, egg, bean sprout, scallions and Thai sauce topped with peanuts. | \$10.95 | \$10.95 |
| 47. PAD WOON SEN
Silver noodle stir-fried with cabbage, tomatoes, scallion, egg, celery, carrot. | \$10.95 | \$10.95 |
| 48. PAD SEE-U
Flat rice noodle or sen mee noodle. Your choice. With egg, broccoli, carrot. | \$10.95 | \$10.95 |
| 49. PAD KEE-MAOW (Everyone's favorite drunken noodle)
Flat rice noodle with bell peppers, onion, tomato, green beans, basil leaves. | \$10.95 | \$10.95 |
| 50. PAD NA
Flat rice noodle with broccoli, baby corn, carrot, mushroom in brown gravy. | \$9.95 | \$9.95 |
| 51. PAD CHOW MEIN NOODLE
Egg noodle meat, onion, sesame oil, bamboo, green beans, carrot, celery. | \$10.95 | \$10.95 |
| 52. NOODLE PAD PEANUT SAUCE
Egg noodle meat, bell pepper, carrots and Thai peanut sauce. | \$12.95 | \$12.95 |



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48

Entrees

Your Choice of any single meat, tofu or vegetables.
Any combination of meat add \$5.00. Served with rice or rice noodles each.

- | | Lunch | Dinner |
|---|----------------|----------------|
| 53. SPICY BASIL (PAD KRA POW)
With onion, green bean, carrot, bell pepper, basil leaves, special chili sauce. | \$9.95 | \$10.95 |
| 54. SPICY GARLIC
Garlic, Black pepper, meat on a bed of cabbage, broccoli, carrot, mushroom. | \$12.95 | \$12.95 |
| 55. CHILI AND CASHEW NUTS CHICKEN
Hot dried chili, onion, red onion, cashew nuts, scallion, bell pepper. | \$10.95 | \$12.95 |



53



54



55

Spicy Level: 1 2 3 4 5

- | | Lunch | Dinner |
|---|----------------|----------------|
| 56. PAD PRIK KHING
Green beans, bell pepper in a very tasty chili paste topped with kaffir leaves. | \$8.95 | \$10.95 |
| 57. CASHEW CHICKEN
Deep fried chicken, onion, bell pepper, carrot and cashews with Sunisa's Thai sauce. | \$10.95 | \$12.95 |
| 58. THAI SWEET AND SOUR
Pineapple, tomato, onion, celery, bell pepper in Thai sweet and sour sauce. | \$8.95 | \$10.95 |
| 59. VEGGIE LOVERS
Stir fried mixed vegetables with brown sauce and your choice of meat. | \$8.95 | \$10.95 |
| 60. GINGER DELIGHT
Stir fried ginger, onion, mushroom, carrot, baby corn, scallion. | \$8.95 | \$10.95 |
| 61. RAMA (PAD PEANUT SAUCE)
Choice of meat sautéed with peanut sauce on a bed of broccoli and carrots. | \$12.95 | \$12.95 |
| 62. SPICY CATFISH
Deep fried with Chinese eggplant, onion, basil leaves, green beans, bell pepper in a red curry sauce. | \$12.95 | \$12.95 |
| 63. SPICY BASIL CATFSH
Deep fried with onion, bell pepper, green beans, carrot, basil, garlic and home-made sauce. | \$12.95 | \$12.95 |
| 64. PLA LARD PRIK
Deep fried fish topped with special homemade sauce, bell pepper, onion, tomato, pineapple. | \$12.95 | \$12.95 |
| 64.2 PLA SONG KRUANG
Deep fried fish topped with red onions, pineapple, sliced red and green apples, cashews, carrots, cilantro, tomatoes and lime juice. | \$12.95 | \$12.95 |
| 65. CHAKEY BEEF
Marinated beef stir fried with onion, scallions topped with broccoli, carrot. | \$10.95 | \$12.95 |
| 66. PAD LEMON GRASS (CHICKEN/TOFU)
With hot chili and lemon grass, onion, scallions, bamboo, bell peppers. | \$8.95 | \$10.95 |

