



Aloy Dee Thai Cuisine

925 N Bay St. Ste 3, Eustis, FL 32726 – PH: 352 708-9403 -- AloyDeeFl.com

Starters

Chicken Satay 🌶️ DF N Chicken skewers marinated in sweet coconut milk and aromatic spices. Served with Thai peanut sauce and fresh cucumber salad. Add waffles to enjoy a Thai twist on the American chicken and waffles classic.	\$7.95	Spring Rolls V VG DF Savory and spicy, these fried pastry rolls are filled with finely chopped vegetables, clear noodles and your choice of chicken or vegetables. Served with Thai sweet plum sauce.	\$5.45
Curry Fries 🌶️ V VG DF Thai seasoned fried potato wedges served with our chef’s special spicy yellow curry sauce. Extra curry sauce \$3.50.	\$5.95	Tofu Bubbles V VG DF N Bite-size pieces of lightly fried tofu are perfect for dipping in sweet chili sauce and crushed peanuts.	\$4.95
Fried Calamari 🌶️ Crisp and deliciously seasoned, you won’t regret ordering this succulent appetizer. Slightly breaded and flash fried. Served with sweet chili sauce.	\$7.95	Fresh Thai Summer Rolls N VG Light and bright. These rice paper wraps are filled with clear noodles, shrimp, a variety of fresh herbs and vegetables. Served with peanut sauce. Substitute tofu for shrimp to make this is healthy, vegan alternative	\$5.95
Chicken Basil Rolls DF N Savory sautéed chicken and basil wrapped with onion and bell peppers in an authentic Asian rice paper. Deep fried and served with peanut sauce.	\$5.95	Gyoza V VG DF Fried, Thai-style pot stickers filled with tofu, vegetables and clear noodles. Served with a zesty sauce to complement the flavors. Choice of pork or vegetable.	\$5.95
Fresh Avocado Wrap V VG DF Asian rice paper filled with this creamy superfood, clear noodles, cucumber and bell pepper. Drizzled with honey wasabi sauce.	\$5.95	Samosa V VG DF Deep fried pastry pockets filled with vegetables and potatoes. Served with a refreshing cucumber salad.	\$6.95
Crab Rangoon Fried wontons willd with cream cheese and imitation crab. Served with Thai sweet chili sauce.	\$5.95	Steamed Dumplings 🌶️ DF Great for sharing, these bite-sized treats are an explosion of flavor. Order pork and shrimp or chicken and shrimp. Served with our signature dipping sauce.	\$6.95
Tod-Man (Fish Cakes) 🌶️ Fried fish patties of finely blended curry paste, ginger, garlic, lime, and lemongrass. Served with Thai sweet chili sauce.	\$6.95	<div><div>V = Vegetarian</div><div>VG = Vegan</div><div>DF = Dairy Free</div><div>N = Contains Nuts</div><div>🌶️ = House Special</div><div>🔥 = Spicy</div></div>	

Soups

Tom Yum 🌶️ 🔥 Hot and sour soup features a garden of vegetables including tomatoes, mushrooms, and scallions with high notes of lemongrass, lime, and cilantro. Choose from chicken or tofu for a heartier serving. Shrimp additional charge.	\$4.95	Beef Noodle Soup (Pho) 🌶️ 🔥 This Thai-inspired beef pho soup highlights the flavor of Thailand with garlic, chili, lime, and fish sauce giving the soup full flavor. Garnished the sliced beef and noodles just the way you like with bean sprouts, basil, and green onion.	\$12.95
Seafood Tom Yum 🌶️ 🔥 This special hot and sour soup offers a hearty portion featuring a variety of seafood including white fish, shrimp, muscles, and scallops along with fresh vegetables, lemon grass, lime, and cilantro.	\$13.95	Vegetable Soup Features a medley of exotic Thai vegetables such as mushrooms, bok choy and sprouts steeped in a savory vegetable stock. Ask for tofu or chicken to add texture to this healthy choice.	\$4.95
Wonton w/Chicken Soup The Asian equivalent of tortellini, these scrumptious chicken-filled wontons are steeped in seasoned chicken broth and vegetables. Add Thai hot chili sauce for an added kick.	\$4.95	Tom Ka This coconut milk-based soup is filling and features Asian vegetables, lemon grass, lime, cilantro, and spicy peppers Your choice of vegetable, tofu, or chicken. Select beef, pork, or shrimp for an additional charge.	\$4.95
Thai Noodle Soup Delicious clear broth featuring Thai spices mixed with exotic vegetables and noodles. Your choice of vegetable, tofu, or chicken. Select beef, pork, or shrimp for an additional charge.	\$10.95	<div>Mild – Medium – American Hot Thai Hot – Double Thai Hot</div>	

