

# APPETIZERS HORS D'CEVRES



#1

1. **Por Pia Sod (2) (GF)** 12

Salad rolls containing vegetables, fresh mango, rice noodles, tofu, Thai basil and mint leaves served with house -made peanut sauce  
*Grand rouleaux farcis de salade fraiche aux légumes*

with shrimp *avec crevettes* 13

2. **Por Pia Pak (4)** 11  
 Deep-fried vegetable spring rolls, served with sweet plum sauce  
*Rouleaux de printemps frits avec légumes*



#2



#3

3. **Por Pia Goong (4)** 11  
 Deep-fried shrimp spring rolls, served with sweet plum sauce  
*Rouleaux de printemps frits avec crevettes*



#4

4. **Satay Gai (4)** 12  
 Grilled chicken skewers marinated in yellow curry powder and spices, served with house-made peanut sauce  
*Brochettes de poulet marinées et grillées aux herbes et épices servies avec une sauce d'arachides*

5. **Chicken Wings (7)** 11  
*Ailes de poulet*

6. **Miang Som (6)** 11  
 Fresh orange slices topped with seasoned minced pork and crushed peanuts  
*Oranges fraîches garnies avec porc moulu et arachides*

7. **Khao Thai Combo** 18  
 A combination of two chicken satay, two por pia pak, and two Miang Som served with plum and house - made peanut sauce  
*Une combinaison de deux brochettes de poulet, deux rouleaux printaniers frits aux légumes, et deux Miang Som*



#7

**New item!**  
**Khao Thai Rolls (GF)** 12 (4 Pcs)  
 Deep-fried rice paper roll containing shrimp and chicken mixed with Thai spices and herbs served with hot & sour plum sauce

# THAI SOUPS

## SOUPES THAÏLANDAISE



#11 with shrimp



#11

Please specify the level of spiciness either mild, medium or hot when ordering these dishes

- |     |   |          |
|-----|---|----------|
| 8.  | <b>Tom Yum Goong (GF) Hot</b><br>Tiger prawns in Tom Yum soup based (spicy and sour) with mushrooms, galanga, fresh lemongrass and kaffir lime leaves garnish with cilantro<br><i>Soupe épicée à la citronnelle avec crevettes</i>  | 12       |
| 9.  | <b>Tom Yum Gai (GF) Hot</b><br>Chicken in Tom Yum soup based (spicy and sour) with mushrooms, fresh lemongrass, galanga and and kaffir lime leaves garnish with cilantro<br><i>Soupe épicée à la citronnelle avec poulet</i>  | 11       |
| 10. | <b>Sam Mit Nhee Taley (Potak) (GF) Hot</b><br>Assorted seafood in spicy and sour soup with fresh lemongrass, galanga, shallot, Thai basil and mushrooms<br><i>Soupe épicée à la citronnelle avec fruits de mer</i>  | 12       |
| 11. | <b>Tom Kha Kai (GF)</b><br>Coconut soup based wiht chicken, mushrooms, fresh lemongrass, cherry tomatoes, galanga, kaffir lime leaves and lime juice garnish with cilantro<br><i>Soupe épicée à la citronnelle au poulet et lait de coco</i><br>with shrimp <i>avec crevettes</i> | 11<br>12 |
| 12. | <b>Vegetable Soup (GF)</b><br>Clear soup with tofu and fresh vegetables<br><i>Bouillon léger au tofu et légumes</i>   | 11       |

- If you have any food allergy or special dietary concern, please be sure to inform your server before placing your order
- Add or substitute shrimp/seafood to any of the dishes, an additional charge of \$3.00 will apply
- All dishes can be vegetarian upon request
- (GF) = Gluten free option is available
- For parties of 6 or more 20% gratuity will apply
- Tax not included

# THAI SALADS

## SALADES THAÏLANDAISE

(all salads are served cold or room temperature)



13. **Som Tom (GF) Hot** 20  
Famous Thai Salad with grated green papaya, carrots, shrimp, green beans, tomatoes, peanuts, fresh crushed chili and fresh lime juice  
*Salade de papaya verte*

