

Previously Chef Eddie 's Award

* Award winner one of the best Thai restaurant in the U.S. granted by the Thai Commercial Ministry 2006.

* Voted the best restaurant in Mercer Island 3 years in a row by Mercer Island Resident.

Welcome to Eddie's Pan Asian Restaurant, we do contemporary Asian Cuisine . “ Spicy but not hot ” originated in Mercer Island. We had been creating our own recipe since 1989 by utilizing N.W.(U.S.A.), Thailand, Vietnam, China, India, Japan and Taiwan food product to formulated into “ Eddie's Cuisine ”. We only use pasteurized egg and no MSG. Now, we are in your neighborhood looking forward to your support.

We will provide you hot Thai chili pepper to make your own degree of hotness and spiciness as you wish.

Enjoy your dinner !...Chef Eddie

Signature dishes : Halibut with Tamarind sauce and Eddie's Thai Caesar Salad.

Starter

1. Crispy spring roll (4) with sweet and sour dip. \$ 5.95
2. Satay (Chicken ,Beef, Shrimp skewers) with peanut sauce. \$ 6.25
3. Crispy stuffed crab wonton with sweet and sour dip. \$ 6.25

Soups

4. Chicken or Shrimp lemon grass soup with or without coconut milk . \$ 7.95
5. Vegetables soup with chicken, tofu and brown garlic. \$ 7.95

Salad (Dinner size for sharing \$7.99 or side order \$2.50)

6. Eddie's famous Thai Caesar Salad, romaine heart, parmesan cheese and ground peanut.
7. Chicken or shrimp salad and light creamy dressing, tomato, orange, strawberry flavor at your choice.

(Dinner size for sharing \$7.99 or side order \$2.50)

- Home made salad dressing also available in beautiful bottle to take home \$ 5.99

Noodle

8. Phad Thai : Stir – fried rice noodle with chicken or shrimp, pasteurized egg and bean sprout. \$ 8.95
9. Phad See Iew : Stir – fried wide rice noodle with chicken or shrimp, pasteurized egg ,broccoli. \$ 8.95

10. Phad Khi Mao : Stir – fried wide rice noodle with chicken or shrimp, pasteurized egg ,broccoli, carrot, bell pepper , tomato and fresh Thai basil. \$ 8.95

Rice

11. Fried rice with chicken or shrimp with pasteurized egg. \$ 8.95
12. Crab fried rice : Stir – fried rice with crab meat , pasteurized egg and thin soy sauce and pepper. \$10.95
13. Steamed Jasmine rice \$ 1.25/person , Special Eddie’s recipe brown rice \$2.50 / order. (8 oz.).

Chef Eddie's specialty Entrees

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| 14. Roasted marinated Lamb and roasted zucchini, tomato and sweet onion. | \$ 12.95 |
| 15. Mix Seafood (salmon, scallop, shrimp, mussel, calamari) sauté in Thai chili paste and basil. | \$ 12.50 |
| 16. Crab Cake in sweet and sour, pasteurized egg yolk, parmesan cheese sauce and steamed veggies. | \$ 12.50 |
| 17. House famous moist buttery fried Halibut with tamarind sauce and steamed vegetable. | \$ 11.99 |
| 18. Moist buttery fried Salmon with coconut sauce and steamed vegetable. | \$ 11.99 |
| 19. Tenderized Calamari Steak with light coconut sauce and cashews nut. | \$ 11.99 |
| 20. New Zealand jumbo mussel and roasted tomato and zucchini with tamarind sauce. | \$ 11.99 |
| 21. Jumbo scallop cooked in Eddie's famous Thai Caesar Dressing ,parmesan cheese and vegetable. | \$ 11.99 |
| 22. Buttery sauté shrimp with spicy Thai chili paste sauce and steamed vegetable. | \$ 11.99 |
| 23. Grill marinated top sirloin with teriyaki sauce and fresh spinach. | \$ 11.95 |
| 24. Eddie's tamarind beef, stew beef with tomato , onion in peanut sauce and nutmeg. | \$ 11.95 |
| 25. Grill chicken breast with peanut sauce and fresh spinach. | \$ 10.95 |

