

LUNCH SPECIAL



11:00AM - 3:00PM

Monday - Friday (except Holiday)

Dine-in Only

STARTERS (pick one)

- Crispy Spring Rolls
- Fried Tofu
- Crispy Wontons
- Green Salad with Peanut Dressing

ENTREES (pick one)

(Chicken, Pork, Beef, Veggie or Tofu)

- Pad Thai Noodles
- Drunken Noodles
- Ka Prow
- Ginger Perfect
- Veggie Delight
- Green Curry
- Panang Curry

SOUPS

TOM YUM CHICKEN

Chicken, mushrooms, tomatoes in a spicy lemon grass soup



TOM YUM SHRIMP

Shrimp, mushroom, tomatoes in a spicy lemon grass soup



TOM KA CHICKEN

Chicken, mushroom in a spicy coconut milk soup



WONTON SOUP

Shrimp and chicken wontons, Napa Cabbage in clear broth

VEGETABLE SOUP

Seasonal vegetable in clear broth



SALADS

NUM TOK

Grilled flank steak thinly sliced with ground chili and onion tossed with spicy lime dressing



LARB GAI

Tossed ground chicken, red onion, cilantro and lettuce with spicy lime dressing



YUM WOON SEN

Minced chicken, shrimps, bean thread noodles and peanut tossed with spicy lime dressing



SOM TUM

(2) Grilled shrimps, Julienne green papaya, peanuts, string beans, and tomatoes with spicy lime dressing



SISTERS GREEN SALAD

Fresh mixed green salad with peanut dressing and fried wonton skins



APPETIZERS

CRISPY SPRING ROLLS

Deep fried veggie spring roll served with house sweet & sour sauce

GARDEN ROLLS

Rice paper roll with fresh green served with house sweet & sour sauce and ground peanut

TOFU TOD

Deep fried tofu served with house sweet & source sauce and ground peanut

CRISPY WONTONS

Deep fried wontons with minced chicken stuff served with house sweet & sour sauce

BIKINI SHRIMP

Shrimp wrapped with spring roll skin and fried served with house sweet & sour sauce

CHICKEN SATAY

Marinated chicken skewers, grilled and served with Peanut sauce and Thai cucumber relish

CURRY PUFF

Fried puff pastry with curry, minced chicken, potatoes served with Thai cucumber relish

HOY JOR

Deep Fried Pork with crabmeat wrapped in dried bean curd serv with plum sauce

FISH CAKE

Spicy curry fish cake served with Thai cucumber relish and ground peanut

LARB GAI TOD

Deep fried Thai Style chicken Larb

FRIED CHIVE DUMPLINGS

Deep fried chive dumpling with spicy sweet soy sauce

ANGEL WING

Thai Style chicken wings deep fried served with sweet chili sauce

ROTI GREEN CURRY

Creamy green curry served with crispy baked Indian style flat bread

DONALD ROLLS

Duck, Scallion wrapped with roti canai with house special sauce

E-SARN SAUSAGE

Grilled Thai famous north-eastern style cured sausage stuffed with pork, garlic, white pepper, glass noodles and rice

STEAMED DUMPLINGS

Steamed dumplings stuffed with pork and shrimp, fried garlic served with sweet soy sauce

FRIED CALAMARI

Seasoning fried squid rings served with house sweet & sour sauce



ENTREE CHOICE

- Chicken / Pork / Tofu or Veggie
- Beef
- Combo (Beef, Chicken and Pork)
- Shrimp
- Seafood

STIRRED - FRY

(SERVED WITH WHITE RICE)

KA PROW

Sautéed with ground fresh pepper, garlic, and Thai basil leaves



GINGER PERFECT

Sautéed with fresh ginger, onions, scallions and mushrooms in a soy bean sauce



GARLIC LOVER

Sautéed roasted garlic and white pepper siding with steam broccoli



CASHEW NUT

Sautéed with golden roasted cashew nuts, and scallions in a house special sauce



VEGGIE DELIGHT

Sautéed with mixed vegetables in a light garlic sauce



PIK KHING

Sautéed with string bean, red pepper and basil in spicy red curry paste



SPICY EGGPLANT

Eggplant stirred fry with basil in chili black bean sauce



SWEET SOUR

Stired fried Tomato, Onion, Pineapple, Red bell pepper in sweet sour sauce



NOODLES

PAD THAI

Thin rice noodles with bean sprouts, red bean curd, crushed peanuts, scallion, and egg



