



Learn to Cook **Authentic Thai** with our Thai Chefs  
Weekly Cooking Classes Available  
For enquiries please email to [panee@thaihouse.com](mailto:panee@thaihouse.com)

**Downtown** 604-683-3383  
**Kitsilano** 604-737-0088  
**Richmond** 604-278-7373

Weekday Lunch \$7.95  
(11:30am - 2:30pm)

Weekend Brunch \$9.95  
(11:30am - 2:30pm)

*Dine in only*

**Free Delivery / Take Out**

(within 5 kilometers radius)

From 5:00pm until 10pm nightly with minimum order of \$20

[www.thaihouse.com](http://www.thaihouse.com)

Find us on Facebook and [twitter.com/thaihouse](https://twitter.com/thaihouse)

### Appetizers (Are han Waang)

- A. Room Are Han Chaun Chim 21.00  
Spring rolls, chicken satay, butterfly prawns, homemade shrimp & fish cakes
- B. Attraction  
 (1) Deep-Fried Calamari - marinated with Thai spices 7.50  
 (2) N.Z. lamb loin chops - Charcoal grilled with Thai herbs (2 pcs) 8.00  
 (3) Crispy wonton - stuffed with minced chicken & shrimp (6 pcs) 6.50
- C. Chicken Wings  
 (1) Marinated, served with zesty sauce 8.00  
 (2) Boneless, stuffed with vegetables & glass noodles (2 pcs) 7.50
- E. Thai Salad Roll (each roll) 4.25  
Your choice of chicken, prawns, or vegetarian (each roll)
- F. Larb Gai - (Lettuce Wrap) 10.50  
 (1) Minced chicken mixed with Thai spices

### Duck / Chicken / Beef

- G. Kaeng Phed Bhed Yang  
 (1) Boneless Roasted Long Island Duck in red curry paste with coconut milk 15.00  
 (2) Boneless Roasted Long Island Duck stir-fried with green beans, celery & fresh basil 14.50
- I. Pra Lunm Long Shong 13.50  
Boneless chicken served with Thai peanut sauce on a bed of spinach
- J. Kaeng Mat Sa Man  
 (1) A rich beef curry with ground peanut 15.00  
 (2) Beef with green beans, lime leaves & spicy sauce 14.00

### Seafood

- K. Goong Sappard 15.00  
 (1) Stir-fried tiger prawns with red curry paste, fresh pineapple & coconut milk
- L. Goong Pad Ma-Maung Hin Ma-Pan 15.00  
 (1) Stir-fried tiger prawns with cashew nuts & roasted chili
- O. Eggplant 13.00  
Stuffed with fresh minced shrimps in chef's sauce
- Q. Goong Pad Prig Khing 15.00  
 (1) Tiger prawns with green beans, lime leaves & spicy sauce

### Thai Fusion

- S. Thai Omelette 12.50  
Minced pork, shrimps, onions, green onions, turnips, served with zesty sauce
- T. Horw Mok Maprao 15.00  
 (1) Boneless chicken with red curry sauce
- U. Ma Maung Zong Krong 15.00  
Your choice of minced chicken, beef or pork  
Stir-fried with fresh mango & cashew nuts
- Naturally raised free-range **Ostrich** -  
Lean and mild in flavour. Low in fat, cholesterol and calories.
- V-1. Curries 15.95  
 (1) Choice of red, green or yellow
- V-2. Lettuce Wrap (Spicy, of course) 13.00  
 (1) Lean minced ostrich with fresh basil
- V-4. Sautéed or Stir-fried 14.95  
 (A) Sautéed with garlic & white pepper  
 (B) Stir-fried with ginger, onions, mushrooms & green onions
- W. N.Z. Lamb Loin Chops 16.00  
 (1) Choice of red, green or yellow curry sauce



