

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.

SATAY BEEF (GF/🍵) 12
(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)

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

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

SALAD & SOUP

PAPAYA SALAD(GF/VP/🔥/🍵) 16
green papaya, long bean, carrot, tomato, garlic, thai chili, peanut.
add steamed prawns +(\$4)

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

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

DRUNKEN NOODLE STIR FRY(🔥) 23
basil noodle stir fry : prawns, rice noodle, onion, bell pepper, black pepper, green bean, green pea, thai chilli, kachai

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

KHAO SOI (VP/🔥) 22
yellow curry noodle : egg noodle, bean sprout, shallot, green onion, cilantro, pickled mustard protein option : **chicken, tofu, prawns(\$3), beef(\$4.5)**

BAMEE MOO DANG (🍵) 23
house made bbq pork, egg noodle, baby bok choy, green onion, cilantro peanut, fried garlic, house made bbq sauce

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



STIR FRY

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, crab, eggs, garlic, green onion & cilantro served with cucumber & chili fish 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)**

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

PANAENG (GF/🔥/VP) 21
red curry, green peas, bell pepper, lime leaves
protein options : **chicken, tofu, vegetables, prawns(\$3)** or **beef brisket(\$4.5)**

KEOW WAAN (GF/🔥/VP) 21
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

ICE CREAM 6

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





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 wit 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)** \$7

BUBBLE TEAS

Slushy

- 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

COFFEE

- BLACK COFFEE** 3.5
- 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

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

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

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

CALL US 236-3514000





WHITE WINE & ROSE

by glass: 6 Oz / bottle

DIRTY LAUNDRY PINOT GRIS Summerland, BC	9/34
SUMAC RIDGE GEWURZTRAMINER Summerland, BC	9/34
SKIMERHORN AUTUMN TRYST CRESTON, BC	37
RED BIRD ROSE Creston, BC	40

RED WINE

by glass: 6 Oz / bottle

HESTER CREEK CAB MERLOT. Summerland, BC	10/38
DIRTY LAUNDRY HUSH BLEND Summerland, BC	39
RED BIRD PINOT NOIR Creston, BC	45

COCKTAILS

NAM DOK MAI(2 OZ) Tequila, Mango Syrup, Lime juice, Chili Flex	13.5
CHA THAI(2 OZ) Stolichnaya vodka, Baileys, Thai tea, cream, hint of anise star	13.5
LOVE IN PHUKET(1.25 OZ) Rum, Blue caracao, lime juice, simple syrup	12
GIN MONKEY (1 OZ) red monkey bubble tea with Gin	13

SAKE

KOZAEMON HOUSE JUNMAI	12
Gifu, Japan (6oz)/(hot or 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

BEERS & CIDERS

CHANG Thailand (330ml)	7.5
SINGHA Thailand (330ml)	7.5
SAPPORO Japan (355ml)	7.5
ASAHI Japan (334ml)	7.5
KOKANEE Creston, BC (335ml)	6
WILD NORTH Creston, BC (473ml)	8
NBC Nelson, BC (473ml)	8
LONETREE CIDER (AUTHENTIC DRY CIDER OR GINGER APPLE) Vancouver (355ml)	7

Tax & Gratuity not included





LUNCH SPECIAL 11:00 - 2:00

COUPON & DISCOUNT NOT
APPLICABLE FOR LUNCH SPECIAL

PANEANG CURRY (VP/🔥) \$19
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) \$19
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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