



828-328-CHEF(2433)

http://www.thedeliverychef.com

..Mekvilai Thai Hickory

DELIVERY CHEF DRINKS

These drinks/items are supplied by The Delivery Chef, NOT by the restaurant listed above.

SAVE --- Two 2 Liters Of Soda \$4.99
--- SAVE

Get 2 two liters of soda, one for now, and one for later.

| | |
|---------------------------------|--------|
| Coke 2 Liter | \$2.99 |
| Diet Coke 2 Liter | \$2.99 |
| Mountain Dew 2 Liter | \$2.99 |
| Diet Mountain Dew 2 Liter | \$2.99 |
| Sundrop 2 Liter | \$2.99 |
| Diet Sundrop 2 Liter | \$2.99 |
| Dr. Pepper 2 Liter | \$2.99 |
| Sprite 2 Liter | \$2.99 |
| Pepsi 2 Liter | \$2.99 |
| Diet Pepsi 2 Liter | \$2.99 |
| Ginger Ale 2 Liter | \$2.99 |
| 7-UP 2 Liter | \$2.99 |
| Half Gallon Of Sweet Tea | \$3.49 |
| Two Half Gallons Of Sweet Tea | \$5.99 |
| Half Gallon Of Unsweet Tea | \$3.49 |
| Two Half Gallons Of Unsweet Tea | \$5.99 |
| Tea | |
| Bag Of Ice | \$2.99 |
| Bottled Water - Ice Cold | \$1.59 |

APPETIZERS

| | |
|--|--------|
| Fresh Veggie Spring Rolls (2) | \$2.70 |
| <i>Fresh iceberg lettuce, cilantro, carrots and fine rice vermicelli wrapped in a rice paper served with sweet and sour sauce.</i> | |
| Fresh Tofu Spring Rolls (2) | \$3.20 |
| <i>Fresh iceberg lettuce, cilantro, carrots and fine rice vermicelli wrapped in a rice paper served with sweet and sour sauce.</i> | |
| Fresh Chicken Spring Rolls (2) | \$4.10 |
| <i>Fresh iceberg lettuce, cilantro, carrots and fine rice vermicelli wrapped in a rice paper served with sweet and sour sauce.</i> | |
| Fresh Pork Spring Rolls (2) | \$4.50 |
| <i>Fresh iceberg lettuce, cilantro, carrots and fine rice vermicelli wrapped in a rice paper served with sweet and sour sauce.</i> | |
| Fresh Shrimp Spring Rolls (2) | \$5.00 |
| <i>Fresh iceberg lettuce, cilantro, carrots and fine rice vermicelli wrapped in a rice paper served with sweet and sour sauce.</i> | |
| Fresh Shrimp & Pork Spring Rolls (2) | \$6.50 |
| <i>Fresh iceberg lettuce, cilantro, carrots and fine rice vermicelli wrapped in a rice paper served with sweet and sour sauce.</i> | |
| Fried Crispy Rolls (2) | \$2.80 |
| <i>Filled with cabbage, carrots, bean thread noodles and pork wrapped in crispy roll paper served with sweet</i> | |

THAI CURRY

*No dairy products and gluten-free. Curry dishes are served with steamed or sweet sticky rice. Prices vary based on meat choice. *Indicates "spicy hot": *Mild **Medium Hot ***Hot ****Very Hot*

******Thai Hot**

Red Curry - Dinner Portion**
The best taste of all the curries, simmered in coconut milk, bamboo sliced, green beans, red bell peppers, white and sweet potato chunks and thai basil.

Green Curry**
The most popular curry in thailand, a very herbal spicy taste of curry mixed with green beans, bamboo sliced, green bell peppers, basil and coconut milk.

Masaman Curry*
A sweet taste of curry blended with onions, carrots, white and sweet potato chunks, roasted peanut, pineapple chunks, basil and coconut milk.

Panang Curry*
A smoother taste of curry mixed in coconut and green beans.

Yellow Curry*
The strongest taste of all the curries, served in coconut milk, white potato chunks, onions, carrots, pineapple chunks and thai basil.

HOUSE SPECIALTIES

Indicates "spicy hot": *Mild **Medium Hot *Hot ****Very Hot *****Thai Hot*

Rama Tofu \$11.50
Slices of breaded crispy tofu seated on steamed spinach, scallions and peanut sauce topped with soybean chili sauce served with rice.

Rama Chicken \$14.50
Marinated chicken tenders on a bed of steamed spinach, scallions and peanut sauce topped with soybean chili sauce served with rice.

