

# APPETIZERS

Go ahead and use your fingers to sample these tidbits, we all know they taste better that way

## Satay

สะเต๊ะ

Thin strips of chicken, marinated in coconut milk with a touch of curry and barbecued to perfection.

Served with peanut sauce and tangy Thai coleslaw. (4) .....\$9

## Shrimp Chips

ข้าวเกรียบกุ้ง

Thai shrimp chips served with Thai peanut sauce ..... \$6

## Thai Spring Rolls

ปอเปี๊ยะทอด

Crispy spring rolls filled with our special chicken filling.

Served with sweet and sour sauce. (4).....\$6

## Coconut Shrimp

กุ้งมะพร้าว

Jumbo tiger shrimp lightly dusted with sweetened coconut flakes. Crispy and delicious! (6) ..... \$12

## Fresh Spring Rolls (Gluten Free)

ปอเปี๊ยะสด

Spring rolls with a difference! Soft rice paper wrapped around bean sprouts, carrots, coriander, and

shredded lettuce. Served with sweet and sour sauce. (4) .....\$7

## Golden Calamari

ปลาหมึกทอด

**The best around!** Crispy coated and served with sweet chili sauce..... \$10

## Appetizer Assortment

ของว่างรวม

A combination of all the classic My-Thai appetizers.

For Two.....\$16

For Four.....\$32

# Soup

(Made to order)

## Tom Yum

ต้มยำ

The national soup of Thailand. Tamarind broth with lemongrass, galangal root, lime leaf, mushrooms, and fresh lime juice with choice of:

Chicken .....\$6

Tiger Shrimp .....\$7

Seafood.....\$8

Mixed Vegetables .....\$6

## Coconut Chicken Soup

ต้มข่าไก่

Tender morsels of chicken breast in coconut broth, flavoured with lime juice, lemongrass, and the

Thai "kha" root" .....\$7

## My-Thai Chicken Soup

แกงจืดไก่สับ

Chicken soup broth filled with a combination of minced chicken, tofu, clear noodles, and a medley

of garden vegetables.....\$6

**Only the freshest ingredients are used to prepare your meal.  
Seasoned with the finest spices from all over the world.  
The result is the ultimate My-Thai gourmet experience!**

# THAI SALADS

Salad with a difference! Crunchy raw vegetables in  
Combination with spicy freshly cooked meats, set off  
by our special dressings with the zest of raw chilies.  
We are pleased to temper them to your taste

## **Mango Salad (Vegan and Gluten Free)**

ยำมะม่วง

Fresh julienned green mango with peanuts, red onions, red peppers, mint, coriander, all tossed in a palm sugar dressing.....\$10

## **Papaya Salad** 🌶️

ส้มตำ

Thailand's signature salad consisting of julienned un-ripened papaya, chili, tomato, green beans, and crushed peanut. Dressed in a tamarind-lime vinaigrette.....\$11

## **BBQ Beef Salad** 🌶️

ยำเนื้อย่าง

Tender grilled slices of beef with crushed chili peppers, lime juice, onions, red peppers, mint, coriander and Thai seasoning. (Recommended with coconut sticky rice) .....\$12

# FROM THE WOK

Lightly oil and always simmer with our own sauce  
(Recommended with side order of rice.)

## **Thai Basil** 🌶️

ผัดกระเพรา

Fresh Thai sweet Basil, garlic chili, bell peppers, and assorted vegetables

With Chicken.....\$15

With Beef.....\$15

With Seafood.....\$17

## **Thai Ginger**

ผัดขิง

Aromatic ginger, mushrooms, carrots, snow pea, broccoli, cauliflowers, and onions are combined in this classic dish.

With Chicken.....\$15

With Beef.....\$15

With Calamari.....\$17

## **Lemongrass Chicken**

ไก่ผัดตะไคร้

Sliced chicken breast marinated in diced lemongrass and cooked with green beans, bamboo shoot and red and green peppers.....\$15

## **Cashew Chicken**

ไก่ผัดเม็ดมะม่วงหิมพานต์

Juicy chicken breast with cashew nuts, sweet peppers, onions, and fresh orange in

our Thai sauce.....\$17

## **Mango Chicken**

ไก่ผัดมะม่วง

Fresh mango, chicken, snow peas, carrots, sweet peppers in our own garlic chili sauce.....\$15

**FOOD OR NUT ALLERGY PLEASE NOTIFY YOUR SERVER**

# THAI CURRIES

(Recommended with side order of rice.)

## ***Emerald Curry***

แกงเขียวหวาน

Thailand's favourite curry. A treat for your taste buds. Green curry with lime leaves, fresh Thai sweet basil, mixed vegetables, and coconut milk.

With Tofu.....	\$16
With Chicken.....	\$17
With Shrimp.....	\$18

## ***Lime Leaf Curry***

แกงแดง

Red curry, fresh basil and coconut milk and mixed vegetables.

With Tofu.....	\$16
With Beef .....	\$17
With Seafood .....	\$18

## ***Pineapple Curry***

แกงส้มประด

My-Thai red curry sauce with green beans and pineapple.

With Chicken.....	\$17
With Shrimp.....	\$18

## ***Massaman Curry (Gluten free)***

แกงมัสมั่น

This ancient curry became popular within the Thai Royal Family in the 16th century.

Massaman curry paste, coconut milk, bay leaves, tamarind juice, potatoes, and red onions.

Topped with cashew nuts

With Chicken.....	\$18
With Beef.....	\$18

## ***Panang Curry (Gluten Free)***

แกงพะเนียง

A Panang Curry consisting of coconut milk, palm sugar. Traditionally served with thin slices of beef, green beans, and crushed peanuts. Topped with Kaffir leaves.

