

BREAKFAST

Everyday until 3:00pm

There are two types of Thai porridges. Jok is a smooth porridge that is cooked with water. Khao Tom is a course porridge that is cooked with chicken broth.

JOK GAI | 10

With chicken broth, seasoned ground chicken, ginger, green onion, and cilantro. Topped with crispy noodle.

— Add poached egg for \$1

JOK (PRONOUNCED JOKE) | 10



With vegetable broth, shiitake mushroom, ginger, green onion, and cilantro. Topped with crispy noodle.

— Add poached egg for \$1

GRILLED PORK SKEWERS (MOO PING) | 12

Marinated with palm sugar, soy sauce, cilantro, and black pepper. Served with side of sticky rice and spicy chili sauce.

PORRIDGE WITH SMALL PLATES (KHAO TOM KUI) | 18

Two rice porridge bowls served with three small plates: Deep-fried Thai style omelette (Kai Jeow), Garlic and black pepper chicken, and Steamed Chinese broccoli with oyster sauce.

— Add ground chicken to Kai Jeow for \$3

KHAO TOM | 10

With chicken broth, ground chicken, green onion, ginger, and cilantro.

KAI KATA | 10

Over-easy egg, Chinese sausage, and ground chicken topped with green onion. Served with side of toast.

THAI OMELETTE WITH GROUND CHICKEN (KAI JEOW GAI) | 10

Deep-fried Thai style omelette with ground chicken over rice. Served with side of Sriracha sauce.

WONTON NOODLE SOUP | 12

With BBQ pork, shrimp, egg noodle, bok choy, cilantro, and green onion in chicken broth.

THAI PORK JERKY (MOO DAT DEAW) | 12

Bite-sized pieces of deep-fried pork marinated in dark sweet soy sauce. Served with side of sticky rice and spicy chili sauce.

HAINAN CHICKEN (KHAO MUN GAI) | 10

Poached chicken breast over garlic ginger rice. Served with side of bowl of house made chicken broth and spicy ginger sauce.

LUNCH SPECIALS

Everyday until 3:00pm

We politely decline substitutions. All combos include mixed salad and two vegetable wontons. Only Curry, Stir-fry and Specialty Combos include steamed rice (jasmine or brown).

NOODLE

Vegetable, Tofu, Chicken or Pork | 10
Beef | 11
Shrimp | 12

PAD THAI



Thin rice noodle, tofu, peanut, bean sprout, egg, and green onion.

SPECIALTY

CHICKEN SATE | 10



Three chicken breast skewers. Served with side of cucumber salad and peanut sauce.

BBQ CHICKEN | 10

Marinated with curry powder and herbs. Served as quarter chicken with side of sweet garlic chili sauce.

ORANGE CHICKEN | 10

Crispy battered chicken in sweet tangy orange sauce. Garnished with sesame seed.

FRIED CATFISH FILLET | 12



Served with side of house made "3-flavor sauce".

STIR-FRY

Vegetable, Tofu, Chicken or Pork | 10
Beef | 11
Shrimp | 12

MIXED VEGETABLES

Napa cabbage, carrot, bok choy, bean sprout, snow pea, broccoli, cabbage, and celery.
— Vegetarian Option

BASIL & CHILI



With garlic, chili, bell pepper, and basil.
— Vegetarian Option

GARLIC & BLACK PEPPER

Stir-fried with fresh garlic and black pepper on bed of cabbage.
— Vegetarian Option

PRIK KING



With roasted chili paste and green bean.

CURRY

YELLOW CURRY (CHICKEN ONLY) | 10



With potato and carrot.

STARTER

VEGETABLE EGG ROLLS | 6

Filled with glass noodle, shredded cabbage, and carrot. Served with sweet and sour sauce.

VEGETABLE WONTONS | 7



Filled with curried potato, carrot, corn, and peas. Served with sweet and sour sauce.

SPICY THAI FRIES | 7

Seasoned with chili, garlic, cilantro, lime, and scallions. Served with house made sriracha ketchup.

SAMOSA | 8



Filled with curried potato. Served with side of cucumber salad.

