

AUTHENTIC THAI FOOD



**CALL FOR PRICING**

**LUNCH 11AM – 3PM  
DINNER 3PM – CLOSING**

**GF** = Can be gluten free   **V** = Can be Vegetarian   Tofu Options or just Veggie  
\* = Spicy   Spicy dishes come as mild as possible, can be made hotter on request.

If you or any member of your party have food allergies  
please inform your server when you place your order.

2626 BROWN AVE, MANCHESTER, NH • 603-232-0699 • [WWW.DAWKUNTHAI.COM](http://WWW.DAWKUNTHAI.COM)



# Appetizers



## A1. TUNG TONG (BAGS OF GOLD)

You get 5 crispy golden fried bags stuffed with minced chicken & mixed vegetables served with sweet & sour sauce.



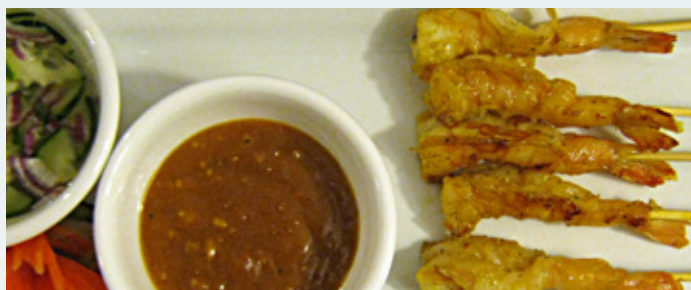
## A2. SPRING ROLL KUNG (SHRIMP)

You get 5 crispy Thai style shrimp egg rolls deep fried, served with sweet & sour sauce.



## A5. KAI SATAY (CHICKEN) GF

You get 4 slabs of chicken grilled on a skewer and marinated with Thai-spice sauce, served with peanut and cucumber sauce.



## A6. KUNG SATAY (SHRIMP) GF

You get 5 shrimp grilled on a skewer and marinated in a Thai-spice sauce, served with peanut and cucumber sauce.



## A9. THAI CRAB RAGOON

You get 4 pieces of real crab meat mixed with our own seasoned cream cheese in egg roll dough deep fried till golden brown served with sweet & sour sauce.



## A10. KAI TOD (CHICKEN WINGS)

You get 6 marinated deep fried chicken wings served with sweet sauce.



## A13. FRIED TOFU GF

You get chunks of Tofu deep fried served with sweet sauce topped with ground peanuts.



## A14. CURRY PUFF

You get 4 handmade puffs stuffed with onions, sweet potatoes, and mixed vegetables all in a curry powder and deep fried till golden brown served with sweet and sour sauce.





### **A3. SPRING ROLL PUG (VEGGIE)**

You get 5 crispy Thai style veggie egg roll deep fried, served with sweet and sour sauce.



### **A4. MOU SATAY (PORK) GF**

You get 4 slabs of pork grilled on a skewer and marinated with Thai-spice sauce, served with peanut and cucumber sauce.



### **A7. TOD MUN KUNG (SHRIMP CAKE)**

You get 4 Thai shrimp cakes deep fried and served with cucumber sauce.



### **\*A8. TOD MUN PLA (FISH CAKE)**

You get 4 Thai curried fish cakes deep fried and served with cucumber sauce.



### **\*A11. KAI SEP (SPICY CHICKEN WINGS)**

You get 6 marinated deep fried spicy chicken wings that are also coated with a spicy powder



### **A12. FRIED CALAMARI GF**

You get a nice plate of lightly fried calamari in a rice batter served with a sweet sauce.



### **A15. KANOM JEB (SHUMI)**

You get 4 steam chicken dumplings served with sweet soy sauce.



### **\*A16. PUG SEP**

Assorted veggies deep fried and coated with a spicy powder.

# Lunch Specials

Served with steamed Jasmine rice

## YOU HAVE A CHOICE OF MEAT

CHICKEN, BEEF OR PORK, SHRIMP, FISH OR SQUID, SCALLOP OR SALMON  
FRIED OR STEAMED TOFU OR JUST VEGGIE

**\*L1. KANG KEWWAN GF V**

Green curry with coconut milk, bamboo shoots, eggplant, green beans, bell peppers, and basil leaves.

