

Appetizers (Lunch and Dinner)

- 1. Crispy Rolls (5)**.....\$7.95
Golden crispy Thai rolls stuffed with mixed vegetables. Served with in house sweet and sour sauce
- 2. Fresh Rolls (2)**.....\$8.95
Sliced fresh lettuce, carrots, avocado, cucumber, cilantro, mint and basil leaves with shrimp
Served with plum house special sauce and crushed peanuts
- 3. Dumplings (8) (Fried or Steamed)**.....\$7.95
Chicken dumpling served with ginger sauce
- 4. Shumai (8) (Fried or Steamed)**.....\$7.95
Minced shrimp and vegetables wrapped in wonton sheet served with in house ginger sauce
- 5. Vegetable Tempura**.....\$9.95
A delightful Thai style deep fried carrots, sweet potatoes, kabocha squash, broccoli, zucchini, onions, and string beans in a light batter
- 6. Edamame**\$5.95
Steamed Japanese soybean with a sprinkle of salt
- 7. Triangles (8)**\$7.95
Crispy triangle egg roll stuffed with spiced potato and mixed vegetables, served with sweet and sour sauce
- 8. Chicken Fingers (7)**\$9.95
Deep fried chicken breast in a light batter, served with sweet and sour sauce
- 9. Scallion Pancakes**\$7.95
Crispy scallion pancakes served with ginger sauce
- 10. Chicken Satay (4)**\$8.95
- 11. Beef Satay (4)**\$9.25
Marinated meat on skewers grilled and splashed with coconut milk seasoned, served with peanut sauce and cucumber sauce
- 12. Chicken Wings (7)**\$9.95
Deep fried chicken wings marinated with Asian herbs, served with sweet and sour sauce
- 13. Crab Rangoon (5)**\$7.95
Crispy golden brown wonton wrappers stuffed with cream cheese, carrots, onions and imitation crab meat served with sweet and sour sauce
- 14. Golden Bags (6)**\$7.95
Diced potatoes, onions, carrots, sweet potatoes, taros, kabocha squash, sweet corns, water chestnuts wrapped in wonton skins, deep fried until golden brown served with sweet and sour sauce
- 15. Steamed Mussels**\$11.95
Steamed mussels with Thai herbs served with chili dipping sauce
- 16. Asian Delight Combo**\$16.95
Combination of Rolls (2), Crab Rangoon (2), Chicken Wings (2), Golden Bags (2), Dumplings (3), Triangles (3) and Shumai (2)

Soups (Lunch and Dinner)

- 17. Miso Soup**\$4.95
Tofu and seaweed soup
- 18. Tom Yum Soup**\$5.95
(Choice of shrimp, chicken or tofu) Mixed vegetables, mushrooms, tomato and lime juice in Thai style hot and sour soup
- 19. Tom Kha Soup**\$5.95
(Choice of shrimp, chicken or tofu) Mixed vegetables in mild coconut milk soup with galanga, mushrooms, tomatoes, lemongrass, and kaffir leaves with lime juice
- 20. Wonton Soup**\$5.95
Mixed vegetables and bean sprouts with minced pork wrapped in wonton skins in a clear broth
- 21. Glass Noodle Soup**\$5.95
(Choice of shrimp, chicken or tofu) Mixed vegetables, bean sprouts and crystal noodles in a clear broth lightly seasoned garlic oil

Salads (Lunch and Dinner)

- 22. Asian Salad**\$9.95
Fresh organic spring mix, avocados, tomatoes, carrots, bell peppers, shallots, pineapple chunks, and cucumbers served with ginger dressing
- 23. Seaweed Salad**\$6.95
Assortment of seasoned seaweed and garnished with sesame seed
- 24. Larb Gai**\$14.95
Ground chicken mixed with shallots, cilantro, scallions, tomatoes, mint leaves, cucumbers and rice powder seasoned with spicy lime juice

Special Noodle Soup (Lunch and Dinner)

- 25. Big Bowl Noodle Soup**\$13.95
Specially prepared clear broth served with rice noodles, crushed penuts and bean sprouts
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|-------------------------|---------|
| Tofu and Vegetable..... | \$13.95 |
| Chicken or Pork..... | \$14.95 |
| Beef (Flap Meat)..... | \$15.95 |
| Shrimp..... | \$15.95 |
| Seafood..... | \$17.95 |

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DINNER MENU

(Served nightly 4PM-8.30PM)

