



Celebrating our 10th Year Anniversary



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)

**Yaletown** 1119 Hamilton St.  
604.408.7788

Weekday Lunch \$8  
(11:30am - 3pm)

Weekend Brunch \$9  
(11:30am - 3pm)  
Dine in only

**Free Delivery / Take Out**

(within 5 kilometers radius)

From 5:30pm until 10pm nightly with minimum order of \$20

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

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

### Appetizers (Are Han Waang)

- AP.3 Por Pia Tod (4pcs) 7.95  
- Thai spring rolls with pork glass noodles, carrot, garlic, onions, cilantro & cabbage  
- Vegetarian Spring Rolls
- AP.4 Thai Satay with peanut sauce (4 Skewers)  
Marinated in a mixture of Thai spices & coconut milk  
(A) Your choice of chicken, beef or pork 8.95  
(B) Naturally raised free range ostrich 9.95
- AP.5 Neua Yang 9.95  
Sliced BBQ New York beef marinated with Thai herbs served with a spicy dipping sauce
- AP.6 Tod Mun Goong (2 pcs.)  
(A) Homemade fish cakes 5.50  
(B) Homemade shrimp cakes 5.95
- AP.7 Lettuce Wrap (spicy, of course)  
Lean ground beef or chicken with diced, bell peppers, onions, carrot, shrimp paste & fresh basil 10.95  
Lean ground naturally raised free-range ostrich with fresh basil & shrimp paste 11.95
- AP.10 Crispy Wonton (6 pcs.) 7.95  
Stuffed with minced chicken & shrimp & Thai herbs
- AP.12 Pla Muk Tod 7.50  
Deep-fried calamari marinated with Thai spices



AP. 3



AP. 4



AP. 6

### Salad (Khun Yum) Soup (Tom Yum)

- SA. 21 Yum Rommitr Ta-Lay 11.95  
Tiger prawns, scallops & squids seasoned with fresh lime juice, fish sauce & Thai chili
- SA. 23 Yum Woon San 10.50  
Traditional - Thai salad (minced pork & shrimp mixed with Thai spices)
- SA. 24 Larb Gai, Moo, or Neua (extra spicy sauce) 10.50  
Minced chicken, pork or beef mixed with Thai herbs
- SA. 25 Yum Neua (Beef Salad Thai Style) 10.95  
Sliced grilled New York beef mixed with fresh lime juice & Thai chili
- SA. 26 Som Tum Malagor (Seasonal) 9.95  
Green papaya strips seasoned with fresh lime juice, peanuts & Thai spices
- SA. 27 Thai Salad Roll 4.75  
Your choice of chicken, prawns, or vegetarian
- SO. 33 Tom Yum Goong 11.50 Single 5.50  
Spicy & sour soup with prawns, mushrooms, lemon grass, tomatoes & Thai spices
- SO. 34 Tom Yum Gai 10.50 Single 4.50  
Spicy & sour soup with chicken, mushrooms, lemon grass, tomatoes & Thai spices
- SO. 35 Tom Kah Gai(A) Goong (B)  
Spicy & sour soup with mushrooms, lemon grass & coconut milk  
(A) Chicken 11.50 (B) Prawns 12.50 Single 5.50
- SO. 36 Tom Kah Taley 13.50  
Spicy & sour soup with mixed seafood, mushrooms, lemon grass & coconut milk



SA. 23



SA. 26



SO. 33

### Fish (Pla)

- FI. 81 Pla  
(A) Black Cod 16.50  
(B) Tilapia (Whole) Current Price  
With your choice of sauce:  
(1) Spicy chili sauce with fresh basil & lime leaves (Deep fried fish)  
(2) House 3 flavoured sauce with diced bell peppers, carrot, onions, pineapples, green onions, mushrooms, cilantro, & tomatoes (Deep fried fish)  
(3) Steamed with plum sauce, green onions, cilantro, ginger, onions, garlic, celery, lime leaves & lemon grass
- FI. 83 Pla Pad Prieu Waan 13.50  
Deep fried fish filet in sweet & sour sauce with pineapple, bell peppers, cucumber, tomatoes, onions & green onions
- FI. 84 Pla Pad Prig Khing 13.50  
Deep fried fish filet with green beans, lime leaves, bell peppers, basil leaves & spicy sauce



FI. 81 A.



FI. 81 B.

