

Menu

Restaurant Thaïlande

88 Bernard O, Montreal, QC H2t 2j8 | (514) 271-6733

Soups (Soupes) (small appetizers)



Tum Yum Kha Soup

12,00 \$

Fusion of lemon grass and coconut milk (soupe fusion citronnelle et lait de coco). Our soup base is chicken broth (Les soupes sont à base de bouillon de poulet). Our ingredients may come in contact with nuts, please let us know of your allergies.

Tum Yum Soup

12,00 \$

Spicy lemongrass soup (soupe épicée à la citronnelle). Our soup base is chicken broth (Les soupes sont à base de bouillon de poulet). Our ingredients may come in contact with nuts, please let us know of your allergies.

Tum Kha Soup

12,00 \$

Coconut milk soup with galanga (Thai ginger) (soupe au galanga (gingembre Thaïlandais) et lait de coco). Our soup base is chicken broth (Les soupes sont à base de bouillon de poulet). Our ingredients may come in contact with nuts, please let us know of your allergies.

Kaeng Jeud Woun Sen Soup

12,00 \$

Silver noodle and vegetables soup (soupe aux vermicelles et légumes). Our soup base is chicken broth (Les soupes sont à base de bouillon de poulet). Our ingredients may come in contact with nuts, please let us know of your allergies.

Salads (Salades)



Som Tam Salad

18,00 \$

Papaya salad with roasted peanuts in a tangy and spicy sauce (salade de papaye dans une sauce aigre piquante, garnie d'arachides moulus). Our ingredients may come in contact with nuts, please let us know of your allergies.



Salade de Mangue

20,00 \$

Green mango salad tossed with shrimps, onions, bell peppers, mint leaves, peanuts and coriander (salade de mangue verte garnie de crevettes, oignon, poivrons, feuilles de menthe arachides et coriandre). Our ingredients may come in contact with nuts, please let us know of your allergies.

Yum Siam Salad

22,00 \$

Seafood salad tossed with onions, bell peppers, mint leaves, and coriander (salade de fruits de mer garnie de poivrons, oignon, feuilles de menthe et coriandre). Our ingredients may come in contact with nuts, please let us know of your allergies.

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Yum Neua Salad

21,00 \$

Grilled beef salad tossed with onions, bell peppers, cucumber, mint leaves, and coriander (salade de boeuf grillé garnie de poivrons, oignon, comcombre, feuilles de menthe et coriandre). Our ingredients may come in contact with nuts, please let us know of your allergies.

Yum Woon Sen Salad

20,00 \$

Silver noodles salad tossed with chicken, shrimps, onions, bell peppers, mint leaves, coriander, and ground peanuts (salade de vermicelles au poulet et crevettes garnir d'oignon, poivrons, feuilles de menthe, coriandre et arachides moulus). Our ingredients may come in contact with nuts, please let us know of your allergies.

Yum Pla Muek Salad

20,00 \$

Squid salad tossed with onions, bell peppers, mint leaves and coriander (salade de calmar garnie de poivrons, oignon, feuilles de menthe et coriandre). Our ingredients may come in contact with nuts, please let us know of your allergies.

Lab Ped Salad

21,00 \$

Duck salad tossed with onions, bell peppers, bean sprouts, mint leaves and coriander (salade de canard garnie de poivrons, oignon, fèves germées, feuilles de menthe et coriandre). Our ingredients may come in contact with nuts, please let us know of your allergies.

Appetizers (Hors D'ouvres)



POR Pia Sod (2 pcs)

15,00 \$

Two Thai spring rolls with shrimps (served cold with peanut sauce) ((2) rouleaux printaniers aux crevettes (servis froid, sauce arachide)). Our ingredients may come in contact with nuts, please let us know of your allergies.



Kiao Satay (10 pcs)

17,00 \$

Ten chicken dumplings with peanut sauce ((10) dumplings au poulet à la sauce d'arachide). Our ingredients may come in contact with nuts, please let us know of your allergies.

Angel Wings

17,00 \$

Chicken wings marinated in tangy spicy sauce garnished with fried basil leaves (ailes de poulet marinées dans une sauce aigre piquante, garnies de feuilles de basilic frites). Our ingredients may come in contact with nuts, please let us know of your allergies.

Kratiam Kapao Angel Wings

17,00 \$

Fried chicken wings with salt and pepper garnished with fried basil leaves (ailes de poulet sautées avec sel et poivres garnies de feuilles de basilic frites). Our ingredients may come in contact with nuts, please let us know of your allergies.

