



Supanee House of Thai

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Organic Tofu Summer Rolls - 4 Pieces Thin rice paper rolls with fresh lettuce leaves, mint, and cilantro, shredded red cabbage, carrots, and cucumbers. Serve...	\$9.50
Chicken Satay - 4 Pieces Chicken tenders marinated in coconut milk, curry powder, and ground roasted coriander seeds, grilled on bamboo skewers a...	\$9.75
Shrimp Summer Rolls - 4 Pieces Thin rice paper rolls with fresh lettuce leaves, mint, and cilantro, shredded red cabbage, carrots, and cucumbers. Serve...	\$9.50
Garlic Chicken Wing - 5 Pieces Ailes de poulet croustillantes, rehaussées d'ail et de coriandre, accompagnées d'une sauce maison douce et épicée.	\$9.00
Nam Kao Tod Crispy rice mixed with minced house pork sausage, red onion, carrot, roasted peanuts, cilantro, chili and ginger with li...	\$13.75
Chicken Egg Roll Egg rolls with marinated mixed veggies, ground chicken, glass noodles, and grated fresh carrots. Lightly fried and serve...	\$8.00
Vegetable Egg Roll Rouleaux croustillants garnis de légumes variés marinés, vermicelles et carottes râpées. Légèrement frits, ils sont acco...	\$8.00

Salads

ITEM	PRICE
Green Papaya Salad with Shrimp Som tum. Salade nord-est thaïlandaise avec papaye verte râpée et crevettes, accompagnée de carottes râpées. Assaisonnée...	\$10.00
Ginger Pork Salad Nam soht. Cooked ground pork mixed with julienned ginger, red onion, cilantro and seasoned with house spicy lime dressin...	\$12.25
Green Salad (Chili Lime) Un mélange frais de laitue verte biologique, carottes râpées, concombre et tomate, accompagné de notre vinaigrette maiso...	\$7.50
Green Salad (No Dressing) Organic green lettuce, shredded carrots, cucumber, and tomato, served with house spicy chili lime dressing or house pean...	\$7.50
Green Salad (Peanut) Organic green lettuce, shredded carrots, cucumber, and tomato, served with house spicy chili lime dressing or house pean...	\$8.50
Naked Wild Shrimp Salad Plah goong. Grilled shrimp tossed with green and red onions, lemongrass, mint, cilantro and kaffir lime leaves seasoned...	\$14.25
Glass Noodle Salad Salade de nouilles de verre avec poulet haché, crevettes, oignon rouge, coriandre, céleri, jus de lime, sauce de poisson...	\$13.00
Larb Salad Chicken, beef, pork or fried tofu seasoned with lime juice, fish sauce, ground roasted chili powder, roasted rice powder...	\$11.25
Yum Veggie Salad (Chicken) Marinated vegetarian mock duck, grilled eggplants, broccoli, green and red bell peppers and zucchini tossed with spicy l...	\$13.75
Yum Veggie Salad (Grass Fed Beef) Marinated vegetarian mock duck, grilled eggplants, broccoli, green and red bell peppers and zucchini tossed with spicy l...	\$15.75
Yum Veggie Salad (Mixed Seafood) Fausse viande de canard marinée avec des aubergines grillées, brocoli, poivrons verts et rouges, ainsi que des courgette...	\$17.00
Yum Veggie Salad (Mixed Veggies) Mock duck végétarien mariné, aubergines grillées, brocoli, poivrons verts et rouges, ainsi que courgettes, enrobés d'une...	\$12.25
Yum Veggie Salad (Organic Tofu) Marinated vegetarian mock duck, grilled eggplants, broccoli, green and red bell peppers and zucchini tossed with spicy l...	\$12.25

ITEM	PRICE
Yum Veggie Salad (Pork)	\$13.75
Mock duck mariné, aubergines grillées, brocoli croquant, poivrons verts et rouges, ainsi que courgettes, enrobés d'une v...	
Yum Veggie Salad (Wild Shrimp)	\$15.75
Marinated vegetarian mock duck, grilled eggplants, broccoli, green and red bell peppers and zucchini tossed with spicy l...	
Waterfall Salad	\$14.25
Nam Tok. Grilled flank steak marinated in Thai spices thinly sliced and tossed with red onion, roasted chili powder, roa...	
Spicy Mushroom Salad (Het Larb)	\$10.75
Shimeji frais, échalotes, poudre de riz, coriandre et menthe parfumées, assaisonnés de sauce de poisson et de piment séc...	