Fried Rice

- 26. House Fried Rice**\$13.95
Stir fried rice with shrimp and chicken, egg, carrots, peas, tomato, onions, and scallions
- 27. Pineapple Fried Rice**\$14.95
Stir fried rice with shrimp and chicken, egg, tomatoes, chunks, carrots, peas, onions, scallions, cashew nuts, and light curry powder
- 28. Seafood Fried Rice**\$17.95
Stir fried rice with shrimp, squid, mussels, scallops, imitation crab meat, egg, carrots, peas, tomato, onions, and scallions
- 29. Mango Fried Rice**\$14.95
Stir fried rice with shrimp and chicken, egg, mangos, tomato, carrots, peas, onions, scallions, and light curry powder
- 30. Basil Fried Rice**\$14.95
Stir fried rice shrimp and chicken, egg, broccoli, carrots, bell peppers, mushrooms, onions, and basil leaves

Noodle Dishes

- 31. Pad Thai**\$13.95
The most famous Thai noodle dish, stir fried with shrimp and chicken, egg, cabbage, bean sprouts, and scallions in house Pad Thai sauce topped with crushed peanuts
- 32. Crispy Pad Thai**\$14.95
Crispy egg noodles stir fried with shrimp and chicken, egg, bean sprouts, and scallions with our in house Pad Thai sauce topped with crushed peanuts
- 33. Spicy Noodles**\$13.95
Rice noodles stir fried with shrimp and chicken, egg, carrots, onions, fresh basil leaves with our in house spicy sauce
- 34. Lo Mein Noodles**\$13.95
Egg noodles stir fried with shrimp and chicken, carrots, broccoli, snow peas, cabbage, bean sprouts, and scallions
- 35. Pad See You**\$14.95
Fresh wide rice noodles stir fried with shrimp and chicken, egg, baby corn, carrots, broccoli and cabbage with sweet soy bean sauce
- 36. Crazy Noodles**\$14.95
Fresh wide rice noodles stir fried with shrimp and chicken, egg, string beans, carrots, broccoli, bamboo, baby corn, bell peppers, mushrooms, onions, and fresh basil leaves in house chili sauce

Korean & Japanese Specialties (Served with miso soup and white rice)

- 37. Bulgoki**\$17.95
Thinly sliced beef and onions marinated with a homemade sauce served with steamed vegetables in a hot pan
- 38. Spicy Pork Bulgoki**\$15.95
Marinated and barbecued spicy pork loin served with steamed vegetables
- 39. Bi Bim Bab**Tofu and Vegetable.....\$15.95
Chicken or Beef.....\$16.95
White rice with assortment of seasoned carrots, mushrooms, zucchini, cabbage and marinated beef, and fried egg layered on top
- 40. Salmon Bi Bim Bab**\$21.95
White rice with assortment of seasoned carrots, mushrooms, zucchini, cabbage and grilled salmon, and fried egg layered on top
- 41. Shrimp and Vegetable Tempura**.....\$20.95
Deep fried Shrimp and vegetables in a light batter served with in house ginger sauce and sweet and sour sauce
- 42. Teriyaki** Grilled meat marinated in house teriyaki sauce served with steamed vegetables
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|-----------------------|---------|
| Chicken..... | \$16.95 |
| Beef (Flap Meat)..... | \$17.95 |
| Salmon..... | \$21.95 |

Favorite Combination

Tofu & Vegetable	\$14.95
Chicken or Pork	\$15.95
Beef (Flap Meat)	\$16.95
Shrimp	\$16.95
Seafood	\$20.95
Salmon	\$21.95
Duck	\$24.95

Thai Cuisine Specialties

- 43. Cashew Nuts**
Stir fried mushrooms, onions, carrots, snow peas, peppers, pineapple chunks and scallion in light brown sauce topped with cashew nuts
- 44. Ginger**
Stir fried carrots, onions, peppers, shiitake mushrooms, mushrooms, fresh ginger, and scallions in ginger sauce
- 45. Basil**
Stir fried carrots, mushrooms, broccoli, onions, bell peppers, and fresh basil leaves with spicy basil sauce
- 46. Broccoli**
Stir fried broccoli, carrots, mushrooms, and baby corn in black bean sauce
- 47. Prik Khing**
Stir fried string beans, carrots, mushrooms, peppers, baby corns, and snow peas in prik khing chili sauce sprinkled with kaffir leaves
- 48. Prik Pow**
Stir fried celery, mushrooms, bell peppers, carrots, snow peas, scallions in prik pow sauce topped with cashew nuts
- 49. Tamarind**
Stir fried carrots, mushrooms, pineapple chunks, onions, bell peppers, scallions, and fresh ginger with sweet and sour tamarind sauce
- 50. Sweet and Sour**
Stir fried snow peas, carrots, onions, bell peppers, cucumbers, tomatoes, zucchini, baby corns, and scallions with in-house sweet and sour sauce
- 51. Garlic**
Stir fried carrots, onions, mushrooms, snow peas, and baby corn with in-house garlic sauce sprinkled with crispy garlic
- 52. Rama Garden**
Steamed mixed vegetables, served with peanut dressing

