

Dinner Menu

APPETIZERS

- 1. Satay Krung Thep** 4 for \$9.00/8 for \$ 15.00
Chicken satay served with a peanut sauce
- 2. Satay Nuea** 4 for \$9.00 / 8 for \$ 15.00
Beef satay served with peanut sauce
- 3. Coconut Prawns(6)** \$12.50
Skewered large prawns rolled in coconut flakes and served golden brown with plum sauce
- 4. Steamed Chicken Siu Mai (6)** \$10.00
Thai steamed dumpling. Stuffed with minced chicken, shrimp, and pork; served with garlic and chili infused soy dipping sauce
- 5. Peek Kai Yod Sai (4)** \$10.00
Boneless chicken wings stuffed with silver noodles, pork, fresh coriander, and shrimp
- 6. Paw Pia Thawt (6)**..... \$11.00
Classic crispy Thai spring rolls: ground pork, silver noodles, and carrots stuffed in flour wrapping
- 7. Thai stick (4)** \$12.00
Deep fried ground pork and chicken surrounding a large prawn
- 45. Thai Style Calamari (10 oz.)** \$11.00
Tender squid lightly breaded and deep fried; served with a tangy ginger sauce
- 47. Crispy Tofu (8)** \$9.00
Vegetarians' favourite; served with a spicy cucumber sauce
- 57. Vegetarian Spring Rolls (6)**..... \$11.00
Egg wrappings stuffed with silver noodles, mushrooms, carrots, bamboo shoots, and water chestnuts; served with pineapple plum sauce
- 64. Panudulus Chicken (4)**\$14.50
Marinated spicy chicken tidbits wrapped in pandulus and banana leaves; baked to perfection and served with cucumber sauce
- Vegetarian Curry Puff (6)**\$11.00
Golden triangular crepes stuffed with water chestnuts, potato, green peas and carrot; served with sweet and sour chili sauce
- Beef Curry Puff (6)**\$11.00
Golden triangular crepes stuffed with minced beef, potato, green peas and carrot; served with sweet and sour chili sauce
- 107. Salad Rolls (6)**\$12.00
Large prawns rolled with rice noodles, lettuce, and herbs in rice paper; served cold with lime chili sauce and hoi-sin peanut sauce
- 65. Poppy Shrimp (10 oz)**\$13.00
Medium shrimps deep-fried with a light egg batter; served with a herb curry dip

SALADS

- Mango Spinach Salad**.....\$9.00
Fresh mango and spinach tossed in a honey mustard dressing, topped with pasta ribbons
- 8. Som**.....\$9.50/(vegetarian)\$8.50
Shredded green papaya, carrots, tomatoes, and fresh shrimp with lime dressing
- 9. Yam Dang**.....\$7.00

- Cucumber and Chinese radish tossed with sweet and spicy nampla sauce
- 10. Yam Tavoy.....\$10.00**
Chicken and spinach salad with soy, honey, and coconut milk dressing
- 11. Pla Goong.....\$12.00**
Fresh shrimp with lemongrass, mint leaves, chili peppers, lime dressing, and sweet and spicy cucumber
- 12. Yum Pla Muk.....\$11.00**
Squid salad with hot green chilies, mint, and sweet and spicy cucumbers
- 13. Yam Yai.....\$11.00/(vegetarian) \$10.00**
Thai egg noodle salad with barbecue pork, baby shrimp, and honey sesame dressing
- 48. Yam Nuea.....\$11.00**
Beef with silver noodles, tomatoes, cucumbers, lemongrass, and green onions with a spicy chili lime dressing