Sunisa's Special

- | | Lunch | Dinner |
|--|----------------|----------------|
| 67. SPICY CHINESE EGGPLANT
Stir fried with onion, bell peppers, basil leaves, garlic, and Thai hot pepper. | \$9.95 | \$10.95 |
| 68. BEEF BROCCOLI
Steamed broccoli, carrots stir fried with brown sauce. | \$10.95 | \$12.95 |



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57



63



64



64.2



65



66

Spicy Level: 1 2 3 4 5

Lunch Dinner

72. CHICKEN PINEAPPLE

Stir fried pineapple chunks, tomato, onions, green onions with light sauce.

\$9.95 \$10.95

74. TOM-YUM SEAFOOD SOUP

With lemongrass, lime juice, shrimp, calamari, mussel, tomato, mushroom and kaffir lime leaves.

\$14.95

75. TOM YUM SEAFOOD NOODLE SOUP

Flat noodle in soup with mixed seafood, fried filled-fish and ground peanuts.

\$15.95

76. PINEAPPLE ROAST DUCK CURRY

With coconut milk, pineapple chunk, bell pepper, tomato and basil leaves.

\$18.95

77. SPICY BASIL RAD NA BEEF

Stir-fried flat rice noodles with garlic and chili, ground beef, green beans, mushroom, bell pepper and basil leaves in brown gravy.

\$12.95

79. SPICY GARLIC SCALLOPS

With hot-chili sauce on a bed of yellow noodle, onions, bell peppers, cabbage and basil leaves.

\$15.95

80. PAD PRIK PAOW SEAFOOD

With bell pepper, basil leaves, carrot, onions, and roasted chili paste sauce.

\$15.95

82. DUCK BASIL

Deep fried and topped with spicy basil sauce, onion, bell pepper, basil leaves and chili garlic.

\$18.95

83. PAD SPICY BASIL SEAFOOD

Stir-fried mixes seafood, bell peppers, basil leaves, onion, green Beans, carrots.

\$15.95

Char - Grilled Entrees

86. VOLCANO CHICKEN (Chef's Special)

Chicken marinated B.B.Q. sauces served on platter with Thai Special sauce not hot, unless Requested.

\$16.95

87. GRILLED LEMONGRASS BEEF

Marinated beef with soy sauce served on platter and a bed of cabbage with sticky rice.

\$16.95



86



87



74



75



76



77



79



80



82



83

Spicy Level:



SIDE ITEMS

1. Add. / Extra Sauce	\$1.00
2. Steamed Broccoli	\$3.00
3. Steamed Mixed Vegetables	\$4.00
4. Steamed Jasmine Rice	\$2.00
5. Steamed Brown Rice	\$5.00
6. Sticky Rice	\$3.00
7. Curry Sauce	\$6.00
8. Boiled Noodles	\$2.00
9. Fried Brown Rice	\$6.00
10. Fried Rice	\$5.00
11. Roti	\$2.00
12. Peanut Sauce	\$2.00
13. Chicken /Pork /Tofu /Vegetable /Beef/ Egg /Shrimps	\$2.00
15. EXTRA SPICY If More Than More That 5 Hot.....6-10 spicy	\$0.50
16. EXTRA SPICY If More Than More That 10 Hot.....11-15 spicy	\$1.00

DESSERT

Fried Bananas Ice Cream, Pineapple, Ground Peanut, Honey	\$6.95
Black Sticky Rice Topped Coconut Milk	\$4.95
Roti Condensed Milk	\$4.95
Cheesecake	\$6.95
Thai Custard	\$6.95
Thai Pumpkin Custard	\$6.95
Mango Sticky Rice in [Season Only]	\$7.95



Spicy Level: 1  2  3  4  5 