

Luncheon Menu

Sawadee Combination \$11.00

Salad, appetizer and a light entrée; changes daily

Rim Nam Appetizer\$10.00

Three varieties of savoury appetizers, served with coconut rice; changes daily

Chef's Choice Special (minimum two persons) \$15.00/person

An array of appetizers and entrees, a sampling of the evening menu

Tom Yam Guay Teow Talay

A collage of shrimp, fish cakes, and seafood served on top of nice noodles, bean sprouts, and green onion in a chili jam and lemongrass broth.

Mary's Noodle Soup

Homemade flour noodles served in a mild broth with chicken tenderloin, shiitake mushrooms, broccoli, and bean sprouts.

SALADS (served with sticky rice) \$9.00/(vegetarian style)\$8.00

Som Tum

Traditional green papaya salad with tomato, fresh shrimp, and lime chili dressing.

Pla Goong

Fresh prawns marinated in chili basil vinegar, served with lightly pickled cucumber.

Yum Nuea

Spicy beef strips tossed with silver noodle, tomato, cucumber, dry shrimp powder, lemongrass, cilantro, basil and chili sauce.

Yam Yai

Thai noodle salad with barbecue pork, baby shrimp, bean sprouts, and a medium spicy honey soy sesame dressing

Mango Spinach Chicken

Fresh mango and spinach tossed with steamed chicken tenderloin in a honey mustard dressing, topped with pasta ribbons

Rice Plates

Individually priced; includes your choice of coconut, steamed, or brown rice.

Pad Kra Kao \$10.00/(vegetarian)\$9.00

Stir-fried chicken tenderloin with basil and vegetables

Poppy Shrimp \$11.00

A house specialty; served with a herd curry dip

Gaeng Khaiw Wan \$8.50

Sweet green vegetable curry

Panang Kai \$9.50

Chicken tenderloin and vegetables simmered in Panang curry

Matsaman Nuea \$9.50

Spicy red curry laced with cumin and peanuts, stewed with tender beef and potato

Karee Moo \$9.50

Pork tenderloin with fresh melon in a mild yellow curry

Tiger Prawn Curry \$12.00

Large tiger prawns sautéed with fresh vegetables, served in a spicy green curry

SOUP \$9.50/(vegetarian style)\$8.50

Kai Kao Tom

Rice soup cooked in a fragrant, spicy broth with chicken and mushrooms.(Favourite lunch item of the late Consul Kurt Beier of the Royal Thai Consulate in Edmonton)

Tom Yam Guay Teow Talay

A collage of shrimp, fish cakes, and seafood served on top of rice noodles, bean sprouts, and green onion in a chili jam and lemongrass broth.

Mary's Noodle Soup

Homemade flour noodles served in a mild broth with chicken tenderloin, shiitake mushrooms, broccoli, and bean sprouts.

Thai Sabai (Wraps) \$8.50

(Best eaten as a finger food – a bit messy, but absolutely delicious)A flour tortilla stuffed with noodle salad, tossed with your choice of the following:

Poppy Shrimp

Lightly battered shrimp with an herb curry sauce

Pandulus Chicken

Chicken tidbits with mild pandan chili sauce

Noodle and Rice Dishes \$11.00/(vegetarian)\$10.00

PAD SEE EW

Fresh rice noodles sautéed with eggs, baby corn, snow peas, and carrots with soy sauce. Choice of: shrimp, beef, pork or chicken

RAD NA

Thai style wide rice noodles stir fried with gailan(Chinese Broccoli)in a yellow bean sauce gravy, served with pickled chili pepper on the side. Choice of: shrimp, beef, pork or chicken

Bangkok Noodles

Homemade flour noodles stir fried with chicken, and bean sprouts in our hoi-sin peanut sauce

Mee Krob

Crispy egg noodles topped with chicken, prawns, and vegetables in a sweet tamarind sauce

Char Teow “Surat Thani” Kway

Thick rice noodles stir-fried with Chinese sausage, squid, shrimp, bean sprouts, shredded fried egg and soy sauce

Pad Thai

Spicy Thai style stir-fried rice noodles with chicken, shrimp, tofu and bean sprouts.Choice of soya tamarind sauce or tomato tamarind sauce..

Sam's Noodles

Marinated beef, shiitake mushrooms, and bean sprouts stir-fried with homemade flour noodles and chili sauce

Vietnamese Noodle Medley

Rice noodle, Thai pork spring rolls, beef satay, bean sprouts, basil, cilantro and crushed

peanuts; served with chili lime dressing

Kao Pad Prik

Chili fried rice with ham, baby shrimp, and chicken