14. **Yumm Parichart (Seafood Salad) (GF)** 22  
The owner's favorite dish:  
Assorted seafood, onions, crushed red chili, fresh coriander and mint leaves and fresh limes juice  
*Salade de fruits de mer*

15. **Nam Tok Nua (GF) Hot** 20  
Sliced grilled beef, ground sticky rice, onions, sun-dried red chili and mint leaves and lime juice  
*Lanières de boeuf grillées mélangées avec riz collant moulu*



16. **Laab Kai Whitcomb (GF) Hot** 20  
Special dish recommended by Kai Whitcomb:  
Ground chicken, red onions, sun-dried red chili and mint leaves, ground sticky rice and fresh lime juice  
*Mets conseillé par Kai Whitcomb: salade de poulet moulu*



17. **Fresh Mango Salad (GF)** 20  
Bangkok's favorite salad: Grated green mango, carrots and peanuts mixed in Thai herbs and spices, topped with chashew nuts  
*Salade de mangue verte*

18. **Grilled eggplant topped with spicy Shrimp** 22



# NOODLES AND RICE DISHES

## METS NOUILLES ET RIZ



- |     |  |    |
|-----|--|----|
| 19. | <b>Pad Thai (GF)</b>   | 22 |
|     | Thin rice noodles with chicken, eggs, green onions, tofu, stir-fried in sweet tamarind sauce served with ground peanuts and fresh bean sprouts |    |
|     | <i>Nouilles de riz sautées au poulet ou crevettes</i> with shrimp <i>aux crevettes</i>   | 25 |
| 20. | <b>Pad Se-ieu</b>  | 22 |
|     | Choice of proteins with large rice noodles stir-fried with vegetables and eggs in soya sauce   |    |
|     | <i>Grandes nouilles de riz sautées aux légumes avec poulet ou porc ou boeuf</i>  |    |
| 21. | <b>Lard-na</b>   | 22 |
|     | Choice of proteins with large rice noodles stir-fried with vegetables in light gravy   |    |
|     | <i>Grandes nouilles de riz sautées avec légumes et poulet ou porc ou boeuf</i>   |    |
|     | <i>seafood aux fruits de mer</i>   | 26 |
| 22. | <b>Pad Khee Mao (Hot)</b>  | 22 |
|     | Choice of proteins with large rice noodles stir-fried with freshly crushed chillies and Thai basil   |    |
|     | <i>Grandes nouilles de riz sautées avec piments forts au poulet ou porc ou boeuf</i>   |    |
|     | <i>seafood aux fruits de mer</i>   | 26 |
| 23. | <b>Pad Sen</b>   | 22 |
|     | Egg noodle stir-fried with vegetables with choice of proteins  |    |
|     | <i>Nouilles à base d'oeuf sautées avec légumes et poulet ou porc ou boeuf</i>  |    |
| 24. | <b>Khao Pad Gai</b>  | 22 |
|     | Fried rice with chicken, eggs and vegetables   |    |
|     | <i>Riz frit au poulet avec ananas, oeufs, légumes</i>  |    |
| 25. | <b>Khao Thai Tom Yum (Hot)</b>   | 25 |
|     | Fried rice with shrimp, scallops and squid in tom yum paste  |    |
|     | <i>Riz frit aux fruits de mer et piments forts</i>   |    |

# SEAFOOD DISHES *METS AUX FRUITS DE MER*



## 34. **Sweet and Sour Prawns** 26

Prawns, pineapple, cucumber and tomatoes stir-fried in sweet and sour sauce  
*Crevettes sautées avec des ananas*

## 35. **Makua Yao Len Goong** 26

Prawns and Japanese eggplants stir-fried in oyster sauce and Thai basil leaves  
*Crevettes et aubergines sautées dans une sauce aux huîtres*

## 36. **Grapao Chow Koh (Hot)** 26

Assorted seafood stir-fried with fresh chilies, onions, peppers, and sweet basil leaves  
*Fruits de mer sautés avec piments forts et basilic*