Soups

ITEM	PRICE
Tom Yum Goong - Hot and Sour Soup - Large (Chicken)	\$17.50
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Yum Goong - Hot and Sour Soup - Large (Grass Fed Beef)	\$19.50
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Yum Goong - Hot and Sour Soup - Large (Mixed Seafood)	\$20.75
Un bouillon de poulet maison infusé avec des feuilles de lime kaffir, de la citronnelle et de la racine de galanga donne...	
Tom Yum Goong - Hot and Sour Soup - Large (Mixed Veggies)	\$16.00
Savourez un bouillon de poulet maison relevé par la citronnelle, les feuilles de lime kaffir et la racine de galanga. De...	
Tom Yum Goong - Hot and Sour Soup - Large (Organic Tofu)	\$16.00
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Yum Goong - Hot and Sour Soup - Large (Pork)	\$17.50
Bouillon maison relevé au poulet infusé de citronnelle, feuilles de kaffir et racine de galanga, rehaussé de champignons...	
Tom Yum Goong - Hot and Sour Soup - Large (Wild Shrimp)	\$19.50
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Kha Gai - Coconut Soup - Bowl (Chicken)	\$8.25
Traditional Thai coconut soup with chicken. House-made chicken broth, lemongrass, kaffir lime leaves, galangal root, fre...	
Tom Kha Gai - Coconut Soup - Bowl (Grass Fed Beef)	\$10.25
Une soupe thaïlandaise crémeuse où le bœuf nourri à l'herbe se marie avec un bouillon maison parfumé de citronnelle, feu...	
Tom Kha Gai - Coconut Soup - Bowl (Mixed Seafood)	\$11.50
Traditional Thai coconut soup with chicken. House-made chicken broth, lemongrass, kaffir lime leaves, galangal root, fre...	
Tom Kha Gai - Coconut Soup - Bowl (Mixed Veggies)	\$6.75
Traditional Thai coconut soup with chicken. House-made chicken broth, lemongrass, kaffir lime leaves, galangal root, fre...	
Tom Kha Gai - Coconut Soup - Bowl (Organic Tofu)	\$6.75
Un onctueux potage thaïlandais à base de lait de coco, sublimé par du tofu biologique. Infusé d'un bouillon de volaille...	
Tom Kha Gai - Coconut Soup - Bowl (Pork)	\$8.25
Une soupe thaïlandaise onctueuse concoctée à base de lait de coco et de porc tendre. Élaborée avec notre bouillon maison...	
Tom Kha Gai - Coconut Soup - Bowl (Wild Shrimp)	\$10.25
Bouille de crevettes sauvages marine dans du lait de coco crémeux, agrémentée de citronnelle, feuilles de kaffir et raci...	
Po Tak Seafood (Bowl)	\$8.00
Coastal cuisine soup with shrimp, scallop, green mussel, squid, lemongrass, kaffir lime leaves, ginger, lime juice, Thai...	
Po Tak Seafood (Large)	\$15.50
Coastal cuisine soup with shrimp, scallop, green mussel, squid, lemongrass, kaffir lime leaves, ginger, lime juice, Thai...	
Tom Kha Gai - Coconut Soup - Large (Chicken)	\$15.00
Traditional Thai coconut soup with chicken. House-made chicken broth, lemongrass, kaffir lime leaves, galangal root, fre...	
Tom Kha Gai - Coconut Soup - Large (Grass Fed Beef)	\$17.00
Large bol de Tom Kha Gai avec bœuf nourri à l'herbe. Savourez un bouillon de poulet maison infusé de citronnelle, feuil...	

ITEM	PRICE
Tom Kha Gai - Coconut Soup - Large (Mixed Seafood)	\$18.25
Traditional Thai coconut soup with chicken. House-made chicken broth, lemongrass, kaffir lime leaves, galangal root, fre...	
Tom Kha Gai - Coconut Soup - Large (Mixed Veggies)	\$13.50
Traditional Thai coconut soup with chicken. House-made chicken broth, lemongrass, kaffir lime leaves, galangal root, fre...	
Tom Kha Gai - Coconut Soup - Large (Organic Tofu)	\$13.50
Un savoureux bol de soupe thaïlandaise au lait de coco, préparée avec un bouillon maison au poulet, parfumée à la citron...	
Tom Kha Gai - Coconut Soup - Large (Pork)	\$15.00
Une soupe thaïe onctueuse à la noix de coco, préparée avec du bouillon de poulet maison. Infusée de citronnelle, de feui...	
Tom Kha Gai - Coconut Soup - Large (Wild Shrimp)	\$17.00
Bouillon de poulet savoureux mêlé à du lait de coco crémeux, rehaussé par des crevettes sauvages. Éléments phares de cet...	
Tom Yum Goong - Hot and Sour Soup - Bowl (Chicken)	\$9.50
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Yum Goong - Hot and Sour Soup - Bowl (Grass Fed Beef)	\$11.50
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Yum Goong - Hot and Sour Soup - Bowl (Mixed Seafood)	\$12.75
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Yum Goong - Hot and Sour Soup - Bowl (Mixed Veggies)	\$8.00
Un bouillon de poulet maison rencontre le parfum vif de la citronnelle et des feuilles de lime kaffir dans ce classique...	
Tom Yum Goong - Hot and Sour Soup - Bowl (Organic Tofu)	\$8.00
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Yum Goong - Hot and Sour Soup - Bowl (Pork)	\$9.50
Classic Thai hot and sour soup with housemade chicken broth, lemongrass, kaffir lime leaves, galangal root, fresh mushro...	
Tom Yum Goong - Hot and Sour Soup - Bowl (Wild Shrimp)	\$11.50
Un bouillon de poulet maison façon thaï, réchauffé par le piquant du piment rôti et le zeste de la citronnelle. Les crev...	

