

DINNER



LUNCH BUFFET - Daily - 11:30am to 2pm | **LUNCH COMBO PLATES** - Weekdays - 11:30am to 2pm

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

Sunday - Closed

- LICENSED PREMISES -



Thai Iced Tea

Thai Iced Coffee

BEVERAGES

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

Coffee: **\$3.**

Thai Iced Tea
(with cream): **\$3.50**

Thai Iced Lemon Tea: **\$3.50**

Thai Iced Coffee
(with cream): **\$3.50**



Juices (Mango, Lychee,
& Coconut): **\$3.50**

Perrier Carbonated
Natural Spring Water: **\$3.50**

Soft Drinks, or
Bottled Water: **\$2.50**



BEERS

Imported

Singha Beer **\$6.50**

Chang Thai Beer **\$6.50**

Heineken
- Premium Dutch Lager **\$6.**

Corona Extra Pale Lager
- Mexico **\$6.**

Domestic

Phillips Blue Buck **\$6**

Molson Canadian Lager **\$6**

Piper's Pale Ale **\$6**

On Tap

Hoyne Pilsner **\$5.50**

Phillips Blue Buck **\$5.50**

Ciders

Mango Cider **\$6.**

Apple Cider **\$6.**

Peach Cider **\$6.**



WINES

White Wines

Sawmill Creek

Canadian Sauvignon Blanc
\$7.50 glass / \$28 bottle

Hardys - Australian
Riesling Gewurztraminer Blend
\$7.50 glass / \$28 bottle

Jackson-Triggs - Pinot Grigio
\$7. glass / \$24 bottle

Copper Moon - Chardonnay
\$7.50 glass / \$28 bottle

Red Wines

Finca Los Primos - Argentinian Malbec
\$7.50 glass / \$28 bottle

Yellow Tail - Australian Shiraz
\$7.50 glass / \$28 bottle

Jackson-Triggs
- Cabernet Sauvignon, British Columbia
\$7. glass / \$24 bottle

Naked Grape - Merlot
\$7.50 glass / \$28 bottle



12. Wonton Soup



6. Crispy Prawns



2. Salad Rolls

APPETIZERS

- 1. Vegetable Spring Rolls**
glass noodles and vegetables wrapped with crispy fried pastry & served with homemade sauce. **\$7.50**
- 2. Salad Rolls**
shrimp, lettuce, carrots, cucumber, mint leaves, cilantro, Thai vermicelli, wrapped with fresh pastry & served with peanut sauce. **\$11.**

- 3. Chicken Wings**
crispy fried chicken wings marinated in Thai spices & served with homemade sauce. **\$12.**
- 4. Chicken Satay**
marinated chicken with Thai herbs, spices and coconut milk & served with peanut sauce. **\$12.**
- 5. Calamari**
crispy fried calamari rings marinated with Thai herbs & served with homemade sauce. **\$12.**
- 6. Crispy Prawn**
crispy fried prawns marinated with Thai herbs & served with homemade sauce. **\$12.**

- 7. Crispy Wonton**
marinated ground pork with black pepper, garlic and cilantro wrapped with crisp fried pastry & served with homemade sauce. **\$7.50**
- 8. Lettuce Wraps**
a delicious and fun Thai dish, ground chicken, carrots, celery, onion, bell pepper, cilantro served over lettuce leaves & crispy noodles. **\$12.**

- 9. Tom Yum Goong**
spicy and sour soup with prawns, mushrooms, cilantro, lemongrass, galangal & kaffir lime leaves.
Sm: **\$8.** /Lg: **\$12.**
- 10. Tom Kha Kai**
coconut milk soup with chicken, mushrooms, cilantro, lemongrass, galangal & kaffir lime leaves.
Sm: **\$8.** /Lg: **\$12.**

- 11. Hot & Sour Vegetable Soup**
spicy and sour soup with vegetables (carrots, peas, cauliflower, broccoli, cilantro & green onion). **\$11.**
- 12. Wonton Soup**
homemade wonton (ground pork marinated with pepper, garlic and cilantro), prawns, chicken, carrots, peas, broccoli & cauliflower topped with fried garlic. **\$14.**

SOUPS

Add on to any menu item! Prawns + \$4. | Seafood + \$6.50





13. Thai Style Chicken Salad "Larb Gai"



21. Green Curry

SALADS

- 13. Thai Style Chicken Salad "Larb Gai"**
ground chicken breast with Thai herbs, red onions, spicy dressing, lime juice & roasted ground rice. \$15.
- 14. BBQ Beef Salad "Yum Nua"**
Thai style grilled beef salad with spicy dressing, chili, red onion, tomato, cilantro & green onion. \$15.

