

## MEATLESS MEALS

* <b>MADAM RUBY CURRY</b>	9.25
Veggies in combo, slinging in curry paste and a coconut milk sea of harmony.	
<b>VEGETABLE DELIGHT</b>	9.25
Wild, crazy mixed up veggie! Broccoli, zucchini, carrots, baby corn, fresh mushrooms, green beans, bean sprouts, cabbage and bell peppers.	
<b>HEAVENLY TOFU</b>	9.25
Soft tofu lightly stir-fried with gray brown sauce, topped off with Chinese broccoli and sliced black mushroom.	
* <b>SPICY EGGPLANT</b>	9.25
Eggplant stir-fried with chili, basil, onion, garlic and bell peppers. So delectable!	
<b>SAUTÉED SPINACH</b>	8.95
Simply stir-fried fresh spinach with garlic, light soy bean sauce from the wok!	
* <b>BELLFLOWER BLVD</b>	9.25
Rice noodles, fresh green papayas, carrots, green beans, grape tomatoes and chopped peanuts, with spicy sweet 'n sour lime dressing.	
* <b>JUNGLE CURRY</b>	9.25
A medley of fresh vegetables sautéed in homemade red curry soup without coconut milk (delicious healthy dish)	
* Denotes a Spicy Dish	

## PANVIMARN CAFÉ LUNCH

Choose one of the following selections. Comes with steamed jasmine rice or natural brown rice and fresh mixed spring salad.  
 "No Substitution please." (Served Monday-Friday from 11:00 AM to 3:30 PM)

Salmon Teriyaki 'n Pineapple Fried Rice	9.95	* Hot Stuff	8.75
BBQ Chicken and Ribs	9.75	Sautéed Garlic	8.75
Beef Broccoli	8.75	* Prik-King Spicy Green Beans	8.75
		* Thai Spaghetti with Green Curry	8.75
		Choose chicken, beef, pork, or tofu, brown or steamed rice	

Additional cost applies to any additional items

## DESSERTS

MANGO STICKY RICE (Seasonal)	7.95
COCONUT ICE CREAM STICKY RICE (with peanuts on top)	7.95
FRIED BANANA WITH ICE CREAM (takes time to make)	8.95
GELATO ITALIAN ICE CREAM (Espresso, White Chocolate, Vanilla Bean, Coconut)	4.95
GELATO ITALIAN ICE CREAM CAKE (Caramel Pecan, Chocolate Blackout)	6.95

## BEVERAGES

<b>TEA (Sweeten/No Refill)</b>		<b>SOFT DRINKS 2.75</b> (free refill on all)	
Thai Iced Tea	2.95	Coke, Diet Coke, Sprite, Lemonade	
Thai Iced Coffee	2.95	Fanta Orange, Barq's Root Beer	
Green Tea Mojito	3.75	Iced Tea (Regular or Raspberry)	
Lemongrass Iced Tea	3.75		
Hot Coffee/Hot Tea (Jasmine, Green Tea)	2.75		
<b>JUICE</b>		<b>BOTTLED WATER</b>	
Orange/Apple/Cranberry/Pineapple Juice	2.75	San Pellegrino, 500 ML (Sparkling)	3.95
Fresh Whole Coconut Juice	3.95	Voss, 850 ML (Still)	4.75
<b>BEERS</b>		<b>CHAMPAGNE</b>	
<b>DOMESTIC 3.50</b>		Mumm Napa "Cuvée M" (Napa Valley) 8.00	
Bud Light	Sierra Nevada		
Coors Light	Samuel Adams		
Miller Light			
<b>IMPORTS 3.95</b>		<b>SAKE</b>	
Amstel Light (Holland)	Corona (Mexico)	Ty' Ku "Black", Junmai Ginjo (Super Premium)	18.00
Heineken (Holland)	Hite (Korea)	Sho Chiku Bai, Nigori Crème (Unfiltered Traditional Sake)	12.00
<b>THAI</b>			
Singha, Chang (small)	3.95		
Singha, Chang (large)	7.50		

