

We are doing our part to keep ourselves safe, our customers and our community, thank you for your continued support. All gratuity will be giving directly to kitchen staff, thank you for you generosity. Please stay safe

# Khao Thai

experience fine thai dining and culture

Special #1

\$20

Deep fried vegetable rolls (2) Pad Thai with chicken



Special #2

\$26

Chicken Satay (2)  
Green curry with Shrimp with steamed jasmine rice



Special #3

\$24

Khao Soi Gai  
Mango with coconut sticky rice



Special #4

\$25

Two deep-fried shrimp rolls  
General Thai with chicken and jasmine rice



- If you have a food allergy or special dietary concern, please let us know before placing your order
- Gluten free (GF) and vegetarian options are available

## APPETIZERS HORS D'CEVRES

### 1. **Por Pia Pak (4)** 10

Deep-fried vegetable spring rolls, served with sweet plum sauce

Rouleaux de printemps frits avec légumes

### 2. **Por Pia Goong (4)** 10

Deep-fried shrimp spring rolls, served with sweet plum sauce

Rouleaux de printemps frits avec crevettes

### 3. **Satay Gai (4)** 11

Grilled chicken skewers marinated in exotic herbs and spices, served with peanut sauce

Brochettes de poulet marinées et grillées aux herbes et épices



## THAI SOUPS SOUPES THAÏLANDAISE



### 4. **Tom Yum Goong (GF) Hot** 8

Tiger prawns in hot and sour soup with mushrooms, galanga, fresh lemongrass and exotic Thai spices

Soupe épicée à la citronnelle aux crevettes

### 5. **Tom Yum Gai (GF) Hot** 7

Chicken in hot and sour soup with mushrooms, fresh lemongrass, galanga and exotic Thai spices

Soupe épicée à la citronnelle au poulet

### 6. **Sam Mit Nhee Taley (Potak) (GF) Hot** 8

Assorted seafood in hot and sour soup with fresh lemongrass, galanga and exotic Thai spices

Soupe épicée à la citronnelle aux fruits de mer

### 7. **Tom Kha Kai (GF) Hot** 7

Chicken in hot and sour soup blended with coconut milk, mushrooms, fresh lemongrass, galanga and exotic Thai spices

Soupe épicée à la citronnelle au poulet et lait de coco

### 8. **Vegetable Soup (GF)** 7

Clear soup with tofu and fresh vegetables

Bouillon léger aux légumes et tofu



**HOT** means that the dish is spicy. Please specify mild, medium or hot when ordering these dishes

# MAIN DISHES



**9. Pad Thai (GF) 17**

Thin rice noodles stir-fried with chicken, eggs, green onions, tofu, served with ground peanuts, a lime wedge, and fresh bean sprouts

Nouilles de riz sautées avec poulet

with shrimp avec crevettes 20

**10. Pad Se-ieu 17**

Large rice noodles stir-fried with vegetables and eggs in soya sauce choice of chicken, pork or beef

Grandes nouilles de riz sautées aux légumes et avec poulet ou porc ou boeuf

**11. Pad Khee Mao (Hot) 17**

Large rice noodles stir-fried with freshly crushed chilies and Thai herbs choice of chicken, pork or beef

Grandes nouilles de riz sautées avec piments forts et avec poulet ou porc ou boeuf

seafood avec fruits de mer 20

**12. Pad Sen 17**

Egg noodle stir-fried with vegetables and choice of chicken, pork or beef

Nouilles à base d'oeuf sautées avec des légumes et avec poulet ou porc ou boeuf

**13. Khao Pad Gai 17**

Fried rice with chicken,, eggs and fresh vegetables

Riz frit au poulet avec des légumes

**14. Khao Thai Tom Yum (Hot) 18**

Fried rice with shrimp, scallops and squid seasoned with Thai spices

Riz frit aux fruits de mer et des piments forts

**15. Pad Bai Grapow (Hot) 16**

Choice of Chicken, beef, or pork, stir- fried with freshly crushed chilies and vegetables and basil