With Tofu.....	\$16
With Chicken .....	\$17
With Beef.....	\$17

## ***Yellow Curry (Vegan)***

แกงเหลือง

Turmeric spice, Thai curry paste, coconut milk, palm sugar, sea salt.

With Tofu and Mixed Vegetables.....	\$16
With Chicken .....	\$17

**We provide a type of eating entertainment that allow friends and family to  
rediscover the joy of sharing dishes and conversation at the table.  
It was once that way and can be that way again.**

# VEGETABLES

(Request your Vegan or Gluten Free here)

(Recommended with side order of rice.)

## *Pad Zucchini*

ผักชุกินี

"Pad " means sautéed in Thai language. Enjoy these colourful vegetables, lightly sautéed with tofu, carrots, and white mushrooms.....\$14

## *Mixed Vegetables*

ผักผักรวม

Seasonal mixed vegetables lightly sautéed with Thai sauce.....\$14

## *Eggplant Delight* 🌶️

ผักมะเขือม่วง

Eggplant sautéed with bamboo shoots, tofu, and basil in our own chili sauce. **So delightful!** ..... \$14

**We will be more than happy to prepare our meals to suit the taste of vegetarians.**

**Please ask our waiters if you have any requests.**

# FISH & SEAFOOD

(Recommended with side order of rice.)

## *Garlic Shrimp*

กุ้งผัดกระเทียมพริกไทย

Sautéed tiger shrimp with garlic and ground black pepper..... \$15

## *Basil Prawn* 🌶️

ผัดกระเพรากุ้ง

A combination of basil and tiger shrimp with fresh chilies and vegetables.....\$16

## *Ginger Calamari*

ปลาหมึกผัดขิง

Aromatic fresh ginger, mushrooms, and assorted vegetables with My-Thai sauce.....\$16

## *Mixed Seafood Basil* 🌶️

ผัดกระเพราทะเล

A seafood combination sautéed with fresh basil, chili, onions, and mixed vegetables.....\$18

## *Cashew Shrimp*

กุ้งผัดเม็ดมะม่วงหิมพานต์

Tiger shrimp with cashew nuts, sweet peppers, onions, fresh orange, in our special sauce.....\$17

## *Sweet and Sour Shrimp*

กุ้งผัดเปรี้ยวหวาน

Tiger shrimp with pineapple, onions, tomato, zucchini, sweet peppers, and our very own sweet and sour sauce.....\$16

## *Royal Scallop*

หอยเชลล์ผัดผงกระหรี่

Large tender scallops in a creamy curry sauce (contain egg and milk), prepared in the wok with green beans, white onions, and bell peppers.....\$17

## *Four-Flamed Fish* 🌶️🌶️

ปลาราดพริก

Crispy tilapia fillets, covered with caramelized onions and My-Thai sauce: sweet, sour, salty, and spicy. Garnished with julienned bell peppers and coriander .....\$18

***"Kob Khrun means Thank you"***

# NOODLE DISHES

<b><i>Pad Thai</i></b> <i>(Gluten Free or Vegan option available)</i>	ผัดไท
The most popular Thai noodle dish! Rice noodles with fresh shrimp, chicken, tofu, bean sprouts. My-Thai's own tamarind sauce. Garnished with crushed peanuts .....	\$16
Try it with tofu and vegetables!.....	\$15
<b><i>Seafood Noodles</i></b> 	ผัดซีเมาทะเอด
A combination of sautéed seafood and vegetables, in Thai basil garlic chili sauce. Served on a bed of rice noodles.....	\$17
<b><i>Spicy Noodles</i></b> 	ผัดซีเม่าไก่
Sautéed slices of chicken breast, vegetables, and garlic chili wok in My-Thai basil sauce.....	\$16
<b><i>Clear Noodles</i></b>	ผัดวุ้นเส้น
Sautéed slices of chicken breast, eggs, onions, vegetables, and mushrooms with clear noodles made from green soya beans.....	\$16
<b><i>Sweet Soy Noodles</i></b>	ผัดซีอิ๊ว
A popular street side dish in Thailand! Rice Noodles with sweet soy sauce, eggs, chicken, carrots, broccoli, and cauliflower. Chili and lime on the side.....	\$16
<b><i>Singapore Noodles</i></b>	ผัดเส้นหมี่สิงคโปร์
Sautéed slices of chicken, eggs, vegetables, onions, rice vermicelli noodles with chef special curry mixtures.....	\$16

# RICE DISHES

<b><i>Crab Fried Rice</i></b>	ข้าวผัดปู
Thai style fried rice with crabmeat, crab oil, eggs, vegetables, and Thai seasoning .....	\$16
<b><i>Shrimp Fried Rice</i></b>	ข้าวผัดกุ้ง
Fresh shrimp, eggs, vegetables, and Thai Seasoning.....	\$16
<b><i>Pineapple Fried Rice</i></b>	ข้าวผัดสับปะรด
Chicken, shrimp, cashew nuts, pineapple, onions, and Thai seasoning.....	\$16
<b><i>Thai Fried Rice</i></b>	ข้าวผัดผัก
Fresh assorted vegetables, eggs, and Thai seasoning.....	\$15
Add your choice of: Chicken.....	\$16
Beef.....	\$16
<b><i>Steamed Thai Jasmine Rice</i></b>	ข้าวสวย
Thai style steamed rice: Small.....	\$2.75
Large.....	\$5
<b><i>Coconut Sticky Rice</i></b>	ข้าวเหนียว
Sticky rice flavoured with coconut milk .....	\$4.75

We cater to all functions, please ask your server, or visit us at [www.mythai.ca](http://www.mythai.ca)

"Sawadee"