

# THAI EATERY

## OUR SPICINESS

We are using real Thai chili (Bird eye chili) for our spicy level. (Hotter than other)

GF : Gluten free     : Spicy     : Vegetarian

Any food restrictions, please notify your server



# APPETIZERS

## Crispy Crab Wonton 11

Crab meat and cream cheese wrapped in wonton skins, deep fried to golden brown, served with spicy plum sauce

## NEW Beef Dumpling 6 pcs 8

Similar to potstickers, our dumplings are filled with beef marinade then steamed and topped with fried garlic. Served with a citrus soy dipping sauce

## Chicken Satay 4 pcs \*GF 10.5

Skewered and grilled strips of chicken breast marinated in yellow curry powder, garlic, cilantro and served with special peanut sauce and cucumber salad

## Crispy Coconut Tofu 10 pcs 8

Battered tofu chunks coated in coconut flakes and panko. deep fried until crisp and golden, then served with our ground peanut pineapple plum sauce

## Fresh Spring Rolls 4 pcs \*GF 8

Our scratch made fresh rolls are now available with an additional ingredient. Regular or barbeque pork +\$3, shrimp +\$5, tofu+\$2

## Fried Tofu 8 pcs 7

Sliced tofu dunked in the deep fryer served with garnish and ground peanut pineapple sauce



Beef Dumpling

## NEW Popcorn Chicken 1 lb 11

Frequently seen in street food in Thailand, this snack is battered chicken deep fried. Your choice of flavors are Tom Yum, Larb, Cheese, or Saab (Tangy Flavor)

## Pot Stickers 6 pcs 7

Ground chicken and vegetables stuffed in wonton wrappers, served with savory soy dipping sauce

## NEW Calm Before the Storm 12 pcs 8.5

Combining two of our fan-favorite items, we have created an appetizer dish with triangularly cut pieces of our Indian puff bread accompanied by our slightly sweet house made peanut sauce to bring your taste buds some preparation for spiciness

## Veggie Rolls S 5 pcs / L 10 pcs S 5 / L 9

Deep fried veggie rolls stuffed with cabbage, carrots and glass noodles. Served with our special pineapple-plum sauce



Tofu Fresh Spring Roll

Barbeque Pork Fresh Spring Roll



House Tom Yum

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Corn/Edamame Salad



Green Papaya Salad

# SALAD

**NEW Corn/Edamame Salad**  **S 5 / L 8**

Corn kernels coated in sesame dressing. This style of salad is also available with edamame and half-corn, half-edamame

**Cucumber Salad** \*GF  **S 5 / L 8**

Taken from our side dish section, we've now upgraded this arrangement of diced vegetables containing cucumber, red onions and red bell peppers coated in house vinaigrette dressing to a bigger serving

**Grilled Beef or Chicken Salad** **11**

Slices of grilled beef or chicken mixed with cucumbers, grape tomatoes, onions and cilantro tossed in our signature roasted chili-lime dressing. Served over a bed of spring mix

**Green Papaya Salad** \*GF  **11**

Shredded green papaya and carrots, green beans, grape tomatoes and roasted peanuts in a tasty mix of lime juice, palm sugar and Thai chillies \*now available with an option of added grilled prawns +\$5, fried tofu +\$2 or crispy soft shell crab +\$6

**Larb** \*GF **12.95**

Pan-seared minced chicken breast, onions and cilantro in a roasted rice powder cilantro-lime dressing

# SOUP

**Broken Net** \*GF **S 9 / L 17**

For seafood lovers, this soup is made with a mixture of prawns, calamari, scallops and mussels boiled in a clear hot and sour broth topped with sweet basil

**Tom Kha** \*GF **S 7 / L 13**

Mushrooms in a hot and sour creamy coconut soup seasoned with galangal, lemongrass, kaffir lime leaves, a touch of exotic spices and also topped with cilantro. Served with chicken OR prawns (this dish has no additional charge for prawns)

**NEW House Tom Yum** **L 15**

Our classic creamy Tom Yum soup is now available with shrimp and ground chicken for a Thai Eatery special

**Tom Yum** \*GF **S 6 / L 11**

A hot and sour feast of mushrooms, lemongrass, galangal and kaffir lime leaves in chicken broth and lime juice, topped with cilantro



Seaweed Soup

**NEW Seaweed Soup** **S 6 / L 12**

Our new seaweed soup is simmered with seaweed, ground chicken and tofu with a touch of sesame oil for a lighter broth. Garnished with green onion and fried garlic

**NEW Wonton Soup** **S 8 / L 14**

Wontons stuffed with ground pork and shrimp simmered with a touch of sesame oil. Garnished with onion and fried garlic on top of loose spinach

# NOODLES

With your choice of chicken, pork, beef or tofu at the listed price.  
An additional \$3 for prawns and \$7 for seafood starting from the listed price.