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Satay (4 pcs)

18,00 \$

Four Chicken or beef brochettes marinated in yellow curry served with peanut sauce and sweet and sour cucumber sauce ((4) brochettes de poulet ou de boeuf marinées dans du cari jaune, servies avec une sauce d'arachide et une sauce aigre-douce aux concombres). Our ingredients may come in contact with nuts, please let us know of your allergies.

Mee Krob

17,00 \$

Crispy noodles and shrimps tossed in a sweet and sour sauce (nouilles croustillantes avec crevettes, dans une sauce aigre-douce). Our ingredients may come in contact with nuts, please let us know of your allergies.

POR Pia Tod (2 pcs)

13,00 \$

Thai vegetable imperial rolls (deep fried) ((2) rouleaux impériaux aux légumes (frits)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Rouleaux Impériaux Au Crabe (4 pcs)

14,00 \$

Four imperial rolls with crab meat and vegetables (deep fried) ((4) rouleaux impériaux avec chair de crabe et légumes (frits)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Tod Man Pla (6 pcs)

17,00 \$

Six deep fried fish cakes with sweet and sour sauce and cucumber ((6) croquettes de poisson avec une sauce aigre-douce et concombre). Our ingredients may come in contact with nuts, please let us know of your allergies.

Koong Tod (5 pcs)

18,00 \$

Five fried wrapped whole shrimps served with house sauce ((5) crevettes entières enrobées, frites et accompagnées de sauce maison). Our ingredients may come in contact with nuts, please let us know of your allergies.

Tod Pla Meuk

17,00 \$

Fried calamari served with house sauce (calmars frits accompagnés de sauce maison). Our ingredients may come in contact with nuts, please let us know of your allergies.

Dao Siam

19,00 \$

Sauté mussels with hot chillies and basil leaves (moules sautées aux piments et aux feuilles de basilic). Our ingredients may come in contact with nuts, please let us know of your allergies.

Vegetarian Appetizers (Hors D'ouvres Végétariens)

Tauhu Tod 14,00 \$

Deep fried tofu served with peanut sauce (tofu frit accompagné de sauce d'arachides). Our ingredients may come in contact with nuts, please let us know of your allergies.

Mee Krob Jae 15,00 \$

Crispy noodles tossed in a sweet and sour sauce (nouilles croustillantes, marinées dans une sauce aigre-douce). Our ingredients may come in contact with nuts, please let us know of your allergies.

POR Pia Jae Sod (2 pcs) 14,00 \$

Two vegetarian Thai spring rolls (served cold with peanut sauce) ((2) rouleaux printaniers végétariens (servi froid avec sauce arachide)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Kiao Satay Jae (10 pcs) 16,00 \$

Ten vegetarian dumplings with peanut sauce ((10) dumplings végétariens à la sauce d'arachides). Our ingredients may come in contact with nuts, please let us know of your allergies.

Yum Woun Sen Jae 16,00 \$

Silver noodles salad tossed with mushrooms, onions, hot chilies, mint leaves, bell peppers, coriander, and grounded peanuts (salade de vermicelles avec champignons, oignons, piments, feuilles de menthe, coriandre et arachides moulus). Our ingredients may come in contact with nuts, please let us know of your allergies.

Salade de Mangue 18,00 \$

Green mango salad tossed with onions, bell peppers, peanuts and coriander (salade de mangue verte garnie d'oignons, poivrons, arachides et coriandre). Our ingredients may come in contact with nuts, please let us know of your allergies.

House Specialties



Pla Lad Prik 37,00 \$

Deep fried fish fillet or seasonal whole fish served in house spicy sauce (filet de poisson ou poisson entier de saison frit servi dans une sauce épicée maison). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pla Neung Manao 37,00 \$

Steamed fish fillet with spicy garlic lime sauce (filet de poisson à la vapeur au jus de lime épicé et ail). Our ingredients may come in contact with nuts, please let us know of your allergies.

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Pla Prik Prao

37,00 \$

Deep fried fish fillet or seasonal whole fish with garlic and white pepper in sweet and spicy sauce (choix de filet ou poisson entier de saison frit à l'ail et au poivre blanc garni d'une sauce sucrée et piquante). Our ingredients may come in contact with nuts, please let us know of your allergies.

Mor Din Talay

43,00 \$

Seafood and silver noodles served in a clay pot and spicy sauce (marmite de fruits de mer et vermicelles accompagnée d'une sauce épicée). Our ingredients may come in contact with nuts, please let us know of your allergies.

