

Menu

T'ami Restaurant

6542 Boul. Saint-Laurent, Montréal, QC H2S 3C6, Canada | (514) 279-6868

Most Ordered



DS1. Banana Frit

CA\$8.35

Banana slices, lightly battered and deep-fried until golden, typically accompanied by a drizzle of honey and a sprinkle of sesame seeds.



G6. Bun Thit Nuong Cha Gio

CA\$31.15

Grilled pork with rice noodles, crispy spring roll, and fresh herbs, served with a side of dipping sauce.



T6. Banh Hoi La Lot

CA\$43.35

Grilled beef wrapped in betel leaves, served with fine rice vermicelli, fresh herbs, and topped with crushed peanuts and fried shallots.

E2. Rouleaux Printemps Crevettes

CA\$12.95

Shrimp spring rolls typically include fresh vermicelli, crisp vegetables, and are served with a brown sauce and crushed peanuts.

E1. Rouleaux Impériaux T'Ami

CA\$11.39

Crispy spring rolls typically filled with a mix of vegetables and meat, wrapped in rice paper and deep-fried for a crunchy texture.

S3. Soupe Wonton

CA\$9.89

Pork-filled wontons, scallions, and bok choy in a delicate chicken broth.

T5. Banh Hoi Thit Nuong

CA\$35.75

Grilled pork is served over delicate vermicelli rice noodles, typically accompanied by fresh herbs, pickled vegetables, and a savory dipping sauce.

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E5. Rou. Impériaux au Crabe T'Ami

CA\$28.15

Deep-fried imperial rolls filled with crab meat, typically accompanied by traditional Asian spices and wrapped in a crispy, golden pastry.

E3. Rouleaux Printemps Poulet

CA\$11.39

Rice paper rolls typically filled with chicken, vermicelli noodles, and fresh vegetables, served with a peanut dipping sauce.

T10. Banh Cuon Mixed

CA\$40.35

Steamed rice rolls typically filled with a variety of meats, complemented by pickled vegetables, fresh herbs, and a hint of soy sauce.

Entrees

E5. Rou. Impériaux au Crabe T'Ami

CA\$28.15

Deep-fried imperial rolls filled with crab meat, typically accompanied by traditional Asian spices and wrapped in a crispy, golden pastry.

E1. Rouleaux Impériaux T'Ami

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E2. Rouleaux Printemps Crevettes

CA\$12.95

Shrimp spring rolls typically include fresh vermicelli, crisp vegetables, and are served with a brown sauce and crushed peanuts.

E3. Rouleaux Printemps Poulet

CA\$11.39

Rice paper rolls typically filled with chicken, vermicelli noodles, and fresh vegetables, served with a peanut dipping sauce.

E7. Salade de Mangue aux Crevettes

CA\$28.15

Shredded mango and shrimp salad typically includes chili, shallots, onions, cilantro, pumpkin seeds, dried goji, and peanuts.

Menu T'ami Restaurant

S3. Soupe Wonton

CA\$9.89

Pork-filled wontons, scallions, and bok choy in a delicate chicken broth.

E4. Wonton Frits

CA\$11.39

Fried wontons, typically filled with minced pork and prawns, wrapped in a thin pastry and deep-fried to a crispy texture.

E6. Beignets C. aux Crevettes

CA\$28.15

E8. Rouleaux d'été vietnamiens

CA\$31.15

Rice paper rolls typically filled with shrimp, pork, lettuce, vermicelli noodles, and herbs, served with a special dipping sauce.

V2. Rouleaux impérial végété

CA\$9.89

Fried imperial rolls typically filled with taro, onions, and assorted vegetables, served with a traditional fish sauce.

V3. Rouleau de Printemps Vege

CA\$9.89

Rice paper rolls typically filled with tofu, fresh vegetables, and rice vermicelli, accompanied by a savory peanut sauce.

S1. Soupe Maison

CA\$9.89

A house-style soup featuring a delicate broth, typically including a blend of vegetables, herbs, and possibly meat or seafood for a balanced flavor profile.

S2. Soupe Tom Yum

CA\$9.89

Aromatic hot and sour Thai soup with shrimp, mushrooms, tomatoes, lemongrass, and cilantro, offering a balance of spicy and tangy flavors.

Menu T'ami Restaurant

MIDI



Midi G. Nouilles C. au Poulet Grillé

CA\$28.15

Choice of house soup, Imperial rolls, or spring rolls. Includes wok noodles with grilled chicken. Various roll options including vegetarian, chicken, or shrimp. Asian culinary inspiration.

