



Menu

Chef's Specials

Ribeye steak & Asparagus with panang curry sauce 26

The tendered Rib-Eye 12 oz. perfectly grilled, along with Asparagus glazed with authentic "Panang Curry" sauce.

Prik Khing 19

This is "Prik Khing" sauce stir fried with Asparagus, Shrimp and the choice of chicken or pork. The sauce taste a little sweet & little spicy.

Sizzling Mix Seafood Basil 19

Mixed Seafood stirred fried with basil, spice up with young peppercorn and chili

River & Land Tamarind Sauce 19

5 Jumbo Prawn & 4 sliced of eggs caramelized with brownish tamarind sweet & tangy sauce topped with fried onion, fried garlic, dried chili and cilantro.

3 Flavour Sea Bass 19

Fried Sea bass, topped with special homemade sauce with the taste of sweet & tangy

Grilled Salmon Pear Sauce 19

Grilled Salmon, and Golden Fried Papaya, served with perfectly special fresh pear sauce.

Salads

Spicy Silver Noodle Salad (Yum Woon Sen) 15

Silver noodle, ground chicken or ground pork and tossed with tomatoes, onion, green onion, peanuts, cilantro, chili and lime vinaigrette.

Larb Moo Tod 13

Deep-fried ground pork with scallions, red onion, cilantro, ground parched rice and dried chili.

Crispy Chicken Salad 13

Deep-fried chicken tossed with mixed fresh salad, lime and homemade dressing.

Larb 13

Ground chicken, ground pork or crispy tofu tossed with mint, red onion, scallions, ground parched rice, cilantro, dried chili and lime vinaigrette.

Papaya Salad (Som Tum) 13

Shredded green papaya, grilled shrimp tossed with tomatoes, carrots, garlic, peanuts, green beans, chili and lime vinaigrette.

House Salad Small 7/ Large 9

Mix salad, lettuce, carrots, lime and homemade dressing.

Appetizers

Crispy Salmon Rolls 12

Deep-fried marinated salmon, bacon wrapped with rice paper, served with creamy spicy mayo sauce.

Fried Calamari 12

Crispy calamari served with creamy spicy mayo sauce.

Spicy Chicken Wing 2 U 12

MEDIUM SPICY ONLY! Crispy chicken wing with garlic, ginger, cilantro, cucumber and homemade spicy sauce.

Coconut Shrimp 12

Deep-fried shrimp with coconut served with homemade dressing.

Chicken Satay 12

Grilled marinated chicken skewers served with homemade peanut sauce and cucumber salad.

Fresh Spring Rolls 11

Mix salad, avocado, mint, carrots, cucumber, cilantro, noodle wrapped in rice paper and served with homemade peanut sauce and spicy homemade sauce.

Fried Vegetarian Rolls 10

Deep-fried silver noodles, cabbage, carrots, onion, cilantro, tofu, black fungus mushrooms, peanut wrapped with rice paper and served with plum sauce.

Fried Tofu 10

Deep-fried tofu served with chopped peanuts, cilantro and dried chili in sweet and sour sauce.

Potstickers 10

Deep-fried pork, cabbage, onion, garlic and wrapped in wheat paper served with soy sauce

Soup

Hot and Sour Soup (Tom Yum) 15

Hot and sour soup with lemongrass, galangal, kaffir lime leaves, cilantro, mushrooms and chili paste

Coconut Soup (Tom Kha) 15

Coconut milk soup with lemongrass, galangal, kaffir lime leaves, mushrooms and cilantro

Curries

Non-spicy not available

Mango Salmon Choo Chee Curry 21

Salmon in choo chee coconut curry with mango, steamed broccoli, cilantro, bell pepper, coconut milk and kaffir lime leaves.

Roasted Duck Curry (Gang Ped) 17

Roasted duck in red coconut curry with tomatoes, pineapple, bell pepper and basil.

Panang Curry 16

Panang coconut curry with jalapeno, bell pepper, kaffir lime leaves and basil.

