



Royal Barge Thai Cuisine

120 SW H ST GRANTS PASS OR 97626
Hours business Mon - Fri 1100 am - 900 pm

541.474.6942

LUNCH SPECIAL

\$9.75

Served from 11:00 am – 3:00 pm

Served with Steamed White Rice, Small House Salad & Egg Roll

1. Mixed Vegetables

Fresh Assorts Veggies stir-fried with special soybean sauce.

2. BBQ Chicken

Quarter Chicken marinated with Thai Herbs and coconut milk.
***Served with Fried Rice.

3. Pad Cashew Nuts

Stir Fried bamboo shoots, water chestnuts, carrots, onions with special homemade roasted chili sauce.

4. Pad Broccoli

Fresh Broccoli stir-fried with soybean gravy sauce.

5. Pad Preaw Wan

Bell peppers, Onions, cucumbers, tomatoes stir fried with our sweet & sour pineapple sauce.

6. Kang Ka ree

Potatoes Carrots and onions in a mild yellow curry.

7. Kang Keow-Wan

Bamboo shoot, bell peppers, Broccoli in a green curry with coconut milk.

8. Kang Mussaman

Potatoes, Carrots & roasted peanuts in medium massaman curry with coconut milk.

9. Pad Prik Khing

Green Beans in a delicious medium spicy peanut sauce.

10. Pad Prik Ra Kung

Stir-fried with bell peppers and onions in sweet black sauce.

Appetizers

AP 1. Combination Appetizers 12

Egg Rolls, Fried Wonton, Pot Stickers, Butterfly Shrimps.

AP 2. Love Boat 9

Ground Chicken wrapped in wontons, topped with a piece of shrimp. Deep-fried. Served with cucumber plum sauce topped with crushed peanuts.

1. Sa-Tae 10

Chicken on skewers, Marinated with Thai Spice & coconut milk

2. Fried Wontons 8

Ground Chicken wrapped in wontons skin and deep fried.

3. Egg Rolls 6.5

Veggies stuffed with glass noodles in egg rolls wrappers and deep fried.

3. (A) Fresh Rolls 10

Rice Wrappers stuffed with Green Salad, Noodle, Cilantro, Basil Pork & Tofu.

4. Chicken on the stick 10

Grilled house marinated chicken on skewers.

5. Deep Fried Pot Stickers 9

Chicken and veggies stuffed in pot stickers wrappers.

6. Seafood Rolls 10

Baby shrimp, imitation crab & cream cheese stuffed in wrapper and deep-fried

7. Shrimp Tempura 11

Jumbo Shrimps & fresh veggies batter in tempura mixed then deep-fried

7. (A) Butterfly Shrimps 11

Jumbo Shrimps & fresh Veggies batter in bread crumb and deep fried.

8. Squid Tempura 11

Squid & fresh vegetables in tempura batter then deep-fried.

9. Vegetable Tempura 10

Assorted Fresh veggies in tempura batter, then deep-fried.

10. Angel Wings 12

Boneless Chicken wing stuffed with veggies Glass noodles and chicken.

11. Deep Fried Tofu 8

Served with plum sauce & peanuts.

12. Goong Sa-rong 10

Fresh Jumbo Shrimps wrapped with wontons.

13. Larb Kai 12

Ground chicken Marinated with lime juice, onions, cucumbers, tomatoes

14. Yum Woon Sen 12

Glass noodle, ground chicken, mushroom marinated with lime juice, onions and chili.

15. Yum Near-er 12

Sliced Beef with lime juice, mint leaves and a touch of chili .

16. Prah Goong 12

Fresh Jumbo shrimp sizzled on a grill and then marinated with lime juice & roasted chili

17. Mango Salad 11

Diced Fresh Mango with lime juice, onion, peanuts.

18. Yum Tofu 11

Deep fried tofu with lime juice & roasted chili.

19. Asparagus Tempura (Seasonal) 9

Fresh Asparagus deep fried in tempura batter.

Salad

20. House Salad 5

Served with our special homemade Thai Dressing

21. Garden Salad 5

Served with our homemade peanut dressing

22. Chicken Salad 10

Topped with crispy noodles, cashew nuts.

Served with sesame dressing.

22. (A) BBQ Chicken Salad 10

Green Salad topped with BBQ Chicken, crispy noodles and cashew nuts. Served with sesame dressing

Soups

23. Tom Kah Kai 13

Coconut milk soup with chicken seasoned with galangal root, lemongrass, kaffirs lime leaves and Thai pepper

24. Tom Yum Kai 12

Spicy & sour soup with chicken seasoned with lemon grass, kaffir lime leaves and Thai peppers.

