



Drinks

Thai Tea	Sweet Thai tea mixed with half & half	3
Thai Tea Lemonade	Sweet Thai tea mixed with fresh squeezed lime juice	3
Thai Coffee	Sweet Thai coffee with half & half	3
Lemonade	Fresh squeezed lime and sparkling water	4
Coconut Water	100% Juice	4
Sparkling Water	Pirrier	4
Vitamin Water	Kiwi-Strawberry, Orange-orang, Tropical Mango	4
Soda	Coke, Diet Coke, Sprite, Ginger Ale or Dr. Pepper	2
Unsweet Green Tea		2
Unsweet Ice Tea		2

Hot Drinks

Coffee	Regular or Decaf	3
Tea	Green Tea, Jasmine Tea, or Decaf Ginger Lemon	3
Tea Pot	Green Tea, Jasmine Tea, or Decaf Ginger Lemon	5

Bubble Tea

Milk Tea - mixed with non-dairy cream and with or without bubble (*boba*)

Milk Tea	Thai Tea	Green Tea	Coffee	Coconut
Honeydew	Mango	Strawberry	Taro	Watermelon



Virginia Beach,

Baltimore

ThaiArroy.com

GIFT CERTIFICATE



18% gratuity will be added to parties of 7 or more.

Please feel free to increase or decrease this gratuity at your discretion

Some of our dishes contain nuts, soy, wheat, eggs, and fish sauce.

Before placing order, please inform our Servers if any person in your party has allergy or strict vegetarian menu.

DRAFT BEER

			ABV	Mug (12oz)	Pitcher (5 mugs)
Singha	Lager	Thailand	5.0%	6.5	26
Lost Coast	Tangerine - Wheat	Eureka, CA	5.2%	5.5	22
Spencer (Trappist Beer)	Pilsner	Spencer, MA	4.7%	6.5	26
Sycamore	IPA	Charlotte, NC	7.5%	6.5	26

BOTTLE

Asahi - supper dry	Lager	Japan	4.9%	11.2oz	5.5
Charng	Lager	Thailand	5.0%	11.2oz	6
Iron City Light (95 Calories)	Lager	Pittsburgh, PA	5.0%	16.0oz	6
Lucky Buddha	Lager	China	4.2%	11.2oz	6.5
Red Horse - Sas Miguel	Euro Lager	Philippines	8.0%	11.2oz	6
Salva Vida	Lager	Honduras	4.8%	12.0oz	5
Singha-bottle	Lager	Thailand	5.0%	11.2oz	6.5

SAKE

Hakutsuru	<i>Junmai Dai Gingo</i>	Japan	15.5%	720ml	48
Sho Chiku Bai "WARM"	<i>Junmai</i>	California	15.0%	8.0oz	7
Sho Chiku Bai	<i>Nigori - Unfiltered</i>	California	16.0%	300ml	12
Takara Sierra	<i>Gingo</i>	California	12.0%	300ml	15

**WINE**

Zardetto	small bottle	Prosecco Doc	Zardetto, Italy	11.0%	187ml	7
Francois Montand	small bottle	Brut Sparkling	Vigneron, France	11.0%	187ml	10
Hanh	1/2 bottle	Cab. Sauvignon	Soledad, CA	13.5%	375ml	15
Robert Mondavi 2014		Cab. Sauvignon	Napa Valley, CA	15.0%	750ml	39
Robert Mondavi 2015		Cab. Sauvignon	Napa Valley, CA	15.0%	750ml	45
Catena	1/2 bottle	Malbec	Mendoza, Argentina	13.5%	375ml	18
Tortoise Creek		Merlot	Clarksburg, CA	14.0%	750ml	27
Angeline	1/2 bottle	Pinot Noir	Sonoma, CA	14.3%	375ml	15
Angeline		Chardonnay	Santa Barbara, CA	13.5%	750ml	25
Duckhorn	1/2 bottle	Chardonnay	Hopland, CA	14.1%	375ml	27
Martin Ray	1/2 bottle	Chardonnay	Sonoma, CA	13.8%	375ml	16
Dopfe & Irion		Crustaces	Pfaffenheim, Alsace, France	11.5%	750ml	29
Annalisa/Cielo		Pinot Grigio	Montorso Vicentino, Italy	12.0%	750ml	20
Tiefenbrunner		Pinot Grigio	Cortaccia, Italy	12.5%	375ml	15
Duckhorn	1/2 bottle	Sauvignon Blanc	Napa Valley, CA	13.5%	375ml	26
Frog's Leap	1/2 bottle	Sauvignon Blanc	Rutherford, CA	12.9%	375ml	16
Fire Road/Ponga		Sauvignon Blanc	Marlborough, New Zealand	13.0%	750ml	25

Please feel free to take home your unfinished bottle of wine.

