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WWW.BESTTHAIKITCHEN.COM

4 EAST FEDERAL STREET
MIDDLEBURG, VIRGINIA 20117
540.326.8111

11 AM - 9 PM
DAILY

BEST THAI KITCHEN

Thai food is globally popular due to its tasty combination of sweet, sour, and salty flavors, appetizingly enhanced by tanginess from an assortment of chilies used in typical dishes. This flavorful blend which has become characteristic of traditional Thai food remains distinctive in local fare until present days.

CHEF'S SIGNATURE SELECTIONS

THAI PRIME RIB

Succulent choice cut prime rib marinated for 48 hours in our secret family blend of Thai herbs and seasonings. Served with vegetables and our home made dipping sauce. 32

CRISPY DUCK

Duck is marinated in our unique mix of herbs and seasonings, then steamed, cooked, and deboned. Served with genuine Thai Jasmine rice, deep fried Thai basil and our own house dipping sauce. 29

CRISPY FISH

Delicious fried tilapia (or salmon) served with fresh vegetables, Jasmine rice from Thailand, and seasoned with our sweet chili fish sauce. 22
Add Salmon +3

♠ PAD CHA

Shrimp, scallops and squid mixed with garlic, basil, red pepper, ginger, and peppercorns mixed with our home made Pad Cha sauce. Served with Thai Jasmine rice. 22

THAI SWEET BASIL DUCK

Succulent chunks of marinated and deboned duck prepared with crunchy Thai basil on top and mixed with bell peppers, green peppers and Thai chilies. Served with Thai Jasmine rice. 19

BOO PAD PONG CURRY (CURRY WITH SOFT SHELL CRAB)

Soft shell crab prepared in the wok then mixed with our home made yellow curry that includes egg, celery, green onions, sweet onions and bell peppers. 16

THAI LEMONGRASS DELIGHT

Delicious classic prepared with lemongrass, bell peppers, green peppers, bamboo, peppercorns and green beans served with Thai Jasmine rice. 16

♠ PAD JUNGLE

Spicy and distinctive, this dish consists of cherry tomatoes, Thai eggplant, bamboo, mushrooms, Krachai (lesser ginger), and peppercorn. 17

CHUSHI SALMON

Home made red curry sauce with coconut milk, red peppers, Kafir Lime leaf, and deep fried or steamed salmon. 23

APPETIZERS

STEAMED DUMPLINGS

Chicken and pork dumplings served with our house special sweet soy sauce. 9

MA HAW

Pork, Shallots and Peanuts served on thinly sliced pieces of pineapple, orange or kiwi. 12

CRISPY RICE WITH DIPPING SAUCE

Rice Crackers served with ground pork, red pepper, coconut milk and our own Thai Kitchen herb blended dipping sauce. 11

VEGETARIAN SPRING ROLLS WITH TARO

Fried spring rolls with finely shredded mixed vegetables, vermicelli, and taro, served with our home made plum sauce. 8

FISH CAKES

Ground fish with green beans and Kaffir lime leaves marinated in red curry paste. Deep fried and served with a sweet chili sauce, crushed peanuts and cucumber. 9

FRESH ROLL

Sliced cucumber, avocado, apple chunks, shrimp, coriander, and green beans wrapped in tapioca paper and served with our house special tamarind sauce. 9
Chicken +1 Shrimp +3

TEMPURA

Shrimp, broccoli, onions, potatoes, green beans, carrots, and cauliflower fried and served with our house plum sauce. 13

CHICKEN SATAY

A Thai classic, we marinate and then grill the chicken and serve with our very own peanut and cucumber sauce. 9

THAI CHICKEN WINGS

Fried and served with sweet and sour sauce. 12

CRUNCHY SHRIMP ROLL

Fried shrimp thinly wrapped in a spring roll and deep fried. Thai comfort food! Served with plum sauce. 10

CURRY PUFFS

Yummy fried curry puffs vegetarian style or get them with a little chicken. 7
Chicken +1

SUNSET BEEF

Fried strips of crispy beef with our house spicy dipping sauce 11

FRESH ROLLS

Lettuce, mango, bean sprouts, Thai basil and other mixed veggies wrapped in clear rice paper. Delicious and healthy! Served with our sweet peanut sauce 9
Chicken +1 Shrimp +2

FRIED SHRIMP WITH DIPPING SAUCE

Crunchy shrimp served with our house sweet & sour dipping sauce 10

SOUPS

Tom Yum and Tom Kha soups are available with
Chicken +1, Pork +2, Beef +3, Shrimp +3 or Seafood +4.

