

APPETIZERS

	weekdays 11am - 3 pm	after 3 pm weekends holidays
Crab Rangoon Cream cheese & crab meat wrapped in wonton skin	4.95	5.25
Shrimp Or Veggie Egg Rolls (Poh-Pia Tod) (2) Served with sweet and sour sauce	3.25	3.50
Fresh Spring Rolls (Poh-Pia Sod) Fresh Thai salad rolls filled with steamed bean sprout, fresh cucumber, cooked tofu, and scrambled egg, topped with plum sauce, red pepper and green onion	4.25	4.75
Shrimps in Blankets (Goong Hor) Deep-fried shrimp wrapped in rice paper, and served with our distinctive sauce	5.25	5.75
Shrimp Dumplings (Shu Mai) Steamed imperial shrimp dumpling served with garlic and spicy sauce	5.25	5.75
Pot Stickers (Gyoza) Pan-fried Thai pasty filled with chopped chicken and vegetable served with spicy soy sauce	5.25	5.75
Grilled Chicken or Beef Satay Thai shish-ke-bab, 6 skewers of your choice marinated in herbs and coconut milk, served with our own delicious Peanut sauce and complemented with a side of cucumber salad	5.75	6.25
Spicy Beef Skewered beef, marinated in Thai herbs and grilled to perfection served with chili sauce and cucumber salad	5.75	6.25
Fried Tofu Vegetarian (Soy Bean Curd Cake) Deep-fried tofu served with our own spicy sweet & sour peanut plum sauce	3.95	4.25
Mee Krob Thai rice sticks, crispy thin noodles in sweet & sour tomato paste with bean sprout	4.95	5.25
Fish Cakes (Tod Mun Pla) 🍴 Golden fried spicy walleye pike fish cakes served with spicy peanut cucumber salad	6.50	6.95
Shrimp-Vegetable Tempura Lightly battered jumbo shrimps sweet potatoes, bell pepper and broccoli deep fried, and served with our homemade sauce	6.50	6.95
Summer Rolls Shrimp, chicken, lettuce, mint, carrot, and cucumber wrapped in rice paper	4.95	5.25
Golden Shrimp Cake Deep-fried shrimp cake served with spicy sweet & sour sauce	4.95	5.25
Fried Calamari Battered, deep-fried calamari, served with chili dip	6.25	6.75
Edamame Warm boiled soy bean, lightly salted	3.25	3.75
Soft Shell Crab Deep-fried lightly battered soft-shell crab served with spicy sweet & sour sauce	6.50	6.95

SOUPS

	weekdays 11am - 3 pm	after 3 pm weekends holidays
(Every bowl of our soup is freshly cooked for each individual order. Large bowl suggested for two to share)		
Chicken Rice Soup Thai jasmine rice, fresh white meat chicken (shrimp \$6.00/6.50) cooked in clear broth with celery topping with cilantro, green onion and a drop of sesame oil	5.50	5.95
Shrimp Wonton Soup Shrimp won ton cooked in clear broth with celery topping with cilantro, green onion and a drop of garlic oil	5.75	6.25
Vegetable Soup Fresh vegetable with tofu or chicken	5.50	5.95
Miso Soup Soft tofu, seaweed, and scallion in soy bean soup	3.25	3.95
Tempura Udon Soup Hot udon soup with assorted tempura	6.75	7.25
Tom Yum Soup 🍴 Hot and sour chicken (shrimp \$6.50, \$6.95) soup with straw mushrooms, bitter lemon leaf, onion and herbs in lemon grass broth	5.75	6.25
Tom Kha Kai 🍴 White chicken in sweet & sour broth with lemongrass and coconut milk	5.75	6.25
Chicken/Beef Noodles Soup Small noodles, bean sprouts with chicken or tender beef	5.75	6.25
Lemongrass Seafood 🍴 Shrimp, scallop, squid and mussels with straw mushrooms. Thai herbs in a hot and spicy lemongrass broth	8.95	9.25