Thai Curry

- 53. Red Curry**
Red curry paste in coconut milk with string beans, bamboo shoots, carrots, zucchini, snow peas, bell peppers, and basil leaves
- 54. Green Curry**
Green curry paste in coconut milk with string beans, bamboo shoots, carrots, zucchini, snow peas, bell peppers, and basil leaves
- 55. Massaman Curry**
Massaman curry paste in coconut milk with potatoes, sweet potatoes, onions, snow peas, carrots, and peanuts
- 56. Yellow Curry**
Yellow curry paste in coconut milk with onions, snow peas, pineapple chunks, potatoes, sweet potatoes, carrots, and bell peppers
- 57. Panang Curry**
Panang curry paste in coconut milk with string beans, snow peas, carrots, baby corn, and bell peppers topped with kaffir leaves
- 58. Choo Chee Curry**
Choo Chee paste in coconut milk with bell peppers, pineapple chunks, snow peas, broccoli, zucchini, and carrots topped with kaffir leaves
- 59. Mango Curry**
Yellow curry paste in coconut milk with mangoes, bell peppers, carrots, and snow peas

Chef's Specialties

- 60. Lemongrass Chicken**\$16.95
Filet of chicken marinated in delicate lemongrass, char-grilled and served with steamed rice noodles and sweet and sour sauce
- 61. Orange Chicken**\$16.95
Crispy chicken in orange sauce with steamed carrots, broccoli and baby corn topped with sliced fresh oranges
- 62. Salmon Lover**\$21.95
Golden brown deep-fried salmon fillet topped with stir fried snow peas, carrots, onions, bell peppers, cucumbers, tomato, zucchini, baby corn, mushrooms and scallions in house sweet and sour sauce
- 63. Soft Shell Crab**\$21.95
Soft shell crab tempura topped on mixed vegetables in a yellow curry
- 64. Salmon Chili**\$21.95
A unique Asian dish featuring salmon fillets topped with stir fried carrots, onions, peppers, snow peas and broccoli in chili sauce
- 65. Salmon Choo Chee**\$21.95
Salmon sautéed with vegetables in choo chee curry sauce
- 66. Asian Bay**\$22.95
Shrimp, scallops, crab sticks, mussels and squid sautéed with carrots, mushrooms, onions, broccoli, and bell peppers in house spicy sauce topped with crispy basil leaves
- 67. Home Style Duck**\$25.95
Half crispy duck sautéed with basil, bell peppers, broccoli, onions, carrots, mushrooms in spicy basil sauce topped with crispy basil leaves
- 68. Mixed Grill**\$25.95
Grilled scallops, jumbo shrimp and salmon served with house salad and ginger dressing

❏ TAX NOT INCLUDED IN ABOVE PRICES
❏ Before placing your order, please inform your server if a person in your party has a food allergy

LUNCH MENU

(Served Tuesdays - Fridays 11.30AM - 2.30PM)

Fried Rice

- 70. House Fried Rice**\$10.95
Stir fried rice with shrimp and chicken, egg, carrots, peas, tomato, onions, and scallions
- 71. Pineapple Fried Rice**\$11.95
Stir fried rice with shrimp and chicken, egg, carrots, peas, tomato, pineapple chunks, onions, scallions, cashew nuts and light curry powder
- 72. Seafood Fried Rice**.....\$13.95
Stir fried rice with shrimp, squid, mussels, scallops, imitation crab meat, egg, carrots, peas, onions, tomato, and scallions
- 73. Mango Fried Rice**\$11.95
Stir fried rice with shrimp and chicken, egg, mangoes, tomato, carrots, peas, onions, scallions, and light curry powder
- 74. Basil Fried Rice** 🌿\$11.95
Stir fried rice shrimp and chicken, egg, brocc..oli, carrots, bell peppers, mushrooms, onions, and basil leaves

Noodle Dishes

- 75. Pad Thai**\$10.95
The most famous Thai noodle dish, stir fried with shrimp and chicken, egg, cabbage, bean sprouts, and scallions in house Pad Thai sauce topped with crushed peanuts
- 76. Crispy Pad Thai**\$11.95
Crispy egg noodles stir fried with shrimp and chicken, egg, bean sprouts, and scallions in house Pad Thai sauce topped with crushed peanuts
- 77. Spicy Noodles** 🌿\$11.95
Rice noodles stir fried with shrimp and chicken, egg, carrots, onions, and fresh basil leaves in house spicy sauce
- 78. Lo Mein Noodles**\$11.95
Egg noodles stir fried with shrimp and chicken, carrots, broccoli, snow peas, cabbage, bean sprouts, and scallions
- 79. Pad See You**\$11.95
Fresh wide rice noodles stir fried with shrimp and chicken, egg, baby corns, carrots, broccoli and cabbage in sweet soy bean sauce
- 80. Crazy Noodles** 🌿\$11.95
Fresh wide rice noodles stir fried with shrimp and chicken, egg, string beans, onions, carrots, broccoli, bamboo shoots, baby corns, bell peppers, mushrooms, and fresh basil leaves in house chill sauce

