

STARTER

SPRING ROLL (V) 9
(2 pieces) carrot, cabbage, dried shitake, glass noodles, with house made plum sweet chili dipping sauce.

SATAY CHICKEN (GF/🥜) 9
(2 skewers) coriander, cumin, turmeric, lemongrass, cucumber, shallot, fresh chili with peanut sauce.

FISH CAKE (🥜) 9
threadfin bream, garlic, lemongrass, galangal, turmeric, long bean, lime leaves, egg, pepper with sweet sauce.

ROTI W/ CURRY SAUCE 8
thai roti with curry sauce.

CRISPY CHICKEN SKIN 13
- salt & pepper
- sweet & chilli(\$1)
- tom yum(\$1)

KAI TODD (🔥) 15
Thai style fried chicken: coriander, turmeric, lemongrass, garlic & lime leaf served with **sweet & chillies sauce** or **peanut sauce(\$1.5)**

WINGS 15
- salt & pepper
- tom yum(\$1)
- sweet & chili(\$1)

GREEN BEAN & EGG STIR FRY 14
house vegetarian mushroom sauce, garlic & black pepper

TURMERIC DEEP-FRY CALAMARI (🔥/GF) 17
squids, turmeric, garlic, coriander served with house sriracha sauce.

SALAD

PAPAYA SALAD(GF/VP/🔥/🥜) 16
green papaya, long bean, carrot, tomato, garlic, thai chili, peanut.

LAAB (🔥) 17
Thai salad: house dressing, mint leaf, shallot, cilantro, green onion, dried chili & rice powder.
Protein option : **fried tofu(vegan)**
ground pork
chicken wings(\$2)

SOUP

TOM YUM (GF/🔥) 19.75
spicy & sour soup : seasonal mushroom, chilli lemongrass, lime leaf, tomato, shallot, cilantro.
Protein option: **chicken, fried tofu or prawns(\$1)**

TOM KHA (GF/🔥) 19.75
coconut soup : seasonal mushroom, galangal, lime leaf, lemongrass, cilantro & chilli.
Protein option : **mushroom, fried tofu, chicken**
or **prawns(\$1)**

NOODLE

THAI NOODLE SOUP (🔥)
soy broth, baby bok choy, garlic oil, green onion, cilantro, bean sprout, Thai basil and
rice noodle or egg noodle

- **Braised duck in aromatic** \$25
- **beef brisket** \$25
- **sous vide pork belly** \$23

PAD THAI (🥜/VP) 17.75
pad thai noodle, egg, pressed tofu, shallot, preserved radish, bean sprouts, green onion
protein option : **chicken(\$3), fried tofu(\$2),**
prawns(\$5) or sous vide pork belly(\$5)

TOM YUM PAD THAI (🥜/🔥) 26
pad thai noodle, pressed tofu, shallot, preserved radish, bean sprouts, green onion, lemongrass, lime leaves, prawns, squids & mussel

KHAO SOI (VP/🔥) 21
yellow coconut curry noodle : egg noodle, bean sprout, shallot, green onion, cilantro
protein option : **chicken, tofu,**
prawns(\$3), beef(\$4.5)

DRUNKEN NOODLE STIR FRY(🔥) 22.75
basil noodle stir fry : prawns, rice noodle, onion, bell pepper, black pepper, green bean, green pea, thai chilli, kachai

PAD SEE EW 19.75
rice roll noodle or pad thai noodle, broccoli, onion, garlic, black pepper.
Protein option : **chicken, tofu** or **prawns(\$3)**

GF: gluten free | VP: vegan option | V: vegan | 🥜: peanut option
🔥: spicy level(mild, medium, spicy, Thai spicy)



STIR FRY

THE BOILING RED SEA (🔥) 27
red curry stir fry: prawns, squids, mussels, onion, bell pepper, green bean, shallot, black pepper, kachai & Thai basil

CASHEW NUT (🔥) 19.75
cashew nut, white onion, green onion, bell pepper, dried chili
protein options: **chicken, tofu or prawns(\$3)**

PAD GRA PAO (🔥) 19.75
spicy thai basil stir fry : thai basil, green bean, bell pepper, thai chili, garlic, black pepper
protein options : **sliced chicken, ground pork, tofu or prawns(\$3)**

VEGAN STIR FRY (V) 19.75
fried tofu, broccoli, green onion, onion, celery, bell pepper, garlic, black pepper & sesame oil

FRIED RICE

CRAB FRIED RICE 23
jasmine rice, eggs, garlic, green onion & cilantro served with cucumber & prick nam pla sauce

RAILWAY FRIED RICE 19.75
jasmine rice, eggs, garlic, green onion, white onion, broccoli, tomato, cilantro, black pepper served with cucumber & prick nam pla sauce
protein option : **tofu, chicken or prawns(\$3)**

TOM YUM FRIED RICE (🔥) 26
jasmine rice, prawns, squids, mussels, egg, shallot, lemongrass, lime leaf, cilantro & a little bit of fresh chilli