- 15. Seafood Salad "Yum Talay"**
prawns, scallops, squid, mussels with spicy dressing, chili, red onion, green onion, cilantro & lime juice. \$18.
- 16. Mango Salad (Prawns)**
shredded Mango with prawns mixed with house sauce, carrots, red onion & roasted cashews. \$15.
- 17. Papaya Salad "Somtum Goong"**
shredded green papaya with prawns, special house sauce, tomatoes, carrots, beans & roasted cashews. \$15.

- 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. \$14.
- 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. \$25.

CURRY DISHES

Steamed
Jasmine Rice Lg: \$3.50
Sm: \$2.50

Steamed
Coconut Rice \$4.

Sticky Rice \$3.50

Thai Vermicelli
Noodles \$3.50

- 20. Red Curry (chicken, beef, tofu or pork)**
red curry paste in coconut milk with bamboo shoots, bell peppers & basil leaves. \$15.
- 21. Green Curry (chicken, beef, tofu or pork)**
green curry paste in coconut milk with bamboo shoots, peas, bell peppers & basil leaves. \$15.
- 22. Yellow Curry (chicken, beef, tofu or pork)**
yellow curry paste in coconut milk with onion, potatoes & carrots. \$15.
- 23. Mas-samun Curry (Choice of Chicken, Beef, Tofu or Pork)**
Mas-samun curry paste in coconut milk with onion, potatoes, carrots & roasted cashews. \$15.
- 24. Roasted Duck Red Curry**
roasted duck with red curry paste, coconut milk, tomatoes, pineapple, bell peppers, red grapes, bamboo shoots & basil leaves. \$18.
- 25. Pa-nang Curry (chicken, beef, tofu or pork)**
Pa-nang curry paste with creamy coconut milk, bell peppers, sprinkled with kaffir lime leaves. \$15.
- 26. Pineapple Curry (chicken, beef, tofu or Pork)**
red curry paste with coconut milk, pineapple & kaffir lime leaves. \$15.

Extras!

These ingredients can be modified to any dish!

Meats + \$4.00
Vegetables + \$3.50
Peanut Sauce + \$3.00
Noodles + \$3.50

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30. Spicy Beef



32. Ginger Beef



42. Thai Corner Garden

27. Chicken or Prawn Cashew

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

Chicken: \$15. /Prawn: \$16.

28. Ginger Chicken (beef, tofu or pork)

mushrooms, onion, green onions & fresh ginger. \$15.

29. Sweet & Sour Chicken

cucumbers, tomatoes, onion, bell peppers, pineapple with sweet & sour sauce. \$15.

30. Spicy Beef (chicken, tofu or pork)

with bell peppers, bamboo shoots, chili, mushrooms, onion & green onion. \$15.

31. Spicy Basil leaf (chicken, beef, tofu or pork)

with bell peppers, chili, onion & basil leaves. \$15.

32. Ginger Beef *crispy beef with bell peppers & carrots with special house sauce. \$15.*

33. Lemon Chicken *crispy battered chicken and carrots with lemon sauce. Chicken: \$15.*

34. Praram Long Song (chicken, beef, tofu, or pork) *steamed broccoli and carrots with peanut sauce. \$15.*

35. Stir Fried Mixed Vegetables *broccoli, carrots, cauliflower and peas with oyster sauce. \$13.*

36. Phad Prig Pao (chicken, beef, tofu or pork) *with bell peppers, carrots & mushrooms sautéed with chili paste. \$15.*

37. Broccoli with Oyster Sauce *stir fried broccoli with oyster sauce. \$13.*

STIR FRIED DISHES

38. Thai Style BBQ Chicken (Kai Yang) *grilled marinated Thai chicken with lemon grass, served with homemade sauce. \$16.*

39. Roasted Duck with Basil Leaves *sautéed with bell peppers, chili, onion & basil leaves. \$18.*

40. Eggplant Delight (chicken, beef, tofu or pork) *sautéed with bell peppers, eggplant & basil leaves. \$15.*

41. Chicken Garlic (beef, tofu or pork) *sautéed with broccoli, carrots, oyster sauce & topped with crispy garlic. \$15.*

42. Thai Corner Garden

mixed vegetables with Thai curry powder and red curry paste in coconut milk. \$14.

43. Stir Fired Mixed Vegetables with Tofu *stir fried vegetables and tofu. \$14.*

44. Ginger Tofu

tofu sautéed with mushrooms, onions, green onions & fresh ginger. \$14.