## 37. **Salmon Len Sorn Har (Hot)** 33

Our signature dish, steamed salmon in red curry, Thai basil with red & green peppers  
Served in a whole young coconut  
*Saumon à la vapeur dans une sauce cari rouge et servi dans un noix de coco*



## SIDE ORDERS *ORDRES SECONDAIRES*

<b>Steamed jasmine rice / Riz au jasmin</b>	<b>4</b>
<b>Steamed sticky rice / Riz collant</b>	<b>5</b>
<b>Boiled noodles / Nouilles bouillies</b>	<b>4</b>



Signature dish  
Red curry with salmon in a young coconut

**HOT** means that the dish is spicy. Please specify mild, medium or hot when ordering these dishes

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# CURRY DISHES    METS CARI

38.    **Gaeng Khiao Wan Gai (GF)    (Hot)    22**

Sliced chicken simmered in green curry dish with Japanese eggplants, bamboo shoots, green & red peppers and Thai basil leaves, topped with coconut milk  
*Cari vert au poulet, aubergines, et pousses de bambou*

with shrimp    *avec crevettes*    25



#38



#39

39. **Gaeng Karee Gai (GF)    22**

Chicken and potatoes simmered in mild yellow curry with chicken and potatoes, topped with coconut milk

*Cari jaune au poulet et pommes de terre*

40. **Massaman (GF)    22**

Thick red curry with beef, potatoes and peanuts, topped with coconut milk

*Cari rouge au boeuf, pommes de terre et arachides*

41.    **Gaeng Panang (GF)    (Hot)    24**

Choice of proteins simmered in thick red curry sauce, crushed peanuts, green peas, green & red peppers topped with coconut milk

*Cari rouge au poulet, porc ou boeuf et arachides moulues*

42.    **Khao Soi    (Hot)    24**

Chiang Mai yellow curry based soup, egg noodles with chicken or beef mixed with bean sprouts, sour cabbage topped with crispy egg noodles, coriander, shallot and lime wedge

*Nouilles khao soi avec cari jaune au poulet ou boeuf*

43.    **Chu Chee (GF)    (Hot)    26**

Choice of salmon or tiger prawns simmered in thick red curry sauce, topped with kaffir lime leaves and coconut milk

*Choix de saumon ou crevettes au cari rouge*

44.    **Gaeng Dang (GF)    (Hot)    22**

Choice of proteins simmered in red curry, bamboo shoots, green & red peppers, Thai basil leaves topped with coconut milk

*Cari rouge au poulet ou boeuf mélangé avec pousses de bambou*

45.    **Gaeng Kua Suparod (GF)    (Hot)    25**

Yellow curry with prawns and pineapple, topped with coconut milk and kaffir limes leaves

*Cari jaune aux crevettes et ananas*

46.    **Jungle Curry (GF)    (Hot)    24**

Choice of proteins simmered with red curry paste, Thai Rhizome (grachai root), galanga, kaffir lime leaves, bamboo, Thai basil, green bean and Japanese eggplant