SIDES

JASMINE RICE	3
COCONUT RICE	5
STICKY RICE	5
EGG NOODLE	3
RICE NOODLE	3
ROTI	4.5
ROTI SAUCE	3.5
PEANUT SAUCE	3.5
FRIED EGG	3
FRESH CHILLI	2
HOT SAUCE	1.5
PRICK NAM PLA	1.5
CHILLI OIL	1.5
STEAMED VEGETABLES	4
STEAMED CHICKEN	4

CURRY

MASSAMAN CURRY (VP/🔥) 22
potatoes, carrot, onion, peanut and top with pickle shallot, crispy shallot & cilantro
protein options: **chicken, tofu, vegetables prawns(\$3), beef(\$4.5) or lamb(\$9)**

PANAENG (GF/🔥/VP) 20
red curry, green peas, bell pepper, lime leaves
protein options : **chicken, tofu, vegetables, prawns(\$3) or beef brisket(\$4.5)**

KEOW WAAN (GF/🔥/VP) 20
green curry, eggplant, bell pepper, thai basil, lime leaves, kachai
protein options : **chicken, tofu, vegetables, prawns(\$3) or beef brisket(\$4.5)**

DESSERTS

ROTI CONDENSED MILK & OVALTINE POWDER 8

BANANA ROLL & ICE CREAM 9

BLACK BEAN BROWNIES & ICE CREAM 8

ICE CREAM 6

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🔥 : spicy level(mild, medium, spicy, Thai spicy)



WHITE WINE & ROSE

by glass: 6 Oz / bottle

DIRTY LAUNDRY PINOT GRIS	10/37
Summerland, BC	
DIRTY LAUNDRY RIESLING	37
Summerland, BC	
MOUNTAIN SOUL CHARDONNAY	37
Trail, BC	
SUMAC RIDGE GEWURZTRAMINER	10/37
Summerland, BC	
FOX&ARCHER VOILA	39
Penticton, BC : sparkling wine	
VOLCANIC HILLS ROSE	10/38
Okanagan Valley, BC	
MOUNTAIN SOUL SPARKLING ROSE	39
Trail, BC	
JOIE FARM SPARKLING VIOGNIER & SAUVIGNON BLANC	14
Naramata, BC (8 Oz)	

RED WINE

by glass: 6 Oz / bottle

DIRTY LAUNDRY HUSH BLEND	10.5/39
Summerland, BC	
VOLCANIC HILLS GAMAY NOIR	39
Okanagan Valley, BC	
MOUNTAIN SOUL PINOT NOIR	42
Trail, BC	
S'MILKA VISTA SHIRAZ	12/45
Cawston, BC	
DIRTY LAUNDRY CABERNET SAUVIGNON	45
Summerland, BC	

COCKTAILS

LOVE IN PHUKET(1.25 OZ)	12
Rum, Blue caracao, lime juice, simple syrup	
BROKEN HEART IN CHIANGMAI(2 OZ)	13.5
Bacardi spiced rum, triple sec, strawberry and egg white serve in Martini glass	
TOM YUM CAESAR(1 OZ)	12
Stolichnaya vodka, homemade lemon grass syrup, lime juice, hot sauce, Clamato	
CHA THAI(2 OZ)	13.5
Stolichnaya vodka, Baileys, Thai tea, cream, hint of anise star	
MAO MAK MAK(2 OZ)	13.5
Bulleit bourbon whiskey, Triple sec, coconut flex	
GIN MONKEY (1 OZ)	13
red monkey bubble tea with Gin	

SAKE

KOZAEMON HOUSE JUNMAI	10.25
Gifu, Japan (6oz)/(hot or chilled)	
NIWA NO UGUISU TOMARI	8.75
Fukvoka, Japan (2oz)/(chilled)	

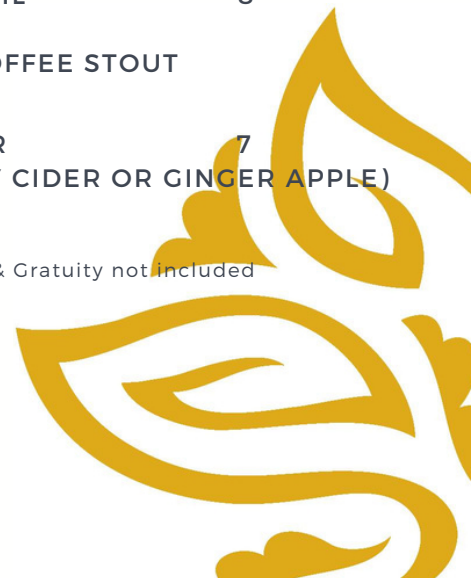
SPIRITS

	1 Oz	2 Oz
WHISKEY-BULLEIT	7	10.5
GIN-BOMBAY SAPPHERE	7	10.5
RYE-CROWN ROYAL	8	12
RUM-BACARDI SPICED	8	12
-HAVANA CLUB	6	9
TEQUILA-CAZADORES	8	12
VODKA-STOLICHNAYA	6	9