Larb Chicken** \$15.00
Chopped chicken mixed in lime juice, lemon grass, roasted rice powder, shallots, ground chili peppers, mints, cilantro, onions and fresh bean sprouts on top served with sticky rice.

Larb Beef** \$16.00
Sliced grilled beef mixed in lime juice, lemon grass, roasted rice powder, shallots, ground chili peppers, mints, cilantro, onions and fresh bean sprouts on top served with sticky rice.

Yum Beef** \$16.00
Sliced grilled beef mixed in lime juice, lemon grass, roasted rice powder, shallots, ground chili peppers, mints, cilantro, onions and fresh bean sprouts on top served with sticky rice.

TUESDAY LUNCH SPECIALS

Available Tuesdays, 11:00 a.m. - 2:45 p.m.

Tuesday Lunch Special - \$7.95
Cashew Chicken & Crispy Roll

WEDNESDAY LUNCH SPECIALS

*Available Wednesdays, 11:00 a.m. - 2:45 p.m. **Medium hot spice.*

Wednesday Lunch Special - \$7.95
Basil Chicken** & Crispy Roll

THURSDAY LUNCH SPECIALS

Available Thursdays, 11:00 a.m. - 2:45 p.m.

Thursday Lunch Special - \$7.95
Garlic Chicken & Crispy Roll

FRIDAY LUNCH SPECIALS

*Available Fridays, 11:00 a.m. - 2:45 p.m. **Medium hot spice.*

Friday Lunch Special - Red \$7.95
Curry Chicken** & Crispy Roll

SUNDAY LUNCH SPECIALS

Available Sundays, 11:00 a.m. - 2:45 p.m.

Sunday Lunch Special - Thai \$7.95
Ginger Chicken & Crispy Roll

LUNCH ENTREES

*Available Sunday and Tuesday through Friday, 11:00 a.m. - 2:45 p.m. Prices vary based on meat choice. *Indicates*

*"spicy hot": *Mild **Medium Hot ***Hot ****Very Hot *****Thai Hot*

Lunch Entree #1 - Rad Nar Noodles

Stir-fry thick rice noodles topped with broccoli, carrots and scallions.

Lunch Entree #2 - Red Curry**

Red bell peppers, potatoes, bamboo and green beans served with rice.

Lunch Entree #3 - Cashew Dish

Mixed bell peppers, onions, pineapples and cashew nuts served with rice.

Lunch Entree #4 - Pad Thai Noodles

A thai noodle dish with egg, scallions, fresh bean sprouts and crushed peanuts.

Lunch Entree #5 - Hot Basil**

Stir-fry onions, baby corn, carrots, bamboo, mushroom, green bean, bell peppers and basil in thai hot sauce served with rice.

Lunch Entree #6 - Garlic Dish

- and sour sauce.
- Fried Veggie Rolls (2) \$2.70
Filled with peas, bean thread noodles, carrots, cabbage and corn rolled in crispy roll paper served with sweet and sour sauce.
- Chicken Satay (5) \$6.90
Grilled marinated chicken, served on skewers with peanut sauce.
- Chicken Wings (6) \$6.90
Fried chicken wings.
- Thai Dumplings (5) \$6.50
Fried dumpling filled with pork, water chestnut and mushrooms served with sesame soy sauce.
- Buddha Dumplings (5) \$6.00
Fried dumplings filled with mixed vegetables and served with sesame soy sauce.
- Tulip Dumplings (5) \$7.50
A tasty blend of shrimp and pork, wrapped in a tulip shape topped with real crabmeat steamed and served with soy vinaigrette sauce.
- Spicy Shrimp Rolls* (5) \$7.00
Marinated shrimp in hot ginger sauce and lemon grass rolled in a crispy wrapper deep-fried until golden brown, served with sweet and sour sauce. *Mild spice.
- Crispy Corn Cakes (5) \$5.90
Corn and potato mixed patties served with sweet and sour sauce and crushed peanut.
- Crispy Tofu \$5.80
Fried strips of tofu served with peanut sauce.
- Mekvilai Treasure \$16.90
A combination of two crispy rolls, two spicy shrimp rolls, two tulip dumplings, two thai dumplings, two crispy corn cakes, two chicken satay, four strips of crispy tofu and com tum salad.
- Mekveggie (Vegetarian) \$13.90
A combination of two fresh veggie spring rolls, two fried veggie rolls, two buddha dumplings, two crispy corn cakes, four strips of crispy tofu and som tum salad.
- Side Order - Hot Chili Sauce \$0.50

SOUPS

- Tom Yum Soup
Thai's hot and sour soup with onion, mushroom, bell peppers, tomatoes, snow peas and basil. Prices vary based on meat choice.
- Tom Kha Soup
A coco coup with mushrooms, carrots, bell peppers, tomatoes and scallions. Prices vary based on meat choice.
- Veggie Soup \$6.00
Fresh mixed vegetables, tofu and clear broth soup.