*Boeuf sauté avec du chili rouge, légumes et piments*



#41



#42

# VEGETARIAN MENU

# LE MENU VÉGÉTARINE



- |           |   |    |
|-----------|---|----|
| <b>V1</b> | <b>Por Pia Sod (2)</b><br>Large fresh salad rolls containing vegetables, tofu, rice noodles, fresh mango and mint leaves, served with house-made peanut sauce<br><i>Grands rouleaux de salade frais aux légumes</i>                 | 12 |
| <b>V2</b> | <b>Por Pia Pak (4)</b><br>Deep-fried vegetable spring rolls, served with sweet plum sauce<br><i>Rouleaux de printemps frits aux légumes</i>   | 12 |
| <b>V3</b> | <b>Deep Fried Tofu (8)</b><br>Deep fried soft tofu served with plum sauce and crushed peanuts<br><i>Frits aux tofu</i>  | 12 |
| <b>V4</b> | <b>Gaeng Jued Jae</b><br>Clear soup with tofu and vegetables<br><i>Bouillon léger aux légumes et tofu</i>   | 11 |
| <b>V5</b> | <b>Tom Yum Pak</b><br>Vegetables, mushrooms, galanga, fresh lemongrass, kaffir limes leaves simmered in Tom Yum soup based<br><i>Soupe pimentée à la citronnelle avec des légumes</i>   | 11 |
| <b>V6</b> | <b>Pad Thai Jae</b><br>Stir-fried rice noodles in sweet tamarind sauce, tofu, eggs, mixed vegetables and green onion served with ground peanuts and fresh bean sprouts<br><i>Nouilles de riz sautées aux tofu, légumes et oeufs</i> | 22 |
| <b>V7</b> | <b>Pad Sei-eu</b><br>Large rice noodles stir-fried with broccoli, eggs and tofu in soya sauce<br><i>Grandes nouilles de riz sautées aux broccoli et tofu</i>  | 22 |
| <b>V8</b> | <b>Pad Khee Mao</b><br>Large rice noodles stir-fried with assorted vegetables, tofu, freshly crushed chilies and Thai basil leaves<br><i>Grandes nouilles de riz sautées aux piments forts, légumes et tofu</i>                     | 22 |
| <b>V9</b> | <b>Pad Sen</b><br>Egg Noodles stir-fried with assorted vegetables, eggs, mushrooms, bean sprouts and tofu<br><i>Nouilles sautées aux légumes et tofu</i>  | 22 |

<b>V10</b>	<b>Khao Pad Pan-ta</b> Fried rice with chickpea, vegetables and eggs <i>Riz frit aux légumes et pois chiche</i>	22
<b>V11</b>	<b>Pad Pak Ruammit with Tofu</b> Fresh vegetables, mushrooms, and tofu, stir-fried in soya sauce <i>Légumes frais, champignons et tofu, sautés à la sauce de soja</i>	22
<b>V12</b>	<b>Pad Bai Graprow Ruammit (Hot)</b> Fresh vegetables and tofu stir-fried with freshly crushed chilies and fresh basil <i>Légumes frais et tofu sautées aux piments forts</i>	22
<b>V13</b>	<b>Pad Ma-kua Yaow</b> Eggplants and tofu stir-fried with green & red peppers and fresh basil leaves <i>Aubergines sautés avec tofu dans une sauce aux huîtres</i>	22
<b>V14</b>	<b>Khao Pad Geang Khiao Wann Jae (Hot)</b> Fried rice with green curry paste, chickpea, Japanese eggplant, bamboo shoot and Thai basil <i>Riz frit avec du cari vert, pois chiche et basilic thaïlandais</i>	22
<b>V15</b>	<b>Gaeng Khiao Waan Pak (Hot)</b>  Famous green curry dish with tofu, Japanese eggplant, Thai basil and bamboo shoots topped with coconut milk <i>Cari vert aux aubergines, pousses de bambou et tofu</i>	22
<b>V16</b>	<b>Gaeng Karee Pak</b> Yellow curry with vegetables, tofu and potatoes, topped with coconut milk <i>Cari jaune aux légumes, pommes de terre et tofu</i>	22
<b>V17</b>	<b>Gaeng Panang Pak (Hot)</b> Red curry with vegetables and tofu, topped with coconut milk <i>Cari rouge aux légumes et tofu</i>	22
<b>V18</b>	<b>Khao Soi Jae</b> Chiang Mai yellow curry based soup, egg noodles with chickpea mixed with bean sprouts, sour cabbage topped with crispy egg noodles, coriander, shallot and lime wedge <i>Nouilles khao soi avec cari jaune au pois chiche</i>	24
<b>V19</b>	<b>Jungle Curry Jae (GF) (Hot)</b> Mixed vegetables with red curry paste, Thai Rhizome (grachai root), galanga, kaffir lime leaves, bamboo shoots, Thai basil, green bean and Japanese eggplant <i>Légumes et piments sauté avec du chili rouge,</i>	22



## SIDE ORDERS

### ORDRES SECONDAIRES

<b>Steamed jasmine rice / Riz au jasmin</b>	<b>4</b>
<b>Steamed sticky rice / Riz collant</b>	<b>5</b>
<b>Boiled noodles / Nouilles bouillies</b>	<b>4</b>

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