🔥 TOM YUM

A Thai classic, usually prepared spicy. A delicious blend of Thai herbs, chili paste, lemongrass, mushrooms, tomatoes and green onions (a.k.a. the red one). 8

TOM KHA

Thai herbs including galangal and lemongrass, fresh lime leaves, coconut milk, cilantro, chili paste, mushrooms and other ingredients (a.k.a. the white one). 8

THAI WONTON

Marinated chicken wrapped in wonton skins and prepared with bean sprouts. 7

SALADS

Papaya salad is the favorite food of many Thai people. In Isan, which is the area in the northeastern part of the country that borders Laos, it is called som tum, som meaning sour and tum referring to the pounding sound made when crushing the ingredients together. It can be made mild or spicy, and can include shrimp to make it a more hearty meal.

🔥 SOM TUM (PAPAYA SALAD)

Shredded papaya, lime, garlic, salt, peanuts, chilies and a little palm sugar mixed and ground together. 7

🔥 YUM WOON SEN (VERMICELLI SALAD WITH SHRIMP)

Shrimp, ground chicken, mushrooms, celery, onion, tomatoes, and shallots mixed with clear noodles. 17

🔥 NOM TOK (CRYING TIGER)

Beef marinated and thinly sliced, served with cucumber and mint dipping sauce. Thai's love this prepared very rare or rare. 18

IARB QAI

Fresh vegetables sliced and served with seasoned ground chicken. 16

CORN SALAD

Sweet corn, chilies, cherry tomatoes, green beans, carrots mixed with our home made sweet and sour sauce. 9
Shrimp +3

HOUSE SALAD

House salad with lettuce, tomatoes, cucumber, red onions, carrots and other mixed veggies. Served with our home made Thai dressing. 7

CRISPY RICE & SOUR PORK SALAD

Crispy rice and pork seasoned with Thai herbs, mixed with red onions, green onions, cilantro, peanuts and ginger, topped with crispy Thai chilies, and served with our house lime dressing. 17

FRIED RICE

Fried Rice available with
Chicken +1, Pork +2, Beef +3, Shrimp +4, Soft Shell Crab +4 or Seafood +5
Add Fried Egg +2

🔥 KA PRAW FRIED RICE

Ka Praw (when in season) or Thai basil, garlic, spring onions, chilies
and ground white pepper fried and mixed with genuine Thai Jasmine rice.
Add an egg and eat it like they do in Thailand. 15

THAI KITCHEN FRIED RICE

An Asian classic! Fresh, genuine Thai Jasmine rice fried and mixed with peas,
green onions, spring onions, egg, and your choice of meat or seafood.
Served with fresh cucumber and lime. 14

🔥 GREEN CURRY FRIED RICE

Thai Jasmine rice fried and mixed with our home made green curry
that includes green beans, bamboo and Thai basil. 16

PINEAPPLE FRIED RICE

Fried rice, pineapple, chopped garlic, sliced onions, carrots and peas. 18

CRAB FRIED RICE

Delicious Jasmine Thai rice fried and mixed with soft shell crab. 19

TOM YUM FRIED RICE

Combination of our home made Tom Yum soup and our fried Thai Jasmine rice.
Thai herbs, lemongrass, mushrooms, tomatoes, and green onions. 15

ENTREES

All Entrees available with
Chicken +1, Pork +2, Beef +3, Shrimp +4, Soft Shell Crab +4 or Seafood +5

PAD THAI (THAI NOODLE)

Our House Specialty! Delicious noodles prepared using our chef's family recipe.
Noodles with eggs, green onions, bean sprouts and ground peanuts.
The secret is in our homemade pad thai sauce. 15

PAD SEE EW (BIG NOODLE)

Stir fried wide noodles prepared to perfection with
your selection of meats and assorted mixed veggies. 15

🔥 PAD KEE MAW (DRUNKEN NOODLE)

Spicy drunken noodles, prepared with crisp, seasonal mixed vegetables,
Thai chilies and Thai basil. 15
Substitute Spaghetti Noodles +1

LAD NA

Fresh and flavorful noodles and vegetables, served with your
choice of meats and mixed with our chef's special Lad Na sauce. 16

KUAYTIAW (THAI NOODLE SOUP)

A North Eastern Thai favorite, made from long thin rice noodles and a mix of thinly sliced vegetables prepared in a peppery chicken bone broth. 15

THAI KITCHEN BROCCOLI

Steamed broccoli sauteed in our house Thai oyster sauce and mixed with garlic. Served with your choice of meats. 15

☘ KA PROW

A Thai favorite! Make sure to try it with a fried egg. Any choice of meat mixed with Thai Basil, garlic, onions, and of course our delicious blend of ka prow and other herbs and seasonings.

Served with fresh and authentic Thai Jasmine rice. 15

Add Fried Egg +2

☘ MIDDLEBURG CRISPY NOODLES

Egg noodles, fried to crispy perfection, then served with your choice of meats and our spicy house chili sauce. 16

☘ HOUSE EGGPLANT

Unique dish, prepared with ground chicken, then sauteed with Thai basil, chili, and garlic and mixed to perfection with our house bean sauce.

