

APPETIZERS

- 1. **My Thai Spring Roll** Deep fried spring rolls stuffed with mixed vegetables and 12
vermicelli noodles served with our homemade plum sauce.
- 2. **Mussel Frites** Mussels in a Thai red curry sauce served on top of french fries, 20
and garnished with cilantro and lime
- 3. **Crispy Chicken Skins** Crispy fried chicken skins with Thai chilis, roasted garlic, 15
green onions, and pepper salt.
- 4. **Wings** Crispy fried chicken wings with choice of salt & pepper, sweet Thai chili or ... 18
Sriracha hot sauce.
- 5. **Tao Hoo Tod** Lightly fried soft tofu served with our homemade plum sauce & 12
ground roasted peanuts.

SALADS

- 6. **Papaya Salad** Shredded green papaya, carrots and tomatoes tossed in fresh lime 16
& Thai chili dressing topped with roasted peanuts.
... ADD Prawns \$8
- 7. **Nam Tok** Choice of marinated sliced beef or pork mix in with ground toasted 21
sticky rice, shallots, green onions, mint leaves and fresh cilantro tossed in lime
juice & chili.
- 8. **Larb** Minced pork mix in with ground toasted sticky rice, shallots, green onions, 20
fresh mint leaves and fresh cilantro tossed in lime juice & Thai spices.

SOUPS

- Choice of Vegetarian** 13
- Chicken** 13
- Prawns** 14
- 9. **Tom Yum** Hot & sour soup with onions, tomatoes, mushrooms, lemongrass,
galangal and kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.
- 10. **Tom Kha** Hot & sour coconut soup with mushrooms, lemongrass, galangal and
kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.
- 11. **Kaeng Jued Tao Hoo** Clear soup with soft tofu, mixed vegetables and vermicelli 13
noodles, garnished with fresh cilantro and crispy garlic oil.
- 12. **Kaeng Jued Moo Sup** Clear soup with ground pork, mixed vegetables and 13
vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.

MEAT

- 13. Moo Tod Kratiem** Panko-breaded marinated garlic pork served on a bed of 20
sautéed cabbage, carrots, bean sprouts and green onions.
- 14. Gai Pad Med Ma Muang Gai** Sliced chicken sautéed with garlic, bell peppers, 21
carrots, onions, baby corn, broccoli and topped with roasted cashews.
- 15. Pad Prik Khing** Choice of chicken, pork or beef sautéed with garlic, ginger, bell 20
peppers, carrots, onions, baby corn, bamboo shoots and Thai basil in a red curry
sauce.
- 16. Pad Gra Praw Moo Sup** Minced pork sautéed with garlic, bell peppers, carrots, 20
onions, baby corn, Thai basil and Thai chili.
- 17. Pad Preow Waan** Choice of chicken, pork or beef sautéed with pineapples, 20
tomatoes, cucumber, bell peppers, carrots, onions, baby corn in our Thai style
sweet & sour sauce.
- 18. Gai Pad Khing** Sliced chicken sautéed with garlic, carrots, onions, baby corn, 20
black mushroom and green onions in black pepper & ginger sauce.

CURRY

- 19. Gaeng Dang** Chicken simmered in coconut milk & red curry with bell peppers, 20
carrots, bamboo shoots and Thai basil.
- 20. Gaeng Keaw Waan** Chicken simmered in coconut milk & green curry with bell 20
peppers, carrots, bamboo shoots and Thai basil.
- 21. Gaeng Pa Naeng** Chicken simmered in a specialty thick coconut milk & red 21
curry with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves and topped
with ground peanuts.
- 22. Gaeng Massaman** Chicken simmered in coconut milk & massaman curry with 21
bell peppers, carrots, onions, pineapples, potatoes and peanuts.
... Popular curry from the south of Thailand.
- 23. Gaeng Ped Supparod** Roasted duck breast simmered in coconut milk & red 31
curry with pineapples, tomatoes, bell peppers, carrots, bamboo shoots and Thai
basil.

PLEASE NOTE

All curries except Massaman contain shrimp paste, and cannot be removed
Some dishes contain gluten
Please inform server of any food allergies

NOODLES

- Choice of Chicken, Beef, Pork or Vegetarian** 20
- Prawns** 22
- 24. Pad Thai** Rice noodles stir-fried in our homemade tamarind sauce with your choice of protein, eggs, tofu, green onions, bean sprouts and topped with ground roasted peanuts and a fresh lime wedge.
- 25. Spicy Noodles** Rice noodles stir-fried with your choice of protein, eggs, bell peppers, carrots, onions, broccoli, Thai basil and Thai chili.

