

Our Story

In 1982, Kamphon Jeenwong Milburn perfected her homemade egg roll recipe which was the catalyst taking her passion for cooking from her home kitchen to the masses! The first venture was launched in 1982 in Cleveland, Ohio. Shortly afterwards, the family moved to Delaware and, along with the arrival of Kamphon's mother, Srida "Yai" Jeenwong, opened a small shop in Boothwyn, PA. The menu was expanded and "Yai" passed down many recipes to her daughter and grandchildren, Chai and Wit. In 2000, the family relocated their business to Wilmington's Riverfront Market with their restaurant, "Jeenwong's Thai Cuisine."

After 29 years, the family has expanded their business with the opening of "Ubon Thai Cuisine" in 2011. They plan to keep the tradition going by creating dishes specific to the family's home region, Ubon, Thailand, also known as Isaan Thailand, as well as creating new and exciting recipes!

We hope you enjoy every bite!

Chok Dee! (Best Of luck to you)

Appetizers

Yai's Signature Rolls

This is grandma's recipe! Freshly chopped turkey, chicken, shrimp, lobster meat, crab, and vegetables wrapped in an egg noodle then fried. Served with our signature Ubon house dipping sauce. **9.5**

Momochas

Minced crab, turkey, chicken, shrimp, and vegetables wrapped in a thin egg noodle, steamed and then pan seared. Served with our signature Ubon dipping sauce. **9**

Lemongrass Lollipops

Minced chicken, chilies, vegetables, and lemon grass wrapped on a skewer grilled to a golden brown and served with Ubon's house sauce **10**

The Thai Guy's Wings

Wings marinated in Thai herbs and spices. Then sautéed in our homemade chili sauce. **10**

Ma's Penang Meatballs

A Jeenwong specialty dish using the family recipe of sautéed beef and pork meatballs and vegetables swimming in Penang curry! (We also serve 100% turkey meat balls upon request). **8**

Isaan Sate'

A popular local food found in Thailand. Chicken or Vegetables grilled on a skewer and served with peanut sauce. Vegetable **7.5** Chicken **9.5** Chicken & Vegetable **8.5**

Dancing Shrimp

Whole shrimp blanketed with minced vegetables, and chicken, then wrapped in a crispy skin. Served with sweet chili sauce. **12**

Veggie Spring Roll

Sautéed vegetables wrapped in a crispy rice paper and served with Ubon's house sauce. **6.5**

Golden Vegetables

Fresh vegetables fried in a light batter. Served with Ubon's dipping sauce. **9**

Ubon Beef Chips

Traditional beef jerky accompanied with Jasmine rice. This is a great snack food while drinking a Singha Beer. **8**

Lotus Flower

Sliced tofu marinated in Thai herbs and pan fried. Served with Thai Chili sauce. **8**

The Floating Market

Feel like you're at the Ratchaburi Market with our sampler platter. It's a great combination of Dancing Shrimp, Yai's Signature Rolls, Momochas, Veggie Spring Rolls, and Thai Guy's Hot Wings. **19.5**

Some dishes may be made vegetarian or vegan - please ask your server.

The consumption of raw undercooked food such as eggs, shellfish and/or meats can greatly increase your chance of contracting foodborne illness.

Salads

Very popular salads in Ubon Thailand which are great with a side of rice

Som Tam

Shredded green papaya and carrots, with tomatoes, long beans, and other Thai herbs and spices. Topped with grilled shrimp and peanuts. **9.5**

Neua Naam Tok

Ubon's spicy, flank steak salad. A mouth-watering mixture of shallots, tomatoes, cilantro, and toasted rice powder in our lime chili dressing. **11.5**

Larp Kai

Minced chicken, shallots, mint, cilantro, toasted rice powder, and chilies on top of a bed of fresh mixed greens in our lime chili dressing. **11**

Yum Woon Sen

Chilled mung bean glass noodles, carrots, shallots, cashew nuts, with either shrimp or chicken in a spicy lime sauce. Chicken **10** or Shrimp **11.5**

Soups

Tom Yum

Lemongrass soup with mushrooms, broccoli, cauliflower, onions, and bell peppers with a hot, spicy and sour flavor. Chicken **4.5** or Shrimp **5.5**

Tom Kar

Creamy coconut soup with galangal, mushrooms, broccoli, cauliflower, onions, and bell peppers. Very rich and flavorful with a hint of sour. Chicken **4.5** or Shrimp **5.5**

Curry Entrees

Served with traditional Jasmine or Brown Rice
All curry dishes are made with coconut milk

Tofu **13**, Chicken **15**, Steak **16**, Shrimp **17.5**, or Duck **18.5**

Gaeng Khiao Wan

Green curry with mixed vegetables, Thai basil, and chilies. Green Curry is known for being the spiciest

Gaeng Deang

Red curry with mixed vegetables, Thai basil, and freshly sliced pineapples which provide a hint of sweetness backed by a spicy kick from the curry.