DRUNKEN NOODLES

Wide rice noodles pan-fried with chili, garlic, basil leaves, onions, and tomatoes



PAD LAD NA

Sautéed with Chinese broccoli in light brown gravy on top of pan fried wide rice noodles



PAD SEE EW

Pan fried wide rice noodles, egg, and Chinese broccoli in sweet soy sauce



FRIED RICE

THAI FRIED RICE

Chef's special fried rice with egg, scallion, onion and tomatoes



KA PROW FRIED RICE

Spicy fried rice with basil and chili pepper



SISTERS FRIED RICE

Chicken & Shrimp fried rice with egg, pineapple, scallion and cashew nuts



CRABMEAT FRIED RICE

Jumbo lump crabmeat fried rice with scallion, celery, tomatoes and egg



RED CURRY

Red curry paste, eggplants, bamboo shoots, sweet basil, bell pepper in coconut milk



GREEN CURRY

Green curry paste, eggplants, bamboo shoots, sweet basil, bell pepper in coconut milk



PANANG CURRY

Spicy creamy red curry sauce sprinkled with kefir lime leaves siding with broccoli



MASSAMAN CURRY

Homemade red curry coconut milk with peanuts, onions and potatoes



YELLOW CURRY

Homemade yellow curry with coconut milk, onions, potatoes



CURRY

SERVED WITH WHITE RICE

SIDE ORDER & EXTRA

SIDES

- Steam Rice
- Brown Rice
- Sticky Rice
- Roti Flat Bread

- Steam Noodles
- Steam Mixed Veggie
- Steam Broccoli
- Peanut sauce

EXTRA

- Chicken, Beef or Pork
- Veggie or Tofu
- Shrimp
- Seafood
- Egg

CHEF MOO RECOMMENDATION

GAI GROB KA PROW

Crispy chicken with basil and chili garlic sauce

CRISPY DUCK CURRY

Boneless duck deep fried in a light batter with spicy red curry with coconut milk, basil, pineapple and cherry tomatoes

CRISPY DUCK KA PROW

Boneless duck deep fried in a light batter, topped with basil in spicy chili with garlic sauce

CRISPY EGGPLANT

Light battered crispy eggplant topped with basil, chili and garlic sauce

PANANG SALMON

Salmon steak in red curry sauce, basil and broccoli

SOM TUM SET

Papaya salad with Thai style grilled chicken and sticky rice

POTTERY SHRIMP

Shrimps with glass noodles, mushroom, napa cabbage, ginger, onions, scallions, and crabmeat

CRISPY FILET FISH

Deep fried crispy fillet tilapia with a tangy spicy chili garlic sauce and basil leaves

PLA YUM MANGO

Crispy Tilapia top with spicy mango salad

PHUKET ISLAND

Exotic Thai spices with fresh seafood combinations and coconut milk

CRISPY WHOLE FLOUNDER

(MARKET PRICE)

Crispy whole flounder with your choice of one topping:

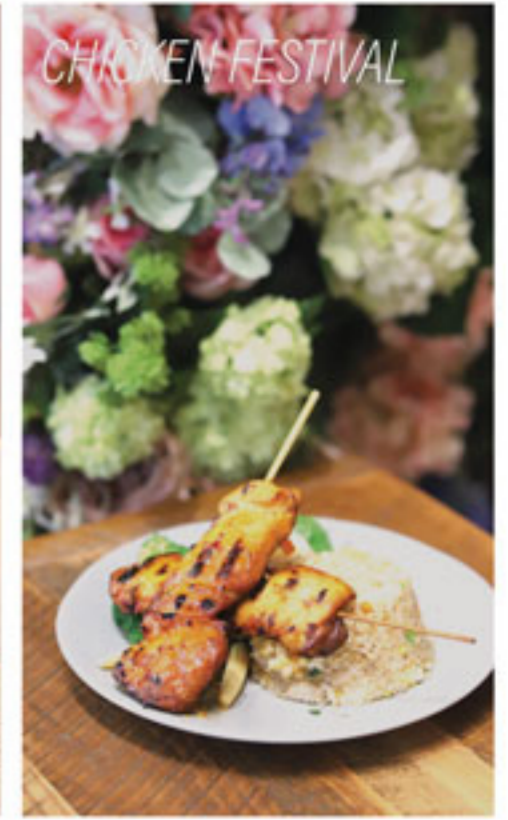
- Chili, basil, and garlic sauce
- Mushrooms, ginger, and black bean sauce