Koung Pao

41,00 \$

7 giant grilled shrimps served with house spicy sauce and mango salad (7 crevettes géantes grillées, accompagnées d'une sauce épicée et salade de mangues). Our ingredients may come in contact with nuts, please let us know of your allergies.

Ped Krob

39,00 \$

Crispy roasted duck served with a spicy soya sauce and steamed vegetables (canard croustillant servi avec une sauce soya épicée et légumes à la vapeur). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Ped Talay

43,00 \$

Seafood sauteed with coconut milk and basil leaves served on a sizzling hot plate (fruits de mer sautés dans une sauce épicée, lait de coco et Feuilles de basilic services sur un plat chauffant). Our ingredients may come in contact with nuts, please let us know of your allergies.

Kaeng Phed Talay

43,00 \$

Seafood served in a clay pot with red curry, coconut milk, and fresh basil leaves (marmite de fruits de mer au cari rouge, lait de coco et Feuilles de basilic). Our ingredients may come in contact with nuts, please let us know of your allergies.

Ped Yang

39,00 \$

Boneless roasted duck with sauteed spinach served with a ginger soya sauce (canard désossé avec épinards sautés, sauce de soya et gingembre). Our ingredients may come in contact with nuts, please let us know of your allergies.

Saumon Choochee

33,00 \$

Salmon filet with choochee curry with coconut milk, bell peppers, lime leaves and fried basil leaves (filet de saumon au cari choochee avec lait de coco, poivrons, feuilles de lime et feuilles de basilic frites). Our ingredients may come in contact with nuts, please let us know of your allergies.

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Mook Pla

33,00 \$

Fish fillet steamed in banana leaves, with coconut milk, red curry, eggs and lime leaves (filet de poisson au lait de coco, cari rouge, oeufs et feuilles de lime enrobé dans une feuille de banane et cuit à la vapeur). Our ingredients may come in contact with nuts, please let us know of your allergies.

Main Dishes (Plats Principaux)



Pad Praram

20,00 \$

Sauté with peanut sauce and cashew nuts, served with fried spinach. Choose between the following main dishes and combine with your favorite meat or seafood (sauté à la sauce d'arachide et aux noix de cajou, servi avec des épinards frits. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.



Kaeng Khiao Wan

20,00 \$

Green curry with coconut milk and basil leaves (bell peppers, bamboo, Thai eggplants and long beans). Choose between the following main dishes and combine with your favorite meat or seafood (cari vert avec lait de coco et feuilles de basilic (poivrons, bamboo, aubergines Thai, haricots. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.



Kaeng Panaeng

20,00 \$

Panaeng curry with coconut milk, fresh peppercorn, zucchini, bell peppers and lime leaves. Choose between the following main dishes and combine with your favorite meat or seafood (cari panaeng avec lait de coco, poivres entiers, zucchini, poivrons et feuilles de limes. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Bai Kapao

20,00 \$

Sauté with hot chillies, onions, bell peppers and basil leaves. Choose between the following main dishes and combine with your favorite meat or seafood (sauté aux piments forts, oignons, poivrons et feuilles de basilic. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Phed

20,00 \$

Sauté in a spicy sauce with coconut milk, basil leaves, bamboo shoots, bell peppers, Thai eggplants and long beans. Choose between the following main dishes and combine with your favorite meat or seafood (sauté avec une sauce piquante au lait de coco, feuilles de basilic, pousses de bambou, poivrons, aubergines thaï et haricots. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

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Pad Roam MIT

20,00 \$

Sauté with mixed vegetables (bell peppers, broccoli, cauliflower, napa cabbage, zucchini and carrots). Choose between the following main dishes and combine with your favorite meat or seafood (sauté aux légumes assortis (poivrons, brocoli, chou-fleur, laitue nappa, zucchini et carotte). Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Khing

20,00 \$

Sauté with ginger, black mushrooms, bell peppers and onions. Choose between the following main dishes and combine with your favorite meat or seafood (sauté avec gingembre, champignons noirs, poivrons et oignon). Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Piao Wan

20,00 \$

Sauté with bell peppers, fresh pineapples and onions in a sweet and sour sauce. Choose between the following main dishes and combine with your favorite meat or seafood (sauté avec une sauce aigre-douce, ananas frais, poivrons et oignon). Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Prik Khing

20,00 \$

Sauce épicée sauté with ginger, long beans and bell peppers in a spicy sauce. Choose between the following main dishes and combine with your favorite meat or seafood (sauté avec gingembre, haricots et poivrons dans une). Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Prik Prao

