



- H1. LETTUCE CUP(4PCS)(V) \$10**
 ② Tofu, chestnut, pea-carrot, onion stir fried with soy sauce, served on lettuce leaves
- H2. VEGETARIAN PAPAYA \$14 SALAD (V)**
 ② Shredded green papaya, green bean, tomatoes, and carrot seasoned with lime, tamarind sauce, chili, and peanuts

- H3. MIXED VEGGIES SAUTEED GARLIC & LIGHT SAUCE (V) \$13**
 Stir fried eggplant, mushroom, carrot, bean sprout, pumpkin, cabbage, and Napa in light sauce
- H4. SPICY EGGPLANT BASIL PUMPKIN TOFU (V) \$13**
 Eggplant stir fried with basil, pumpkin, and tofu in spicy chili sauce
- H5. CASHEW VEGGIES TOFU OVER JADE NOODLE (V) \$14**
 Stir fried cashew nut with tofu eggplant, mushroom, cabbage, pumpkin, carrot, green onion, and dried chili, on top of jade noodle
- H6. BASIL MUSHROOM (V) \$13**
 Assorted mushroom stir fried with basil and red bell pepper in spicy sauce
- H7. TOFU TAMARIND SAUCE (V) \$12**
 Tofu with tangy tamarind sauce



VEGETARIAN PAPAYA SALAD



BASIL MUSHROOM



- Vegetable or Tofu \$12
 Chicken or Beef \$13
 Combination \$15
 Duck or Crispy Pork \$15
 Shrimp or Seafood \$15
 Salmon \$18
 Sirloin Steak \$19

- F1. PAD THAI พัดไทย**
 Stir fried small rice noodles, eggs, bean sprouts, green onion, tofu in tamarind sauce
- F2. PAD SEE EW พัดซีอิ้ว**
 Stir fried flat rice noodle, Chinese broccoli, egg, in black sweet soy sauce
- F3. DRUNKEN NOODLE พัดข้าวเมา**
 Stir fried flat rice noodle with sirloin steak, green bean, basil, onion, mushroom, and bell pepper
- F4. PAD WOON SEN พัดวุ้นเส้น**
 Choice of protein stir fried glass noodle with basil, chili, onion, and spicy sauce
- F5. CHOW MEIN ผัดหมี่**
 Stir fried egg noodle with choice of protein, mix veggies

② - Gluten Free are available



- D1. FRIED RICE ข้าวผัด**
 Fried rice with choice of protein, Chinese broccoli, onion, tomatoes, and egg
- D2. THAI SPICY FRIED RICE ข้าวผัดกะป๊อ**
 Choice of protein with basil, green bean, and red bell pepper
- D3. SPICY EGGPLANT OVER RICE ข้าวผัดกะป๊อขิง**
 Choice of protein with eggplant, basil, and red bell pepper
- D4. SPICY BASIL OVER RICE ข้าวผัดกะป๊อ**
 Choice of protein with green bean, and red bell pepper
- D5. GARLIC AND PEPPER OVER RICE ข้าวกระเทียม**
 Choice of protein with garlic, pepper, and shredded cabbage
- D6. PAD PRIK KHING OVER RICE ข้าวผัดพริกขิง**
 Choice of protein with chili paste and green beans
- D7. ROASTED DUCK OVER RICE ข้าวเหนียว**
 Roasted duck, Chinese broccoli over rice
- D8. CASHEW NUT OVER RICE ข้าวผัดถั่วลิสง**
 Choice of protein with chili paste, cashew nuts, onion, mushroom, red bell pepper, and green onion
- D9. STIR FRIED MIXED VEGETABLE OVER RICE ข้าวผัดผักรวมมิตร**
 Choice of protein with cabbage, bean sprouts, Chinese broccoli, broccoli, carrot, celery, and mushroom
- D10. PINEAPPLE FRIED RICE ข้าวผัดสับปะรด**
 Fried rice with chicken and (2) shrimp, pineapple, tomatoes, onion, cashew nuts, raisins, and curry powder.
- D11. PUMPKIN PARADISE พักทองผัดไข่**
 Choice of protein with kabocha Japanese pumpkin and egg
- D12. STIR FRIED BROCCOLI WITH OYSTER SAUCE**
- D13. CAULIFLOWER STIR FRIED LIGHT SAUCE**



