



Winston Churchill & Dundas 3145 Dundas St. West

905-569-3180



beverages

SPECIAL TY

SPECIALIT			
		\$	4.50 4.50 4.00
SODA POP			
coke - diet - zero gingerale - sprite nestea bottled water perrier - 500ml		\$ \$ \$	2.00 2.00 2.90 1.90 4.25
SMOOTHII	ES	\$	5.00
mango green apple red apple	coconut taro honeydew		
add	green apple j lychee jelly		0.50
TEA			
green tea oolong tea		\$2 \$2 \$2 \$2	2.00 2.00 2.00 2.30 2.00 2.10
JUICE mango juice pomegranate juice passionfruit juice cranberry juice orange juice apple juice coconut juice	ce e	\$3 \$3 \$3 \$3	3.85 3.85 3.85 3.40 3.40 3.40
	thai iced tea vietnamese iced vietnamese hot of SODA POP coke - diet - zero gingerale - sprite nestea bottled water perrier - 500ml SMOOTHII mango green apple red apple add TEA jasmine green te green tea oolong tea ginger honey tea peppermint tea ginger tea JUICE mango juice pomegranate jui passionfruit juice cranberry juice orange juice apple juice	thai iced tea vietnamese iced coffee vietnamese hot coffee SODA POP coke - diet - zero gingerale - sprite nestea bottled water perrier - 500ml SMOOTHIES mango coconut green apple red apple honeydew add green apple jlychee jelly TEA jasmine green tea green tea oolong tea ginger honey tea peppermint tea ginger tea JUICE mango juice pomegranate juice passionfruit juice cranberry juice orange juice apple juice	thai iced tea vietnamese iced coffee vietnamese hot coffee SODA POP coke - diet - zero gingerale - sprite nestea bottled water perrier - 500ml SMOOTHIES mango green apple red apple honeydew add green apple jelly lychee jelly TEA jasmine green tea green tea oolong tea ginger honey tea peppermint tea ginger tea JUICE mango juice passionfruit juice cranberry juice orange juice apple juice significant signif



beers



SINGHA

Pale lager original Thai beer. Full bodied and flavoured with a toasted malt flavour and crisp hoppy finish.

330ml - \$6.00



CORONA EXTRA

Light gold colour; forward grassy hop nose; soft hop taste; light-body; softly bitter, clean finish

330ml - \$6.00



HEINEKEN

Premium Lager with crisp, fresh and a creamy texture, hints of biscuit, grain and herb.

330ml - \$6.00



LABATT BLUE

light fruit, sweet malt, toasted grain, citrus and grassy hops notes.

330ml - \$5.00



COORS LIGHT

light grain with a touch of mineral aroma and flavour; soft, pleasant finish.

341ml - \$5.00

wines

White Zinfandel California 2018

WHITES	6oz glass	25oz bottle
SANTA MARGHERITA Pinot Grigio Italy 2016	\$7.20	\$25.00
DR. LOOSEN <i>Riesling</i> Germany 2016	\$7.90	\$28.00
FOLONARI Pinot Grigio Italy 2016	\$7.40	\$27.00
STREWN Gewurztraminer	\$8.20	\$29.00
REDS	6oz glass	25oz bottle
GEORGES DUBEOUF <i>Beaujolais</i> France 2017	\$7.20	\$25.00
ROSEMOUNT DIAMOND Shiraz Australia 2018	\$7.90	\$28.00
PIERRE LABET - FRANÇAIS LABE Cotes Du Rhone France 2018	ET \$7.40	\$27.00
ROSE	6oz glass	25oz bottle
GALLO FAMILY VINEYARD	\$8.20	\$29.00

appetizer

APPETIZER SHARE PLATTER

mango salad, calamari, shrimp crackers, chicken spring roll, taro fries & crispy shrimp \$22.00

CRABMEATWONTONS

crispy wonton filled crabmeat, cream cheese with thai mayo dip \$9.00

CRISPY TOFU

lightly battered tofu, served with sweet thai chili sauce. contains cilantro & peanuts \$9.00

CHICKEN WINGS

classic fried \$11.00 hot + sour \$13.00

CHICKEN SATAY 🦠

lightly marinated in our golden curry with fresh hints of lemongrass, served with peanut sauce \$10.00