Choix de poulet, boeuf ou porc, sauté avec légumes et piments forts fraîchement moulus

**16. Gai Med Mamuang 18**

Chicken stir-fried with cashew nuts, broccoli, mushroom, onions, green & red peppers

Poulet sauté aux noix de cajou et légumes

**17. Pad Khing 16**

Choice of chicken, beef, or pork, stir-fried with ginger, green and red peppers, onions and mushroom

Choix de poulet, boeuf ou porc, sauté au gingembre

**18. Pad Pak Ruammit 16**

Choice of chicken, beef, or pork, stir-fried in soya sauce with fresh vegetables and mushrooms

Choix de poulet, boeuf ou porc, sauté aux legumes frais

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**19. Pad Ma-kua Yaow 16**

Chicken and eggplant stir-fried with freshly crushed chilies, topped with fresh basil leaves  
Poulet et aubergines sautés aux piments forts  
with shrimp avec crevettes 19

**20. Pad Phrik Khing (Hot) 17**

Choice of chicken, beef, or pork, stir-fried with green beans, ginger paste, green & red peppers  
Choix de poulet, de boeuf ou de porc, sauté avec des haricots verts, de la pâte de gingembre, poivrons verts et rouges

**21. Gaeng Panang (Hot) (GF) 18**

Red curry with choice of chicken, pork, or beef mixed with ground peanuts, green & red peppers, topped with coconut milk  
Cari rouge au poulet, porc ou boeuf avec arachides, poivrons verts et rouges et noix de coco

**22. Gaeng Khiao Waan Gai (GF) (Hot) 18**

Famous green curry dish with sliced chicken, eggplants, bamboo shoots, green & red peppers and basil leaves, topped with coconut milk  
Cari vert au poulet, aubergines, pousses de bamboo et noix de coco  
with shrimp avec crevettes 21

**23. Gaeng Karee Gai (GF) 18**

Yellow curry with chicken and potatoes, topped with coconut milk  
Cari jaune au poulet et pommes de terre, noix de coco

**24. Massaman (GF) 18**

Thick red curry with beef, potatoes and peanuts, topped with coconut milk  
Cari rouge avec boeuf, pommes de terre, arachides et noix de coco

**25. Chu Chee (GF) (Hot) 22**

Choice of salmon or prawns simmered in red curry, topped with lime leaves  
Choix de saumon ou crevettes au cari rouge

**26. Gaeng Dang (GF) (Hot) 19**

Red curry with choice of chicken, pork or beef mixed with bamboo shoots, green & red peppers, basil leaves, topped with coconut milk  
Cari rouge au poulet ou boeuf mélangé avec pousses de bambou

**27. Salmon Len Sorn Har (Hot) 26**

Our house speciality: steamed salmon in red curry with red & green peppers  
Served in a whole young coconut  
Saumon à la vapeur dans une sauce de cari rouge et servi dans un noix de coco



**42. Khao Soi (Hot) 20**

Chiang Mai yellow curry egg noodles soup with choice of chicken or beef served with bean sprouts, crispy egg noodles topped with coriander and green onion  
Nouilles khao soi avec cari jaune au poulet ou boeuf

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- Gluten free (GF) and vegetarian options are available
- \$3 for add vegetables, extra meat or shrimp
- Tax not included

# VEGETARIAN MENU

## LE MENU VÉGÉTARINE

**V2. Por Pia Pak (4) 10**  
Deep-fried vegetables spring rolls, served with sweet plum sauce  
*Rouleaux de printemps frits aux légumes*

**V3. Gaeng Jued Jae 8**  
Clear soup with tofu and vegetables *Bouillon léger aux légumes et tofu*

**V4. Tom Yum Pak 8**  
Vegetables in hot and sour soup, with mushrooms, galangal, fresh lemongrass and exotic Thai spices  
*Soupe pimentée à la citronnelle avec des légumes*

