

Thai Starters

Chicken Spring Roll

Deep-fried rice-paper spring roll, stuffed with ground chicken, cabbage, bean sprouts, mushrooms and bean thread noodles. Served with plum sauce and sweet chili sauce. *Hot mustard available upon request.* 1 Roll \$1.50 4 Rolls \$5.50

Vegetable Spring Roll

Deep-fried rice-paper spring roll, stuffed with cabbage, carrot and bean thread noodles, served with plum sauce and sweet chili sauce. *Hot mustard available upon request.* 1 Roll \$1.29 4 Rolls \$4.99

Pinky in the Blanket

Seven (7) jumbo wild gulf shrimp seasoned and wrapped with rice paper then deep-fried, served with sweet chili sauce. \$8.99

Chicken Satay

Five (5) marinated strips of chicken on skewer, grilled with coconut milk. Served with curry peanut sauce and cucumber salad sauce. \$8.50

Crispy Tofu

Six (6) deep-fried bean curds served with tamarind sauce, topped with ground peanuts and sweet chili sauce. \$6.99

International Starters

Golden Crispy Calamari

Tender calamari lightly battered with Italian parsley, then deep-fried to golden crisp. Served with marinara sauce and sweet chili sauce. \$7.99

Summer Rolls

Fresh Vietnamese rice paper rolls with shrimp, pork, lettuce, bean sprouts, cucumber, basil, carrots and rice vermicelli. Served with hoisin peanut sauce and sweet and sour vinaigrette dipping sauce. 1 Roll \$1.89 3 Rolls \$5.50

Vegetarians (mixed vegetables and rice vermicelli), served with hoisin peanut sauce. 1 Roll \$1.79 3 Rolls \$4.99

Crispy Coconut Cream Cheese Wonton

Nine (9) wontons, filled with cream cheese and seasoned with coconut, then deep-fried to a golden crisp. Served with Thai sweet chili sauce. \$5.99

Create Your Own Starters Combo

Chicken Spring Rolls (3) Vegetable Spring Rolls (3)
Summer Rolls (2) Pinky in the Blanket (4)
Golden Crispy Calamari Chicken Satay (3) Crispy Tofu (4)
Cheese Wontons (6)

CHOOSE ANY TWO \$9.95 CHOOSE ANY THREE \$12.95

Served with sauce on the side.

\$2 Add House Garden Salad to any entrée

Freshly baked French bread, basil pesto and Thai peanut sauce spread now available upon request.

\$2 charge for changing or substituting.

For Jasmine Fusion's daily special appetizer and entrée, please ask your server for details.

Thai Soups & Salads

Soups served with steamed brown or Jasmine rice.

Chicken or Tofu Cup \$4.50 Bowl \$9.95 Steam Pot \$14.99

Shrimp Cup \$4.79 Bowl \$11.95 Steam Pot \$15.99

Combination Seafood (shrimp, mussels, calamari and basa filet)
Cup \$5.49 Bowl \$13.95 Steam Pot \$16.99

Coconut Milk Soup

Coconut milk broth with lemon grass, galanga, kaffir lime leaves, yellow onion, tomatoes, mushrooms, sweet basil and lime juice. Topped with scallions and cilantro.

Sour Lemon Grass Soup

Our version of hot and sour soup, with touch of Thai spices and lemon grass, galanga, kaffir lime leaves, yellow onion, red onion, tomatoes, mushrooms, sweet basil and lime juice. Topped with scallions and cilantro.

Beef Salad

Sliced grilled beef seasoned with Thai herbs and spices, mint leaves, red onion, yellow onion, cilantro, scallions, lime vinaigrette and roasted ground rice. Served on a bed of lettuce and garnished with fresh vegetables. \$14.95

Larb

Your choice of **beef, chicken, or pork**, chopped and seasoned with Thai herbs and spices, mint leaves, red onion, yellow onion, cilantro, scallions, lime vinaigrette and roasted ground rice. Served on a lettuce bowl and garnished with fresh vegetables. \$12.95

Chicken Salad

Sliced grilled chicken, Thai herbs and spices, mint leaves, red and green bell peppers, red onion, yellow onion, cilantro, scallions, julienne cucumbers, chili lime herb vinaigrette and roasted peanuts. Served on a bed of lettuce and garnished with fresh vegetables. \$13.99

Jasmine Fusion Seafood Martini

Shrimp, calamari, mussels, Thai herbs and spices, mint leaves, red onion, yellow onion, cilantro, scallions, celery, chili sauce and chili lime herb vinaigrette. Topped with cashew nuts, shredded carrots and served on a bed of lettuce and julienne cucumbers. \$15.95

Papaya Salad (When Available)

Julienne green papaya, green beans, tomatoes and roasted peanuts, tossed with tamarind lime dressing. Garnished with fresh vegetables. \$12.95