Noodles

ITEM	PRICE
Pad Thai Noodle (Chicken)	\$14.25
Nouilles de riz sautées dans une sauce maison à base de tamarin, accompagnées d'œufs, de ciboulette chinoise et de germe...	
Pad Thai Noodle (Grass Fed Beef)	\$16.25
Faux false	
Pad Thai Noodle (Mixed Seafood)	\$17.50
Rice noodles sauteed with house tamarind sauce, eggs, Chinese chives and bean sprouts topped with chopped roasted peanut...	
Pad Thai Noodle (Mixed Veggies)	\$12.75
Faux	
Pad Thai Noodle (Organic Tofu)	\$12.75
Rice noodles sauteed with house tamarind sauce, eggs, Chinese chives and bean sprouts topped with chopped roasted peanut...	
Pad Thai Noodle (Pork)	\$14.25
Rice noodles sauteed with house tamarind sauce, eggs, Chinese chives and bean sprouts topped with chopped roasted peanut...	
Pad Thai Noodle (Wild Shrimp)	\$16.25
Faux.po	
Glass Noodle - Pad Woonsen (Chicken)	\$14.25
Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	
Glass Noodle - Pad Woonsen (Grass Fed Beef)	\$16.25
Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	
Glass Noodle - Pad Woonsen (Mixed Seafood)	\$17.50
Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	

ITEM	PRICE
Glass Noodle - Pad Woonsen (Mixed Veggies)	\$12.75
Nouilles de verre sautées avec de l'ail haché, des œufs, des oignons, des carottes, des champignons et du chou vert.	
Glass Noodle - Pad Woonsen (Organic Tofu)	\$12.75
Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	
Glass Noodle - Pad Woonsen (Pork)	\$14.25
Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	
Glass Noodle - Pad Woonsen (Wild Shrimp)	\$16.25
Faux nouilles transparentes sautées avec de l'oignon émincé, des œufs, de l'oignon, des carottes, des champignons et du cho...	

Fried Rice

ITEM	PRICE
Thai Fried Rice (Chicken)	\$14.25
Classic jasmine rice stir-fried with green peas, carrots, onion, and eggs, sprinkled with fried garlic, served with fres...	
Thai Fried Rice (Grass Fed Beef)	\$16.25
Riz jasmin sauté avec des petits pois verts, carottes, oignons et œufs, garni d'ail frit, accompagné de tranches de conc...	
Thai Fried Rice (Mixed Seafood)	\$17.50
Classic jasmine rice stir-fried with green peas, carrots, onion, and eggs, sprinkled with fried garlic, served with fres...	
Thai Fried Rice (Mixed Veggies)	\$12.75
Classic jasmine rice stir-fried with green peas, carrots, onion, and eggs, sprinkled with fried garlic, served with fres...	
Thai Fried Rice (Organic Tofu)	\$12.75
Classic jasmine rice stir-fried with green peas, carrots, onion, and eggs, sprinkled with fried garlic, served with fres...	
Thai Fried Rice (Pork)	\$14.25
Riz jasmin sauté avec du porc, des pois verts, des carottes, des oignons et des œufs, le tout parsemé d'ail frit. Accomp...	
Thai Fried Rice (Wild Shrimp)	\$16.25
Classic jasmine rice stir-fried with green peas, carrots, onion, and eggs, sprinkled with fried garlic, served with fres...	
Hawaiian Fried Rice (Chicken)	\$17.00
Riz jasmine thaï sauté avec du poulet et des crevettes, parfumé au curry en poudre. Ajoutez des petits pois, des carotte...	
Hawaiian Fried Rice (Grass Fed Beef)	\$19.00
Riz jasmin thaï sauté avec du poulet et des crevettes, assaisonné de curry, agrémenté de petits pois, de carottes, de mo...	
Hawaiian Fried Rice (Mixed Seafood)	\$20.25
Thai jasmine rice stir-fried with chicken and shrimp, curry powder, green peas, carrots, pineapple, raisins, and eggs, s...	
Hawaiian Fried Rice (Mixed Veggies)	\$15.50
Riz jasmine thaïlandais sauté avec du poulet et des crevettes, relevé au curry et agrémenté de petits pois, carottes, ana...	
Hawaiian Fried Rice (Organic Tofu)	\$15.50
Thai jasmine rice stir-fried with chicken and shrimp, curry powder, green peas, carrots, pineapple, raisins, and eggs, s...	
Hawaiian Fried Rice (Pork)	\$17.00
Thai jasmine rice stir-fried with chicken and shrimp, curry powder, green peas, carrots, pineapple, raisins, and eggs, s...	
Hawaiian Fried Rice (Wild Shrimp)	\$19.00
Riz thaï au jasmin sauté avec des morceaux de poulet et crevettes sauvages, parfumé au curry, et agrémenté de petits poi...	
Drunken Fried Rice (Chicken)	\$14.25
Thai jasmine rice stir-fried with minced garlic, Thai chili, carrots, broccoli, Chinese broccoli, mushrooms, onion, gree...	
Drunken Fried Rice (Grass Fed Beef)	\$16.25
Thai jasmine rice stir-fried with minced garlic, Thai chili, carrots, broccoli, Chinese broccoli, mushrooms, onion, gree...	
Drunken Fried Rice (Mixed Seafood)	\$17.50
Riz thaï au jasmin sauté avec de l'ail haché, piment thaïlandais, carottes, brocoli, brocoli chinois, champignons, oigno...	
Drunken Fried Rice (Mixed Veggies)	\$12.75
Riz jasmin thaï sauté avec de l'ail émincé, du piment thaï, des carottes, du brocoli, du brocoli chinois, des champignon...	