Salads

Green Papaya Salad 🌶️ V VG DF This refreshing salad features crunchy thin strips of green papaya mixed with tomatoes, bell peppers, garlic, peanuts, and lime juice. Add shrimp to round out this bold selection (additional charge).	\$7.95	Laab Gai (Chicken Lettuce Wraps) 🌶️ DF Thailand's version of the famous chicken lettuce wrap. Enjoy as an appetizer or add a soup to round out this Thai favorite. Pair with one of our savory soups to make a hearty meal.	\$9.95
Yum Nua (Beef Salad) DF Slices of Thai seasoned steak on a bed of crispy lettuce with red onion, tomatoes, red bell pepper and tossed with our signature Thai salad dressing. Pair with one of our savory soups to make a hearty meal.	\$12.95	Nam Sod DF Ground pork or chicken, shredded young ginger, cabbage, and peanuts. Served on a bed of mixed green with fresh lime juice. Pair with one of our savory soups to make a hearty meal.	\$9.95
Yum Pra-Muek (Squid Salad) DF Tangy, sweet flavor with a bit of heat. Squid mixed with red onion, cucumber, tomatoes, and cilantro. Tossed with our signature dressing featuring lemongrass, lime juice and a hint of hot peppers. Pair with one of our savory soups to make a hearty meal.	\$9.95 SM / \$17.95 LG	House Seaweed Salad V VG DF This is considered a SUPERFOOD salad because of the antioxidant properties of seaweed on top of crispy lettuce mixed with cucumber and tomatoes. A side of peanut sauce rounds out the tangy flavors of this healthy offering. Pair with one of our savory soups to create a hearty meal.	\$5.95
Yum Ped (Duck Salad) DF Succulent duck on a bed of crispy lettuce mixed with cucumber, red onions, tomatoes, and cilantro. Tossed with our signature dressing featuring lemon grass, lime juice and a hit of Thai hot peppers.	\$13.95 SM / \$20.95 LG	Thai House Salad V VG DF Fresh seasonal vegetables on a bed of lettuce tossed in Thai-inspired dressing. Add a waffle or soup to accompany this bright dish. Served with tangy dressing. Peanut sauce dressing extra.	\$5.95

Desserts

Banana Delight 🌶️ V Slices of banana wrapped in a pastry skin served hot with honey and sesame seeds. Add vanilla ice cream for \$1.95.	\$5.00	Sweet Sticky Rice with Mango 🌶️ V VG DF Steamed sticky rice smothered in sweet coconut milk and served with ripe mango.	\$6.95
Coconut Balls 🌶️ V VG DF Steamed sweet sticky rice paste balls with a coconut and palm sugar caramel filling that is then rolled in coconut shreds.	\$6.95	Thai Tea or Coffee 🌶️ A special Thai blend of strong coffee or tea brewed with Asian spices, mixed with cream and poured over ice.	\$3.00

Days	Lunch	Dinner	Beverages	
Sunday	CLOSED	CLOSED	Variety of canned soda	\$1.25
Monday		3 pm – 9 pm	Coke – Diet Coke – Dr. Pepper -- Pepsi - Fanta	
Tuesday	11 am – 3 pm	3 pm – 9 pm	Mt Dew – Sprite – 7-Up	
Wednesday	11 am – 3 pm	3 pm – 9 pm	Bottle Water	\$1.50
Thursday	11 am – 3 pm	3 pm – 9 pm	Hot Tea/Coffee	\$1.50
Friday	11 am – 3 pm	3 pm – 9:30 pm	Thai Ginger Honey Tea	\$2.00
Saturday		11 am – 9:30 pm	Iced Tea (sweet/unsweet)	\$1.95



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🍛 Curries

Served with Jasmine Rice. Noodles substitution extra. Choice of vegetables, chicken, or tofu. Select beef, pork, shrimp, scallops, squid or combination for an additional charge.