Add Thai barbecued chicken \$3.99 Add grilled shrimp \$4.99

International Soups & Salad

Corn Chowder with Salmon

Fresh corn, potatoes, yellow onion, celery and salmon in creamy chowder. Topped with crisp bacon and served with warm French bread. Cup \$5.75 Bowl \$9.50

Garden Salad

Crisp romaine lettuce, tomatoes, cucumber and shredded carrots. Served with your choice of dressing. \$5.99 Add grilled chicken \$3.99 Add Thai barbecued chicken \$3.99

Salad Dressing

Thai Peanut Sauce, Thai Creamy Citrus Mustard, Honey Mustard, Italian, Ranch, Balsamic Vinaigrette, Citrus Herb Vinaigrette, Ginger Vinaigrette.

Thai Stir- Fried Noodles & Noodle Soup

Stir-fried noodles entrée prepared with your choice of:

Chicken, Beef, Pork, or Tofu (Vegetarian) \$12.99

Shrimp or Calamari \$13.99

Combination Seafood (Shrimp, mussels and calamari) \$15.99

Pad Thai

Rice noodles sautéed with egg, tofu, salted radish, bean sprouts, scallions, crushed peanuts and your choice of tamarind sauce (Thai original recipe) or Jasmine Fusion sauce (tomato sauce base mix with special mix soy sauce, house-created recipe). Garnished with fresh bean sprouts, shredded cabbage and lime.

Drunken Noodles

Flat rice noodles sautéed with yellow onion, tomatoes, green and red peppers, basil, chili sauce and special soy sauce. Topped with fresh basil and crisp garlic.

Soy Sauce Noodles

Flat rice noodles sautéed with egg, broccoli, sweet soy sauce and special soy sauce.

Please specify your preference of spice (mild, medium, hot or Thai hot) available upon request.

Jasmine Fusion Noodles Soup

Your choice of medium or flat rice noodles in savory soup, topped with scallions, cilantro and crisp garlic.

Served with fresh vegetables.

Chicken, Beef, Pork, or Tofu (Vegetarian) **\$10.99**

Shrimp or Calamari **\$12.99**

Combination Seafood (Shrimp, mussel and calamari) **\$13.99**

Duck **\$13.99**

Thai Rock & Wok Entrée

Served with steamed brown or Jasmine rice.

All specialty entrée are individually prepared with your choice of:

Chicken, Beef, Pork, or Tofu (Vegetarian) \$12.99

Shrimp or Calamari \$15.99

Combination Seafood (Shrimp, mussels, calamari and basa file) **\$16.99**

Cashew Nuts

Lightly battered, then deep-fried and sautéed with water chestnuts, celery, cashew nuts, yellow onion, scallions, green and red bell peppers in a sweet-and-sour mix soy sauce.

Basil

Your choice of ground chicken, beef, pork, or your choice of meat selection above sautéed with basil leaves, yellow onion, green beans, green and red bell peppers in special soy sauce.

Add eggplant **\$2.29**

Ginger

Sautéed with fresh ginger, yellow onions, scallions, mushrooms, green and red bell peppers in soybean sauce.

Sweet & Sour

Sautéed with yellow onion, tomatoes, pineapple, cucumber, carrots, green and red bell peppers in a house special sweet-and-sour sauce.

Mixed Vegetables

Sautéed with cabbage, broccoli, carrots, zucchini, mushrooms, asparagus and bean sprouts in garlic brown sauce.

Mixed Vegetables with Peanut Sauce

Steamed cabbage, broccoli, zucchini, asparagus, carrots and spinach in a house curry peanut sauce.

Thai Seafood & Chef's Specialty Entrées

Served with steamed brown or Jasmine rice

Basa Filet with Fresh Peppercorn and Red Curry

Deep-fried basa filet sautéed with red curry paste, fresh peppercorns, kaffir lime leaves, basil, Chinese keys and green and red bell peppers. **\$19.99**

Add eggplants **\$2.29**

Basil with Sweet Chili Paste

Sautéed with roasted chili paste, basil, yellow onion, green and red bell peppers and house special soy sauce.

Shrimp **\$17.99**

Combination Seafood (Shrimp, mussels, calamari and basa file) **\$19.95**

With Tofu **\$14.99**

Jasmine Fusion Cinnamon Duck (When Available)

Sliced of boneless pot-roasted duck with five spices, cinnamon and presented on a bed of sautéed spinach and brown sauce.

