

satay bar

Please ask for today's chef's selection

Satay is an Indonesian word meaning skewered and grilled. Our satays are grilled to order and served with a rice cake and pickled cucumbers.

PEASANT'S CHICKEN 3.50 each / 2 for 6.50

Dark meat chicken is marinated in coconut curry and served with a Thai peanut sauce.

THAI CHICKEN SATAY 3.50 each / 2 for 6.50

Chicken minced with green curry paste, fresh coconut, lime leaves and fried shallots. Served with a green curry sauce for dipping.

SAIGON SCALLOP 6.00 each / 2 for 11.00

Fresh sea scallops are lightly grilled and served with a soy and black vinegar dipping sauce.

NAM'S PRAWNS 6.00 each / 2 for 11.00

Marinated and grilled, served with a complex Cambodian dipping sauce.

SALMON SATAY 7.00

Fresh salmon simply grilled and served with a teriyaki sauce for dipping.

YOUNG MOUNTAIN LAMB 7.00 each / 2 for 12.00

Lamb marinated in black pepper and Indonesian soy sauce. Served with an Indonesian peanut sauce.

VIETNAMESE HAWKER BEEF 5.00 each / 2 for 9.00

Flank steak marinated in a lemongrass yellow curry paste with ground peanut and lime leaf. Accompanied by a rich peanut sauce with coriander and hoisin.

BANGKOK BOAR 5.00 each / 2 for 9.00

Kurobuta pork served with a golden raisin plum sauce.

KOM POT SHORT RIBS 5.00 each / 2 for 9.00

Beef short ribs marinated with galangal, lemongrass, lime leaves, Thai chilies, turmeric, fish sauce, soy sauce and honey.

MARKET VEGETABLE 5.00

Daily selection of fresh vegetables, basted with orange teriyaki sauce and grilled.

SPICED TOFU 3.00

* A note from the Washington State Health Department:
"Items can be ordered undercooked. Consuming raw or undercooked food may increase your risk of food borne illness"

Vegan Preparation

starters

SIAM LETTUCE CUP 17.00 / 21.00

Morsels of grilled fish with roasted peanuts, Thai basil, lime juice, chili, and tamarind on butter lettuce leaves.

BUDDHA ROLL 3 for 8.00

An all-vegetable fresh roll served with a pineapple dipping sauce.

POTSTICKERS 4 for 9.00 / 6 for 13.00

Traditional house made chicken potstickers served with a soy and black vinegar dipping sauce.

CRAB CAKES 2 for 14.00 / 4 for 27.00

Fresh Dungeness crab combined with shallots, garlic and white pepper, then pan-fried to a golden brown.

VIETNAMESE CHICKEN WINGS 6 for 12.00

Deep fried chicken wings tossed in a sweet and tangy Vietnamese Sauce.

soups

SQUASH & SWEET POTATO STEW 4.50 / 8.50

Vietnamese vegetarian stew of sweet potato and kabocha squash with bean curd sheets, tapioca shreds and bean thread noodles.

LAKSA 5.00 / 11.00

A spicy seafood bouillabaisse from Malaysia. Fresh fish, sea scallops and local mussels with cucumber, bean sprouts and rice noodles in a coconut broth.

salads

CHICKEN CHIEU 10.00 / 13.00

Thinly sliced cabbage, shredded chicken, red onion, carrots, ground peanuts and exotic herbs tossed with a slightly spicy, piquant dressing.

GREEN PAPAYA SALAD 9.50

Green papaya tossed with peanuts, fish sauce and herbs in a lemongrass dressing. with chicken 11.00 / prawns 13.00

WILD GINGER

asian restaurant
& satay bar

TO GO MENU

11020 northeast sixth street
bellevue, washington 98004
tel: 425.495.8889 - fax: 425.495.8890
reservations online at wildginger.net

lunch

monday - saturday 11:30am - 3pm

sunday 12pm - 3pm

weekend dim sum brunch

saturday 11:30am - 3pm

sunday 12pm - 3pm

happy hour

seven days a week 3pm - 6pm

sunday - thursday from 9pm - 10pm

friday & saturday from 10pm - 11pm

dinner

monday - thursday 4pm - 10pm

friday - saturday 4pm - 11pm

sunday 4pm - 9pm

main dishes

WILD GINGER FRAGRANT DUCK 15.00 / 24.00

Succulent fresh duck, a house specialty, with a fragrant skin spiced with cinnamon and star anise. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. Extra buns .50 each.

NAM'S LAMB CHOPS Market Price

Marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut and crushed peanuts.