**\*L2. KANG DANG GF V**

Red curry with coconut milk, bamboo shoots, bell pepper and green bean.

**\*L3. KANG PENANG GF V**

Penang curry, coconut milk, snow peas, green beans, and red pepper.

**\*L4. PAD KA PRAO GF V**

Sautéed fresh chili, garlic, and basil with assorted vegetables.

**\*L5. PAD PED GF V**

Eggplant, bamboo shoots, green bean, bell pepper, and basil in curry paste.

**\*L6. PAD PRIK PHAO GF V**

Assorted vegetables in roasted chili sauce.

**L7. PAD KRA TIAM GF V**

Sautéed fresh garlic and pepper in light brown sauce.

**L8. PAD PAK RUM-MIT GF V**

Sautéed assorted vegetables and mushrooms with a touch of garlic in Thai seasoning.

**L9. PAD BROCCOLI V**

Broccoli sautéed in light brown sauce.

**L10. PAD PRIEW HWAN V**

Pineapple, cucumber, tomato, onions, scallion and bell pepper in sweet and sour sauce.

**L11. PAD PRIK THAI DUM GF V**

Sautéed ground black pepper, and a touch of garlic, scallion in light brown sauce.

**L12. PAD THAI GF V**

The most famous Thai rice noodle dish stir-fried with egg, bean sprouts and ground peanuts.

**L13. RAD NA V**

Chinese broccoli with a brown gravy sauce over pan-fried wide rice noodles.

**L14. PAD SEE EW GF V**

Wide rice noodle, broccoli, carrot, egg, with sweet soy sauce.

**\*L15. PAD KEE MAO GF V**

Wide rice noodles, onions, bell pepper, carrot, basil leaves in spicy soy sauce.

**L16. KHAO PAD GF V**

Stir fried Jasmine rice with egg, tomato, onions, scallions in Thai seasoning.

**\*L17. KHAO PAD TOM YUM GF V**

Stir fried Jasmine rice, tomato, onions, scallions in Tom-Yum sauce.

**\*L18. KHAO PAD KA PRAO GF V**

Stir fried Jasmine rice, bell pepper, chili, garlic, and basil in Thai seasoning.



# Pan Fried Noodles



**PN1. PAD THAI KUNG (SHRIMP)** **GF**

This is the famous Thai rice noodle dish stir fried to perfection with shrimp, egg, bean sprouts, and ground peanuts.



**PN2. PAD THAI KAI (CHICKEN)** **GF V**

This is the famous Thai rice noodle dish stir fried with chicken, egg, bean sprouts, and ground peanuts.



**PN3. RAD NA (WIDE RICE NOODLE)** **GF V**

This is the wide rice noodle with pork, onions, broccoli, in a brown gravy sauce pan fried to perfection.

**PN3.5 CRISPY NOODLE RAD NA**



**PN4. PAD WUN SEN (BEAN NOODLE)** **GF V**

This is bean noodles with chicken, egg, snow peas, onions, celery, scallions, and Thai seasoning.



**PN5. PAD SEE EW (FLAT NOODLE)** **GF V**

This is wide rice noodle, broccoli, carrot, egg, and chicken with sweet soy bean sauce.



**\*PN6. PAD KEE MAO (SPICY FLAT NOODLE)** **GF V**

This is wide rice noodle with onions, bell peppers, carrots, basil leaves, and chicken in spicy seasoning sauce.



**\*PN7. PAD TOM YUM (YELLOW NOODLE)** **V**

This is yellow noodle with bean sprouts, scallions, egg and shrimp stir-fried in Tom Yum sauce.



**\*PN8. SPAGHETTI PAD KEE MAO** **V**  
(SPICY SPAGHETTI NOODLE)

This is spaghetti noodle with onion, bell peppers, carrots, basil leaves, chicken in spicy seasoning sauce.



# Fried Rice



**FR1. KHAO PAD KAI**  
(CHICKEN) **GF V**

Stir fried Jasmine rice with chicken, egg, tomato, onion, scallions in Thai seasoning.



