

## APPETIZERS

<b>SHRIMP IN THE BLANKET</b> (4 per order)	<b>6.95</b>
<i>Delicate whole shrimp wrapped in a crispy egg roll skin served with sweet and sour sauce</i>	
<b>CHICKEN SATAY</b>	<b>6.95</b>
<i>Barbecued chicken on skewers served with special peanut and cucumber sauce</i>	
<b>CRAB RANGOON</b>	<b>4.95</b>
<i>Cream cheese and green onion deep fried pastry filled with crab meat and seasoning</i>	
<b>SPRING ROLLS</b> (2 per order)	<b>3.00</b>
<i>A mixture of vegetables wrapped with egg roll skin, deep-fried served with sweet and sour sauce</i>	
<b>FRESH ROLLS</b> (2 per order) <b>VEGGIE 2.95   CHICKEN 3.95   SHRIMP 4.95</b>	
<i>Fresh rice paper rolls stuffed with your choice of filling, vermicelli, basil leaves, carrots, and iceberg lettuce served with house special hoisin sauce</i>	
<b>POT STICKERS</b>	<b>4.95</b>
<i>Fried or steamed dumplings served with ginger soy sauce</i>	
<b>SHUMAI</b>	<b>4.95</b>
<i>Shrimp and vegetable dumplings steamed or fried served with ginger soy sauce</i>	
<b>VEGETABLE TEMPURA</b>	<b>5.95</b>
<i>Lightly battered vegetables fried crispy served with sweet and sour sauce</i>	
<b>FRIED TOFU</b>	<b>5.95</b>
<i>Golden fried tofu triangles served with sweet and sour sauce topped with crushed peanuts</i>	
<b>EDAMAME</b>	<b>3.95</b>
<i>Boiled Japanese green soybeans lightly salted</i>	

## SOUPS

<b>TOM YUM</b>	<b>CHICKEN 3.95   SHRIMP 4.95</b>
<i>Famous sour and spicy shrimp soup seasoned with lemongrass, chili, mushrooms, and lime juice</i>	
<b>COCONUT SOUP</b>	<b>CHICKEN 3.95   SHRIMP 4.95</b>
<i>Tender chicken in coconut milk soup, seasoned with galangal, mushrooms and lime juice</i>	
<b>TOFU SOUP</b>	<b>2.95</b>
<i>Tofu, vegetables and scallions in clear vegetarian broth</i>	

## SALADS

<b>I AM THAI SALAD</b>	<b>4.95</b>
<i>Basic salad with honey mustard dressing or spicy peanut sauce</i>	
<b>SEAWEED SALAD</b>	<b>4.95</b>
<i>Asian seaweed seasoned with sesame oil, salt, vinegar, and sesame seeds</i>	
<b>SOMTUM</b>	<b>8.95</b>
<i>A power of chilled salad of shredded green papaya, carrots, string beans, tomatoes, garlic, chili, and lime juice</i>	
<b>THAI STYLE BEEF SALAD</b>	<b>11.95</b>
<i>Sliced, grilled beef tenderloin on a bed of lettuce, cucumbers, onions, scallions, and cilantro, tossed in a spicy lime dressing</i>	
<b>LARB CHICKEN OR BEEF</b>	<b>10.95</b>
<i>Sautéed ground chicken with onions, roasted rice powder, chili, cilantro, iceberg lettuce, green onion, and lime juice</i>	

Pick your favorite meat/vegetable	Lunch	Dinner
<b>CHICKEN</b> or <b>PORK</b>	<b>7.95</b>	<b>10.95</b>
<b>BEFF</b>	<b>8.95</b>	<b>11.95</b>
<b>SHRIMP</b>	<b>9.95</b>	<b>12.95</b>
<b>TOFU</b> or <b>VEGETABLE</b>	<b>6.95</b>	<b>9.95</b>

## NOODLES & FRIEDRICE

<b>PAD THAI</b>		
<i>A popular Thai dish of rice noodles stir-fried with eggs and bean sprouts topped with ground peanuts</i>		
<b>PAD THAI CURRY</b> – Pad Thai with curry sauce		