CRYING TIGER



CRISPY DUCK KA PROW



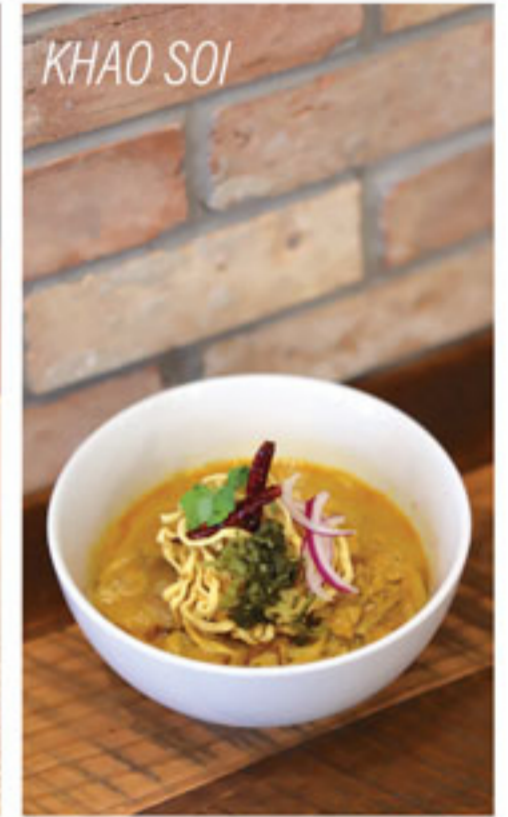
CHICKEN FESTIVAL



PHUKET ISLAND



POTTERY SHRIMP



KHAO SOI

THAI STREET FOOD

The proliferation of Thailand's street food culture is attributed to both internal and external factors: the Thai way of life that revolved around agriculture and food production, the rich culinary tradition, the readily accessible and affordable food is engrained in Thai culture, rapid urbanization that created local demand and subsequently opportunities in food service especially in urban areas, as well as rising demand for local foods by foreign visitors.

KANA MOO GROB

Chinese broccoli with crispy pork belly

MOO GROB BASIL

Crispy pork belly with chili and basil

CRYING TIGER

Thai style grilled steak with spicy chili sauce and sticky rice

CHICKEN FESTIVAL

Grilled chicken Thai style with choice of Lo mien or fried rice

SUKIYAKI

Clear noodle, seafood, egg, cabbage with house special sauce

NOODLES TOM YUM

Thin noodles soup with minced chicken, fish ball, beansprout and ground peanut

YEN-TA-4

A must try flat rice noodles pink soup serve with fish balls, squids & shrimps, fried tofu with Chinese broccoli and crispy wonton