Midi C. Poulet au Cari

CA\$25.85

Chicken with curry served with a choice of soup or rolls. Options include imperial rolls, veggie or chicken spring rolls, and wonton or vegetable tom yum soup.

Midi F. Nouilles Croustillantes Legumes et Tofu

CA\$25.85

Midi I. Tofu Général Tao

CA\$23.55

Midi D. Nouilles Croustillantes Legumes Tofu

CA\$25.85

Crispy noodles with vegetables and tofu. Choose from soup or rolls, including imperial, vegetable, Tom Yum, wonton, chicken, or shrimp.



Midi E. Boeuf Grillé

CA\$25.85

Grilled beef paired with soup or rolls. Choose from an assortment of imperial rolls, vegetable or shrimp spring rolls, and various soups including wonton and Tom Yum vegetable.

Midi F. Poulet Grillé

CA\$23.55

Grilled chicken served with choice of soup or spring rolls options including imperial, vegetarian, Tom Yum vegetable, wonton, chicken, or shrimp variants.

Midi K. Pain de Boeuf au Vin Rouge

CA\$23.55

A fusion of red wine beef with a choice between spring rolls or soup. Options include imperial rolls, house soup, vegetarian rolls, and more.

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Midi B. Poulet Arachides

CA\$25.85

Chicken with peanut sauce. Choose from soup or rolls, including options like spring rolls with chicken or shrimp, and various soups including wonton or Tom Yum vegetable.



Midi A. Poulet Général Tao

CA\$25.85

General Tso's chicken accompanied by a choice of soup or rolls, including Imperial rolls, house soup, veggie options, and shrimp spring rolls.

Special T'Ami



T6. Banh Hoi La Lot

CA\$43.35

Grilled beef wrapped in betel leaves, served with fine rice vermicelli, fresh herbs, and topped with crushed peanuts and fried shallots.

T10. Banh Cuon Mixed

CA\$40.35

Steamed rice rolls typically filled with a variety of meats, complemented by pickled vegetables, fresh herbs, and a hint of soy sauce.

T3. Banh Xeo

CA\$35.75

Crispy Vietnamese pancake filled with shrimp, pork belly, and bean sprouts, complemented by mixed herbs and sweet & sour nuoc cham sauce.

T5. Banh Hoi Thit Nuong

CA\$35.75

Grilled pork is served over delicate vermicelli rice noodles, typically accompanied by fresh herbs, pickled vegetables, and a savory dipping sauce.



T4. Bun Bo Nam Bo

CA\$31.15

T7. Banh my sot vang

CA\$28.15

Vietnamese-style baguette typically filled with braised beef in a rich sauce, accompanied by pickled daikon and carrots, fresh cucumber, jalapeños, cilantro, and pâté.

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T8. Banh Uot Cha Lua

CA\$34.25

Steamed rice noodle sheets typically served with Vietnamese pork sausage and garnished with fresh herbs, pickled vegetables, and a hint of chili.

T9. Banh Uot Thit Nuong

CA\$35.75

Grilled pork wrapped in soft steamed rice sheets, typically garnished with fresh herbs, pickled vegetables, and a hint of chili for a balanced flavor.

T11. Combo Canh Chua & Ca Kho

CA\$90.45

Sweet & sour tamarind soup with fish, served alongside caramelized braised fish in a savory sauce, typically featuring beansprouts, tomatoes, pineapples, and taro root vegetables.

T12. Canh Chua Dua Bo & Thit Kho Tau

CA\$90.45

Braised beef and caramelized pork typically served in a savory broth with a hint of sweetness, often accompanied by fresh herbs and vegetables.

T13. Combo Com Chay Kho Quet

CA\$90.45

Stir-fried tofu with a savory caramelized sauce, accompanied by rice and a medley of seasonal vegetables.

T14. Combo Ga Len Mam 6 Mon

CA\$334.59

A combination of six dishes featuring chicken braised with fermented fish sauce, typically complemented by a variety of traditional Asian flavors and accompaniments.

T1. Bun Cha Ha Noi

CA\$35.75

Grilled pork belly and pork meatballs served with vermicelli noodles, fresh Vietnamese herbs, crispy spring rolls, and homemade fish sauce.