Curries with Rice

Non-spicy not available

Choice of Chicken, Pork, Tofu,

Beef +\$1, Shrimp +\$2 or Seafood +\$4

Choice of Rice

White Rice, Brown Rice +\$0.50, Sticky Rice +\$0.50 or Coconut Rice +\$0.50

Mus-Sa-Mun Curry with Rice 17

Mus-sa-mun coconut curry with potatoes and peanuts.

Red Curry with Rice 17

Red coconut curry with bamboo shoots, green beans, bell pepper and basil (for vegetarian zucchini and gluten added).

Yellow Curry with Rice 17

Yellow coconut curry with potatoes, kabocha squash and onion, served with cucumber salad (for vegetarian zucchini, carrots and green beans added).

Green Curry with Rice 17

Green coconut curry with eggplant, green beans, bell pepper and basil (for vegetarian zucchini, mushroom and carrots added).

Pumpkin Curry with Rice 17

Red coconut curry with kabocha squash, bell pepper and basil.

Fried Rice

Crab Meat Fried Rice 17

Thai style fried rice with crab meat, eggs, scallions and cilantro.

Tom-Yum Fried Rice 17

Pan-fried rice with shrimp, chicken, chili paste, galangal, lemongrass, kaffir lime leaves, cilantro and dried chili.

Duck Fried Rice 17

Thai style fried rice with roasted duck, eggs, scallions and cilantro, served with homemade chili sauce.

Choice of Chicken, Pork, Tofu,

Beef +\$1, Shrimp +\$2 or Seafood +\$4

Green Curry Fried Rice 15

Pan-fried rice with green curry paste, green beans, bamboo shoots, jalapeno, bell pepper and basil.

Pineapple Fried Rice 15

Fried rice with pineapple, raisins, cashew nuts, eggs, scallions, cilantro and curry powder.

Crispy Chicken Fried Rice 14

Crispy chicken served with fried rice, eggs, scallions and cilantro served with sweet and sour sauce.

Thai Fried Rice 14

Thai style fried rice with tomatoes, eggs, onion, scallions and cilantro.

Chili Fried Rice 14

Served Medium Spicy Fried rice with chili, jalapeno, onion, green onion, bell pepper and garlic.

Pan-Fried Noodle

Choice of Chicken, Pork, Tofu,
Beef +\$1, Shrimp +\$2 or Seafood +\$4

Crabmeat Noodle	17
Thai famous pan-fried noodle with crabmeat, bean sprouts, eggs, green onion, bell pepper, black pepper and chopped dried chili.	
Coco Pad Thai	14
Thai famous pan-fried flat rice noodle with coconut milk, fried tofu, bean sprouts, sweet radish and green onion (for vegetarian – broccoli and carrots added).	
Rad Nah	14
Pan-fried flat rice noodle with Chinese broccoli, soybean and gravy sauce.	
Pad Thai	14
Thai famous pan-fried rice noodle with fried tofu, paprika, chopped peanut, bean sprouts, eggs, sweet radish, red onion and green onion (for vegetarian – broccoli and carrots added).	
Spicy Pan-Fried Noodle (Pad Kee-Mow)	14
Pan-fried flat rice noodle with jalapeno, green beans, bamboo shoots, tomatoes, young peppercorn, bell pepper and basil.	
Thai Silver Noodle	14
Stir-fried silver noodle with eggs, green onion and pepper (for vegetarian – shiitake mushrooms, cabbage, carrots and black fungus mushrooms added, no eggs).	
Thai Pan-Fried Noodle (Pad See-Ew)	14
Pan-fried flat rice noodle with Chinese broccoli and eggs.	

Noodle Soup

Duck Noodle Soup	17
Rice noodle with roasted duck, spinach, bean sprouts, cilantro, scallions and garlic	
Curry Noodle (Kow Soi)	16
Northern Thai style with chicken, instant noodle in yellow coconut curry with sliced cabbage, sour-mustard, red onion and dried chili, topped with crispy noodle, scallion and cilantro.	
Coconut Noodle Soup	16
Rice noodle in galangal and lemongrass, kaffir lime leaves, coconut milk soup with chicken or fresh tofu, napa cabbage, carrots, mushrooms and cilantro.	
Thai Spicy Noodle Soup	14
Rice noodle with ground chicken or ground pork, bean sprouts, peanuts, scallions, cilantro, garlic and chopped dried chili.	
House Noodle Soup	13
Rice noodle with bean sprouts, spinach, cilantro, scallions and garlic. Choice of Chicken, Pork, Tofu, Beef +\$1, Shrimp +\$2 or Seafood +\$4	

