

## RICE PAPER SIGNATURE DISHES

*Served with Jasmine rice, Brown rice, or Noodle*

- Under The Sea\*** *lunch \$8.95 dinner \$16.95*  
Sautéed shrimp, sea scallop, squid, mussel, with colorful vegetables in a special curry sauce.
- Seafood Delight\*** *lunch \$8.95 dinner \$16.95*  
Combination of shrimp, scallop, squid, mussel sautéed with assorted fresh vegetables in a special brown sauce.
- Mango Curry\*** *lunch \$8.95 dinner \$15.95*  
Dices of ripe mango simmered with chicken, shrimp, tomato, red pepper, onion, carrot, and summer squash, in a yellow curry.
- Seafood Madness\*\*** *lunch \$8.95 dinner \$16.95*  
Sautéed shrimp, scallop, squid, mussel, onion, green and red pepper, in a spicy thai basil sauce.
- Salmon Choo Chee\*** *lunch \$8.95 dinner \$15.95*  
Steamed salmon in a choo chee curry sauce with red and green pepper, straw mushroom, carrot, tomato, green pea, kaffir lime leaves and basil leaves.
- Lemon Grass Chicken\*** *(dinner only) \$14.95*  
Char grilled filet of chicken, marinated in lemon grass, served on sautéed assorted vegetables, garnished with crispy spinach.
- Lady In Green\*** *(dinner only) \$17.95*  
Steamed salmon wrapped in nappa cabbage served over a bed of steamed vegetables, smothered in a yellow curry sauce, garnished with crispy spinach.
- Chili Duck\*** *(dinner only) \$18.95*  
Crispy half boneless roasted duck sliced and glazed with chef's spicy sauce. Served with assorted steamed vegetables.
- Tamarind Duck** *(dinner only) \$18.95*  
Half boneless roasted duck topped with special tamarind sauce, ginger, snow pea, baby corn, scallion, and straw mushroom.
- Scallop Eggplant** *(dinner only) \$16.95*  
Thin sliced Japanese eggplant sautéed with scallop and basil in a soy bean and garlic brown sauce.
- Garlic Shrimp** *(dinner only) \$15.95*  
Sautéed shrimp, onion, red and green pepper, white pepper, coriander roots, and light soy sauce over a bed of greens.
- Fisher Man Treasure\*** *(dinner only) \$16.95*  
A classic combination of succulent scallops, shrimp, salmon, squid, and vegetables, sautéed in a mild homemade sauce, topped with cashew nuts.
- Rice Paper String Bean\*** *lunch \$8.95 dinner \$14.95*  
Sautéed sliced chicken with green bean, red and green pepper, snow pea, cashew nuts, and peanuts in a mild curry.
- Thai Style Basil\*** *lunch \$8.95 dinner \$14.95*  
Spicy minced chicken sautéed with onion, mushroom, basil leaves, red and green pepper in a Thai style chili sauce.
- Chicken Teriyaki** *lunch \$8.95 dinner \$14.95*  
Sautéed chicken in delicious teriyaki sauce, served with steamed vegetables.

## Avocado Curry\*

*lunch \$8.95 dinner \$15.95*

Chicken, shrimp, avocado, red pepper, green bean, carrot, onion, green pea, baby corn and tomato in a red curry sauce.

## CURRY DISHES

*Create Your Own Natural Herb Curry Served with Jasmine rice, Brown rice, or Noodle*

- Chicken or Pork** *lunch \$8.95 dinner \$13.95*  
**Shrimp, Beef or Duck** *lunch \$8.95 dinner \$15.95*  
**Tofu or Vegetable** *lunch \$8.95 dinner \$12.95*  
**Rice Paper Special (Chicken, Beef, and Shrimp)** *lunch \$9.95 dinner \$15.95*

## Red Curry\*

Bamboo, red and green pepper, mushroom, carrot, eggplant, green bean, and basil leaves.

## Yellow Curry\*

Onion, carrot, summer squash, baby corn, tomato, and pineapple.

## Green Curry\*\*

Green pepper, bamboo shoots, eggplant, green bean, green pea, and basil leaves.

## Masaman Curry\*

Red and green pepper, onion, sweet potato, carrot, and roasted peanut.

## Panang Curry\*\*

Red and green pepper, green bean, eggplant, and kaffir lime leaves.