ITEM	PRICE
Drunken Fried Rice (Organic Tofu) Thai jasmine rice stir-fried with minced garlic, Thai chili, carrots, broccoli, Chinese broccoli, mushrooms, onion, gree...	\$12.75
Drunken Fried Rice (Pork) Le riz jasmin thaï soigneusement sauté avec de l'ail haché, piments thaïs, carottes, brocoli et brocoli chinois, champig...	\$14.25
Drunken Fried Rice (Wild Shrimp) Thai jasmine rice stir-fried with minced garlic, Thai chili, carrots, broccoli, Chinese broccoli, mushrooms, onion, gree...	\$16.25
Crab Fried Rice Crabmeat with garlic, eggs and steamed jasmine rice topped with crispy shallots.	\$19.50

Stir-fried

ITEM	PRICE
Eggplant Delight (Chicken) Fine tranches d'aubergines japonaises se mêlent à des courgettes croquantes, des carottes sucrées et une sélection de po...	\$14.25
Eggplant Delight (Grass Fed Beef) Japanese eggplant with zucchini, carrots, red and green bell peppers, onions, garlic, fermented soybeans, Thai basil, an...	\$16.25
Eggplant Delight (Mixed Seafood) Japanese eggplant with zucchini, carrots, red and green bell peppers, onions, garlic, fermented soybeans, Thai basil, an...	\$17.50
Eggplant Delight (Mixed Veggies) Aubergine japonaise accompagnée de courgettes, carottes, poivrons rouges et verts, oignons, ail, fèves de soja fermentée...	\$12.75
Eggplant Delight (Organic Tofu) Aubergine japonaise sautée avec courgettes, carottes croquantes, poivrons rouges et verts, oignons doux, ail, fèves de s...	\$12.75
Eggplant Delight (Pork) Japanese eggplant with zucchini, carrots, red and green bell peppers, onions, garlic, fermented soybeans, Thai basil, an...	\$14.25
Eggplant Delight (Wild Shrimp) Japanese eggplant with zucchini, carrots, red and green bell peppers, onions, garlic, fermented soybeans, Thai basil, an...	\$16.25
Eggplant Delight (Jasmine Brown Rice) Japanese eggplant with zucchini, carrots, red and green bell peppers, onions, garlic, fermented soybeans, Thai basil, an...	\$13.75
Eggplant Delight (Jasmine Rice) Japanese eggplant with zucchini, carrots, red and green bell peppers, onions, garlic, fermented soybeans, Thai basil, an...	\$12.75
Pad Gaprow (Chicken) Poulet tendre sauté avec ail, oignons, carottes et haricots verts, le tout relevé par le parfum piquant du basilic thaï....	\$14.25
Pad Gaprow (Grass Fed Beef) Hot Basil. Stir-fry with garlic, onions, carrots, green beans, and hot basil in spicy house chili sauce.	\$16.25
Pad Gaprow (Mixed Seafood) Hot Basil. Stir-fry with garlic, onions, carrots, green beans, and hot basil in spicy house chili sauce.	\$17.50
Pad Gaprow (Mixed Veggies) Un mélange savoureux de légumes sautés avec ail, oignons, carottes et haricots verts, relevés par la magie du basilic th...	\$12.75
Pad Gaprow (Organic Tofu) Tofu biologique sauté avec ail, oignons, carottes et haricots verts, rehaussé de basilic chaud et d'une sauce chili épic...	\$12.75
Pad Gaprow (Pork) Hot Basil. Stir-fry with garlic, onions, carrots, green beans, and hot basil in spicy house chili sauce.	\$14.25
Pad Gaprow (Wild Shrimp) Hot Basil. Stir-fry with garlic, onions, carrots, green beans, and hot basil in spicy house chili sauce.	\$16.25
Pad Gaprow (Jasmine Brown Rice) Hot Basil. Stir-fry with garlic, onions, carrots, green beans, and hot basil in spicy house chili sauce.	\$13.75
Pad Gaprow (Jasmine Rice) Hot Basil. Stir-fry with garlic, onions, carrots, green beans, and hot basil in spicy house chili sauce.	\$12.75