**V5. Pad Thai Jae 17**  
The classic Thai noodle dish made with stir-fried noodles with tofu, eggs, mixed vegetables and green onion with ground peanuts and fresh bean sprouts  
*Nouilles de riz sauté au tofu, légumes et oeufs*

**V6. Pad Sei-eu Jae 17**  
Large rice noodles stir-fried with broccoli, eggs, and tofu in soya sauce  
*Grandes nouilles de riz sautés avec broccoli, tofu et oeufs*

**V7. Pad Khee Mao Jae Hot 17**  
Large rice noodles stir-fried with assorted vegetables, tofu, freshly crushed chilies and basil  
*Grandes nouilles de riz sautés aux piments forts, légumes et tofu*

**V8. Pad Sen Jae 17**  
Noodle stir-fried with assorted vegetables, eggs, mushrooms, beans sprouts and tofu  
*Nouilles sautés aux légumes, tofu et oeufs*

**V9. Khao Pad Jae 17**  
Fried rice with fresh vegetables and egg  
*Riz frit aux légumes et oeufs*

**V10. Pad Pak Ruammit Jae 17**  
Fresh vegetables, mushrooms, and tofu, stir-fried in soya sauce  
*Légumes frais, champignons et tofu, sautées à la sauce soja*

**V11. Pad Bai Graprow Jae (Hot) 17**  
Fresh vegetables and tofu stir-fried with freshly crushed chilies and fresh basil  
*Légumes frais et tofu sautées aux piments forts*

**V12. Pad Ma-kua Yaow Jae 17**  
Eggplants and tofu stir-fried with green & red peppers and fresh basil leaves  
*Aubergines sautées avec tofu dans une sauce aux huîtres*

**V13. Gaeng Khiao Waan Jae (Hot) 18**  
Famous green curry dish with tofu, eggplants and bamboo shoots topped with coconut milk  
*Cari vert aux aubergines, pousses de bambou et tofu*

**V14. Gaeng Karee Jae 18**  
Yellow curry with vegetables, tofu and potatoes, topped with coconut milk  
*Cari jaune aux légumes, pommes de terre et tofu*

**V15. Gaeng Panang Jae 18**  
Red curry with vegetables and tofu, topped with coconut milk  
*Cari rouge aux légumes et tofu*

### SIDE ORDERS

Jasmine rice 2.5  
Sticky rice 3.5

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# *Winesy The Bottle 25% off for LLD customers*

## White Wines

### Australia

#### **Semillon Chardonnay, Lindeman's \$35**

Enjoy aromas and flavours of tropical fruit, citrus and a nicely balanced note of toasty, nutty oak.

This wine is medium-bodied, with a fresh, crisp finish

#### **Sauvignon Blanc, Wolf Blass 'Yellow Label' \$46**

Medium straw colour; aromas of pear, melon and hay aromas; dry, light to medium bodied, well balanced, with fresh cut grass, lime and herb flavours

### California

#### **Pinot Grigio, Beringer Collection 2015 \$33**

Pale lemon colour; aromas and flavours of pear, melon and citrus fruit; dry, light bodied with gentle acidity

#### **Sauvignon Blanc, 'Woodbridge' Robert Mondavi \$37**

Light lemon colour; dry and medium bodied; fresh, melon, citrus, vanilla aromas and flavours

#### **Chardonnay, 'Private Selection' Robert Mondavi \$46**

Deep yellow colour; Aromas of anise, citrus, cooked apple and tropical fruit; Dry, full bodied, with nice balance of tropical fruit and oak; crisp acidity on the long spicy finish

#### **Chardonnay Kendall-Jackson Vintner's Reserve \$52**

One hundred percent barrel-fermented Chardonnay with the richness one wants from California. Plenty of sunny fruit and lively freshness. Creamy and round with notes of buttered toast and tropical fruits

#### **Chardonnay J. Lohr Riverstone \$52**

This is a super-popular Chardonnay from the coastal region of Monterey. It's bursting with banana, mango, grilled pineapple and smoke flavours