Dine In - Take Out - Event Catering

Prices Subject to Change Without Notice

Additional charges apply to seafood (extra shrimp 2 pcs. for \$1.00)

Panvimarn will not be responsible for any allergy incidents, so please let us know in advance

(We are not responsible for lost items)

Additional cost applies to any additional items

# PANVIMARN THAI CUISINE

## APPETIZERS

<b>BEEF or CHICKEN SA-TE</b>	<b>CHICKEN 8.95 BEEF 9.50</b>
Delectable filet mignon beef or chicken breast, sautéed in our secret Thai spices and coconut milk. Served with cucumber salad and peanut dipping sauce on the side. This will tickle your taste buds and make you scream for more!	
<b>MONEYBAG</b>	<b>8.95</b>
Freshly chopped chicken breast white meat and tiger shrimp, sautéed in our special ingredients wrapped in wonton skin. (The masterpiece of the appetizers, and our best seller!)	
<b>SIAM SPRING ROLLS</b>	<b>8.25</b>
This is not your average egg roll. We bring them in straight from Siam. A wrap of silver noodles, cabbage, celery and carrots. Deep-fried until golden.	
<b>CHEF JOE'S SHRIMP BLANKET</b>	<b>8.95</b>
Fresh tiger shrimp from the East, marinated whole shrimp wrapped in wonton skin, served crispy with sweet and sour sauce. (Try my recipe.)	
<b>NORTHERN STYLE THAI SAUSAGE</b>	<b>8.25</b>
Homemade grilled pork sausage with authentic Thai flavor, sliced and garnished with fresh ginger and cashew nuts.	
<b>GOLDEN WINGS</b>	<b>9.95</b>
These chicken wings are stuffed with silver noodles, black mushrooms and cabbage, then deep fried until golden. Served with our sweet 'n sour Thai dipping sauce. Takes time to make.	
<b>THAI STYLE BABY RIBS</b>	<b>8.95</b>
Marinated tender baby ribs with lime sauce. Lightly fried! Then sliced and garnished with Thai herbs, fresh ginger, red onions, cashew nuts, fresh Thai chili, with sweet chili dipping sauce.	
<b>BEEF JERKY</b>	<b>8.95</b>
Rachaburi Thai Jerky from back home. Marinated tender beef with chef special sauce and lightly fried. Served with Panvimarn chili sauce.	
<b>WESTSIDE WONTON</b>	<b>8.25</b>
Who wants chips when there's fried wontons? Fresh wontons are stuffed with shrimp and chicken, then lightly fried until crispy and golden. A local favorite!	
<b>HARMONY SHRIMP CAKE</b>	<b>9.95</b>
Whole shrimp, chopped shrimp and chicken, mixed with Thai seasoning, served in bird net and sweet 'n sour sauce. Takes time to make. (Chef recommended!)	
* <b>BELLFLOWER BLVD.</b>	<b>9.75</b>
Soft rice noodles, fresh green papaya, carrots, green beans and grape tomatoes. Grilled tiger shrimp and peanuts with spicy sweet 'n sour lime dressing.	
<b>PANVIMARN DELIGHT</b>	<b>13.50</b>
A combination of five of our most popular appetizers. Chicken or beef sa-te, spring rolls, shrimp blankets, money bags and fried wontons. A TRUE PANVIMARN DELIGHT.	
<b>SOUPS</b>	
* <b>TOM YUM GOONG</b>	<b>12.75</b>
Thailand's most famous hot 'n sour lemongrass soup with shrimp and fresh mushrooms. It will definitely rejuvenate your soul!	
* <b>TOM YUM GAI</b>	<b>9.95</b>
A variation of Tom from the above. Chicken and mushroom in hot 'n sour soup, laced with a smidge of lemongrass.	
* <b>TOM KHA GAI</b>	<b>10.50</b>
Aromatic coconut soup with chicken, fresh mushrooms and some galangal. (We don't know either, but Grandma swears it adds real flavor!)	
<b>WONTON SOUP</b>	<b>10.50</b>
Fresh wonton by Chef Joe! Shrimp, chicken stuffed in a wonton and baby bok-choy in chicken broth.	
* <b>ANDAMAN SEA SOUP</b>	<b>14.50</b>
Everything edible the sea has to offer, a jambalaya from the East, if you will. Spicy hot 'n sour soup loaded with fish, squid, shrimp, scallop, mussels, and fresh mushrooms, with a touch of lemongrass and galangal.	
* <b>SOFT SHELL CRAB LOVER SOUP</b>	<b>13.50</b>
Chef Joe brought this recipe from home for those who love soft shell crab. Select fresh soft shell crab from the ocean side and young fresh coconut from Thailand. Served to you in a hot soup.	
* <b>PANVIMARN SPECIAL SOUP</b>	<b>12.75</b>
Fountain of broth. Combination of chicken, beef, pork, shrimp, silver noodles and mixed veggies in lemongrass soup, served with tamarind sauce. (Panvimarn special recipe.)	
* Denotes a Spicy Dish	