## VEGETARIAN CORNER

*Served with Jasmine rice, Brown rice, or Noodle*

- Vegetable Rainbow** *lunch \$7.95 dinner \$12.95*  
Stir fried assorted vegetables and tofu in a light soy sauce.
- Rice Paper Green Garden** *lunch \$7.95 dinner \$11.95*  
Steamed broccoli, carrot, sweet potato, green bean, snow pea, baby corn, and tofu. Served with a side of peanut sauce.
- Tofu Tamarind** *lunch 7.95 dinner \$12.95*  
Stir fried tofu with baby corn, pineapple, tomato, snow pea, and onion in our tamarind sauce.
- Vegetable Curry\*** *lunch \$7.95 dinner \$12.95*  
Assorted vegetables in a red coconut milk curry.
- Tofu Royal** *lunch \$7.95 dinner \$12.95*  
Stir fried tofu with snow pea, carrot, baby corn, mushroom, in a light ginger brown sauce.
- Tofu String Beans\*** *lunch \$8.95 dinner \$13.95*  
Sautéed tofu with green beans, cashew nuts, peanuts, and pepper in a mild curry sauce.
- Tofu or Vegetable Pad Thai** *lunch \$7.95 dinner \$10.95*  
Thin rice noodles stir fried with egg, scallion, and ground peanut.
- Vegetable Fried Rice** *lunch \$7.95 dinner \$10.95*  
An assortment of fresh vegetables stir fried with rice and egg.

# RICE PAPER

## FINE THAI CUISINE

### RICE PAPER

3867 Medina Rd. Fairlawn Ohio 44333

*Hours of Operation:*

### Mondays – Thursdays

*Lunch: 11:30 AM - 3:00 PM Dinner: 4:30 PM – 9:00 PM*

### Fridays – Saturdays

*Lunch: 11:30 – 3.00 PM Dinner: 3:00 – 9:00 PM*

### Sundays

*Dinner: 12:00PM – 9:00 PM*

**Phone: (234) 466-0499**

[www.ricepaperthai.com](http://www.ricepaperthai.com)

We can alter the spiciness of your dish according to your taste. Please do not hesitate to ask your sever.

Please note that on some dishes, while we may be able to reduce the spiciness, we may not be able to completely eliminate if it alters the traditional taste.

We do not use MSG in preparing your food. *We use 100% vegetable oil and low sodium soy sauce*

All dishes are available *Vegetarian*

**APPETIZERS**

<b>Chicken Satay</b>	<b>\$6.95</b>
Barbecued skewers served with our homemade peanut sauce and cucumber sauce.	
<b>Siam Rolls</b>	<b>\$6.95</b>
Crispy Vegetable spring rolls served with a sweet and sour sauce.	
<b>Shrimp in the Blanket</b>	<b>\$6.95</b>
Whole shrimp wrapped tightly in a delicate egg skin, deep fried, served with our sweet and sour sauce.	
<b>Summer Rolls</b>	<b>\$5.95</b>
Fresh rice paper roll filled with shrimp, vermicelli, basil leaf, carrot, served on a bed of greens and a special sauce.	
<b>Devil wings</b>	<b>\$6.95</b>
Chicken wings fried to a golden perfection, covered in an authentic thai sauce.	
<b>Shumai (Steamed or Fried)</b>	<b>\$5.95</b>
Shrimp and vegetable dumpling served with a ginger soy sauce. Steamed or fried.	
<b>Tofu Triangles</b>	<b>\$4.95</b>
Fried tofu triangles served with a sweet and sour sauce, topped with crushed peanuts.	
<b>Edamame</b>	<b>\$4.95</b>
Steamed Japanese green soy bean, sprinkled with salt.	
<b>Vegetable Tempura</b>	<b>\$6.95</b>
Assorted vegetables deep fried in a light batter served with sweet and sour sauce.	
<b>Soft Shell Crab</b>	<b>\$8.95</b>
Crispy deep fried soft shell crab drizzled with mango salsa.	
<b>Potstickers</b>	<b>\$6.95</b>
Chewy rice dumpling stuffed with chicken and vegetables, Served with ginger soy sauce.	
<b>Spinach Potstickers</b>	<b>\$6.95</b>
Chewy rice dumpling stuffed with vegetables, Served with ginger soy sauce.	
<b>SOUPS</b>	
<b>Tom Yum Goong*</b>	<b>\$3.95</b>
Hot and sour shrimp soup seasoned with lemon grass, chilies, mushroom and lime.	
<b>Tom Kar Gai</b>	<b>\$3.50</b>
Tender chicken and mushroom in coconut milk seasoned with lime and galanga.	
<b>Seafood Coconut Soup*</b>	<b>\$3.95</b>
Assorted seafood in coconut milk seasoned with lime and galanga.	
<b>Vegetable Dumpling Soup</b>	<b>\$3.50</b>
Vegetable dumpling and scallion in clear vegetarian broth.	

**SALADS**

<b>Mix Green Salad</b>	<b>\$4.95</b>
Basic salad with honey mustard or peanut dressing.	
<b>Grilled Chicken Salad</b>	<b>\$6.95</b>
Baby greens topped with grilled marinated chicken with honey mustard or peanut dressing.	
<b>Seaweed Salad</b>	<b>\$5.95</b>
Asian seaweed seasoned in sesame oil, salt, vinegar, red pepper, and sesame seeds.	