A delicious and healthy choice! 15

STIR FRY CHICKEN WITH CASHEW NUTS

Thai Kitchen's version of a popular dish. Tender chicken with pineapple, spring onions, minced garlic, finely chopped chilies, red peppers, and cashew nuts mixed with our own unique sauce. 16

THAI GINGER DELIGHT

Enjoy this dish veggie style or add a meat. We prepare it with mushrooms, fresh red peppers, thinly sliced ginger, spring onions and a combination of delicious sauces and seasonings. 16

CRISPY FISH WITH TAMARIND SAUCE

Small pieces of deep fried white fish topped with fried red onions and cilantro.

Served with Thai Jasmine rice. 19

Salmon +3

STEAMED FISH WITH LIME CHILI SAUCE

Tilapia steamed with our home made sauce that is a little sweet, sour and salty!

Delicious & healthy. 19

Salmon +3

PAD PRIK KHING

Green beans, chili peppers, garlic, shallots, lemongrass, and galangal.

Served with Thai Jasmine rice. 16

SWEET & SOUR

Pineapples, white and green onions, cucumbers, cherry tomatoes, and mixed assortments of peppers and veggies, mixed with our homemade sweet & sour sauce. 15

KAU MAN GAI (CHICKEN & RICE)

A Thai classic! Specially prepared herbal Thai Jasmine rice, our house ginger sauce, and slices of chicken steamed with herbs, and a small cup of clear soup. 17

EGG NOODLE SOUP WITH WONTONS & RED PORK

Classic Thai street food! Egg noodles with wontons and red pork, mixed with crunchy garlic and bok choy. 17

KUITIAW TOM YUM

Combination of the Kuitiaw noodles (rice noodles), ground peanuts, and our delicious and healthy Tom Yum soup - Thai herbs, chili paste, lemongrass, mushrooms, tomatoes and green onions. 17

THAI CURRY

Thai Curry styles include Green, Red, Massaman and Panang. Authentic Thai food incorporates curry in dishes served with rice or nearly any noodle. All curry options can be prepared not spicy to very spicy. Our red curry is only served with duck, but for the other selections we suggest a choice of meat. Feel free to substitute anything you like or try it vegetarian!

Green curry is made with chilli peppers, garlic, fingerroot, shallots, lemongrass, sweet basil, lime, and a touch of sugar. It is seasoned with coriander seeds, pepper, cumin, and traces of other spices.

Red curry is made with dried red chili peppers, garlic, shallots, salt, lemongrass, galangal and a variety of other spices.

Massaman curry is made from garlic, sugar, dried red chilies, tamarind juice, shallots, salt, lemongrass and a blend of spices and other seasonings.

Panang Curry is similar to red curry but has larger amounts of cumin and coriander seed giving it a more distinctive, stronger flavor.

Curry selection with

Chicken +1, Pork +2, Beef +3, Shrimp +4, Soft Shell Crab +4 or Seafood +5

GANG KEOW WAN (GREEN CURRY)

A very traditional Thai dish, usually made with chicken but delicious with any choice of meat or seafood. Small Thai eggplant, Thai basil, coconut milk, chilies and kaffir lime leaves served with Thai Jasmine rice. 15

RED CURRY WITH ROASTED DUCK

Our chef prepares this dish with duck, deboned and cut into succulent chunks, then prepared with lime, cherry tomatoes, pineapple and lychee. 19

MASSAMAN

Best with chicken, also good with beef or pork, prepared with our delicious Massaman curry, coconut milk, hearty chunks of potato, and our tamarind sauce. 15

PANANG

More distinctive than red curry, Panang is often prepared with beef, but is also delicious with seafood or shrimp. We mix the Panang with coconut milk, your choice of meats and cook to perfection! 14

RED CURRY

Delicious red curry prepared with lime, cherry tomatoes, pineapple and lychee. 15

DESSERT

MANGO & STICKY RICE

Fresh mango, sliced and drizzled with sweet coconut milk and topped with sesame seeds. 7

FRIED BANANA

Deep fried banana served hot with a scoop of vanilla ice cream and topped with honey. 7

COCONUT ICE CREAM 6

DRINKS

THAI ICE TEA

Thai tea sweated and topped off with a light cream. Perfect with a spicy meal! 3.95

THAI ICE COFFEE

Delicious Thai coffee, served over ice. 3.95

HOT GREEN TEA

Fresh brewed, unsweetened green tea. 2.95

PELLEGRINO 5.95

COKE, DIET COKE, SPRITE,
GINGERALE, LEMONADE 1.95

ICE TEA

Fresh brewed, unsweetened ice tea. 1.95



OWNERS

MAGGIE PHEN, JAMIE METZGER & BANYEN BROOKS

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