

Appetizers

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! Not fried. 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 coating 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

Soups (made to order)

Tom Yum

ต้มยำ

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

Chicken.....\$6 Tiger Shrimps.....\$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

แกงจืดไก่สับ

Chicken soup broth filled with combination of chicken, tofu, clear noodles, and a medley of garden vegetables.....\$6

**IF YOU HAVE A FOOD OR NUT ALLERGY,
PLEASE NOTIFY US BEFORE ORDERING YOUR
MEAL.**

Thai Salads

Mango Salad (Vegan and GlutenFree)

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 peanuts. Dressed in a tamarind-lime vinaigrette.....\$11

BBQ Beef Salad

ลาบเนื้อ

Tender grilled slices of beef with crushed chili peppers, lime juice, onions, red peppers, mint, coriander and Thai seasoning.....\$12

From the Wok

(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

Thai Ginger

ผัดขิง

Aromatic ginger, mushrooms, carrots, snow peas, broccoli, cauliflower, and onions are combined in this classic dish.
With Chicken.....\$15 With Beef.....\$15

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

ไก่ผัดเม็ด
มะม่วง

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, and sweet peppers in our own garlic chili sauce..... \$15

**We are more than happy to cater to the
needs of our customers who are
Vegetarians and Celiac
Please check out our Gluten Free and Vegan
Menu online at
www.mythai.ca**

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. With mixed vegetables.
With Tofu\$16
With Beef or Chicken..... \$17
With Seafood\$18

Pineapple Curry

แกงส้มประรด

Our My-Thai red curry sauce with green beans and
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

Dessert

Seasonal Dessert (April -August)

Sweet coconut sticky rice with ripe sweet mango.....\$6

Assorted Beverages\$2.75

Fish and Seafood

(Recommended with side order of rice.)

Garlic Shrimp

จัดกระเทียมพริกไทย

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

Basil Prawn

ผักกระเพรากุ้ง

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

Cashew Shrimp

ผักเม็ดมะม่วงหิมพาน

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

Sweet and Sour Shrimp

กุ้งผัดเปรี้ยวหวาน

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

Royal Scallop

สแกนลอปผัดผงกระหรี่

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

Ginger Calamari

ปลาหมึกผัดขิง

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

Mixed Seafood Basil

ผดกระเพราทะเล

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

Vegetables (Vegan & GF optional)

(Recommended with side order of rice.)

Pad Zucchini

ผัดขुकินี

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

Mixed Vegetables

ผัดผักรวม

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

Eggplant Delight

ผัดมะเขือม่วง

Eggplant sautéed with bamboo shoots, tofu, and basil our own chili sauce; so delightful!\$14

Noodle Dishes

Pad Thai (GF&Vegan optional)

ผัดไทย

The most popular Thai noodle dish! Rice noodles with fresh shrimp, chicken, tofu, and bean sprouts. My-Thai's own tamarind sauce. Garnished with crushed peanuts.....\$16
Try it with tofu and vegetables!\$15

Seafood Noodles

ผัดซีเมาทะเล

A combination of sautéed seafood and vegetables in our Thai basil garlic chili sauce. Served on a bed of rice noodles....\$17

Spicy Noodles

ผัดซีเมากไก่

Sautéed slices of chicken breast with rice noodles, vegetables, and garlic chili stir fried in our My-Thai basil sauce.....\$16

Clear Noodles

ผัดวันเส้น

Sautéed slices of chicken breast, eggs, onions, vegetables, and mushrooms mixed with clear noodles made from green soya beans.....\$16

Sweet Soy Noodles

ผัดซีอิ้ว

A popular street side dish in Thailand! Rice Noodles with sweet soy sauce, eggs, carrots, broccoli, cauliflower Choice of either Chicken, Beef, or Tofu.....\$16

Singapore Noodles

ผัดเส้นหมี่สิงคโปร์

Sautéed slices of chicken, eggs, vegetables, onions, rice vermicelli noodles with chef special curry mixtures.....\$16

Rice Dishes

Crab Fried Rice

ข้าวผัดปู

Thai style fried rice with crabmeat, crab oil, eggs, vegetables, and Thai seasoning.....\$16

Shrimp Fried Rice

ข้าวผัดกุ้ง

Fresh shrimp, eggs, vegetables, and Thai seasoning.....\$16

Pineapple Fried Rice

ข้าวผัดสับปะรด

Chicken, shrimp, cashew nuts, pineapple, onions, and Thai seasoning.....\$16

Thai Fried Rice

ข้าวผัดผัก

Fresh assorted vegetables, eggs, and Thai seasoning.....\$15
Add your choice of: Chicken.....\$16 Beef.....\$16

Steamed Thai Jasmine Rice

ข้าวสวย

Thai style steamed rice: Small.....\$2.75 Large.....\$5.00

Coconut Sticky Rice

ข้าวเหนียว

Sticky rice flavoured with coconut milk.....\$4.75

We cater to all
function email us
info@mythai.ca

Group menu available
online
www.mythai.ca

Thank you for 20
wonder years

PRICE SUBJECT TO CHANGE WITHOUT
NOTICE