

NON-ALCOHOLIC DRINKS

(Free refills on soft drinks)

PEPSI, DIET PEPSI, SIERRA MIST	2
ICE OR HOT TEA, COFFEE	2
THAI ICE COFFEE (NO FREE REFILLS)	3
THAI ICE TEA (NO FREE REFILLS)	3

BEERS

BUDWEISER, BUD SELECT, BUD LIGHT
SINGHA, TSINGTAO, SAPPORO

WINE & SPECIALTY DRINKS

Please ask your server to see a list.

SEN APPETIZERS

THAI SPRING ROLLS (2)

Thai spring rolls of cellophane noodles and assorted vegetables fried to a crispy brown, and served with house made sweet & sour sauce.

FRESH SUMMER ROLL-SHRIMP (2)

Vietnamese appetizer using fresh rice paper wrappers rolled with shrimp, cellophane noodles, vegetables, and herbs, and served with plum sauce.

FRESH SUMMER ROLL-TOFU (2)

Vietnamese appetizer using fresh rice paper wrappers, rolled with tofu, cellophane noodles, vegetables, and herbs, and served with plum sauce.

SATAY (4)

Chicken breast slices marinated in Thai spice and then skewered and grilled. Served with cucumber salad and our famous peanut sauce.

TEMPURA SHRIMP & VEGETABLE VEGETARIAN

Japanese tempura appetizer of shrimp and vegetables, served with soy dipping sauce.

GOLDEN SHRIMP (5)

Tiger shrimp wrap with spring roll wrapper and deep fried to a crispy golden brown. Served with our house made sweet & sour sauce.

COCONUT SHRIMP (5)

Tiger shrimp battered with shredded coconut and deep-fried to a crispy golden brown. Served with our house made sweet & sour sauce.

CORN TODMUN (6)

Spicy fried corn patties served with sweet & sour sauce.

CRISPY TOFU (8)

Crispy fried tofu served with our house made sweet & sour sauce.

CRAB RANGOON (6)

Though its origins are disputed, it is unquestionably St. Louis' favorite. Wontons stuffed with imitation crab, green onion, cream cheese, and fried to a crispy brown. Served with our house made sweet & sour sauce.

SPICY CALAMARI

Tender pieces of calamari in a light crispy batter and served with our house special sauce.

RAMA PLATTER

A vegetarian platter including- 2 fresh summer rolls with tofu, 2 Thai spring rolls, 4 corn todmun, and 4 crispy tofu.

SIAM PLATTER

A combination of our most popular appetizers including- 2 Thai spring rolls, 4 crab rangoon, 3 golden shrimp and 4 corn todmun.

SEN SOUPS

TOM YUM SOUP

Well-known in Thailand as "Tom-Yum Koong." This is a spicy soup with shrimp, mushrooms, chilies, lemongrass, green onion, and Kaffir lime leaves.

TOM KA SOUP

A spicy soup of coconut milk, chicken, mushrooms, galangas, chilies, lemongrass, green onion, and Kaffir lime leaves.

BEEF SOUP

A beef broth soup with sliced beef, green onion, and bean sprouts.

SHRIMP WONTON SOUP

House prepared shrimp & ground pork wontons with bean sprouts and green onion in chicken broth.

MISO SOUP

A Japanese bean paste soup with tofu, green onion and seaweed.

SEN SPICY SALAD

SEN SALAD

W/ CHICKEN (\$10.00), W/ SHRIMP (\$13.00)

Our famous house salad with lettuce, crispy tofu, cucumber, carrots, roasted peanuts, green onion and our incredible house dressing with spicy peanut sauce.

SESAME NOODLE SALAD

Warm noodles, chicken breast and green onion, tossed with sesame vinaigrette dressing, served on a bed of lettuce and spring mix salad, topped with crispy noodles.

CRYING TIGER BEEF SALAD

Spicy salad of Eastern Thailand with grilled beef sirloin, mint leaves, lime juice, chilies, herbs, cucumbers and green onion, served on a bed of lettuce and spring mix salad.

LEMONGRASS CHICKEN SALAD

W/ SHRIMP (\$12.00)

Salad of lemongrass, red onion, cucumbers, green onion, lime juice, chilies, and herbs, served on a bed of lettuce and spring mix salad.

YUM SEAFOOD

A spicy seafood salad with shrimp, scallops, and mussels, tossed with sliced tomatoes, red onion, mint leaves, chilies, assorted herbs, green onion, lime juice, and served over a bed of lettuce and spring mix salad.