SALADS

Cucumber Salad (Ajard) A small cup of fresh crisp cucumber with a mild sweet & sour onion dressing	1.95	2.50
Larb Gai 🍴 Chopped white chicken meat with lemon juice, mint, onion, roasted rice powder and hot pepper	5.95	6.50
Garden Salad Lettuce, cucumber, tomato, white onion and carrots served with homemade dressing	4.95	5.25
Seaweed Salad Seaweed and cucumber in sesame oil and a light vinaigrette	3.95	4.25
Seafood Salad 🍴 Shrimp, scallop, squid and mussels tossed with onion and lemongrass in a spicy lemon dressing	8.95	9.25
Pla Koong 🍴 Grilled shrimps, marinated in chili, lime juice and lemongrass served with a mixed green salad	6.75	7.25
Green Papaya Salad (Som Tum) 🍴 Our unique house salad...shredded green papaya and a boiled shrimp garnish mixed with green beans, tomato and ground peanuts in a spicy house dressing	5.95	6.50
Namtok Beef Salad 🍴 Tasty broiled sliced tender beef sprinkled with lemon juice, green onion, cilantro, fish sauce and hot pepper sauce.	6.25	6.75

ENTREES

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Rice is not including with entrees...but available...Hom Mali Thai Jasmine Rice Add chicken, tofu or vegetable extra \$1.00 Add shrimp, scallop or squid extra \$2.00		
1. Amarit Pepper Steak Stir-fried tender beef, bell pepper, onion mushrooms, peapod, tomato, and oriental vegetable in a tasty thick Thai sauce	6.95	7.50
2. Orange Chicken Battered chicken fries with orange sauce	6.95	7.50
3. Mongolian Beef Tender beef with scallion, bell pepper and white onion in a mild mongolian sauce	6.95	7.50
4. Rama Chicken (Pra Ram Loung Song) Stir-fried chicken breast with Thai herbs in a bed of crisp steamed broccoli topped with famous Amarit peanut sauce	6.95	7.50
5. Pepper & Garlic Chicken (Kai Kra-Tiem) Stir-fried chicken marinated with fresh garlic, white ground pepper and sweet soy sauce	6.95	7.50
6. Roast Duck (Ped Yarng) Thai style roast duck with honey soy sauce	7.50	8.00
7. Salmon Teriyaki Seared salmon topped with teriyaki sauce and green vegetable	13.95	14.95
8. Fried Hot & Spicy Meat (Pad Prik) 🍴 Stir-fried chicken or beef (Shrimp 7.50 /7.95) with garlic, hot pepper, onion and bamboo shoots in spicy sauce	6.95	7.50
9. Fried Spicy Basil Leaves with Meat 🍴 (Pad Kra-Prao) Stir-fried chopped chicken or beef (Shrimp 7.50/7.95 Duck 7.75/8.25) with garlic, basil leaf and hot pepper in spicy sauce	6.95	7.50
10. Sesame Chicken Battered chicken and steamed broccoli with sesame soy sauce	8.25	8.75
11. Pineapple Fried Rice Stir-fried rice with chicken, prawns, pineapple chunks, cashew nuts, egg, onion, peas, and carrots	8.25	8.75
12. Fried Rice (Kow Pad) Thai fried rice with egg, onion and your choice of chicken or beef (shrimp 7.50/7.95)	6.95	7.50
13. Sweet & Sour Chicken (Pad Preow Warn) Stir-fried vegetables in sweet & sour gravy with chicken or beef (shrimp 7.50/7.95)	6.95	7.50
14. Mixed Vegetables (Pad Ruam Mit) Stir-fried plain fresh vegetables (vegetarian style) or if you prefer with chicken or beef (shrimp 7.50/7.95)	6.95	7.50
15. Cashew Chicken 🍴 Stir-fried boneless chicken with cashew nut, peapod, bell pepper, pineapple, dried hot pepper and straw mushroom	6.95	7.50
16. Kungpao Chicken 🍴 Stir-fried chicken with onion, bell pepper, water chestnut, chili and peanut	6.95	7.50
17. Beef and Broccoli (Kanar Num Mun Hoy) Stir-fried sliced beef, ginger and broccoli in a delicious imported oyster sauce	6.95	7.50
18. Hot Fried Curry Chicken 🍴 (Chicken Pad Ped) Classic chicken curry cooked to a full flavor with coconut milk curry paste, bamboo shoots and hot pepper	6.95	7.50