CALAMARI

crispy rings of squid served with in house thai mayo dip small \$9.00 large \$15.00

SPRING ROLLS

with sweet & sour sauce chicken \$5.50 vegetable \$5.00

SPICY FISH CAKES



TARO FRIES

crispy sweet potato wedges with sweet-sour sauce, cilantro & nuts \$9.00

SHRIMP CRACKERS 🦠

flavoured tapioca chips with house made peanut sauce \$5.00

FRESH ROLLS

leaf lettuce, carrot, mango, alfalfa, cucumber, bell pepper wrapped in rice paper + sweet tamarind dip.

> chicken \$8.00 tofu \$8.00 shrimp \$9.00 chicken + shrimp \$9.00





soup

TOM YUM

\$7.00

lemongrass broth tomato, mushroom, cilantro and cabbage with chicken or tofu upgrade to shrimp +\$3 upgrade to seafood +\$4

TOM KHA

\$8.00

silky coconut broth mushroom, carrot, cabbage with chicken or tofu upgrade to shrimp +\$3 upgrade to seafood+\$4

HOT & SOUR

\$7.00

spicy-sour broth made with bamboo shoots, black mushroom, beancurd, tofu, green onion and eggdrop (optional without egg)

VEGETABLE SOUP \$7.00

vegetable made broth with in house mixed vegetables

WONTON SOUP \$7.00

chicken broth with carrots & broccoli with hand made vegetable mixed with pork wontons

MAKE IT A MEAL OR SHARE A SOUP FOR 4

additional \$5.00



salad

MANGO SALAD

\$10.00

ripe green mango, carrot, red and green onion, cilantro, bell pepper, crushed peanuts and cashews dressed with our house dressing



PAPAYA SALAD

\$12.00

green papaya, carrot, tomato, green bean, basil, crushed peanuts, red thai chili with our house dressing







fried rice

THAI FRIED RICE

chicken or tofu \$15.50 shrimp \$18.50 \$16.50 seafood \$19.50 chicken + shrimp \$18.50

our signature fried rice made with egg, bell pepper, carrot, onion, chinese broccoli, green bean, cilantro and our herbs & spices

PINEAPPLE FRIED RICE

chicken or tofu \$16.50 shrimp \$19.50 \$17.50 seafood \$20.50 chicken + shrimp \$19.50

pineapple, egg, carrot, onion, broccoli, cilantro, bell pepper, celery



BASIL FRIED RICE 🤳



chicken or tofu \$16.50 shrimp \$19.50 \$17.50 seafood \$20.50 heef chicken + shrimp \$19.50

basil, egg, green bean, broccoli, chinese broccoli, dried chili, young peppercorn.

VIETNAMESE FRIED RICE 🌶

shrimp, chicken, dried anchovies & pork sausage, bell pepper, carrot & onion

\$18.50

noodles

chicken or tofu \$15.50 \$16.50 heef shrimp \$18.50 seafood \$19.50 chicken + shrimp \$17.50

AUTHENTIC PAD THAI 🧠



tamarind flavoured - sweet & tangy! rice noodles, beansprouts, egg, green onion, peanut and cilantro

FUSION PAD THAI



sweet tomato sauce, rice noodles, tofu, beansprouts, egg, green onion, cilantro with extra raw beansprouts for an additional crunchy palette cleanser

CURRY PAD THAI



golden curry rice noodles, bell pepper, egg, cabbage, peanut, cilantro & onions. additional \$1.00

DRUNKEN NOODLES

thick rice noodles, basil, tomato, egg, chinese broccoli in a basil soya sauce.