Red Curry **\$9.95 L / \$11.95 D**
🌿 V VG DF N The hottest of the curries, red curry uses red chilies, garlic and tomato sauce to bring heat and deep flavor to the dish. Coconut milk-based with string beans, bell peppers, basil, peas, and baboo shoots.

Yellow Curry **\$9.95 L / \$12.95 D**
🌿 V VG DF N This dish has a mild, somewhat sweet taste with a little bit of spice. This curry features turmeric, combined with coriander seeds, cumin, lemongrass, ginger, garlic, and yellow or red chili. Coconut milk is mixed with potatoes, onions, red bell peppers, zucchini, and peanuts.

Green Curry **\$9.95 L / \$11.95 D**
🌿 V VG DF N Green curry features fresh cilantro, kaffir lime leaf and peel, and basil. These herbs are combined with fresh green chilies and several other ingredients such as lemongrass, fish sauce, garlic, ginger, and shallots. Coconut milk-based with string beans, bell peppers, basil, peas, and zucchini.

Panang Curry **\$10.95 L / \$13.95 D**
🌿 V VG DF N This is the sweetest of all the curries and includes many of the same spices with the addition of peanuts. Ingredients include coconut milk with broccoli, red and green bell peppers, zucchini, peas, and kaffir lime leaves.

Massaman Curry **\$13.95 L / D**
🌿 V VG DF N This unique curry is a fusion of Thai- and Indian-style curries, utilizing both a red-style curry paste (Thai influence) and dry whole spices like cumin, coriander, cinnamon, and nutmeg (Indian influence). Coconut milk with peanuts, potatoes, red onions topped with slices of fried pumpkin.

🍛 Fried Rice

Served with Jasmine Rice. Noodles substitution extra. Choice of vegetables, chicken, or tofu. Select beef, pork, shrimp, scallops, squid or combination for an additional charge.

Thai Fried Rice **\$8.95 L / \$11.95 D**
🌿 V VG DF N Fried rice with eggs, tomatoes, onions, broccoli, carrots, and scallions. Add tofu or chicken to make this a hearty meal.

Basil Fried Rice **\$9.95 L / \$11.95 D**
V VG N Rice sautéed with basil, onion, zucchini, bell peppers and chili. Add tofu or chicken to make this a hearty meal.

Vegetable Fried Rice **\$9.95 L / \$12.95 D**
V VG DF N Fried rice with fresh vegetables and eggs. Add tofu or chicken to make this a hearty meal.

Pineapple Fried Rice **\$16.95 L / D**
V VG DF N Refreshing and bursting with citrus, pineapple fried rice blends Thai inspired flavors such as curry, fish sauce, chili and lime together with red bell pepper, pineapple, peas, cashews and raisins.

Premium Proteins, Extras and Sides

Select double chicken or tofu	\$2.00 L / \$2.00 D
Select beef or pork	\$1.00 L / \$2.00 D
Select double beef or pork	\$3.00 L / \$4.00 D
Select (3) meat combo (chicken, pork, beef)	\$3.00 L / \$4.00 D
Select scallops, squid or shrimp	\$4.00 L / \$4.00 D
Select (3) seafood combo (scallops, squid, shrimp)	\$5.00 L / \$6.00 D
Extra Steamed Noodle	\$1.75 L / \$3.50 D
Waffle (1)	\$1.00
Steamed Vegetables	\$3.50
Extra dipping sauce	\$1.50
Extra Jasmine Rice	\$2.00
Extra Brown Rice	\$2.50
Extra Sticky Rice	\$3.50
Egg Fried Rice	\$5.45

🍛 Chef's Specials

These dishes are prepared as specialties of the house to entice you to dive into the unique, aromatic spices and flavors of Thai cuisine.

Roasted Duck **\$13.95 SM / \$20.95 LG**
🌿 DF Crispy duck topped with your choice of sauce: pineapple curry, yellow curry, spicy basil, or ginger sauce.

