

Chef's Specials

ALL CHEF'S SPECIAL ITEMS ARE SERVED WITH YOUR CHOICE OF JASMINE/ BROWN RICE/ STICKY RICE

WILD GINGER LAMB

Tender sliced lamb leg, wok-fried with wild ginger, young pepper corn, kaffir lime leave, fresh green chili paste, green beans, eggplant, and bell pepper. \$17.95

SALMON RAD PRIKK

"Deep fried salmon topped with spicy garlic sauce (Thai style)" \$17.95

THAI CATFISH

Lightly breaded and fried. Served on a bed of Panang curry sauce made with coconut milk and finely chopped lime leaves \$16.95

GOLDEN DUCK

Steamed in herbs then deep fried golden brown. Sliced, de-boned, served with vegetables. Topped with ginger sauce. \$21.95

LEMONGRASS CHICKEN

Boneless chicken breast marinated in garlic, soy sauce, lemongrass and lime leaves. Pan fried and served on sizzling hot plate with steamed vegetables. \$14.95

ROYAL DUCK CURRY

Steamed in herbs then deep fried golden brown, with peach, cherry tomatoes, Thai basil, pineapple, and bell peppers in red curry sauce. \$21.95

CRISPY CHICKEN

Crispy chicken breast wok-fried with "sweet honey roasted chili sauce", served atop steamed carrots and cabbage, with crispy basil leaves. \$15.95

CRISPY PORK BELLY

Stir-fried crispy pork belly, green beans, carrots, bell pepper in pling king paste. \$16.95

VOLCANO

MACADAMIA BEEF
Stir-fried beef with Thai 'Pan-Tai' spicy sauce, bell peppers, onion, tomato, pineapple, asparagus, and Macadamia nuts. \$16.95

MANGO CASHEW PRAWNS

Prawns wok fried with mango cube, onion, bell pepper, carrots, green onion, cashew nut, roasted pepper, in sweet chili Hoisin sauce. \$16.95

COCONUT BBQ CHICKEN

Chicken Breast Marinated with Garlic, Lemongrass, White Pepper & Coriander Seeds grilled with Chef's special Coconut Milk sauce topped with shredded Cabbage. \$15.95

TILAPIA BASIL-PEPPER SAUCE

Golden fried Tilapia fillet, with Thai bird's eye chili, baby corn, bell pepper, oyster mushroom. \$15.95

SEAFOOD TREASURE HOT POT

Combination of prawns, squid, scallop in vermicelli noodle, garlic, ginger, napa cabbage mixed in our homemade soy sauce topped with cilantro and crispy garlic. \$17.95

EMERALD SEAFOOD

Prawns, squid, scallop wrapped with wonton wrapper, deep fried and topped with green curry sauce, zucchini, bell pepper, lychee nut & Thai basil. \$17.95

SEAFOOD COMBO TOPPED WITH CRISPY GARLIC

Stir-fried combination of prawns, squid, and scallop in soy sauce, white pepper on bed of broccoli & carrot. Topped with crispy garlic and cilantro. \$17.95

Extra meat (Chicken, Pork, Tofu, or Veggies) \$3
Extra Prawns, Scallops, Squid, Beef \$4

Spiciness

* Mild
** Medium
*** Hot
**** Very Hot
***** Super Hot

Not All Ingredients Are Listed. Please Advise Us Of Any Food Allergies Prior To Ordering

Appetiz-

SPRING ROLLS

Black mushrooms, taro, vegetables & mung bean noodles in spring roll pastry deep-fried, with plum dipping sauce. \$7.95

FRESH ROLLS

Prawns, rice noodles, vegetables, mint rolled in rice paper. Sweet Hoisin sauce. Topped with roasted ground peanut \$8.95

FRIED TOFU

Tofu deep fried golden brown, served with plum sauce & peanuts. \$8.95

CHIVE PANCAKE

Pan-fried with Sweet Black Vinegar Dipping sauce. \$8.50

CRISPY CHICKEN WINGS

Fried golden brown. Served with sweet garlic sauce \$10.95

CALAMARI

Lightly breaded, then fried to golden brown. Served with plum sauce and ground peanuts. \$11.50