Gaeng Garee

Yellow curry with potatoes, carrots, and onions, gives this curry a good kick with bold flavor

Massaman

Coming from southern Thailand, this fragrant curry blends crushed peanuts and lemongrass, carrots, onions, and potatoes together with warm spices.

Noodles and Rice

Ubun Fried Rice

A flavorful mix of stir-fried rice with eggs, vegetables, basil, and chilies.

Tofu **9.5**, Chicken **10**, Steak **10.5**, Shrimp **12.5**, Crab **14**, Duck **18**, Scallops **20**

Pad See Ew

A local dish served in Thailand. It's a stir-fried wide rice noodle with Chinese broccoli, carrots, eggs, and sautéed with our specialty sauce.

Tofu **12**, Chicken **13**, Beef **14**, Shrimp **15**, Crab **16**, Duck **18**

Kweitel Pad Khi Mao

Stir fried wide rice noodles with basil, bell peppers, bamboo, carrots, onions, Thai herbs, and seasonings in our homemade spicy sauce.

Tofu **12**, Chicken **13**, Beef **14**, Shrimp **15**, Crab **16**, Duck **18**

Pad Thai

The staple Thai dish of America. Stir-fried thin rice noodles, fresh vegetables (carrots, bean sprouts, cauliflower, & broccoli), and tofu in a special Ubun sauce. Peanuts are optional.

Tofu **12**, Chicken **13**, Beef **14**, Shrimp **15**, Crab **16**, Duck **18**

Stir-Fry Entrees

Served with a side of Jasmine or Brown Rice

Tofu **11**, Chicken **12**, Steak **13**, Shrimp **14.5**, or Duck **18**

Pad Kar Prow

Sautéed Thai basil with onions, bell peppers, bamboo, carrots, and string beans in a spicy basil garlic sauce.

Pad Khing

Sautéed with fresh ginger, onion, bell peppers, baby corn, carrots, and mushrooms in our homemade sauce.

Pad Mango

Sautéed mangos and vegetables (baby corn, carrots, bell peppers, onions, & broccoli) in our Ubon mango sauce.

Cashew Stir Fry

Mixed vegetables (baby corn, carrots, bell peppers, onions, & broccoli) stir-fried with cashews in our homemade sauce.

Drinks

Soft Drinks

Coke, Diet Coke, Ginger Ale, Raspberry Iced-Tea, Sprite,
Orange Juice, Cranberry Juice, Unsweet Iced-Tea **2.5**

Ubon Thai Tea **3**

Ubon Thai Coffee **3**

Hot coffee **2**

Hot tea **2**

Desserts

Ubon proudly serves “**Desserts by Dana**”

Chef Dana Herbert was the 2011 winner of TLC’s “Next Great Baker” and has won the Best of Delaware award multiple years. Chef Dana creates unique desserts exclusively for Ubon.

Try one of our dessert specialties by Dana and our own Ubon Thai desserts!

Ask one of our servers for more details.

Gratuity can be added at our discretion

Wines

<u>Whites</u>	gls/btl	<u>Reds</u>	gls/btl
Domino Moscato, CA		Robert Mondavi Red Coastal Crush	
House Moscato		Xplorador Carmenere, Chile	
Banfi A Le Rime Pinot Grigio, CA		Roscato Rosso Dolce, Italy	
Simply Naked Pinot Grigio, CA		Gnarly Head Pinot Noir, CA	
House Pinot Grigio		Parducci Pinot Noir, CA	
Rex Goliath Pink Pinot Grigio, CA		Rex Goliath Merlot, CA	
BluFeld Riesling, Germany		House Merlot	
Natura Sauvignon Blanc (Organic), Chile		Alta Vista Malbec, Argentina	
Natura Chardonnay (Organic), Chile		Guenoc Petite Sirah, CA	
Simply Naked (Unoaked) Chardonnay, CA		Ravenswood Zinfandel, CA	
House Chardonnay		Simply Naked Cabernet Sauvignon, CA	
		Kenwood Cabernet Sauvignon, CA	
		House Cabernet Sauvignon	
		Wine Men of Gotham Shiraz, Australia	

