Cashew Nut Stir Fry \$12

Delicious stir-fried chicken, onion, red and green pepper, palm sugar, chilies in an oyster sauce topped with cashew nuts.



Pricing

Pricing is based on the items you order. Please see individual items for price guides. Discounts available for larger orders.

We do not charge gratuity but if you enjoy your meal they are appreciated!



2020 Custom Menu

Pad Thai \$10-12

Traditional stirfried rice noodle dish that contains tofu, bean sprout, chives, shallots, eggs and home-



made Pad Thai sauce. Add some crushed peanuts! This is NOT a hot dish but you can spice it up — just add some true Traditional Thai Sriracha Sauce! Option to add Shrimp or Chicken.

Thai Style Pork BBQ (Calculated at 2 per person) \$5

This is a traditional Thai street food dish which makes a great snack. The pork is marinated



and skewered then grilled to perfection! A semi-sweet flavor with a hint of pepper and other Thai spices! Also available in Chicken.

Mango Salad \$10

This is a traditional Thai salad that has fresh crunchy mango, red and



green peppers, onion, cilantro and mint! Tossed in a light fish sauce for dressing. For a little heat add some crushed Thai chilies! A very refreshing option.

Basil Stir Fry \$12

Thai's everyday food. Stir-fried meat of your choice (chicken, beef or pork) with chili, basil, oyster sauce, soy sauce and seasoning sauce.



Thairific Cuisine Corporation

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Sweet and Sour Stir Fry \$12

Yummy stir-fry with meat of your choice, fresh vegetables, and pineapple in a light soy sauce.





Thai Curries \$10-12

Traditional home made Thai curry available in a variety of styles

♦ Yellow Chicken – chicken, potatoes and carrot served over Jasmine Rice. This is a mild curry with just a hint of underlying heat.



- ♦ Red Curry Choice of meat. Thai eggplant, Thai basil in a spicy red curry sauce
 - Choice of meat, Thai eggplant, green bean and Thai basil in a spicy green

◆ Green curry – curry sauce



Fresh Spring Rolls (Calculated at 2 per person) \$5

Fresh, crisp vegetables wrapped in rice paper. Served with fresh peanut sauce



and sweet chili sauce. Available with Shrimp or Chicken.

Deep Fried Spring Roll (Calculated at 2 per person) \$5

Cabbage carrot glass noodle ground pork mixed with soy sauce and deep fried in spring roll wraps. Served with Sweet Chili Sauce or Peanut Sauce.



Thai Shrimp Wraps (Calculated at 2 per person)

\$5

Marinated shrimp deep fried in spring roll wrap served with Sweet Chili Sauce.



Chicken Tom Yum Soup \$12

An original blend of lemongrass, galangal, lime juice, lime leaves broth with mushroom, fresh chilli, cilantro and chicken. Also available with shrimp.



Tom Kha Soup (Coconut Milk Soup) \$12

A flavor blends of galangal, lemon grass, kaffir lime leaf, lime juice, variety of mushrooms, cilantro,



tomato, chicken in coconut milk broth.

Papaya Salad \$10 (limited availability)

Shredded green papaya, carrot, tomato, fresh chilli, roasted peanuts and garlic mixed



with lemon juice-fish sauce based dressing. Spiced to your preferred heat level! (This is a spicy dish!)

Beef Waterfall \$12

Thinly sliced grilled beef, ground roasted rice, green onion, red onion, mint, roasted chili, fish sauce and lime juice.



Pad See Ew \$12

Thinly sliced pork or chicken that is stirred fried with dark soy sauce, light soy sauce, garlic, broad rice noodles, Chinese broccoli



Thai Curry Puff (Calculated at 2 per person) \$5

A traditional street food in Thailand, this hand made puff pastry can be filled with a variety of ingredients. Thairific currently offers this with a chicken and potato stuffing or a three cheese stuffing made from local cheeses.



These mild flavoured appetizers pair nicely with Thai Sriracha Mayo or Sweet Chili Sauce

Deep Fried Chicken Skin \$5 (limited availability)

Another favourite snack found amongst the vendors in Thailand! The chicken skins are marinated, coated and deep fried to a crispiness



that keeps you wanting more. This is served as an appetizer on its own with no sauce needed. .

Thai-Style Beef Noodle Soup \$12

Noodle soups in
Thailand are a hardy
dish. This traditional
style soup is made with
a variety of beef cuts
that develop a
flavourful broth. It
includes rice noodles,
Asian broccoli, boiled



eggs, tofu and basil and bean sprouts.