SOUPS

- 14. Tom Yam Kung.....\$6.50/vegetarian\$5.50**
Spicy and sour prawn soup with lemongrass, lime leaves, and mushrooms
- 15. Tom Kha Kai.....\$6.50/vegetarian\$5.50**
Chicken in spicy coconut soup with galanga (Thai ginger), bamboo shoots, asparagus and lemongrass
- 16. Phuket Fisherman Soup.....\$8.50**
Fish broth with prawns, fish, squid, crabmeat, chili, lemongrass, and citrus leaves
- Vegetarian**
- 23. Gaen Khiaw Wan.....\$17.00**
Green vegetable curry with fried tofu
- 24. Pad Tofu Long Song.....\$17.00**
Fried bean curd in a spicy peanut sauce; served on a bed of spinach
- 25. Yam Hed.....\$18.00**
Button and straw mushrooms with chives in a hot and spicy sauce
- 52. Chiang Mai Veggies.....\$17.00**
Seasonal vegetables stir fried with a sweet and sour chili sauce
- 58. Moo Moo King Tofu.....\$17.00**
Pressed tofu stir fried with tree mushrooms, zucchini, baby corn, almonds, and fresh ginger in a mild black pepper sauce
- 62. Chili Club Tofu.....\$17.00**
Marinated tofu stir-fried with Japanese eggplant, celery, and peanuts in a chili bean sauce
- Buddha's Delight.....\$17.00**
Crispy tofu stir fried with snow peas, shiitake mushrooms, asparagus and water chestnuts in a mushroom sauce
- Black Bean Vegetables.....\$17.00**
Seasonal vegetables stir fried with Thai black bean garlic sauce

REGIONAL THAI CURRIES

- 17. Matsaman Nuea.....\$19.00**
Beef with matsaman curry and potatoes
- 18. Ka Ree Moo.....\$18.00**
Pork and seasonal vegetables in a mild yellow curry

- 19. Gaeng Poo Ta Lay "Pattaya".....\$20.00**
Green curry with crab meat and fine herbs
- 20. Siam Seafood Curry.....\$21.00**
Shrimp, squid, fish fillets, and crabmeat in a yellow curry
- 21. Gaeng Keo Wan Pet.....\$19.00**
Spicy green curry with duck, pickled plants, bell peppers, and onions
- 22. Panang Kai.....\$19.00**
Tender boneless chicken and seasonal vegetables with panang curry
- 49. Tiger Prawn Curry.....\$24.00**
Tiger Prawns with baby corn, sugar peas, and carrots in a green curry
- 50. Tonga Tonga.....\$22.00**
Scallops, green peppers, onions, carrots, and pineapple in a mild yellow curry

All curries contain coconut milk

SEAFOOD

- 30. Seafood Nest.....\$23.00**
Stir-fried scallops, shrimp, bamboo shoots, Chinese mushrooms, carrots, and spicy cilantro garlic chili paste; served on a bed crispy tofu paper
- 31. Pad Goong Gob Kaow Poad Oan.....\$21.00**
Stir fried shrimp and baby corn with sesame sauce
- B3. Basil Sea Bass.....\$25.00**
Chilean Sea Bass fillets baked with sweet basil and homemade chili jam; garnished with bell peppers
- 54. Pla Muk Pad Prik.....\$21.00**
Squid and scallops sautéed with shrimp paste, asparagus, baby corn, and green beans
- 56. Pad Kung Karee.....\$24.00**
Tiger prawns stir-fried with cashews, asparagus, and carrots in a red curry paste
- 68. Chu Chi Goong.....\$21.00**
Shrimp and cabbage stir-fried with a chili jam coconut milk, and peanuts
- 69. Tamarind Prawns.....\$23.00**
Prawns stir-fried with celery, onion, mushrooms, and pineapple in a sweet and sour tamarind sauce
- Ginger Basa.....\$25.00**
Basa fillet served with bell peppers, onions, pineapple and fresh ginger

POULTRY

- 26. Chu Chu Kai.....\$19.50**
Chicken tenderloin stir-fried with snow peas, carrots, and baby corn, flavoured with oyster chili sauce
- 27. Pad Kra Pao Kai.....\$19.50**
Stir-fried chicken fillets with basil leaves, bell peppers, and onions
- 28. Pad Kai Long Song.....\$19.50**
Tender chicken fillets sautéed in spicy peanut sauce and served on a bed of spinach
- 29. Kai Kathiam Phrik Thai.....\$19.50**
Chicken tenderloin sautéed with pickled garlic, Thai peppercorn, carrots, bell peppers, and onion
- 55. Pad Kai Karee.....\$20.00**
Chicken tenderloin stir-fried with cashews, celery and fresh Japanese eggplant in a spicy red curry paste