## Bird Nest 13.95

Crispy egg noodles topped with bamboo shoots, green onions and mushrooms in garlic oyster sauce

## Drunken Noodle 🌶️ 13.95

Wide rice noodles stir-fried with egg in roasted chili paste with bamboo shoots, onions, broccoli, cabbage, carrots, bell pepper and Thai sweet basil

## Pad Thai \*GF 13.95

Thin rice noodles pan fried in a tamarind sauce with bean sprouts, green onions and egg. Garnished with ground peanut, bean sprouts, red cabbage and carrot

\*available with glass noodles for an extra dollar

## NEW House Pad Thai \*GF 28

Similar to our main Pad Thai dish, this new version of Pad Thai is now available with crab meat and crispy soft shell crab

## Pad Woon Sen 14

Stir fried glass noodle with egg, broccoli, cabbage, carrot, celery, snow peas, tomato and onions in garlic oyster sauce

## NEW Pok Pok Noodles 13.95

With your choice of dry style OR with soup, this new egg noodle dish is brought to you straight from Thailand. Combined with roasted pork, garnished with spinach, bean sprouts and carrots. Decorated with crushed garlic, cilantro and scallions

## NEW Sriracha Noodle 13.95

Pan fried wide rice noodle with chicken, carrots and egg, garlic, and oyster sauce served on top of a bed of lettuce smothered in our special house Sriracha sauce

## See Ew Noodle 13.95

Wide rice noodles stir-fried with egg and broccoli in black sweet soybean sauce

Sriracha Noodle



# SIZZLE

## Heavenly Beef 15.95

Tender beef slices sauteed in sweet coriander, cumin, reduction sauce, served on a hot plate over a bed of crispy cabbage

## Waterfall Beef \*GF 15.95

Tender seared sliced beef seasoned with onions and cilantro, roasted rice powder, lime dressing and Thai sweet basil. Served with wage of fresh cabbage

## Sizzling Salmon \*GF 🌶️ 18

Grilled salmon served on a hot plate, topped with panang curry sauce, fresh coconut milk and Thai sweet basil

## Sizzling Trout 🌶️ 20

Light breaded Rainbow Trout served on a hot plate and topped with panang curry sauce, fresh coconut and Thai sweet basil



Seafood Pad Thai



House Pad Thai

# SPECIAL NOODLE DISHES

## Saucy Noodle

13.5

Bangkok style thin rice noodle soup with ground chicken and sliced pork as well as fish balls in a hot and sour soup decorated with ground peanut, scallions, cilantro, fried garlic and crispy wonton



Saucy Noodle

## Duck Noodle Soup

15

Roasted duck, bean sprouts and spinach with egg noodles in rich savory broth. Garnished with cilantro, fried garlic and scallions

## Dirty Noodle

13.5

Bangkok style thin rice noodles with ground chicken, sliced pork and fish balls in black sweet soy sauce topped with ground peanut, scallions, cilantro, fried garlic, fresh bean sprouts, spinach and carrot

## Beef Noodle Soup

13.5

Sliced beef, meatballs, bean sprouts, and spinach with angel hair rice noodles covered in a rich savory broth. Garnished with scallions, cilantro and fried garlic

# VEGETABLES

## Tofu Larb Salad \*GF

11

Crispy diced tofu, onions and cilantro in roasted rice powder lime dressing

## Spicy Green Bean

13

Stir-fried green beans and bell peppers in roasted chili paste and Thai sweet basil

## Veggie Eggplant Lover

13.5

Wok-fried eggplant, zucchini, mushrooms, carrots, bell peppers and Thai sweet basil coated in roasted chili paste

## Spicy Veggie OR Tofu Coconut Noodle 13.5

Stir-fried fine rice noodles in signature spicy coconut cream sauce and green onions with your choice of vegetables or tofu garnished with fresh bean sprouts, carrots and red cabbage \*this dish is 100% vegan

## Veggie Thai Fried Rice

13.5

Thai jasmine rice stir fried with mixed vegetables, onions and egg in soy sauce and oyster sauce

## Lemon Glass Veggie

13.5

Fresh aromatic lemon glass complemented with broccoli, carrots, cabbage, green beans, zucchini and red and green bell pepper