**FR2. KHAO PAD KUNG**  
(SHRIMP) **GF**

Stir fried Jasmine rice with shrimp, egg, tomato, onion, scallion, in Thai seasoning.



**FR3. KHAO PAD POO**  
(CRAB) **GF**

Stir fried Jasmine rice with crab meat, egg, tomato, onion, scallion in Thai seasoning.



**FR4. KHAO PAD SUPAROD**  
(PINEAPPLE) **GF V**

Stir fried Jasmine rice with chicken, egg, pineapple, tomato, onions, carrots and green peas in Thai seasoning.



**\*FR5. KHAO PAD TOM YUM KUNG**  
(SHRIMP TOM YUM) **GF V**

Stir fried Jasmine rice with shrimp, egg, tomato, onion, scallion in Tom Yum sauce.



**\*FR6. KHAO PAD KA PRAO KAI**  
(BASIL WITH CHICKEN) **GF V**

Stir fried Jasmine rice with chicken, bell peppers, onion, chili, garlic, and basil Thai seasoning.

# Soups



**\*TOM YUM** **GF V**

**S1. KUNG (SHRIMP) • S2. KAI (CHICKEN)**

The famous Thai style spicy hot and sour soup with shrimp or chicken, mushroom, lemon grass, lime juice, scallion, and cilantro.



**S3. TOM KHA KAI** **GF V**

**(CHICKEN COCONUT SOUP)**

Thai style coconut soup with chicken, onion, galangal, lemon grass, lime leaves, and lime juice.



**S4. TOM JUD KAI (CHICKEN, CLEAR BROTH)**

Chicken in chicken clear broth soup, mixed vegetables and scallions.



**S5. WONTON SOUP**

Chicken and pork stuffed wonton, carrot and scallion in clear broth soup.



# Salads

**GF** All salads can be gluten free.



**\*SD1. YUM WUN SEN**  
(THAI GLASS NOODLE SALAD)

Vermicelli noodle with ground chicken, shrimp, onion, scallion, cilantro, and cashew in a tasty spicy lime dressing.



**\*SD2. YUM TALAY (SEAFOOD SALAD)**

Steamed seafood combination, onion, carrots, lettuce, celery, scallion, and cilantro in a spicy lime dressing.



**\*SD3. SOM TOM**  
(PAPAYA SALAD) **V**

Young green papaya shredded with shredded carrots, string beans, tomato, and peanuts in spicy lime dressing with chili peppers added for spice.



**\*SD4. LAB KAI**  
(CHICKEN SALAD)

Ground chicken mixed in special Thai spices with red onion, cilantro, and scallion served with fresh lettuce to wrap it in.



**SD5. DAW-KUN SALAD **V****

Mixed Fresh vegetables and grilled chicken wrapped in a soft spring roll skin served with a sweet peanut sauce.

# Noodle Soup

**GF** All noodle soups can be gluten free.

## PICK YOUR CHOICE OF NOODLES

RICE NOODLE • FLAT NOODLE • YELLOW EGG NOODLE



**\*NS1. KUAY TEAW TOM YUM KUNG**  
(TOM YUM NOODLE WITH SHRIMP)

Noodle with shrimp in famous Thai hot and spicy soup with lemon grass, lime juice, bean sprouts, cilantro and scallions.



**\*NS2. KUAY TEAW TOM YUM KAI **V****  
(TOM YUM NOODLE WITH CHICKEN)

Noodle with chicken in famous Thai hot spicy soup with lemon grass, lime juice, bean sprouts, cilantro and scallions.



**NS3. KUAY TEAW KAI **V****  
(CHICKEN NOODLE)

Noodle with chicken in clear broth soup with garlic, cilantro, scallion, carrot and lettuce.



**NS4. KUAY TEAW NUA**  
(BEEF NOODLE)

Noodle with beef in a beef broth, bean sprouts, carrots, scallions, cilantro and garlic.



# Dinner Plates

Served with house soup and steamed Jasmine rice  
Substitute steamed brown rice or steamed noodles



**D1. KAI PAD PREIW HWAN** **GF V**  
(SWEET & SOUR SAUCE)

Chicken, pineapple, cucumber, tomato, scallion, onion & bell pepper sautéed in light brown sauce.