19. Green Curry Beef (Kang Kheaw Wan Nue) 🍴 Brandy- beef with green curry sauce, green pea and eggplant. A recipe by the Prime Minister of Thailand	6.95	7.50
20. Mild Curry Chicken (Kang Karee Kai) Mild yellow curry chicken with potato and green pea	6.95	7.50
21. Ginger Chicken (Kai Pad Khing) Sautéed sliced chicken breast with fresh ginger, straw mushroom, onion and hot pepper	6.95	7.50
22. Beef Curry (Panang Nue) 🍴 A fragrantly roasted beef or chicken curry flavored with and ancient secret recipe of blended spices and peanut sauce	6.95	7.50
23. Pineapple Curry Shrimp Yellow curry shrimp with pineapple	7.25	7.75
24. Red Snapper Fillet (Pla Sarm Rose) 🍴 Deep-fried red snapper topped with Amarit's specially blended hot sauce	11.95	12.95
25. Mussaman Curry Beef or chicken in traditional homemade mussaman thick curry with peanut, tomato, pineapple, white onion and potato	6.95	7.50
26. Cat Fish with Spicy Sauce 🍴 (Pla-Duk Pad Ped) Crisp deep-fried catfish fillet pan-fried with Thai eggplant in a thick curry sauce	7.50	7.95

NOODLES

27. Pad Thai (Thai Style Noodles) Thin rice noodles stir-fried with small pieces of tofu egg, peanut (add chicken/ or extra tofu \$1.00, and shrimp \$2.00)	6.75	7.25
28. Pad Khee Mao (Spicy Crazy Noodles) 🍴 Broad rice noodles with chicken single prawn, sliced chili pepper, tomato, fresh sprouts, vegetable and sweet basil leaf.	7.25	7.75
29. Pad Woon Sen (Fried Bean Thread) Stir-fried crystal noodles, bean sprouts, chicken, carrots, mushroom, peapod, egg and onion plus a shrimp garnish	7.25	7.75
30. Pad See Eiw (Fried Large Noodles with Garlic & Soy Sauce) Stir-fried rice noodles with beef or chicken, egg, Chinese broccoli and caramelized sauce	7.25	7.75
31. Beef Gai Lan Chow Fun Large rice noodles stir-fried with delicious Thai style gravy including beef and Chinese broccoli	7.25	7.75
32. Singapore Noodles (Southern Thailand Style) Stir-fried thin wheat noodles, vegetables and seafood with curry powder	7.25	7.75
33. Goy Si Mi Crispy egg noodles topped with chicken and vegetables in gravy	7.25	7.75
34. Yakisoba Tossed yakisoba noodles with marinated chicken, mushrooms, carrots, cabbage and broccoli	7.50	7.95

AMARIT'S RECOMMENDATIONS

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Mussels With Wine And Cream Sauce Garlic baked green mussels in garlic butter sauce	8.25	8.75
Barbecued Spare ribs Marinated baby back ribs with homemade barbecued sauce	8.25	8.75
Salmon Chu Chi 🍷 Baked salmon fillet topped with thick chu chi curry and coconut milk sauce	13.95	14.95
Crying Tiger Tender succulent steak, lightly grilled and served with a delicate home made sauce	10.95	11.95
Unagi On Rice Barbecue eel with sesame seed	9.25	9.75
Sole Lime Steamed Sole fish with ginger, lemongrass, green onion ,cilantro and fresh lime	10.95	11.50
Duck Curry 🍷 Roast duck with pineapple, tomatoes, bell pepper, and lime leaf in red curry sauce	8.50	8.95
Cod with Miso Ginger Sauce Seared Cod served with onion, bell pepper, mushroom, garlic and Miso ginger sauce	8.95	9.50

SIDE ORDERS

Small Rice (for 1 person)	1.00
Large Rice (for 2-3 people)	2.00
Brown Rice (for 1 person)	2.00
Large Brown Rice (for 2-3 people)	3.95
Amarit Signature Peanut Sauce	2.00
Steamed Noodles	2.00
Steamed Vegetables	3.00
* For our vegetarian guests . . . most items can be cooked without meat at your request and if there is a Thai dish you enjoy but do not see on our menu, please ask your server... "	

DESSERTS

Ice Cream Coconut, Green Tea, Red Bean	2.95
Moh Kang (Amarit custard)	2.95
Lychee On Ice	2.95
Mango and Sticky Rice Classic Thai dessert with fresh mango and sweet sticky rice a great taste Thailand.	4.95
Fried Banana Pan-fried banana, wrapped in rice paper	3.95

BEVERAGES

Soft Drinks (Coke, Sprite, Diet coke)	1.00
Coffee, Tea	1.50
Iced Tea	1.50
Freshly Squeezed Lemonade	2.75
Thai Iced Tea Deluxe	2.75
Iced Coffee Deluxe	2.75
Spring Water	1.50
Bubble Tea & Smoothies Coconut, Green Tea, Honeydew, Mango, Plum, Strawberry and Lychee	3.75



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