

Desserts

Shave Ice

Snowy fine textured shave ice, topped with house special blend of real fruit juices, no artificial flavor or color. Very refreshing. 2.95

Thai Shave Ice

Seasonal tropical fruit cocktail covered with snowy shave ice, topped with house special blend of real fruit juices, no artificial flavor or color. 3.95

Longan Black Rice

Classic Thai rice pudding made from genuine Thai black sticky rice, topped with Thai longan fruit and coconut cream, served slightly sweet and warm. 3.95

Coco Crust Banana

Banana breaded with coconut flakes, fried golden brown, glazed with real honey and served with real coconut ice cream (non-dairy). 4.95

Mango Sticky Rice

World famous dessert version of Thai sticky rice with silken sweet fresh cut mango. (Seasonal) 6.95

Ice Cream

Silky Thai Coconut (Non-Dairy)
Fruity Tropical Mango
Calming Zen Green Tea 2.95 each.

On the Side

Jasmine Rice	1.50
Brown Rice	1.50
Sticky Rice	2.00
Cucumber Salad	2.00
Peanut Sauce	1.50

How Spicy?

We cook fresh per order.

Please feel free to tell us your preferred spicy level.
From None(0), Mild(1), Medium(2), Hot(3), Very Hot(4).

Or Extra Spicy
to any level you'd like to enjoy.

Chef's Recommendations

(A small serving of rice is included, except for Sen Mee Prawn)

Chili Basil Chicken

Minced chicken, fresh basil, chili, mushroom, bell pepper and onion stir-fried Thai style. 9.95

Citrus Chicken

Lightly breaded chicken meat fried golden brown, then stir-fried in premium citrus sauce (real juice based) with bell pepper, carrot, and onion. 10.45

Massaman Beef ★

Premium cut of beef slow-cooked in aromatic Thai Massaman curry with potato, carrot, pineapple, onion and roasted peanut. 11.45

Thai Catfish ★

Lightly breaded catfish fried golden brown, served with curry sauce and fresh organic mixed green. 11.95

Sen Mee Prawn

Thai angel-hair rice noodles steamed and tossed in home-made shallot dressing, topped with grilled prawns, served with bean sprout, tomato, and cucumber. 12.95

Fried Rice

Thai Fried Rice

The classic version of Thai Jasmine rice stir-fried with broccoli, carrot, egg, and onion.

Chili Basil Fried Rice

House special fried rice with fresh basil, mushroom, bell pepper, egg, and onion.

Prik Pao Fried Rice

Distinctive fried rice with bell pepper, broccoli, egg, onion, and a touch of Thai sweet chili paste.

Curry Fried Rice

Gourmet fried rice with pineapple, carrot, egg onion and a hint of aromatic Thai curry powder.

Meat Choices	
Chicken, Pork, Tofu or Mixed Veggies	8.25
Beef or King Eringi Mushroom	9.25
Prawn or Fish	10.25

Disclaimer

All prices and ingredients are subject to change without prior notice

Lunch TakeOut Menu



18505 Alderwood Mall Parkway
Lynnwood, WA 98037

425-672-1155

great ratings on



UpSpice Delicious !

Monday - Friday Lunch 11am - 3pm
Dinner 4:30 - 9pm

Saturday & Holiday noon - 9pm
Sunday closed

WWW.CHILIBASIL.COM

Appetizers

Crispy Spring Rolls

Vegetarian spring rolls fried crispy golden brown, served with homemade plum sauce. 2.95(3pcs), 4.95(6pcs)

Crusty Tofu

Premium firm tofu fried until skin crisp, served with sweet chili sauce and ground peanut. 5.95

Chicken Satay

Chicken skewers marinated with Thai herbs & spices, grilled then served with peanut sauce and cucumber salad. 6.45

Spicy Wraps ★

Spicy dumpling with minced chicken, Thai chili & herbs, fried and served with sweet chili sauce. 3.75(3pcs), 5.95(6pcs)

Crab Delight

Kamaboko crab in pastry shell with cream cheese and herbs fried and served with plum sauce. 3.75(3pcs), 5.95(6pcs)

Coconut Prawns

Whole prawn breaded with coconut flakes, fried golden brown, served with sweet chili sauce. 4.95(3pcs), 8.75(6pcs)

Wonderful Crispy

Sampler of 4 appetizers: Crab Delight, Coconut Prawns, Spicy Wraps, and Crispy Spring Rolls. Total 8 pcs. 8.95

Soups

Tom Yum

Authentic Thai spicy soup with lemongrass, mushroom, cherry tomato, kaffir lime leaves, galanga, and other Thai herbs & spices.

