



Yukol Place Authentic Thai Cuisine

Business Hours

Lunch Monday-Friday 11:30a.m. - 3:00p.m.
Dinner Sunday-Thursday 5:00p.m. - 10:00p.m.
Friday - Saturday 5:00p.m. - 10:30p.m.

415-922-1599

2380 LOMBARD @ SCOTT

Visit us online at

www.yukolthai.com

We deliver Minimum \$15 For Delivery

APPETIZERS & SALAD

1. POH PIERTOD 6.95

Crispy rolls stuffed with shrimp, pork, silver noodles, mushrooms and vegetables served with sweet and sour sauce.

2. SATAY 7.25

Choice of grilled beef or chicken on skewers, marinated in Thai spices served with peanut sauce and cucumber salad.

3. TOD MON 7.50

Thai fried fish cakes mixed with green beans and served with sweet & sour cucumber sauce.

4. LARB 7.50 (Duck 8.0)

Choice of quick grilled beef, chicken, pork, or duck, cooked in pepper, onions, fresh mint leaves, and lime dressing with a touch of rice powder.

5. TOD MON KOW POAD 7.25

Crispy corn mixed with ground chicken in Thai spices served with peanut sprinkled sweet and sour cucumber sauce.

6. PLAH KUNG 7.95

Marinated prawns seasoned with spicy lime dressing, mint leaves, and lemon grass.

7. MEE KROB RUNG NOK 6.95

Crispy noodles mixed with sweet & sour sauce, shrimp, chicken, and tofu.

8. KATONG THONG 7.25

Crispy little buttercups filled with garlic shrimp, chicken, and curried vegetables served with cucumber salad.

9. ANGEL WINGS 8.25

Boneless chicken wings stuffed with silver noodles, black fungus and chicken served with sweet & sour sauce.

10. YUM MA KEUR 7.95

Charbroiled Japanese eggplant in lemon dressing topped with shrimp, chicken, and accompanied with slices of hard broiled egg.

11. PLAH PLA MUEK 7.95

Spicy calamari salad seasoned with lime dressing, lemon grass, onion, and fresh mint leaves.

12. MIENG MEE KROB 7.25

(Not available for take-out)

Ingredients of fresh lime, garlic, peanut, chopped onion, bell pepper, Thai style sweet and sour chicken and crispy rice noodles served with lettuce leaves.

13. SA BAI NANG 7.25

Crispy marinated prawns in garlic pepper and Thai spices served with sweet and sour sauce.

14. GARDEN ROLLS 6.95

Crispy rolls stuffed with silver noodles, mushroom and vegetables served with sweet and sour sauce.

SOUPS

15. TOM KHA GAI 8.95

Boneless chicken in coconut milk soup with mushroom, a hint of lemon grass, galanga and chili paste.

16. TOM YUM GOONG 9.50

Spicy and sour prawn soup with mushroom, onion, lemon grass, slices of tomatoes and lemon leaves.

17. POTAK 11.50

Spicy and sour combination seafood soup with lemon grass, mushroom, onion, fresh chili and a touch of basil.

18. WOON SEN SOUP 8.95

Combination of prawn, ground chicken, silver noodles, mushrooms, onions, and vegetables in chicken-based soup.

HOUSE FEATURES

19. PHRIK KHING GAI KUNG 9.95

Sautéed prawn, chicken, green bean, onions and bell pepper with homemade curry paste and a touch of basil.

20. PRIEW WARN GAI KUNG 9.95

Sautéed prawn, chicken, black fungus, mushroom, zucchini and pineapple in Thai style sweet and sour sauce.

21. PAD KEE MAOU 9.95

Sautéed rice noodles with shrimp, chicken, egg, chinese broccoli, and sweet basil in spicy fresh chili garlic sauce.

22. KUNG CEE SRI 9.95

Charbroiled prawns topped with four different sauces (curry, sweet and sour, chili garlic, and peanut sauce) served on top of steamed spinach and cabbage.

23. PARAM GAI KUNG 9.95

A combination of prawn and chicken topped with coconut peanut sauce on steamed spinach and cabbage.