Cocktails



Long Island Iced Tea	Vodka, gin, rum and tequila	12
Mai Tai	Rum, orange curacao, almond syrup, pineapple and fresh lime juice.	8
Manhattan	Whiskey and sweet vermouth	8
Margarita	Tequila, triple sec, simple syrup and fresh lime juice	8
Phuket Margarita	Patron Anejo Tequila, blue curacao and fresh lime juice	16
Martini	Choice of Gin or Vodka and dry vermouth	8
Lychee Martini	Absolute vodka with lychee fruit and ginger purée	11
Mojito	Rum, simple syrup, lime wedges, mints and soda	8
Moscow Mule	Vodka, ginger puree, fresh lime juice, simple syrup and Soda,	8
Old Fashion	Bulleit Rye Whiskey, orange slice, simple syrup, bitters and Cherry	9
Rum Runner	Light Rum, dark liqueur, banana liqueur and orange juice	9
Tequila Sunrise	Tequila, Orange Juice and Grenadine	8
Thai Tea Rumba	Amber rum, Thai tea and half & half	8

VODKA

Absolut	5
Belvedere	6
Ciroc	6
Grey Goose	6
Skyy	4
Svedka	4
Tito's Handmade	5

SCOTCH

Glenfiddich 14yrs Single Malt	12
Glenfiddich 18yrs Single Malt	26
Glenlivet 12	11
Johnnie Walker Black	8
Johnnie Walker Blue	46
Monkey Shoulder	8

BOURBON

Jim Beam	5
Knob Creek	6
Woodford Reserve	8
Woodford Reserve Rye	7

WHISKEY

Bulleit Rye	7
Crown Royal	6
Crown Royal Apple	6
Crown Royal Rye	6
Crown Royal XO	10
Crown Royal XR	24
Jack Daniel's Old No. 7 Tenn	5
Jack Daniel's 27 Gold	20
Jameson Irish	6
Maker's Mark	6
Suntory Toki	8

CORDIALS

Bailey Irish Cream	6
Disaronno Amaretto	5
Grand Marnier	6
Grand Marnier Cuvee Du Centenaire	40
Jagermeister	6
Kahlua Coffee Liqueur	6
Rumple Minze	5

COGNAC

Courvoisier VS	7
Hine Rare VSOP	12
Remy Martin VSOP	10
Remy Martin XO	38

GIN

Beefeater	6
Bombay Sapphire	8
Hendrick's	8
Hendrick's Midsummer Solstice	10
Tanqueray	5

RUM

Bacardi Superior	4
Bacardi Reserva 8yrs	6
Brugal Anejo	5
Diplomatico Reserva	10
Ron Zacapa XO	22
Zaya	6

TEQUILA

Casamigos	16
Don Julio Anejo	15
Jose Cuervo Especial Gold	4
Patron Anejo	13

* Additional charge apply for mixers, soda or juice.