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## SALADS

- \* **PAPAYA SALAD**  
Fresh green papaya, grilled tiger shrimp, crispy fish, green beans, grape tomatoes, tossed in our own Thai lime-garlic dressing. Served with baby romaine lettuce leaves.
- \* **SPICY RIB-EYE SALAD**  
Grilled beef rib-eye steak cut into thin slices and covered with a chili-lime marinade. Served along side mixed greens, cucumbers, onions, celery, tomatoes and cilantro in that crazy, spicy lime dressing.
- \* **NAKED SHRIMP ON THE BEACH**  
Dancing grilled shrimp with lemongrass, and onions, mixed in a fresh green salad and spicy chilli-lime dressing. WOW!
- \* **CRISPY FISH MANGO SALAD**  
Filet of sole fish deep fried, with fresh green mango dressing. Thailand's most popular dish. *(Served fresh every day.)*
- \* **LARB LONG BEACH**  
Minced chicken, beef or pork cooked with the best Thai herbs. Tossed with onion, cilantro and Panvimarn dressing served on fresh mixed green salad and baby romaine.
- \* **FISHERMAN SALAD**  
Fresh mixed seafood from San Pedro to our kitchen: shrimp, scallop, squid, fish, mussel and crab. Tossed with onions, tomatoes, celery, cucumbers, mixed spring salad and our special dressing from Chef Joel
- \* **SPICY SOFT SHELL CRAB SALAD**  
Crispy soft shell crab, grape tomatoes, green 'n red apples, all in one dish. Mixed traditionally using a wooden mortar and pestle.