## White Wines

### France

#### **Chardonnay, Baron Philippe de Rothschild \$38**

Pale straw colour; soft apple, stewed pear, melon and vanilla aromas and flavours; dry, light-medium-bodied, with a touch of grapefruit in the finish

#### **Sauvignon Blanc, Philippe de Rothschild \$38**

Straw colour; grassy, citrus, herbaceous nose; medium body and crisp acidity, clean finish

#### **Domaine du Bois-Malinge Sur Lie Muscadet Sèvre et Maine \$42**

Muscadet can sometimes be somewhat neutral, but this 2016 from Domaine du Bois-Malinge is no shrinking violet. It's quite aromatic, with floral notes, pear fruit and a refreshing herbaceousness

### Germany

#### **Gewurztraminer, Baden \$34**

Pale yellow colour; floral/spicy aromas; soft semi-sweet fruit flavour; persistent finish

#### **Relax Riesling, Mosel \$36**

Light green straw colour; aromas of fresh apple and pear, with soft peachy tones; off-dry, light bodied, with crisp citrus acidity and green apple flavours

### Italy

#### **Orvieto Classico, Ruffino \$36**

Pale straw colour; aromas of citrus and green apple fruit, with fragrant sweet floral and mandarin notes; dry, light-bodied, smooth, clean and crisp palate, shows flavours of apple, citrus and pear, with hints of almond and light spice on the finish

#### **Pinot Grigio, Giovello \$36**

The bouquet opens with distinct notes of fresh apple, pear and orange blossom. Light and crisp on the palate with more tree fruit flavours and hints of spice that add balance to a clean zesty finish

#### **Pinot Grigio, Ruffino Lumina \$40**

Aromas of fresh-cut lemon, pear and a touch of honey. Vibrant and crisp on the palate, with mineral notes on a clean finish

#### **Pinot Grigio, Voga \$40**

Pale straw colour; aromas and flavours of citrus fruit; dry, light and crisp

## Red Wines

### **Argentina**

#### **Malbec, Marcus James \$35**

Malbec's spice, floral and black fruit aromas are often augmented by the vanilla notes contributed by oak ageing. Deep ruby red; aromas and flavours of ripe black berry, currant, plum, violet, cherry and spicy oak; Dry and medium-bodied, with soft tannins and warm spicy notes lingering on a lengthy finish

#### **Cabernet Sauvignon, La Mascota \$40**

Dark ruby colour; ripe cherry and plum fruit aromas with earth and mineral notes; full-bodied with black cherry and currant notes followed by a dry cedar finish

#### **Malbec, Pascual Toso (Limited Edition) \$45**

Aromas of plum and blueberry with spice and peppery notes. Dry with good aroma replays. Structured with soft tannins and a solid fruity finish

### **Australia**

#### **Shiraz, Yellow Tail \$38**

From Australia's largest family-owned wine company, a wine that's easy to drink, and easy to understand. It's dry, full-bodied and softly structured, with aromas and flavours of blackberry, cherry, liquorice, vanilla bean and chocolate. The ripe berry-fruit notes lead to a long, spicy finish

#### **Cabernet Sauvignon, Wolf Blass 'Yellow Label' \$46**

Attention to detail creates the quality and consistency that Wolf Blass wines are known for. Yellow Label Cab is made with fruit from Australia's Langhorne Creek and McLaren Vale regions. Enjoy flavours of cassis and blackberry, along with herbal notes and a hint of spicy oak

### **California-USA**

#### **Cabernet Sauvignon, Beringer Main & Vine \$35**

Rich deep ruby colour; moderate aromas of dark berries, cassis and vanilla; flavours of juicy berry fruit, vanilla and sugarplums; dry, medium-bodied with silky tannins

#### **Pinot Noir, Sterling Vintner's Collection \$46**

Deep ruby colour; red cherry, earthy and vanilla aromas; light to medium bodied, dry; raspberry and cherry flavours with a nice touch of spice on the finish

#### **Beringer Founders' Estate Cabernet Sauvignon \$52**

Ruby red colour; forward cassis, cherry and spice in the nose that follows through to the palate; dry and medium-bodied with ripe fruit mid-palate and fruity, spicy, vanilla oak in the finish, soft tannin



