

DINNER - Monday to Thursday - 2pm to 8:30pm | Friday & Saturday - 2pm to 9pm Sunday - Closed

- LICENSED PREMISES -



Beverages

Jasmine Tea or Green Tea: \$**1.50**⁄person

Coffee: \$2.50

Thai Iced Tea (with cream): \$**3.00**

Thai Iced Lemon Tea: \$3.00

Thai Iced Green Tea (with cream): \$3.00

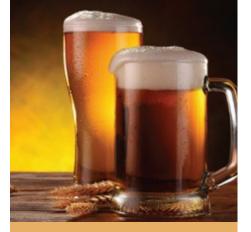
Thai Iced Coffee (with cream): \$**3.00**



Juices (Mango, Lychee, Coconut & Tamarind): \$**3.00**

Perrier Carbonated Natural Spring Water: **\$3.00**

Soft Drinks, or Bottled Water: \$**2.00**



Beers

Imported

Singha Beer \$**6.00** Chang Thai Beer \$**6.00** Heineken - Premium Dutch Lager \$**5.50** Corona Extra Pale Lager - Mexico \$**5.50**

Domestic

Phillips Blue Buck \$**5.50** Molson Canadian Lager \$**5.50** Piper's Pale Ale \$**5.50**

Ciders

Mango Cider \$**5.50** Apple Cider \$**5.50** Peach Cider \$**5.50**



WINES

White Wines

Sawmill Creek Canadian Sauvignon Blanc \$**7.25** glass / \$**28** bottle

Hardys - Australian Riesling Gewurztraminer Blend \$**7.25** glass / \$**28** bottle

Jackson-Triggs - Pinot Grigio \$**6.25** glass / \$**24** bottle

Copper Moon - Chardonnay \$7.25 glass / \$28 bottle

Red Wines

Finca Los Primos - Argentinian Malbec \$7.25 glass / \$28 bottle

Yellow Tail - Australian Shiraz \$7.25 glass / \$28 bottle

Jackson-Triggs - Cabernet Sauvignon, British Columbia \$6.25 glass / \$24 bottle

Naked Grape - Merlot \$7.25 glass / \$28 bottle



12. Wonton Soup





1. Vegetable Spring Rolls

glass noodles and vegetables wrapped with crispy fried pastry & served with homemade sauce. \$**7.25**

2. Salad Rolls

shrimp, lettuce, carrots, cucumber, mint leaves, cilantro, Thai vermicelli, wrapped with fresh pastry & served with peanut sauce. **\$9.95**

3. Chicken Wings

crispy fried chicken wings marinated in Thai spices & served with homemade sauce. \$**10.95**

4. Chicken Satay

marinated chicken with Thai herbs, spices and coconut milk & served with peanut sauce. \$**9.95**

5. Calamari

crispy fried calamari rings marinated with Thai herbs & served with homemade sauce. **\$9.95**

6. Crispy Prawn

crispy fried prawns marinated with Thai herbs & served with homemade sauce. **\$9.95**

appetizers

7. Crispy Wonton

marinated ground pork with black pepper, garlic and cilantro wrapped with crisp fried pastry & served with homemade sauce. **§7.25**

8. Lettuce Wraps

a delicious and fun Thai dish, ground chicken, carrots, celery, onion, bell pepper, cilantro served over lettuce leaves & crispy noodles. **\$10.95**

9. Tom Yum Goong

spicy and sour soup with prawns, mushrooms, cilantro, lemongrass, galangal & kaffir lime leaves. Sm: \$**7.95** /Lg: \$**10.95**

10. Tom Kha Kai

coconut milk soup with chicken, mushrooms, cilantro, lemongrass, galangal & kaffir lime leaves. Sm: \$**7.95** /Lg: \$**10.95**

11. Hot & Sour Vegetable Soup

spicy and sour soup with vegetables (carrots, peas, cauliflower, broccoli, cilantro & green onion). \$**9.95**

12. Wonton Soup

homemade wonton (ground pork marinated with pepper, garlic and cilantro), prawns, chicken, carrots, peas, broccoli & cauliflower topped with fried garlic. \$**12.95**

SOUPS







salads

13. Thai Style Chicken Salad "Larb Gai"

ground chicken breast with Thai herbs, red onions, spicy dressing, lime juice & roasted ground rice. \$**13.95**

14. BBQ Beef Salad "Yum Nua"

Thai style grilled beef salad with spicy dressing, chili, red onion, tomato, cilantro & green onion. \$**13.95**

