

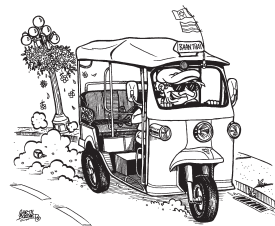
## Vegetarian Thai Style

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.

33. Baan Thai Garden  
Fresh vegetables sautéed in oyster sauce and garlic with a side of Baan Thai Peanut Sauce. 10.50
34. Tofu Pad Pak  
Fresh vegetables and extra firm tofu sautéed in oyster sauce, bean sprouts and chilies. Suggested spicing: mild, medium, hot. 11.00
35. Phad Thai Jae  
Rice noodles flash fried with egg, extra firm tofu, salted radish, green onion, fresh bean sprouts and spiced with chili. Suggested spicing: medium, hot, extra hot. 11.00
36. Kow Phad Jae  
Jasmine scented rice flash fried with egg, extra firm tofu, mixed vegetables, tomatoes, and broccoli. Thai people customarily use the spice wheel to add heat to this dish. 11.00
37. Tofu Phad Khing  
Extra firm Tofu sautéed with ginger, onions, black mushrooms, red and green peppers, baby corn, carrots and celery. 11.00
38. Gaeng Pak  
Coconut milk and red curry paste base with peppers, bamboo shoots, fresh vegetables, tofu, and sweet basil leaves. 11.50
39. Steamed Rice 2.50
40. Extras  
These ingredients can be added to any dish.
- |                     |                    |
|---------------------|--------------------|
| chicken \$3.00      | prawns \$3.25      |
| cashews \$2.00      | broccoli \$1.50    |
| tofu \$2.00         | noodles \$2.00     |
| peanut sauce \$1.50 | curry sauce \$2.00 |

## Lunch

- 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, egg, green onions, fresh bean sprouts, oyster sauce, tamarind and chili. Suggested spicing: mild, medium, hot and extra hot. 9.25
- L3. Gai Phad Khing  
Gingered chicken sautéed with black mushrooms, red and green peppers, onion 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



Baan Thai menus are also available online at [www.baanthaivictoria.ca](http://www.baanthaivictoria.ca)

## Lunch Combos

- A. Por Pya (spring Rolls)  
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)  
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)  
Phad Thai Jae – Rice noodles flash fried with egg, extra firm tofu, and fresh bean sprouts. Suggested spicing: mild, medium, hot, extra hot. 9.75

## Desserts

- D1. Gluay Tod  
Deep fried banana in crispy batter topped with drizzled honey and roasted coconut. 3.75
- D2. Gluay Tod & Ice Cream  
Deep fried banana in crispy batter with ice cream, topped with drizzled honey and roasted coconut. 5.50
- D3. Supparod Tod & Ice Cream  
Deep fried pineapple in crispy batter with ice cream, topped with drizzled honey and roasted coconut. 5.50
- D4. Gluay Buad Chee  
Banana in coconut milk, topped with roasted coconut. 4.75
- D5. Baan Thai Mango Delight  
A light mango dessert topped with roasted coconut and whipping cream. 4.75

Note: Prices subject to change without notice.

# BAAN THAI RESTAURANT

## Take Out Menu

[www.baanthaivictoria.ca](http://www.baanthaivictoria.ca)

Downtown

1117 Blanshard Street

383-0050

Oak Bay

104-2000 Cadboro Bay Road

598-0057



## Appetizers

All soups have a chicken stock base

1. **Por Pya (spring rolls)**  
Glass noodles and vegetables with a blend of seasonings wrapped in this crisp fried pastry. Served with our chef's special plum sauce. (4) 6.75
2. **Gra Tong Taung (golden cups)**  
Golden Cups made individually by our chefs from a delicate batter, stuffed with fresh ground chicken breast seasoned to perfection. Served with our chef's special plum sauce. (8) 7.00
3. **Satay**  
Delicately grilled chicken on a skewer that will melt in your mouth. Marinated in a sophisticated blend of herbs, spices and coconut milk. Served with Baan Thai peanut sauce and cucumber salad. 7.75
4. **Tom Yum Goong**  
Thailand's most famous prawn and mushroom soup, topped with cilantro. The citrus flavor is so complex, this dish needs to be tasted. Suggested spicing: medium, hot or extra hot. 6.50
5. **Tom Yum Gai**  
Same as above, but with chicken. 6.00
6. **Tom Kah Goong**  
This White Burmese prawn, mushroom, and coconut milk base soup, topped with cilantro with citrus undertones. Suggested spicing: mild, medium or hot. 7.00
7. **Tom Kah Gai**  
Same as above, but with chicken. 7.00
8. **Gai Yang**  
Slow roasted BBQ side of chicken crusted with a blend of Thai spices. Served with Baan Thai BBQ sauce. 12.50