 **Choice of Mild, Medium, Hot, Very hot. Thai spicy**
** Not all ingredients are listed so please inform your servers of any food allergies.
** We are not responsible for lost or stolen articles.
** 18% gratuity will be added for parties of 6 or more
** We reserve the right to refuse service to anyone

A La Carte **Not come with rice**

Spicy Wild Ginger Catfish	19
Deep-fried catfish with curry paste, eggplant, wild ginger, jalapeno, bell pepper, young peppercorn and basil.	
Spicy Salmon Green Bean	19
Stir-fried salmon with green beans, jalapeno, bell pepper, chopped chili, garlic and basil.	
Crispy Chicken Basil	16
Deep-fried chicken with onion, garlic, bell pepper, basil and chopped chili.	
Choice of Chicken, Pork, Tofu, Beef +\$1, Shrimp +\$2 or Seafood +\$4	
Mango Thai Basil	16
Sauteed mango with dried chili and basil.	
Cashew Nut	16
Sauteed cashew nuts, carrot, green onion, onion, dried chili and bell pepper.	
Spicy Chinese Broccoli	15
Sauteed Chinese broccoli with oyster sauce and garlic.	
Spicy Basil (Kra Prow)	14
Sauteed basil, onion, garlic, green bean, jalapeno, bell pepper and chopped chili (with slice or ground meat).	
Spicy Eggplant	14
Sauteed eggplant, onion, bell pepper, garlic, chopped chili and basil.	
Spicy Green Bean (Pad Prik Khing)	14
Sauteed green beans, bell pepper, kaffir lime leaves and basil in prik khing chili paste.	
Shiitake Broccoli	14
Sauteed broccoli, shiitake mushrooms, bell pepper and garlic.	
Mix Veggie (Pad Pak)	14
Sauteed broccoli, carrots, green beans, bok choy, mushrooms and garlic.	
Pra Ram	14
Steamed broccoli and spinach, topped with peanut sauce.	

BBQ Set

Grilled Pork (Moo Yang)	19
Thai style BBQ pork with papaya salad or mix salad, sticky rice or steamed rice and served with spicy sauce.	
Grilled Chicken (Gai Yang)	19
Thai style BBQ chicken with papaya salad or mix salad, sticky rice or steamed rice served with sweet and sour sauce.	

Add Ingredients

Duck	5
Seafood	5
Shrimp	3
Chicken, Pork, Beef or Tofu	3
Mixed veggies	3

Sides

Steamed Vegetable	6
Steamed Noodle (Flat or Small)	3.50
Coconut Rice	3.50
Brown Rice	3.50
Sticky Rice	3.50
White Rice	3
Steamed Tofu	3.50
Cucumber Salad	3
Sauce	Small 0.75/ Large 3
Peanut sauce, Green sauce, Spicy mayo sauce, Dressing salad, Plum sauce or Sweet & sour sauce	

Desserts

Black Sticky Rice with Fresh Mango	9
Fried Banana with Ice-Cream	8
Crispy Pancake with Ice-Cream	8
Crispy Pancake with Condensed Milk Ice-cream	6

Beverages

Lychee Iced Tea	4
Lemonade	4
Regular, Mint, Strawberry or Mango Strawberry	
Thai Iced-Tea	3
Thai Iced-Coffee	3
Regular Iced Tea (Unsweet)	2
Soda	2
Coke, Diet Coke or Sprite	
Hot Tea	2
Thai, Jasmine Green, Black, Chamomile or Ginger	

Dine In/Take Out/Delivery/Catering

Business Hours

Lunch :	Mon-Sun	11.00 AM – 3:00 PM
Dinner :	Sun-Thu	5:00 PM – 9:00 PM
	Fri-Sat	5:00 PM – 9:30 PM

For more information, please contact us at
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