- E1. ROASTED DUCK PINEAPPLE CURRY แกงเผ็ดใบเตย**
 Roasted duck, red curry paste, coconut milk, pineapple, tomatoes, basil, and red bell pepper
- E2. GREEN CURRY แกงเขียวหวาน**
 Choice of protein, green curry paste, coconut milk, basil, bamboo shoot and red bell pepper
- E3. RED CURRY แกงแดง**
 Choice of protein, red curry paste, coconut milk, basil, bamboo shoot and red bell pepper
- E4. YELLOW CURRY แกงเหลือง**
 Choice of protein, yellow curry paste, coconut milk potatoes, carrot and onion
- E5. MASSAMAN CURRY แกงมัสมั่น**
 Choice of protein, Massaman curry paste, coconut milk, potatoes, carrot, onion, and peanut
- E6. PANANG CURRY แกงพริก**
 Choice of protein, panang curry paste, coconut milk, kaffir lime leaf and red bell pepper

- Vegetable or Tofu \$12
 Chicken or Beef \$13
 Combination \$15
 Duck or Crispy Pork \$15
 Shrimp or Seafood \$15
 Salmon \$18
 Sirloin Steak \$19
 Side Order Add \$3

- Vegetable or Tofu \$12
 Chicken or Beef \$13
 Combination \$15
 Duck or Crispy Pork \$15
 Shrimp or Seafood \$15
 Salmon \$18
 Sirloin Steak \$19



- Thai Tea Pudding \$6**
 Milk, sugar, gelatin, Thai Tea flavor
- Mango with Sweet Sticky Rice \$12**



- Fresh Young Coconut \$8**
 Thai Ice Tea \$5
 Thai Ice Coffee \$5
 Lemon Thai Ice Tea \$5
 Sparkling Water \$5
 Thai green Tea \$5
 Lemonade \$5
 Pink Milk \$5
 Chrysanthemum \$4
 Palm Juice \$3
 Soda \$3
 (Coke, Sprite, or Diet Coke)
 Hot Tea \$4
 (Jasmine, Green tea, ginger, Lemon grass, Chrysanthemum, Pandan, Chamomile)



- White Rice \$2
 Brown Rice \$3
 Sticky Rice \$3
 Sweet Sticky Rice \$6
 Rotee \$3
 Rice Noodles \$2
 Glass Noodles \$2
 Flat Noodles \$2
 Boil Egg \$2.50
 Fried Eggs \$5
 Peanut Sauce \$1
 Sweet&Sour Sauce \$1
 Tamarind Sauce \$1
 Mixed Veggies \$2.50
 Extra Duck \$5
 Extra Crispy Pork \$5
 Extra Seafood \$5
 Extra Crab Meat \$7
 Extra Salmon \$8
 Extra Sirloin \$9
 Extra Protein \$3
 (Chicken, Pork, Beef or Tofu)

Peanut allergy alert! | Spiciness can be adjust to your like
 Not all ingredient is listed, please let us know
 If you have any food allergy. Most of dishes can be made for vegetarian | Extra sauce can be charged
 PRICES ARE SUBJECTED TO CHANGE WITHOUT NOTICE.



② - Gluten Free are available



NOREE THAI
 ON BEVERLY
 by Chef Fern & Chef Pla

MuyZeat 3rd Branch
 ★
 ♦ Dine-in ♦ Catering ♦ Delivery

7669 Beverly Blvd,
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🚚 Delivery fee \$3 within 3 miles

🍴 Vegetarian and gluten free foods are available

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 🌐 chefnoreepla.com
 📱 Noree Thai on Beverly