## Chicken

9. **Gai Phad Med Ma Muang**  
Chicken and house roasted cashews sautéed with onion, red and green peppers, baby corn, carrots, and celery. Suggested spicing: mild, medium or hot. 13.50
10. **Gai Phad Bai Graprow**  
Tender chicken and sweet basil and chilies sautéed with onion and red and green peppers. Suggested spicing: mild medium or hot. 13.50
11. **Gai Phad Khing**  
Gingered chicken sautéed with black mushrooms, onion, red and green peppers and celery. 12.50
12. **Larb Gai**  
Freshly ground chicken breast in a lime juice marinade subtly seasoned with mint, cilantro, onion and roasted ground rice. Suggested spicing: medium, hot or extra hot. 13.50
13. **Preow Waan Gai**  
Tender chicken sautéed with onions, red and green peppers, carrots, celery, tomatoes, cucumbers, pineapple, in a Thai style sweet and sour sauce. 13.00
14. **Phad Prig Phao Gai**  
Tender chicken sautéed with chili paste in oil, onions, red and green peppers, celery, carrots, mushrooms, baby corn and sweet basil leaves. Suggested spicing: medium, hot or extra hot. 13.50
15. **Gaeng Keo Waan Gai**  
Green curry paste and coconut milk with chicken, bamboo shoots, red and green peppers, and sweet basil leaves. Suggested spicing: medium, hot or extra hot. 13.50
16. **Gaeng Gai (red curry)**  
A coconut milk and red curry paste base with chicken, bamboo shoots, red and green peppers, flavored with sweet basil, Suggested spicing: medium, hot or extra hot. 12.50

## Curry

17. **Panang Gai (red curry)**  
Coconut milk and dried red curry base with chicken, red and green peppers, lime, topped with kaffir lime leaves. Suggested spicing: medium, hot or extra hot. 13.50

## Beef and Pork

18. **Pra Ram Long Song**  
Tender sliced beef sautéed with fresh vegetables topped with Baan Thai's own peanut sauce and chili paste oil. Suggested spicing: mild,-medium, hot or extra hot. 13.25
19. **Moo Gratiem**  
Crispy pork mildly seasoned with garlic, black pepper, and seasoning sauce served on a bed of bean sprouts. 12.50

## Noodles

20. **Phad Thai Goong**  
Rice noodles flash fried with white Burmese prawns, extra firm tofu, salted radish, egg, green onions, fresh bean sprouts and spiced with chili. Suggested spicing: mild,-medium, hot or extra hot. 13.50
21. **Phad Thai Gai**  
Same as above with tender chicken. Suggested spicing: mild,-medium, hot or extra hot. 12.50
22. **Guay Teow Phad Ped**  
Rice noodles flash fried with white Burmese prawns, egg, mushrooms, broccoli, red and green peppers, carrot, and spiced with fresh chilies. Suggested spicing: mild,-medium, hot or extra hot. 13.50
23. **Baan Thai Noodles**  
Rice noodles flash fried together with chicken, egg, seasoning sauce, green onions, and fresh bean sprouts. 12.50
24. **Guay Teow Kee Mao Gai**  
Rice noodle flash fried chicken, egg, onions, red and green peppers, chilis, and sweet basil leaves. Suggested spicing: medium, hot or extra hot. 12.50

## Seafood

25. **Graprow Seafood**  
White Burmese prawns, squid, and mussels sautéed with red and green peppers, onions, fresh sweet basil leaves and fresh chili. Suggested spicing: medium, hot, extra hot. 17.50
26. **Pla Lad Prig**  
Fresh red snapper in a crispy batter smothered in lightly caramelized garlic chili sauce, topped with sautéed onions and red and green peppers. Suggested spicing: medium, hot, extra hot. 17.50
27. **Gaeng Goong (red curry)**  
A coconut milk and red curry paste base with white Burmese prawns, bamboo shoots, red and green peppers, and fresh basil leaves. Suggested spicing: medium, hot, extra hot. 16.50
28. **Goong Phad Bai Graprow**  
White Burmese Prawns flash fried with red and green peppers, onions, fresh sweet basil leaves, and fresh chili. Suggested spicing: medium, hot, extra hot. 16.50
29. **Kow Phad Goong**  
Jasmine scented rice flash fried with white Burmese prawns, onions, tomatoes, egg, mixed vegetables, and seasoning sauce. Thai people customarily use the spice wheel to add heat to this dish. 12.50
30. **Kow Phad Gai**  
Same as above, but with chicken. 11.50
31. **Kow Phad Kee Mao Gai**  
Jasmine scented rice flash fried with chicken, eggs, onions, red and green peppers, chilis, and sweet basil leaves. Suggested spicing: medium, hot or extra hot. 12.50
32. **Kow Phad Supparod Gai**  
Jasmine scented rice flash fried with chicken, egg, tomato, onions, mixed vegetables, pineapple and seasoned with yellow curry powder and Golden Mountain seasoning sauce. 12.50