<b>PAD THAI COUNTRY STYLE</b>	<b>9.95</b>	<b>11.95</b>
<i>Rice noodles stir-fried with eggs, chicken, shrimp, tofu, bean sprouts, and curry sauce topped with ground peanut</i>		

<b>DRUNKEN NOODLES</b>		
<i>An authentic spicy version of the Pad Thai with eggs and bean sprouts -</i>		
<i>A typical Bangkok dish consisting of soft, wide, fresh noodles pan fried with eggs, onions, carrots, broccoli, and basil leaves</i>		

<b>PAD SEE UE</b>		
<i>Broad rice noodles, broccoli, carrot, and egg in light soybean sauce</i>		

<b>LAARD NA</b>		
<i>Flat rice noodles, broccoli, napa, and carrot in gravy sauce</i>		

<b>SIAM FRIED RICE</b>		
<i>Stir-fried rice with eggs, onions, red peppers, snow peas, baby corn, green peas and tomatoes</i>		
<b>MANGO FRIED RICE</b>	<b>9.95</b>	<b>12.95</b>

<i>Stir-fried with chicken, shrimp, eggs, baby corn, fresh mango, onions, snow peas and curry powder, topped with tomatoes</i>		
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<b>PINEAPPLE FRIED RICE</b>	<b>9.95</b>	<b>12.95</b>
<i>Stir-fried with eggs, baby corn, pineapple chunks, onions, snow peas and curry powder, topped with tomatoes</i>		

<b>BASIL FRIED RICE</b>	<b>8.95</b>	<b>11.95</b>
<i>A popular and delicious pan-fried rice with grounded chicken, eggs, onions, bell peppers, mushrooms, and fresh basil leaves</i>		

## CURRY DISHES

Served with jasmine rice or brown rice		
<b>RED CURRY</b>		
<i>Bamboo, red and green peppers, mushrooms, carrots, eggplant, green beans and basil leaves</i>		
<b>YELLOW CURRY</b>		

<i>Onions, carrots, zucchini, straw mushrooms, baby corn, tomatoes, and pineapple chunks</i>		
<b>MASAMAN CURRY</b>		

<i>Red and green peppers, onions, sweet potatoes, carrots, and roasted peanuts</i>		
<b>GREEN CURRY</b>		
<i>Green peppers, bamboo shoots, eggplant, green beans, green peas, and basil leaves</i>		
<b>PANANG CURRY</b>		

<i>Red and green peppers, green beans, Kaffir lime leaves, and pine nuts</i>		
<b>PINEAPPLE CURRY</b>		

<i>Pineapple, red peppers, onions, carrots potatoes, and bamboo</i>		
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<b>MANGO CURRY</b>		
<i>Fresh mango in a yellow curry base, tomatoes, red peppers, onions, carrots, and zucchini</i>		