### Appetizers (Are han Waang)

1. Por Pia Tod (4 pcs)  
 (A) Thai spring rolls with minced pork 8.00  
 (B) Vegetarian spring roll 8.00
2. 'Thai Satay' with peanut sauce (4 Skewers)  
Marinated in a mixture of Thai spices & coconut milk  
 (A) Chicken, beef or pork 9.00 B. Ostrich 10.00
3. Tod Mun Pla, Goong (2 pcs)  
 (A) Homemade fish cakes 5.50  
 (B) Homemade shrimp cakes 6.50
4. Tow Hoo Tod 5.50  
Deep-fried fresh tofu served with hoi sin sauce
5. Butterfly Prawns (4 pcs) 8.50  
Deep-fried tiger prawns served with plum sauce
6. Lettuce Wrap (Spicy, of course)  
 (A) Lean minced beef or chicken with fresh basil 11  
 (B) Minced long island duck 14
7. Chicken Wrap (4 pcs) 8.50  
Deep-fried marinated boneless chicken wrapped in pandanus leaf
8. Goong Noon Hae (4 pcs) 7.95  
Deep-fried tiger prawns wrapped with noodles, served with tangy plum sauce



### Soup (Tom Yum) / Salad (Kon Yum)

9. Tom Yum Goong  
 (A) Hot, spicy & sour soup with prawns, mushrooms, lemon grass & Thai spices 11.75  
 (B) Single Serving 4.75
10. Tom Yum Gai  
 (A) Hot, spicy & sour soup with chicken, mushrooms, lemon grass & Thai spices 9.50  
 (B) Single Serving 3.95
13. Tom Kah Gai  
 (A) Hot, spicy & sour soup with chicken, mushrooms, lemon grass, Thai spices & coconut milk 10.50  
 (B) Single Serving 4.25
14. Yum Neua (Beef Salad Thai Style) 11.00  
 (1) Sliced grilled New York beef mixed with fresh lime juice, nam-pla & Thai chili
15. Yum Rommitr Ta-Lay 11.95  
 (1) Prawns & squids seasoned with lime juice, nam-pla & Thai chili
16. Som Tum Malagor (Seasonal) 10.00  
 (1) Green papaya strips seasoned with fresh lime juice, dried shrimp, peanuts & Thai spices



## Chicken (Gai)

17. Gai Pad Namman 14.00  
Boneless chicken with Thai black bean sauce
18. Gai Pad Bai Grapua 14.00  
Boneless chicken with Thai chili, onions & fresh basil
19. Gai Pad Ma-Mung Him Ma-Pan 15.00  
Boneless chicken with cashew nuts & roasted chili
20. Gai Pad Khing 14.00  
Boneless chicken with a touch of ginger onions & mushrooms
21. Gai Pad Makuayaw 14.00  
Boneless chicken with eggplants, fresh basil & jalapeno peppers
22. Kaeng Phed Gai 14.00  
Boneless chicken with red curry paste, bamboo shoots & coconut milk
23. Kaeng Kiew Waan Gai 14.00  
Boneless chicken with green curry paste, eggplant, bell peppers & coconut milk
24. Gai Pad Prew Wann 14.00  
Boneless chicken with seasonal vegetables in sweet & sour sauce
25. Kaeng Kari Gai 14.00  
Boneless chicken with yellow curry paste, & coconut milk



## Moo (Pork)

26. Moo Pad Katiem 13.00  
Pork marinated with garlic & white pepper
27. Moo Pad Khing 13.00  
Pork with ginger, onions, mushrooms & green onions
28. Moo Pad Bai Grapua 13.00  
[A] Pork with Thai chili, onions, mushrooms & fresh basil  
[B] Minced pork stir-fried with Thai chili, onions, mushroom & fresh basil
29. Kaeng Dang Moo 13.00  
Pork with bell peppers in red curry paste with coconut milk



## Beef (Neua)

30. Panang Neua 14.00  
Beef with panang curry sauce
31. Kaeng Phed Neua 14.00  
Beef with red curry paste, bamboo shoots & coconut milk
32. Kaeng Kiew Waan Neua 14.00  
Beef with green curry paste, eggplant, bell peppers & coconut milk
33. Neua Pad Bai Grapua 14.00  
[A] Beef with Thai chili, onions, mushrooms & fresh basil  
[B] Minced beef stir-fried with Thai chili, onions, mushroom & fresh basil
34. Neua Pad Katiem 14.00  
[A] Beef marinated with garlic & white pepper  
[B] Beef with ginger, onions, mushrooms & green onions