ITEM	PRICE
Pad Khing (Chicken) Des morceaux de poulet sautés avec ail, oignons, poivrons verts et rouges, courgettes, champignons shiitake, et céleri....	\$14.25
Pad Khing (Grass Fed Beef) Young ginger. Garlic, onions, green and red bell peppers, zucchini, shiitake mushrooms, celery, thinly sliced young ging...	\$16.25
Pad Khing (Mixed Seafood) Young ginger. Garlic, onions, green and red bell peppers, zucchini, shiitake mushrooms, celery, thinly sliced young ging...	\$17.50
Pad Khing (Mixed Veggies) Un sauté vibrant de gingembre frais, marié à de l'ail et des oignons, côtoie des poivrons rouges et verts croquants, des...	\$12.75
Pad Khing (Organic Tofu) Tranches de tofu bio sautées avec du gingembre jeune, rehaussées d'ail, oignons, poivrons rouges et verts, courgettes, s...	\$12.75
Pad Khing (Pork) Young ginger. Garlic, onions, green and red bell peppers, zucchini, shiitake mushrooms, celery, thinly sliced young ging...	\$14.25
Pad Khing (Wild Shrimp) Young ginger. Garlic, onions, green and red bell peppers, zucchini, shiitake mushrooms, celery, thinly sliced young ging...	\$16.25
Pad Khing (Jasmine Brown Rice) Young ginger. Garlic, onions, green and red bell peppers, zucchini, shiitake mushrooms, celery, thinly sliced young ging...	\$13.75
Pad Khing (Jasmine Rice) Young ginger. Garlic, onions, green and red bell peppers, zucchini, shiitake mushrooms, celery, thinly sliced young ging...	\$12.75
Pad Prik Khing (Chicken) Poulet et haricots croquants se mêlent aux poivrons rouges et verts, le tout enrobé d'une sauce prik king maison. Des fe...	\$14.25
Pad Prik Khing (Grass Fed Beef) Spicy green bean. Fresh green beans, red and green bell peppers in house-made prik king sauce sprinkled with kaffir lime...	\$16.25
Pad Prik Khing (Mixed Seafood) Spicy green bean. Fresh green beans, red and green bell peppers in house-made prik king sauce sprinkled with kaffir lime...	\$17.50
Pad Prik Khing (Mixed Veggies) Haricots verts relevés, accompagnés de poivrons rouges et verts, enrobés d'une sauce prik king maison et agrémentés de f...	\$12.75
Pad Prik Khing (Organic Tofu) Haricots verts épicés. Haricots verts croquants, poivrons rouges et verts sautés dans notre sauce maison prik khing, agr...	\$12.75
Pad Prik Khing (Pork) Spicy green bean. Fresh green beans, red and green bell peppers in house-made prik king sauce sprinkled with kaffir lime...	\$14.25
Pad Prik Khing (Wild Shrimp) Spicy green bean. Fresh green beans, red and green bell peppers in house-made prik king sauce sprinkled with kaffir lime...	\$16.25
Pad Prik Khing (Jasmine Brown Rice) Spicy green bean. Fresh green beans, red and green bell peppers in house-made prik king sauce sprinkled with kaffir lime...	\$13.75
Pad Prik Khing (Jasmine Rice) Spicy green bean. Fresh green beans, red and green bell peppers in house-made prik king sauce sprinkled with kaffir lime...	\$12.75
Cashew Nuts (Chicken) Faux-filet de poulet accompagné de noix de cajou rôties, de courgettes, de champignons, de carottes et de poivrons rouge...	\$14.25
Cashew Nuts (Grass Fed Beef) Roasted cashew nuts zucchini, mushrooms, carrots, red and green bell peppers, green onions topped with roasted dried chi...	\$16.25
Cashew Nuts (Mixed Seafood) Roasted cashew nuts zucchini, mushrooms, carrots, red and green bell peppers, green onions topped with roasted dried chi...	\$17.50
Cashew Nuts (Mixed Veggies) Mélange de noix de cajou rôties avec courgettes, champignons, carottes, poivrons rouges et verts, et oignons verts, le t...	\$12.75
Cashew Nuts (Organic Tofu) Tofu biologique poêlé avec noix de cajou croquantes, accompagné de courgettes, champignons, carottes, poivrons rouges et...	\$12.75

ITEM	PRICE
Cashew Nuts (Pork) Roasted cashew nuts zucchini, mushrooms, carrots, red and green bell peppers, green onions topped with roasted dried chi...	\$14.25
Cashew Nuts (Wild Shrimp) Roasted cashew nuts zucchini, mushrooms, carrots, red and green bell peppers, green onions topped with roasted dried chi...	\$16.25
Cashew Nuts (Jasmine Brown Rice) Roasted cashew nuts zucchini, mushrooms, carrots, red and green bell peppers, green onions topped with roasted dried chi...	\$13.75
Cashew Nuts (Jasmine Rice) Roasted cashew nuts zucchini, mushrooms, carrots, red and green bell peppers, green onions topped with roasted dried chi...	\$12.75
Praram (Chicken) Morceau tendre de poulet sauté avec chili légèrement rôti, accompagné d'une sauce aux arachides maison. Disposé sur un l...	\$14.25
Praram (Grass Fed Beef) Broccoli peanut. Stir-fry with lightly roasted chili served over steamed broccoli, green cabbage, and sliced carrots fin...	\$16.25
Praram (Mixed Seafood) Broccoli peanut. Stir-fry with lightly roasted chili served over steamed broccoli, green cabbage, and sliced carrots fin...	\$17.50
Praram (Mixed Veggies) Mélange de légumes sautés avec un soupçon de chili rôti délicatement, disposé sur un lit de brocoli vapeur, de chou vert...	\$12.75
Praram (Organic Tofu) Le tofu biologique est sauté avec un soupçon de piment rôti, posé sur un lit de brocoli vapeur, de chou vert et de carot...	\$12.75
Praram (Pork) Broccoli peanut. Stir-fry with lightly roasted chili served over steamed broccoli, green cabbage, and sliced carrots fin...	\$14.25
Praram (Wild Shrimp) Broccoli peanut. Stir-fry with lightly roasted chili served over steamed broccoli, green cabbage, and sliced carrots fin...	\$16.25
Praram (Jasmine Brown Rice) Broccoli peanut. Stir-fry with lightly roasted chili served over steamed broccoli, green cabbage, and sliced carrots fin...	\$13.75
Praram (Jasmine Rice) Broccoli peanut. Stir-fry with lightly roasted chili served over steamed broccoli, green cabbage, and sliced carrots fin...	\$12.75
Pad Puk (Chicken) Un mélange vibrant de légumes variés, sauté à l'ail, se marie harmonieusement avec du poulet tendre dans notre sauce soj...	\$14.25
Pad Puk (Grass Fed Beef) Simple veggie. Assorted mixed vegetables with garlic in house-made soy based sauce.	\$16.25
Pad Puk (Mixed Seafood) Simple veggie. Assorted mixed vegetables with garlic in house-made soy based sauce.	\$17.50
Pad Puk (Mixed Veggies) Un assortiment de légumes sautés, agrémentés d'une touche d'ail, le tout nappé d'une sauce soja préparée maison.	\$12.75
Pad Puk (Organic Tofu) Assortiment de légumes associés à du tofu biologique, délicatement sauté avec de l'ail et nappé d'une sauce maison à bas...	\$12.75
Pad Puk (Pork) Simple veggie. Assorted mixed vegetables with garlic in house-made soy based sauce.	\$14.25
Pad Puk (Wild Shrimp) Simple veggie. Assorted mixed vegetables with garlic in house-made soy based sauce.	\$16.25
Pad Puk (Jasmine Brown Rice) Simple veggie. Assorted mixed vegetables with garlic in house-made soy based sauce.	\$13.75
Pad Puk (Jasmine Rice) Simple veggie. Assorted mixed vegetables with garlic in house-made soy based sauce.	\$12.75
Sweet and Sour (Chicken) Morceaux d'ananas frais mêlés à notre sauce aigre-douce maison, accompagnés de tomates juteuses, concombres croquants, o...	\$14.25