## SIGNATURE SEAFOOD DISHES

Served with jasmine rice or brown rice	Lunch	Dinner
<b>SEAFOOD MADNESS</b>	<b>9.95</b>	<b>13.95</b>
<i>Sautéed shrimp, sea scallops, squid, and mussels with colorful vegetables in special curry sauce</i>		
<b>FISHERMAN'S TREASURE</b>	<b>9.95</b>	<b>13.95</b>
<i>Sautéed onions, red and green peppers and mushrooms with shrimp, scallops, squid, and mussels in spicy Thai basil sauce</i>		
<b>SIAM SEAFOOD</b>	<b>9.95</b>	<b>13.95</b>
<i>A combination of shrimp, scallops, and squid sautéed with assorted vegetables and cashew nuts in house special brown sauce</i>		
<b>SEAFOOD DELIGHT</b>	<b>9.95</b>	<b>13.95</b>
<i>A combination of shrimp, scallops, squid, and mussels sautéed with assorted vegetables in special brown sauce topped with crispy basil leaves</i>		
<b>SHRIMP HIMAPARN</b>	<b>9.95</b>	<b>12.95</b>
<i>Stir-fried shrimp with onions, red peppers, mushrooms, snow peas, scallions, pineapple chunks, and cashew nuts in honey lemon sauce</i>		
<b>SCALLOP EGGPLANT</b>	-	<b>15.95</b>
<i>Thin-sliced Japanese eggplant sautéed with scallops, bell peppers, onions, and basil in brown garlic soy bean sauce</i>		
<b>GARLIC SHRIMP</b>	-	<b>12.95</b>
<i>Sautéed shrimp, onions, red and green peppers, white pepper, and light soy sauce on a bed of iceberg lettuce</i>		
<b>ORIENTAL SALMON</b>	-	<b>13.95</b>
<i>Steamed salmon with red and green peppers, straw mushrooms, carrots, tomatoes, and green peas in chao chee curry sauce, scented with kaffir lime leaves and basil leaves</i>		
<b>SALMON PARADISE</b>	-	<b>14.95</b>
<i>Salmon wrapped in napa cabbage, steamed to perfection accompanied by steamed vegetables topped with yellow curry sauce and garnished with crispy spinach</i>		
<b>GARLIC SALMON</b>	-	<b>14.95</b>
<i>Grilled salmon marinated in garlic sauce, white pepper, coriander roots, and soy sauce topped with crispy basil leaves</i>		
<b>MIXED GRILL</b>	-	<b>18.95</b>
<i>Grilled scallop, jumbo shrimp, and salmon accompanied by asparagus and house salad drizzled with honey mustard sauce</i>		
<b>JUMBO SHRIMP</b>	-	<b>15.95</b>
<i>Stir-fried jumbo shrimp with asparagus, fresh young coconut slices, and assorted vegetables in mild chili sauce topped with crispy noodles</i>		
<b>PLA RAD PRIK</b>	-	<b>13.95</b>
<i>Stir-fried tilapia filet with spicy sweet and sour sauce accompanied by an assortment of vegetables</i>		

\* MILD \*\* MEDIUM \*\*\* HOT

- We can alter the spiciness according to your preference -

- In preparing your food, we use only 100% vegetable oil, low sodium soy sauce, and no MSG -

- Consuming UNDERCOOKED meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne disease / illness -

WE ACCEPT ALL MAJOR CREDIT CARDS

## I AM THAI SIGNATURE DISHES

\*Served with jasmine rice or brown rice

	Lunch	Dinner
<b>THAI STYLE BASIL [Pad Kra Pow]</b>	7.95	10.95
<i>Spicy minced chicken in a Thai-style chili sauce with onions, red and green peppers, mushrooms and fresh basil leaves</i>		
<b>MANGO PARADISE</b>	-	13.95
<i>Sautéed shrimp and chicken with mango, red and green peppers, mushrooms, snow peas, and carrots in a delicious country brown sauce</i>		
<b>ORANGE CHICKEN</b>	7.95	11.95
<i>Breaded Chicken cooked in our special sauce, stir-fried with bell peppers and carrots</i>		
<b>LEMONGRASS CHICKEN</b>	-	13.95
<i>Filets of chicken marinated with delicate lemongrass char-grilled to perfection and served on assortment of vegetables, topped with crispy spinach</i>		
<b>CHILI DUCK</b>	-	16.95
<i>Half a boneless duck roasted and fried until crispy, sliced and glazed with our chef's spicy chili sauce and served with a sautéed assortment of vegetables on the side</i>		
<b>TAMARIND MANGO DUCK</b>	-	16.95
<i>Half a boneless duck fried until crispy and topped with a special tamarind sauce with fresh mango, ginger, snow peas, baby corn, scallions, and straw mushrooms</i>		
<b>SIAM DUCK</b>	-	16.95
<i>Roasted, crispy boneless duck, served with a special curry sauce and assorted vegetables</i>		
<b>ORANGE DUCK</b>	-	17.95
<i>Half a boneless duck roasted and fried until crispy, sliced and glazed with orange sauce served with a sautéed assortment of vegetables</i>		
<b>VEGETABLE RAINBOW</b>	6.95	9.95
<i>Stir-fried assorted vegetables with tofu in a light soy sauce</i>		
<b>GREEN GARDEN</b>	6.95	9.95
<i>Steamed broccoli, carrots, sweet potatoes, green beans, snow peas, baby corn, and fried tofu served with a side of spicy peanut sauce</i>		
<b>TOFU TAMARIND</b>	6.95	9.95
<i>Stir-fried tofu with baby corn, pineapple, tomatoes, snow peas, and onions in a tamarind sauce</i>		