SOFT SHELL CRAB

Fried to golden brown Served with sweet garlic sauce \$13.50

CHICKEN SATAY

Marinated in coconut milk, curry & cilantro. Served with fresh cucumber vinaigrette & peanut sauce. \$10.95

GYOZA

Pan Fried Chicken Dumpling Ground chicken, cabbage, chives and garlic. "Ginger-soy sauce" \$7.95

CRAB & SHRIMP RANGOON

Real crab meat, shrimp and cream cheese seasoned with garlic, wrapped in pastry. Deep fried, with sweet chili sauce \$10.95

Honey walnut prawns

Crispy battered shrimp tossed in creamy honey sauce topped with Walnuts. \$11.95

TOD MUN

Spicy fish cake made with red curry paste, green beans & kaffir lime leaves then deep fried, cucumber dipping sauce. \$10.95

GOLDEN STUFFED WINGS

Deep fried chicken wings stuffed with ground chicken, vermicelli noodles, carrot, cabbage, black mushroom. Served with cucumber sauce. \$12.95

NEAU YANG

BBQ sliced beef served with hot ground roasted rice sauce. \$12.95

STEAMED MUSSEL OR CLAM

With white wine, garlic, bell pepper, and Thai basil. \$11.95

COCONUT PRAWNS

Whole prawns tossed with lots of coconut flake & deep-fried golden brown. Plum dipping sauce \$12.95

MIX APPETIZERS

2 Spring Rolls,
2 Coconut Prawns,
2 skewers Chicken Satay,
2 Crab & Shrimp Ragoon,
2 Fresh Rolls \$15.95

Soups

Choice of	Cup	Bowl
Chicken, Tofu, or Vegetables	\$6.95	\$11.95
Prawn	\$7.95	\$13.95
Seafood (Prawns, Scallop, Calamari, Mussel & Salmon)	\$9.95	\$16.95
Soft Shell Crab	\$9.95	\$16.95

TOM YUM

Hot & sour soup with mushrooms, cherry tomatoes, onion, lemongrass, kaffir lime leaves & cilantro.

TOM KA

Hot & sour soup with coconut milk, kaffir lime leaves, mushrooms, lemongrass, & cilantro.

WONTON SOUP

Fresh wonton stuffed with shrimp & ground chicken, shiitake mushroom served in a hot broth with baby bok choy
Cup \$6.95 Bowl \$11.95

SEAFOOD HOT BASIL SOUP

Hot and Sour Soup with Beef, Fresh chili, shallot, basil, oyster mushroom, galangal Root, lemongrass, and Tamarind Juice.
Cup \$8.95 Bowl \$13.95

YUM

Mixture of lime juice, green onion, cilantro, red onion, tomatoes, cucumber & chili paste. Served with lettuce

PAPAYA SALAD

Green papaya, shrimp, cherry tomatoes, green beans & lime tossed with dried shrimp, chilies, peanuts, palm sugar. \$11.95

LARB GAI

Ground chicken breast tossed with chili pepper lime vinaigrette, mint Thai basil, chopped green onion & cilantro. \$11.95

CRYING TIGER

Grilled beef tossed with chili pepper-lime vinaigrette, Thai basil, mint, cilantro, green onion and red onion. \$14.95

Mixed seafood (Prawns, scallops, calamari, salmon, and mussels) in Thai hot basil broth, kaffir lime leaves, mushrooms, galangal, lemongrass, and onions.
Cup \$9.95 Bowl \$16.95

TOM JURD

(Light broth soup)
Ground chicken, tofu, vermicelli noodles, napa cabbage, and shiitake mushroom topped with garlic and green onion.
Cup \$6.95 Bowl \$11.95

TOM ZAPP

Hot and Sour Soup with Beef, Fresh chili, shallot, basil, oyster mushroom, galangal Root, lemongrass, and Tamarind Juice.
Cup \$8.95 Bowl \$13.95

