

# 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 **\$7.**

Chang Thai Beer **\$7.**

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 **\$6.50**

Phillips Blue Buck **\$6.50**

### Ciders

Mango Cider **\$6.50**

Apple Cider **\$6.50**

Peach Cider **\$6.50**



## 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. \$9.
- 2. Salad Rolls**  
shrimp, lettuce, carrots, cucumber, mint leaves, cilantro, Thai vermicelli, wrapped with fresh pastry & served with peanut sauce. \$13.

- 3. Chicken Wings**  
crispy fried chicken wings marinated in Thai spices & served with homemade sauce. \$14.
- 4. Chicken Satay**  
marinated chicken with Thai herbs, spices and coconut milk & served with peanut sauce. \$14.
- 5. Calamari**  
crispy fried calamari rings marinated with Thai herbs & served with homemade sauce. \$14.
- 6. Crispy Prawn**  
crispy fried prawns marinated with Thai herbs & served with homemade sauce. \$14.

- 7. Crispy Wonton**  
marinated ground pork with black pepper, garlic and cilantro wrapped with crisp fried pastry & served with homemade sauce. \$9.
- 8. Lettuce Wraps**  
a delicious and fun Thai dish, ground chicken, carrots, celery, onion, bell pepper, cilantro served over lettuce leaves & crispy noodles. \$14.

- 9. Tom Yum Goong**  
spicy and sour soup with prawns, mushrooms, cilantro, lemongrass, galangal & kaffir lime leaves.  
Sm: \$9. /Lg: \$14.
- 10. Tom Kha Kai**  
coconut milk soup with chicken, mushrooms, cilantro, lemongrass, galangal & kaffir lime leaves.  
Sm: \$9. /Lg: \$14.

- 11. Hot & Sour Vegetable Soup**  
spicy and sour soup with vegetables (carrots, peas, cauliflower, broccoli, cilantro & green onion). \$13.
- 12. Wonton Soup**  
homemade wonton (ground pork marinated with pepper, garlic and cilantro), prawns, chicken, carrots, peas, broccoli & cauliflower topped with fried garlic. \$15.

## 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. \$16.
- 14. BBQ Beef Salad "Yum Nua"**  
Thai style grilled beef salad with spicy dressing, chili, red onion, tomato, cilantro & green onion. \$16.

- 15. Seafood Salad "Yum Talay"**  
prawns, scallops, squid, mussels with spicy dressing, chili, red onion, green onion, cilantro & lime juice. \$20.
- 16. Mango Salad (Prawns)**  
shredded Mango with prawns mixed with house sauce, carrots, red onion & roasted cashews. \$16.
- 17. Papaya Salad "Somtum Goong"**  
shredded green papaya with prawns, special house sauce, tomatoes, carrots, beans & roasted cashews. \$16.

- 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. \$15.
- 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. \$28.

## CURRY DISHES

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

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. \$16.
- 21. Green Curry (chicken, beef, tofu or pork)**  
green curry paste in coconut milk with bamboo shoots, peas, bell peppers & basil leaves. \$16.
- 22. Yellow Curry (chicken, beef, tofu or pork)**  
yellow curry paste in coconut milk with onion, potatoes & carrots. \$16.
- 23. Mas-samun Curry (Choice of Chicken, Beef, Tofu or Pork)**  
Mas-samun curry paste in coconut milk with onion, potatoes, carrots & roasted cashews. \$16.
- 24. Roasted Duck Red Curry**  
roasted duck with red curry paste, coconut milk, tomatoes, pineapple, bell peppers, red grapes, bamboo shoots & basil leaves. \$20.
- 25. Pa-nang Curry (chicken, beef, tofu or pork)**  
Pa-nang curry paste with creamy coconut milk, bell peppers, sprinkled with kaffir lime leaves. \$16.
- 26. Pineapple Curry (chicken, beef, tofu or Pork)**  
red curry paste with coconut milk, pineapple & kaffir lime leaves. \$16.

### Extras!

These ingredients can be modified to any dish!

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

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



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: \$16. /Prawn: \$17.

