



## SAWASDEE KHA

We are a third generation authentic Thai restaurant that gently accommodates to the American pallet. We pride ourselves on serving traditional **Family Style** Thai food with a focus on the cuisine of Central Thailand.

***Here are a few ways we strive to provide the best experience for our customers:***


We believe in supporting our local farmers and businesses. We select the best seasonally available and locally sourced organic vegetables, tofu, beef and pork. We use non-hydrogenated cooking oils. Getting something to go? We use Eco-friendly packaging to support the health of both our customers and our local Hawaii environment.

**\*\*Food allergies? Please advise your server of any so we can make accommodations.\*\***

We believe the harmony between sweet, sour, spicy and savory is the heart of Thai cooking.  
Please choose your desired spice level *carefully!*

### Choose from:

**Mild** – prepared with no chili peppers.

**Medium\*** (  ) prepared with 2 chili peppers.

**Hot\*** (  ) prepared with 3 chili peppers.

**Thai Hot\*** (  ) prepared with 5 or more chili peppers.

## KHOB KHUN KHA

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

## APPETIZERS

11. **Thai Spring Rolls** (*bpaaw bpia thaawt*)  
Rolls stuffed with mung bean noodles and fresh vegetables then golden fried. (\$12.95)  
Served with sweet and sour sauce.
12. **Thai Summer Rolls** (*bpaaw bpia swaawt*)  
Garden fresh vegetables wrapped in rice paper. Served with peanut sauce. (\$12.95)  
Tofu, Shrimp, Avocado
13. **Thai Seafood Rolls** (*goong bplaa thaawt*)  
Rolls stuffed with whole shrimp and fish cake filling then golden fried. (\$12.95)  
Served with sweet and sour sauce.
14. **Fried Tofu** (*dtao huu thaawt*)  
Cubed Firm tofu, golden fried. Served with peanut sauce. (\$12.95)
15. **Satay** (*sa dteh*)  
Pan seared and herb infused tofu, chicken, beef or pork. Served with peanut sauce. (\$12.95)
16. **Coconut Shrimp** (*goong hompha*)  
Five large succulent shrimp rolled in a light tempura batter with shredded coconut then golden fried. Served with sweet and sour sauce. (\$12.95)

## SALADS

21. **Green Papaya Salad** (*sohm dtam*)  
Shredded green papaya with carrots, tomatoes, chili peppers, citrus juice and peanuts. (\$12.95)
22. **Cucumber Salad** (*dtam dtaaeng*)  
Crisp cucumbers and shredded carrots tossed with fresh Thai herbs, tomatoes and chopped nuts. (\$12.95)
23. **Thai Herb Salad** (*laap*)  
Choice of ground chicken, beef or pork seasoned with lemon grass, bell peppers, onions and fresh herbs. (\$17.95) Tofu/Vegetables (\$17.95) Shrimp (\$21) Seafood (\$28)
24. **Seafood Salad** (*yam tha laeh*) (\$28)  
Opakapaka, salmon, shrimp and scallops tossed with lettuce, lemon grass, onion, lime juice and fresh herbs.
25. **Silver Noodle Salad** (*yam woon sen*)  
Choice of chicken, shrimp, tofu or vegetables with mung bean noodles, cilantro, green onions, bell pepper, tomatoes, fresh herbs, onion and citrus juice. Chicken, Beef, Pork (\$17.95) Tofu/Vegetables (\$17.95) Shrimp (\$21) Seafood (\$28)
26. **Sliced Beef Salad** (*neuua nam dtohk*)  
Sliced grassfed *Kulana* beef on a bed of greens with fresh Thai herbs. (\$17.95)
27. **Shrimp Salad** (*pra goong*)  
Sautéed shrimp with cucumbers, red onions, fresh Thai herbs and a spicy citrus sauce, served over a bed of leaf lettuce. (\$21)

## CURRIES

Tofu, Vegetables (17.95) Chicken, Beef, Pork(17.95) Shrimp (\$21) Seafood (\$28)

31. **Red Curry** (*gaaeng daaeng*)  
Fresh basil, eggplant, local kabocha pumpkin, zucchini, broccoli and cabbage.
32. **Green Curry** (*gaaeng khiaao waan*)  
Fresh basil, eggplant, local kabocha pumpkin, zucchini, broccoli and cabbage.
33. **Yellow Curry** (*gaaeng ga ree*)  
Sweet potatoes, carrots, onion, broccoli, zucchini.
34. **Massaman Curry** (*gaaeng massaman*)  
Sweet potatoes, carrots, peanuts, onion, broccoli,  
zucchini. **Panang Curry** (*gaaeng panang*)  
Green beans, carrots, zucchini, broccoli, cabbage.
35. **Pumpkin Curry** (*gaaeng fak thaawng*)  
Local kabocha pumpkin, carrots, zucchini, broccoli, cabbage.
36. **Pineapple Curry** (*gaaeng sap bpa roht*)  
Fresh Hawaiian pineapple, carrots, zucchini, broccoli, cabbage.
- 37.

## NOODLES

Tofu, Vegetables (\$17.95) Chicken, Beef, Pork (\$17.95) Shrimp (\$21) Seafood (\$28)

41. **Pad Thai**  
Rice noodles prepared with mixed vegetables, eggs and bean sprouts in tomato sauce.
42. **Pad See Ui**  
Wide rice noodles, stir fried with mixed vegetables and egg in savory sauce.
43. **Pad Woo Sen**  
Clear mung bean noodles with mixed vegetables, egg and onion in sweet soy sauce.
44. **Phad Kee Mau**  
Large flat rice noodles and vegetables with Thai basil in spicy soy sauce.