Eddie's Healthy Choices (Low in fat content)

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| 26. Poach Halibut or Chicken , steamed brown rice cooked with black bean , topped with tamarind sauce and Steamed vegetable. (Japanese and Taiwanese old traditional healthy cooking). | \$ 12.95 |
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Curry Entrees

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| 27. Shrimp curry (red or green) with pineapple , tomato and vegetable. | \$ 10.75 |
| 28. Chicken curry (red or green) with vegetable and fresh Thai basil. | \$ 9.25 |
| 29. Beef curry (Panang) with vegetable and fresh Thai basil. | \$ 9.25 |

Wok Cooking

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| 30. Crispy chicken in roasted garlic sauce with crispy basil. | \$ 9.75 |
| 31. Cashew chicken with vegetable in mild spicy Thai chili paste sauce. | \$ 9.25 |
| 32. Ginger chicken with fresh young ginger , vegetable in oyster ginger sauce. | \$ 9.25 |
| 33. Garlic chicken with steamed broccoli and fresh crushed garlic in soy bean sauce. | \$ 9.25 |
| 34. Sweet and sour chicken with tomato, pineapple and vegetable. (\$ 1.50 additional for shrimp) | \$ 9.25 |

Vegetarian

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| 35. Phad Thai , Phad See Iew, Phad Khi Mao with tofu , vegetable and pasteurized egg. | \$ 8.95 |
| 36. Stir-Fried mix vegetable with soy bean sauce. | \$ 8.95 |
| 37. Roasted tomato and fried eggplant with peanut sauce. | \$ 8.95 |
| 38. Tofu and buttery fried eggplant with tamarind sauce. | \$ 8.95 |
| 39. Stir-Fried green bean, fresh basil, kaffir leaf and tofu in mild curry paste sauce. | \$ 8.95 |
| 40. Vegetable hot and sour soup with tofu, bamboo shoot and pasteurized egg. | \$ 8.95 |
| 41. Steamed vegetable tossed in fresh garlic, extra virgin olive oil and young ginger. | \$ 8.95 |

Desserts

Fresh cut banana with chocolate syrup \$ 2.75 Coconut Ice Cream \$ 2.75

Beverages

Fruit Juice and 100 % Pure and Natural Herbal Tea is available in separated list , Please ask our staff.

Thai Ice Tea , Thai Ice Coffee \$ 2.50 Hot Coffee \$ 1.75 Hot Herbal Green Tea \$ 1.00

Chef Eddie Creative Contemporary Low Fat Content Entrees

We are now offering low fat entrees (non oil cooking). Chef Eddie created the following entrees by using Asian & American food products and spices becoming Eddie's cuisine under the theme " Spicy but not hot "

Light Flavorful Fare

Starter

1. Contemporary chicken or shrimp Eddie's Thai Caesar salad, romaine heart and non fat cheese. \$ 8.75
2. Chicken or shrimp fresh spinach salad with light mayonnaise dressing (Tomato flavor). \$ 8.75

Entrees

3. Non oil " Phad Thai " : Stir-fried rice noodle with chicken , pasteurized egg , vegetable and bean sprout. \$ 8.95
4. Steamed vegetables tossed in fresh garlic , extra virgin olive oil and young ginger. \$ 8.95
5. Grilled chicken breast with fresh spinach topped with crushed roasted garlic and roasted onion sauce. \$ 9.50
6. Sweet and sour chicken with vegetable and cinnamon. \$ 9.50
7. Basil Chicken , stir-fried vegetable fresh basil and garlic in soy bean sauce. \$ 9.50
8. Poach Salmon in pineapple-apricot sauce and steamed vegetable. \$ 10.95
9. Poach Halibut in tamarind sauce and steamed vegetable. \$ 11.25

Recommending

Special Eddie's recipe brown rice. \$ 2.50 /order (8 oz.) with the above entrees.