ITEM	PRICE
Sweet and Sour (Grass Fed Beef) House-made sweet and sour sauce with fresh pineapple chunks, tomatoes, cucumber, onion, zucchini, and red and green bell...	\$16.25
Sweet and Sour (Mixed Seafood) House-made sweet and sour sauce with fresh pineapple chunks, tomatoes, cucumber, onion, zucchini, and red and green bell...	\$17.50
Sweet and Sour (Mixed Veggies) Une sauce aigre-douce maison rehausse un mélange de légumes frais : morceaux d’ananas, tomates juteuses, concombres croq...	\$12.75
Sweet and Sour (Organic Tofu) Une sauce aigre-douce maison enveloppe des morceaux d'ananas frais, des tomates, du concombre, de l'oignon, des courgett...	\$12.75
Sweet and Sour (Pork) House-made sweet and sour sauce with fresh pineapple chunks, tomatoes, cucumber, onion, zucchini, and red and green bell...	\$14.25
Sweet and Sour (Wild Shrimp) House-made sweet and sour sauce with fresh pineapple chunks, tomatoes, cucumber, onion, zucchini, and red and green bell...	\$16.25
Sweet and Sour (Jasmine Brown Rice) House-made sweet and sour sauce with fresh pineapple chunks, tomatoes, cucumber, onion, zucchini, and red and green bell...	\$13.75
Sweet and Sour (Jasmine Rice) House-made sweet and sour sauce with fresh pineapple chunks, tomatoes, cucumber, onion, zucchini, and red and green bell...	\$12.75

Curries

ITEM	PRICE
Kaeng Kari (Chicken) Poulet mijoté dans un curry jaune parfumé, accompagné de lait de coco crémeux. Servi avec des pommes de terre tendres, d...	\$14.25
Kaeng Kari (Grass Fed Beef) Yellow curry with coconut milk, potatoes, onions, and carrots.	\$16.25
Kaeng Kari (Mixed Seafood) Yellow curry with coconut milk, potatoes, onions, and carrots.	\$17.50
Kaeng Kari (Mixed Veggies) Curry jaune à base de lait de coco, agrémenté de pommes de terre, oignons et carottes.	\$12.75
Kaeng Kari (Organic Tofu) Curry jaune rehaussé de lait de coco, accompagné de tofu biologique, de pommes de terre fondantes, d'oignons légèrement...	\$12.75
Kaeng Kari (Pork) Yellow curry with coconut milk, potatoes, onions, and carrots.	\$14.25
Kaeng Kari (Wild Shrimp) Yellow curry with coconut milk, potatoes, onions, and carrots.	\$16.25
Kaeng Kari (Jasmine Brown Rice) Yellow curry with coconut milk, potatoes, onions, and carrots.	\$13.75
Kaeng Kari (Jasmine Rice) Yellow curry with coconut milk, potatoes, onions, and carrots.	\$12.75
Gaeng Panang (Chicken) Curry Panang parfumé avec du lait de coco, agrémenté de poivrons rouges, de carottes et de délicates feuilles de lime ka...	\$14.25
Gaeng Panang (Grass Fed Beef) Panang curry with coconut milk, red bell peppers, carrots and finely chopped kaffir lime leaves.	\$16.25
Gaeng Panang (Mixed Seafood) Panang curry with coconut milk, red bell peppers, carrots and finely chopped kaffir lime leaves.	\$17.50
Gaeng Panang (Mixed Veggies) Curry Panang crémeux, infusé de lait de coco, avec des poivrons rouges croquants, des carottes et une touche de feuilles...	\$12.75
Gaeng Panang (Organic Tofu) Curry Panang onctueux à base de lait de coco, agrémenté de poivrons rouges, de carottes croquantes, et parsemé de fines...	\$12.75

