



# SWEET BASIL

## Thai Cuisine

The popularity of Thai cuisine has grown dramatically all over the world because of the exotic contrasts in tastes of sweet, sour, neutral and hot dishes in a typical meal. Incorporating the culinary traditions of Chinese forebears and India neighbors, its unique flavor depends on certain ingredients native to Southeast Asia. Fresh aroma of Thai herbs: Sweet basil, coriander leaves and root, lemon grass, galanga (relative to ginger), kaffir lime that made good health. All portions are generous and no MSG added.

To enjoy traditional Thai food, we have guide for different limit of your taste.

- Mild, Stimulates "Kick" Your Lips and Tongue.
- Will Set Lips and Tongue Tingling.
- The Tingle Glow to Fire, But Exotic Flavors of Southeast Asia Come Through.
- Can You Take It? For Addicts and Thai Nationals.

(VEGETARIAN CAN SUBSTITUTE MEAT TO TOFU)

### APPETIZERS

1. FRIED SPRING ROLLS 3.75  
Spring roll skin stuffed with bean thread rice noodles, white cabbage and carrot served with tamarind sauce
2. FRESH BASIL ROLLS 4.50  
Gulf shrimp, green vegetables, vermicelli rice noodle wrapped with steamed rice paper served with plum sauce.
3. THOD-MUN-PLA 4.95  
Spicy fish cake marinade with red curry paste, kaffir lime leaves and string beans served with cucumber salad.
4. SARONG-SHRIMP 5.95  
Stuffed shrimp with Thai herbs wrapped in flour paper skin.
5. CHICKEN SATAY 6.50  
Skewered and grilled sliced white meat chicken breast marinated in curry and coconut cream served with peanut sauce and cucumber salad.
6. BEEF SATAY 6.50  
Lightly grilled beef and fragrant marinated in garlic and black pepper, served with traditional peanut sauce and cucumber salad.
7. SWEET BASIL CUPS 6.50  
Edible crispy golden cups filled with minced gulf shrimp, chicken and sweet corn.
8. FRIED POTATO PATTIES 7.95  
Fried mash potato served with green lettuce salad.

### TRADITIONAL SALADS

9. THAI SALAD 5.95  
Fresh green lettuce, red tomatoes and cucumber tossed in a classic Thai peanut dressing.
10. LARB-CHICKEN 7.95  
Minced chicken with fresh mint leaves, lime juice, shallot and served with fresh cabbage for wrapping.
11. NAM-SOD 7.95  
Minced pork with ginger, roasted peanuts, lime juice, scallions and coriander leaves.
12. NEUR-NAM-TOK 10.50  
Slices of charbroiled steak with mint leaves, lime juice, chilli and crushed jasmine rice.
13. SOM-TAM 7.95  
Fresh shredded green papaya tossed with ground roasted peanut in spicy lime juice.

### SOUP

14. SOFT TOFU AND VEGETABLE SOUP (cup) 3.25 (hot pot) 6.95
15. TOM-YUM-KUNG (cup) 3.75 (hot pot) 8.50  
Shrimp soup with fresh aromas of spices and herbs, lemon grass, kaffir lime and straw mushroom
16. TOM-KHA-KAI (cup) 3.50 (hot pot) 7.50  
Sliced chicken cooked in coconut milk with galanga, lime juice, shallots, and coriander.

### THAI NOODLES AND FRIED RICE

17. PAD-THAI 11.95  
Sautéed shrimp, egg and crushed peanut tossed in a wok with rice noodle and covered with fresh mung bean sprouts and lime.
18. SPICY SPAGHETTI 10.50  
Stir-fried spaghetti with chicken hot chilli, basil leaves, onions and bell peppers.
19. PAD-KEE-MAO 10.95  
Stir-fried wide flat rice noodles with chicken, basil leaves, bell pepper and hot chili sauce
20. PAD-SEE-EU 10.50  
Sliced chicken, egg and broccoli in sweet soy sauce tossed with flat rice noodles.
21. FRIED RICE 8.95  
Choice of chicken, beef or pork SHRIMP 9.95
22. CURRY FRIED RICE 9.95  
Stir-fried fresh vegetables and egg with curry rice.

### VEGETABLES

23. SAUTEED MIX VEGETABLES 9.50
24. THAI EGGPLANT WITH SPICY BASIL SAUCE 10.50  
Stir-fried Thai eggplant with bamboo shoots, onion, mushroom and sweet basil.

