

. Lunch Menu .

Appetizers / Salad / Soup

Thai Spring Rolls Vegetarian Thai style spring rolls served with a delectable Thai homemade carrot sauce	5
Duck Sticks Fried duck confit spring rolls served with a wok roasted chilli sauce	8
Spicy Larb Gai Lettuce Wrap Minced chicken mixed with fresh Thai herbs, spices, fish sauce and chillies served with iceberg lettuce	10
Northeast Thai Style Beef Salad Sliced grilled medium rare beef flank, mixed with Thai chilli, lime and fish sauce	10
Papaya Salad Seasonal fresh shredded green papaya seasoned with chilli, garlic, peanuts and fish sauce	10
Tom Kha Lobster Bisque Our delightful signature lobster bisque with lobster, lemongrass, coconut cream and a gentle kick of spices	7
Tom Kah Gai	4
Tom Kah Goong Thai style hot and sour soup simmered with coconut milk, lemongrass, galangal and spices	4 1/2
Tom Yum Gai	4
Tom Yum Goong Thai style hot and sour soup with mushrooms, lemongrass, galangal and spices	4 1/2

Lunch Plate

Including crispy prawn wonton, Tom Yum soup and steamed rice	Including crispy prawn wonton and Tom Yum soup
Thai Curries / Stir Fry Selection with choice of chicken, beef or tofu substitute with prawns add \$2 more	Noodles / Rice Choice of beef, chicken or vegetarian substitute with prawns add \$2 more
Green curry 7 1/2	Pad Thai 8 Pad Thai prepared the traditional Thai way with fresh tamarind juice
Red curry 7 1/2	Pad See-Iw 8 Stir-fried fresh rice noodles with chinese broccoli and egg
Panang Curry 7 1/2	Spicy Thai Style Fried Rice 9
Matsaman Curry 7 1/2	Pineapple Fried Rice 10 Fried rice with pineapple chunks
Thai Basil Gaprow Stir-fry 7 1/2 Sautéed with Thai chili, green bean, onion and Thai Basil	Spicy Linguine 10 Thai style linguine stir fried with bamboo shoots, peppers, basil leaves
Cashew Nuts Stir-fry 7 1/2 Sautéed with onions, dried chili, bell peppers and cashew nuts	Thai Pappardelle 10 Beef short ribs served on Pappardelle noodles with a thai basil red curry sauce
Ginger Stir-fry 7 1/2 Stir fried with mushrooms, onions, bell peppers and touch of ginger	

Seafood

Lemongrass Mussels Mussels steamed in lemongrass, chilli, galangal, basil, white wine and lime broth served with Thai - style garlic toast	10
Red Curry Mussels Mussels simmered in a red curry based broth with cilantro, kaffir and lime leaves	10
Chiang Mai Bouillabaisse Clams, mussels, prawns and fish fillet simmered in a court bouillon flavored broth with assorted vegetables, cilantro, lime leaves and fresh lemon juice	14
Thai Style 3 Flavoured Fish 3 flavoured spicy, sweet and sour crispy white fish served with steamed rice	14

Side / Rice

Mixed Vegetables Sautéed in Oyster and Garlic Sauce	6 1/2
Steamed Brown Rice	3
Steamed Thai Jasmine Rice with Coconut Milk	2 1/2

Dessert

Chocolate Chilli Torte	4
Homemade Thai Tea Ice Cream	4

Local Beer 5 1/4

Granville Island Lager Draft

Import Beer 6

Heineken / Stella / Singha / Chang

Red Wine by Glass

Little Black Dress Merlot 7
Montes Cab Sauv 8 1/4
Perrin Reserve Cotes du rhone 9
Mark West Pinot Noir 10

White Wine by Glass

Little Black Dress Pinot Grigio 7
Mission Hill Five Vineyards Chardonnay 7 1/4
Balthasar Riesling 8 1/4
See Ya Later Ranch Gewurztraminer 8 1/2
Smoking Loon Viognier 9
Babich Sauvignon Blanc 9 1/2
Tommasi Le Rosse Pinot Grigio 9 1/2

Non Alcoholic

Tea / Coffee / Thai Iced Tea 3 Juices / Pop 2 1/2

Dishes contain nuts Dishes can be prepared vegetarian with tofu
Dishes can be served according to your level of spice, please kindly notify your server.

Mild Touch of Spice Medium Hot

No Substitutions. 15% Service Charge for parties of 6 or more