

L80. PAD KAPRAO TALAY(Lunch) \$14.95.....(Dinner) \$16.95
Combination of shrimp, scallop, squid, and mussel with Thai basil curry.

L81. CAPITAL THAI CURRY(Lunch) \$14.95.....(Dinner) \$16.95
Combination of shrimps, scallops, squid, mussels, Pancang curry sauce and Thai basil leaves.

L82. SPICY GREEN SEA(Lunch) \$15.95.....(Dinner) \$17.95
Combination of shrimps, scallops, squid, mussels, bell pepper, green bean, carrot, bamboo shoot and Thai basil leaves in green curry sauce.

L83. CHEF SPECIAL(Lunch) \$15.95.....(Dinner) \$17.95
Choice of shrimp or scallop with pineapple, mushroom, carrot, snow pea, baby corn, cashew nuts in light soy sauce.

L84. GOONG PAD PHONG KARI(Lunch) \$17.95.....(Dinner) \$19.95
Jumbo shrimp without shell cooked with curry powder, onion, scallion, bell pepper, coconut milk and celery.

L85. GOONG PAD PHRIK(Lunch) \$17.95.....(Dinner) \$19.95
Jumbo shrimp without shell cooked with hot chili paste, onion, bell pepper, scallion, bamboo shoot and celery.

DUCK

L86. DUCK RED CURRY(Lunch) \$10.95.....(Dinner) \$14.95
Roast duck in red curry paste with coconut milk, peanut, onion, tomato, bell pepper and Thai basil leaves.

L87. DUCK KIEW WAN CURRY(Lunch) \$10.95.....(Dinner) \$14.95
Roast duck in green curry with coconut milk, bell pepper, bamboo shoots, eggplant and Thai basil leaves.

L88. DUCK YELLOW CURRY(Lunch) \$10.95.....(Dinner) \$14.95
Roast duck in yellow curry with onion, tomato, carrot, bell pepper and Thai basil leaves.

L89. GARLIC DUCK(Lunch) \$14.95.....(Dinner) \$16.95
Half duck marinated in Thai-style, chili sauce, lightly pan fried to a crispy and salad.

L90. LARD PRIK DUCK(Lunch) \$14.95.....(Dinner) \$16.95
Half duck fried with broccoli, hot chili, onion, bell pepper and scallion.

L91. ZESTY DUCK(Lunch) \$15.95.....(Dinner) \$17.95
Half duck served crispy and topped with carrot, bell pepper and celery in spicy sweet and sour sauce.

L92. CAPITAL THAI DUCK(Lunch) \$15.95.....(Dinner) \$17.95
Half duck served crispy and topped with snow peas, bell pepper, green bean and carrot in green curry sauce.

L93. PANANG DUCK(Lunch) \$16.95.....(Dinner) \$18.95
Combination of crispy duck, scallops and shrimps served with bell pepper, baby corn and mixed vegetables in Panang curry sauce.

SUSHI DINNER

CAPITAL THAI COMBO\$13.25
California Roll, Avocado Roll and One piece of Shrimp, Crab and Salmon Nigiri.

SPICY ROLL\$16.25
Spicy Tuna, Spicy Salmon, Spicy Yellowtail.

SUSHI DELUXE\$18.50
Tuna Roll with Salmon, Sea bass, Tuna, Shrimp, Surf Clam, Yellowtail, Fish egg, Eel Nigiri.

THAI SASHIMI\$18.95
Tuna, Yellowtail, Salmon and Sea bass.

SUSHI AND SASHIMI\$18.95
California Roll, Tuna, Salmon and Sea bass Sashimi, Tuna, Yellowtail, Surf Clam Shrimp, Salmon and Eel Nigiri.

YELLOWTAIL SALMON AND TUNA NIGIRI\$17.50
Three pieces of Tuna, Salmon and Yellowtail Nigiri Sushi.

SUSHI COMBO (1)\$15.95
Spicy Tuna Roll and California Roll with One Piece of Tuna, Salmon, Yellowtail, Eel and Sea bass Nigiri.

SUSHI COMBO (2)\$35.50
Tuna and California Roll with Two pieces of Tuna, Salmon, Sea bass, Shrimp, Fish egg, Eel, Yellowtail and Crab Nigiri.

THREE ROLL OF SUSHI\$15.75
Tuna, Salmon, Yellowtail, Crab, Spicy Tuna, Spicy Salmon, California, Boston, Philadelphia, Alaska, Eel, Spicy Scallop, Spicy Yellowtail Roll.