Beers on Tap

Rotating/Seasonal Taps

Please ask your server or bartender

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Bottled Beers

Asian

Singha (Thailand)	5.0%	Chang (Thailand)	5.0%
Sapporo (Japan) 22 oz.	4.8%		

American Craft

16 Mile Blue's Golden Ale (DE)	5.9%	16 Mile Old Court Ale (DE)	6.1%
Abita Purple Haze (LA)	4.2%	Brooklyn Blast (NY)	8.5%
Lagunitas Lil Sumpin Sumpin (CA)	7.5%	Twin Lakes Pale Ale (DE)	5.5%
Oskar Blues Old Chubb (NC)	8.0%	Heavy Seas Red Sky At Night (MD)	7.5%
Weyerbacher Merry Monks (PA)	9.3%	Sixpoint Resin (NY)	9.1%
Cisco Brewers Whale's Tale Pale Ale (MA)	5.6%		

Domestic & Import

Amstel Light (Netherlands)	3.5%	Blue Moon (USA)	5.4%
Dos Equis (Mexico)	4.6%	Heineken (Netherlands)	5.0%
Miller Lite (USA)	4.1%	Strongbow Gold (Belgium)	5.0%
Yuengling (USA)	4.4%	Crabbies Ginger Beer (UK)	4.8%
Palm (Belgium)	5.4%		

Signature Cocktails

The Bangkok

Venture to Bangkok, where I first tasted Australian cherries accompanied with whiskey while staring at the skyline at the Baiyoke hotel. Rye whiskey, cherry wine, lemon juice, & cherry bitters

9.

Ubun Rama King

Always a welcome sight the day after a pleasurable night of drinking, our bloody mary will hit you with savory flavor and a tad bit of heat.

9.

Heavenly Berry Cosmo

A recent house favorite, using berry vodka, Cointreau, and fresh lime juice. Advise your server/bartender whether you prefer it more tart or sweet.

9.

Blue Samui

The island of Ko Samui is absolutely lovely and oh so relaxing! We emulated that in our cocktail with hints of orange, coconut and fresh citrus juices.

8.

Ubun Coconut Water

Our version of a Long Island Iced Tea with a coconut twist. If Prohibition happened in Thailand, this would have been the drink snuck around the beaches.

10.

Hibiscus Breeze

Many islanders love the flavor of the hibiscus flower and we do too. A simply tasty cocktail with bold hibiscus and coconut flavor!

7.

Basil Mojito

Basil in a mojito? Yes! Thai sweet basil muddled with fresh lime juice, a nice pour of Bombay Sapphire gin, then sweetened to create our delightfully, refreshing drink.

9.

Heaven Sent

You will sing and praise when you taste this delightful cocktail made with citrus vodka, elderflower liqueur, and fresh orange and lemon juice.

8.

Thai Passion

Rich Courvoisier cognac with Grand Marnier, Passion Fruit Vodka, and Orange Juice. Relax and imbibe in style.

9.

Chai's Apple Martini

*Bold, fresh apple and lime flavors play whimsically together. Can add **ginger** liqueur for a twist on this classic elixir.*

8.

Jazzy Cucumbertini

A house favorite: boasting fresh citrus, mint, elderflower & cucumber flavor. Refreshing & goes well with spicy food.

9.

Lime In De Coconut

Refreshingly coconutty and tart! Delicious coconut vodka and fresh lime juice will remind you of island bliss!

8.

Lemongrass Whiskey

Fusion of Thai & American flavors; Kentucky bourbon & lemony lemongrass, perfectly mixed with sweet elderflower. A worldly nectar meant to be sipped & savored.

9.

Citrus Ginger Pear Martini

Fresh tasting lemon, ginger and pear flavors permeate this cocktail meant to be enjoyed with a smile and a spicy dish.

8.

Boykin's Mojito

We start off with a healthy pour of Pyrat premium rum, lovingly muddle some limes & mint, sweeten, then serve with a Thai smile.

9.

Jody's Red Lotus

Ubun ladies' love our vibrantly red cocktail of sweet lychee fruit, Absolut vodka & a splash of cranberry juice for balance.

8.

Signature After Dinner Cocktails

Samoa Johnson's Chocolate Pretzel

Sweet & rich chocolate accompanied by a salted rim equals tastebud bliss!

8.

Nutty Caramel Latte

A house favorite and often drank as a dessert. It tastes just like its name.

8.