### Chicken (Gai)

- CH. 41 Gai Yang (about 20-30min) 14.50  
Charcoal grilled chicken with Thai herbs
- CH. 42 Horw Mok Maprao 14.95  
Boneless chicken with red curry sauce & coconut meat
- CH. 43 Pra Lunm Long Shong 13.95  
Boneless chicken with Thai peanut sauce served on a bed of spinach
- CH. 44 Gai Pad Ma - Mung Hin Ma - Pan 14.50  
Boneless chicken with cashew nuts, shrimp paste, bell peppers, celery, onions & roasted chili
- CH. 45 Pad Ped Gai 13.95  
Boneless chicken with bamboo shoots, chili sauce, bell peppers, green onions, mushrooms & fresh basil
- CH. 46 Kaeng Kiew Waan Gai 14.95  
Boneless chicken with green curry paste, eggplants, peas, bell peppers, fresh basil & coconut milk
- CH. 47 Kaeng Kari Gai 14.95  
Boneless chicken with yellow curry paste, coconut milk, carrots & potatoes
- CH. 48 Gai Pad Prig Khing 13.95  
Boneless chicken with green beans, lime leaves, bell peppers, fresh basil & spicy sauce



CH. 41



CH. 42



CH. 48

## Chicken (Gai) / Duck (Bhed)

- CH. 49 **Gai Pad Bai Grapau 13.95**  
 Boneless chicken with Thai chili, onions, bell peppers, green beans & fresh basil
- CH. 50 **Gai Pad Namman 13.50**  
 Boneless chicken with Thai black bean sauce, ginger, pineapple, snow peas & celery
- CH. 51 **Gai Pad Khing 13.50**  
 Boneless chicken with ginger, green onions, onions, bell peppers & mushrooms
- CH. 52 **Pad Peaw Waan Gai 13.50**  
 Boneless battered chicken with sweet & sour sauce, pineapple, bell peppers, cucumber, tomatoes, onions & green onions
- DU. 53 **Are Han Jaan Bhed 14.95**  
 (A) Boneless roasted Long Island duck stir-fried with Thai chili, onions, green bean, bell peppers & fresh basil 14.95  
 (B) Boneless roasted Long Island duck in red curry paste with coconut milk, coconut meats, tomatoes, pineapples & fresh basil 15.95  
 (C) Boneless roasted Long Island duck served with spinach, broccoli, cauliflower shrimp paste & house sauce 14.95



## Pork (Moo)

- PO. 61 **Moo Pad Khing 13.50**  
 Pork with ginger, onions, mushrooms, green onions & bell peppers
- PO. 63 **Moo Pad Katiem 13.50**  
 Pork marinated with garlic, peppers, spinach, bean sprout & onions
- PO. 64 **Moo Pad Makuayaw 13.50**  
 Minced pork with eggplant, fresh basil & bell peppers
- PO. 65 **Moo Pad Bai Grapau 13.50**  
 Pork with Thai chili, onions, fresh basil, bell peppers & green beans
- PO. 66 **Kaeng Dang Moo 13.50**  
 Pork with red curry paste, bamboo shoots, bell peppers, basil & coconut milk



## Beef (Neua)

- BE. 71 **Neua Pad Khing 13.50**  
 Beef with ginger, onions, mushrooms, green onions & bell peppers
- BE. 72 **Neua Pad Katiem 13.50**  
 Beef marinated with garlic & pepper served with spinach, bean sprout & onions
- BE. 73 **Neua Pad Prig Khing 13.50**  
 Beef with green beans, lime leaves, bell peppers & spicy sauce
- BE. 74 **Neua Pad Phed Bai Grapau 13.50**  
 Beef with Thai chili, onions, bell peppers, green beans & fresh basil
- BE. 75 **Kaeng Phed Neua 13.95**  
 Beef with red curry paste, bamboo shoots, bell peppers, basil leaves & coconut milk

## Beef (Neua) / Ostrich (Nok-Gra-Jok-Thet)

- BE. 76 **Kaeng Kiew Waan Neua 13.95**  
 Beef with green curry paste, eggplants, bell peppers, peas, basil leaves & coconut milk
- BE. 77 **Kaeng Mat Sa Man 14.95**  
 A rich beef curry with ground peanuts, potatoes & coconut meat
- BE. 78 **Panang Neua 13.95**  
 Beef with panang curry sauce & bell peppers
- OS. 79 **Nok-Gra-Jok-Thet 15.95**  
 Ostrich - Naturally raised free range  
 Your choice of:  
 - Red or yellow curry with lychee & coconut meat  
 - Green curry with eggplant, peas, lychee & coconut meat  
 - Panang curry sauce with lychee & coconut meat