CURRY DISHES

Steamed Jasmine Rice	\$ 2.50
Steamed Coconut Rice	\$ 3.50
Sticky Rice	\$ 3.00
Thai Vermicelli Noodles	\$3.00

15. Seafood Salad "Yum Talay"

prawns, scallops, squid, mussels with spicy dressing, chili, red onion, green onion, cilantro & lime juice. \$**16.95**

16. Mango Salad (Prawns)

shredded Mango with prawns mixed with house sauce, carrots, red onion & roasted cashews. \$13.95

17. Papaya Salad "Somtum Goong"

shredded green papaya with prawns, special house sauce, tomatoes, carrots, beans & roasted cashews. \$**13.95**

20. Red Curry (chicken, beef, tofu or pork)

red curry paste in coconut milk with bamboo shoots, bell peppers & basil leaves. \$**13.95**

21. Green Curry (chicken, beef, tofu or pork) green curry paste in coconut milk with bamboo shoots, peas, bell peppers & basil leaves. \$13.95

22. Yellow Curry (chicken, beef, tofu or pork)

yellow curry paste in coconut milk with onion, potatoes & carrots. **\$13.95**

23. Mas-samun Curry (Choice of Chicken, Beef, Tofu or Pork) Mas-samun curry paste in coconut milk with onion, potatoes, carrots & roasted cashews. \$13.95

18. Thai vermicelli Salad "Yum Kha-nom Jeen" (chicken, beef, tofu or pork) Thai vermicelli noodles, spring rolls, cucumber, carrots, mint leaves, cilantro, lettuce with special house sauce. \$13.95

19. Som Tum/Kai Yang/Sticky Rice a pairing of spicy green papaya salad with tiger prawns, served with half a Thai Style BBQ chicken & steamed sticky rice. \$**22.95**

24. Roasted Duck Red Curry

roasted duck with red curry paste, coconut milk, tomatoes, pineapple, bell peppers, red grapes, bamboo shoots & basil leaves. **\$15.95**

25. Pa-nang Curry (chicken, beef, tofu or pork)

Pa-nang curry paste with creamy coconut milk, bell peppers, sprinkled with kaffir lime leaves. \$13.95

26. Pineapple Curry (chicken, beef, tofu or Pork)

red curry paste with coconut milk, pineapple & kaffir lime leaves. \$**13.95**

Extras!

These ingredients can be modified to any dish!

Meats + \$**3.00** Vegetables + \$**3.00** Peanut Sauce + \$**3.00** Noodles + \$**3.00**







27. Chicken or Prawn Cashew

Chicken (or prawn), bell peppers, onion, carrots, celery, pineapple and cashew nuts

Chicken: \$**13.95** / Prawn: \$**15.95**.

28. Ginger Chicken

(beef, tofu or pork) mushrooms, onion, green onions & fresh ginger. \$13.95

29. Sweet & Sour Chicken

cucumbers, tomatoes, onion, bell peppers, pineapple with sweet & sour sauce. **\$13.95**

30. Spicy Beef (chicken, tofu or pork)

with bell peppers, bamboo shoots, chili, mushrooms, onion & green onion. \$**13.95**

31. Spicy Basil leaf

(chicken, beef, tofu or pork) with bell peppers, chili, onion & basil leaves. \$13.95

- **32. Ginger Beef** crispy beef with bell peppers & carrots with special house sauce. *\$***13.95**
- **33. Lemon Chicken** crispy battered chicken and carrots with lemon sauce. Chicken: \$**13.95**
- 34. Praram Long Song (chicken, beef, tofu, or pork) steamed broccoli and carrots with peanut sauce. \$13.95

35. Stir Fried Mixed Vegetables broccoli, carrots, cauliflower and peas with oyster sauce. \$**12.95**

36. Phad Prig Pao (chicken, beef, tofu or pork) with bell peppers, carrots & mushrooms sautéed with chili paste. \$13.95

37. Broccoli with Oyster Sauce *stir fried broccoli with oyster sauce.* **\$12.95**

STIR FRIED DISHES

- **38. Thai Style BBQ Chicken (Kai Yang)** grilled marinated Thai chicken with lemon grass, served with homemade sauce. **\$15.95**
- **39. Roasted Duck with Basil Leaves** sautéed with bell peppers, chili, onion & basil leaves. \$**15.95**
- 40. Eggplant Delight (chicken, beef, tofu or pork) sautéed with bell peppers, eggplant & basil leaves. \$13.95
- **41. Chicken Garlic (beef, tofu or pork)** sautéed with broccoli, carrots, oyster sauce & topped with crispy garlic. **\$13.95**