45. Vegetable curry with Tofu *red curry paste in coconut milk with carrots, cabbage, cauliflower, broccoli, peas & tofu. \$14.*

VEGETARIAN DISHES



Add on to any menu item! Prawns + \$4. | Seafood + \$6.50



47. Pad Thai Prawn



55. Curry Fried Rice

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. \$15.

47. Pad Thai Prawn

stir fried rice noodles, bean sprouts, tofu, green onions, egg, tamarind seasoning sauce, served with ground peanuts on the side. \$16.

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. \$15.

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

stir fried rice noodles, broccoli, egg & carrots. \$15.

50. Phad Kee Mao (chicken, beef, tofu or pork)

stir fried rice noodles, bell peppers, onion & basil leaves. \$15.

51. Crispy Egg Noodle Pork "Meegrob Raadnaa Moo"

crispy egg noodles, pork with broccoli, peas, cauliflower, carrots, with gravy. \$15.

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

rice noodles with pork, broccoli, peas, cauliflower, carrots, with gravy. \$15.

53. Thai Style Sukiyaki

meat with mixed vegetables, carrots, broccoli, peas, celery, green onion, cilantro and egg. \$15.

FRIED RICE

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

fried rice with egg, pineapple, onion, raisins & tomatoes. \$15.

55. Curry Fried Rice (chicken, beef, tofu or pork)

fried rice with egg, bell peppers, peas, carrots & Thai curry powder. \$15.

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

fried rice with bell peppers, onion, basil leaves, topped with a fried egg. \$15.

57. Prawn Fried Rice

fried rice with prawns, egg & tomatoes. \$16.

CHEF SELECTION



67. Pork Ribs

special marinated pork ribs with homemade stew sauce served with steamed vegetables. \$18.

Add on to any menu item! Prawns + \$4. | Seafood + \$6.50





60. Garlic Squid



66. Pad Prig Pao Seafood

SEAFOOD

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

scallops with bell peppers, onion, basil, garlic & chili.
\$18.

**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.
\$18.

60. Garlic Squid or Prawns

stir fried squid or prawns, black pepper, garlic, broccoli, carrots and fried garlic on top.
\$18.

61. Spicy Seafood Combination

prawns, scallops, squid, mussels, stir fried with garlic, bell peppers, bamboo shoots, with chili.
\$20.

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.
\$18.

63. Pla Laad Prig (fillet fish)

deep fried fillet fish topped with Thai Corner homemade chili sauce.
\$18.

64. Stir Fried Seafood Ka-ree

seafood mixed with bell peppers, onion, celery & eggs with Thai curry powder.
\$20.

65. Pa-nang Seafood

Pa-nang curry paste with creamy coconut milk, bell peppers, sprinkled with kaffir lime leaves.
\$20.

66. Pad Prig Pao Seafood

seafood with bell peppers, mushrooms & carrots suatéeed with chili paste.
\$20.

68. Red Curry Prawn

red curry paste in coconut milk with bamboo shoots, bell peppers & basil leaves.
\$18.

Add on to any menu item! Prawns + \$4. | Seafood + \$6.50

D1. Fried Banana
\$6.

**D2. Fried Banana
with Ice Cream**
\$6.

D3. Tapioca Pudding
\$4.

**D4. Sweet Sticky Rice
with Mango (Seasonal)**
\$7.

D5. Vanilla Ice Cream
\$4.

**D6. Deep Fried Vanilla
Ice Cream**
\$6.



D2. Fried Banana with ice cream

DESSERTS



If you have any food allergies, please let us know when you order.

Please choose your comfort level of spice...

mild 🌶️ - medium 🌶️🌶️ - spicy 🌶️🌶️🌶️ - very spicy

We can modify any dish
to be vegetarian and/or gluten free.



2359 Beacon Avenue
Sidney, BC V8L 1W9

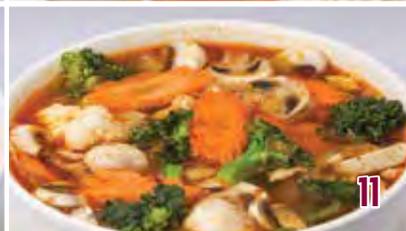
Phone: 778-351-3380
or 778-426-4680

www.thai-corner-restaurant.com

TRY OUR ALL YOU CAN EAT LUNCH BUFFET

11:30AM - 2PM DAILY
\$14.99







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D1



D2



D3



D4



D5



D6