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TupTim Thai

PRICES ARE SUBJECT TO CHANGE

DUE TO THE RISING COST OF GOODS & SERVICES, RESTAURANT MENUS ARE CONSISTENTLY CHANGING. BY ORDERING WITH US, YOU AGREE TO ALLOW YOUR TICKET TO BE AMENDED TO COVER ANY CHANGES TO THE PRICE OF MENU ITEMS.

Pickup and Delivery Times

Please be flexible when placing your order. Our delivery times may vary based on the pickup times provided by your chosen restaurant and the number of orders we have scheduled for delivery. Our dispatch will communicate with you via text messaging to update you on the expected delivery times. Our mission is to provide you with a confidential, safe, and secure delivery.

ALLERGEN

SELECT ANY ALLERGENS OF CONCERN TO HAVE THEM FLAGGED IN THE MENU.

ALLERGEN

APPETIZERS

Spring Rolls	\$6.55
<i>Stuffed with clear noodles, cabbage, carrots, onions, and celery deep fried until golden brown and served with sweet and sour sauce</i>	
TupTim Rolls	\$7.65
<i>Wrapped with special rice paper, stuffed with shrimp, crab meat, ground pork, dried mushrooms, and scallions lightly fried</i>	
Fresh Basil Roll	\$8.75
<i>Fresh cucumber, lettuce, bean sprouts, carrots, clear noodles in steamed rice paper, served with hoisin sauce and honey mustard</i>	
Satay	\$9.85
<i>Marinated tender chicken breast with Thai herbs served with peanut sauce and cucumber salad</i>	
Fried Tofu	\$7.65
<i>Deep fried tofu served with sweet and sour sauce and ground peanuts</i>	
Steamed Dumpling	\$8.75
<i>Mixed with ground shrimp, pork and water chestnuts. Served with Thai dumpling sauce</i>	
Crab Ragoon	\$8.75
<i>Wonton wrapper stuffed with crab meat and a blend of imported cheese and curry powder</i>	
Calamari	\$8.75
<i>Marinated squid, lightly fried with sweet and sour sauce</i>	

DINNER ENTREES

5p-10p

Dinner: Cashew Nuts	
<i>Sauteed with fresh bell peppers, snow peas, carrots, onions, broccoli, celery, cashews and chili paste.</i>	
Dinner: Pad King	
<i>Stir fried fresh bell peppers, carrots, snow peas, onions, mushrooms, scallions and shredded ginger.</i>	
Dinner: Pad Bai Kra Prow	
<i>Sauteed carrots, onions, bell peppers, scallions, Thai basil with chili paste.</i>	
Dinner: Thai Sweet & Sour	
<i>Thai style sauteed fresh bell peppers, onions, cucumbers, tomatoes, pineapple and scallions with sweet and sour sauce.</i>	
Dinner: Garlic & Black Pepper	
<i>Sauteed garlic sauce with peppers and mixed vegetables.</i>	
Dinner: Pad Prik King	
<i>Thai style sauteed with a mild spice of prik khing paste, green beans and red bell peppers.</i>	
Dinner: Pad Prik	
<i>Spicy stir fry of chili paste, green beans, bell peppers, bamboo shoots, onions and thai basil.</i>	
Dinner: Garden Vegetables	
<i>Stir fried mixed vegetables with fresh garlic brown sauce.</i>	
Dinner: Pad Broccoli	
<i>Sauteed broccoli, carrots and mushrooms in a light brown sauce.</i>	
Dinner: Amazing	
<i>Steamed broccoli on a bed of sauteed peanut sauce.</i>	
Dinner: Pad Eggplant	
<i>Thai style sauteed eggplant, onions, bell peppers, scallions, thai basil and chili paste.</i>	

DINNER SPECIAL ENTREES

Teriyaki Chicken with Vegetable	\$17.55
<i>Served over Jasmine rice</i>	
Hibachi Chicken (Special Entree)	\$20.85
<i>Served with gyoza, vegetables, fried rice and soup</i>	
Hibachi Shrimp (Special Entree)	\$23.05
<i>Served with gyoza, vegetables, fried rice and soup</i>	
Hibachi Salmon (Special Entree)	\$25.25
<i>Served with gyoza, vegetables, fried rice and soup</i>	
Hibachi Scallops (Special Entree)	\$25.25
<i>Served with gyoza, vegetables, fried rice and soup</i>	
Hibachi Steak (Special Entree)	\$27.45
<i>Served with gyoza, vegetables,</i>	