### ENTREE (Shrimp \$2.00 Extra)

25. YELLOW CURRY 11.50  
Chicken, beef or pork in yellow curry with coconut milk, onion, mushroom, bell pepper and carrot.
26. SPICY RED CURRY 11.50  
Chicken, beef or pork in red curry with bamboo shoots, Thai eggplant, fresh basil and coconut milk.
27. SPICY GREEN CURRY 11.50  
Marinated chicken, beef or pork with green curry, coconut milk, Thai eggplant, fresh hot pepper, bamboo shoots and sweet basil.
28. PANANG CURRY 11.50  
Chicken, beef or pork in sweet curry paste, bell pepper, fresh basil and a touch of coconut milk.
29. MASAMAN-KAI 11.95  
Tender white meat chicken in masaman curry with pearl onions, green avocado, and cashew nut.
30. GARLIC AND BLACK PEPPER WITH CABBAGE 10.50  
Sautéed chicken, beef or pork with garlic and black pepper.
31. SPICY BASIL LEAVES 10.50  
Chicken, beef or pork sautéed with fresh basil leaves, garlic and Thai chili sauce.
32. BROCCOLI WITH MUSHROOMS 9.50  
Chicken, beef or pork sautéed in oyster sauce.
33. PAD-PREW-WHAN 10.50  
Sautéed white meat chicken with sweet and sour sauce, scallions, onions, fresh tomatoes and cucumbers.
34. GINGERINE 10.50  
Sautéed tender chicken with fresh ginger and scallions in Thai herb sauce.
35. PAD-PRIK-KING 11.50  
Stir-fried white meat chicken, fresh string beans with red curry paste and flavored with kaffir lime leaves.

### SWEET BASIL CHEF'S SPECIAL

36. RAMA CURRY 15.95  
Slices of chicken breast sautéed in rama curry and coconut milk over a bed of spinach
37. JUMBO SHRIMP MASAMAN 19.95  
Masaman curry with green avocado and roasted cashew nut.
38. KA-PROUD-LAMB 19.95  
Grilled New Zealand Lamb of Rack on a bed of mushrooms topped with spicy basil sauce.
39. ROAST DUCK WITH RED CURRY 16.95  
Half boneless roasted duck with a crispy skin topped with chunks of pineapple, kaffir leaf and fresh tomatoes.
40. THREE FLAVORED FISH 18.95  
Pan fried whole red snapper topped with three flavored sauce.
41. SALMON PANANG 16.50  
Grilled fresh salmon filet topped with sweet curry sauce.
42. SPICY BASIL MIXED SEAFOOD 15.95  
Sautéed mix seafood with basil and bell peppers in chef's special sauce.
43. CATFISH 14.95  
Pan fried filleted of catfish with basil, Thai eggplant and spicy fresh pepper corn sauce.
44. CRISPY DUCK 16.95  
Slices of boneless crispy duck stir-fried with crispy basil leaves sauce.
45. MANGO SHRIMP 16.95  
Sautéed shrimp, fresh mango and bell pepper with spicy basil sauce.

# SWEET BASIL SUSHI MENU



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	Qty
Miso Soup	2.50
Gyoza	5.95
Seaweed Salad	4.00
Edamame	3.50
Cucumber & Crabmeat Salad	5.95
Octopus Salad	6.95
Baby Octopus	6.95
Salmon Salad	6.95
Squid Salad	5.95

<b>NIGIRI SUSHI</b> (2pcs)	
Tuna (Maguro)	4.00
Salmon (Sake)	3.95
Yellowtail (Hamachi)	4.00
Red Snapper (Tai)	3.50
Squid (Ika)	4.00
Octopus (Kako)	4.00
White Tuna	4.50
Eel (Unagi)	4.50
Crab Stick (Kari)	3.50
Shrimp (Ebi)	3.25
Smoked Salmon	4.50
Smelt Roe (Masago)	3.75