24. PAD MA KEUR 9.95

Sautéed prawn and chicken with Japanese eggplant, egg, onion, and fresh basil in chili garlic sauce.

THAI CURRIES

*All curries are made with coconut milk

25. KAENG KAREE GAI 9.50

Boneless chicken in mild yellow curry with potato cubes served with sweet cucumber salad.

26. KAENG KIEW WARN 9.95

Choice of beef, chicken, or pork in spicy green curry with green bean, bamboo shoots, eggplant, cauliflower, baby corn, bell pepper and a touch of basil.

27. KAENG DANG 9.95

Choice of beef, chicken, or pork in medium spicy red curry with bamboo shoots, cauliflower, baby corn, bell pepper, and a touch of basil.

28. KAENG PED 10.95

Boneless roast duck in medium spicy red curry with pineapple, tomatoes, cauliflower, green bean, bell pepper, bamboo shoots and a touch of basil.

29. KAENG PANANG 9.95

Choice of beef, chicken, or pork in medium spicy panang curry with slices of carrot, mushroom and a touch of basil.

POULTRY

30. PED YANG 10.95

Boneless roast duck in honey, black bean and ginger sauce served on a bed of steamed spinach and cabbage.

31. GAI HIMAPARN 9.25

Sautéed sliced chicken with cashew nut, onion and crispy dry chili.

32. GAI PAD KHING 9.25

Sautéed sliced chicken with ginger, onions, tomatoes and black fungus.

33. GAI YANG 9.95

Thai style B-B-Q whole Cornish hen broiled to order and served with sweet chili garlic sauce.

34. PAD KRAPAO 9.25

Choice of chicken, beef, or pork sautéed with bell pepper, onions, fresh chili garlic sauce and a touch of basil.

35. PEPPER GARLIC QUAIL 8.50

Marinated quails in Thai herbs and black pepper served with sweet chili garlic sauce.

BEEF & PORK

36. NUER OB 9.25

Marinated sirloin beef in house pepper sauce and Thai herbs served on thinly sliced cabbage and a side of hot chili sauce.

37. NUER KHA NAH 9.25

Sautéed sirloin beef with Chinese broccoli in garlic and soybean sauce.

38. PARAM LONG SONG 9.25

Grilled top sirloin beef with steamed spinach and cabbage and topped with coconut peanut sauce.

39. MOO KRA TIAM 9.25

Slices of grilled pork marinated in pepper-garlic served with spicy chili sauce on a bed of thinly sliced cabbage.

40. MOO PAD PHRIK KHING 9.25

Sautéed pork with homemade curry paste and green beans with a touch of basil.

SEAFOOD

41. KUNG PHRIK PAO 11.50

Sautéed prawn with garlic, homemade chili paste, onions, mushroom, and bell pepper.

42. KUNG OB MOH DIN 11.50

Steamed prawn with silver noodles, napa, onions and fresh garlic served in a clay pot.

43. KUNG TODD GROBB 11.50

Crispy prawn and vegetables in batter served with plum sauce.

44. KUNG PONG KAREE 11.50

Sautéed prawn in Thai yellow curry paste with egg, mushroom and onions.

45. KUNG CHU CHEE 11.50

Broiled prawn, mushroom, and carrot in medium spicy curry sauce with a touch of basil.

46. SEAFOOD KRA TIEM 13.00

Sautéed scallop, prawn and calamari with fresh garlic and pepper served with spicy chili garlic sauce.

47. SAHAI KEE MAOU 11.50

Sautéed prawn and calamari with chili pepper, onions, garlic and a touch of basil.

48. PLA RAD PHRIK 13.00

Choice of crispy whole pompano or fillet snapper topped with spicy hot sauce.

49. PLA PRIEW WARN 13.00

Choice of crispy whole pompano or fillet snapper topped with sweet and sour sauce, tomatoes, bell pepper, pineapple, and onions.

50. CHU CHEE PLA GROBB 13.00

Crispy fillet snapper with special Thai chili paste, green beans and a touch of basil.