SALAD ROLLS | 9



Rice noodle, cucumber, basil, lettuce, carrot, and cilantro wrapped in rice paper. Served with honey mustard and peanut dressing.

FISH CAKES (TOD MUN) | 9



Deep-fried patties made of ground Swai fish blended with green bean and red curry paste. Topped with garlic, chili, and peanut. Served with side of cucumber salad.

DUMPLINGS (GYOZA) | 9

Filled with chicken and cabbage. Choice of: Steamed, Pan-fried or Deep-fried.

THAI PORK JERKY (MOO DAT DEAW) | 10

Bite-sized pieces of deep-fried pork marinated in dark sweet soy sauce. Served with spicy chili sauce.

FRIED TARO ROLL | 10



Deep-fried taro and peanut wrapped in tofu skin. Served with side of cucumber salad.

THAI CORN FRITTER | 10



Served with side of cucumber salad. (Please allow extra time to prepare)

GRILLED PORK SKEWERS (MOO PING) | 10

Marinated with palm sugar, soy sauce, cilantro, and black pepper. Served with sweet chili sauce.

STUFFED CHICKEN WINGS | 10

Boneless chicken wings stuffed with shrimp, ground chicken, glass noodle, carrot, mushroom, and peas.

BANGKOK WINGS | 10

Crispy chicken wings tossed in sweet chili garlic sauce.

CRAB WONTONS | 10

Cream cheese and imitation crab wrapped in a crispy wonton. Served with sweet and sour sauce.

CHICKEN LETTUCE WRAP | 10

Ground chicken, roasted chili, water chestnut, and cilantro. Served with crisp lettuce cups.

SATE



Skewers marinated with curry powder and spices. Served with side of cucumber salad and peanut sauce.
Chicken | 10
Beef | 11

DEEP FRIED CRAB ROLL | 12

Crab meat, shrimp, and ground chicken wrapped in tofu skin. Served with sweet chili sauce.

CRISPY CALAMARI | 13

Served with cilantro lime sauce.

COCONUT SHRIMP | 14

Served with sweet chili sauce.

SG

SALADANG GARDEN



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DINE-IN HOURS

11:00am – 9:30pm (Sun-Thurs)
11:00am – 10:00pm (Fri-Sat)

TAKEOUT HOURS

11:00am – 9:00pm (Sun-Thurs)
11:00am – 9:30pm (Fri-Sat)

All items are à la carte.
Please notify us of any food allergies.
Menu items and prices are subject to change.

Shellfish / Fish Allergies Many Thai dishes contain fish and/or oyster sauce. Only vegetarian dishes do not.

Spicy Nuts Vegetarian
Vegetarian Option (Can be made vegetarian)

BEVERAGES

THAI ICED TEA | 3.5

— Add boba for \$1

THAI ICED COFFEE | 3.5

— Add boba for \$1

HOT TEA | 2

Choice of: Jasmine Tea or Green Tea.

HOT SWEET GINGER TEA | 3

HOT COFFEE | 3

STUMPTOWN COFFEE | 3.5

Hot or Cold Brew

ACQUA PANNA | 4

Flat mineral water

PELLEGRINO | 4

Sparkling mineral water

FRESH YOUNG COCONUT | 5

ICED TEA | 3

Choice of: Passion Tea, Green Tea, or Jasmine Tea.

LEMONADE | 3

APPLE JUICE | 3

CANNED SODA | 2

Coke
Diet Coke
Sprite

BOTTLED SODA | 4

Mexican Coke
Abita Root Beer
Bundaberg Ginger Beer
Bundaberg Blood Orange
Bundaberg Guava
Fanta Orange
Lemmy Sparkling Lemonade
Orangina Sparkling Citrus

CURRY

Vegetable, Tofu, Shrimp | 14
Chicken or Pork | 11
Beef | 12

GREEN CURRY

With eggplant, bell pepper, bamboo shoot, and basil.
— Vegetarian Option

YELLOW CURRY

With potato and carrot.
— Vegetarian Option

PANANG CURRY

With bell pepper and peas.
— Vegetarian Option

RED CURRY

With bell pepper, bamboo shoot, and basil.
— Vegetarian Option

PUMPKIN CURRY

With kabocha pumpkin, bell pepper, and basil.
— Vegetarian Option

DUCK CURRY | 14

With pineapple, bell pepper, and tomato in red curry base.

