

PALM'S THAI DINING



Take Out Menu

1923 University Ave.
Berkeley, CA 94704
Tel: (510) 548 - 1888

STORE HOURS:


LUNCH: MON.-~~FRI~~ 11:00 A.M.-2:30 P.M.

DINNER: MON.-~~THURS~~ 5:00 P.M.-9:30 P.M.

~~FRI - SAT~~ 5:00 P.M.-10:00 P.M.

SUN 12:00 P.M.

10:00 P.M.

We accept 

All elements on this menu are subject to change without notice.

LUNCH MENU

ENTRÉES

Veggie/Tofu: 6.00 Chicken, Pork, or Beef: 6.00
Shrimp or Squid: 7.50 Seafood: 9.00

* 101. BASIL STIR-FRY

Fresh ground chili, garlic, bell peppers, onions, and basil leaves. (If shrimp is requested, mushrooms will also be added to the dish)

* 102. FRESH GINGER

Fresh shredded ginger, ground fresh chili, black fungus, onions, bell peppers, soybean paste with a touch of spices.

103. SWEET AND SOUR

Tomatoes, cucumbers, mushrooms, onions, bell peppers, pineapple, mixed in a sweet and sour sauce.

104. VEGETABLES AND CASHEW NUTS

Bamboo shoots, mushrooms, broccoli, baby corn, onions, bell peppers, and cashew nuts.

* 105. GARLIC AND BLACK PEPPER

Fresh garlic and black peppers, on a bed of lettuce and steamed broccoli.

106. CHICKEN OVER RICE

Chicken with bamboo shoots, onions, and mushrooms in our oyster sauce with gravy over rice.

107. VEGETABLE COMBINATION

Mixed vegetables stir-fried with your choice of meat.

* 108. CHICKEN CASHEW NUT

Chicken stir-fried with cashew nuts, roasted chili, onions, bell peppers, and water chestnuts in a sweet chili paste.

* THAI CURRIES

(Served with steamed rice)

Veggie/Tofu: 6.00 Chicken, Pork, or Beef: 6.00
Shrimp or Squid: 7.50 Seafood: 9.00

109. RED CURRY

Eggplant, bamboo shoots, bell peppers, and basil leaves in Thai red coconut milk curry.

110. GREEN CURRY

Eggplant, bamboo shoots, bell peppers, and basil leaves in a Thai green coconut milk curry.

111. YELLOW CURRY

Potatoes, carrots, onions, and bell peppers in Thai yellow coconut milk curry.

112. MUSSAMUN CURRY

Potatoes, onions, and peanuts in a rich-flavored mussamun coconut milk curry.

113. PANANG CURRY

Bell peppers, mushrooms, kaffir lime leaves, and basil leaves in panang coconut milk.

NOODLES

Veggie/Tofu: 6.00 Chicken, Pork, or Beef: 6.00
Shrimp or Squid: 7.50 Seafood: 9.00

114. PAD THAI

Pan-fried fresh rice noodles with eggs, green onions, bean sprouts, and tofu; mixed with a sweet and slightly sour Pad Thai sauce.

115. PAD SEE EW

Pan fried fresh wide rice noodles with eggs, broccoli, and flavored with dark soy sauce.

* 116. PAD KEE MAO

Pan fried fresh wide rice noodles with eggs, ground chili, bell peppers, onions, tomatoes, and basil.

117. RAHD NAH

Pan-fried wide rice noodles topped with snow peas, mushrooms, and broccoli, in a gravy oyster sauce.

118. HOUSE SPECIAL NOODLE SOUP

Medium sized rice noodles with crispy wontons, green onions, bean sprouts, and cilantro in a sour soup.

* 119. CURRY NOODLES

Egg noodles cooked in a red curry soup with shallots, cilantro, and pickled lettuce.

120. SPICY EGG NOODLE

Yellow noodles with bell peppers, green beans, mushrooms, cabbage, baby corn, and basil.

FRIED RICE

Veggie/Tofu: 6.00 Chicken, Pork, or Beef: 6.00
Shrimp or Squid: 7.50 Seafood: 9.00

121. THAI FRIED RICE

Typical fried rice with eggs, green onions, tomatoes, and broccoli.