BAMEE POO MOO-DANG

Egg noodles, roasted pork, crabmeat and Chinese broccoli

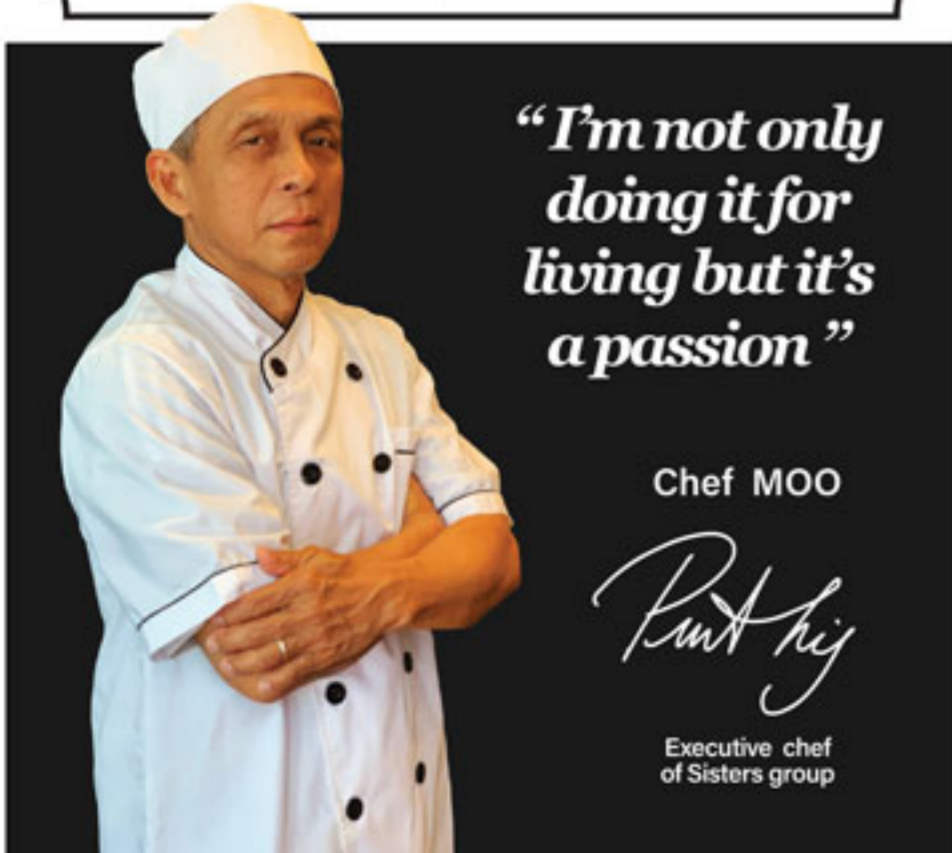
BEEF / PORK NOODLES SOUP

Thai style thin rice noodle in a spice brown broth dish with meatballs in a bed of Chinese broccoli

KHAO SOI

Northern Thai-inspired chicken curry soup surprising depth of flavor served with crispy egg noodles

Very Good 



"I'm not only doing it for living but it's a passion"

Chef MOO

Punt Hij

Executive chef of Sisters group

* All our dishes are made to order so if you fancy something different please ask your server *
 * Deep-fried item choose from the gluten-free menu will be fried in the same oil with non gluten-free dishes *
Gratuity of 20% will be added for party of 6 or more

SPICY LEVEL

All our spicy food will come with medium spicy level and all our food can be able to adjust the spiciness by level, please feel free to ask your server for your need.

1

NO SPICY

2

MILD SPICY

3

MEDIUM SPICY

4

SPICY

5

THAI SPICY



INDICATED SPICY



INDICATED CAN MAKE GLUTEN FREE

DESSERT & COFFEE



Croissant

- Butter croissant
- Ham & cheese croissant
- Sausage, egg & cheese croissant
- Spinach & cheese croissant

Dessert

- Sweet stickyrice & mango
- Magnolia cream crepe
- Lychee raspberry cheesecake

Thai toast

- Thai toast milo chunchy
- Thai toast thai pandan
- Thai toast thai tea
- Thai toast chili shredded pork
- Oreo cream
- Foi-Thong cream

Homemade cake

- Soft chocolate cake
- Thai tea soft cake
- Matcha chocolate cake
- Strawberry shortcake
- Green tea soft cake
- Cappuccino cake
- Soft coconut cake

Crispy crepe

- Spinach & cheese crepe
- Ham & cheese crepe
- Sausage egg & cheese crepe
- Chicken & basil pesto crepe
- Sweet chili & shredded pork crepe
- Crab salad crepe
- Strawberry custard crepe
- Nutella banana crepe
- Soft nutella banana strawberry icecream

Add on for crepe

- | | | |
|------------|------------------|-------------|
| Chicken | American Cheese | Spinach |
| Sausage | Nuttella sauce | Basil |
| Ham | Green tea sauce | Banana |
| Egg | Strawberry sauce | Strawberry |
| Foi-tong | Sriracha mayo | Sweet chili |
| Crab stick | Mayonnaise | |
| Mochi | | |



Coffee & Tea

Espresso	hot	4	
Flat white	hot	4	
Americano	hot	4.5	cold 5.5
Cappuccino	hot	5	cold 6
Latte	hot	5	cold 6
Mocha	hot	5.5	cold 6.5
Caramel macchiato	hot	5.5	cold 6.5
White choc mocha	hot	5.5	cold 6.5
Hot tea	hot	3	
Earl gray/Jasmine/Greentea/Blacktea			

Specialty Hot Latte

Purple potato latte	6
Milk tea latte	6
Matcha green tea latte	6
Chocolate malt latte	6
Thai tea latte	6
Premium chocolate latte	6
Aun-chun tea latte	6
Rose tea latte	6

Specialty Iced Latte

Thai tea latte	7
Milk tea latte	7
Matcha latte	7
Purple potato	7.5
Chocolate malt	7.5
Premium choc	6.5
Aun-chun tea	6.5
Rose tea	6.5
Sapphire ice coffee	6.5
Brown sugar	7.5