SALADS

- Som Tum Salad* \$6.50
Shredded cabbage, carrots, tomatoes, cucumber, romaine lettuce, red bell peppers and crushed peanut mixed in spicy sweet and sour sauce. *Mild spice.
- Papaya Salad* \$6.90
Shredded green papaya mixed with minced garlic, peppers, carrots, string beans and tomatoes topped with crushed peanut. *Mild spice.

RICE

Prices vary based on rice and meat choice.

- Roasted Duck In Red Curry** \$16.00
Crispy partially boneless duck seated on red curry dish with sweet potato chunks, eggplants, red bell peppers, pineapple chunks and basil served with rice.
- Basil Duck** \$16.00
Sliced duck breast stir-fried in hot thai sauce with bell peppers, carrots, onions and flavored with thai basil, very tender and delicious served with rice.
- Chu Chee Duck** \$22.00
A crispy half duck partially boneless, seated on sauteed veggies and chu chee sauce served with rice.
- Seafood Lover* \$24.00
A combination of shrimps, scallops, fish, green shell mussels and squids stir-fried in herbal spicy sauce and coconut milk with carrots, onions, bell peppers, green beans and basil served with rice.

ENTREES

Dishes below are served with steamed or sweet sticky rice. Prices vary based on meat choice. *Indicates "spicy hot": *Mild **Medium Hot ***Hot ****Very Hot *****Thai Hot

- Cashew Dish - Dinner Entree
Sauteed bell peppers, onions, pineapple chunks and cashew in thai sauce.
- Broccoli Lover - Dinner Entree
Fresh broccoli and carrots stir-fried with thai sauce.
- Eggplant Dish* - Dinner Entree
Onions, red bell peppers, carrots, eggplants and basil in hot spicy sauce.
- Hot Basil** - Dinner Entree
An authentic smell of basil dish mixed with onions, bell peppers, carrots, bamboo sliced, baby corn, green beans and mushrooms in hot thai sauce.
- Thai Ginger - Dinner Entree
A thai taste of ginger dish, stir-fried with carrots, snow peas, red bell peppers, water chestnut slices, shallots and roasted peanuts in thai sauce.

- Garlic Dish - Dinner Entree
Fresh mushrooms, snow peas, water chestnut slices, carrots and scallions, sauteed in garlic sauce served on a bed of baby spinach.
- Snow Pea Dish - Dinner Entree
Stir-fried snow peas, beans sprouts, mushrooms and water chestnuts in thai sauce.
- Mek Thunder** - Dinner Entree
Mixed of bamboo slices, mushrooms, green beans, carrots, bell peppers, baby corn, chinese cabbage and basil in hot and herbal sauce, with a touch of coconut milk.
- Royal Vegetable - Dinner Entree
Stir-fried broccoli, carrots, snow peas, mushrooms, baby corn, chinese cabbage and bean sprouts in thai sauce.

- Sweet & Sour - Dinner Entree
A combination of onions, pineapple chunks, tomatoes, cucumbers and bell peppers in sweet and sour sauce.
- Bean Sprouts - Dinner Entree
Bean sprouts, scallions and chinese cabbage in thai sauce.
- Pepper Dish - Dinner Entree

Fresh mushroom, snow peas, carrots, water chestnut and scallions in garlic sauce served with rice.

- Lunch Entree #7 - Sweet & Sour
Onions, pineapples, cucumber, tomatoes and bell peppers served with rice.
- Lunch Entree #8 - Broccoli Lover
Fresh broccoli and carrots stir-fry with thai sauce, served with rice.
- Lunch Entree #9 - Eggplant Dish*
Sauteed onions, bell peppers, carrots and eggplants in chili sauce served with rice.
- Lunch Entree #10 - Thai Ginger Dish
A thai taste of a ginger sauce stir-fry with carrots, snow peas, red bell peppers, water chestnut slices, shallots and roasted peanuts in thai sauce served with rice.
- Lunch Entree #11 - Thai Fried Rice
Egg, onions, carrots, snow peas, pineapple chunks and bean sprouts.