## FRIED RICE

51. **Fried Rice** (*khaao phat*)  
Thai style fried rice with vegetables and herbs. Tofu, vegetables (\$17.95) Chicken, Pork or Beef (\$17.95) Shrimp (\$21) Seafood (\$28)
52. **Pineapple Fried Rice** (*khaao phat sap bpa roht*)  
Fried brown rice with chicken and shrimp, Hawaiian pineapple, cashew nuts and dates.(\$27)
53. **Crab Meat Fried Rice** (*khaao phat bpoo*)  
Shredded crab meat fried rice, topped with cilantro, green onions, cucumber and served with slices of lemon.(\$27)

## STIR FRY

Tofu, Vegetables (17.95) Chicken, Beef, Pork (\$17.95) Shrimp (\$21) Seafood (\$28)

71. **Chicken Rama** (*gai rama*)  
Sautéed chicken breast on a bed of mixed vegetables covered with peanut sauce.
72. **Cashew Chicken** (*phat met ma muaang him ma phaen*)  
Fresh vegetables stir fried with chicken breast and cashew nuts.
73. **Basil Eggplant** (*phat ma kheuua*)  
Stir-fried eggplant, fresh Thai basil, onion and spices. Choice of tofu, meat, shrimp or seafood.
74. **Spicy Basil** (*phat bai gra phao*)  
Thai basil with mixed vegetables in a spicy soy sauce. Choice of tofu, meat, shrimp or seafood.
75. **Broccoli Stir Fry** (*phat kha naa*)  
Broccoli stir-fried in a savory sauce. Choice of tofu, meat, shrimp or seafood.
76. **Sweet and Sour** (*phat bpriaao waan*)  
A distinctively Thai preparation consisting of fresh Hawaiian pineapple, cucumbers, tomatoes and bell peppers. Choice of tofu, meat, shrimp or seafood.
77. **Garlic Stir Fry** (*phat gra thiiam*)  
With garlic and black pepper then stir fried to perfection. Choice of tofu, meat, shrimp or seafood.
78. **Mixed Vegetables** (*phat phak ruaam mit*)  
Crisp seasoned vegetables stir-fried with a light soy bean sauce. Choice of tofu, meat, shrimp or seafood.

## SOUPS

Tofu, Vegetables (17.95) Chicken, Beef, Pork (\$17.95) Shrimp (\$21) Seafood (\$28)

81. **Tom Yum** (*dtohm yam*)  
A traditional Thai spicy soup, flavored with fresh lemon grass and Thai lime leaves.
82. **Silver Noodle Soup** (*dtohm jeuut*)  
Clear mung bean noodles with mushrooms, green onions in a delicious broth.
83. **Thai Coconut Soup** (*dtohm khaa*)  
Creamy coconut soup with vegetables and herbs.
84. **Rice Noodle Soup** (*kuai-tiao*)  
House broth with mixed vegetables and bean sprout garnish.

## SEAFOOD ENTREE

61. **Salmon with Red Curry** (*bplaa chuu chee*)  
Sautéed salmon fillet topped with a spicy red curry sauce. (\$28)
62. **Sweet and Sour Fish** (*bplaa bpriaao waan*)  
Opakapaka with red and green bell peppers, pineapple sauce and garlic. (\$28)
63. **Salmon with Thai Salsa** (*bplaa nueng*)  
Steamed salmon fillet topped with fresh salsa, served with a side of steamed vegetables. (\$28)
64. **Spicy Basil Clams** (*haawy gra phao*)  
Clams sautéed in a spicy sweet chili sauce with Thai basil and bell peppers. (\$28)
65. **Steamed Opakapaka** (*bplaa nueng ma nhao*)  
Opakapaka steamed with garlic, ginger and lime juice on a bed of broccoli. (\$28)

## ~ SPECIALS ~

### Appetizer

- **Pork Spring Roll**  
Rolls stuffed with kalua pork, mung bean noodles and fresh vegetables then golden fried. (\$12.95)
- **Barbeque Special:**  
Choices: Tofu, Meat (Chicken, Pork or Beef) (\$12.95)
- **Coconut Crusted Calamari**  
Long calamari steak strips rolled in a light tempura butter with shredded coconut and golden fried. Served with sweet and sour dipping sauce. (\$12.95)

### Entrée

- **Charbroiled Rib Eye Steak**  
10oz rib eye steak - Hawaii raised Kulana beef. Grassfed, hormone and antibiotic free. Served with your choice of any of our vegetable curries with your choice of rice. (\$35)
- **Snow Crab Claw Curry**  
Seven large snow crab claws stir fried in yellow curry with your choice of rice. (\$35)
- **Combination Satay Special**  
Your choice of chicken, pork, beef or tofu satay with green papaya salad and sticky rice. (\$28)

## BEVERAGES

- Thai Iced Tea\* (\$4.50)
- Thai Iced Coffee\* (\$4.50)
- Iced Tea\* (\$3.50)
- Soft Drinks (Coke, Sprite, Diet Coke) (\$3.00)
- Lilikoi Juice (\$6.00)
- Hot Green Tea (\$3.00)
- Hot Jasmine Tea (\$3.00)
- Hot Herbal Tea (\$3.00)

\*Made fresh in-house and available with coconut milk or half & half.

## EXTRA SIDES

- Jasmine, Red Cargo or Rice (\$4.00)
- Sticky Rice (\$4.00)
- Peanut or Sweet & Sour Sauce (\$3.50)

## DESSERTS

- Mango Sticky Rice (\$12.00)
- Tapioca Pudding (\$6.00)
- Sticky Rice with Taro (\$7.50)
- Sticky Rice with Banana (\$7.50)

## Take Home Containers

(\$.75/ea)

## Party Gratuity

A 20% Gratuity will be charged for parties of SIX or more.