★ Rate your favorite items and earn points →

pricelisto

Supannee House of Thai

Supannee House of Thai

Menu Prices — October 26, 2026

Supannee House of Thai menu with prices in United States, updated November 2019: 236 items across 9 categories, prices from $1.50 to $21.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Supannee House of Thai Menu with Prices (United States)

Supannee House of Thai menu with prices in United States, updated November 2019: 236 items across 9 categories, prices from $1.50 to $21.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/supannee-house-of-thai

Menu categories: Appetizers · Salads · Soups · Noodles · Fried Rice · Stir-fried · Curries · House Specialties · Side Orders

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**

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

Soups

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

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

Noodles

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

ITEM	PRICE
Glass Noodle - Pad Woonsen (Grass Fed Beef) Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	**$16.25**
Glass Noodle - Pad Woonsen (Mixed Seafood) Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	**$17.50**
Glass Noodle - Pad Woonsen (Mixed Veggies) Nouilles de verre sautées avec de l'ail haché, des œufs, des oignons, des carottes, des champignons et du chou vert.	**$12.75**
Glass Noodle - Pad Woonsen (Organic Tofu) Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	**$12.75**
Glass Noodle - Pad Woonsen (Pork) Glass noodles sauteed with minced garlic, eggs, onion, carrots, mushrooms and green cabbage.	**$14.25**
Glass Noodle - Pad Woonsen (Wild Shrimp) Faux nouilles transparentes sautées avec de l’ail émincé, des œufs, de l’oignon, des carottes, des champignons et du cho...	**$16.25**

Fried Rice

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

ITEM	PRICE
Drunken Fried Rice (Mixed Seafood) Riz thaï au jasmin sauté avec de l'ail haché, piment thaïlandais, carottes, brocoli, brocoli chinois, champignons, oigno...	**$17.50**
Drunken Fried Rice (Mixed Veggies) Riz jasmin thaï sauté avec de l'ail émincé, du piment thaï, des carottes, du brocoli, du brocoli chinois, des champignon...	**$12.75**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**