SEN RICE

All rice dishes are served with your choice of beef, chicken or tofu & vegetable. Add shrimp or seafood (shrimp, scallops & calamari) for an additional cost.

THAI SPICY FRIED RICE

W/ SHRIMP (\$15.00), W/ SEAFOOD (\$17.00)

Thailand's national favorite spicy fried rice, "Kao Pad Kapao," with Thai sweet basil, garlic, onions, carrots, bell peppers, egg and chilies.

ORIENTAL FRIED RICE

W/ SHRIMP (\$15.00), W/ SEAFOOD (\$17.00)

A fried rice dish of green peas, carrots, white onions, bean sprouts and egg.

PINEAPPLE FRIED RICE

W/ SHRIMP (\$15.00), W/ SEAFOOD (\$17.00)

A fried rice dish of tangy pineapple, raisins, cashews, egg, onions, carrots, baby corn, mushrooms and garlic.

SESAME BBQ PORK

BBQ pork topped with special sauce, sesame seeds, green onion, and served with Thai jasmine rice.

TEMPURA SHRIMP & VEGETABLE VEGETARIAN

Crispy tempura battered shrimp and vegetables with soy dipping sauce. Served with rice.

CHICKEN TERIYAKI

Boneless chicken marinated in teriyaki sauce served with steamed broccoli, carrot, and Thai jasmine rice.

Sen SPECIAL

All Sen special dishes are served with Thai jasmine rice.

CHOO CHEE 19

SHRIMP, SEAFOOD OR FISH FILLET

Choo Chee is an extra rich curry made from mature red Thai chilies, stir-fried with coconut cream, bell peppers, and then sprinkled with Kaffir lime leaves. This dish has become a customer favorite especially when served with tempura fried Grouper fillet or shrimp.

THREE KINGS 19

SHRIMP, SEAFOOD OR FISH FILLET

A tempura fried Grouper fillet is married with our chef's exclusive gravy. Shiitake mushrooms and fresh ginger are combined with sesame oil and then simmered to accomplish this exotic and flavorful dish.

PLA SAM ROD 19

SHRIMP, SEAFOOD OR FISH FILLET

Thai chilies, fresh garlic, and tamarind juice are brought together to create an elegant and spicy sauce and then stir-fried with bell peppers and assorted Thai herbs. The addition of your choice of a tempura fried Grouper fillet or shrimp brings this dish to a harmonic and extraordinary completion.

TOFU LARD KHING 18

Ground chicken, fresh ginger, onions, fresh garlic, and wood ear mushrooms are reduced to create a delightful yet unique sauce and then finished with Crispy Tofu. Exclusive to Sen Thai, this dish is promised to be one of our most recommended.

SEN CURRY

All curry dishes are served with Thai jasmine rice and your choice of beef, chicken or tofu & vegetable. Add shrimp or seafood (shrimp, scallops & calamari) for an additional cost.

GREEN CURRY 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

Spicy green curry made with green Thai chilies bearing a slightly sweet taste, coconut milk and basil, with bell peppers and eggplant.

RED CURRY 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

Spicy red curry made from mature red Thai chilies, coconut milk and basil, with bamboo shoots and bell peppers.

YELLOW CURRY 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

Flavorful, but less spicy yellow curry of southern Thailand, with coconut milk, potatoes, carrots and turmeric.

STEW CURRY 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

Thick Japanese style curry slowly simmered with carrots and potatoes.

PANANG CURRY 14

W/ SHRIMP (\$16.00). W/ SEAFOOD (\$18.00)

Special thick and extremely flavorful red curry prepared with coconut milk, Kaffir lime leaves, basil and bell peppers.

SEN SAUTEED

All sautéed dishes are served with Thai jasmine rice and your choice of beef, chicken or tofu & vegetable. Add shrimp or seafood (shrimp, scallops & calamari) for an additional cost.

PAD KAPAO 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

Thailand's most popular spicy sautéed dish with Thai hot chilies, garlic, bell peppers, onions, basil, bamboo shoots, and carrots.

PAD CASHEW NUT 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

Very flavorful sautéed dish with cashew nuts, raisins, onions, garlic, mushrooms, carrots, baby corn, and bell peppers.

PAD GINGER 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

A true ginger lover's dish, with Shiitake mushrooms, wood ear mushrooms, carrots, garlic, onions, and of course, GINGER!

PAD EGGPLANT 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

Phenomenal dish of sautéed Thai eggplant, garlic, onion, mushrooms, bell peppers, basil, and carrots.