ITEM	PRICE
Gaeng Panang (Pork) Panang curry with coconut milk, red bell peppers, carrots and finely chopped kaffir lime leaves.	\$14.25
Gaeng Panang (Wild Shrimp) Panang curry with coconut milk, red bell peppers, carrots and finely chopped kaffir lime leaves.	\$16.25
Gaeng Panang (Jasmine Brown Rice) Panang curry with coconut milk, red bell peppers, carrots and finely chopped kaffir lime leaves.	\$13.75
Gaeng Panang (Jasmine Rice) Panang curry with coconut milk, red bell peppers, carrots and finely chopped kaffir lime leaves.	\$12.75
Gaeng Ped (Chicken) Curry rouge au poulet avec lait de coco, pousses de bambou, aubergines thaïes, poivrons rouges et basilic thaï.	\$14.25
Gaeng Ped (Grass Fed Beef) Red curry. Red chili curry with coconut milk, bamboo shoots, Thai eggplants, red bell peppers and Thai basil.	\$16.25
Gaeng Ped (Mixed Seafood) Red curry. Red chili curry with coconut milk, bamboo shoots, Thai eggplants, red bell peppers and Thai basil.	\$17.50
Gaeng Ped (Mixed Veggies) Curry rouge onctueux avec lait de coco, pousses de bambou, aubergines thaïlandaises, poivrons rouges et basilic thaï.	\$12.75
Gaeng Ped (Organic Tofu) Curry rouge aux saveurs thaïlandaises mariant lait de coco velouté, pousses de bambou croquantes et aubergines thaï peti...	\$12.75
Gaeng Ped (Pork) Red curry. Red chili curry with coconut milk, bamboo shoots, Thai eggplants, red bell peppers and Thai basil.	\$14.25
Gaeng Ped (Wild Shrimp) Red curry. Red chili curry with coconut milk, bamboo shoots, Thai eggplants, red bell peppers and Thai basil.	\$16.25
Gaeng Ped (Jasmine Brown Rice) Red curry. Red chili curry with coconut milk, bamboo shoots, Thai eggplants, red bell peppers and Thai basil.	\$13.75
Gaeng Ped (Jasmine Rice) Red curry. Red chili curry with coconut milk, bamboo shoots, Thai eggplants, red bell peppers and Thai basil.	\$12.75
Gaeng Kiew Wan (Chicken) Curry vert au poulet préparé maison avec du lait de coco, des pousses de bambou, de l'aubergine pois thaïlandaise, des p...	\$14.25
Gaeng Kiew Wan (Grass Fed Beef) Green curry. House-made green chili curry with coconut milk, bamboo shoots, Thai pea eggplant, red bell peppers and Thai...	\$16.25
Gaeng Kiew Wan (Mixed Seafood) Green curry. House-made green chili curry with coconut milk, bamboo shoots, Thai pea eggplant, red bell peppers and Thai...	\$17.50
Gaeng Kiew Wan (Mixed Veggies) Curry vert aux légumes. Un mélange onctueux de curry vert maison et lait de coco enveloppe des pousses de bambou, du pet...	\$12.75
Gaeng Kiew Wan (Organic Tofu) Un curry vert vivant, mélangé avec du lait de coco crémeux, des pousses de bambou croquantes, des aubergines thaïes et d...	\$12.75
Gaeng Kiew Wan (Pork) Green curry. House-made green chili curry with coconut milk, bamboo shoots, Thai pea eggplant, red bell peppers and Thai...	\$14.25
Gaeng Kiew Wan (Wild Shrimp) Green curry. House-made green chili curry with coconut milk, bamboo shoots, Thai pea eggplant, red bell peppers and Thai...	\$16.25
Gaeng Kiew Wan (Jasmine Brown Rice) Green curry. House-made green chili curry with coconut milk, bamboo shoots, Thai pea eggplant, red bell peppers and Thai...	\$13.75
Gaeng Kiew Wan (Jasmine Rice) Green curry. House-made green chili curry with coconut milk, bamboo shoots, Thai pea eggplant, red bell peppers and Thai...	\$12.75
Geng Mamuang (Mango) (Chicken) Curry rouge délicat accompagné de lait de coco, avec des morceaux de mangue mi-mûre, des poivrons rouges croquants et un...	\$14.25

ITEM	PRICE
Geng Mamuang (Mango) (Grass Fed Beef) Mango curry. Light red curry with coconut milk, semi-ripe sliced mango, red bell peppers and Thai basil.	\$16.25
Geng Mamuang (Mango) (Mixed Seafood) Mango curry. Light red curry with coconut milk, semi-ripe sliced mango, red bell peppers and Thai basil.	\$17.50
Geng Mamuang (Mango) (Mixed Veggies) Un curry rouge léger enterré dans une onctueuse lait de coco, rehaussé de mangue juste mûre, de poivrons rouges croquant...	\$12.75
Geng Mamuang (Mango) (Organic Tofu) Curry de mangue aux nuances exquises. Préparé avec du tofu bio, ce curry rouge léger se marie à merveille avec du lait d...	\$12.75
Geng Mamuang (Mango) (Pork) Mango curry. Light red curry with coconut milk, semi-ripe sliced mango, red bell peppers and Thai basil.	\$14.25
Geng Mamuang (Mango) (Wild Shrimp) Mango curry. Light red curry with coconut milk, semi-ripe sliced mango, red bell peppers and Thai basil.	\$16.25
Geng Mamuang (Mango) (Jasmine Brown Rice) Mango curry. Light red curry with coconut milk, semi-ripe sliced mango, red bell peppers and Thai basil.	\$13.75
Geng Mamuang (Mango) (Jasmine Rice) Mango curry. Light red curry with coconut milk, semi-ripe sliced mango, red bell peppers and Thai basil.	\$12.75