* 122. SPICY FRIED RICE

Fried rice with eggs, fresh ground chili, onions, bell peppers, tomatoes, and basil.

123. FRIED RICE WITH CHINESE SAUSAGE

Fried rice with eggs, Chinese sausage, tomatoes, and onions.

124. PINEAPPLE FRIED RICE

Fried rice with eggs, pineapple, raisins, cashew nuts, tomatoes, carrots, onions, and green peas.

DINNER MENU

APPETIZERS

1. CHICKEN SATAY _____ 5.50

Marinated chicken on skewers, served with peanut sauce and cucumber sauce.

2. EGG ROLLS _____ 3.50

Deep fried spring rolls stuffed with cabbage, carrots, celery, black mushrooms, and silver noodles, served with plum sauce.

* 3. FRIED FISH CAKES _____ 6.00

Fried fish cake mixed with Thai curry and sliced green beans, served with cucumber sauce.

4. SPRING ROLLS

Fresh Thai salad rolls served with plum sauce and stuffed with either:

Tofu: 3.50 Thai Sausage: 4.00

5. SHRIMP WONTONS _____ 6.00

Golden fried wontons stuffed with marinated shrimp served with plum sauce

6. FRIED TOFU _____ 4.50

Deep fried tofu served with plum sauce.

7. GOLDEN SQUID _____ 7.00

Golden fried battered squid served with plum sauce.

SOUPS

Veggie/Tofu - 1/2 3.50 Full: 7.00 Chicken - 1/2 4.00 Full: 7.50

Shrimp - 1/2 4.50 Full: 8.00 Seafood - 1/2 5.50 Full: 9.50

* 8. TOM YUM SOUP

Hot and sour soup mixed with exotic Thai herbs, onions, and galangal lemon grass.

* 9. TOM KHA SOUP

Coconut milk soup seasoned with galangal, kaffir lime leaves, lemon grass, and mushrooms.

10. CLEAR DAIKON SOUP

A mild Daikon soup with glass noodles, green onions, mushrooms, and cabbage.

SALADS

11. PEANUT SAUCE SALAD

Lettuce, tomatoes, cucumbers, eggs, and bean sprouts.

Tofu: 6.50 Chicken: 7.00 Shrimp: 8.50

11A. THAI SALAD

Lettuce, tomatoes, eggs, and cucumbers, topped with our honey mustard dressing.

Tofu: 6.50 Chicken: 7.00 Shrimp: 8.50

* 12. SPICY BEEF SALAD _____ 7.50

Grilled sliced beef seasoned with Thai herbs, tomatoes, lemon grass, kaffir lime leaves, mint leaves, lettuce, lime juice, and ground roasted rice.

* 13. LEMONGRASS CHICKEN SALAD _____ 7.50

Grilled lemongrass chicken in a salad of tomatoes, cucumbers, onions, shallots, and kaffir lime leaves with a touch of lime juice and spices.

* 14. SPICY MEAT SALAD _____ 7.50

Served with your choice of ground pork, chicken, or beef. Seasoned with Thai herbs and spices, mixed with shallots, green onions, mints, and ground roasted rice.

* 15. PAPAYA SALAD _____ 6.00

Shredded green papaya, mixed with tomatoes, green beans, and roasted peanuts. Served in a lemon juice based dressing.

* 16. SPICY SEAFOOD SALAD _____ 9.50

Steamed shrimp, mussels, squids and scallops, with tomatoes, shallots, lemon grass, kaffir lime leaves, mints, and lettuce with a touch of lime juice and spices.

STIR FRIED DISHES

(Served with steamed rice)

Veggie/Tofu: 7.00 Chicken, Pork, or Beef: 7.50

Shrimp or Squid: 8.50 Seafood: 9.50

* 17. BASIL STIR-FRY

Fresh ground chili, garlic, bell peppers, onions, and basil leaves. (If shrimp or squid is requested, mushrooms will also be added to the dish)

* 18. CHICKEN CASHEW NUT

Chicken stir-fried with cashew nuts, roasted chili, onions, bell peppers, and water chestnuts; served in a sweet chili paste.

