



1175 FOLSOM STREET, SAN FRANCISCO

Lunch: Monday - Friday 11:30am to 3pm

Dinner: Sunday - Thursday 5pm -10pm, Friday - Saturday 5pm - 10:30pm

★ Starred items are prepared spicy unless otherwise instructed.  
Most items can be tailored to accommodate any special diet needs

**Beginnings:**

1. keaw wan roti - grilled Indian bread with green curry & oriental eggplant	7.50
2. sate - marinated chicken breast or lamb grilled on bamboo skewers and served with peanut sauce	8.00
5. plamuk yang - marinated calamari grilled on bamboo skewers served with tamarind vinaigrette sauce	8.00
6. goong gra bog - crispy rice paper wrapped tiger prawns served with sweet dipping sauce	8.00
7. tod mun - Thai spiced fish cakes & yard long beans served with cucumber relish	7.00
8. paupia - crispy spring rolls of vermicelli and cabbage, served with Thai dipping sauce	6.50
61. basil's panstickers - shrimp & minced pork dumpling served with Thai style ginger soy sauce	7.00
90. kao pode tod - spiced yellow corn & bean cake fritters served with tamarind vinaigrette cucumber salad	7.00
220. curry puffs - crispy pastries filled with curried diced duck & sweet potatoes	7.50

**Soups & Salads**

11. tom ka gai - chicken in kalanga coconut milk soup	8.00
12A. po taak - mixed seafood in chili, lime-lemongrass broth ★	9.00
100. tom yum goong - prawns in spicy & sour lemongrass, lime leaf broth ★	9.00
14. som-tum - green papaya salad tossed with ground peanuts, lime, garlic and tomatoes	8.00
15. larb gai - minced chicken tossed in lime, chili and parched rice ★	8.00
18A. yum plamuk - leaf greens topped with grilled calamari and spicy lime dressing★	8.50
50. nuer namtok - grilled sliced steak tossed with parched rice & fresh herbs in lime lemongrass dressing ★	9.00
54. salad talay - grilled tiger prawns, scallops with salad of curly endive and lemongrass cream dressing	10.00

**From the wok:**

21. gai kra-prow - minced chicken wok-fried with fresh Asian eggplant, Thai basil & fresh chili ★	11.00
74. nuer ta cai - Angus sirloin cubes stir-fried with lemongrass, bell pepper & roasted chili paste	13.00
25. basil's eggplant - Asian eggplant, tofu, shitake mushrooms, and scallions sautéed with basil-chili purée	10.00
29. gai ma-muang - julienne chicken wok fried with cashew nuts and scallions	11.00
30. pad talay - shrimp, calamari, and salmon stir fried with chili, onions, zucchini and basil ★	13.00
64. goong snow peas - prawns, snow peas, mushrooms and baby corn, wok-fried with garlic chili sauce ★	13.00
75. hoi ka-ta - scallops with tempura long beans wok-fried in Thai black bean & chili wine sauce ★	13.00
22. fire calamari - wok-fried with bamboo shoots and scallions in lemongrass-chili puree ★	13.00
93. crunchy bean cakes - light fried bean cakes and cashew nuts sautéed with onions & mushrooms	10.00
96. pla dook pad-pik - crispy catfish fillet sautéed in kaffir red curry paste and fresh peppercorn ★	14.00
102. tamarind prawns - light battered prawns wok tossed in spicy tamarind with crisp shallots and garlic	13.00
219. pad pak ruam - wok-seared baby bok choy & seasonal greens with mushroom and baby corn	10.00
222. gai prik khing - crispy sliced chicken & string beans wok tossed with sweet kaffir prik khing chili	11.00
56. kana moo krob - Chinese broccoli and house-cured crispy pork belly wok-fried with garlic and chili ★	11.00
130. jungle beef - sizzling stir-fried skirt steak with wild ginger, apple eggplant, yellow squash & green curry	13.00
131. kua kling mu - spicy southern Thai stir-fried pork shoulder, asparagus and bell pepper ★	12.00

**From the grill:**

32. gai yang - half chicken marinated with soy-coriander, grilled and served with tamarind vinaigrette	13.00
34. basil's lamb - grilled marinated lamb served with corn and ginger-soy sauce	15.00
53A. param rungsong - grilled marinated skirt steak topped with peanut sauce	14.00
88. moo yang - flame grilled pork filets with grilled pineapple & tomatoes	12.00
85. plapow - today's fresh fish fillet infused with lemongrass and served with lime-garlic sauce	18.00
217. nuer yang - grilled Angus sirloin (medium rare) served with smoked mushroom, tomato & aromatic herbs relish	16.00
132. choo chee talay - grilled jumbo prawns, Japanese scallops & lychee nuts in dry red curry of kaffir lime zest	16.00

**Basil's curries:**

36. pla rad kang - charbroiled Atlantic salmon and winter melon served over red curry-basil sauce ★	15.00
38. stuffed eggplant - grilled eggplant stuffed with minced chicken and vegetables glazed with green curry ★	12.00
39. kang ped - roasted duck, cherry tomatoes and pineapples simmered in red curry ★	13.00
41. pak rad kang - grilled Asian eggplant, zucchini, mushrooms, tomatoes & bell peppers in green curry ★	10.00
42. kang kari gai - yellow curry half chicken and potatoes served with cucumber salad	14.00
43A. kang gai - julienned chicken breast and young bamboo shoots in basil-red curry ★	11.00
82. basil's lamb curry - grilled Australian rack of lamb, green beans and carrots in red curry	17.00
89. panang short ribs - short ribs slow simmered in a basil kaffir panang sauce served with diced vegetables	15.00
98. kang talay - tiger prawns, scallops and mussels served with okra in green curry	13.00
133. kang kua mu - coconut braised pork shoulder and 'kabocho' pumpkin in tangy red curry	12.00

**Noodles, Sides & Rice:**

47. Thai fried rice - stir fried with vegetables	7.95	48. jasmine rice	1.50
68. sticky rice	1.50	66. Thai-style omelette - with sriracha	4.50
69. peanut sauce	1.75	67. cool cucumber salad - in light vinaigrette	2.00
45. pad thai - rice stick noodles stir-fried with bean cakes, chives, bean sprouts and prawns			10.00
101. kanom pak-gard - steamed turnip cakes sautéed with bean sprouts & chives served with sriracha sauce			9.00
119. pad seew - fresh wide noodles stir-fried with pork, egg & Chinese broccoli			10.00
120. pad kee mao - spicy wide rice noodles & sliced beef stir-fried with basil, garlic & Thai chili ★			10.00
58. kao pad sapparot - Thai pineapple fried rice with cashew nuts and prawns			11.00

**Drinks:**

70. singha beer	4.50	71. thai iced coffee	2.75	72. thai iced tea	2.75	73. lemongrass iced tea	2.75
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**SERVICE AREA**

SAN FRANCISCO, DALY CITY, SOUTH SAN FRANCISCO, BRISBANE, SAN BRUNO, PACIFICA, MILLBRAE, SAUSALITO, MILL VALLEY, LARKSPUR, GREENBRAE, OAKLAND, ALAMEDA, EMERYVILLE, BERKELEY

All sales become final when waiter leaves your premises, please check your order carefully.

All credit card orders, please show your credit card and valid I.D. upon delivery.