## MAIN EVENT

- SOLE FISH PEPPER SAUCE** 10.75  
Sweet chunk of sole (deep fried) seasoned with savory celery, red and green bell peppers in our black pepper sauce.
- NUTTY CHICKEN** 9.95  
No, we aren't talking about the chicken's mental faculties, but about a crazy combo of chicken, onions, green onions, cashew nuts and dried chili. (Chicken is deep fried)
- \* **PRIK-KING (SPICY GREEN BEANS)** 9.75  
Fires up any engine! Chicken, beef or pork sautéed with curry paste and french cut fresh green beans.
- \* **HOT STUFF** 9.75  
Choice of sliced spicy chicken, beef or pork with chili, garlic sauce, bell peppers, onion, and sweet basil leaves. (With shrimp 10.50, combination seafood 13.95)
- SWEET AND SOUR** 9.95  
Chicken, beef or pork sautéed with pineapple chunks, carrots, onions and bell peppers in a sweet tangy sauce.
- SAUTÉED FRESH GINGER** 9.95  
Greater for ginger by Joel! Chicken, beef, or pork sautéed with a touch of ginger, black mushroom and green onion.
- \* **SPICY EGGPLANT** 9.95  
Why is this eggplant so spicy? so delectable, so..... everything? Choice of chicken, beef, or pork. Eggplant stir-fried with chili, garlic, onion, basil and bell pepper.
- \* **A ??????** 10.50  
Fresh asparagus, minced chicken and shrimp sautéed with our special sauce of spices. Served delicious from the wok!
- SCALLOPS BLACK PEPPER** 12.50  
Deep fried roasted jumbo scallops, bell peppers and onions in our special black pepper sauce.
- TASTE OF GARLIC SHRIMP** 11.50  
Ward off the vampires! Shrimp sautéed with garlic, peppers, carrots and broccoli.
- SOFT SHELL CRAB CURRY** 12.95  
Crispy jumbo soft shell crab, onions, celery, bell peppers and Panvimarn yellow curry sauce. The colonel doesn't have this recipe!
- HEAVENLY ROASTED DUCK** 15.95  
½ Crispy roasted duck, broccoli, carrots and heavenly tamarind special sauce topped with crispy red onion.

## FROM THE GRILL

- THAI BBQ PORK** 10.50  
A delicious combination of sweetly flavored, garlic crusted BBQ pork that is impossible to resist.
- CHICKEN TERIYAKI** 9.95  
Sliced chicken grilled to perfection. Served with teriyaki sauce and topped with sesame seeds.
- PAKNAVIN RIBS** 10.25  
"Who is Paknavin, anyway? Who cares? He makes some mighty fine pork ribs." They're tender, they're succulent. What more could you want in a rib?
- FLAMING BBQ CHICKEN** 10.25  
Grilled tender, tasty marinated half chicken in Thai Bar-B-Q sauce, with sweet 'n sour garlic plum sauce.
- KOREAN BAR-B-Q BEEF** 12.75  
Bar-B-Q beef Korean style. Three thinly sliced beef marinated in soy sauce, ginger, garlic, sesame and a touch of sake. Spectacular! Kimchee....
- THAI STYLE RIB-EYE STEAK** 12.95  
Grilled rib-eye steak marinated with Thai spices, thinly sliced served with green veggies, salad and Panvimarn's famous spicy sauce.

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## PANVIMARN 9 CURRIES

- \* **ROAST DUCK CURRY** 11.95  
Thai famous roasted duck curry. Cherry tomatoes, grapes, lychee fruit, pineapple, chili and sweet basil leaves in a coconut curry sauce.
- \* **THE EMERALD GREEN CURRY** 10.25  
Your choice of chicken, pork or sliced rib-eye steak, sautéed in a green curry coconut sauce with eggplant, zucchini, green beans, quail eggs, and sweet basil leaves. A real Jewel!
- \* **RUBY CURRY** 10.25  
All eleven ingredients merge together to become red curry paste! Your choice of chicken, pork or sliced rib-eye steak, with bamboo shoots, zucchini, quail eggs, sweet basil leaves and coconut curry sauce.
- \* **GOLDEN CURRY** 10.50  
Tender chicken breast white meat, slow cooked in yellow curry coconut sauce, with potatoes and carrots. *(Try my Grandmother's recipe.)*
- \* **FILET MIGNON PANANG** 11.50  
Here in the states we have Panache. In Thailand it's Panang! Beef curry paste, artichoke and coconut milk. All with the tender cut of filet mignon. This dish will definitely kick start your palate.
- \* **SOLE FISH CURRY 'N SPINACH** 12.50  
Filet of sole fish, deep fried in chili sauce. We do share with you just for the sole! Topped with red curry sauce and steamed spinach on the side. *(Your favorite dish.)*
- \* **BABY PORK RIBS CURRY** 11.50  
Delicious tender baby pork ribs, onions and peanuts stewed in a mas-sa-man curry coconut sauce. *(Served with garlic bread.)*
- \* **SEAFOOD 'N YOUNG FRESH COCONUT** 13.95  
Shrimp, scallop, fish, squid, mussel, eggplant, zucchini and basil leaves with green coconut curry sauce. All of them hidden in a fresh whole coconut. *(Served fresh from the beach.)*
- \* **SPICY SHRIMP CURRY** 12.95  
Tiger shrimp jump into the pot, swimming in curry paste, with steamed spinach, broccoli, carrots, and tossed with coconut milk. Serve to Panvimarn tables.

