

Lunch Menu

Appetizers / Salad / Soup

Thai Spring Rolls Vegetarian Thai style spring rolls served with a delectable Thai homemade carrot sauce	5
Tod Mun Gai Flavourful homemade chicken patty cakes with red curry, lime leaves served with cucumber, red onion chutney	6
Thai Calamari Crispy fried spice marinated squid cutlets	6
Duck Sticks Fried duck confit spring rolls served with wok roasted chilli sauce	8
Spicy Larb Gai Lettuce Wrap Minced chicken mixed with fresh Thai herbs, spices, fish sauce and chillies served with iceberg lettuce	10
Northeast Thai Style Beef Salad Sliced grilled medium rare beef flank, mixed with Thai chilli, lime and fish sauce	10
Papaya Salad Seasonal fresh shredded green papaya seasoned with chilli, garlic, peanuts and fish sauce	10
Tom Kha Lobster Bisque Our delightful signature lobster bisque with lobster, lemongrass, coconut cream and a gentle kick of spices	7
Tom Kah Gai	4
Tom Kah Goong Thai style hot and sour soup simmered with coconut milk, lemongrass, galangal and spices	4 1/2

Lunch Plate

Including crispy prawn wonton, Tom Yum soup and steamed rice

Curries

Choice of Green curry, Red curry or Panang Curry 10
Choice of beef, chicken or vegetables
substitute with seafood add \$3 more

Stir Fry

Choice of beef, chicken or vegetables 10
substitute with seafood add \$3 more

Gaprow

Minced, sauteed with Thai chili, green bean, onion and Thai Basil

Cashew nuts

Sauteed with onions, dried chili, red and green bell pepper

Ginger

Stir fried with mushroom, onions, red and green bell pepper

Including crispy prawn wonton and Tom Yum soup

Noodles / Rice

Choice of beef, chicken or vegetables 10
substitute with seafood add \$3 more

Pad Thai

Pad Thai prepared the traditional Thai way with fresh tamarind juice

Pad See-Iw

Stir-fried fresh rice noodles with chinese broccoli and egg

Spicy Thai Style Fried Rice

Pineapple Fried Rice

Fried rice with pineapple chunks

Spicy Linguine

Thai style linguine stir fried with bamboo shoots, peppers, basil leaves

Thai Pappardelle

Pappardelle with red curry sauce and Thai basil

Seafood

Lemongrass Mussels Mussels steamed in lemongrass, chilli, galangal, basil, white wine and lime broth served with crostini	10
Red Curry Mussels Mussels simmered in a red curry based broth with cilantro, kaffir and lime leaves	10
Chiang Mai Bouillabaisse Clams, mussels, prawns and fish fillet simmered in a court bouillon flavored broth with assorted vegetables, cilantro, lime leaves and fresh lemon juice	14
Thai Style 3 Flavoured Fish 3 flavoured spicy, sweet and sour crispy white fish served with steamed rice	14
Green Curry Jumbo Tiger Prawns Grilled jumbo tiger prawns in intense green curry sauce served with steamed rice	15

Side / Rice

Mixed Vegetables Sautéed in Oyster and Garlic Sauce 6 1/2
Steamed Brown Rice 3

Dessert

Chocolate Chilli Tort 4 1/2
Homemade Thai Tea Ice Cream 4 1/2

Local Beer 5 1/4

Draft Granville Island Pale Ale / Kokanee

Import Beer 6

Heineken / Stella / Brahma / Singha / Chang

Glass of White Wine

Hardys Traminer Riesling 6
Balthasar Riesling 8 1/4
Smoking Loon Viognier 9

Glass of Red Wine

Concha Y Toro Merlot 7 1/2
Montes Cabernet Sauvignon 8 1/4
Perrin Reserve Cotes Du Rhone 9

Non Alcoholic

Tea / Coffee 3 Juices 3
Thai Iced Tea 3 1/2 Pop 2 3/4

☛ Dishes contain nuts ☑ Dishes can be prepared vegetarian with tofu
Dishes can be served according to your level of spice, please kindly notify your server.

Mild ☑ Touch of Spice ☑☑ Medium ☑☑☑ Hot

No Substitutions. 15% Service Charge for parties of 6 or more