

Lunch Menu

- L1. Gai Phad Bai Graprow**
Tender chicken and sweet basil and chilies sautéed with onion, red and green peppers. Suggested spicing: mild medium or hot. 9.25
- L2. Phad Thai Moo**
Rice noodles flash fried with pork, extra firm tofu, salted radish, egg, oyster sauce, tamarind, green onions, fresh bean sprouts, topped with roasted ground peanuts and spiced with chili. Suggested spicing: mild, medium, hot and extra hot. 9.25
- L3. Gai Phad Khing**
Gingered chicken sautéed with black mushrooms, onion, red and green peppers and celery. 9.25
- L4. Gaeng Gai**
A coconut milk and red curry paste base with chicken, bamboo shoots, red and green peppers, flavored with sweet basil leaves and lemon grass. Suggested spicing: medium, hot or extra hot. 9.25
- L5. Kee Mao Gai**
Rice noodles flash fried with chicken, egg, onion, red and green peppers, chilis and sweet basil leaves. Suggested spicing: medium, hot or extra hot. 9.25
- L6. Baan Thai Talay**
Burmese white prawns and squid, sautéed with red and green peppers, mushrooms, celery, carrot, kaffir lime leaves, fresh basil leaves and fresh chili. Suggested spicing: medium, hot, extra hot. 10.75

Lunch Combos

- A. Por Pya (spring Rolls)**
Gaeng Jerd (vegetable soup)
Gaeng Gai – a coconut milk and red curry paste base with chicken, bamboo shoots, red and green peppers, flavored with sweet basil leaves and lemon grass. Suggested spicing: medium, hot or extra hot. 9.75
- B. Por Pya (spring Rolls)**
Gaeng Jerd (vegetable soup)
Phad Med Ma Muang Jae – Mixed vegetables and house roasted cashews sautéed with onion, baby corn, carrots, celery. Suggested spicing: mild, medium or hot. 9.75
- C. Por Pya (spring Rolls)**
Gaeng Jerd (vegetable soup)
Phad Thai Jae– Rice noodles flash fried with egg, extra firm tofu, salted radish, oyster sauce, tamarind, fresh bean sprouts and topped with roasted ground peanuts. Suggested spicing: mild, medium, hot, extra hot. 9.75

Please specify no fish or oyster sauce if it is your preference and please note that shrimp paste is an ingredient in Thai curry paste. All soups have a chicken stock base. Please Note: Due to the small size of our Kitchen if you must omit an ingredient due to a food allergy please allow more time in the preparation of your food. Thank you.

A 15% service charge will be added for groups of 6 or more.

House Wines

Peller Heritage Series Pinot Blanc VQA	\$6.50	6 oz. glass
Peller Family Series Merlot VQA	\$16	1/2 litre
<i>– Soft, fruity and easy to drink</i>	\$24	bottle
Gehring Classic Riesling VQA		
<i>– A perfect pairing for Thai food</i>		

Featured Beers

Imported		Domestic	
<i>Singha</i>	reg. \$6.00	<i>Van Isle Pilsener</i>	\$4.50
	large \$9.25	<i>Van Isle Piper's Pale Ale</i>	\$4.50
<i>Heineken</i>	\$5.50	<i>Kokanee</i>	\$4.50
<i>Corona</i>	\$5.50		
<i>Phuket Lager</i>	\$6.25		
		Premium Domestic	
<i>Kirin</i>	large \$9.25	<i>Driftwood Ale</i>	large \$9.00
		<i>Farmhand Ale</i>	large \$9.00
		<i>Phillip's Phoenix Gold Lager</i>	\$5.00
Beer on Tap			
<i>Race Rocks Ale, Beacon India Pale Ale</i>		\$4.25	
<i>Spinnaker's Honey Pale Ale</i>		\$4.75	
Ciders			
<i>Okanagan Growers Peach, Pear, Raspberry, Apple</i>		\$5.25	
<i>Smirnoff Ice</i>		\$5.75	

Beverages

Jasmine Tea	\$1.25 per person
Green Tea	\$1.25 per person
Iced Tea	\$2.00
Herbal Teas	\$2.00
Thai Iced Tea	\$3.00
Thai Iced Coffee	\$3.00
Torrefazione Coffee	\$1.75
Juices (Mango, Orange, Pineapple, Clamato)	\$2.00
Soft Drinks	\$2.00
Shirley Temple	\$3.50
Virgin Caesar	\$3.50
Perrier Water	\$2.50

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