

starters

SIAM LETTUCE CUP 17.50 / 21.50

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

BUDDHA ROLL 3 for 8.00

Traditional Southeast Asian vegetable spring roll in a rice paper wrapper. Pineapple dipping sauce.

VIETNAMESE SPRING ROLLS 10.00

Three crunchy spring rolls filled with pork, shrimp and vegetables.

Lettuce, basil, cilantro, bean sprouts and a sweet-hot dipping sauce provided for wrapping.

POTSTICKERS 4 for 9.00 / 6 for 13.00

Made in-house, our chicken potstickers are a perennial favorite. Served with a black vinegar dipping sauce.

VIETNAMESE CHICKEN WINGS 6 for 12.50

Deep fried wings tossed in sweet and tangy sauce.

OTAK OTAK 7.50

Salmon in a red curry coconut sauce, wrapped in a banana leaf packet, steamed, then grilled.

TUNA BRUSCHETTA* 15.00 / 20.00

Sashimi grade ahi tuna, roasted dried chilies, sesame oil and sesame seeds. House made pickled ginger.

soups & salads

SQUASH & SWEET POTATO 4.50

Vietnamese vegetarian stew with bean curd sheets, tapioca shreds and bean thread noodles.

WANDERING SAGE 4.50

Wonton dumplings filled with prawns and pork in a house-made chicken stock.

MEKONG HOT & SOUR 7.00

Fresh fish and local mussels seasoned with chili and tamarind, topped with taro stem, fried shallot, pineapple, tomato and a trio of mint leaves.

SEVEN ELEMENT 7.00 / 11.00

Egg noodles in a rich coconut curry chicken soup. Topped with coriander, scallions, shallots, chilies, lime juice, soy sauce and crispy noodles.

LAKSA 6.00 / 12.00

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

GREEN PAPAYA SALAD 9.50

Shredded green papaya and carrot, aromatic Southeast Asian herbs, fried shallot and peanuts, in a lemon-fish sauce dressing. chicken 11.00 / prawns 13.00

CHICKEN CHIEU 13.00

Thinly sliced cabbage, shredded chicken, red onion, carrot, peanuts and aromatic herbs are tossed with a slightly spicy Vietnamese dressing.

satay

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 / 2 for 6.50

Dark meat chicken marinated in coconut curry. Served with Thai peanut sauce.

THAI CHICKEN 3.50 / 2 for 6.50

Minced with a green curry paste, fresh coconut, lime leaf and fried shallot. Served with green curry sauce for dipping.

SAIGON SCALLOP 6.00 / 2 for 11.00

Fresh sea scallops (three per skewer) are lightly grilled and served with a soy and black vinegar dipping sauce.

NAM'S PRAWNS 6.00 / 2 for 11.00

Grilled and served with our chef's exceptional Cambodian dipping sauce.

SALMON 7.00 / 2 for 13.00

With a teriyaki dipping sauce.

SINGING FISH 7.00 each / 2 for 13.00

Fresh Mahi-Mahi marinated, lightly grilled and served with aromatic dipping sauce.

YOUNG MOUNTAIN LAMB* 7.00 / 2 for 13.00

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

VIETNAMESE HAWKER BEEF 5.50 / 2 for 10.00

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

BANGKOK BOAR 5.50 / 2 for 10.00

Kurobuta pork grilled and served with golden raisin plum sauce.

KOM POT SHORT RIBS 5.50 / 2 for 10.00

Cambodian style grilled crosscut beef short ribs. Soy sauce, turmeric, galangal and honey.

MARKET VEGETABLE 5.00

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

SPICED TOFU 3.00 / 2 for 5.00

Hard tofu marinated in chilies, hoisin, and soy sauce. Roasted shallot dipping sauce.



TO GO MENU

1401 third avenue • seattle, wa 98101
206.623.4450 • wildginger.net

lunch
monday-saturday 11:30am - 3pm

dinner
sunday 4pm - 9pm
monday-friday 5pm - 11pm
saturday 4:30pm - 11pm

we accept online reservations.
please visit www.wildginger.net for details

main dishes

All main dishes are served family style and accompanied by jasmine white or whole grain brown rice.