RACHA SPECIAL NOODLES

Noodle Soup

WONTON NOODLE SOUP

Fresh wontons, stuffed with shrimp & ground chicken, shiitake mushroom served in a hot broth with egg noodles & baby bok choy. \$12.95

DUCK NOODLE SOUP

Egg Noodle, sliced roasted duck, served in a hot duck broth. \$14.95

BEEF NOODLE SOUP

Sliced beef, noodles & fresh bean sprouts in a steaming beef broth. \$13.95

CHICKEN NOODLE SOUP

Sliced chicken breast, rice noodles & fresh bean sprouts in our homemade chicken & vegetable broth. \$12.95

SEAFOOD NOODLE SOUP

Mixed seafood, mung bean noodles, egg, napa cabbage, green onions in a vegetable broth. \$16.95

KAO SOI

Chicken noodles in our delicious curry paste with coconut milk with crispy "Ba Mee", red onion, cabbage, fresh cut lime, and cilantro. \$12.95

TOM YUM WOONSEN

Rice noodle, bean sprout, ground peanuts, lime juice, green onion, and cilantro in our home-made soup with your choice of meat

Chicken \$12.95
Prawns \$13.95

Stir-Fried Noodles

For All Item Below (Unless Specified)
Chicken or Pork or Tofu or Vegetables \$12.95
Beef or Prawns or Squid \$14.95
Scallop or Mixed Seafood \$16.95

PUD THAI

A delicious quick stir-fry with rice noodles, egg, ground peanuts, green onion, bean sprouts & tamarind sauce. Served with carrots and cabbage.

PUD SEE EW

Stir-fried with wide rice noodles, egg, Chinese broccoli & Thai thick soy sauce.

PUD KEE MAO

Stir-fried with noodles, egg, bell peppers, Chinese broccoli, onions, tomatoes & Thai basil.

PUD BA MEE

Sauteed with egg noodles, bean sprouts, green onion, egg, cabbage & carrots.

RAD NA

Sautéed with Chinese broccoli & yellow bean sauce mixed with gravy. Served over wok fried wide noodles or egg noodle.

GOY SEE MEE

Oyster mushrooms, bamboo shoots, Napa cabbage & onions mixed with gravy & served over steamed egg noodles.

Stir-fried with noodles & served on spinach topped with peanut sauce.

PUD WOON SEN

Stir-fried with noodles, egg, napa cabbage, tomatoes, green onion, pineapple celery, shiitake mushrooms. Seasoned with thin soy sauce.

SEN MEE (Chicken or Tofu)

Your choice of meat, served over rice noodles, with bean sprouts, green leaf lettuce, cilantro and onion.

YELLOW CURRY NOODLE

Wok-Fried Wide Rice Noodles, Ground Chicken, Yellow Curry Powder, Tomato, Onion, Peas & Carrots with Homemade Gravy. \$12.95

PUD THAI WOON SEN

Our delicious "Pud Thai" made with crystal noodles and prawns. \$14.95

SOFT SHELL CRAB PUD THAI

Stir-fried rice noodle and topped with crispy soft shell crab. \$15.95

Curries

All curries dishes, served with your choice of jasmine/ brown rice/ sticky rice

For All Curry Dishes (Unless Specified)
Chicken or Pork or Tofu or Vegetables \$13.95
Beef or Prawns or Squid \$15.95
Salmon or Scallop or Mixed Seafood \$16.95

RED CURRY**

Red curry paste & coconut milk with bamboo shoots, bell peppers & Thai basil.

GREEN CURRY**

Green curry paste & coconut milk, Chinese eggplant, Thai basil, Bell peppers, peas & lychee.

PUMPKIN CURRY**

Red curry paste, coconut milk, 'Kabocha' pumpkin, Red Bell Pepper and Thai basil.

YELLOW CURRY**

Yellow curry paste & coconut milk, potatoes, carrots, cherry tomato, and red onions.