25. Tom Yum Goong 14

Spicy & Sour soup with shrimps. seasoned with lemon grass, kaffir lime leaves and Thai peppers.

26. Tofu Soup 12

Fresh Mushrooms, Shrimp, ground chicken and fresh tofu cooked in a delicious broth soup.

27. Wonton Soup 12

Homemade wontons in a broth soup with chicken and shrimp.

28. Glass Noodles Soup 12

Steamed Glass noodles served in a broth soup with mushroom, ground chicken and shrimp.

Curry

Served with Steamed White Rice

Your choice of meat Chicken, Beef or Pork

Add \$3 for Shrimp or Squid

Add \$5 for seafood

Add \$2 each additional item or substitute

29. Kang Pa-Nang 12

Potatoes, Carrots and onions with coconut milk

29. (A) Massamun 12

Potatoes, carrots and roasted peanut in massamun curry

30. Kang Ped (Red Curry) 12

Bamboo shoot, broccoli and bell peppers with coconut milk

30.(A) Roasted Duck with Red Curry 15

Bone-in roasted duck with pineapple coconut red curry

30.(B) Soft Shell Crab with Red Curry Mango 15

Soft Shell Crab with red curry topped with fresh mango

30.(C) Grilled Salmon w/ Red Curry 16

Salmon on sliced egg plants grilled and topped w/coconut red curry

31. Kang Koa 14

Pineapple and Shrimp in red curry with coconut milk.

32. Kang Pa-Nang 12

Peas-carrots and bell peppers in panang red curry w/ coconut milk.

33. Kang Keow Wan 12

Bamboo shoots, broccoli, bell peppers in green curry w/ coconut milk.

34. Kang Pah 12

Fresh vegetables seasoned with galangal root, lemongrass and lime leaves in medium red curry with ground meat. (No coconut milk)

Entrée

35. Pad Broccoli 11

Choice of meat with fresh broccoli stir-fried with gravy sauce

36. Mixed Vegetables 11

Assorted fresh vegetables stir-fried with your choice of meat

36. (A) Mixed Vegetables with Peanut Sauce 12

Assorted fresh vegetables stir-fried with peanut sauce,

36. (B) Pad Egg Plant with basil 12

Stir fried egg plant with choice of meat. Make a better favor with fresh basil.

36. (C) Mango Chicken 12

Fresh Diced Mango stir fried with onion, carrot and chicken.

37. Pad Baby Corn 12

Baby corn, fresh mushrooms and onions stir-fried with

38. Pad Preaw – Wan 12

Bell peppers, onions, tomatoes and cucumber stir-fried with our famed sweet and sour pineapple sauce.

39. Pad Prik Ra Kung 12

Fresh bell peppers and onions stir-fried.

39. (A) Mongolian Beef 12

Carrots and onions stir-fried with sliced beef in a touch of chili paste and homemade sauce.

40. Pad Ka-Prow 12

Bamboo shoots, onions, bell peppers, Mushrooms, carrots, Basil stir-fried medium spicy with ground meat.

41. Pad Hed 12

Stir fried Fresh Mushrooms, carrots and onions.

42. Pad Ka-Tiem 12

Stir-fried with fresh garlic and broccoli.

43. Pad Khing 12

Stir-fried with fresh mushrooms, onions, bell peppers, carrots and distinctive flavor of Thai ginger root.

44. Teriyaki Chicken or Beef or Tofu 12

Topped with teriyaki Sauce and steamed Vegetables .

***Also Available with Salmon for \$16*

44. (A) Orange Chicken 12

Deep fried chicken in batter with homemade orange sauce.

45. Pad Cashew Nuts 12

Stir-fried, bamboo shoots, carrots, onions and water chestnuts with sweet roasted chili sauce topped with cashew nuts.

46. Spicy Shrimp 14

Jumbo shrimp stir-fried with water chestnuts, onions and sweet roasted chili sauce.

47. Pad Woon Sen 12

Stir Fried Glass Noodle, bell peppers, carrots mushrooms, onions.

48. Pad Pla Meung 15

Squid stir-fried with fresh bell peppers, carrots, mushrooms and onions.

49. Clay Pot 14, 16

Shrimp or Fish, vegetables, ginger root and glass noodles cooked in the traditional Thai Ornamental clay pot.

50. Prik Khing 13

Your choice of meat and green beans in peanut sauce.