TWO AND ONE\$15.25
Two California Roll and One Spicy Tuna Roll.

SASHIMI AND SPICY TUNA ROLL\$19.25
Two pieces of Tuna, Salmon, Sea bass, Yellowtail and Spicy Tuna Roll.

VEGETARIAN ROLL\$12.50
Vegetarian, Cucumber, Avocado Roll.

FUJI SPECIAL\$19.25
Spicy Tuna Roll, Spicy Salmon Roll and One piece of Tuna.

CAPITAL THAI SPECIAL\$79.50
California, Spicy Tuna, Eel, Alaska, Avocado Roll and Four pieces of Tuna, Salmon, Eel, Shrimp and Crab Nigiri (Four pieces of Tuna, Salmon and Yellowtail Sashimi)

SUSHI LUNCH

SUSHI LUNCH\$9.25
Tuna Roll with Tuna, Salmon and Sea bass Nigiri.

SPICY ROLL LUNCH\$8.99
Spicy Tuna and Spicy Salmon.

SUSHI DELUXE LUNCH\$14.95
Tuna Roll and Tuna, Salmon, Sea bass, Shrimp, Yellowtail, Fish egg and Eel Nigiri Sushi.

THAI SUSHI LUNCH\$12.50
California Roll, Tuna Roll with Tuna, Salmon, Sea bass and Shrimp Nigiri Sushi.

VEGETARIAN SUSHI LUNCH\$7.99
Vegetarian Roll and Avocado Roll.

THAI SUSHI AND SASHIMI LUNCH\$10.25
Tuna, Shrimp, Sea bass, Crab Nigiri and Tuna, Salmon Sashimi.

TWO ROLL OF SPECIAL LUNCH\$9.50
Crab, Tuna, Salmon, Shrimp, Yellowtail, Eel, California, Boston, Alaska, Philadelphia, Spicy Tuna, Spicy Salmon, Spicy Yellowtail, Spicy Scallop Roll.

FUJI SPECIAL SUSHI LUNCH\$13.75
Spicy Tuna Roll and California Roll with Tuna, Salmon, Shrimp Nigiri Sushi.

LUNCH SPECIAL (1)\$12.50
California Roll, Philadelphia Roll and Avocado Roll.

LUNCH SPECIAL (2)\$13.50
Spicy Tuna, Salmon Roll and Avocado Roll.

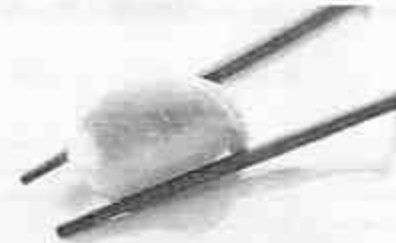
CALIFORNIA ROLL LUNCH\$8.95
Two California Rolls.

NINE NINE SEVEN LUNCH\$7.75
Tuna Roll and Avocado Roll.

TEMPURA LOBSTER\$16.99
Lobster Tempura Roll and Two California Roll.

TEMPURA SOFT-SHELL CRAB\$16.99
Soft-shell Crab Roll Tempura California Roll and Tuna Roll.

CAPITAL THAI RESTAURANT



THAI FOOD & SUSHI

Business Hours:

Mon - Fri 11am - 10pm

Sat - Sun 12pm - 10pm

Parking Available

WWW.CAPITALTHAI.NET

997 Central Ave, Albany NY 12205 Pte (518) 489-4940 Fax: (518) 489-4828

APPETIZERS

L1. FRIED BEAN CURD	\$3.95
L2. CHICKEN TEMPURA	\$4.95
L3. GYOZA (BEEF OR VEGETABLE)	\$4.95
L4. THAI EGG ROLLS (SHRIMP OR VEGETABLE)	\$4.95
L5. THAI VEGETABLE TEMPURA	(Lunch) \$4.95.....(Dinner) \$5.95
L6. HOY-JOH	\$4.95
L7. CHICKEN SATAE OR TOFU SATAE	\$4.95
L8. PHEUK THOT	\$4.95
L9. SAMOSA	\$4.95
L10. CHICKEN CAKE	\$5.95
L11. SHRIMP ON SKEWER	\$5.95
L12. FRIED SPARE RIBS	\$5.95
L13. PLA MEUK THOT	\$6.95
L14. SHRIMP CAKES	\$6.95
L15. SHRIMP AND VEGETABLE TEMPURA	(Lunch) \$6.95.....(Dinner) \$7.95