PANANG CURRY

Panang curry paste & coconut milk, zucchini, bell peppers & kaffir lime leaves.

MASSAMAN CURRY

Massaman curry paste, coconut milk, potato, carrots, red onion, pineapple and peanuts.

JUNGLE CURRY**

(No coconut milk)
Chicken Breast, Mushroom, Green Beans, Zucchini, Bell Peppers, Kra Chai Root and Basil Cooked in Red Curry Paste. \$14.95

ROYAL CURRY**

Prawns, Pineapple, Red Bell Peppers Cooked in Red Curry Sauce. \$15.95

MUSSELS CURRY

Mussels cooked in red curry sauce, pineapple, red bell peppers & basil. \$14.95

LAMB CURRY

Slow cooked boneless lamb leg with coconut milk, bay leaves, coriander seed. Served with potatoes, red onion, peanuts, and pineapple, Massaman sauce. \$15.95

CRAB CURRY

Yellow curry sauce, spinach, soft shell crab, crab meat topped with kaffir lime leaves. \$18.95

Fried Rice

For All Item Below (Unless Specified)
Chicken or Pork or Tofu or Vegetables \$12.95
Beef, Prawns or Squid \$14.95
Scallop or Mixed Seafood \$16.95

THAI FRIED RICE

With broccoli, egg tomatoes & onion.

HOLY BASIL FRIED RICE

With basil leaves, egg, fresh chili peppers, & onions.

GREEN CURRY FRIED RICE

Jasmine rice wok fried with egg, green curry paste, cocnut milk, bamboo shoot, green beans and sweet basil leaves.

CURRY FRIED RICE

With pineapple, egg snow peas, onions, tomatoes & yellow curry powder.

DUCK FRIED RICE

Wok-fried jasmine rice with Chinese broccoli, onion, egg, garlic and duck. \$15.95

SHRIMP PASTE FRIED RICE

Quick wok fried jasmine rice with pork, Chinese sausage, red onion, egg, and topped with chopped green onion, and cilantro \$13.95

CRAB FRIED RICE

A delicious accompaniment for any dish. Crab meat, onion, egg and garlic wok-fried with jasmine rice. \$16.95

CHINESE SAUSAGE FRIED RICE

Wok-fried jasmine rice with Chinese sausage, onions, egg, carrots peas, and tomato. Topped with shredded dried pork. \$13.95

FRIED RICE COMBO

Jasmine rice wok fried with combination of egg, chicken, beef, pork, Prawns, and broccoli, tomato, onion. Topped with cashew nuts \$15.95

Entrees

All entrees dishes, served with your choice of jasmine/ brown rice or sticky rice

For all item below (Unless Specified)
Chicken or Pork or Tofu or Vegetables \$13.95
Beef, Prawns or Squid \$15.95
Salmon or Scallop or Mixed Seafood \$16.95

GOLDEN CASHEW

Shiitake mushrooms, bell peppers, green onions, celery, cashew nuts & Racha Special Sauce.

HOLY BASIL

Mushrooms, bell pepper, onion, fresh minced red chilies, and Thai holy basil.

SHOWERING RAMA

Served on fresh spinach. Topped with peanut sauce.

GINGER GARDEN

Fresh ginger julienne sliced & quick stir-fried with mushrooms, carrots, onion & baby corn.

PRINCESS SNOW PEA

With fresh snow peas, shiitake mushrooms, bell peppers, baby corn & sweet chili paste.

ROYAL SWEET & SOUR

Pineapple, bell peppers, tomato, celery, onions, cucumber & fresh snow peas in a sweet & sour sauce.

MOTHER OF PEARL

Quick sauteed with oyster sauce & served on a bed of lightly steamed fresh Chinese broccoli.

PRIKKHING PRINCE

Fresh green beans, Prikkhing paste & finely sliced kaffir lime leaves

ANGEL EGGPLANT

Chinese eggplant with bell peppers, sliced green onions, Thai basil, chili paste & curry powder.