Appetizers

Trio		18
Shrimp Rolls (4), Crispy Rolls (4) and Crab Rangoon (4) served with sweet chili sauce.		
Basil Mussel* (<i>Hoy Ob</i>)		9.5
Baked in fresh chili, basil and lemongrass sauce.		
Calamari		9
Panko breaded, fried served with sweet chili sauce.		
Crab Rangoon (7)		8
Stuffed with crabmeat, cream cheese, scallion, onion and fried served with sweet chili sauce.		
Crispy Rolls (4)		7
Stuffed with chicken, cabbage, carrots, bean threads served with sweet chili sauce.		
Vegetable Rolls (4)	Vegetarian	7
Stuffed with vegetables served with sweet chili sauce.		
Curry Pup (2)		6.5
Crispy pastry stuffed with curry chicken and potatoes served with sweet vinegar sauce.		
Fresh Spring Rolls (2)	Add Shrimps + \$2.5 Gluten Free/Vegetarian offered with Tofu	7
Soft wrappers with lettuce, egg, cucumbers, cilantro, mint. Served with Thai sweet and spicy sauce.		
Gui Chai (2)	Gluten Free/Vegetarian	6.5
Crispy Chive Dumpling “rice flour” stuffed with chives and serve with home made mild gluten free sauce.		
Satay (4)		8
Chicken marinated and grilled served with cucumber salad and peanut sauce.		
Shrimp Rolls (4)		9.5
Crispy wrapped shrimps served with sweet chili sauce.		
Thai Dumpling (5)		9
Steamed dumpling stuffed with chicken, shrimp served with fried minced garlic and soy sauce.		
Thai E-Sarn Sausage		9
Grilled <i>Eastern Thai</i> pork sausages served with fresh ginger, chili, lettuce, cucumber and roasted peanut.		
Tofu Tod	Gluten Free/Vegetarian	7
Crispy fried tofu served with sweet chili sauce and ground peanuts.		

Salads

Grilled Beef Salad*++ (<i>Num Tok</i>)	Gluten Free	10
Medium rare, seasoned with lime juice, ground chili, pepper, onions, mint and Thai spices.		
Ground Chicken Salad* (<i>Larb Gai</i>)	Gluten Free	8
Seasoned with chili, pepper, onions, mint, lime juice and Thai spices.		
Mixture of green	Gluten Free with tamarind dressing only/Vegetarian	6
Salad and fresh vegetables served with home made peanut or tamarind dressing.		
Papaya Salad* (<i>Som Tum</i>)	Gluten Free	9
Julienne green papaya, peanuts, green beans, tomatoes, carrots, chili and lime juice.		

Soups

(Select Protein then Soup Style)

Choice of	Bowl	Hot Pot
Chicken, Veggie or Tofu	7	13
Shrimp	9	15
Seafood (Shrimp, Squid & Mussels)	10	19
Lemongrass* (<i>Tom Yum</i>)	Gluten Free	
Spicy and sour with mushrooms, onions and tomatoes.		
Coconut* (<i>Tom Kha</i>)	Gluten Free	
Galangal, coconut milk, mushroom, onion with spicy and sour flavor.		

* = Mild to Spicy (all curry dishes can increase spice level but will NOT be able to reduce spicy level)

All other modification are subject to our Chef approval.

++Consumer Advisory:

Consuming raw or undercooked meats, seafood, may increase your risk of foodborne illness.

Off the coast and more

coast

Fish Bite

18

Seasoned in Thai spice and flash fry. Served with original sriracha sauce.
Locally sourced fishes from our VB coast. Please inquire availability and type of fish.

Whole Fish

Chesapeake Bay's Flounder Small/25 Medium/30 Large/35

Chili Paste Whole Fish (*Pra Pad Peth*)**

Crispy whole fish serve meat filleted and sautéed with traditional Thai chili paste, string beans, carrots, bell peppers, fresh basil, peppercorn and lemongrass.

Roasted Garlic Whole Fish

Crispy whole fish serve meat filleted and topped with roasted garlic, cucumber, tomato and cilantro. With chili, garlic and fresh lime sauce on the side for dipping.

Fillet Fish

Locally Sourced Fillet/28
(Tile, Trigger, Tautog or seasonal species) Salmon (8oz)/23
(High Quality)

Panang Fillet Fish

Fillet fish simmered in coconut milk & chili paste. Serve with rice noodle, broccoli, carrot, string bean and baby corn.

Suki Noodle**

This cross cultures bean thread noodle soup is cooked in tofu and sriracha sauces. Served with egg, shredded cabbage, bean sprouts, sesame seeds. topped with roasted garlic, cilantro & scallions.

& More

Crabmeat Fried Rice

Mkt.

Sautéed with egg, onions, sweet peas, carrot, baby corn, celery & basil.
Topped with cilantro & cucumbers.