## Seafood (Ta-Lay)

- SE. 93 **Pra Lunm Long Shong Goong 13.95**  
 Tiger prawns with Thai peanut sauce served on bed of spinach
- SE. 94 **Goong Pad Ma - Mung Hin Ma-Pan 14.95**  
 Tiger prawns with cashew nuts, shrimp paste, bell peppers, celery, onions & roasted chili
- SE. 95 **Goong Pad Chiang Mai 13.95**  
 Tiger prawns with Chiang Mai Sauce with celery, snow peas & bell peppers
- SE. 99 **Goong Pad Prig Khing 14.50**  
 Tiger prawns with green beans, lime leaves, bell peppers, basil leaves & spicy sauce
- SE. 105 **House Seafood Combination 15.95**  
 (A) Tiger prawns, clams, mussels, fish fillet & squid served with house sauce, egg, ginger, green onions & bell peppers  
 (B) Tiger prawns, clams, mussels, fish fillet & squid served with green curry sauce bell peppers, & basil leave (Foil Wrap)  
 (C) Sizzling seafood combination served with Thai chili, herbs & bell peppers



## Vegetables (Pak)

- VE. 201 **Mixed Seasonal Vegetables (Pad Pak Rommitr) 11.95**  
 Your choice of sauce: Sweet & Sour, Oyster, Curry, Thai black bean, Chiang Mai, Peanut sauce or Panang curry
- VE. 202 **Mixed Seasonal Vegetables (Pad Pak Rommitr) 13.95**  
 Your choice prawns, chicken, beef, pork or tofu  
 Your choice of sauce: Oyster, Curry, Peanut sauce, Chiang Mai, Thai black bean sauce, Sweet & Sour sauce or Panang curry
- VE. 203 **Pad Tofu 11.50**  
 Stir-fried fresh tofu with mixed seasonal vegetables including bell peppers, carrots, onions & broccoli
- VE. 204 **Buddhist Vegetables 12.50**  
 Mixed seasonal vegetables & tofu served with bean sprouts in our signature sauce (Foil Wrap)
- VE. 205 **Ma Maung Zong Krong 14.50**  
 Stir-fried with seasonal fruit (mango or pineapple) & cashew nuts with the choice of chicken, beef, pork or vegetables



## Noodles (Gwoi-Teaw)

- NO. 301 **Pad Thai - Traditional 12.50**  
 (A) Stir-fried rice noodles with eggs, shrimps, ground peanuts, chili paste, bean sprouts & green onions  
 (B) with tomato sauce (C) Vegetarian
- NO. 302 **Pad Thai Pe Ses (New Edition) 12.50**  
 (A) Stir-fried egg noodles with your choice of chicken, beef or pork, ground peanuts, chili paste, bean sprouts & green onions  
 (B) Mixed seafood 12.95 (C) Vegetarian 12.50
- NO. 303 **Pad See-Iw 12.50**  
 Stir-fried fresh rice noodles with your choice of chicken, beef or pork, broccoli, egg, cabbage, bean sprouts & onions
- NO. 304 **Gwoi - Teaw Laad Naa**  
 Your choice of crispy noodles or fresh rice noodles with mixed vegetables  
 (A) Your choice of chicken, beef or pork 12.50  
 (B) Mixed seafood 12.95
- NO. 305 **Gwoi Teaw Pad Kee Mao 12.95**  
 Stir-fried fresh noodles with Thai herbs, fresh chili, basil, bell peppers, onions & green beans  
 (A) Your choice of chicken, ground beef or pork 12.50  
 (B) Mixed seafood 12.95



## Fried Rice (Khao Pad)

- FR. 401 **Khao Pad Maprao 13.50**  
 Fried rice with Your choice of chicken, beef or pork, coconut meat, dried raisin, peanut, onions & bell peppers
- FR. 402 **Khao Pad Sapparod 14.50**  
 Fried rice with diced pineapple, peanut, raisin, onions, bell peppers, carrot topped with pork floss your choice of chicken, beef or pork 13.50
- FR. 403 **Chili Pepper Fried Rice 12.50**  
 With egg, diced bell peppers, carrot & onions with your choice of chicken, beef or pork Vegetarian
- FR. 404 **Khao Pad Goong 13.50**  
 Signature - fried rice with prawns, egg, onions, cilantro & green onions served with sliced cucumber & tomatoes



## Rice (Khao)

- SR. 501 **Steamed Thai Jasmine rice with coconut milk 2.50**
- SR. 502 **Steamed Thai Jasmine rice with Blended Organic Spinach 2.95**
- SR. 503 **Steamed Thai Jasmine brown rice 2.98**

### 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