**\*D2. PAD PED KAI** **GF V**  
(SPICY STIR FRIED CHICKEN)

Chicken, eggplant, bamboo shoots, green beans, basil, bell peppers in curry paste.



**\*D3. PAD PRIK PHAO KUNG** **GF V**  
(SHRIMP CHILI SAUCE)

Shrimp and assorted vegetables in roasted chili sauce.



**D4. PAD KRA TIAM** **GF**  
(PORK GARLIC SAUCE)

Sautéed pork with fresh garlic and white pepper in light brown garlic sauce.



**D5. PAD PAK RUM MIT** **GF V**  
(MIXED VEGETABLE STIR FRIED)

Assorted vegetables sautéed with mushrooms and a touch of garlic in Thai seasoning.



**D6. KUNG PAD BROCCOLI** **GF V**  
(SHRIMP BROCCOLI)

Shrimp and broccoli sautéed in light brown sauce.



**\*D7. PAD KA PRAO** **GF V**  
(CHICKEN OR PORK BASIL SAUCE)

Sautéed fresh chili, garlic, and basil with your choice of chicken or pork (ground or sliced) and assorted vegetables.



**D8. PAD PRIK THAI DUM** **GF**  
(BLACK PEPPER SAUCE WITH SEAFOOD)

Scallops & shrimp sautéed with ground black pepper, scallions, bell pepper, onion and a touch of garlic on light brown sauce.



**D9. CASHEW NUT KAI** **V**  
(CHICKEN CASHEW NUT SAUCE)

Chicken, cashews, carrots, and onions in Thai seasoning.



**D10. NUA NUM MUN HOI**  
(BEEF BROWN SAUCE)

Beef sautéed in brown sauce served with broccoli.



**\*D11. KAI PAD KING** **GF V**  
(CHICKEN GINGER SAUCE)

Chicken sautéed with shredded fresh ginger, onions, scallions, and mushrooms in a tasty bean sauce.



# Daw Kun House Specials



## DKS1. KHAO MUN KAI **GF**

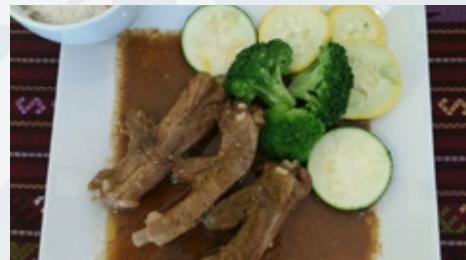
(STEAMED CHICKEN & RICE)

Chicken, jasmine rice, ginger, garlic steamed in Thai seasoning served with spicy or sweet sauce.



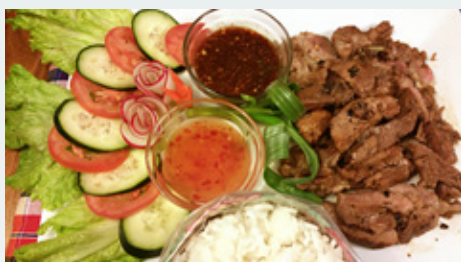
## \*DKS2 CHOO CHEE SALMON

Salmon in a Choo Chee curry sauce with coconut milk, lime leaf, and fresh chili sauce served with jasmine rice.



## \*DKS3 DAW KUN SPICY RIBS

Spare pork ribs in home style spicy curry sauce with black pepper served with steamed veggies and rice.



## DKS4. MOO YANG ESAN

(GRILLED PORK)

Marinated pork grilled to perfection with exotic herbs and Thai spices served with spicy sauce and sticky rice.



## \*NUM TOK **GF**

DKS5. NUA (BEEF)

DKS6. MOO (PORK)

Marinated slices of beef or pork grilled to perfection with exotic herbs and Thai spices served with spicy sauce and sticky rice.



## DKS7. ESAN THAI **GF**

PEPPER STEAK

Beef, bell pepper, garlic, onions, black pepper, stir-fried in Thai seasoning.



## DKS8. PAD THAI TALAY **GF**

(SEAFOOD PAD THAI)

Seafood combination with rice noodle stir-fried with egg, beans sprouts, and ground peanuts in pad Thai sauce.



