

อาหารว่าง

STARTERS

Arhan Whang Taud Samoon Prai

อาหารว่าง ของทอดสมุนไพร

Crispy fried tender peices marinated in sweet garlic and a hit of citrus using fresh Kafir lime, served with Naam djeem

เต้าหู้ทอดสมุนไพร **Garlic Tofu** - 9

ไก่ทอดกระเทียมพริกไทย **Garlic Chicken** - 9

กุ้งทอดกระเทียมพริกไทย **Garlic Shrimp** - 10

ข้าวเกรียบกุ้ง **Khao greup goong**

Peppery, large airy **Shrimp Chips** fried daily, served with our housemade tamarind dipping sauce - 5

ปอเปี๊ยะผักสดไก่ยอ **Po Pia Pak Sod Gai Yaw**

Fresh Rolls filled with housemade chicken sausage, lettuce, carrots, mint leaves and Thai basil, served with our tamarind sauce topped with peanuts and corriander - 7

กระบอง **Gra Bong**

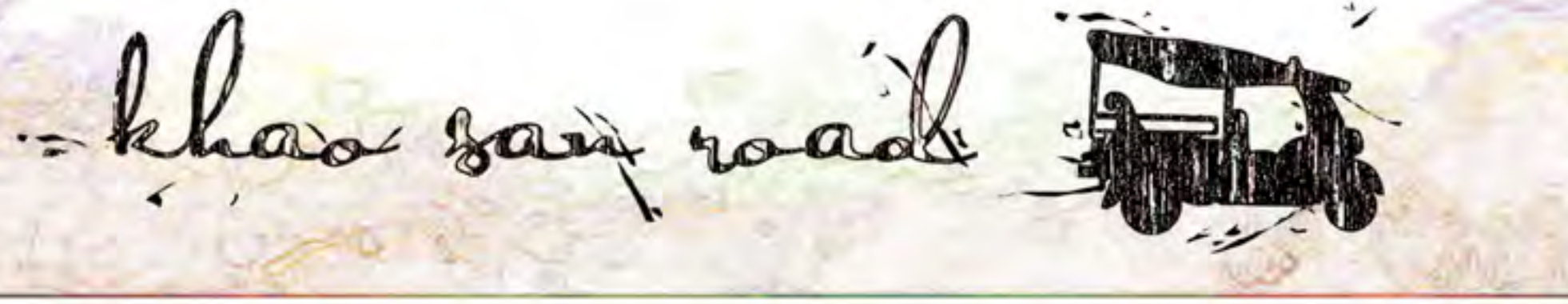
Freshly grated and fried **Squash Fritters** seasoned with wild ginger, lemongrass and red curry - 10

ซบพิเศษประจำวัน **Soup of the Day**

Try our daily inspired soup

Cup - 3

Starter size - 5



Mains

อาหารจานเดียว

Thai Curry แกงไทย

แกงกระหรี่ **Gaeng Graree**

A thickened curry dish with potato that is well known as **Yellow Curry** because the colour of this curry powder that has more turmeric than other Thai curries. - 13

แกงเผ็ด **Gaeng Phed**

A Thai dish known as **Red Curry**. It's red colour comes from the dried red chilies used to make the paste. Cooked with buttercup squash, green and red peppers, Thai basil and fresh Kaffir-lime leaves - 13

แกงเขียวหวาน **Gaeng Kaew Wan**

A unique Thai curry dish known as **Green Curry** that uses fresh green chilies to make a curry paste which gives its greenish colour. Cooked with bamboo shoots, green peppers, Thai basil and fresh Kaffir lime leaves - 13

พะแนง **Panang**

A rich curry with sliced red bell pepper, hot green pepper, fresh Kaffir lime leaves and Thai basil, drier than other curries but more fragrant in taste. - 14

แกงมัสมั่น **Gaeng Massaman**

The only Thai curry with a twist of tamarind. Cooked with onions, peanuts, potatoes and bay leaves, topped with crispy deep fried shallots - 14

* choice of Tofu, Chicken, Beef, Pork or Shrimp (add \$1)



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noodles

ก๋วยเตี๋ยว

ผัดไทสไตล์รถเข็นถนนข้าวสาร

Pad Thai (Street style)

Stif-fried rice noodles in our housemade tamarind sauce, with egg, tofu, chives and beansprouts - 14

ผัดไทสามรส Chef's Special Pad Thai (Sam Roas)

This takes the street style Pad Thai and elevates it

Three flavours style, Sweet, Sour and Savoury. Topped with our home-roasted peanuts, dried chili and freshly squeezed lime juice for that extra kick - 15

ผัดซีเม่า Pad Kee Mao

Stir fried rice noodles with fresh green chili, fresh garlic, long green pepper, egg, bamboo shoot and Thai basil leaves - 14

* choice of Veggie + Tofu, Chicken, Beef, Pork or Shrimp (add \$!)

khao san road

เมนูพิเศษข้าวสารไรต์

ผัดกระเพรา Pad Gra Prao

Stir-fried minced meat with holy basil, topped with a fried egg, served on rice. Chicken, beef or pork - 13

ผัดเผ็ดป่า Pad Phed Pha

Stir-fried red curry paste with wild ginger, long green beans and Thai basil leaves, served on rice. Chicken, beef or pork - 13

ข้าวซอย Khao Soi

Egg noodles in a coconut milk enriched curry, garnished with crispy noodles, green onion, coriander and lime. Chicken - 13 Braised Beef- 14

Specials

dessert ขนมหวาน

สาค Sa Koo Ma Prao

A personal cup of small tapioca pearls in a sweet coconut milk, flavoured with pandan, and strips of tender young coconut - 4

drinks เครื่องดื่ม

ชานมเย็น Cha Nom Yen

An infusion of Thai spices and black tea mixed with condensed milk and served over crushed iced, also known as **Thai iced tea** - 4.5

น้ำอัดลม Pop - 2

น้ำมะม่วง Mango Juice - 3.5

น้ำมะพร้าว Coconut Water - 3.5

ชาดอกมะลิ Jasmine or Green Tea - 2

alcohol เครื่องดื่มแอลกอฮอล์

เบียร์สิงห์ Singha

"The original Thai beer since 1933" - 6

ไวน์ Wine

Please ask your server about our various wine selection

Here at **Khao San Road** we source only the freshest, authentic Thai ingredients available. We use such exotic herbs as rare holy basil, aromatic Kaffir-lime leaf and fragrant wild ginger. In order to deliver the highest quality of food, we give each ingredient in every dish the respect it deserves. We would like to remind you that this is not fast food. Chef Nui's cooking process does take time, but we believe it's worth the wait!



Please always inform your server of any allergies
กรุณาแจ้งให้พนักงานเสิร์ฟทราบหากท่านแพ้
อาหารประเภทต่างๆ