**NOODLES AND FRIED RICE**

<b>Pad Thai</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Thin rice noodles stir fried with chicken, shrimp, egg, scallion, bean sprout, and ground peanuts.		
<b>Pad Thai Country Style</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Our spicy version of Pad Thai with chicken, tofu, shrimp, egg, scallion, bean sprout, and ground peanuts.		
<b>Crazy Noodle*</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
A typical Bangkok dish of soft wide rice noodles pan fried with chicken, shrimp, egg, onion, carrot, broccoli, and basil leaves.		
<b>Pad See Ew</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Stir fried wild rice noodles with chicken, shrimp, egg, carrot and broccoli in House sweet soy sauce.		
<b>Pasta Basil*</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Spiral noodles pan fried with chicken, shrimp, egg, onion, broccoli, and basil leaves.		
<b>Rice Paper Fried Rice</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Fried rice with chicken, shrimp, egg, onion, red pepper, snow peas, baby corn, green peas, and tomato.		
<b>Basil Fried Rice*</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Delicious fried rice with ground chicken, onion, hot pepper, and fresh basil leaves.		
<b>Mango Fried Rice</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Fried rice with chicken, shrimp, egg, fresh mango, onion, snow peas, baby corn, red pepper, and tomato.		
<b>Pineapple Fried Rice</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Fried rice with chicken, shrimp, egg, pineapple, onion, snow peas, baby corn, red pepper, and tomato.		
<b>Lard Nar Noodle</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Sautéed wide rice noodle with chicken, shrimp, baby corn, straw mushroom, carrot, broccoli, smothered in a house gravy.		
<b>Indonesian Fried Rice*</b>	<i>dinner</i> <b>\$13.95</b>	
Red curry flavored fried rice with shrimp, onion, mushroom, and topped with barbecued chicken.		
<b>Tom Yum Fried Rice*</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$11.95</b>
Chicken and Shrimp fried rice with bell peppers, egg, onions, mushroom and fresh lemongrass in our famous Tom Yum sauce		

**RICE DISHES***Served with Jasmine or Brown rice*

<b>Rice Paper Garden Chicken</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$12.95</b>
Boiled chicken, broccoli, green bean, carrot, snow pea, baby corn, and sweet potato. Served with peanut sauce.		

<b>Ginger Ginger</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$12.95</b>
Sautéed slices of chicken or pork with onion, mushroom, straw mushroom, scallion, baby corn, ginger, and red pepper.		
<b>Chicken or Beef Basil**</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$12.95</b>
Sautéed with fresh minced hot pepper, basil leaves, mushroom, onion, red and green pepper.		
<b>Chicken or Beef Broccoli</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$12.95</b>
Sautéed with broccoli, carrot, straw mushroom, and oyster sauce.		
<b>Chicken Cashew Nuts*</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$13.95</b>
Sliced chicken sautéed with onion, red pepper, mushroom, scallion, zucchini, summer squash, snow pea, pineapple, cashew nuts.		
<b>Beef Dynasty*</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$14.95</b>
Sautéed beef with assorted vegetables, tofu, and cashew nuts in a mild chili sauce.		
<b>Chicken Pineapple</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$13.95</b>
Sautéed chicken with pineapple, onion, red pepper, snow pea, baby corn, tomato, zucchini, summer squash, and curry powder.		
<b>Hot Beef With Mixed Vegetable**</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$14.95</b>
Sautéed tender slices of beef with assorted vegetables in a delicious country sauce.		
<b>Wild Boar Basil*</b>	<i>lunch</i> <b>\$8.95</b>	<i>dinner</i> <b>\$14.95</b>
Tender pork pan fried with mushroom, green bean, red and green pepper in a spicy curry sauce.		
<b>Duck Choo Chee*</b>	<i>lunch</i> <b>\$9.95</b>	<i>dinner</i> <b>\$15.95</b>
Sliced boneless duck with pineapple, tomato, bell pepper, carrot, squash, zucchini and snow pea in our delicious choo chee curry sauce.		
<b>FROM THE GRILL</b>		
<i>Served with Jasmine rice, Brown rice, or Noodle</i>		
<b>Salmon Cha Cha**</b>		<i>(dinner only)</i> <b>\$18.95</b>
Salmon steak broiled to perfection with steamed vegetables, and topped with a shrimp curry sauce.		
<b>Grilled Chili Fish**</b>		<i>(dinner only)</i> <b>\$17.95</b>
Grilled salmon topped with green and red pepper, straw mushroom, and basil in a tamarind and chili sauce.		
<b>Garlic Salmon</b>		<i>(dinner only)</i> <b>\$17.95</b>
Barbecued salmon marinated in garlic sauce, white pepper, coriander root, and soy sauce, garnished with crispy basil leaves.		
<b>Grilled Salmon Teriyaki</b>		<i>(dinner only)</i> <b>\$17.95</b>
Grilled salmon in delicious teriyaki sauce, served with steamed vegetables.		
<b>Mixed Grill</b>		<i>(dinner only)</i> <b>\$20.95</b>
Grilled scallop, jumbo shrimp, and salmon, served with asparagus and a house salad with our spicy honey mustard dressing.		