



Spicy Pork Ribs



Pineapple Fried Rice



Pad Thai

KETMOREE

STARTERS

SATAY CHICKEN 9.5

Marinated & grilled skewers of chicken 4 skewers served with our homemade peanut sauce.

CHICKEN POT STICKERS 7.5

Chicken pot stickers served with our homemade ginger soy sauce 6 pieces

THAI LETTUCE WRAP 10.50

Your choice of chicken or vegetarian beef with ginger, bell pepper, red and green onion, cilantro, basil, crispy rice noodles and cashews served on the side with lettuce cups

PORTOBELLO VEGGIES ROLLS 9.5

Our homemade Portobello-Mushrooms, mixed vegetables wrapped and fried in rice paper served with sweet chili sauce 4 rolls

SIDES GF

JASMINE RICE 1.75

JASMINE GARLIC RICE 2.25

BROWN/STICKY RICE 2.50

BROWN GARLIC RICE 3.00

PEANUT SAUCE 1.50

GARLIC BUTTER NAAN 2.75

SIDE OF RED CURRY 6

SIDE OF GREEN CURRY 6

SIDE OF YELLOW CURRY 6

SOUPS GF

TOM KAH CHICKEN 12.50

TOM KAH PRAWNS 15

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

SALAD

MANGO SALAD 12 GF

Salad with zesty shredded mango, coconut flakes, red and green onions, cashews, shredded carrot and cilantro. **Add Fillet of Salmon 7**

CUCUMBER SALAD 6.50 GF

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

SPECIALTIES

THAI - YAKI GRILLED SALMON 18

A grilled salmon fillet glazed in Thai teriyaki sauce and served with steamed seasonal mixed vegetables. It is served on a bed of brown rice and a wild bean blend.

PINEAPPLE FRIED RICE 18.5

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

FRIED CHICKEN & GARLIC RICE 15.5

Crispy fried chicken served with our homemade garlic rice, steamed seasonal vegetables and sweet chili sauce.

SPICY PORK RIBS 16

Pork spare ribs marinated in Thai spicy sauce. Grilled & served with steamed seasonal vegetables. **Please allow 20-25 minutes for proper preparation.**

GINGER MANGO STIR FRY 16.5

Tender chicken and prawns stir fried in an oyster sauce with green beans, carrot, mango, fresh ginger, onion, mushroom and bell pepper.

CRAB & PRAWNS FRIED RICE 18

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



Ginger Mango Stir Fry



Crab & Prawns Fried Rice



Yellow Curry

PLEASE SELECT PROTEIN OPTION FROM THE FOLLOWING

CHICKEN/ TOFU/ VEGETABLES	13
PRAWN/VEGETARIAN BEEF	15

BEEF	14
SALMON	17

NOODLE

PAD THAI GF

A staple of Thai cuisine! Wok seared Bangkok style thin rice noodles, tofu, egg, bean spouts, and chives.

PAD SEE EW

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

PAD KEE MOW (DRUNKEN NOODLE) 

Our most popular Noodle dish! Wide Rice Noodles with egg, bell pepper, carrot, green bean, white onion, garlic, and chili.

STIR FRIED

SPICY EGGPLANT 

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

PRA-RAM

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

PAD KRA-PAO 

Spicy Basil dish sauteed with fresh chili, garlic, bell pepper, green bean, carrot, and white onion, topped with crispy basil.

CURRY GF 

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.

YELLOW CURRY

Coconut milk yellow curry with bell pepper, potatoes, and carrot. Our most popular curry.
Add avocado for \$2

FRIED RICE

THAI FRIED RICE

Fried rice with egg, cilantro, white onion, green onion, and tomato **Add fried egg for \$2**

BASIL FRIED RICE 

Fried rice with basil, egg, green bean, carrot, bell pepper, white onion, garlic and fresh chili.
Add fried egg for \$2

 Vegan

GF Gluten Free

PARTIES OF SIX OR MORE WILL HAVE AN 18% GRATUITY ADDED TO THE BILL.

ONLY UP TO FOUR FORMS OF PAYMENT PER CHECK.