Served with garlic chili sauce & sweet soy bean sauce. **\$22.95**

Thai Curries

Served with steamed brown or Jasmine Rice

Chicken, Beef, Pork, or Tofu & Vegetables (Vegetarian) **\$12.99**

Shrimp or Calamari **\$14.99**

Combination Seafood

(Shrimp, mussels, calamari and salmon) **\$15.99**

Green Curry

Green curry sauce with coconut milk, kaffir lime leaves, basil, eggplant, bamboo shoots, green and red bell peppers.

Red curry sauce with coconut milk, basil, bamboo shoots, green and red bell peppers.

Yellow Curry

Yellow curry sauce with coconut milk, curry powder, yellow onion, red bell peppers, potatoes and crispy garlic.

Masaman Curry

Masaman curry sauce (Indian curry), yellow onion, peanuts, potatoes and red bell peppers.

Panang Curry

Creamy and rich Panang red curry sauce with coconut milk, kaffir lime leaves, basil, green and red bell peppers.

Pineapple Curry

Red curry sauce with coconut milk, kaffir lime leaves, pineapple and red bell peppers.

Butternut Squash Curry

Red curry sauce with coconut milk, kaffir lime leaves, basil, red bell peppers and butternut squash.

Roast Duck Curry

Slices of boneless roasted duck simmered in red curry sauce with coconut milk, kaffir lime leaves, basil, pineapple, eggplant, red bell peppers and tomatoes. **\$15.9**

Thai BBQ

Served with steamed brown or Jasmine rice

Barbecued Chicken

Lean grilled chicken marinated with Thai herbs and spices and curry powder. Served with sweet chili sauce and garnished with fresh vegetables. **\$12.99**

Barbecued Beef

Beef Sirloin grilled and sliced with our own special seasonings and served with spicy chili dipping sauce and garnished with fresh vegetables. **\$14.99**

Thai Fried Rice

Prepared with your choice of: Chicken, Beef, Pork, or Tofu & Vegetables (Vegetarian) **Large \$12.99 Medium \$8.99**

Shrimp **Large \$13.99 Medium \$9.99**

Combination (Chicken, beef, pork and shrimp)

Large \$14.99 Medium \$10.99

Thai-Style Fried Rice

Jasmine rice with eggs, yellow onion and special soy sauce. Garnished with cucumber, tomatoes and lime.

Pineapple Fried Rice

Jasmine rice with eggs, yellow onion, pineapple, raisin, cashew nuts, special soy sauce and served in a fresh pineapple shell. Garnished with cucumber, tomatoes and lime.

Medium size portion served without pineapple shell.

International Fresh Seafood Entrée

Served with your choice of our homemade sauces. All seafood entrées are served with house garden salad and your choice of dressing, plus two Fantastic Side items.

Entrée

Basa Filet **\$15.99**

Atlantic Salmon **\$15.99**

Grilled or Pan-Seared

Ahi Tuna* **\$16.99**

Grilled or Pan-Seared

Shrimp & Sea Scallops
Separately **\$17.99**

Fantastic Side Items \$3.79

Garlic Basil Mashed Potatoes, *Vanilla Mashed Sweet Potatoes*, Sautéed Asparagus, Steamed Vegetable Medley

Homemade Sauces

Thai Creamy Panang, Red Curry, Lemon Butter Dill, Warm

Mango Lime Salsa, Asian Style Teriyaki

Extra Sauce (Large) **\$1.50** (Small) **\$0.75**

Cooking Styles

RARE: cool, red center, **MEDIUM RARE:** warm, red center, **MEDIUM:** warm, pink center, **MEDIUM WELL:** hot, light pink center, **WELL DONE:** hot, brown throughout.

Please allow extra time for **MEDIUM WELL** and **WELL DONE** Steaks.

International Specialty Entrée

International specialty entrées are served with house garden salad and your choice of dressing.

Roasted Duck Marsala

Seasoned boneless duck, onion, mushrooms, Marsala wine sauce, over a bed of garlic basil mashed potatoes and sautéed spinach. **\$18.99**

House Sirloin Steak *

USDA Choice 11-ounce premium sirloin, seasoned and grilled. Served with Jasmine Fusion house steak sauce, sautéed asparagus and garlic basil mashed potatoes. **\$18.99**

Add sautéed garlic and mushroom topping **\$1.59**

Kung Poa Chicken

Seasoned chicken lightly battered, then deep-fried and sautéed with garlic, ginger, scallions, yellow onion, green and red bell peppers, roasted peanuts and special Chinese soy sauce. Served with steamed brown or Jasmine rice. **\$12.95**

General Tso's Chicken

Lightly dusted and stir-fried in a sweet Chinese sauce and topped with scallions. Our version of General Tso's and always a favorite. Served with steamed brown or Jasmine rice. **\$10.95**

Jasmine Fusion Side Orders

Steamed Brown or Jasmine Rice **\$1.29**

Steamed Rice Noodles **\$3.79**

Egg Fried Rice **\$3.99**

Peanut Sauce, Sweet Chili Sauce, Plum Sauce, Tamarind Sauce, Extra Dipping Sauces or Dressings **\$1.29** (medium portion) **\$0.75** (small portion)

French Bread with Basil Pesto & Peanut Sauce Spread **\$3.99**

Add Chicken, Pork, Beef, Tofu or Vegetables **\$2.99**

Add Shrimp (6) **\$4.99**

Extra Sauce in Main Dishes **\$2.50**

Desserts

Sweet Sticky Rice with Mango **\$4.99**

Sweet sticky rice mango, coconut milk and toasted sesame seeds.