SOUP

L16. MISO SOUP	\$4.95
L17. TOM YUM GOONG	(Small) \$4.95.....(Large) \$12.95
L18. TOM KA GAI	(Small) \$4.95.....(Large) \$12.95
L19. GLASS NOODLE SOUP	(Small) \$4.95.....(Large) \$12.95
L20. TOM KA TALAY (SEAFOOD)	(Small) \$5.95.....(Large) \$12.95
L21. TOM YUM TALAY (SEAFOOD)	(Small) \$5.95.....(Large) \$14.95
L22. TOM YUM PLA	(Small) \$5.95.....(Large) \$13.95
L23. CHICKEN, PORK OR BEEF NOODLE SOUP	(Lunch) \$6.95.....(Dinner) \$7.95
L24. RICE SOUP	(Lunch) \$6.95.....(Dinner) \$7.95
L25. KHAO SOI	(Lunch) \$6.95.....(Dinner) \$7.95
L26. DUCK NOODLES SOUP	(Lunch) \$7.95.....(Dinner) \$8.95
L27. SEAFOOD NOODLE SOUP	(Lunch) \$7.95.....(Dinner) \$8.95

YUM YUM'S SALAD

L28. SEAWEED SALAD	\$3.95
L29. THAI SALAD	\$4.95
L30. FRESH GREEN SALAD	\$4.95
L31. SOM TUM	\$6.95
L32. LARB GAI	\$6.95
L33. LARB TALAY	\$8.95
L34. NAM-THOK	\$7.95
L35. YUM WOON-SEN	\$8.95
L36. SHRIMPS AND SQUID SALAD	\$8.95
L37. BEEF OR PORK SALAD	\$7.95
L38. SHRIMP, MUSSEL, SQUID AND SCALLOP SALAD	\$14.95

LUNCH / DINNER

All Entrees (W/ White rice)

Choice of Chicken, Pork, Beef or Tofu(Lunch) \$6.95.....(Dinner) 8.95
Choice of Shrimp, Squid or Scallop(Lunch) \$8.95.....(Dinner) 10.95

L39. GINGER

Sautéed with onions, scallions, carrot, bell peppers, straw mushrooms, ginger and bean sauce.

L40. CURRY W/ GREEN BEANS

Sautéed curry with bell pepper, lime leaves, chili paste and green bean.

L41. CHILI

Sautéed with chili, bell peppers, onions, scallions and soy sauce.

L42. SWEET AND SOUR

Sautéed in sweet and sour sauce with cucumbers, onion, tomato, bell pepper and scallion.

L43. BABY CORN

Sautéed baby corn, straw mushroom, scallions, bell pepper with oyster sauce.

L44. CAPITAL THAI SAUCE

Fried crispy meat topped with tamarind sauce.

L45. VEG DELIGHT

Sautéed seasonal vegetables with soy sauce.

L46. MIXED VEG W/ OYSTER SAUCE

Sautéed chicken, vegetables with oyster sauce.

L47. CASHEW NUTS

Sautéed cashew nuts with bell pepper, onion, straw mushroom, baby corn, and celery.

L48. GARLIC

Sautéed bell peppers, carrot, garlic, white pepper, straw mushroom and onion.

FRIED RICE

L49. FRIED RICE(Lunch) \$6.95.....(Dinner) \$8.95
Choice of chicken, pork, beef or tofu with egg and vegetable.

L50. SHRIMP FRIED RICE(Lunch) \$7.95.....(Dinner) \$9.95
Fried rice with egg, vegetables, shrimps.

L51. PAD KHEE MAO FRIED RICE(Lunch) \$7.95.....(Dinner) \$9.95
Fried rice with shrimp, chicken, hot chili, bell pepper, tomato, egg, vegetables and Thai basil leaves.

L52. PINEAPPLE FRIED RICE(Lunch) \$7.95.....(Dinner) \$9.95
Pineapple fried rice with chicken, shrimp, cashew nut, egg, pineapple, scallion, onion, carrot and green bean.

L53. YELLOW FRIED RICE(Lunch) \$7.95.....(Dinner) \$9.95
Fried rice with shrimp, chicken, egg, onion, scallion, carrot, green bean and yellow curry powder.

L54. SEAFOOD FRIED RICE(Lunch) \$8.95.....(Dinner) \$10.95
Fried rice with egg, onion, carrot, scallion, green bean, scallop, squid and shrimp.