LAMB SHANK MASSAMAN CURRY | 21

With red onion, potato, carrot, and peanut.

HOUSE SPECIALTY

BBQ CHICKEN (GAI YANG) | 11

Marinated with curry powder and herbs. Served as half chicken with side of sweet garlic chili sauce.

ORANGE CHICKEN | 11

Crispy battered chicken in sweet tangy orange sauce. Garnished with sesame seed.

ORANGE SHRIMP | 14

Crispy battered shrimp in sweet tangy orange sauce. Garnished with sesame seed.

CRISPY PORK BELLY WITH CHINESE BROCCOLI (KAH NA) | 14

Stir-fried with garlic and dried chili.

SALMON WITH CURRY | 21

Choice of: Panang curry or Green curry.

FRIED CATFISH FILLET | 15

Topped with fried basil and bell pepper. Served with side of house made "3-flavor sauce".

GARLIC PEPPER SALMON | 21

Served with grilled green bean and carrot.

SOY-GINGER SEA BASS | 23

Chilean wild-caught sea bass steamed with ginger and shiitake mushroom. Served on bed of bok choy with soy sauce.

FRIED WHOLE CATFISH | 25

Served with assorted dipping sauces: Cilantro lime, Sweet soy sauce with ginger, and Roasted chili paste.

SOUP

LEMONGRASS SOUP (TOM YUM)

Mushroom, lemongrass, galangal, kaffir lime leaf, lime juice, and roasted chili in chicken broth.

Chicken (S) | 5
Shrimp (S) | 7
Chicken (L) | 11
Shrimp (L) | 14

SEAFOOD LEMONGRASS SOUP (TOM YUM TALAY) | 21

Fish, squid, shrimp, crab, mussel, mushroom, lemongrass, galangal, kaffir lime leaf, lime juice, and roasted chili in chicken broth.

SALAD

MIXED SALAD | 7

With peanut dressing or orange-ginger vinaigrette.

SALADANG GARDEN SALAD | 9

Julienned green apple, ginger, onion, peanut, and coconut tossed in a galangal dressing.

YUM EGGPLANT | 12

Grilled eggplant, onion, and cilantro tossed in a spicy lime dressing. Choice of: Ground chicken or Shrimp.

ROASTED DUCK SALAD (YUM PED YANG) | 14

With tomato, ginger, and mixed greens tossed in a roasted chili dressing.

CRISPY PORK BELLY SALAD (YUM MOO KROB) | 14

With tomato, onion, cucumber, and mixed greens tossed in a spicy lime dressing.

SIDE

STEAMED RICE

Choice of: Jasmine or Brown. Bowl | 1.5
Pot | 5

STICKY RICE | 3

COCONUT SOUP (TOM KAH)

Mushrooms, lemongrass, kaffir lime leaf, lime juice, and roasted chili in chicken broth.

Chicken (S) | 5
Shrimp (S) | 7
Chicken (L) | 11
Shrimp (L) | 14

LAAB | 9

Tossed with roasted rice powder, onion, and dried chili in spicy lime dressing. Choice of: Ground chicken or Tofu.

PAPAYA SALAD (SOM TUM) | 10

Grilled and dried shrimp, green papaya, tomato, green bean, roasted peanut, and carrot tossed in a sweet and spicy tamarind sauce.

BEEF SALAD (YUM NUA) | 12

Grilled beef, roasted rice powder, onions, tomatoes, cucumbers, and mixed greens tossed in a spicy lime dressing.

SEAFOOD SALAD (YUM TALAY) | 21

King crab, mussel, scallop, shrimp, and squid on a bed of mixed greens tossed in a spicy lime dressing.

SAUCE OR DRESSING | 2

Sweet + Sour Sauce, Peanut Sauce, or Peanut Dressing

CUCUMBER SALAD | 4

STEAMED VEGETABLES | 7

RICE BOWL

THAI OMELETTE (KAI JEOW GAI) | 10

Deep fried egg with ground chicken. Served with Sriracha sauce.