Homok Seafood **\$19.95**
DF Steamed red curry combined with white fish, mussels, shrimp, squid, scallops, coconut milk, egg, napa cabbage, basil, and kaffir lime leaves.

Snapper Fillet **\$17.95**
DF Lightly battered and fried. Served on a bed of mixed vegetables and topped with hot and sweet chili sauce.

Grilled Shrimp **\$16.95**
DF Shrimp, pineapple, and jalapeno peppers grilled on bamboo skewers and served with our special pineapple juice.

🍜 Noodles

Served with variety of handmade noodles. Rice can be substituted. Choice of vegetables, chicken, or tofu. Select beef, pork, shrimp, scallops, squid or combination for an additional charge.

Pad Thai **\$8.95 L / \$11.95 D**
🌿 V VG DF N Handmade rice noodles sautéed with your choice of meat, eggs, ground peanuts, bean sprouts and green onions. Add tofu or chicken to make this a hearty meal.

Pad Woon Sen **\$8.95 L / \$11.95 D**
V VG N Clear thin bean thread noodles sautéed with cabbage, carrot, eggs, snow peas and tomatoes. This classic dish is loaded with vegetables to make a satisfying meal. Add tofu or chicken to make this an even heartier meal.

Pad See Ew **\$8.95 L / \$12.95 D**
V VG DF N Handmade wide rice noodles sautéed with fresh broccoli, eggs and a light sweet soy sauce. Traditionally milder than Pad Kee Mad, but we can add more heat to match your taste. Add tofu or chicken to make this a hearty meal.

Pad Lad Na **\$8.95 L / \$12.95 D**
V VG DF N Handmade noodles topped with Chinese broccoli and a mild gravy. Add tofu or chicken to make this a hearty meal.

Pad Kee Mad (Drunken Noodles) **\$8.95 L / \$12.95 D**
V VG DF N Handmade wide rice noodles sautéed with fresh zucchini, basil, onions, bell peppers, bean sprouts, carrots, and scallions. This dish is traditionally spicy, but we can lower the heat to suit your taste. Add tofu or chicken to make this a hearty meal.

🍛 Traditional Thai Entrées

Served with Jasmine Rice. Noodles substitution extra. Choice of vegetables, chicken, or tofu. Select beef, pork, shrimp, scallops, squid or combination for an additional charge.

Pad Cashew Nut **\$8.95 L / \$11.95 D**
🌿 V VG DF N Roasted cashew nuts, sautéed with chili paste, onion, peppers, carrots, celery, pineapple, and snow peas.

Volcano Chicken **\$8.95 L / \$11.95 D**
🌿 N Thai style crispy chicken with chili sauce, cashew nuts, scallions, and sesame seeds.

Ginger Pad Khing **\$8.95 L / \$11.95 D**
V VG DF Fresh ginger sautéed with snow peas, celery, onion, mushrooms, peppers, and scallions.

Garlic Pepper **\$8.95 L / \$12.95 D**
V VG DF A great introduction to traditional Thai sauces and a wonderful accompaniment to meat sauteed in fresh garlic and white pepper service on a bed of mixed vegetables.

Sweet and Sour **\$8.95 L / \$11.95 D**
V VG DF A punch of flavor featuring pineapple, bell peppers, and onions covered in a tangy sauce of hoisin, soy, vinegar and brown sugar.

Sautéed Broccoli and Carrots **\$8.95 L / \$11.95 D**
V DF Light and healthy. Broccoli and carrots sautéed in a light brown sauce.

Spicy Basil **\$8.95 L / \$12.95 D**
V VG DF Sautéed sweet basil leaves, onions, zucchini and bell peppers.

Sautéed Mixed Vegetables **\$8.95 L / \$11.95 D**
V VG DF Sautéed mixed vegetables including broccoli, napa cabbage, carrots, mushrooms, zucchini, bean sprouts and snow peas.

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🍛 Mild – Medium – American Hot
Thai Hot – Double Thai Hot

Disclaimers and Consumer Advisories

Consumption of undercooked meat, poultry, and seafood may increase the risk of food borne illnesses. We use nuts and eggs in many of our dishes. Please make sure to specify if you have food allergies. Many of our dishes can be made vegetarian or vegan. Ask and we will do our best to accommodate you.