DINNER FRIED RICE

5p-10p

Dinner: Thai Fried Rice	
<i>Stir fried jasmine rice with egg, broccoli, carrots, snow peas and onions.</i>	
Dinner: Spicy Basil Fried Rice	
<i>Stir fried jasmine rice with thai basil, carrots, bell peppers, snow peas, onions and chili paste.</i>	
Dinner: Pineapple Fried Rice	
<i>Stir fried jasmine rice with egg, onions, pineapple, raisins, cashews and curry powder.</i>	

DINNER FRIED RICE COMBO

5p-10p

Dinner: Thai Fried Rice Combo	\$18.65
<i>Stir fried jasmine rice with egg, broccoli, carrots, snow peas and onions.</i>	
Dinner: Spicy Basil Fried Rice Combo	\$18.65
<i>Stir fried jasmine rice with thai basil, carrots, bell peppers, snow peas, onions and chili paste.</i>	
Dinner: Pineapple Fried Rice Combo	\$18.65
<i>Stir fried jasmine rice with egg, onions, pineapple, raisins, cashews and curry powder.</i>	
Dinner: Fried Rice, Fried Chicken Wings (6)	\$17.55

DINNER CURRY DISHES

5p-10p

Dinner: Panang	
<i>The traditional panang curry with dahong curry paste, coconut milk and mixed vegetables.</i>	
Dinner: Red Curry	
<i>Mild red curry paste, coconut milk, oats, bell peppers, green beans, Thai eggplant, pineapple and thai basil.</i>	
Dinner: Green Curry	
<i>Green curry paste, coconut milk, bell peppers, green beans, bamboo shoots, Thai basil and Thai eggplant.</i>	
Dinner: Massaman Curry	
<i>Slowly cooked with Thai massaman curry powder, carrots, onions and cashews.</i>	
Dinner: Gang Garee	
<i>Yellow curry paste, coconut milk, potatoes, red bell peppers and onions.</i>	
Dinner: Jungle Curry	
<i>Red curry paste, bamboo shoots, bell peppers and mixed herbs.</i>	

DINNER CURRY DISH COMBO

5p-10p

Dinner: Panang Combo	\$18.65
<i>The traditional panang curry with</i>	

TupTim Sampler	\$17.55
<i>Combination of spring rolls (2); Tup Tim rolls (2); Crab Rangoon (2); Steam dumplings (2); and calamari</i>	
Thai Pot Sticker	\$8.75
<i>Wonton wrappers stuffed with finely chopped chicken and NAPA cabbage, deep fried and served with Panang sauce</i>	
Blanketed Shrimp	\$9.85
<i>Shrimp rolls stuffed with ground chicken, clear noodles and carrots, wrapped in a wonton wrapper and deep fried. Served with plum sauce.</i>	

SOUPS

Soup Tom Yum	\$7.65
<i>Hot and sour soup with one choice of chicken, tofu or shrimp; mushrooms, lemon grass, lime juice, kaffir lime leaves and topped with scallions.</i>	
Tom Yum Shrimp (Soup)	\$7.65
Tom Yum Seafood (Soup)	\$9.85
<i>Hot and sour soup with shrimp, scallops, calamari, mushrooms, kaffir lime leaves, cilantro, lime juice and chili.</i>	
Tom Kha (Soup)	\$7.65
<i>With a choice of chicken, tofu or shrimp; cooked with cream of coconut, mushrooms, galangal, lemon grass and kaffir lime leaves.</i>	
Woon Sen Shrimp (Soup)	\$6.55
<i>Clear noodles with ground pork, mushrooms and green onions.</i>	
Tom Kha Shrimp (Soup)	\$8.75
Chicken Rice Soup	\$6.55
<i>Sliced chicken with rice and sprinkled with scallions.</i>	
Tofu Soup	\$6.55
<i>Mixed vegetables in clear broth.</i>	
Vegetable Soup	\$6.55
<i>Mixed vegetables in a clear broth.</i>	
Chef Wonton Soup	\$6.55
<i>Chicken and shrimp dumpling with bean sprouts, scallions and cilantro.</i>	

