

SALAD (CAN BE MADE GLUTEN FREE AND VEGAN)

MANGO SALAD (SEASONAL) 10.95

Salad with zesty shredded mango, coconut flakes, red and green onions, cashers, shredded carrot and cilantros.

MANGO SALAD with Salmon (SEASONAL) 16.45

Fillet of Salmon with zesty shredded mango, coconut flakes, red and green onions, cashers, shredded carrot and cilantros.

CUCUMBER SALAD 6.00

Diced cucumbers served with red onions, cilantro and shredded carrot in our homemade dressing.

SPECIALTIES

PRAWNS & CLAM NAM PRIK PAO 16.95

Prawns & Clams stir fried in our spicy homemade Thai style sauce with green bell peppers, white onions & basil. Topped with garlic and crispy Thai basil.

THAI – YAKI GRILLED SALMON 17.00

Back by popular demand! A grilled Canadian salmon fillet glazed in Thai teriyaki sauce and served with garlic sautéed seasonal mixed vegetables. It is served on a bed of brown rice and a wild bean blend.

SALMON WITH GRAIN FREE MEDLEY 16.50

Six ounces of fresh Canadian salmon grilled and drizzled with red curry. Served with our herb seasoned broccoli and cauliflower rice, teriyaki sauce and a grilled lemon wedge.

SPICY LAMB 16.95

Tender sliced lamb sautéed with fresh and dry Thai chili, white onion, bell pepper, green bean, carrot and topped with crispy Thai basil.

RED DUCK CURRY 13.50

Roasted duck simmered in coconut milk red curry with a hint of spice along with bell pepper, carrot, green bean, pineapple, tomato and basil.

PLEASE SELECT FROM THE FOLLOWING

CHICKEN/ TOFU/ VEGETABLES	11.85
FREE RANGE ORGANIC CHICKEN/BEEF	12.85
PLUMPS PRAWNS/ CALAMARI/VEGAN BEEF	13.85
SCALLOPS/SALMON/DUCK/LAMB	15.85

SOUP (GLUTEN FREE) ADD A PERSONAL SIZED SOUP OF THE DAY TO ANY ENTRÉE FOR ONLY \$2.99!

TOME YUM

Hot & sour soup with mushroom, cilantro, red and green onion.

TOME KAH

Soothing coconut milk soup with mushroom, green onions and cilantro. Restores the soul!

STIR FRIED (CAN BE MADE GLUTEN FREE AND VEGAN)

MIXED THAI VEGETABLES

Seasonal seared vegetables wok seared in a light flavorful Thai style sauce.

SPICY EGGPLANT

Battered crispy eggplant topped with wok seared bell pepper, white onion and crispy basil. Delicious!

PRA-RAM

Our homemade peanut simmered with fresh seasonal vegetables on a bed of spinach. Peanut sauce lovers only.

PAD KRA-PAO

Sautéed with fresh and dry chili, garlic, bell pepper, green bean, carrot, white onion, & basil stir fried.

NOODLE (CAN BE MADE GLUTEN FREE AND VEGAN)

PAD THAI

A staple of Thai cuisine! Wok seared Bangkok style then rice noodles, tofu, egg, bean spouts, & green onion.

PAD KEE MOW – DRUNKEN NOODLES

Our most popular Noodle dish! Noodles with egg, bell pepper, carrot, green bean, white onion, & chili.

PAD SEE-EW

Wide Rice Noodles wok fried in a sweet soy sauce with egg, carrot, broccoli and bean sprout.

CURRY (GLUTEN FREE AND VEGAN)

YELLOW CURRY

Coconut milk yellow curry with bell pepper, potatoes and carrot. Our most popular curry!
Add avocado for \$1.50 more.

RED CURRY

Coconut milk red curry with a hint of spice along with green bean, carrot, bell pepper, eggplant and basil.

GREEN CURRY

Coconut milk green curry with a hint of sweetness along with green bean, carrot, bell pepper, eggplant and basil.

FRIED RICE (CAN BE MADE GLUTEN FREE AND VEGAN)

CRAB & PRAWN FRIED RICE 16.50

Citrus fried rice with roasted Thai Chili flakes. Stir fried with Blue Crab & Prawns, egg, green & white onion, tomato and cilantro. Topped with an over-medium egg.

PINEAPPLE FRIED RICE 17.75

Fried rice with **free range/ organic chicken**, prawns, egg, pineapple, cashews, raisins, cilantro, onion and tomato served in a hand-carved, grilled pineapple.

BASIL FRIED RICE 12.50

Fried rice with basil, egg, green bean, carrot, bell pepper, white onion and chili. Topped with an over-medium egg. TRY OUR FRIED RICE GRAIN FREE STYLE FOR ONLY \$3.00 MORE

SIDES (GLUTEN FREE AND VEGAN)

JAMINE WHITE RICE 1.75

STICKY RICE/SIGNATURE BROWN RICE/GARLICE RICE 2.50

GARLIC BROWN RICE 2.95

SEASONES BROCCOLI & CAULIFLOWER RICE 3.00

PEANUT SAUCE 1.00