42. Thai Corner Garden

mixed vegetables with Thai curry powder and red curry paste in coconut milk. **\$12.95**

43. Stir Fired Mixed Vegetables with Tofu

stir fried vegetables and tofu. \$**12.95**

44. Ginger Tofu

tofu sautéed with mushrooms, onions, green onions & fresh ginger. \$**12.95**

45. Vegetable curry with Tofu red curry paste in coconut milk with carrots, cabbage, cauliflower, broccoli, peas & tofu. \$**12.95**

VEGETARIAN DISHES





NOODLes

46. Pad Thai (chicken, beef or pork)

stir fried rice noodles, bean sprouts, tofu, green onions, egg, tamarind seasoning sauce, served with ground peanuts on the side. **\$13.95**

47. Pad Thai Prawn

stir fried rice noodles, bean sprouts, tofu, green onions, egg, tamarind seasoning sauce, served with ground peanuts on the side. **\$14.95**

48. Woon Sen Pad Thai (chicken, beef, tofu or pork)

stir fried glass noodles with bean sprouts, green onions, egg, tofu, served with ground peanuts on the side. \$**13.95**

49. Pad See Lew (chicken, beef, tofu or pork

stir fried rice noodles, broccoli, egg & carrots. **\$13.95**

50. Phad Kee Mao

(chicken, beef, tofu or pork)

stir fried rice noodles, bell peppers, onion & basil leaves. \$**13.95**

51. Crispy Egg Noodle Pork "Meegrob Raadnaa Moo"

crispy egg noodles, pork with broccoli, peas, cauliflower, carrots, with gravy. **\$13.95**

52. Kuey Teow Raadnaa (chicken, beef, tofu or pork) rice noodles with pork,

broccoli, peas, cauliflower, carrots, with gravy. **\$13.95**

53. Thai Style Sukiyaki

meat with mixed vegetables, carrots, broccoli, peas, celery, green onion, cilantro and egg. \$**13.95**

FRIED RICE

54. Pineapple Fried Rice (chicken, beef, tofu or pork)

fried rice with egg, pineapple, onion, raisins & tomatoes. \$**13.95**

55. Curred Fried Rice (chicken, beef, tofu or pork) fried rice with egg, bell peppers, peas, carrots & Thai curry powder.

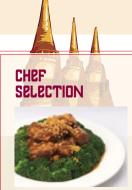
\$**13.95**

56. Thai Corner Special Fried Rice (chicken, beef, tofu or pork)

fried rice with bell peppers, onion, basil leaves, topped with a fried egg. **\$14.95**

57. Prawn Fried Rice

fried rice with prawns, egg & tomatoes. **§14.95**



67. Pork Ribs special marinated pork ribs with homemade stew

with steamed vegetables. \$**15.95**



66. Pad Prig Pao Seafood

58.Scallops with Basil (also choice of Squid or Prawn)

scallops with bell peppers, onion, basil, garlic & chili. \$**15.95**

59.Fish with Sweet & Sour Sauce "Plaa Priaw Waan" (fillet)

deep fried fillet fish topped with sweet and sour sauce, bell peppers, onion, pineapple & tomato. \$**16.95**

60.Garlic Squid or Prawns

stir fried squid or prawns, black pepper, garlic, broccoli, carrots and fried garlic on top. \$**15.95**

61.Spicy Seafood Combination

prawns, scallops, squid, mussels, stir fried with garlic, bell peppers, bamboo shoots, with chili. \$**17.95**

62. "Shu-Shee" (fish or prawns)

deep fried fillet fish or prawns topped with chili paste and creamy coconut milk, bell peppers, sprinkled with chopped kaffir lime leaves. \$**16.95**

63.Pla Laad Prig (fillet fish)

deep fried fillet fish topped with Thai Corner homemade chili sauce. \$**16.95**

64.Stir Fried Seafood Ka-ree

seafood mixed with bell peppers, onion, celery & eggs with Thai curry powder. \$**17.95**

Seafood

65.Pa-nang Seafood

Pa-nang curry paste with creamy coconut milk, bell peppers, sprinkled with kaffir lime leaves. \$**17.95**

66.Pad Prig Pao Seafood

seafood with bell peppers, mushrooms & carrots suatéed with chili paste. \$**17.95**

- D1. Fried Banana \$5.95
- D2. Fried Banana with Ice Cream \$5.95
- D3. Tapioca Pudding \$3.95

D4. Sweet Sticky Rice with Mango (Seasonal) \$5.95

D5. Ice Cream (Vanilla, Chocolate or Strawberry) \$3.95

D6. Deep Fried Vanilla Ice Cream \$5.95