THAI SALAD (YUM)

Som Tam	\$14.25
<i>Fresh green papaya shredded finely and tossed with Thai spices, tomatoes, carrots, green beans and lime juice with chopped peanuts.</i>	
Yum Beef	\$15.35
<i>Sliced tenderloin of beef mixed with cucumbers, tomatoes, green onions, cilantro and lime juice on a bed of lettuce.</i>	
Yum Woon Sen	\$15.35
<i>Tasty bean threads with ground pork, shrimp, onions, green onions, cilantro and lime juice on a bed of lettuce.</i>	
Yum Nam Tok	\$15.35
<i>Lightly grilled sirloin steak with rice powder, onions, scallions, lime juice and ground chili on a bed of lettuce and cabbage.</i>	
Larp Gai	\$15.35
<i>Ground chicken, scallions, cilantro, roasted rice powder, lime juice and chili on a bed of lettuce and cabbage.</i>	
Nam Sod	\$15.35
<i>Fresh green papaya shredded finely and tossed with Thai spices, tomatoes, carrots, green beans, lime juice and chopped peanuts.</i>	
Thai Chicken Salad	\$12.05
<i>Grilled marinated chicken, fresh lettuce, carrots, bean sprouts, onions, cucumbers, fresh broccoli, tomatoes, red peppers and peanut dressing.</i>	

<i>fried rice and soup</i>	
Hibachi Steak & Chicken	\$26.35
(Special Entree)	
<i>Served with gyoza, vegetables, fried rice and soup</i>	
Hibachi Chicken & Shrimp	\$27.45
(Special Entree)	
<i>Served with gyoza, vegetables, fried rice and soup</i>	
Hibachi Shrimp & Scallops	\$28.55
(Special Entree)	
<i>Served with gyoza, vegetables, fried rice and soup</i>	
Hibachi Steak & Shrimp	\$29.65
(Special Entree)	
<i>Served with gyoza, vegetables, fried rice and soup</i>	

DINNER ENTREE COMBO

5p-10p

Dinner: Cashew Nuts Combo	\$17.55
<i>Sauteed with fresh bell peppers, snow peas, carrots, onions, broccoli, celery, cashews and chili paste.</i>	
Dinner: Pad King (Ginger) Combo	\$17.55
<i>Stir fried fresh bell peppers, carrots, snow peas, onions, mushrooms, scallions and shredded ginger.</i>	
Dinner: Pad Bai Kra Prow Combo	\$17.55
<i>Sauteed carrots, onions, bell peppers, scallions, Thai basil with chili paste.</i>	
Dinner: Thai Sweet & Sour Combo	\$17.55
<i>Thai style sauteed fresh bell peppers, onions, cucumbers, tomatoes, pineapple and scallions with sweet and sour sauce.</i>	
Dinner: Garlic & Black Pepper Combo	\$17.55
<i>Sauteed garlic sauce with peppers and mixed vegetables.</i>	
Dinner: Pad Prik King Combo	\$17.55
<i>Thai style sauteed with a mild spice of prik khing paste, green beans and red bell peppers.</i>	
Dinner: Garden Vegetables Combo	\$17.55
<i>Stir fried mixed vegetables with fresh garlic brown sauce.</i>	
Dinner: Pad Prik Combo	\$17.55
<i>Spicy stir fry of chili paste, green beans, bell peppers, bamboo shoots, onions and thai basil.</i>	
Dinner: Pad Broccoli Combo	\$17.55
<i>Sauteed broccoli, carrots and mushrooms in a light brown sauce.</i>	
Dinner: Amazing Combo	\$17.55
<i>Steamed broccoli on a bed of sauteed peanut sauce.</i>	
Dinner: Pad Eggplant Combo	\$17.55
<i>Thai style sauteed eggplant, onions, bell peppers, scallions, thai basil and chili paste.</i>	

HOUSE SPECIALS

Dinner: Volcano Shrimp	\$28.55
<i>Grilled jumbo shrimp topped with 3 flavor sauce and steamed veggies.</i>	
Dinner: Choo Chee Shrimp	\$28.55
<i>Grilled jumbo shrimp topped with slowly cooked Choo Chee curry sauce and steamed veggies.</i>	
Dinner: Jumbo Shrimp & Sea Scallops	\$31.85
<i>Jumbo Shrimp & Sea Scallops</i>	
Dinner: Duck Panang	\$22.28
<i>Tender duck well seasoned and</i>	