## **Chile**

### **Carmen Reserva 1850 Premier Carménère \$35**

Ruby colour; spicy currant and berry aromas; medium bodied, dry wine; lively berry fruit with pepper and spice notes and good finish

### **Cigar Box Pinot Noir \$36**

A pinot noir crafted from hand-harvested grapes, grown in Chile's renowned Casablanca Valley. It's ruby in colour with a bouquet of cherry and violets and hints of pepper and earth. The initial palate is silky and elegant, followed by juicy red fruit flavours

th a touch of white pepper; medium body with sweet cherry fruit flavour with soft oak spice to finish

## **France**

### **Philippe De Rothschild Cabernet Sauvignon Pays d'Oc \$37**

Deep purple; intense cassis aroma & flavour with herbal notes; medium-full bodied with firm tannins and raspberry notes in the finish

### **Beaujolais Superieur, Bouchard Ain & Fils \$38**

Bouchard Ainé & Fils has been part of the wine trade in Burgundy and Beaujolais for over 200 years. Their Beaujolais Superieur is light-bodied and dry, with appealing flavours of red and black fruit

### **Beaujolais Brouilly, Georges Duboeuf \$50**

Clear ruby red colour; ripe raspberry and cherry aromas; dry, light to medium body; lively fruit flavours with balanced acidity and medium length finish

## **Italy**

### **Barone Montalto Nero D'Avola Cabernet Ter Sicilane IGT \$30**

Deep red violet colour; dark fruit and spice aromas and flavours; dry, medium to full bodied

### **Cavaliere D'Oro Gabbiano Chianti DOCG \$34**

Medium ruby red colour; aromas of red cherry, dried herbs, nuanced by vanilla notes; dry, medium-bodied, velvety tannins, displaying flavours of liquorice, spice and red cherries on the finish

### **Ripasso Valpolicella, Classico Superiore, Folonari \$55**

Light to medium ruby colour; intense spicy bouquet, dried black fruits and rich ripe cherry flavours; dry, full bodied, smooth, raisin, ripe cherry and well balanced, rich, dry finish

### **Ascheri Barbera D'Alba DOC \$40**

Youthful ruby with purple highlights; blackcherry, plum and cedar aromas; dry, medium bodied; blackberry and cherry flavours with balanced acidity and tight tannins in a medium length finish

### **Masi Campofiorin IGT \$60**

Deep ruby red colour; aromas of ripe red cherries and spice; the palate is extra dry, full-bodied with dominating flavours of cherries, red berry fruit and a nice backbone of spice; tannins are soft and the finish is medium

### **Spain**

#### **Compo Viejo Rioja, Tempranillo \$45**

Medium ruby in colour with a hint of garnet; the aromas entice you with notes of juicy red berry fruits, leather, vanilla and cloves; on the palate it is extra dry, medium-bodied and ripe with flavours of raspberry, cherry, vanilla and sweet spices

#### **Montecillo Rioja DOCa Crianza, Rioja \$42**

Clear ruby red colour; cherry and spice aromas with a hint of vanilla; rich chocolate cherry flavour, well balanced with a smooth finish

#### **Anciano 7 Year Gran Reserva Tempranillo, Valdepenas DO \$45**

Grapes harvested from 30 year old vines are used to produce this elegant and smooth red. Pouring a brilliant garnet colour, expect subtle aromas of sandalwood, vanilla and raspberry; the palate is dry and medium/full in body with flavours of red berry and cedar spice balanced by medium acidity and fine tannins

#### **Muga Reserva Tempranillo Blend \$70**

From Spain's famed Rioja region, this ready-to-drink, Tempranillo-based blend features oodles of rich blackberry, cherry, woodsmoke, cedar and vanilla.

### ***Sparkling Wines***

Prosecco, Bottega - Italy \$36

Prosecco, Ruffino -Italy \$45

Bottega Vino Dei Poeti Brut Rose- Italy \$42