

Curries

\$8.95

71 Panang

Sweet curry cooked in coconut milk, eggplant, bamboo shoots, green beans with fresh basil leaves.

72 Red Curry

Spicy red curry paste in coconut milk mixed with bamboo shoots, eggplant, green beans with fresh basil leaves.

73 Green Curry

Spicy green curry cooked with coconut milk, eggplant, bamboo shoots, green beans and basil leaves.

74 Jungle Curry

Very spicy red curry cooked with seasonal vegetables.

75 Kang Masaman

Spicy coconut stew with masaman curry, potatoes, roasted peanuts and onions.

76 Yellow Curry

Spicy yellow curry cooked in coconut milk with potatoes and onions.

Vegetarian Dishes

Lunch \$5.95 Dinner \$8.95

77 Vegetable Medley

Stir fried carrots, mushrooms, bamboo shoots, pea pods, bean sprouts, baby corns, green beans and broccoli.

78 Bean Sprout with Tofu

Stir fried bean sprouts, green onions and tofu in brown sauce.

79 Eggplant with Basil Leaves

Stir fried eggplant with basil leaves and onions in a special house sauce.

Beverages

\$2.95

Thai Ice Tea
Thai Ice Coffee
Black Ice Coffee

\$1.95

Ice Tea
Hot Tea
Soft Drinks

\$1.00

Hot Coffee

Lunch Favorites

\$5.95

68 Pepper Steak

Beef stir with bell peppers and onions in house brown sauce.

69 Beef with Broccoli

Beef stir with broccoli in house brown sauce.

67 General's Tso Chicken (Thai Style)

Battered chicken breast stir fried with baby corns, onions, and carrots with special sauce.

31 Pad Se-ew

Dry pan fried noodles with eggs, bean sprouts, onions, carrots, baby corns, bell peppers, and basil leaves in special homemade sauce.

32 Pad Kee Mao

Wide noodles stir fried with eggs, bean sprouts, onions, carrots, baby corns, peppers, basil leaves in special homemade sauce.

33 Pad Thai

Stir fried rice noodles with eggs, bean sprouts, green onions, and ground peanuts in Chef's special sauce.

34 Pad Sen Woon

Bean thread noodles stir fried with eggs, carrots, celery and bean sprouts.

35 Pad Lard Nar

Stir fried wide noodles topped with broccoli in a light bean gravy.

Fried Rice (Beef, Chicken, Shrimp, BBQ Pork, Vegetable)

Fried Rice with Basil (Beef, Chicken, or Tofu)

24 Papaya Salad

Shredded fresh young papaya, carrots, tomatoes and crushed peanuts mixed with hot & sour dressing served with cabbage.

22 Goy Sene (Beef)

Grilled beef mixed with lime juice, red hot peppers, onions, fine roasted rice and garnished with cilantro.

23 Yum Sen Woon

Steamed bean thread noodles mixed with shrimp, onions, carrots, and chili peppers splashed in lime juice.

21 Yum Kai (Chicken)

Chicken mixed with cucumber, onions blended with house seasoning.

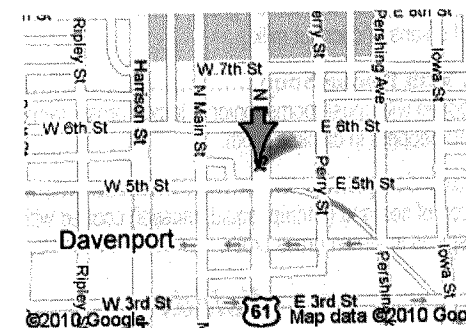


512 North Brady Street
Davenport, IA 52802

Ph: (563) 514-7896
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Hours:

Mon. - Thurs. 10:30a.m. - 9 p.m.
Fri. & Sat. 10:30a.m. - 10 p.m.
Sun. - Closed



Delivery Minimum \$15

Appetizers

- 1 **Egg Rolls (2)**.....\$2.95
- 2 **Vegetable Rolls (2)**.....\$2.95
- 3 **Spring Rolls (2)**.....\$4.95
Cucumber, lettuce, bean sprouts, and carrots wrapped in thin rice paper (shrimp & tofu or shrimp & pork).
- 4 **Kai / Moo Satay (5 sticks)**.....\$5.95
Grilled marinated chicken breast or tender pork served with peanut sauce and cucumber salad.
- 5 **Tod Mun**.....\$5.95
Fried fish cakes served with cucumber sauce.
- 6 **Fried Tofu**.....\$4.25
Fried tofu served with peanut sauce or house sweet and sour sauce.
- 7 **Calamari**.....\$6.95
Lightly battered fried calamari served with our spicy signature sauce.
- 8 **Crab Rangoons (5 pieces)**.....\$4.25
Cream cheese, crab meat, and onions wrapped in wonton skin served with house sweet & sour sauce.