<i>dahong curry paste, coconut milk and mixed vegetables.</i>	
Dinner: Red Curry Combo	\$18.66
<i>Mild red curry paste, coconut milk, oats, bell peppers, green beans, Thai eggplant, pineapple and thai basil.</i>	
Dinner: Green Curry Combo	\$18.65
<i>Green curry paste, coconut milk, bell peppers, green beans, bamboo shoots, Thai basil and Thai eggplant.</i>	
Dinner: Massaman Curry Combo	\$18.65
<i>Slowly cooked with Thai massaman curry powder, carrots, onions and cashews.</i>	
Dinner: Gang Garee Combo	\$18.65
<i>Yellow curry paste, coconut milk, potatoes, red bell peppers and onions.</i>	
Dinner: Jungle Curry Combo	\$18.65
<i>Red curry paste, bamboo shoots, bell peppers and mixed herbs.</i>	

DESSERTS

Coconut Ice Cream	\$6.55
<i>Homemade delicious coconut flavored ice cream.</i>	
Mango Ice Cream	\$6.55
<i>Homemade delicious mango flavored ice cream.</i>	
Crunchy Banana Coins	\$6.55
<i>Fresh banana cut up into bite sized pieces, wrapped in wonton wrappers and deep fried. Topped with honey and sesame seeds.</i>	
TupTim Thai Banana	\$7.65
<i>Fresh banana cut up into bite-sized, wrapped and deep-fried, topped with honey and sesame seed.</i>	
Sweet Sticky Rice w/Ice Cream	\$7.65
Sweet Sticky Rice w/Mango	\$7.65
(Seasonal)	

WARNING:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Consumer Advisory:

Some items contain peanuts or allergic ingredients. If you are allergic to some types of food, please ask server before ordering the food menu.

- Yum Ped Yang (Duck) \$17.55**
Stripped duck with cashews, onions, red peppers, scallions, cilantro, lime juice and chili paste on a bed of lettuce.
- Ginger Salad \$7.65**
Mixed fresh vegetables served with ginger dressing.
- Tiger Cry \$18.65**
Grilled beef served with papaya salad and special sauce.

LUNCH ENTREES

11a-3p

- Lunch: Cashew Nuts**
Sauteed with fresh bell peppers, snow peas, carrots, onions, broccoli, celery, cashews and chili paste.
- Lunch: Pad King**
Stir fried fresh bell peppers, carrots, snow peas, onions, mushrooms, scallions and shredded ginger.
- Lunch: Pad Bai Kra Prow**
Sauteed carrots, onions, bell peppers, scallions, Thai basil with chili paste.
- Lunch: Thai Sweet & Sour**
Thai style sauteed fresh bell peppers, onions, cucumbers, tomatoes, pineapple and scallions with sweet and sour sauce.
- Lunch: Garlic & Black Pepper**
Sauteed garlic sauce with peppers and mixed vegetables.
- Lunch: Pad Prik King**
Thai style sauteed with a mild spice of prik khing paste, green beans and red bell peppers.
- Lunch: Pad Prik**
Spicy stir fry of chili paste, green beans, bell peppers, bamboo shoots, onions and thai basil.
- Lunch: Garden Vegetables**
Stir fried mixed vegetables with fresh garlic brown sauce.
- Lunch: Pad Broccoli**
Sauteed broccoli, carrots and mushrooms in a light brown sauce.
- Lunch: Amazing**
Steamed broccoli on a bed of sauteed peanut sauce.
- Lunch: Pad Eggplant**
Thai style sauteed eggplant, onions, bell peppers, scallions, thai basil and chili paste.