PAD GARLIC & PEPPER 14

W/ SHRIMP (\$16.00). W/ SEAFOOD (\$18.00)

The Thai garlic lover's dish of crispy garlic, black pepper, steamed broccoli, carrots, and mushrooms.

PAD BEEF & BROCCOLI 14

Truly wonderful dish of tender thin slices of beef, fresh broccoli, and bamboo shoots all sautéed in a flavorful brown sauce with a pinch of secret spices.

SEN PAN NOODLES

All noodle dishes are served with your choice of beef, chicken or tofu & vegetable. Add shrimp or seafood (shrimp, scallops & calamari) for an additional cost.

PAD THAI 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

The most popular Thai stir-fried noodle dish consisting of rice noodles, fried tofu, sweet turnips, egg, roasted peanuts, bean sprouts, and sweet & sour tamarind sauce.

CASHEW NUT NOODLES 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

A "Sen Original" of stir-fried noodles with cashews, raisins, carrots, baby corn, onions, egg, garlic, and mushrooms.

DRUNKEN NOODLES 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

The Thai spicy stir-fried noodle called "Pad Kee Mau". The Name literally means that you could become drunk with the flavor from all the spices (not alcohol) in the dish. Noodles stir-fried with Thai hot chilies, garlic, egg, carrots, bamboo shoots, bell peppers, and onions.

SINGAPORE NOODLE 13

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

Stir-fried noodles with flavor from yellow curry powder, garlic, egg, carrots, bell peppers, bean sprouts, and onions.

SEN NOODLE BOWL— TOSSED STYLE (NO BROTH)

BANGKOK SPICY NOODLES 13

BBQ PORK / CHICKEN / VEGETABLE

W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

A Thai favorite spicy noodle dish called "Lek Tom-Yum" with rice noodles tossed with peanuts and green onion, and served with crispy wontons.

BAMEE BBQ PORK 13

Hong-Kong style egg noodles tossed with crispy garlic, green onion, lettuce and spring mix vegetables, topped with special sesame sauce.

SAWAREE BEEF 13

Rice noodles tossed with crispy garlic, green onion, lettuce, spring mix vegetables and house made sweet & spicy soy sauce, topped with tender thin slices of beef.

**Modified orders may not be exchanged or returned*

SEN NOODLE BOWL— BROTH STYLE

KAO-SOI CURRY NOODLE 🔥 13

BEEF / CHICKEN / VEGETABLE
W/ SHRIMP (\$15.00). W/ SEAFOOD (\$17.00)

This famous northern Thai curry noodle bowl features egg noodles in yellow curry and coconut milk, crispy egg noodles, baby corn, carrots, mushrooms, and lime.

WOON-SEN TOM YUM 🔥🔥 13

A beautiful dish of translucent bean thread noodles in a spicy Tom-Yum broth, served with shrimp, chicken, mushrooms, and spring mix vegetables.

SHRIMP WONTON & BBQ PORK 13

Hong-Kong style egg noodle soup with shrimp wontons, BBQ pork, and spring mix vegetables served in a rich chicken broth.

PHO' BEEF 13

The most popular Vietnamese noodle soup-period. Rice noodles accompanied by tender, thin sliced beef, bean sprouts, vegetables, and served in special pho' beef broth.

PHO' CHICKEN 13

Vietnamese noodle soup with rice noodles, chicken breast, bean sprouts, and vegetables served in a pho' chicken broth.

TEMPURA UDON 🕒 14

A Sen Special: noodle soup with thick Japanese style wheat noodles, shrimp and vegetable tempura, and green onions, served in luscious Shiitake mushroom broth.

SEN SIDES

BREAD W/ SPICY PEANUT SAUCE

The first basket is our treat! (dine in only)

SUBSEQUENT ORDERS: 2

CUCUMBER SALAD 3

STEAMED RICE 1

PEANUT SAUCE 1

EXTRAS

vegetables 3

beef, chicken, shrimp 3

seafood (shrimp, scallops & calamari) 5

egg 1

SEN DESSERT

LYCHEES ON ICE 5

COCONUT ICE CREAM 5

MANGO ICE CREAM 5

CHEESE CAKE 6

🔥 SPICY!

🌿 VEGETARIAN.

🕒 MAY REQUIRE EXTRA TIME TO PREPARE.



Gift Certificates are available, please ask your server for more details.
An 18% Gratuity is automatically applied to parties of 5 or more.