19. SWEET AND SOUR

Tomatoes, cucumbers, mushrooms, onions, bell peppers, and pineapple; served in a sweet and sour sauce.

20. VEGETABLES AND CASHEW NUTS

Bamboo shoots, mushrooms, broccoli, baby corn, onions, bell peppers, and cashew nuts.

21. GLASS NOODLE STIR-FRY

Stir-fried glass noodles with eggs, cabbage, baby corn, snow peas, tomatoes, mushrooms, onions, and bell peppers.

* 22. GARLIC AND BLACK PEPPER

Consists of fresh garlic and black pepper, topped with broccoli, and served on a bed of lettuce.

23. PAD SAM SAHAI

Consists of baby corn, mushrooms, and broccoli.

24. VEGETABLE COMBINATION

Mixed vegetables stir-fried.

* 25. EGGPLANT STIR-FRY

Eggplant, bell peppers, onions, and basil leaves; served in a sweet chili sauce, with a touch of spices.

* 26. FRESH GINGER

Fresh ginger strips, mushrooms, onions, bell peppers, and soy bean paste with a touch of spices.

* 27. CHILI PASTE

Green beans, bell peppers, and kaffir lime leaves in a Thai chili paste.

* 28. SPICY STIR-FRY

Eggplant, bamboo shoots, onions, bell peppers, and basil leaves; served in a Thai chili paste.

29. BROCCOLI IN OYSTER SAUCE

Served with your choice of meat with oyster sauce mixed with steamed broccoli.

30. PEANUT SAUCE MEDLEY

Broccoli, carrots, baby corn, cabbage, and green beans; marinated in yellow curry and topped with peanut sauce.

- THAI CURRIES

(Served with steamed rice)

Veggie/Tofu: 7.00 Chicken, Pork, or Beef: 7.50

Shrimp or Squid: 8.50 Seafood: 9.50

31. RED CURRY

Red curry paste in coconut milk with eggplant, bamboo shoots, bell peppers, and basil leaves.

32. GREEN CURRY

Green curry paste in coconut milk with eggplants, bamboo shoots, bell peppers, and basil leaves.

33. YELLOW CURRY

Yellow curry paste in coconut milk with potatoes, onions, carrots, and bell peppers.

34. MUSSAMUN CURRY

Mussamun curry in coconut milk with potatoes, onions, and peanuts.

35. PANANG CURRY

Panang curry paste in coconut milk with bell peppers, mushrooms, kaffir lime leaves, and basil leaves.

36. RED CURRY DUCK 10.00

Boneless sliced roast duck in red curry paste, coconut milk, eggplant, tomatoes, pineapples, bell peppers, and basil leaves.

SEAFOOD DISHES

(Served with steamed rice)

- 37. SPICY CATFISH 10.50

Spicy catfish with kaffir lime leaves, green beans, and bell peppers sautéed in chao chee paste.

- 38. SPICY CATFISH 10.50

Crispy catfish, bamboo shoots, eggplants, onions, basil leaves, and bell pepper sautéed in spicy chili paste.

- 39. CHILI FISH 10.00

Tilapia fillet lightly deep fried, with steamed broccoli, cabbage, carrots, green beans, and baby corn; topped with bell peppers and hot chili sauce.

- 40. THREE FLAVORED FISH 10.00

Tilapia fillet lightly deep fried, with steamed broccoli, cabbage, carrots, green beans, and baby corn; topped with pineapples, tomatoes, onions, cucumbers, basil leaves, bell peppers, and a spicy sweet and sour sauce.

- 41. FRESH GINGER FISH 10.00

Tilapia fillet lightly deep fried, with steamed broccoli, cabbage, and carrots; topped with fresh ginger strips, onions, mushrooms, bell peppers, green beans, baby corn, and snow peas in a gravy sauce.

- 42. SPICY SEAFOOD STIR-FRY 10.50

Seafood combination stir-fried in red chili sauce with galangal, lemon grass, kaffir lime leaves, bell peppers, mushrooms, basil, and onions.

43. SHRIMP WITH ASPARAGUS 10.50

Shrimp stir-fried with asparagus, shiitake mushrooms, fungus, mushrooms, and baby corn.