CHEF NOREE'S

SPECIALS

- ☞ S1. KO-LAE CHICKEN ไก่ย่างกอและภูเก็ต \$15
White meat with Thai herbs, black pepper, and palm sugar. Served with small cucumber salad and sweet & sour sauce
- ☞ S2. KO-LAE SALMON ปลาแซลมอนกอและภูเก็ต \$18
Salmon with Thai herbs, black pepper, and palm sugar. Served with small cucumber salad and sweet & sour sauce
- ☞ S3. RICE NOODLE CURRY FISH \$15 | CRAB \$19
ขมจีนแกงภูเก็ต
Fish or Crab meat with Thai herbs and coconut milk
- ☞ S4. BBQ RED BEEF WITH CHINESE BROCCOLI \$18
ข้าวคั่วเนื้อแดงบิกซี้โต้
Stir fried BBQ beef with Chinese Broccoli over rice
- ☞ S5. TAMARIND SHRIMP \$15
กุ้งผัดซอสมะขามภูเก็ต
Stir fried shrimp with tamarind sauce, onion, green onion, and red bell pepper
- ☞ S6. BRAISED BABY SQUID WITH INK OVER RICE (PHUKET STYLE) \$15
ผัดปลาหมึกน้ำดำภูเก็ต
- ☞ S7. SQUID WITH SALTY EGG \$15
ปลาหมึกผัดไข่เค็มสับปะรด
Stir fried squid with salty egg and pineapple
- ☞ S8. 3 FLAVORS FISH ปลา 3 รส Market Price
Deep fried whole fish, topped with corn flour, chili, and sweet & sour sauce
- ☞ S9. DRIED CRAB CURRY \$18
ปูผัดผงกระหรี่
Stir fried crab meat with curry power, scallion, celery, and egg
- ☞ S10. KUA GLING ข้าวกล้องภูเก็ต (Add Sator \$3) \$15
Choice of ground pork, ground chicken, chicken, shrimp, fish, or tofu, Southern Thai style with that & spicy turmeric herb curry paste

- S11. CRISPY CHICKEN LIME SAUCE \$15
ไก่กรอบซอสมะนาว
White meat chicken fried with lime sauce, Chinese broccoli, and lime pieces

- ☞ S12. CHINESE BROCCOLI WITH CRISPY PORK \$15
ผักคะน้าหมูกรอบ
- ☞ S13. HAT YAI FRIED CHICKEN WING \$12
ปีกไก่ทอดหัดใหญ่
- ☞ S14. TOM YUM NOODLE \$11
ก๋วยเตี๋ยวต้มยำหมูสับลูกชิ้นปลา
Noodle with ground pork, fish ball in spicy sour soup



- ☞ S15. KAO SOI (CHICKEN OR TOFU) \$14
ข้าวซอยเนื้อไก่ / เต้าหู้
Egg noodle with choice of drumstick chicken or tofu in curry broth
- ☞ S16. JADE NOODLE WITH BBQ DUCK \$13
BBQ DUCK / BBQ PORK / FISH BALL \$15
BBQ DUCK / BBQ PORK / CRAB MEAT \$19
มะขามแขกปืด, หมูแดง, ลูกชิ้นปลา, เกี๊ยวกุ้ง, เนื้อปู
Bean sprout, green leaf, Chinese broccoli, and crushed peanut
- ☞ S17. FRIED FISH NOREE THAI HERB Market Price
ปลาทอดสมุนไพร
- ☞ S18. CRAB MEAT FRIED RICE ข้าวผัดปู \$18
Fried rice with real crab meat, eggs and onions



- ☞ S19. THAI STYLE SHRIMP SHUMAI \$12
Steamed shrimp and shitake mushroom shumai
- ☞ S20. MASSAMAN LAMB CHOP \$20
มัสมั่นแกะ
Lamb with potatoes, carrot, onion, peanut and coconut milk

- ☞ S21. PANANG LAMB CHOP พะแนงแกะ \$20
Lamb with Panang curry paste, coconut milk, kaffir, and red bell pepper
- ☞ S22. GRILLED SALMON WITH JAEW \$18
ปลาแซลมอนจิ้มแจ่ว
Grilled salmon with Jaew sauce, cucumber, carrot, green bean, and lettuce.
- ☞ S23. SALMON LARB \$18
Mince salmon with red onion, green onion, mint, cilantro and roasted rice powder

- S24. Tom Yum/Tom Kha ต้มยำ/ต้มข่า
Spicy sour soup with choice of protein, mushroom, tomatoes, lemongrass, kaffir leaf, galangal, chili oil, lime, and chicken broth
- ☞ S25. Banana blossom curry soup with chicken \$15
แกงกะหรี่หัวปลีไก่