House Specialties

ITEM	PRICE
Choo Chi Wild Salmon (Jasmine Brown Rice) Saumon sauvage mijoté doucement dans une sauce curry choo-chee. Accompagné de carottes tranchées, chou vert et brocoli,...	\$20.25
Choo Chi Wild Salmon (Jasmine Rice) Wild salmon fillet slowly simmered in choo-chee curry sauce and served over sliced steamed carrots, green cabbage, and b...	\$19.25
Crab Fried Rice (House Specialties) Crabmeat with garlic, eggs and steamed jasmine rice topped with crispy shallots.	\$19.50
Spicy Seafood - Pad Ped (Jasmine Brown Rice) Un mélange de fruits de mer, sauté avec une généreuse dose d'ail frais, se marie aux aubergines thaïes, poivrons rouges...	\$18.25
Spicy Seafood - Pad Ped (Jasmine Rice) Fruits de mer sautés accompagnés d'une généreuse dose d'ail frais, aubergines thaï, poivrons rouges et verts, krachai, p...	\$17.25
Roasted Duck Curry (Jasmine Brown Rice) Roasted maple leaf farms duck in coconut red curry sauce with grapes, pineapple, tomatoes, fresh Thai basil and red pepp...	\$19.50
Roasted Duck Curry (Jasmine Rice) Canard rôti de la ferme Maple Leaf, mijoté dans une sauce au curry rouge coco. Accompagné de raisins juteux, morceaux d'...	\$18.50
Lemongrass Chicken (Jasmine Brown Rice) Chopped chicken sauteed with fresh garlic and Thai chili, thinly sliced lemongrass, and topped with dried chili.	\$14.50
Lemongrass Chicken (Jasmine Rice) Chopped chicken sauteed with fresh garlic and Thai chili, thinly sliced lemongrass, and topped with dried chili.	\$13.50
Crab Pad Thai Crabmeat with pad Thai noodle in tamarind sauce with eggs, chive and bean sprout. Finished with a fried soft shell crab....	\$21.00
Thai BBQ Free Range Chicken (Jasmine Brown Rice) Free Range Wing Lee Farms Chicken marinated overnight with a blend of fresh garlic and lemongrass, curry, coriander and...	\$19.50
Thai BBQ Free Range Chicken (Jasmine Rice) Fermier Wing Lee Farms Poulet élevé en plein air est imprégné toute une nuit d'ail frais et de citronnelle, relevé de cu...	\$18.50
Chef Wan's Wild Salmon (Jasmine Brown Rice) Grilled wild salmon served with chef's special roasted chili sauce, topped with thinly sliced crispy lemongrass, galanga...	\$20.25
Chef Wan's Wild Salmon (Jasmine Rice) Faux filet de saumon sauvage grillé, nappé de la sauce piquante maison du chef. Rehaussé de fines tranches croustillante...	\$19.25

ITEM	PRICE
Kabocha Squash Curry (Chicken) Préparée avec notre pâte de curry rouge maison, cette savoureuse recette mélange du lait de coco avec du poulet et des m...	\$17.00
Kabocha Squash Curry (Grass Fed Beef) House-made red curry paste, coconut milk, with chicken, winter squash cubes red and green bell peppers and Thai basil le...	\$19.00
Kabocha Squash Curry (Mixed Seafood) House-made red curry paste, coconut milk, with chicken, winter squash cubes red and green bell peppers and Thai basil le...	\$20.25
Kabocha Squash Curry (Mixed Veggies) House-made red curry paste, coconut milk, with chicken, winter squash cubes red and green bell peppers and Thai basil le...	\$15.50
Kabocha Squash Curry (Organic Tofu) Cubes de courge d'hiver se marient avec du tofu biologique dans une sauce crémeuse faite de pâte de curry rouge maison e...	\$15.50
Kabocha Squash Curry (Pork) House-made red curry paste, coconut milk, with chicken, winter squash cubes red and green bell peppers and Thai basil le...	\$17.00
Kabocha Squash Curry (Wild Shrimp) Cubes de courge d'hiver mijotées dans un curry rouge onctueux à base de lait de coco, rehaussé de poivrons rouges et ver...	\$19.00
Kabocha Squash Curry (Jasmine Brown Rice) Curry maison au lait de coco parfumé à la pâte de curry rouge, incorporant des morceaux de courge d'hiver et des poivron...	\$16.50
Kabocha Squash Curry (Jasmine Rice) Curry rouge préparé maison, lait de coco crémeux, morceaux de kabocha, poulet tendre, poivrons rouges et verts croquants...	\$15.50
Screaming Tiger (Jasmine Brown Rice) Faux-filet mariné grillé à votre goût, découpé en tranches fines et accompagné de chou sauté, brocoli, courgette et caro...	\$18.50
Screaming Tiger (Jasmine Rice) Marinated flank steak grilled per your request thinly sliced served over sauteed cabbage, broccoli, zucchini, and carrot...	\$17.50
Spicy Beef Grass-Fed Beef, garlic, Thai eggplant, bell pepper, krachai, green peppercorn, chili and Thai basil in house chili sauce...	\$17.50

Side Orders

ITEM	PRICE
Steamed Jasmine Rice	\$1.50
Brown Rice Riz brun jasmin cuit à la vapeur.	\$1.50
Sticky Rice Steamed Thai sticky rice.	\$3.00