- 59. Moo Moo King Kai.....\$19.50**
Chicken tenderloin stir-fried with tree mushrooms, zucchini, baby corn, almonds, and fresh ginger in a mild black pepper sauce
- 63. Chili Club Chicken.....\$19.50**
Chicken fillets sautéed with Japanese eggplant, celery, and peanuts in a chili bean sauce
- 66. Galanga Cashew Chicken.....\$20.00**
Chicken fillets stir-fried with galanga (Thai ginger), asparagus, sugar peas, cashews, and chili sauce
- 67. Lemongrass Chicken.....\$20.00**
Chicken fillet sautéed with lemongrass, chili pepper, onions, and green peppers

BEEF AND PORK

- 34. Pad Nuea Gob Broccoli.....\$20.00**
Spicy beef with broccoli and onions
- 35. Nuea Kra Pao.....\$20.00**
Marinated beef sautéed with basil leaves and vegetables
- 36. Moo Pad King.....\$20.00**
Sautéed pork tenderloin with bell peppers, onions and pineapple tidbits in a sweet and spicy ginger sauce
- 53. Nuea Pad Hed.....\$20.00**
Marinated beef sautéed with three kinds of mushrooms in an oyster sauce with fresh chili peppers
- 70. Nuea Pad Prig.....\$21.00**
Marinated spicy beef sautéed with asparagus and oyster mushrooms in a homemade chili jam
- 71. Galanga Cashew Pork.....\$21.00**
Pork fillets stir-fried with galanga (Thai ginger), asparagus, sugar peas, cashews, and chili sauce
- 72. Garlic Pork.....\$21.00**
Pork tenderloin sautéed with onions, Thai long beans, and garlic in a chili sauce
- 73. Moo Pad Nam Man.....\$21.00**
Pork tenderloin sautéed with Thai black bean garlic sauce; served with baby bok choy
- A5.Tamarind Ginger Beef.....\$20.00**
Large strips of sirloin beef, deep fried and caramelized with tamarind ginger sauce; served with green onions and crispy rice noodles

Noodles and Rice

Rice stick noodles fried with shrimp, fried tofu, and coconut milk with your choice of beef, chicken or pork

- 37. Sen Mee Krung Thep.....\$16.00/(vegetarian)\$15.00**
- 38. Mee Krob.....\$16.00/(vegetarian)\$15.00**
Thai crispy egg noodles in a sweet and sour sauce; served with chicken, shrimp, and vegetables
- 39. Char Kway Teow "Surat Thani"\$16.00/(vegetarian)\$15.00**
Fresh rice noodles fried with chicken, shrimp, squid, Chinese sausage, fried tofu, and bean sprouts; Thai-Malaysian influence
- 40. Pad Thai.....\$16.00/(vegetarian)\$15.00**
Rice stick noodles fried with shrimp, chicken, soy-infused tofu, and bean sprouts; served with a side of peanuts. *Choice of soya tamarind sauce or tomato tamarind sauce..*
- Bangkok Noodles.....\$16.00/(vegetarian)\$15.00**

Flour noodles stir fried with chicken, and bean sprouts in our hoi- sin peanut sauce
41. Kao Pad Prik.....\$16.00
Chili fried rice with ham, baby shrimp, chicken, and green bell peppers
42. Kao Pad Thai.....\$16.00
Classic Thai fried rice with chicken, shrimp, squid, and ham
99. Kao Pad Phak.....\$15.00
Vegetable fried rice
43. Kao Sook.....\$2.50/bowl
Steamed rice
44. Kao Mun.....\$3.50/bowl
Coconut rice
61. Brown Rice.....\$3.25/bowl
Chef's Choice Special (minimum two persons)