Crispy Lava Tofu

## NEW Crispy Lava Tofu

13.5

Carefully cut squares of fried tofu with a soft center that explode volcanically while enjoying. This dish dares you to work up the spice scale to compliment the aromatic kaffir lime leaves flavors

## Naked Rama Noodles

13.5

Steamed thin rice noodles and mixed vegetables topped with peanut sauce

## Jungle Crispy Tofu

13.5

Similarly replicated from our customer-favorite Jungle Crispy Chicken, this dish is made of crispy tofu tossed in our homemade roasted chili sauce topped with red bell peppers and crispy Thai sweet basil

# SIGNATURE

## Crispy Cashew Nut Chicken 15

Sliced chicken breast battered to seal in the flavor. A crunchy combination of roasted cashew nuts, onions, and bell peppers in a special roasted chili sauce

## Jungle Crispy Chicken 16

Thai jasmine rice wok-fried with a mild flavored roasted chili paste, adding a hint of spice to the dish. Fried with green and red bell peppers, cabbage, zucchini, lemongrass and egg

## Tamarind Chicken 16

Sliced chicken breast battered to seal in the flavor; tossed in our special homemade tamarind sauce. Topped with cilantro

## NEW Thai Eatery Grilled Chicken (All-Time Chef's Choice) 16

Grilled chicken thigh marinated with Thai trinity, lemongrass, turmeric powder served with choice of steamed jasmine OR brown rice and a side of salad

## NEW Special Spider Fried Rice 28

Thai jasmine rice wok-fried with egg, a combination of soft shell crab and crab meat, garlic, peas and carrots sprinkled with green onions and served with a side of house spicy sriracha sauce

## NEW Salmon OR Crab Fried Rice 21

Thai jasmine rice wok-fried with egg, garlic, peas, carrots and green onions, and crab meat OR salmon lightly crisped to golden brown served with a side of house spicy sriracha sauce

## Spicy Prawns Coconut Noodle 15.5

Stir-fried fine rice noodles with a tasty combination of our signature spicy coconut cream sauce and prawns garnished with bean sprouts, red cabbage, carrots and scallions



Thai Eatery Grilled Chicken



Salmon Fried Rice

# FRIED RICE

With your choice of chicken, pork, beef, or tofu at the listed price. An additional \$3 for prawns and \$7 for seafood, and \$1 for choice of brown instead of white rice

## Basil Fried Rice 13.5

Thai jasmine rice wok-fried with egg, green beans, mushrooms, red bell peppers, garlic and Thai sweet basil with a touch of oyster sauce

## NEW Chili Paste Fried Rice 13.5

Thai jasmine rice wok-fried with a mild flavored roasted chili paste, adding a hint of spice to the dish. Fried with green and red bell peppers, cabbage, zucchini, lemongrass and egg

## Garlic Fried Rice 13.5

Thai jasmine rice wok-fried with egg, fried garlic, cabbage, broccoli, carrots and topped with crispy crushed garlic

## Red Curry Fried Rice 13.5

Thai jasmine rice wok-fried with our signature red curry paste, egg, green beans, cabbage, zucchini, red bell peppers and Thai sweet basil

## Thai Fried Rice 13.5

A simple arrangement of Thai jasmine rice wok-fried with egg, garlic, broccoli, peas, carrots, onions and tomatoes

## Yellow Curry Fried Rice 13.5

Thai jasmine rice wok-fried in our yellow curry paste with egg, garlic, pineapple, onions, peas, carrots, tomatoes and cashew nuts

# WOK

Sautéed with your choice of chicken, pork, beef or tofu for the listed price. If with prawns, price will raise an additional \$3. If with seafood, price will raise an additional \$7 from listed price

## Rama <sup>\*GF</sup> 13.5

Quickly stir-fried fresh baby spinach with your choice of meat, topped with peanut sauce  
\*now available with kale as alternative

## Ginger 13.5

Fresh aromatic ginger, onions, mushrooms, snow pea, celery and red bell pepper in yellow bean and oyster sauce

## Cashew 14.5

Sliced chicken breast stir-fried with cashews, onions, bell peppers all in a special homemade roasted chili paste. For special treat wrap cashew chicken in our Indian puff bread (3.75) \*available with any protein, but highly recommended with chicken

## Crispy Pork Belly 14.5

Stir-fried crispy pork belly with seasonal vegetables and carrots in garlic oyster and soy sauce. (This dish should be ordered a bit spicy for full flavor)  
\*now available with any protein