BOTTLES & CANS

CHANG	7.5
Thailand (330ml)	
SINGHA	7.5
Thailand (330ml)	
SAPPORO	7.5
Japan (355ml)	
ASAHI	7.5
Japan (334ml)	
NBC	8
Nelson, BC (473ml)	
TORCHLIGHT	8
Nelson, BC (473ml)	
SMUGGLERS TRAIL, CAPTAIN STONE LAGER	7.5
Langlay, BC (355ml)	
SMUGGLERS TRAIL	8
-FLASKERS ALE	
-BLACK GOLD COFFEE STOUT	
Langlay, BC (473ml)	
LONETREE CIDER	7
(AUTHENTIC DRY CIDER OR GINGER APPLE)	
Vancouver (355ml)	

Tax & Gratuity not included



LUNCH SPECIAL

11:30 - 2:00

COUPON & DISCOUNT NOT
APPLICABLE FOR LUNCH SPECIAL

PANEANG CURRY (VP/🔥) \$18
red curry, green peas, bell pepper, lime leaves
protein option : **chicken, tofu** or **prawns(\$3)**
served with rice, crispy wonton & house salad

KEOW WAAN (GF/🔥/VP) \$18
green curry, eggplant, bell pepper, thai basil,
lime leaves, kachai
protein option : **chicken, tofu** or **prawns(\$3)**
served with rice, crispy wonton & house salad

RAILWAY FRIED RICE &18
jasmine rice, egg, broccoli, tomatoes, white onion,
green onion, cilantro, garlic, black pepper
protein option : **chicken, tofu** or **prawns(\$3)**
served with crispy wonton & house salad

PAD GRA PAO MOO (🔥) &18
ground pork, thai basil, green bean, bell pepper,
thai chili, garlic, black pepper
served with rice, crispy wonton & house salad

VEGAN STIR FRY (V) &18
fried tofu, broccoli, green onion, onion, celery, bell
pepper, garlic, black pepper & sesame oil
served with rice, crispy wonton & house salad

ADD **fried egg(\$2)**

No substitutions

Please note that not all ingredients are listed, if there
are any allergies or dietary concerns please inform your
server.

BEVERAGES

THAI ICED TEA 4.5
Thai red tea with **milk**
(sub coconut milk **\$50 cent**)

LIME THAI ICED TEA 4.5

THAI ICE COFFEE 4.5
traditional Thai ice coffee with **milk**

POP 2.5
coke, diet coke, sprite, ginger ale, tonic and soda

JUICE 2.5
apple, mango, pineapple & orange

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🔥: spicy level(mild, medium, spicy, Thai spicy)

Parties of six or more will be subject to an 18% service charge

MOCKTAILS

THE VIRGIN BEACH	5.5
house made lemongrass syrup, fresh lime, angostura bitters, mint&thai basil, top with soda	
LYCHEE LEMONADE	5.5
house made lychee syrup, fresh lemon, top with soda	
STRAWBERRY LIME SODA	5.5
house made strawberry syrup, fresh lime, top with soda	

NON ALCOHOLIC BEER

ONE FOR THE ROAD(WHEAT ALE OR IPA) \$6.5

BUBBLE TEAS

Slushy

CHOC NANA	6.5
chocolate and banana with milk	
COMANGO	6.5
coconut and mango with jasmine green tea	
BUSABA TARO	6.5
taro and coconut with jasmine green tea	
RED MONKEY	6.5
raspberry and banana with jasmine green tea	
MATCHA LA LA	6.5
matcha green tea with milk	
THAI MONKEY	6.5
banana and coconut with jasmine green tea	

On Ice

CHA YEN	6.5
thai iced tea with milk	
PURPLE	6.5
taro with milk	
CHA KEOW	6.5
matcha with milk	

- sub coconut milk \$50 cent
- add extra tapioca, lychee or mango jellies \$1.75
- extra cup \$50 cent

DOI CHAANG COFFEE

ESPRESSO	4
AMERICANO	4
LATTE	4.75
CAPPUCCINO	4.75
MOCHA	5.25
FRENCH VANILLA	5.25
HOT CHOCOLATE	4

THAI ICED COFFEE **5.5**
coffee with condense milk

TEAS

ORGANIC VIRTUE TEA	5
- genmaicha green tea	
- sencha nagashima green tea	
- lavender mint	
- ginger lemongrass hibiscus	
- cream of earl grey	

THAI ICED TEA **5**
thai red tea with **milk**
(sub coconut milk \$50 cent)

JASMINE GREEN TEA **5**

OTHERS

POP	3.5
coke, diet coke, ginger ale, sprite, tonic and soda	
JUICE	3.5
apple, mango, pineapple and orange	
SPARKLING	4.5
Perrier	