Japanese and Korean Specialties

- 81. Bulgoki**\$12.95
Thinly sliced beef and onions marinated with our in house sauce served with steamed vegetables
- 82. Shrimp and Vegetable Tempura** \$13.95
Deep fried Shrimp and vegetables in a light batter served with in house ginger sauce and sweet and sour sauce
- 83. Teriyaki(choices of chicken or beef)....** \$12.95
Grilled meat marinated in house teriyaki sauce served with steamed vegetables

Lunch Suggestions and Curry

Tofu & Vegetable	\$11.95
Chicken or Pork	\$11.95
Beef or Shrimp	\$12.95
Seafood	\$13.95

Thai Cuisine Specialties

- 84. Cashew Nuts**
Stir fried carrots, mushrooms, onions, snow peas, bell peppers, pineapple chunks and scallions in light brown sauce topped with cashew nuts
- 85 Ginger**
Stir fried carrots, onions, bell peppers, shiitake mushrooms, mushrooms, fresh ginger, and scallions in ginger sauce
- 86. Basil** 🌿
Stir fried carrots, mushrooms, broccoli, onions, bell peppers, and fresh basil leaves with spicy basil sauce
- 87. Broccoli**
Stir fried broccoli, carrots, mushrooms, and baby corn in black bean sauce
- 88. Prik Khing** 🌿
Stir fried string beans, carrots, mushrooms, bell peppers, baby corns, and snow peas in prik khing chili sauce sprinkled with kaffir leaves
- 89. Prik Pow** 🌿
Stir fried celery, mushrooms, bell peppers, carrots, snow peas, scallions in prik pow sauce topped with cashew nuts
- 90. Tamarind**
Stir fried carrots, mushrooms, pineapple chunks, onions, bell peppers, scallions, and fresh ginger with sweet and sour tamarind sauce
- 91. Sweet and Sour**
Stir fried snow peas, carrots, onions, bell peppers, cucumbers, tomato, zucchini, baby corn, and scallions in house sweet and sour sauce
- 92. Garlic**
Stir fried carrots, onions, mushrooms, snow peas, and baby corn in house garlic sauce sprinkled with crispy garlic
- 93. Rama Garden**
Steamed mixed vegetables, served with peanut dressing

Thai Curry

- 94. Red Curry** 🌿
Red curry paste in coconut milk with string beans, bamboo shoots, carrots, snow peas, zucchini, bell peppers, and basil leaves
- 95. Green Curry** 🌿
Green curry paste in coconut milk with string beans, bamboo shoots, carrots, snow peas, zucchini, bell peppers, and basil leaves
- 96. Massaman Curry** 🌿
Massaman curry paste in coconut milk with potatoes, sweet potatoes, carrots, snow peas, onions, and peanuts
- 97. Yellow Curry** 🌿
Yellow curry paste in coconut milk with carrots, snow peas, pineapple, chunks, potatoes, sweet potatoes, onions, and bell peppers
- 98. Panang Curry** 🌿
Panang curry paste in coconut milk with string beans, carrots, baby corn, bell peppers, and snow peas topped with kaffir leaves
- 99. Choo Chee Curry** 🌿
Choo Chee curry paste in coconut milk with bell peppers, pineapple chunks, snow peas, broccoli, and carrots topped with kaffir leaves
- 100. Mango Curry** 🌿
Yellow curry paste in coconut milk with mangoes, bell peppers, carrots, and snow peas

- TAX NOT INCLUDED IN ABOVE PRICES
- Before placing your order, please inform your server if a person in your party has a food allergy



"Asian Delight is always the perfect setting for a lunch gathering with friends, a family night out, or dining before a show at Franklin Opera House located just across the street"



"Fresh Ingredient"
"Fresh Cooking"

Gift Certificate Available

- Dine with Us (Lunch & Dinner)
- Take Out
- Catering for All Occasions

Tuesday - Friday: Lunch 11.30 AM - 2.30 PM
Dinner 4.00 PM - 8.30 PM

Saturday - Sunday: Dinner 4.00 PM - 8.30 PM

Monday: Closed

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