CURRIES

(Served with Rice)

Choice of Shrimp, Squid or Scallop(Lunch) \$9.95.....(Dinner) 11.95
Choice of Chicken, Pork, Beef or Tofu(Lunch) \$7.95.....(Dinner) 9.95

L55. MUSSAMUN

Curry in coconut milk with meat, peanuts, potato and onion.

L56. VEGETABLE CURRY

Curry in coconut milk with meat, carrot, potato, onion, mushroom and cauliflower.

L57. KIEW WAN

Green curry in coconut milk with meat, bamboo shoots, bell pepper and basil leaves.

L58. PANEANG

Curry in coconut milk with meat, onion, lime leaves and bell pepper.

L59. PINEAPPLE CURRY

Red curry in coconut milk with meat, pineapple and bell pepper.

L60. RED CURRY

Red curry in coconut milk with meat, onion, tomato, carrot, bell pepper and Thai basil leaves.

L61. YELLOW CURRY

Yellow curry in coconut milk with meat, carrot, potato, tomato, green pepper, red pepper and Thai basil leaves.

PAN FRIED NOODLES

Choice of Shrimp, Squid or Scallop(Lunch) \$8.95.....(Dinner) 10.95
Choice of Chicken, Pork, Beef or Tofu(Lunch) \$6.95.....(Dinner) 8.95

L62. PAD THAI

Sautéed thin Thai noodle with seafood or meat, egg, bean curd, bean sprout and chopped peanuts served with lettuce and lime.

L63. PAD SE-IEW

Sautéed rice noodle with seafood or meat, egg, broccoli and carrot in black soy sauce.

L64. LAD NA

Sautéed seafood or meat, snow pea, broccoli, mushroom, carrot and baby corn in gravy sauce served on rice noodle.

L65. PAD KHEE MAO

Spicy stir-fried noodles with seafood or meat, scallion, egg, bell pepper, vegetable, Thai basil leaves and hot chili paste in black soy sauce.

L66. KUAY TEOW HAENG

Sautéed rice noodle, seafood or meat, chopped peanuts, scallion, fried garlic, bean sprouts and cilantro leaves.

L67. PAD JAP CHAI

Sautéed glass noodle with seafood or meat, tofu, egg, cabbage, scallion, green leaves, carrot and celery.

L68. SPICY NOODLES

Your choice of seafood or meat with vegetables and thin egg noodle.

SEA FOOD

(Served with Rice)

L69. GAI-GOONG HORAPA(Lunch) \$7.95.....(Dinner) \$9.95
Sautéed Shrimp, chicken with hot chili paste, onion, bell pepper and Thai basil leaves.

L70. SPICY EGGPLANT WITH BASIL(Lunch) \$7.95.....(Dinner) \$9.95
Sautéed shrimp, chicken, eggplant with hot chili sauce, bell pepper and Thai basil leaves.

L71. PAD PED ASPARAGUS(Lunch) \$7.95.....(Dinner) \$9.95
Sautéed shrimp, ground chicken with chili paste, onion, bell peppers and asparagus.

L72. PAD KAPHRAO(Lunch) \$7.95.....(Dinner) \$9.95
Choice of ground chicken or ground pork with shrimp, fried egg, onion, bell pepper, hot chili and Thai basil leaves.

L73. SWIMMING ANGEL(Lunch) \$7.95.....(Dinner) \$9.95
Choice of meat shrimp, beef, pork or chicken with steamed vegetables topped with peanut sauce.

L74. CASHWE NUT SHRIMP(Lunch) \$8.95.....(Dinner) \$10.95
Sautéed shrimp with cashew nut, onion, bell pepper, straw mushroom, carrot and celery.

L75. SWEET AND SOUR FISH(Lunch) \$14.95.....(Dinner) \$16.95
Deep fried whole red snapper topped with pineapple, cucumber and tomato.

L76. CHILI FISH (PLA LARD PRIK)(Lunch) \$14.95.....(Dinner) \$16.95
Deep fried whole red snapper topped with hot and spicy chili sauce.

L77. GARLIC FISH(Lunch) \$14.95.....(Dinner) \$16.95
Deep fried whole red snapper with garlic, ginger, scallion and carrot.

L78. PANEANG FISH(Lunch) \$16.95.....(Dinner) \$18.95
Deep fried whole red snapper topped with Paneang curry in coconut milk, shrimp, bell pepper, onion and Thai basil leaves.

L79. PLA NUENG(Lunch) \$14.95.....(Dinner) \$16.95
Steamed whole red snapper with coconut milk, ginger, mushroom, carrots, scallion, tomatoes, onion and celery.