## Peppery Garlic 14.5

Your choice of protein stir-fried with crushed garlic, black pepper, steamed broccoli, carrots served on a bedding and topped with crispy fried garlic and cilantro with beef it is an extra \$1  
\*now offered as a special called Garlic Spider made with soft shell crab for \$20

## Seafood Basket 20

Prawns, scallops, mussels, calamari and salmon stir fried with onion, mushrooms, carrots, zucchini, bell peppers and Thai sweet basil in our roasted chili sauce



Tamarind Fish

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## Basil 14.5

Green beans, onions, mushrooms and red bell peppers stir-fried with spicy garlic and Thai sweet basil  
\*now available with ground beef or ground chicken for an extra \$1

## Lemon Glass 13.5

Fresh aromatic lemon grass, mushrooms, bell peppers, cabbage, zucchini and carrots in our lemon glass oyster sauce

## Eggplant Lover 13.5

Stir-fried tender eggplant, bell peppers and Thai sweet basil in a mix of yellow bean and oyster sauce

## Veggie Delight 13.5

Broccoli, cabbage, carrots, snow peas, mushrooms and green beans in garlic oyster sauce

## Broccoli Delight 13.5

Stir-fried broccoli with garlic doused with oyster sauce

## Prig Khing 14.5

Green beans, red bell peppers, kaffir lime leaves with Prig Khing chili paste 14  
\*now available with any choice of protein in this arrangement of flavor

## Tamarind Fish 20

Deboned and lightly battered whole Trout, deep fried to seal in the flavor. Served with our special spicy tamarind garlic chili sauce topped with bell peppers and crispy Thai sweet basil

## Garlic Fish 20

Deboned and lightly battered whole Trout, deep fried to lock in the flavor with carrots and steamed broccoli set in garlic oyster sauce



Jungle Crispy Chicken

# CURRY

With your choice of chicken, pork, beef or tofu at the listed price. An additional \$3 for prawns and \$7 for seafood starting from the listed price.

\*\*Our curry dishes are not provided with rice except for during our lunch hours 11:30am-3pm during weekdays ONLY. Indian Puff bread 2 pcs (Roti) is \$3.75 an order

## Duck Curry 17

Roasted duck in spicy red curry with grapes, pineapple chunks, grape tomatoes, bell pepper and Thai sweet basil

## Green Curry <sup>\*GF</sup> 13.95

Spicy green curry in coconut milk with zucchini, eggplant, bell pepper and Thai sweet basil

\*this curry is highly recommended with our special Roti (additional \$3.75)

## Jungle Curry 13.95

Jungle curry sauce for the base combined with bamboo shoots, green beans, mushrooms, zucchini, young peppercorn, finger root, bell pepper and Thai sweet basil

## Panang Curry <sup>\*GF</sup> 14.95

Our most popular curry made of mildly spicy aromatic cumin spices, doused with coconut milk, bell peppers and Thai sweet basil, splashed with fresh coconut milk.

\*extra dollar for beef

## Pineapple Curry <sup>\*GF</sup> 13.95

Spicy red curry with crushed chunky pineapple, bell pepper and Thai sweet basil

## Red Curry <sup>\*GF</sup> 13.95

Spicy red curry in coconut milk with bamboo shoots, bell peppers and Thai sweet basil

## NEW Avocado Curry 20

A new blend of our aromatic spices in green curry. With avocado, red and green bell peppers and basil with pieces of soft shell crab

\*available with other proteins for a price starting at \$15

## Yellow Curry <sup>\*GF</sup> 13.95

An aromatic curry of yellow curry, turmeric spices stocked with potatoes, carrots, onions, and grape tomatoes

\*recommended with Roti for an additional \$3.75



Indian puff bread



Duck Curry

# SIDE DISHES

Steamed Thai Jasmine Rice 1.75

Steamed Brown Rice 2.25

White Sticky Rice 3

Peanut Sauce 5

Roti (Indian Puff Bread) 3.95

Steamed Mixed Vegetables 6

Steamed Tofu 6

Steamed Noodles (Thin or Wide) 3

Steamed Egg Noodles 3.5

# BEVERAGES

Thai Iced Tea 3.75

Thai Iced Coffee 3.75

These beverages ordered without ice will be an extra 50 ¢

Thai Lime Tea 3.50

Soda (Coke, Diet Coke, Sprite or Fanta) 2.50

Root Beer 2.50

Hot Tea 4

Please ask for our special loose tea

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