

appetizers

stuffed chicken wings - boneless chicken wings stuffed with grass noodles, carrots and ground chicken and served with a sweet & spicy sauce 10.00

crab delight - crab meat and cream cheese in a wonton pastry, served with a sweet & spicy sauce 9.00

prawn and crab roll - marinated prawns and our crab delight filling with carrots and lettuce wrapped in spring roll paper then deep fried, served with a sweet & spicy sauce 11.00

chicken satay - chicken marinated in thai herbs and spices, served with peanut sauce 10.00

spring rolls - deep fried spring rolls stuffed with bean-thread noodles and vegetables, served with a sweet & spicy sauce 9.00

tod mun pla - deep fried fish cakes that are blended with curry paste and green beans, served with a hot and spicy cucumber salad 9.00

larb (thai style lettuce wrap) - ground chicken, pork or beef tossed in a lime and chili sauce, with red onions and cilantro 11.00

soups

tom kha - hot and sour soup with lemon grass, coconut milk, mushrooms, fresh thai basil and chili paste

tom yum - hot and sour soup with lemon grass, mushrooms, fresh thai basil and chili paste

vegetables 12.00

chicken 12.00

prawns 13.00

seafood 17.00

(prawns, green mussels,
salmon, scallops and squid)

salads

som tum - green papaya, carrots, tomatoes, peanuts and green beans in a lime, chili and garlic dressing 10.00

yum nue - grilled beef salad marinated in a spicy lime dressing with tomatoes, cilantro and onions 12.00

please ask your server about the following available options



vegetarian friendly



vegan friendly



gluten free

entrees

meat

phad khing - stir fried ginger, chinese mushrooms and seasonal vegetables with your choice of chicken, beef or pork 12.00

thai pudpong swimming angel - stir fried chicken or prawns on a bed of spinach topped with a spicy peanut sauce 12.00 / 14.00

chicken cashew - stir fried chicken with cashew nuts, bell peppers, onions and carrots 12.00

phad gra prow - stir fried bell peppers, onion, green beans and fresh thai basil with your choice of chicken, beef, or pork 12.00

oyster beef - stir fried beef with mushrooms, onions and broccoli in an oyster sauce 12.00

phad kratiam - seasonal vegetables stir fried in a garlic and black pepper sauce with your choice of chicken, pork, beef or prawns 12.00 / 14.00

phad priew-wan - tomatoes, pineapple, cucumber, onions and seasonal vegetables in a sweet and sour sauce with your choice of chicken, pork, beef or prawns 12.00 / 14.00

red curry beef with peanut sauce - beef in a red curry paste with coconut milk, bell peppers and fresh thai basil, topped with a spicy peanut sauce 12.00

geang phed ped-yang - barbecue duck in a red curry sauce with fresh thai basil, cherry tomatoes and pineapple 14.00

seafood

choo chee spring salmon - grilled spring salmon and prawns in a red coconut curry sauce 16.00

choo chee scallops - prawns and scallops served with bell peppers and fresh basil in a red curry sauce 18.00

goong phad phed - stir fried prawns with fresh thai basil and seasonal vegetables in a thai chili paste 14.00

drunken squid - tender stir fried squid with fresh thai basil, bell peppers, onions and chili 13.00

drunken seafood - stir fried prawns, green mussels, salmon, scallops and squid in a green chili sauce with onions, bell peppers and fresh thai basil 17.00

phad gra prow pla - basa filet lightly fried served with bell peppers, onions and topped with crispy fried thai basil 16.00

tilapia fish - deep fried whole tilapia fish topped with your choice of sauce; red curry with mushrooms, bell peppers, onions and fresh thai basil OR bell peppers and onions stir fried in our spicy, sweet and sour sauce 19.00

vegetarian

vegetarian delight - stir fried mixed vegetables topped with a spicy peanut sauce 12.00

basil vegetarian - stir fried mixed vegetables with thai basil in a chili paste 12.00

noodles

phad thai - thai rice noodles pan fried with prawns, tofu, bean sprouts and egg; topped with ground peanuts 13.00