WILD GINGER FRAGRANT DUCK 15.50 / 24.50

Our house specialty. Succulent fresh duck 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 13.50 / 18.50

A Wild Ginger favorite from Vietnam: flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

PANANG BEEF CURRY 13.50 / 18.50

Slices of flank steak in coconut milk spiced with cardamom, coriander, galangal, Thai basil and peanuts.

SPICE TRADERS BEEF 13.50 / 18.50 🍴

Slices of flank steak and wide rice noodles in a rich Indonesian peanut sauce.

GREEN CURRY CHICKEN 12.50 / 17.00

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

KUNG PAO CHICKEN 12.50 / 17.00

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

MANDARIN CHICKEN 13.00 / 17.50

Lightly breaded and wok-fried in a sweet and sour sauce with chili.

MONGOLIAN NOODLES 13.00

House-made egg noodles wok-fried in a spicy Mongolian chili sauce with julienne vegetables and crushed peanuts. Topped with cucumber.

sides

BABY BOK CHOY 7.00 / 10.00 🍴

SICHUAN GREEN BEANS 8.00 / 11.00 🍴

MUSHROOMS WITH PEA PODS 11.50 / 14.50

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.

RAMA SETU 13.00 🍴

Named for the ancient land bridge that connects India and Sri Lanka; this red curry evokes the flavor of those countries. Eggplant, hard spiced tofu, sweet potato, daikon, red onion and curry leaf.

THAI PASSION TOFU 9.50 / 14.00 🍴

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

BLACK PEPPER SCALLOPS 17.50 / 27.50

A Hong Kong specialty. Hand selected scallops are quickly seared and coated with soy sauce and black pepper.

WOK FRIED BARBEQUE PRAWNS 17.00 / 27.00

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

PRINCESS PRAWNS 17.50 / 27.50

Large prawns lightly battered and wok fried in sweet and sour sauce with peanuts and chili.

HANOI TUNA* 21.00 / 32.00

Fresh sashimi grade ahi tuna marinated with shallot, garlic, and turmeric, seared rare, and served with almonds, dill and scallion oil.

SEABASS (certified sustainable) 27.00 / 33.00

with green mango marinated in Cambodian yellow curry.

Pan-fried and served on green mango salad.

with peanuts and fresh herbs pan-fried and topped with aromatic Southeast Asian herbs and crushed peanuts.

THAI NOODLES (not available on Sunday) 13.00 / 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 with fried tofu, peanuts and chives. chicken 14.00 / prawns 15.50

LUNCH ONLY 🍴

DINNER ONLY 🍴

VEGAN 🍴

* Consuming raw or undercooked food may increase your risk of food borne illness.

tofu

VIETNAMESE TOMATO AND TOFU 9.00 / 13.50

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

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 an intensely flavored tofu.

THAI PASSION TOFU 9.00 / 13.50

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

beverages

BOYLAN BOTTLE WORKS 4.50

Black Cherry Soda or Creamy Red Birch Beer

private dining and events

SET A NEW STANDARD. Special occasions rise to the art of celebration at Wild Ginger and The Triple Door. Whether you are planning an intimate dinner for five or a corporate reception for five hundred, we have the perfect setting for an unforgettable experience. Exceptional cuisine, attentive service and distinctive atmosphere make Wild Ginger and The Triple Door world-renowned destinations for dining and entertainment.

OUR MENUS embrace the culinary traditions of China and Southeast Asia. We preserve traditional recipes from the East to create dishes rarely found in the West. From Fragrant Duck to Tuna Bruschetta, you will not find a more unique menu for private dining and events.

OUR SERVICE defines us. Let our talented staff give you the opportunity to relax and enjoy your event while we manage the details and attend to the needs of your guests. Our professional team is prepared for any challenge and is focused on delivering an extraordinary experience.

OUR FACILITIES have their own personality and style. We offer a range of unique settings to accommodate many types and sizes of parties.

FOR MORE INFORMATION please call 206.838.4312 or email us at wgprivatedining@wildginger.net