SAVORY ORANGE SAUCE

Your choice of lightly breaded meat topped with orange sauce. Served with steamed broccoli, carrots, and cabbage.

SUMMER FIRE

Bell peppers, onion, bamboo shoots, green beans, oyster mushrooms, and red curry paste.

BROCCOLI WITH BLACK BEAN SAUCE

Stir fried carrot, onion, broccoli, black bean sauce with your choice of meat.

CORIANDER

HOT PLATE
Cooked your choice of meat in sweet Thai coriander soy sauce on bed of cabbage, onion, carrots. Served in sizzling plates.

FRIED PRAWNS

Deep fried prawns, Vegetables served with sweet and sour sauce. \$14.95

EMERALD GARLIC

Fresh garlic, black pepper, fresh asparagus, and carrots.

Chicken or Pork or Tofu or Vegetables \$14.95

Beef, Prawns or Squid \$16.95

Salmon or Scallop or Mixed Seafood \$18.95

Spiciness

Extra meat (Chicken, Pork, Tofu, or Veggies) \$3
Extra Prawns, Scallops, Squid, Beef \$4

* Mild
** Medium
*** Hot
**** Very Hot
***** Super Hot

Vegetables

Extra meat (Chicken, Pork, Tofu, or Veggies) \$3
Extra Prawns, Scallops, Squid, Beef \$4

All entree, served with your choice of jasmine/ brown rice/ sticky rice

ASPARAGUS

With shiitake mushrooms and sweet chili paste. \$13.95

BABY BOK CHOY

With garlic sauce and shiitake mushrooms \$9.95

GREEN BEAN

Quick sautéed with garlic sauce \$10.95

SNOW PEAS

With Shiitake mushrooms. \$12.95

CHINESE BROCCOLI

With oyster sauce and shiitake mushrooms \$11.95

MIXED VEGETABLES

Oyster mushrooms, fresh snow peas, napa cabbage, cauliflower, and broccoli. \$12.95

On the side

Thai Jasmine White Rice \$2.95
Brown Rice \$3.50
Sticky Rice \$2.95
Peanut Sauce \$3.95
Cucumber Salad \$6.95
Steamed Veggies \$6.95
Steamed Noodle \$5.95

Desserts

Black Sticky Rice Topped with Coconut Milk \$4.95
Coconut / Green Tea / Mango Ice Cream \$4.95
Black Sticky Rice with Coconut Ice Cream \$7.95
Mango and Sweet Sticky Rice (Seasonal) \$7.95
Fried Banana with Coconut Ice Cream \$7.95

Kids Menu

(Under 12 years old only, no substitution allowed) Served with steamed rice, broccoli, and carrots

\$6.95 YOUR CHOICE OF
Chicken Nuggets
Chicken Wings
Chicken Satays
Pot Stickers

RACHA

THAI CUISINE

Lunch Combination

Served only on Monday - Friday
11:00 am - 3:00 pm
(Except Weekend and Holiday)

Make your own favorite combo

Choose 2 sides:
Pud Thai Noodle Jasmine rice
Mixed green salad Brown rice

GOLDEN CASHEW NUT \$9.95

GARLIC DELIGHT CHICKEN \$9.95

SHOWERING RAMA CHICKEN OR TOFU \$9.95

STIR-FRIED MIX VEGETABLES \$9.95

RED CURRY CHICKEN \$9.95

YELLOW CURRY CHICKEN \$9.95

HOT BASIL CHICKEN \$10.50

STUFFED CHICKEN WINGS \$11.95

COCONUT PRAWNS \$12.95

Monday thru Thursday

11:00 a.m. - 3:00 p.m., 4:00 p.m. - 9:00 p.m.

Friday

11:00 a.m. - 3:00 p.m., 4:00p.m. - 10:00 p.m.

Saturday

12:00 p.m. - 10:00 p.m.

Sunday

12:00 p.m. - 9:00 p.m.

RACHAWOODINVILLE.COM

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Menu items and prices are subjected to change without prior notice.