Refreshing drink

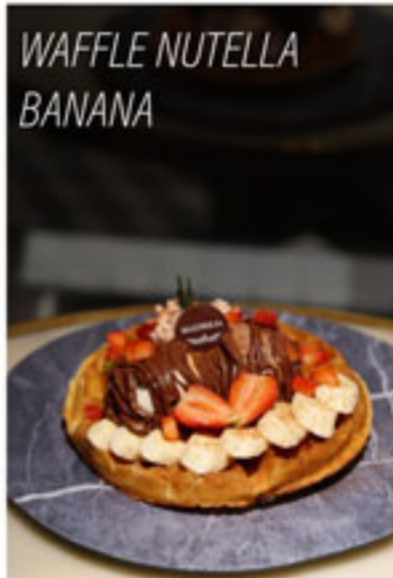
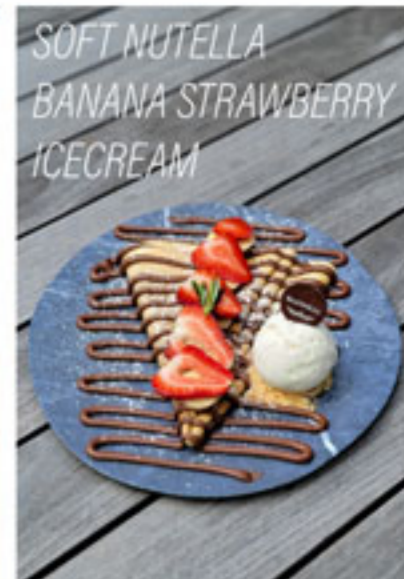
- Ruby lychee
- Pineapple passion
- Tropical punch
- Rose tea lemonade
- Aun-chun lemonade
- Fresh lemonade
- Lemon thai tea
- Strawberry yogurt
- Mango yogurt

Magnolia sparkle

- Pomegranate
- Green apple
- Strawberry
- Passion fruit
- Blue hawaii



THAI O.G. *THAI ICED TEA *THAI ICED COFFEE



Tammie in a comfortable posture waiting to welcome customers in the Alexandria location

Sisters Alexandria

With the great opportunity that we got from Edens, We don't have to considering long to say Yes! to this project! We have partnered with them since 2015, with the great relationships, we have no doubt to just rock it! All the pictures already came to my head when it come to Old Town Alexandria, now the question was what we wanted to do and how?

4500 sf is something that quite big for us because my first Sisters location was born in 2012 in Fairfax City with the tiny 40 seats restaurant, after that we have expanded sisters 2 to the busy Mosaic districts location in 2015 and last year we launched the Cabin John in Potomac as the 3rd lactation.

Alexandria will be the great spot to be our 4th Sisters Thai location for us because it's on the other side of VA and I think Sisters Thai will make it through with our longtime quality foods that we know that our fans will be there for us.

We wanted to give this space a great and special addition by added my local dessert shop that I have in Vienna VA called Magnolia Dessert Bar & Coffee. Magnolia has a special characteristic that people will fall in love very easily, I can tell, so the concept of putting 2 stores in one space has begun, so we created Sisters Thai space and put Magnolia shop inside

At Sisters Thai, we are well known about the decoration and of course we have to bring our signature bookshelf, King of Thailand portrait to the space, this space, we decided to paint him on the brick wall instead of oil paint on canvas like usual. Sisters Thai there is like the sisters are now grown up strong and confidence that's why she look more deep in color and tone.

Magnolia shop is presenting feminine side of the space! Girls and women who loves to eat out her friends. We find the flowers is the key to make it stand out because I have put some flowers detail from the original one in Vienna to here. We created the flower pieces on the entrance we called "Magnolia Grand Garland" by putting beautiful silk flowers to make it a Spot for picture that I hope people are going to enjoy it!

We wanted to provide the best ambiance that our guests will enjoy every single minute while dining with us, 15 feet high ceiling, marble and reclaimed wood table top to Thanks our guests for all their supports.

The dessert shop has a full ability to do something like the original one in Vienna. Magnolia has both desserts and drinks. Our desserts are made to order as well as drinks. Customers will be able to get both menu from the hostess or you can come just dessert if you want.

This space has a lot of effort and a lot of memorable to us. It came out like what we expected even the situation is not normal. We will be here and continuing to make our dreams come through. We hope you guys gonna give us a try and love it!

Thanks
Tammie

WE LOVE TO DO

Free Delivery
Within 3 miles Min. \$25
Between 3-4 miles Min. \$40



THE EXTRAORDINARY CAFE

Sisters at Old Town North Alexandria @sistersalexandria