

Since 1986, we have been consistently setting the standard by striving to offer the very best in the quality of our food and service through creative and careful attention to all details.

Our menu offers a wide array of all the popular traditional Thai dishes as well as our signature creations which include some fusion fare. Experience delicacies that are exquisite with delicious flavors that you can only find here at the Thai House or enjoy a selection of traditional Thai dishes prepared from market fresh spices and imported ingredients. Our chefs create a sumptuous extravaganza of international fares for gourmet adventurers in our extensive menu.

You could visit Thailand and enjoy its worldly mystery, its dangerous allure and its addicting tastes or you could visit us at the Thai House Restaurants and catch a glimpse of the old-world charm and fragrances of Thailand.

Please inform your server about any special requests or allergies. Most dishes can be prepared to your desired flavor, whether it be milder or spicier or even vegetarian at your request.

Khup Khun Krup

The Georgia Straight Golden Plate Awards Winner of 2005, 2004 and 2003  
As voted by readers: #1 for Best Thai!

Westender Gold Award Readers Choice - BEST THAI  
2 years in a row! 2003 and 2004

Vancouver Magazine Readers Choice - Best Asian

"Thai House is tops - The Province

"Best Spicy" - The Westender

"There is a tasty reason for Thai House Success" - Burnaby Now

"Thai House serves up a sampling of exotic fare" - Richmond Review

"The menu may be a tongue twister, but helpful staff and some delicious dishes make the challenge worthwhile. A unique dining experience" - Kitsilano News

"Great intimate dining" - Stuart Derdeyn, The Province

"A new twist on Thai food" - Elizabeth Barrett, Yaletown Trendz

## Combination

### For two

Thai spring rolls

Chicken satay served with Thai peanut sauce

Boneless chicken with red curry sauce served in a  
Fresh whole young coconut

Tiger prawns marinated with garlic & white pepper

Steamed (Thai) Jasmine rice with coconut milk

Daily dessert

\$39.00

\* Also available for single diners \$21.00

### For six

Thai spring rolls

Chicken satay served with Thai peanut sauce

Boneless chicken with red curry sauce served in a  
Fresh whole young coconut

Beef marinated with garlic & white pepper

Pad Thai noodles -Traditional

Eggplant stuffed with fresh minced shrimps in Chef's sauce

Stir-fried tiger prawns with cashew nuts & roasted chili

Steamed (Thai) Jasmine rice with coconut milk

Daily dessert

\$106.00

### For four

Thai spring rolls

Chicken satay served with Thai peanut sauce

Boneless chicken with red curry sauce served in a  
Fresh whole young coconut

Pad Thai noodles -Traditional

Beef with a touch of ginger, onions, mushrooms  
& green onions

Mixed seasonal vegetables with prawns (oyster sauce)

Steamed (Thai) Jasmine rice with coconut milk

Daily dessert

\$76.00

### For eight

Thai spring rolls

Chicken satay served with Thai peanut sauce

Boneless chicken with Thai black bean sauce

Pad Thai noodles -Traditional

Beef with green curry paste, eggplant,  
bell peppers & coconut milk

Tiger prawns with Chiang Mai sauce

Pork with a touch of ginger, onions,  
mushrooms & green onions

Boneless roasted Long Island duck in red curry paste with  
coconut milk, served in a Fresh whole young coconut

Deep-fried fresh cod topped with house sauce

Steamed (Thai) Jasmine rice with coconut milk

Daily dessert

\$142.00

\* Coupon or discount is not applicable on combinations

\* No Substitution on combinations