- Lunch Entree #12 - Pepper Dish
Bell peppers and onions in thai sauce served with rice.
- Lunch Entree #13 - Spicy Fried Rice**
Egg, onions, carrots, green beans, tomatoes, basil and bean sprouts.
- Lunch Entree #14 - Drunken Noodles***
Stir-fry this noodles mixed with green beans, carrots, onions, bell peppers and basil in hot sauce.
- Lunch Entree #15 - Pad See Ew Noodles
Stir-fry thick noodles with egg and mixed vegetables.

JAPANESE LUNCH SPECIALS

Available Sunday and Tuesday through Friday, 11:00 a.m. - 2:45 p.m. Prices vary based on meat choice. Dishes below are served with fried rice, shrimp sauce and a roll.

- Japanese Lunch Entree #1 - Teriyaki With Broccoli
- Japanese Lunch Entree #2 - Teriyaki With Mushrooms
- Japanese Lunch Entree #3 - Teriyaki With Broccoli & Mushrooms
- Japanese Lunch Entree #4 - Teriyaki With Onions, Mushrooms, Broccoli, Carrots & Zucchini
- Japanese Lunch Entree #5 - Hibachi With Broccoli
- Japanese Lunch Entree #6 - Hibachi With Mushrooms
- Japanese Lunch Entree #7 - Hibachi With Broccoli & Mushrooms
- Japanese Lunch Entree #8 - Hibachi With Onions, Mushrooms, Broccoli, Carrots & Zucchini

BEVERAGES

- San Pellegrino Bottle \$2.50
Sparkling natural mineral water.

Thai Fried Rice - Dinner Portion

Egg, onions, carrots, snow peas, pineapples and fresh bean sprouts on top.

Thai Spicy Fried Rice** - Dinner Portion

Egg, onions, carrots, green beans, tomato chunks, basil and fresh bean sprouts on top. **Medium hot spice.

- Side Order - Steamed Rice \$1.50
- Side Order - Sticky Rice \$1.60
- Side Order - Plain Fried Rice \$3.50
- Side Order - Brown Rice \$1.80

Red bell, green bell peppers and onions sauteed in thai sauce.

NOODLES

Prices vary based on meat choice.

*Indicates "spicy hot": *Mild **Medium Hot ***Hot ****Very Hot *****Thai Hot

Pad Thai Noodles - Dinner Portion

The most popular noodle dish with egg and scallions topped with fresh bean sprouts and crushed peanut.

Mee Ped Noodles**

Spicy noodle dish with egg and scallions topped with fresh bean sprouts and crushed peanut.

Drunken Noodles*** - Dinner Portion

Thai's spicy noodle dish known as "pad kee mound: stir-fried thick noodles with green beans, carrots, onions, bell peppers and basil.

Rad Nar Noodles - Dinner Portion

Sauteed thick noodles topped with stir-fried broccoli, carrots, chinese cabbage, snow peas, mushrooms and baby corn.

Pad See Ew Noodles

Stir-fried thick noodles with egg and mixed vegetables.

Egg Noodles

Stir-fried egg noodles and mixed vegetables.

Pho

Rice noodle soup.

Spicy Noodle Soup

Vermicelli noodles, cabbage, carrots and beansprouts in a spicy curry soup.

DESSERTS

- Rice Pudding \$6.00
Homemade.
- Coconut Ice Cream \$5.50
Homemade.
- Fried Oreos With Coconut Ice Cream \$7.25

- Thai Tea \$2.50
With or without cream.
- Thai Coffee \$2.50
With or without cream.
- Fountain Drink \$2.50
- Ice Tea \$2.50
- Hot Jasmine Tea \$2.50
- Hot Green Tea \$2.50
- Hot Coffee \$2.50

CONDIMENTS, NAPKINS & SILVERWARE

Please let us know below if you will need any condiments, napkins or silverware with your order.

- Please Include Silverware
- Please Include Napkins
- Please Include Ketchup
- Please Include Mustard
- Please Include Mayonnaise
- Please Include Salt
- Please Include Pepper

The Delivery Chef is a delivery service that delivers food prepared by the above restaurant to the Unifour area of the Catawba Valley. When engaging our services to request a delivery of food from this restaurant, you are hiring the services of a self-employed professional delivery driver. All trademarks are the property of their respective owners. All rights reserved. Prices and availability of all items are subject to change. 828-328-2433

LAST UPDATED