APPETIZERS

- A1. EGG ROLL ปอเปี๊ยะ \$9
Deep fried mixed veggie egg rolls, served with sweet & sour sauce
- ☞ A2. FRIED TOFU เต้าหู้ทอด \$9
Deep fried tofu, served with sweet & sour sauce and crushed peanut
- ☞ A3. BEEF JERKY เนื้อแดดเดียว \$15
Deep fried marinated beef, served with special Jaew sauce
- ☞ A4. CHICKEN SATAY ไก่สะเต๊ะ \$12
Marinated chicken breast with satay seasoning, served with peanut sauce and cucumber & onion pickle
- A5. FISH CAKE กอดมันปลา \$10
Deep fried seasoning fish paste, served with sweet & sour sauce, cucumber, and crushed peanut
- ☞ A6. THAI ISAN SAUSAGE ไส้กรอกอีสาน \$10
Thai style sausage, served with fresh vegetables and peanut
- ☞ A7. NORTHERN THAI SAUSAGE ไส้จั่ว \$12
Northern Thai Style sausage with a kick of spices
- ☞ A8. FRESH ROLLS โรลสด TOFU \$10 | SHRIMP \$15
Steamed tofu or shrimp, noodle, and vegetable wrapped with rice paper
- ☞ A9. TAMARIND CHICKEN \$12
Deep-fried chicken with tamarind sauce
- A10. CRAB CREAM CHEESE \$10
Cream cheese and crab meat wrapped with wonton skin



- A11. SHRIMP TEMPURA \$14
Deep-fried shrimp tempura served with sweet & sour sauce
- ☞ A12. CRYING TIGER \$17
Grilled Thai style marinated sirloin steak served with spicy lime fish sauce

SOUP

- Vegetable or Tofu \$12
Chicken or Beef \$13
Combination \$15
Duck or Crispy Pork \$15
Shrimp or Seafood \$15
Salmon \$18
Sirloin steak \$19

- ☞ C1. TOM YUM SOUP ต้มยำ \$12
Spicy sour soup with choice of protein, mushroom, tomatoes, lemongrass, kaffir leaf, galangal, chili oil, lime, and chicken broth
- ☞ C2. TOM KHA SOUP ต้มข่า \$12
Spicy and sour coconut milk soup with choice of protein, mushroom, tomatoes, lemongrass, kaffir leaf, galangal, chili oil, lime, and chicken broth

- ☞ C3. SEAWEED TOFU SOUP \$13
แกงจืดเต้าหู้สาหร่าย
Clear broth with ground pork or ground chicken, seaweed, napa cabbage, Chinese celery, tofu, green onion, and cilantro.
- C4. SHRIMP WONTON SOUP \$15
แกงจืดเกี๊ยวกุ้ง
Clear broth with shrimp wonton, Napa Cabbage, and Chinese broccoli



THAI SALAD

- ☞ B1. TUM THAI ตำไทย \$13
Shredded green papaya, green bean, tomatoes, and carrot, seasoned with dried shrimp, lime, fish sauce, tamarind sauce, chili, and peanuts
- ☞ B2. TUM PU PLA RA ตำปลาแร่ \$13
Papaya salad with salted crab paste, and fermented fish sauce
- ☞ B3. TUM SUA ตำซั่ว \$15
Salted crab, black crab paste, fermented and fish sauce, vermicelli rice noodle
- ☞ B4. CORN SALAD ตำข้าวโพด \$15
Corn, green bean, tomatoes, palm sugar, lime, Thai eggplant, dried shrimp, and peanut
- ☞ B5. LARB ลาบ \$13
Choice of ground pork, beef, chicken, or tofu with red onion, green onion, mint, cilantro, and roasted rice powder
- ☞ B6. GLASS NOODLE SALAD ยำวุ้นเส้น \$15
Glass noodles, ground pork, shrimp, red onion, green onion, cilantro, Chinese celery, and tomatoes with spicy lime dressing
- ☞ B7. CRISPY RICE SALAD ยำเหมาข้าวทอด \$15
Crispy rice, ground pork, sour pork, onion, ginger, peanut, and chili
- ☞ B8. NAKED SHRIMP SALAD กุ้งแช่น้ำปลา \$15
Fresh raw shrimp and shredded cabbage with spicy lime dressing
- ☞ B9. GRILLED BEEF NAM TOK น้ำตกเนื้อ \$17
Grilled beef with red onion, green onion, mint leaves, chili flake, and roasted rice powder
- ☞ B10. SPICY BEEF SALAD ยำเนื้อ \$13
Steamed beef with onion, tomatoes, green onion, and Chinese celery with spicy lime dressing
- ☞ B11. LARB HED \$13
3 kinds of mushroom poach and mix with spicy lime dressing