- 44. SEAFOOD CASSEROLE 12.50

Scallops, shrimp, squid mussels, and fish; steamed in coconut milk, egg, and red curry mixture.

CHEF'S CHOICE

(Served with steamed rice)

45. FLAMING BEEF 10.00

Tender slices of beef with pineapples, tomatoes, mushrooms, green onions, and sesame seeds; served in oyster sauce and honey.

46. BARBEQUE CHICKEN 8.50

Half a chicken marinated in Palm's special sauce.

47. LEMONGRASS FRIED CHICKEN 8.00

Chicken marinated with lemongrass and lightly deep fried. Served on a bed of cabbage, with green beans, carrots, baby corn, and broccoli; topped with sweet lime sauce.

48. LEMONGRASS BARBEQUE CHICKEN 8.00

Grilled chicken marinated in lemongrass with green beans, carrots, baby corn, and broccoli; served on a bed of cabbage and topped with peanut sauce.

49. CRISPY DUCK 10.50

Deep fried half duck with broccoli, baby corn, carrots, and snow peas; dipped in Palm's special sauce.

50. CRISPY GINGER DUCK 10.50

Deep fried boneless duck topped with mushrooms, bell peppers, and fresh ginger strips in gravy sauce.

NOODLES

Veggie/Tofu: 7.00 Chicken, Pork, or Beef: 7.50

Shrimp or Squid: 8.50 Seafood: 9.50

51. PAD THAI

Pan-fried fresh rice noodles with eggs, green onions, bean sprouts, and tofu. Served with a sweet and slightly sour Pad Thai sauce, and topped with crushed ground peanuts.

52. GLASS NOODLE PAD THAI

Pan-fried glass noodles with eggs, green onions, bean sprouts, and tofu; mixed with a special Thai sauce.

53. PAD SEE EW

Pan-fried wide rice noodles with broccoli, and flavored with dark sweet soy sauce.

54. RAHD NAH

Pan-fried wide rice noodles topped with snow peas, mushrooms, and broccoli, drenched in a Thai gravy sauce.

- 55. PAD KEE MAO

Pan-fried wide rice noodles with ground chili, bell peppers, onions, tomatoes, and basil.

56. CHICKEN NOODLE

Pan-fried wide rice noodles with chicken, eggs, onions, mushrooms, lettuce, and black pepper.

57. CRISPY NOODLES IN GRAVY

Crispy egg noodles topped with bamboo shoots, cabbage, bell peppers, mushrooms, and green onions; drenched in our oyster gravy sauce.

- 58. CURRY NOODLES

Egg noodles cooked in a red curry soup along with shallots, sliced cabbage, cilantro, pickled lettuce, and green onions.

FRIED RICE

Veggie/Tofu: 7.00 Chicken, Pork, or Beef: 7.50

Shrimp or Squid: 8.50 Seafood: 9.50

59. THAI FRIED RICE

Fried rice with eggs, green onions, tomatoes, and broccoli.

- 60. SPICY FRIED RICE

Fried rice with eggs, fresh ground chili, onions, bell peppers, tomatoes, and basil.

61. PINEAPPLE FRIED RICE

Fried rice with eggs, pineapples, raisins, cashew nuts, tomatoes, carrots, onions, and green peas.

62. FRIED RICE WITH THAI SAUSAGE

Fried rice with eggs, Thai sausage, tomatoes, and onions.

DESSERTS

FRIED BANANA WITH ICE CREAM 3.50

Deep fried banana served with vanilla or coconut ice cream.

MANGO AND SWEET STICKY RICE Seasonal

Sweet sticky rice served with a fresh, sweet mango.

VANILLA ICE CREAM 1.50

COCONUT ICE CREAM 2.00

SIDE ORDERS

STEAMED RICE 1.00

STICKY RICE 1.50

PEANUT SAUCE 1.00

CUCUMBER SAUCE 1.00

STEAMED VEGETABLES 2.00

BEVERAGES

REGULAR OR DIET SOFT DRINKS 1.25

THAI ICED TEA OR THAI ICED COFFEE 2.00

FRESH YOUNG COCONUT JUICE 2.00

- Indicates level of spiciness