51. PLA MUK GRA TA 10.95

Sautéed calamari in specially created sauce with zucchini, carrot, bell pepper, onions and basil served on a hot sizzling plate.

52. PLA MUK PAD PED 10.95

Sautéed calamari in spicy chili garlic sauce with bamboo shoots, bell pepper and a touch of basil.

53. PAD PED TALAY RUAM 14.00

Combination of prawn, scallop, calamari, mussel, and crispy snapper sautéed with zucchini, carrot, bell pepper, and onions in spicy chili sauce with basil and served on a hot sizzling plate.

54. PRIEW WARN TALAY RUAM 14.00

Sautéed prawn, scallop, calamari, snapper, and mussel in sweet and sour sauce with tomatoes, zucchini, onions and pineapple.

NOODLES

55. PAD WOON SEN 9.95

Pan-fried silver noodles with shrimp, chicken, tofu, baby corn, napa cabbage, egg, green onion and tomatoes.

56. PAD THAI 8.95

Pan-fried Thai style rice noodles with shrimp, tofu, ground peanuts, egg and bean sprouts in tamarind sauce.

SALADS

57. MUSHROOM SALAD 7.25

Combination of fresh oyster mushrooms, straw mushrooms, onion and sweet basil in spicy lemon dressing.

58. TWO OF A KIND 7.25

Fried tofu and taro root in batter served with peanut sprinkled sweet and sour sauce.

59. MIENG KUM 7.25

(Not available for take-out)

Thai style roasted sliced coconut, fresh ginger, peanuts, chili, lime, dry shrimp, and red onion served with lemon grass sauce and spinach leaves.

60. SOMTUM 7.25

Shredded green papaya salad with tomatoes, chili, peanut and dry shrimp in lime dressing.

61. SALAD KHAEK 7.25

Fresh green salad, tofu, tomatoes, cucumber, slices of hard broiled egg, and topped with peanut sauce dressing.

VEGETABLE'S CORNER

(Please notify the waitperson if you would like to have the dishes made without meat products such as egg, chicken broth, fish sauce, or oyster sauce.)

SOUPS

62. TOM KHA PAK 8.50

Assorted vegetables, tofu, and mushrooms, in lemon grass coconut milk soup with chili paste and green onion.

63. SILVER NOODLES SOUP 8.50

Silver noodles soup with assorted vegetable, tofu, and mushroom.

MAIN

64. KAENG PAK 8.95

Assorted vegetable, tofu, and bamboo shoots in red curry sauce and touch of basil.

65. PARAM PAK 8.95

Steamed assorted vegetable, straw mushroom, tofu and bamboo shoots in peanut sauce.

66. PAD KHA NAH 8.95

Sautéed Chinese broccoli with garlic and soybean sauce.

67. PAD PAK RUAMID 8.95

Sautéed mixed vegetable and tofu with fresh garlic and soybean sauce.

68. PAD PRIEW WARN PAK 8.95

Sautéed assorted vegetable, tomatoes, pineapple and tofu in sweet and sour sauce.

69. PAD THAI PAK 8.95

Pan-fried Thai style rice noodles with vegetable, egg, bean sprouts, tofu and ground peanut in tamarind sauce.

SIDE ORDERS

Steamed Rice (per person)	1.50
Thai Brown Rice (per order)	2.50
Peanut Sauce	2.50
Special House Chili Sauce	2.00
Sweet and Sour Sauce	2.00
Cucumber Salad	2.00
Add prawns	2.50
Add chicken	2.00
Add vegetables	1.50

DESSERTS

COCONUT ICE CREAM	3.75
FRIED BANANA WITH HONEY	3.75
FRIED BANANA WITH COCONUT ICE CREAM	5.50

BEVERAGES

Wine (Please see the Wine list for the selection of wine)	
Thai Beer	4.00
Thai Iced Tea or Ice Coffee	2.50
Soft Drinks	2.00
Sparkling Water	2.00
Hot Tea or Hot Coffee	1.50
SPECIAL HOUSE DRINK: Thai Style Hot Coffee	2.00