## RICE IS NICE

- PINEAPPLE FRIED RICE** 9.95  
Fried rice with choice of chicken, pork or beef. Onions, eggs, carrots, green peas, raisins, fresh pineapple chunks, and curry powder. Served with cucumber.
- GOLDEN FRIED RICE** 9.95  
Your choice of chicken, pork or beef, wok fried with rice, onions, eggs, carrots, green peas, and curry powder.
- \* **PAN-VI-MARN RICE** 9.95  
Call the fire department! Spicy 5-alarm fried rice with chicken, pork or beef, with chili garlic sauce, green 'n red bell peppers, onions and sweet basil leaves. Fire extinguishers are not included!
- KAO AOB POL-LA-MAI** 10.95  
Wok fried rice loaded with raisins, dried cranberries, dried apricots, onions and shrimp. Served with fresh cucumber.
- HEAVENLY COMBO** 11.25  
Combination of shrimp, chicken and beef, wok fried with rice, onions, eggs, carrots, green peas. Very nice rice dish.
- SNOW CRAB FRIED RICE** 12.95  
This rice dish Chef Joe brings the real crab meat, soft shell crab, onions, eggs, carrots, and green peas to make fried rice. No imitation! *(Another nice rice dish.)*
- WHITE STEAMED JASMINE RICE** 1.00
- THE NATURAL (BROWN RICE)** 1.50  
Now that's healthy!

## NOODLE SOUP

- \* **THE BOAT** 8.50  
Sliced beef, meatball, Chinese morning glory, bean sprouts, green onions, cilantro and celery.
- \* **YEN-TA-FOO** 8.75  
Choice of wonton or noodle, with shrimp, squid, fish ball, fish cake, pork cake, tofu, white mushrooms and Chinese morning glory.
- \* **ROAST DUCK NOODLE SOUP** 8.95  
Rice noodles, sliced roast duck, Chinese broccoli, bean sprouts, celery and cilantro.

## OODLES OF NOODLES

- PAD THAI** 10.25  
Thai spaghetti, pure and simple! Noodles (choose chicken, pork or beef) eggs, bean sprouts, green onions, brown tofu, chopped peanuts on the side, and oh, the sauce!
- \* **PAD THAI SPECIAL** 10.25  
Fried Thai noodles (choose chicken, pork or beef) bean sprouts, green onions, carrots, bell peppers, eggs, brown tofu, chopped peanuts on the side, and sweet basil, with our spicy special sauce.
- PAD SEE-EW** 10.25  
The Pad I see is this plate of rice noodles with Chinese broccoli, eggs, and our secret sauce, with your choice of chicken, beef or pork. You'll be glad you did!
- \* **SPICY JUNGLE NOODLE** 10.25  
Exotic Thai spices, with flat noodles, sweet basil leaves, broccoli, carrots, mushrooms, white onions, baby corns and choice of chicken, beef or pork. Temptations!
- LAD-NA** 10.25  
Flat noodle galore, broccoli, Chinese broccoli, carrots, baby corns and fresh mushrooms with brown gravy sauce. Choice of chicken, beef or pork.
- FLAMING SILVER NOODLE** 10.75  
Stir-fried silver noodles (with choice of chicken, pork or beef) green onions, garlic, eggs, tomatoes, celery and bean sprouts.

\* Denotes a Spicy Dish

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