Soups

- 11 **Tom Yum Kai Soup**.....\$3.50
Chicken breast cooked with mushrooms, onions, lemon grass, lemon leaves, and peppers in chicken broth.
- 12 **Tom Kha Kai Soup**.....\$3.50
Chicken breast cooked with lemon grass, lemon leaves, galanga, mushrooms and onions in coconut milk.
- 13 **Tom Yum Koong Soup**.....\$3.50
Shrimp cooked with mushrooms, onions, lemon grass, tamarind juice, lemon leaves, and peppers in chicken broth.
- 14 **Po Tack Soup**.....\$6.50
Combination of seafood (shrimp, squid, mussel) cooked with mushrooms and Thai spices in lemon grass broth.

Salads

- 21 **Yum Kai(Chicken)**.....\$8.95
Chicken mixed with cucumber and onions tossed in spectacular house seasoning.
- 22 **Goy Sene (Beef)**.....\$8.95
Grilled beef mixed with lime juice, red hot peppers, onions, fine roasted rice and garnished with cilantro.
- 23 **Yum Sen Woon**.....\$8.95
Steamed bean thread noodles mixed with shrimp, onions, carrots, and chili peppers splashed in lime juice.

- 24 **Papaya Salad**.....\$7.50
Shredded fresh young papaya, carrots, tomatoes and crushed peanuts mixed with hot & sour dressing served with cabbage.
- 25 **Yum Pla Muk (Squid Salad)**.....\$9.50
Lightly fried squid tossed with onions, cucumber, carrots and chili peppers and lime juice.
- 26 **Yum Koong (Shrimp)**.....\$9.50
Lightly cooked shrimp mixed with lime juice, sweet peppers, onions, cucumber and carrots.

Kong's Noodle Dishes \$8.95

Choice of chicken or beef; shrimp add \$1.00

- 31 **Pad Se-ew**
Dry pan fried noodles with broccoli and eggs in homemade sauce.
- 32 **Pad Kee Mao**
Wide noodles stir fried with eggs, bean sprouts, onions, carrots, baby corns, peppers, basil leaves in special homemade sauce.
- 33 **Pad Thai**
Stir fried rice noodles with eggs, bean sprouts, green onions and ground peanuts in Chef's special sauce.
- 34 **Pad Sen Woon**
Stir fried bean thread noodles with eggs, carrots, celery and bean sprouts.
- 35 **Pad Lard Nar**
Stir fried wide noodles topped with broccoli in a light bean gravy.

Fried Rice \$8.95

Add \$1.00 for Shrimp

Fried Rice - Beef, Shrimp, Chicken, BBQ Pork, Vegetable

Fried Rice with Basil (Beef, Chicken or Tofu)

Kong's Thai House Special

- 41 **Grilled Beef or Pork**.....\$9.95
Marinated grilled beef or pork served with our homemade special tomatoes sauce.
- 42 **Grilled Salmon**.....\$11.95
Grilled salmon served with panang sauce or spicy pineapple sauce.
- 43 **Seafood Combination**.....\$13.95
Shrimp, cuttlefish and mussel stir with onions, bell peppers and basil leaves in our spicy seasoning.

Noodle Soup \$8.95 (Dine-in Only)

- 51 **Barbecued Pork & Egg Noodle Soup**
Barbecued pork served on top of soft egg noodles, bean sprouts and green onions in savory chicken broth.
- 52 **Pho - Beef**
Fresh rice noodles served with beef meatballs, sliced beef, onions and cilantro in exquisite beef broth.
- 53 **Pho - Seafood**
Rice noodles served with shrimp, squid, crab meat, onions and cilantro in beef broth.
- 54 **Pho - Combination**
Rice noodles served with beef meatballs, sliced beef, onions, beef tripe, shrimp, squid, crab meat and cilantro in delicious beef broth.
- 55 **Kong's Chicken Noodle**
Chicken breast served on top of delicate thin bean noodles, onions and cabbage in chicken broth.
- 56 **Laotian Style Chicken Noodle Soup**
Fresh homemade rice noodles layered with chicken breast, green onions in savory chicken broth.
- 57 **Duck Noodle Soup**
Tasty roasted duck on top of thin egg noodles, bean sprouts and onions in flavorful chicken broth.

Kong's Entrees \$8.95

Serve with Jasmine Rice

- 61 **Basil Chicken or Beef**
Choice of meat with basil, mushrooms, onions, sweet peppers and garlic.
- 62 **Pad Ped Chicken or Beef**
A choice of chicken or beef sauteed with red hot chili, sweet peppers, onions, carrots, mushrooms and fresh green beans.
- 63 **Lob Kai (Chicken)**
Thinly sliced chicken breast mixed with lime juice, onions, cilantro and ground roasted rice.
- 64 **Lob Sene (Beef)**
Tender beef mixed with beef tripe, lime juice, green onions, cilantro and ground roasted rice.
- 65 **Pad Lad Pade - Catfish or Talapia**
Fried to perfection topped off with a tangy house sauce.
- 66 **Ginger Chicken or Beef**
Chicken or beef sauteed in house sauce with ginger, onions, sweet peppers, carrots, mushrooms and a hint of garlic.
- 67 **General Tso's Chicken (Thai Style)**
Battered chicken breast stir fried with baby corns, onions and carrots in house sauce.