FRIED RICE

- 26. Kaow Pad** Fried rice with your choice of meat, garlic, eggs, bell peppers, 20
carrots, onions, green onions, garnished with fresh cilantro and a fresh lime wedge.
... ADD \$2 for Prawns
- 27. Kaow Pad Gra Praw** Fried rice with your choice of meat, pineapple, garlic, eggs, 21
bell peppers, carrots, onions, Thai basil, Thai chili and roasted cashews.
... ADD \$2 for Prawns

SEAFOOD

- 28. Pad Gra Praw Goong** Prawns sautéed with garlic, bell peppers, carrots, onions, 25
baby corn, mushrooms, Thai basil and Thai chili.
- 29. Pad Prik Pow Goong** Prawns sautéed with garlic, bell peppers, carrots, onions, ... 25
baby corn and Thai basil in sweet roasted chili paste.
- 30. Pla Sam Rod** Deep fried Cod with garlic, pineapples, bell peppers, carrots, 28
onions and Thai basil sautéed in our special three flavour sauce.
- 31. Gaeng Pa Naeng Pla Tod** Deep fried Cod with bell peppers, carrots, broccoli, 29
Thai basil, kaffir lime leaves tossed in a specialty thick coconut milk & red curry sauce and topped with ground roasted peanuts.

VEGETARIAN

- 32. Pad Puk Ruam** Sautéed mixed vegetables in seasoning sauce and topped with ... 20
our homemade peanut sauce.
- 33. Pad Med Ma Muang Jae** Sautéed tofu with mixed vegetables in seasoning 21
sauce and topped with roasted cashews.
- 34. Pad Prik Khing Jae** Sautéed tofu with ginger, garlic, bell peppers, carrots, 20
onions, baby corn, bamboo shoots and Thai basil in red curry sauce.
- 35. Pad Preow Waan Jae** Sautéed tofu with pineapples, tomatoes, cucumber, bell 20
peppers, carrots, onions and baby corn in Thai style sweet & sour sauce.
- 36. Pad Khing Jae** Sautéed tofu with carrots, onions, baby corn, black mushrooms 20
and green onions in black pepper & ginger sauce.

CHEF'S SPECIALS

37. Salmon Pa Naeng Salmon simmered in a specialty thick coconut milk & red 30
 curry with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves and topped
 with ground roasted peanuts. Served on jasmine rice.

38. Kaow Pad Gra Praw Ped Supparod Spicy fried rice with roasted duck breast, 31
 eggs, pineapples, bell peppers, carrots, onions, Thai basil, Thai chili and topped
 with roasted cashews.

39. Pad Ped Kee Moe Roasted duck sautéed with bell peppers, carrots, onions, 31
 mushrooms, baby corn, bamboo shoots and Thai basil in our Thai Singha beer
 sauce.

40. Larb Duck Minced duck mix in with ground toasted sticky rice, crispy onions, 35
 shallots, green onions, fresh mint leaves and fresh cilantro tossed in lime juice &
 Thai spices.

41. Red Curry Duck Poutine Roasted duck breast in a Thai Red Curry w/pineapple ... 32
 puree served on top of french fries and cheese curds.

42. Pad See-Ew Stir-Fried Broad Rice Noodle with your choice of protein, egg,
 broccoli and carrots

Choice of Chicken, Beef, Pork or Vegetarian 22

Prawns 25

SIDE ORDERS

Jasmine rice 3

Noodles 3

Naan 4

Add Chicken 7

Add Pork 6

Add Beef 7

Add Prawns 8

Add Tofu 5

Add Mixed Vegetables 5

Peanut Sauce small 3

Cashews 4

Fried egg 3

Spring roll 3

Please indicate spice preferences (optional): No Spice, *Mild, **Medium, ***Hot,
 ****Thai Hot!!!

DRINKS

Soft Drinks Coke, Diet Coke, Sprite, Gingerale	3.00
Juice Mango, Guava	3.00
Tea Green Tea, Jasmine Tea, Herbal Tea	3.00
Sparkling Water	3.00
Bottled Water	2.00
Thai Iced Tea	5.00
Imported Beer Singha, Asahi	7.00
Domestic Beer Blue Buck, Dark Matter	6.50
Strongbow Cider	8.00
Non-Alcoholic Beer	6.00
House White 5oz glass Cono Sur Pinot Grigio	7.00
House Red 5oz glass Cono Sur Pinot Noir	7.00
Gray Monk Bottle (Riesling)	40.00
Gray Monk Bottle (Merlot)	40.00
See Ya Later Ranch Bottle (Rose)	38.00
Prosecco (glass)	12.00