LUNCH ENTREE COMBO

11a-3p

- Lunch: Cashew Nuts Combo \$13.15**
Sauteed with fresh bell peppers, snow peas, carrots, onions, broccoli, celery, cashews and chili paste.
- Lunch: Pad King (Ginger) \$13.15 Combo**
Stir fried fresh bell peppers, carrots, snow peas, onions, mushrooms, scallions and shredded ginger.
- Lunch: Pad Bai Kra Prow \$13.15 Combo**
Sauteed carrots, onions, bell peppers, scallions, Thai basil with chili paste.
- Lunch: Thai Sweet & Sour \$13.15 Combo**
Thai style sauteed fresh bell peppers, onions, cucumbers, tomatoes, pineapple and scallions with sweet and sour sauce.
- Lunch: Garlic & Black Pepper \$13.15 Combo**

- deliciously roasted with outstanding panang sauce on top.*
- Dinner: TupTim Duck \$23.05**
Tender duck well-seasoned and deliciously roasted with tuptim sauce on a bed of steamed veggies.
- Dinner: Slam Chicken \$20.85**
Lightly deep fried chicken topped with sauteed onions, cashews, pineapple, mushrooms and chili paste.
- Dinner: Moo Choo Chee \$19.75 (Boneless Pork Chop)**
Grilled pork tenderloin with light roasted red curry and kaffir leaves.

DINNER NOODLES

5p-10p

- Dinner: Pad Thai**
Stir fried noodles with bean sprouts, scallions, ground peanuts and eggs.
- Dinner: Pad See Ew**
Stir fried flat rice noodles, egg, broccoli and carrots.
- Dinner: Pad Woon Sen**
Stir fried bean threads with egg, carrots, bell peppers and onions.
- Dinner: Pad Drunken Noodles**
Stir fried flat rice noodles with spices, egg, onions, bell peppers, tomatoes, mushrooms, broccoli, carrots and Thai basil.
- Dinner: Pad Lad Na**
Stir fried flat rice noodles topped with broccoli and brown gravy.
- Dinner: Thai Spaghetti**
Soft egg noodles stir fried with egg, carrots, bell peppers, onions, broccoli, celery, snow peas and light brown sauce.
- Dinner: Lad Nah**
Stir fried with broccoli in Thai gravy over a bed of wide rice noodles.

DINNER NOODLE COMBO

5p-10p

- Dinner: Pad Thai Combo \$18.65**
Stir fried noodles with bean sprouts, scallions, ground peanuts and eggs.
- Dinner: Pad See Ew Combo \$18.65**
Stir fried flat rice noodles, egg, broccoli and carrots.
- Dinner: Pad Woon Sen Combo \$18.65**
Stir fried bean threads with egg, carrots, bell peppers and onions.
- Dinner: Pad Drunken Noodles \$18.65 Combo**
Stir fried flat rice noodles with spices, egg, onions, bell peppers, tomatoes, mushrooms, broccoli, carrots and Thai basil.
- Dinner: Pad Lad Na Combo \$18.65**
Stir fried flat rice noodles topped with broccoli and brown gravy.
- Dinner: Thai Spaghetti Combo \$18.65**
Soft egg noodles stir fried with egg, carrots, bell peppers, onions, broccoli, celery, snow peas and light brown sauce.
- Dinner: Lad Nah Combo \$18.65**
Stir fried with broccoli in Thai gravy over a bed of wide rice noodles.

Sauteed garlic sauce with peppers and mixed vegetables.

Lunch: Pad Prik King Combo \$13.15

Thai style sauteed with a mild spice of prik khing paste, green beans and red bell peppers.

Lunch: Pad Prik Combo \$13.15

Spicy stir fry of chili paste, green beans, bell peppers, bamboo shoots, onions and thai basil.

Lunch: Garden Vegetables Combo \$13.15

Stir fried mixed vegetables with fresh garlic brown sauce.

Lunch: Pad Broccoli Combo \$13.15

Sauteed broccoli, carrots and mushrooms in a light brown sauce.

Lunch: Amazing Combo \$13.15

Steamed broccoli on a bed of sauteed peanut sauce.

Lunch: Pad Eggplant Combo \$13.15

Thai style sauteed eggplant, onions, bell peppers, scallions, thai basil and chili paste.

LUNCH NOODLES

11a-3p

Lunch: Pad Thai

Stir fried mixed vegetables with fresh garlic brown sauce.

Lunch: Pad See Ew

Stir fried flat rice noodles, egg, broccoli and carrots.

Lunch: Pad Woon Sen

Stir fried bean threads with egg, carrots, bell peppers and onions.