Tom Kha

Delicious Thai soup with coconut milk, mushroom, cabbage, kaffir lime leaves, carrot, lemongrass, galanga, and other Thai herbs & spices. (+0.50)

Tom Jued

Home-style Thai classic soup with napa cabbage, spinach, carrot, cilantro and scallion in our signature soup stock.

Meat Choices	Chicken, Tofu or Mixed Veggie	4.95(S), 8.25(L)
	Prawn or Fish	5.95(S), 10.25(L)

Salads

Fresh Green Salad

Fresh organic mixed green salad with cherry tomato, served with homemade ginger dressing. 5.95

Larb Gai

Minced chicken steamed with fresh Thai herbs and spices, tossed with Thai lime vinaigrette, served with lettuce, tomato, and cucumber. 8.95

Crying Tiger

Premium cut beef steak grilled then sliced and tossed with Thai herbs infused spicy lime vinaigrette, served on organic mixed green. 11.95

Grilled Basil Prawn

Fresh prawns grilled and tossed with spicy Thai salsa dressing, served on organic mixed green. 12.45

Curries

(A small serving of Jasmine rice is included)

Red Curry ★

Classic Thai curry with sliced bamboo shoot, bell pepper, and fresh basil.

Green Curry ★

Slightly sweet, yet spicy curry with eggplant, fresh basil, and bell pepper.

Panang Curry ★

Creamy smooth curry with bell pepper, carrot, fresh basil, and a hint of kaffir lime leaves.

Yellow Curry ★

Aromatic spicy oriental curry with potato, pineapple, carrot, and onion.

Meat Choices	Chicken, Pork, Tofu or Mixed Veggies	8.55
	Beef	9.55
	Prawn or Fish	10.55

Wheat-Free or Vegetarian ?

If you are vegetarian or in need of a wheat-free diet, we have prepared a special menu for you. Please see our website www.ChiliBasil.com for details.

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Classic Thai Entrées

(A small serving of Jasmine rice is included)

Aroma Ginger

Fresh ginger seared in hot oil, stir-fried with mushroom, cabbage, celery, bell pepper, carrot, and onion.

Bamboo on Fire

Bamboo shoot, bell pepper, carrot and onion, stir-fried with a hint of spicy Thai curry paste.

Garlic Delight

Fresh garlic seared in hot oil, stir-fried with broccoli crown, carrot, and a touch of freshly crushed pepper.

Golden Cashew

Roasted cashew nut, bell pepper, cabbage, celery, carrot and onion stir-fried with signature cashew sauce.

Green Bean Prik-Khing

Green bean, bell pepper and carrot stir-fried with Thai Prik-Khing paste and a hint of kaffir lime leaves.

Holy Basil

Fresh basil, mushroom, bell pepper, carrot, and onion stir-fried with house basil sauce.

Savory Eggplant

Eggplant, basil, bell pepper, carrot, and onion stir-fried with a hint of yellow bean sauce and curry powder.

Sweet & Sour Sensation

Pineapple, cucumber, tomato, bell pepper, celery, carrot, and onion stir-fried with premium fruit based sauce.

Swimming Rama

Meat of your choice served on flash-fried spinach, topped with savory peanut sauce.

Noodle Dishes

Pad Thai

Thai rice noodles, diced tofu, bean sprout, scallion and egg stir-fried with authentic Pad Thai sauce and ground peanut.

Pad See Ew

Wide rice noodles, broccoli, carrot, and egg, stir-fried with signature See Ew sauce.

Pad Kee Mao

Wide rice noodles, bell pepper, fresh basil, egg, carrot, and onion stir-fried with house basil sauce.

Meat Choices	Chicken, Pork, Tofu or Mixed Veggies	8.25
	Beef or King Eringi Mushroom	9.25
	Prawn or Fish	10.25