<b>SUSHI ROLL</b> (Cut 6pcs)	
Cucumber Roll	3.25
Avocado Roll	3.50
Vegetable Tempura Roll	4.25
Vegetable Roll	4.00
California Roll	4.00
Alaska Roll <i>Salmon, avocado &amp; cucumber</i>	4.50
Philadelphia Roll <i>Smoke salmon, &amp; cream cheese</i>	4.50
Spicy Tuna Roll	6.95
Crab Meat Tempura Roll	4.00
Salmon Roll	4.00
Tuna Roll	4.00
Eel Cucumber Roll	6.00
Yellowtail Roll	4.25
Shrimp Tempura Roll	6.25
Boston Roll <i>Shrimp, avocado &amp; cucumber</i>	4.50
Spider Roll <i>Soft shell crab, cucumber &amp; masago</i>	7.95
Salmon Skin <i>Crispy salmon skin</i>	4.50
Spicy Salmon Roll	6.95
Spicy Crab Meat Roll	5.95
Salmon Tempura Roll <i>Salmon tempura, avocado, top of mango with mango sauce</i>	8.95

<b>SPECIAL ROLL</b>	
<b>Sweet Basil Roll</b> <i>Tuna, salmon, crabmeat, avocado and cream cheese wrapped w. soy paper w. special sauce (no rice)</i>	14.95
<b>Sunflower Roll</b> <i>Shrimp tempura, crabmeat, cucumber, avocado and soy pepper w. fresh sliced mango</i>	11.95
<b>Smoking Mountain Roll</b> <i>Shrimp tempura, cream cheese and crunchy crabmeat</i>	11.95
<b>Kawasaki Roll</b> <i>Tuna, salmon, cucumber &amp; avocado topped w. spicy crunchy salmon</i>	10.00
<b>New York Roll</b> <i>Shrimp tempura and cucumber topped w. spicy crunchy tuna and yellowtail</i>	10.95
<b>Tokyo Roll</b> <i>Shrimp, crabmeat, salmon, mango, avocado wrapped with rice paper skin with plum sauce</i>	11.95
<b>Dragon Roll</b> <i>Eel and cucumber rolled in avocado topped masago</i>	10.95
<b>Summer Roll</b> <i>Crabmeat, cream cheese, avocado, cucumber, tofu and bean sprout w. rice paper skin and topped with peanut sauce</i>	10.95
<b>Home Roll</b> <i>Shrimp tempura, avocado, cucumber and mango topped w. spicy crunchy tuna, salmon, yellowtail</i>	12.95
<b>Rainbow Roll</b> <i>Crabmeat, avocado and cucumber topped with tuna, salmon, red snapper and shrimp</i>	10.95
<b>Angel Roll</b> <i>Tuna, salmon, crabmeat and white fish tempura topped avocado and tobiko w. special sauce</i>	13.95
<b>Rock'n Roll</b> <i>Crabmeat tempura, cream cheese topped spicy tuna, avocado w. spicy mango and eel sauce</i>	12.95
<b>Firey Tuna Roll</b> <i>Blackened tuna, asparagus tempura topped w. tuna, salmon, yellowtail, eel and 4 kinds of tobiko w. special sauce.</i>	15.95
<b>Mango Roll</b> <i>Mango, avocado, asparagus and cucumber wrapped with seaweed topped sliced mango w. mango sauce</i>	9.50
<b>Crystal Roll</b> <i>Crabmeat, asparagus tempura topped w. spicy tuna</i>	12.95
<b>TK Roll</b> <i>Salmon, tuna, yellowtail and avocado with soy paper top of salmon, tuna, yellowtail w. spicy sweet chili sauce</i>	14.95
<b>Chattanooga Roll</b> <i>Shrimp tempura, mango and cucumber topped eel, avocado, masago and green onion w. eel sauce</i>	15.95
<b>Tennessee Roll</b> <i>Spicy tuna, crab meat, avocado and cream cheese, whole roll tempura topped with 5 kinds of tobiko</i>	13.95

<b>SASHIMI SPECIAL</b>	
Salmon 5pcs	6.95
Tuna 5pcs	7.95
Tuna Tataki <i>Thinly sliced seared tuna, tobiko with ponzu sauce</i>	12.95
12pcs Sashimi	14.50
Tuna Sushi Platter <i>1 Tuna roll &amp; 9pcs sushi</i>	16.95
Sushi Sashimi Combo <i>14 pcs of raw fish and 4 pcs sushi nigiri</i>	19.95
Sushi & Sashimi for One <i>5pcs sushi, 9pcs sashimi, 1 tuna avocado roll</i>	21.95
Rainbow Sashimi Combo <i>18 pcs of assorted raw fish</i>	22.95
Sweet Basil Boat <i>38 pcs of assorted raw fish</i>	42.00