51. Prik Khing Asparagus (Seasonal) 14

Asparagus and your choice of meat in peanut sauce.

52. Pad Asparagus (Seasonal) 13

Fresh Asparagus stir-fried with fresh mushrooms carrots and onions.

53. Pra Ram Rong Srong 13

Broccoli and your choice of meat cooked in peanut sauce.

54. Pad Poh Tak 16

Combination seafood cooked in lemongrass and kaffir lime leaves.

55. Royal Barge BBQ Chicken 13

Half bone-in Chicken marinated in Thai spices coconut milk.

Dinner Family (Served for 2 or more)

Dinner A (\$15 Per person)

House Salad, Egg Roll, BBQ Chicken, Chicken Cashew Nuts, Rice

Dinner B (\$17 Per person)

House Salad, Egg Roll, BBQ Chicken, Chicken Cashew Nuts, Beef Broccoli, Rice

Dinner C (\$14 Per person) (Vegetarians)

House Salad, Egg Roll, Mixed Vegetables, Tofu Cashew Nuts, Rice

Dinner D (\$19 per person)

House Salad, Shrimp Tempura, Spicy Shrimp, Clay pot (Shrimp or Fish), Rice

- Can substitute one dish for Chow mein noodles -

Note : *Peanuts are contained in some dishes. *All ingredients are not listed. *Gluten free is available *Most dishes can be prepared in vegetable style. *Menu prices are subject to change without prior notice

Rice

56. Royal Fried Rice 14

Stir-fried Shrimps with rice pineapple onion and Cashew nuts seasoned with a touch of yellow curry.

57. Fried Rice 11

Stir-fried your choice of meat with steamed rice, tomatoes, Onions and fresh garlic.

58. Spicy Fried Rice 11

Stir-fried your choice of meat with steamed rice, tomatoes, onions, fresh Garlic and Thai chili.

58. (A) Spicy Seafood Fried Rice with Basil 16

Stir-fried seafood with rice, onion, bell peppers, fresh garlic and chili. Topped with crunchy fried basil.

59. BBQ Pork Fried Rice 12

Stir fried steamed rice with our homemade BBQ pork.

NOODLE

60. Pad Ba Mee 12

Egg noodles stir-fried with broccoli and carrots with our homemade roasted BBQ pork.

61. Pad See-Ew 12

Flat rice noodles stir-fried with broccoli carrots & your choice of meat in special Thai sweet black sauce.

62. Rard Nah 12

Rice noodles prepared with your choice of meat broccoli, carrots topped with special Thai gravy sauce.

63. Thai Rice Noodle Soup 13

Small flat rice noodles with ground chicken, shrimp and BBQ Pork in a delicious broth soup.

64. Chow Mein 12

Egg Noodles, mixed vegetables stir fried with choice of meat

65. Pad Thai 12

Small flat rice noodles stir fried with your choice of meat.

Topped with crushed peanuts.

66. Pad Kee Mow 12

Egg noodles stir-fried spicy with fresh vegetables.

COMBINATION DINNER

Served with small house salad, steamed rice

your choice of appetizer:

Chicken on the stick, Egg Rolls or deep fried pot stickers.

For shrimp & vegetable tempura as

your choice of appetizer add \$2

35cb. Pad Broccoli 15

36cb. Mixed Vegetables 15

37cb. Pad Baby Corn 15

38cb. Pad Preaw-Wan 15

39cb. Pad Prik Ra Kung 15

40cb. Pad Ka-Prow 15

41cb. Pad Hed 15

42cb. Pad Ka-Tiem 15

43cb. Pad Khing 15

44cb. Teriyaki Chicken, Beef or Tofu 15

45cb. Pad Cashew Nuts 15

50cb. Pad Prik Khing 15

53cb. Pra Ram Rong Srong 15

55cb. BBQ Chicken 15

Side order

: Plain Fried Rice/ Brown Rice 2 (S) /4 (L)

: White Rice 1.5 (S) /3 (L)

: House Dressing, Teriyaki Sauce, Plum Sauce 0.75

: Peanut Sauce 1

: Steamed Noodles 3

: Any Additional Items (Each) 2

Dessert

Coconut Ice Cream 3.5

Sweet Sticky Rice with Mango 5

Beverage

Thai Iced Tea 3

Thai Iced Coffee 3

Lemon Thai Iced Tea 3

Soft Drink 2.5

Pepsi, Diet, Orange, Sierra Mist, Lemonade,

Fruit Punch, Mountain dew

Roy Roger, Shirley Temple 4

Jasmine Hot tea, Green Tea 2