Lunch: Pad Drunken Noodles

Stir fried flat rice noodles with spices, egg, onions, bell peppers, tomatoes, mushrooms, broccoli, carrots and Thai basil.

Lunch: Pad Lad Na

Stir fried flat rice noodles topped with broccoli and brown gravy.

Lunch: Thai Spaghetti

Soft egg noodles stir fried with egg, carrots, bell peppers, onions, broccoli, celery, snow peas and light brown sauce.

Lunch: Lad Nah

Stir fried with broccoli in Thai gravy over a bed of wide rice noodles.

LUNCH NOODLE COMBO

11a-3p

Lunch: Pad Thai Combo \$13.15

Stir fried noodles with bean sprouts, scallions, ground peanuts and eggs.

Lunch: Pad See Ew Combo \$13.15

Stir fried flat rice noodles, egg, broccoli and carrots.

Lunch: Pad Woon Sen Combo \$13.15

Stir fried bean threads with egg, carrots, bell peppers and onions.

Lunch: Pad Drunken Noodles Combo \$13.15

Stir fried flat rice noodles with spices, egg, onions, bell peppers, tomatoes, mushrooms, broccoli, carrots and Thai basil.

Lunch: Pad Lad Na Combo \$13.15

Stir fried flat rice noodles topped with broccoli and brown gravy.

Lunch: Thai Spaghetti Combo \$13.15

Soft egg noodles stir fried with egg, carrots, bell peppers, onions, broccoli, celery, snow peas and light brown sauce.

Lunch: Lad Nah Combo \$13.15

Stir fried with broccoli in Thai gravy over a bed of wide rice noodles.

LUNCH FRIED RICE

11a-3p

Lunch: Thai Fried Rice

Stir fried jasmine rice with egg, broccoli, carrots, snow peas and onions.

Lunch: Spicy Basil Fried Rice

Stir fried jasmine rice with thai basil, carrots, bell peppers, snow peas, onions and chili paste.

Lunch: Pineapple Fried Rice

Stir fried jasmine rice with egg, onions, pineapple, raisins, cashews and curry powder

Lunch: Fried Chicken Wings (6) \$8.75

LUNCH FRIED RICE COMBO

11a-3p

Lunch: Spicy Basil Fried Rice \$13.15

Combo

Stir fried jasmine rice with thai basil, carrots, bell peppers, snow peas, onions and chili paste.

Lunch: Fried Rice, Fried \$14.25

Chicken Wings (6)

Lunch: Pineapple Fried Rice \$13.15

Combo

Stir fried jasmine rice with egg, onions, pineapple, raisins, cashews and curry powder.

LUNCH CURRY DISHES

11a-3p

Lunch: Panang

The traditional panang curry with dahong curry paste, coconut milk and mixed vegetables.

Lunch: Red Curry

Mild red curry paste, coconut milk, oats, bell peppers, green beans, Thai eggplant, pineapple and thai basil.

Lunch: Green Curry

Green curry paste, coconut milk, bell peppers, green beans, bamboo shoots, Thai basil and Thai eggplant.

Lunch: Massaman Curry

Slowly cooked with Thai massaman curry powder, carrots, onions and cashews.

Lunch: Gang Garee

Yellow curry paste, coconut milk, potatoes, red bell peppers and onions.

Lunch: Jungle Curry

Red curry paste, bamboo shoots, bell peppers and mixed herbs.

LUNCH CURRY DISH COMBO

11a-3p

Lunch: Panang Combo \$14.25

The traditional panang curry with dahong curry paste, coconut milk and mixed vegetables.

Lunch: Red Curry Combo \$14.25

Mild red curry paste, coconut milk, oats, bell peppers, green beans, Thai eggplant, pineapple and thai basil.

Lunch: Green Curry Combo \$18.65

Green curry paste, coconut milk, bell peppers, green beans, bamboo shoots, Thai basil and Thai eggplant.

Lunch: Massaman Curry \$14.25

Combo

Slowly cooked with Thai massaman curry powder, carrots, onions and cashews.

Lunch: Gang Garee Combo \$14.25

Yellow curry paste, coconut milk,

*potatoes, red bell peppers and
onions.*

Lunch: Jungle Curry Combo \$14.25

*Red curry paste, bamboo shoots,
bell peppers and mixed herbs.*