**28. Ginger Chicken (beef, tofu or pork)**

*mushrooms, onion, green onions & fresh ginger. \$16.*

**29. Sweet & Sour Chicken**

*cucumbers, tomatoes, onion, bell peppers, pineapple with sweet & sour sauce. \$16.*

**30. Spicy Beef (chicken, tofu or pork)**

*with bell peppers, bamboo shoots, chili, mushrooms, onion & green onion. \$16.*

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

*with bell peppers, chili, onion & basil leaves. \$16.*

**32. Ginger Beef** *crispy beef with bell peppers & carrots with special house sauce. \$16.*

**33. Lemon Chicken** *crispy battered chicken and carrots with lemon sauce. Chicken: \$16.*

**34. Praram Long Song (chicken, beef, tofu, or pork)** *steamed broccoli and carrots with peanut sauce. \$16.*

**35. Stir Fried Mixed Vegetables** *broccoli, carrots, cauliflower and peas with oyster sauce. \$14.*

**36. Phad Prig Pao (chicken, beef, tofu or pork)** *with bell peppers, carrots & mushrooms sautéed with chili paste. \$16.*

**37. Broccoli with Oyster Sauce** *stir fried broccoli with oyster sauce. \$14.*

**STIR FRIED DISHES**

**38. Thai Style BBQ Chicken (Kai Yang)** *grilled marinated Thai chicken with lemon grass, served with homemade sauce. \$18.*

**39. Roasted Duck with Basil Leaves** *sautéed with bell peppers, chili, onion & basil leaves. \$20.*

**40. Eggplant Delight (chicken, beef, tofu or pork)** *sautéed with bell peppers, eggplant & basil leaves. \$16.*

**41. Chicken Garlic (beef, tofu or pork)** *sautéed with broccoli, carrots, oyster sauce & topped with crispy garlic. \$16.*

**42. Thai Corner Garden**

*mixed vegetables with Thai curry powder and red curry paste in coconut milk. \$15.*

**43. Stir Fried Mixed Vegetables with Tofu** *stir fried vegetables and tofu. \$15.*

**44. Ginger Tofu**

*tofu sautéed with mushrooms, onions, green onions & fresh ginger. \$15.*

**45. Vegetable curry with Tofu** *red curry paste in coconut milk with carrots, cabbage, cauliflower, broccoli, peas & tofu. \$15.*

**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. \$16.

### 47. Pad Thai Prawn

stir fried rice noodles, bean sprouts, tofu, green onions, egg, tamarind seasoning sauce, served with ground peanuts on the side. \$17.

### 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. \$16.

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

stir fried rice noodles, broccoli, egg & carrots. \$16.

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

stir fried rice noodles, bell peppers, onion & basil leaves. \$16.

### 51. Crispy Egg Noodle Pork "Meegrob Raadnaa Moo"

crispy egg noodles, pork with broccoli, peas, cauliflower, carrots, with gravy. \$17.

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

rice noodles with pork, broccoli, peas, cauliflower, carrots, with gravy. \$16.

### 53. Thai Style Sukiyaki

meat with mixed vegetables, carrots, broccoli, peas, celery, green onion, cilantro and egg. \$16.

## FRIED RICE

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

fried rice with egg, pineapple, onion, raisins & tomatoes. \$16.

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

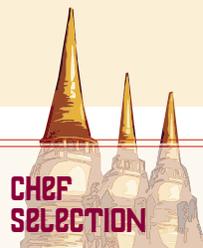
fried rice with egg, bell peppers, peas, carrots & Thai curry powder. \$16.

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

fried rice with bell peppers, onion, basil leaves, topped with a fried egg. \$16.

### 57. Prawn Fried Rice

fried rice with prawns, egg & tomatoes. \$17.



### 67. Pork Ribs

special marinated pork ribs with homemade stew sauce served with steamed vegetables. \$20.

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.  
\$19.

### 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.  
\$19.

### 60. Garlic Squid or Prawns

stir fried squid or prawns, black pepper, garlic, broccoli, carrots and fried garlic on top.  
\$19.

### 61. Spicy Seafood Combination

prawns, scallops, squid, mussels, stir fried with garlic, bell peppers, bamboo shoots, with chili.  
\$22.

### 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.  
\$19.

### 63. Pla Laad Prig (fillet fish)

deep fried fillet fish topped with Thai Corner homemade chili sauce.  
\$19.

### 64. Stir Fried Seafood Ka-ree

seafood mixed with bell peppers, onion, celery & eggs with Thai curry powder.  
\$22.

### 65. Pa-nang Seafood

Pa-nang curry paste with creamy coconut milk, bell peppers, sprinkled with kaffir lime leaves.  
\$22.

### 66. Pad Prig Pao Seafood

seafood with bell peppers, mushrooms & carrots sautéed with chili paste.  
\$22.

### 68. Red Curry Prawn

red curry paste in coconut milk with bamboo shoots, bell peppers & basil leaves.  
\$19.

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**  
\$5.

**D4. Sweet Sticky Rice with Mango** (Seasonal)  
\$8.

**D5. Vanilla Ice Cream**  
\$5.

**D6. Deep Fried Vanilla Ice Cream**  
\$7.



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.



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

[www.thai-corner-restaurant.com](http://www.thai-corner-restaurant.com)

## TRY OUR ALL YOU CAN EAT LUNCH BUFFET

11:30AM - 2PM DAILY  
**\$15.99**