Duck with Basil Sauce*

28

Half duck (free range, lean meat) sautéed with ground chicken, a touch of fresh chili, pepper corn, onion, napa, lemongrass, bell peppers and fresh basil.

Pork Sa Wan

16

Coconut marinated crispy pork serve with roasted rice chili sauce and sweet chili sauce

Valicious*

16

Light breaded Chicken sautéed with chili paste, cashew nuts, red onions, lemongrass, fresh basil, scallions, cilantro and served with lettuce.

Ground Chicken Basil*

13

Popular Thai street food, sautéed with pepper corn, string beans, carrots, fresh chili and basil.

Eggplant with Ground Chicken*

13

Fresh chili, garlic, onions, carrots, fresh basil, bell peppers, bean paste & scallions.

Jasmine rice, Brown rice, or Sticky rice (not included - Optional)

1.5

Entrees

Choice of

Chicken or Pork	13
Squid	15
Beef or Shrimp	16
Shrimp & Chicken	17
Seafood (Shrimp, Squid & Mussels)	19
Fillet Fish	23
Duck (half)	28
<i>(Vegetarian Protein Choice)</i>	
Green Jack Fruit, Tofu, Mixed Veggie or	13
Imitation-Duck (Seitan, made from wheat gluten)	15
Jasmine rice, Brown rice, or Sticky rice (not included - Optional)	1.5

Sauté

Basil* (<i>Kha Prao</i>)	Vegetarian offered
String beans, carrots, pepper corn, fresh chili, bell pepper, onion, lemongrass and basil.	
Cashew Nut* (<i>Med Ma Muang</i>)	
Roasted chili paste, cashew nuts, onions, carrots, scallions and dried chili.	
Eggplant* (<i>Ma Keau</i>)	Vegetarian offered
With fresh chili, garlic, onions, carrots, fresh basil, bell pepper, bean paste and scallion.	
Garlic Pepper (<i>Kha Tiem Prik Thai</i>)	Vegetarian offered
Ground pepper, fresh garlic, onions, scallions and served with broccoli.	
Ginger (<i>Khing</i>)	Vegetarian offered
Fresh ginger, Thai mushroom, onions, carrots, baby corn, scallions and bean sauce.	
Mixed Vegetables (<i>Pad Pak</i>)	Vegetarian offered
With fresh garlic sauce.	
Mr. Green* (<i>Nam Prik Pao</i>)	
Roasted chili paste, string beans, lemongrass, fresh basil and served with broccoli.	
Prik Khing**	Gluten Free
Thai chili paste, string beans, carrots and fresh basil.	
Thai Sweet and Sour* (<i>Very Mild</i>)	Gluten Free/Vegetarian offered
Pineapple, baby corn, tomatoes, onions, carrots and scallion in light spicy gravy sauce.	

Curry/Stew

Dry Curry** (<i>Gang Hoh</i>)	Gluten Free/Vegetarian offered
Bean thread noodle, sautéed in curry coconut milk sauce, sweet pea, eggplant, carrot, baby corn, string bean, mushroom, and fresh basil.	
Green Curry*** (<i>Gang Kheow Whan</i>)	Gluten Free/Vegetarian offered
Eggplant, baby corn, peas, string beans, bell pepper, carrots & fresh basil, cooked in coconut milk.	
Jungle Stew***** (<i>Gang Par</i>)	Caution, this dish is very spicy. - PRO only
Cooked in chili paste, rhizome, fresh basil, peppercorn, eggplant, mushroom, string bean, carrot, & baby corn.	
Pa Nang*	Gluten Free
Thai traditional chili paste and coconut milk sauce, string beans and carrots.	
Red Curry* (<i>Gang Dang</i>)	Gluten Free/Vegetarian offered
Zucchini, baby corn, peas, string beans, bell pepper, carrots & fresh basil, cooked in coconut milk.	
Mussamun	Gluten Free/Vegetarian offered
Potatoes, onions and peanuts, cooked in coconut milk.	
Yellow Curry* (<i>Gang Luong</i>)	Gluten Free
Pineapple, onions and bell pepper, cooked in coconut milk.	