EGG NOODLES

crispy or soft noodles, your choice! broccoli, celery, snow pea, carrot, onion & bell pepper

GLASS NOODLES

\$19.50

tiger shrimp, squid, chicken, broccoli, snow pea, carrot, onion, bell pepper mixed with clear glass noodles











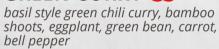


curry

chicken or tofu \$17.00 \$18.00 beef \$20.00 shrimp seafood \$21.00 chicken + shrimp \$19.00

** comes with bowl of jasmine rice

GREEN CURRY 🚚



RED CURRY

sweet red chili curry, broccoli, green bean, bamboo shoots, carrot, bell pepper

PANANG COCONUT 🥒

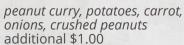
rich coconut creamy curry, green bean, carrot, bell pepper additional \$2.00

PINEAPPLE CURRY

sweet pineapple style curry, snow pea, carrot, bell pepper additional \$1.00

MASAMAN CURRY









JASMINE RICE --- / \$2.00 **COCONUT RICE** \$1.00 / \$2.50 STICKY RICE \$2.00 / \$3.00 RICE NOODLE \$1.00 / \$2.00 VERMICELLI NOODLE \$1.00 / \$2.00









5 alarm inferno







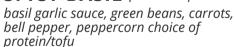


thai stir fry entree

** comes with bowl of jasmine rice

chicken or tofu \$17.00 beef \$18.00 shrimp \$20.00 seafood \$21.00 chicken + shrimp \$19.00

SPICY BASIL pad kraw pao



GARLIC pad pak

light garlic base, carrot, cabbage, beansprouts, broccoli, broccoli, onions and snow peas choice of protein/tofu

GINGER pad khing

light ginger base, carrot, celery, bell pepper, onion, black mushroom, strips of ginger and snow pea with choice of protein/tofu

SWEET + SOUR pad priew wan

tangy sweet and sour sauce, carrot, celery, white onion, tomato, pineapple, bell pepper and cucumber choice of protein/tofu

LEMONGRASS tatkrai

light lemongrass base, eggplant, cabbage, carrot, bell pepper and onions with choice of protein/tofu

BASIL EGGPLANT ma keau

basil sauce, sauteed eggplant, carrot, peppercorn, bell pepper, onion with choice of protein/tofu

SPICE LEVELS how spicy do you like?













chef specialty

TANGY MANGO

chicken or tofu \$18.00 shrimp \$21.00 chicken + shrimp \$20.00 beef \$19.00 sweet tangy mango sauce, mango, bell pepper, basil and white onion

SAVOURY PEANUT



CASHEW NUT

chicken or tofu \$19.00 shrimp \$22.00 \$20.00 seafood \$23.00 beef chicken + shrimp \$21.00

tangy sweet and spicy seafood base, carrot, bell pepper, celery, roasted cashews, green and white onion

SEAFOOD SPECIAL



scallop, mussel, tiger shrimp, squid, carrot, bell pepper, young peppercorn in spicy house seafood sauce

SOFT SHELL CURRY CRAB \$23.00



lightly breaded soft shell crab made with house golden curry sauce with celery, onion, carrot, bell pepper, egg

SPICY FISH FILET



lightly breaded filet fish, carrot, bell pepper, green bean, young peppercorn, basil sauce

pho

PHO DAC BIET \$12.50 | \$14.50

assorted combination with rare thinly sliced flank steak beef, well done sliced brisket, beef ball, tripe and tendon

PHO TAI \$11.50 | \$13.50 rare thinly sliced flank steak beef

PHO TAI BO VIEN \$11.50 | \$13.50

rare thinly sliced flank steak beef and beef ball

PHO CHIN NAM \$11.50 | \$13.50

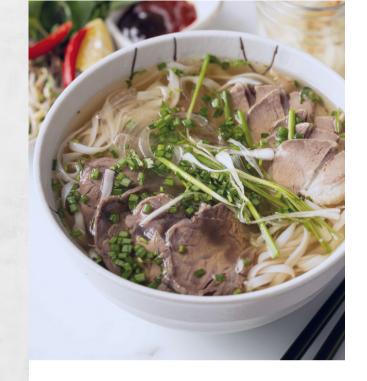
well done sliced beef brisket

PHO CHIN NAM BO VIEN \$11.50 | \$13.50

well done sliced beef brisket and beef ball

PHO GA \$11.50 | \$13.50

white chicken breast



vietnamese entree

GRILLED CHICKEN ON RICE	\$13.50
GRILLED BEEF ON RICE	\$14.50
GRILLED CHICKEN VERMICELLI + SPRING ROLL	\$14.50
GRILLED BEEF VERMICELLI + SPRING ROLL	\$15.50