SEVEN FLAVOR BEEF 12.50 / 18.50

Flank steak, fragrant with the seven flavors of lemongrass, peanuts, hoisin, chilies, basil, garlic and ginger is quickly wok-fried resulting in a complex, intense flavor.

THAI CHILI BEEF 12.00 / 18.00

Slices of flank steak wok-fried with onion, ginger, Thai chili paste and house-made oyster sauce.

PANANG BEEF CURRY 12.50 / 18.50

Slices of marinated flank steak, served in a Thai curry of cardamom, coconut milk, Thai basil and fresh pounded peanuts.

GREEN CURRY CHICKEN 11.50 / 16.50

A classic Thai curry, rich in green chili and galangal, finished with a touch of coconut milk.

KUNG PAO CHICKEN 11.50 / 16.50

Wok-fried with fresh garlic, peanuts, red and green bell peppers, onions, chilies and soy sauce.

ANGKOR WAT CHICKEN 12.00 / 17.00

Wok-fried white meat with aromatic herbs and spicy black beans, red and green bell peppers and onions.

MONK'S CURRY 10.00 / 13.00

A vegetarian curry featuring eggplant, spiced hard tofu, sweet potato, green beans, daikon and peanuts in an exotic Thai curry sauce.

THAI PASSION TOFU 9.00 / 14.00

Fried tofu, eggplant, soy sauce, kafir lime leaves and basil.

MONGOLIAN NOODLES 13.00

House-made egg noodles are wok-fried in a spicy Mongolian chili sauce with a selection of julienne vegetables and crushed peanuts. Topped with refreshing cucumber for balance.

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BLACK PEPPER SCALLOPS 17.00 / 27.00

A Hong Kong specialty. Fresh hand selected sea scallops are quickly seared with soy sauce and black pepper.

HONG KONG SCALLOPS 17.00 / 27.00

Hand selected sea scallops are wok-fried with carrots, pea pods, golden chive, shiitake mushrooms, and pine nuts in a delicate house made oyster sauce.

WOK FRIED BARBEQUE PRAWNS 17.00 / 27.00

Prawns in a spicy Asian barbeque sauce with shallots, garlic, scallions, dried chilies, hoisin and peanuts.

TUNA MANADA* 20.00 / 31.00

Sashimi grade Ahi tuna in a very spicy Indonesian candlenut sauce with hints of lemongrass and coconut milk.

HANOI TUNA* 20.00 / 31.00

Sashimi grade Ahi tuna is marinated with shallots, garlic, and turmeric. Seared rare and served with almonds, dill and scallion oil.

SEAFOOD THAI NOODLES 16.50

Fresh wide rice noodles are wok-fried with scallops, prawns, squid and mussels in a light soy sauce with hints of basil and chili. Vegetarian version available 11.50

PAD THAI 12.50

A classic Thai noodle dish utilizing a variety of flavors and textures including fried tofu, peanuts, garlic, and chives in a slightly spicy sauce. with chicken 14.00 / prawns 15.50

Vegan Preparation

For large to go orders (8 people or more) please call before 11:30am for lunch and before 4pm for dinner.

Please notify us of any allergies or dietary concerns.

Please note that some items may not be available, please check with our staff when placing your order.

All to go orders will be charged a 5% service charge for recyclable packaging.

vegetables & tofu

BABY BOK CHOY 7.00 / 10.00

Wok fried in a delicate garlic oil.

SICHUAN GREEN BEANS 8.00 / 11.00

Wok fried in soy and chili.

THAI PASSION TOFU 9.00 / 13.50

A vegetarian dish with fried tofu, eggplant, soy sauce, kafir lime leaves and basil.

KUNG PAO TOFU 9.00 / 13.50

Firm tofu is wok fried with fresh garlic, peanuts, red and green bell peppers, chilies and soy sauce.

SEVEN FLAVOR TOFU 9.00 / 13.50

Tofu fragrant with the seven flavors of lemongrass, peanuts, hoisin, chilies, basil, garlic and ginger is quickly dry-fried resulting in a complex, intensely flavored tofu.

VIETNAMESE TOMATO AND TOFU 9.00 / 13.50

Fried tofu with fresh tomatoes, ginger, garlic and fresh herbs.

desserts

MANGO SORBET 4.50

COCONUT GELATO 4.50

GINGER ICE CREAM 4.00

RICH CHOCOLATE TORTE 6.00

A dense, flourless chocolate torte topped with fresh chantilly cream and toasted almond brittle

non-alcoholic drinks to go

BOYLAN BOTTLE WORKS

Ginger Ale, Cane Cola, Black Cherry or Birch Beer 3.75

AQUA PANNA Spring Water 1L 7.00

SAN PELLEGRINO SPARKLING WATER

500 ml 4.00 1L 7.00