* = Spicy (modifiable on most dishes)

Entrees

Vegetarian, please inform our staffs on **Egg** preference)

Choice of

Chicken or Pork	13
Squid	15
Beef or Shrimp	16
Shrimp & Chicken	17
Seafood (Shrimp, Squid & Mussels)	19
Fillet Fish	23
Duck (half)	28
<i>(Vegetarian Protein Choice)</i>	
Green Jack Fruit, Tofu, Mixed Veggie or	13
Imitation-Duck (Seitan, made from wheat gluten)	15

Fried Rice

- Green Chili Fried Rice***** Gluten Free/Vegetarian offered+
Sautéed with chili paste, egg, onion, sweet peas, baby corn, carrots and fresh basil.
- Fried Rice (Kao Pad)** Vegetarian offered+
Egg, onions, sweet peas, baby corn and carrots.
- Pineapple Cashew Nut Fried Rice (Raum Mit)** Vegetarian offered+
Pineapple, cashew nuts, egg and onions.

Sauté Noodle

- Baked Bean Thread Noodle (Ob Woon-Sen)** Vegetarian offered
With fresh ginger, Thai mushroom, onions, carrots, baby corn, scallions and bean sauce.
- Ginger Pad Thai** Vegetarian offered+
Rice noodles sautéed with fresh ginger, garlic, bell peppers, egg, bean sprouts and scallions.
- Drunken Noodle* (Kee Mao)** Vegetarian offered+
Flat rice noodles sautéed with fresh chili, collard greens, tomatoes, egg, onion, bell pepper and fresh basil.
- Pad Thai**
Rice noodles sautéed with exotic Thai sauce, egg, bean sprouts and scallions, ground **peanuts**.
- See Ew** Vegetarian offered+
Flat rice noodles sautéed with Thai soy sauce, egg, broccoli, carrots and collard greens.
- Southern Pad Thai** Gluten Free/Vegetarian offered
Rice noodles sautéed with Mussamun curry paste, coconut milk, bean sprouts and scallions, **peanuts**.

Noodle Soup

- Clear Broth**
Rice noodle soup in clear broth served with shredded cabbage, bean sprouts, topped with roasted garlic, cilantro and scallions.
- Suki****
This cross cultures noodle soup is cooked in tofu and sriracha sauces. Served with shredded cabbage, bean sprouts, sesame seeds, egg, topped with roasted garlic, cilantro & scallions. Rice noodle or bean thread.
- Tom Yum - NOODLE***
The most popular rice noodle soup in Thailand, served with shredded cabbage, bean sprouts, coconut milk, roasted garlic, cilantro & scallions, topped with ground **peanuts**.

Chiang Rai

Three proteins choices, Beef Shank/15, Frank Steak/16 or Half Duck (free range)/28
Rice noodle with traditional herb and beef broth soup serve with bean sprouts, top with roasted garlic, Cilantro and scallion

Extra Side and Add On

Egg	1
Cashew nut (1oz), Any Vegetable (2oz) or an Egg (cooked on the side)	2
Chicken (3oz), Tofu (5pcs), Pork (3oz), Squid (4pcs) or Mixed Veggie (3oz)	3
Beef (3oz), Shrimp (3pcs), Imitation-Duck (5oz) or Steamed Vegetables (5oz)	5

Desserts



Mango & Sticky Rice

7



Ice Cream & Banana
(Home Made & Dairy Free)

7

Coconut Ice Cream
Fried Banana
(with Honey & Sesame)

5

5



Steamed Rice Pudding
(Rice Flour & Coconut Cream)

5

The closure

Bailey Irish Cream	Cordials	6
Disaronno Amaretto	Cordials	5
Grand Marnier	Cordials	6
Grand Marnier Cuvee Du Centenaire	Cordials	40
Kahlua Coffee Liqueur	Cordials	6
Courvoisier VS	Cognac	7
Hine Rare VSOP	Cognac	12
Remy Martin VSOP	Cognac	10
Remy Martin XO	Cognac	38
Diplomatico Reservva	Rum	9
Ron Zacapa XO	Rum	22
Glenfiddich 18yrs	Scotch	26
Johnnie Walker Blue	Scotch	46
Don Julio Anejo	Tequila	15
Patron Anejo	Tequila	13