noodle rama - thai rice noodles and mixed vegetables sautéed with your choice of chicken, beef or pork and topped with a spicy peanut sauce 12.00

pudpong noodles - sauteed wide rice noodles with chicken, green onions, egg and mushrooms 12.00

fried rice

prawn fried rice - fried rice with prawns, onions, tomatoes, egg and green onions 12.00

pudpong special fried rice - fried rice with prawns, chicken, thai sausage, onions, egg, pineapple, green onions, cilantro and curry powder 13.00

thai curry

red curry - red curry paste with coconut milk, fresh thai basil, onions, bell peppers and bamboo shoots.

green curry - green curry paste with coconut milk, seasonal vegetables and fresh thai basil.

panang - panang curry paste with coconut milk, onions, bell peppers and fresh thai basil.

gang ka-re (yellow curry) - yellow curry paste with coconut milk, onions and potatoes.

pork 12.00 | beef 12.00 | chicken 12.00 | prawns 13.00 | seafood 17.00

(prawns, green mussels,
salmon, scallops and squid)

sides

steamed white rice 1.50
steamed brown rice 3.00

desserts

fresh mango with sticky rice or
deep fried banana with vanilla ice cream 6.00

beverages

thai iced tea (served with lime or milk)	4.00
thai coconut juice	4.00
perrier	4.00
pop	2.00
warsteiner non alcoholic beer	6.50
coffee or tea	2.00

beers, ciders & coolers

singha	7.00
kokanee, canadian, coors lite	6.00
pale ale	7.00
apple cider	7.00
smirnoff ice	7.00

house wines

domestic	imported
domaine de chaberton blanc	california house cabernet
glass 7.00 ½ liter 18.00 liter 26.00	

wine by the bottle

white	
Riesling Gewurztraminer, Hardys, Australia	33.00
Pinot Grigio, Soave Bolla, Italy	33.00
Chardonnay, Rosemount Estate, Australia	33.00
Chenin Blanc, Inniskillin Okanagan, Discovery Series, British Colubua	37.00
red	
Merlot, Jackson Triggs, Okanagan, B.C.	37.00
Malbec, Finca Los Primos, Argentina	33.00
Cabernet Sauvignon, Penfolds Rawson's Retreat, Australia	33.00
Pinot Noir, Louis Latour, France	41.00

15% gratuity added to parties of 8 or more

lunch menu

all lunch dishes are \$9.00 each and include a green salad with thai peanut dressing

1. swimming rama – stir fried chicken on a bed of spinach, topped with spicy peanut sauce served with rice
 2. chicken cashew – stir fried chicken with cashew nuts, onions, bell peppers and carrots served with rice
 3. phad khing (chicken, pork or beef) – sautéed with ginger, black mushrooms, onions and seasonal vegetables served with rice
 4. phad graplau (chicken, pork or beef) – sautéed with fresh thai basil, onions, bell peppers and green beans served with rice
 5. red curry (chick, pork or beef) – red curry paste with coconut milk, bamboo shoots, carrots, onions and fresh thai basil served with rice
 6. green curry (chicken, pork or beef) – green curry paste with coconut milk, seasonal vegetables and fresh thai basil served with rice
 7. basil vegetarian – mixed vegetables with fresh thai basil, stir fried in a red chili paste served with rice
 8. phad thai (chicken, vegetables or prawns) – stir fried rice noodles with tofu, egg, bean sprouts and green onions topped with ground peanuts
 9. yellow curry (chicken or vegetables) – yellow curry paste with coconut milk, potatoes and onions served with rice
 10. sweet and sour chicken – stir fired chicken and mixed vegetables in a sweet and sour sauce served with rice
 11. stir fried thai noodles (ground chicken, pork or beef) – stir fried thai rice noodles in a chili sauce with onions, bell peppers and fresh thai basil
 12. garlic pork – stir fried pork with garlic, black pepper and seasonal vegetables served with rice
 13. chicken fried rice – fried rice with chicken, onions, tomatoes and egg served with cucumber, cilantro and lime
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