Crème Brulee **\$5.99**

French custard topped with fresh whipped cream and garnished with strawberries and homemade strawberry sauce

Tiramisu **\$5.99**

Ladyfingers soaked in espresso, then layered between rich mascarpone cream

Brownie & Ice Cream with Chocolate & Strawberry Sauce **\$5.99**

Chocolate brownie and vanilla ice cream, topped with chocolate sauce, strawberry sauce, fresh whipped cream and cherries

Vanilla Ice Cream **\$4.49**

Vanilla iced cream, topped with fresh whipped cream and cherries

NOTICE: These menu items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please Notes: For parties six or more, an 18% gratuity will be added to your check.

Ask your server about our Jasmine Fusion gift card.
It makes a great gift!

Jasmine Fusion Lunch Specials

(Available 11 am -3:30 pm)

Lunch special entrée served with crispy coconut cream cheese wontons.

French Bread with Thai Peanut Sauce Are Extra for \$1.50

Add House Salad or Soup of the Day to any lunch special entrée. \$1.50

Add Extra Crispy Coconut Cream Cheese Wontons,

Crispy Thai Vegetable Spring Roll or

Vietnamese Vegetable Spring Roll (Summer Rolls)

to any lunch special entrée. \$1.00

Thai Menu

Chicken & Shrimp Pad Thai Noodles \$7.99
(This dish can be prepared vegetarian – substituted for tofu)
Chicken Basil* \$6.99

Add eggplant **\$1.00**

Chicken Cashew Nut* \$6.99

Chicken Thai-Style Fried Rice \$6.99

Fried Rice with Shrimp \$7.99

Chicken with Mixed Vegetables \$6.99

(This dish can be prepared vegetarian – substituted for tofu)

Sweet & Sour Chicken \$6.99

Stir-Fried Pepper Steak* \$6.99

Drunken Noodles with Beef* \$6.99

Green Curry with Chicken* \$6.99

(This dish can be prepared vegetarian – substituted for tofu & vegetables)

Panang Curry with Beef* \$6.99

(This dish can be prepared with chicken or vegetarian – substituted for tofu and vegetables)

Noodles Soup

Chicken, Beef, Pork or Tofu (Vegetarian) \$6.99

Shrimp or Calamari \$8.99 Duck \$11.99

Combination Seafood (shrimp, mussels and calamari) \$11.99

International Menu

(Served with crispy coconut cream cheese wontons)

Soup of the Day & House Garden Salad \$6.00

(Please call for more details)

Kung Poa Chicken \$6.99

General Tso's Chicken \$6.99

Fried Fish (Basa filet) \$9.95

Served with vanilla mashed sweet potatoes or *garlic basil mashed potatoes*

Sushi California Roll (2 Rolls for) \$8.99

(Cucumber, avocado, imitation krab sticks, spicy mayo and smelt roe cover)

Shrimp Tempura Sushi Roll (2 Rolls for) \$8.99

(Fried shrimp, avocado, cucumber, carrots, scallions, spicy mayo and smelt roe)

Jasmine Fusion Sushi Roll (2 Rolls for) \$8.99

(Steamed shrimp, avocado, cucumber, asparagus, smelt roe, cream cheese and spicy mayo)

Sushi items served at 11:30 am – 3:30 pm

International Seafood Menu

Served with: Your choice of our homemade sauces

Your choice of: House Salad or Soup of the Day

Your choice of two Fantastic Side Items

Basa Filet (pan-seared or deep fried) \$11.99

Atlantic Salmon (pan-seared) \$11.99

Ahi Tuna * (pan-seared) \$12.99

Jumbo Shrimp & Sea Scallops \$14.99

(Pan-seared or deep fried)

Homemade Sauce:

Extra Sauce (Large) \$1.50

Extra Sauce (Small) \$0.75

Fantastic Side Items

Vanilla Sweet Potatoes, Garlic Basil Mashed Potatoes, Sautéed Asparagus, Steamed Vegetables Medley,

Fantastic Side Items Separately \$3.79

Thai Creamy Panang Red Curry, Warm Mango Lime Salsa, Lemon Butter Dill, Asian Style Teriyaki,