20,00 \$

Deep fried with garlic and white pepper in sweet and spicy sauce with bell peppers and onions. Choose between the following main dishes and combine with your favorite meat or seafood (frit à l'ail et au poivre blanc garni d'une sauce sucrée et piquante avec poivrons et oignons). Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Kana Namman Hoi

20,00 \$

Sauté with broccoli and oyster sauce. Choose between the following main dishes and combine with your favorite meat or seafood (sauté aux brocoli dans une sauce aux huîtres). Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Kaeng Phed

20,00 \$

Red curry with coconut milk and basil leaves (bell peppers, bamboo, Thai eggplants and long beans). Choose between the following main dishes and combine with your favorite meat or seafood (cari rouge avec lait de coco et feuilles de basilic (poivrons, bamboo, aubergines Thai, haricots). Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

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Kaeng Masman

20,00 \$

Masman curry with coconut milk, peanuts, potatoes, fresh pineapple and carrots. Choose between the following main dishes and combine with your favorite meat or seafood (cari masman avec lait de coco, patates, carottes, ananas frais et arachides. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Kaeng Kari

20,00 \$

Yellow curry with coconut milk, potatoes, carrots and onions. Choose between the following main dishes and combine with your favorite meat or seafood (cari jaune avec lait de coco, patates, carottes et oignons. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Kaeng Choochee

20,00 \$

Choochee curry with coconut milk, bell peppers, broccoli, lime leaves and fried basil leaves. Choose between the following main dishes and combine with your favorite meat or seafood (cari choochee avec lait de coco, poivrons, brocoli, feuilles de lime et feuilles de basilic frites. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Markeua

20,00 \$

Sauté egg-plants with hot chillies, bell peppers and basil leaves. Choose between the following main dishes and combine with your favorite meat or seafood (sauté aux aubergines avec piments forts, poivrons et feuilles de basilic. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Himaparn

20,00 \$

Sauté cashew nuts, dried hot chillies, bell peppers and onions. Choose between the following main dishes and combine with your favorite meat or seafood (sauté aux noix de cajou, piments forts séchés, poivrons et oignon. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Kratiam Prik Thai

20,00 \$

Fried with garlic and black pepper and bell peppers. Choose between the following main dishes and combine with your favorite meat or seafood (plat frit à l'ail et poivre noir avec poivrons. Choisissez entre nos plats principaux suivants et agencez avec votre viande ou fruit de mer préféré(e)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Noodles & Rice (Nouilles & Riz)



Pad Thai

22,00 \$

Sauté rice noodles with shrimps or chicken, eggs, chop suey and ground peanuts (nouilles de riz sautées aux crevettes ou au poulet, oufs, fèves germées et arachides moulus). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Thai Jae

21,00 \$

Sauté rice noodles with tofu, eggs, chop suey and ground peanuts (nouilles de riz sautées avec tofu, oufs, fèves germées et arachides moulus). Our ingredients may come in contact with nuts, please let us know of your allergies.

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Khao Pad Jae

19,00 \$

Vegetables fried rice (riz frit aux légumes). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Kimao

22,00 \$

Sauté rice noodles with hot chillies, onions, bell peppers and basil leaves (shrimps, chicken, or tofu) (nouilles de riz sautées aux piments forts, poivrons, oignons et feuilles de basilic frais (crevettes, poulet ou tofu)). Our ingredients may come in contact with nuts, please let us know of your allergies.

Pad Si Ew

22,00 \$

Sauté rice noodles with beef and broccoli (nouilles de riz sautées avec bouf et brocoli). Our ingredients may come in contact with nuts, please let us know of your allergies.

Khao Pad Koung

21,00 \$

Shrimp fried rice (riz frit aux crevettes). Our ingredients may come in contact with nuts, please let us know of your allergies.

Khao Pad Talay

25,00 \$

Seafood fried rice (riz frit aux fruits de mer). Our ingredients may come in contact with nuts, please let us know of your allergies.

Khao Pad Kai

21,00 \$

Chicken fried rice (riz frit au poulet). Our ingredients may come in contact with nuts, please let us know of your allergies.

Khao Horm

4,00 \$

Steamed rice (riz à la vapeur). Our ingredients may come in contact with nuts, please let us know of your allergies.

Khao Neow

4,00 \$

Sticky rice (riz collant). Our ingredients may come in contact with nuts, please let us know of your allergies.