## Noodles (Gwoi-Teaw)

35. Pad Thai - Traditional 12.00  
[A] Stir-fried rice noodles with shrimps, tomato sauce, ground peanut, chili paste, egg & bean sprouts  
[B] Vegetarian
36. Pad Thai Pe Ses (New Edition) 12.00  
Stir-fried egg noodles with ground peanut, chili paste, tomato sauce & bean sprouts  
Your choice of chicken, beef or pork
37. Pad See-Iw 12.00  
Stir-fried fresh rice noodles with broccoli & egg with your choice of chicken, beef or pork
39. Bamei Rommitr  
[A] Stir-fried egg noodles with mixed seafood 13.00  
[B] Stir-fried rice vermicelli with mixed seafood with South East Asian curry 14.00



## Seafood (Ta-Lay)

40. Pad Kee Mao Goong 15.50  
Drunken prawns with ginger & Thai chili
41. Goong Curry 15.50  
Tiger prawns with yellow curry paste & coconut milk
42. Goong Pad Katiem 15.50  
Tiger prawns marinated with garlic & white pepper
43. Golden Prawn Flame 15.50  
Tiger prawns topped with mushrooms bell peppers & spicy sauce
44. Goong Pad Chiang Mai 15.95  
Tiger prawns with Chiang Mai sauce
45. Goong Pad Prew Waan 15.50  
Tiger prawns with mixed seasonal vegetables in sweet & sour sauce
46. Goong Pad Bai Grapau 15.50  
Tiger prawns with Thai chili, onions, mushrooms, fresh basil & bell peppers
48. House Seafood Combination 16.50  
[A] Tiger prawns, clams, mussels & squid served with house sauce & egg swirl  
[B] Grilled tiger prawns, clams, mussels & squid served with green curry sauce (Foil Wrap)
49. Pah Laed Prig (fish)  
[A] Deep-fried fresh cod 15.50  
[C] Deep-fried black cod 17.00  
topped with house sauce, Chiang Mai, or panang curry sauce on a bed of fresh spinach
50. Poou (Live Crab) Current Price  
Choice of yellow curry sauce, curry powder, house sauce or Thai black bean sauce



## Vegetables (Pak)

54. Mixed Seasonal Vegetables (Pad Pak Rommitr) 12.00  
Choice of sauce: oyster, curry, Thai black bean, Chiang Mai or peanut sauce
55. Mixed Seasonal Vegetables (Pad Pak Rommitr) 14.00  
With your choice chicken, beef, pork or (prawns 14.95)  
Choice of sauce: oyster, curry, Chiang Mai or Thai black bean
56. Pad Tofu (Vegetarian) 13.00  
Stir-fried fresh tofu with mixed seasonal vegetables
57. Buddhist Vegetables 12.00  
Bean sprouts, mushrooms, fresh bean curd, carrots & snow peas (foil wrap)
58. Fresh Bean Curd Wrap (Vegetarian) 13.00  
Your choice of sauce: chef's sauce, panang or green curry
59. Kale Vegetables or Spinach 12.00  
Stir-fried kale vegetables or spinach with shrimp paste
60. Green Beans 12.00  
Stir-fried green beans with dried shrimps in hot chili paste



## Fried Rice (Khao Pad)

61. Chili Pepper Fried Rice with egg or Curry Powder Fried Rice  
[A] With Your choice of chicken, beef or pork 12.00  
[B] Vegetarian 12.00  
[C] Mixed seafood (not spicy) 14.00
62. Khao Pad Sapparod  
With fresh pineapple, peanuts & raisins topped with pork floss & egg  
[A] Your choice of chicken, beef or pork 14.00  
[B] Mixed seafood 16.00
63. Khao Pad Bai Grapau 12.00  
Fried rice with minced beef Thai chili, onions & fresh basil



## Rice (Khao)

64. Steamed Thai Jasmine rice with coconut milk 2.00
65. Steamed Thai Jasmine rice with Blended Organic Spinach 2.50
66. Steamed Thai Jasmine brown rice 3.00

**Menu - Be Daring!**  
Allow us to prepare a combination of your dinner at our discretion  
You'll be Surprised & Delighted!  
Some dishes may contain meat, please advise your server  
if you are a vegetarian or allergies

Prices subject to change without notice