## DKS9. PAD PONG KA REE

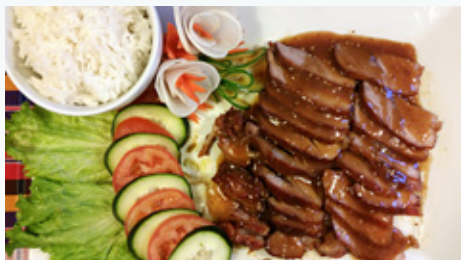
Stir-fried seafood combination with egg, onions, carrots, bell peppers, celery & curry powder in house sauce served with jasmine rice.



## DKS10. KUNG OP WUN SEN

(SHRIMP POTTED)

Prawns, vermicelli, julienned ginger, celery, onions, scallions, cilantro in Thai seasoning.



## DKS11. HONEY PORK **GF**

Marinated pork tenderloins steamed and topped with a special honey sauce served with jasmine rice.



## \*DKS12. PLA RAD PRIK

(FRIED FISH IN CHILI SAUCE)

Crispy fish and shrimp, onions, sautéed with special house chili sauce served with jasmine rice.



## \*DKS13. PLA PAD KING

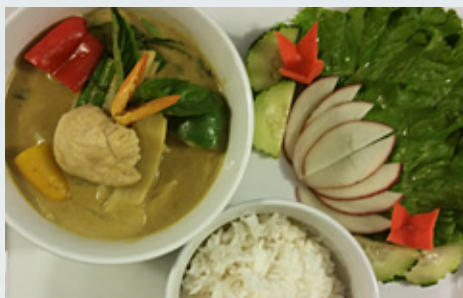
(FISH GINGER SAUCE)

Crispy fish and shrimp with shredded fresh ginger, onions, celery, bell peppers, mushrooms, in a tasty bean sauce.



# Curry Dishes

**GFV** All curry dishes are gluten free.



## \*KANG KEWWAN

CD1. NUA (BEEF)  
CD2. KAI (CHICKEN)

Beef or Chicken in green curry with coconut milk, bamboo shoots, eggplant, green beans, bell peppers, and basil.



## \*CD3. KANG DANG

(CHICKEN)

Chicken in red curry with coconut milk, bamboo shoots, bell peppers, and green beans.



## \*CD4. KANG LUANG

(CHICKEN)

Chicken with pineapple, onions, bell peppers, milk and a touch of curry powder in yellow curry sauce.



## \*KANG MASAMAN

CD5. NUA (BEEF) • CD6. KAI (CHICKEN)

Beef or Chicken with potatoes, onions, carrots, roasted peanuts in masaman curry with coconut milk.



## \*KANG PANANG

CD7. KAI (CHICKEN)  
CD8. MOO (PORK) • CD9. NUA (BEEF)

Chicken, Pork or Beef with snow peas, green beans, red peppers, in panang curry with coconut milk.

# Desserts

MANGO STICKEY RICE  
FRIED ICE CREAM  
FRIED BANANA ICE CREAM  
MOR KANG THAI

# Sides

STEAMED JASMINE RICE  
STEAMED BROWN RICE  
STEAMED RICE NOODLE  
STICKY RICE

FRIED EGG  
PIX NAM PLA  
HOT SAUCE  
PEANUT SAUCE  
SWEET SAUCE

# Kids Menu

## KHAO KI GEOW

Steamed jasmine rice with Thai Style egg omelet on top.

## CHICKEN BROCCOLI

Chicken & broccoli in light brown sauce served with jasmine rice.

## BUMBLE BEE

Chicken satay (2pcs) with Jasmine rice & peanut sauce.

## EGG FRIED RICE

Egg and fried rice with veggies.

# Drinks

## SODA

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Sunkist Ginger Ale, Rootbeer, or Club Soda

## JUICE

Lemonade, Apple Juice & Mango Juice

## TEA, MILK & COFFEE

Hot Tea or Coffee  
Unsweetened Iced Tea  
Thai Iced Tea (with milk)  
Thai Iced Coffee (with milk)  
Milk

Chocolate Milk

## BOTTLED WATER