PAD GRA POW | 11

Stir-fried with basil, chili, and ground chicken. Topped with fried egg.

BBQ PORK (KAO MOO DANG) | 12

Served with crispy pork belly, hard-boiled egg, and cucumber.

FRIED RICE

Vegetable, Tofu, Chicken or Pork | 11
Beef | 12

FRIED RICE

With egg, onion, and tomato.
— Vegetarian Option

SALADANG GARDEN FRIED RICE | 13

Chicken, egg, onion, and tomato fried rice topped with garlic pepper pork.

STIR-FRY

Vegetable, Tofu, Chicken or Pork | 11
Beef | 12

GARLIC & BLACK PEPPER

Stir-fried with fresh garlic & black peppers with a bed of cabbage.
— Vegetarian Option

GREEN BEAN & SHIITAKE MUSHROOM

With oyster sauce and garlic.

PRIK KING

With roasted chili paste and green bean.

CHILI & CASHEW

With broccoli, dried chili, cashew, and onion.

HAINAN CHICKEN (KAO MUN GAI) | 11

Poached chicken breast over garlic ginger rice. Served with side of bowl of house made chicken broth and spicy ginger sauce.

GARLIC PEPPER PORK (MOO GA TIEM) | 11

Served with fried egg.

ROAST DUCK (KAO NA PED) | 14

Served with pickled ginger and bok choy.

SHRIMP | 14

King Crab | 21
Mixed Seafood | 21

SHRIMP | 14

Mixed Seafood | 21

MIXED VEGETABLES

Napa cabbage, carrot, bok choy, bean sprout, snow pea, broccoli, cabbage, and celery.
— Vegetarian Option

BASIL & CHILI

With garlic, chili, bell pepper, and basil.
— Add crispy pork belly & green bean for \$3

BASIL & CHILI EGGPLANT

With garlic, chili, bell pepper, onion, and basil.
— Vegetarian Option

NOODLE SOUP

CURRY NOODLE SOUP (KHAO SOI) | 12

Northern Thailand's popular curry based soup. With egg noodle, chicken, pickled mustard greens, and onion. Topped with crunchy noodle.

WONTON NOODLE SOUP | 12

With BBQ Pork, shrimp, egg noodle, bok choy, cilantro, and green onion in chicken broth.

DUCK NOODLE SOUP | 14

With bean sprout and onion. Choice of: Egg noodle, Thin rice noodle, or Flat rice noodle.

NOODLE

Vegetable, Tofu, Chicken or Pork | 11
Beef | 12

Shrimp | 14
Mixed Seafood | 21

PAD THAI

Thin rice noodle, bean sprout, tofu, and green onion wrapped in egg omelette. Served with crushed peanut.

PAD SEE EW

Flat rice noodle, egg, and broccoli in sweet soy sauce.

RAD NA

Crispy flat noodle, egg, and Chinese broccoli in gravy sauce.

DRUNKEN NOODLE (PAD KEE MAO)

Flat rice noodle, basil, chili, bell pepper, and onion on bed of greens.

SALADANG GARDEN PAD THAI | 15

Traditional Thai-style. Thin rice noodle, bean sprout, fried tofu, ground chicken, shrimp, egg, and green onion. Topped with crushed peanut.

DESSERT

SWEET COCONUT STICKY RICE | 4

ICE CREAM (DAIRY-BASED) | 5

Green Tea, Chocolate Chip or Coconut (House made with shredded coconut & jackfruit)

SWEET STICKY RICE & COCONUT ICE CREAM | 7

Garnished with toasted mung bean.

MANGO SWEET STICKY RICE | 9

With sweet sticky rice and coconut cream. Garnished with toasted mung bean.

BANANA SAMOSAS & COCONUT ICE CREAM | 9

Deep-fried banana wrapped in egg roll skin. Topped with toasted coconut.

THAI COCONUT-EGG CUSTARD (SUNG KAYA) | 9

Topped with fresh shredded coconut and sesame seed. Served with sweet sticky rice and coconut cream.

BELGIAN WAFFLES WITH ICE CREAM | 9

Drizzled with pandan custard. Topped with powered sugar, coconut ice cream, and toasted shredded coconut.