## NOODLE SOUP

<b>PHO CHICKEN OR BEEF</b>	8.95	-
<i>Fresh rice noodle, chicken or beef meatballs, and onion in seasoned broth served with bean sprouts, basil leaves, and lime</i>		

## BEVERAGES

<b>THAI ICED TEA</b>	2.50
<b>THAI ICED COFFEE</b>	2.50
<b>BUBBLE TEA (MILK TEA)</b>	4.95

*Mango, Taro, Green Tea, Avocado, Strawberry*

## STIR - FRIED DISHES

\*Served with jasmine rice or brown rice

	Lunch	Dinner
<b>CHICKEN or PORK</b>	7.95	10.95
<b>BEFF</b>	8.95	11.95
<b>SHRIMP</b>	9.95	12.95
<b>TOFU or VEGETABLE</b>	6.95	9.95

### **PAD GINGER**

*Onions, mushrooms, straw mushrooms, scallions, baby corn, ginger, and red peppers*

### **PAD EGGPLANT (No meat)**

*Sautéed sliced Japanese eggplant with bell peppers, onions, and basil leaves in garlic brown sauce*

### **PAD BASIL**

*Fresh minced hot peppers, basil leaves, mushrooms, onions, and red and green peppers*

### **PAD PRIK KING**

*Red and green peppers, green beans, kaffir lime leaves, and pine nuts*

### **PAD BROCCOLI**

*Broccoli, carrots, straw mushrooms, and oyster sauce*

### **SWEET AND SOUR CHICKEN** 7.95 10.95

*Sautéed chicken in a sweet and sour sauce with bell peppers, pineapple, onions, tomatoes, and green onion*

### **BEEF DYNASTY** 8.95 11.95

*Sautéed beef with assorted vegetables, tofu, and cashew nuts in mild chili sauce*

### **PAD CASHEW/ALMOND OR PINE NUTS**

*Sliced chicken sautéed with onions, red peppers, mushrooms, scallions, zucchini, summer squash, snow peas, and pineapple chunks topped with cashew nuts*

### **CHICKEN PINEAPPLE** 7.95 10.95

*Sliced chicken with pineapple, onions, red peppers, snow peas, baby corn, tomatoes, zucchini, summer squash, and a pinch of curry powder*

### **WILD BOAR BASIL** 7.95 11.95

*Tender pork pan-fried in a house spicy curry sauce with mushrooms, green beans, and red and green peppers*

## DESSERTS

<b>BANANA IN THE BLANKET</b>	5.95
<i>Slice of banana wrapped in spring roll sheet, deep fried till golden brown then drizzled with honey and sprinkled with sesame seeds</i>	
<b>MANGO WITH STICKY RICE</b>	5.95
<i>Typical Thai dessert of sweet sticky rice topped with house special coconut milk sauce served with ripe mango</i>	
<b>FRIED ICE CREAM</b>	5.95
<b>HOUSE ICE CREAM</b>	4.95
<i>Choices of coconut, green tea or vanilla flavors served with sweet sticky rice and peanut on top</i>	

**WE DO NOT USE MSG**

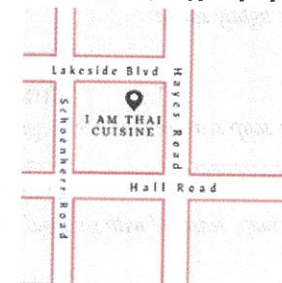


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Visit us online : [www.iamthaicuisinemi.com](http://www.iamthaicuisinemi.com)

Hours:

Monday-Thursday	11.00 AM - 9.00 PM
Friday	11.00 AM - 10.00 PM
Saturday	12.00 PM - 10.00 PM
Sunday	12.00 PM - 8.00 PM

\*Dinner starts at 3.00 p.m. on Mon-Fri

\*Dinner all day on Sat-Sun