T2. Bun Dau Mam Tom

CA\$35.75

Rice noodles with tofu, shrimp paste, and fermented shrimp sauce, typically accompanied by fresh herbs and vegetables, creating a harmonious blend of flavors and textures.

Menu T'ami Restaurant

Pho



P5. Pho Poulet et Legumes

CA\$28.15

Sliced chicken with broccoli, carrots, and onions in broth with rice noodles.

P1d. Pho Full Topping

CA\$31.15

Rice noodles in aromatic beef broth, typically featuring eye round steak, brisket, tendon, tripe, and beef meatballs, garnished with fresh basil and bean sprouts.



P2. Pho Vin Rouge

CA\$28.15

Tender beef slices in aromatic broth with rice noodles, garnished with fresh cilantro and red onion.



P3. Pho Saute T'ami

CA\$28.15

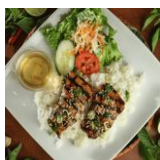
Rice noodles in broth with sliced beef, onions, and fresh herbs.



P4. Pho Bo Ap Chao

CA\$31.15

Sautéed beef with onions and scallions over rice noodles, garnished with fresh herbs.



P1c. Pho Boulette de Boeuf

CA\$28.15

P7. Pho aux Crevettes

CA\$31.15

Shrimp pho features rice noodles and shrimp in a rich beef broth, typically garnished with fresh basil, bean sprouts, cilantro, and green onions.



P1a. Pho Boeuf Saignant

CA\$28.15

Tender beef slices in aromatic broth with rice noodles, garnished with cilantro and red onions.

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P1b. Pho Bien Cuit

CA\$28.15

Tender beef slices in a savory broth, garnished with fresh herbs, onions, and green onions. Accompanied by bean sprouts, lime, and chili sauce for added flavor.

Vegetarians Menu

V7. Pad Thai Légumes et Tofu

CA\$31.15

Stir-fried rice noodles with tofu, mixed vegetables, egg, bean sprouts, and ground peanuts, typically enhanced with a tamarind-based pad thai sauce.

P6. Pho Legumes

CA\$25.09

Pho legumes: Rice noodles in a vegetable broth, typically featuring tofu and assorted vegetables such as broccoli, carrots, and bok choy, garnished with herbs.

V3. Rouleau de Printemps Vege

CA\$9.89

Rice paper rolls typically filled with tofu, lettuce, carrots, and vermicelli, served with a savory peanut sauce.

V5c. Tofu au Cari

CA\$28.15

C1. Nouilles Croustillantes Legumes et Tofu

CA\$31.15

Crispy noodles complemented by stir-fried tofu and a medley of vegetables, typically featuring a light sauce.

V5a. Tofu Sauté aux Legumes

CA\$28.15

V5b. Tofu Général Tao

CA\$28.15

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V5d. Tofu Sautés Sel et Poivre

CA\$28.15

V5e. Tofu aux Arachides

CA\$28.15

V8. Riz Frit Légumes et Tofu

CA\$31.15

Fried rice with mixed vegetables and tofu, typically featuring a blend of flavors and aromatic seasonings.

V2. Rouleaux impérial végété

CA\$9.89

Fried vegetarian imperial rolls typically include tofu, taro, carrots, and onions, wrapped in crispy rice paper, often served with a traditional dipping sauce.

V1. Soupe Maison

CA\$9.89

A clear broth soup featuring a medley of fresh vegetables, typically including carrots, onions, and celery, gently simmered for a harmonious blend of flavors.

Grill



G6. Bun Thit Nuong Cha Gio

CA\$31.15

Grilled pork with rice noodles, crispy spring roll, and fresh herbs, served with a side of dipping sauce.



G3. Poulet et Boeuf Grillé

CA\$31.15

Grilled chicken and beef served on rice, garnished with sesame seeds, scallions, cucumber, tomato, and a side of lettuce. Includes a dipping sauce.



G5. Poulet, Boeuf et Crevettes Grillé

CA\$37.25

Grilled chicken, beef, and shrimp served on rice, garnished with sliced green onions and sesame seeds, accompanied by a side salad with tomato and cucumber.

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G4. Crevettes Grillé

CA\$34.25

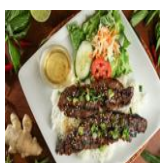
Grilled shrimp with sliced red peppers, served on a bed of white rice, accompanied by fresh lettuce, cucumber, tomato, and shredded vegetables.



G1. Poulet Grillé

CA\$28.15

Grilled chicken with sesame seeds and green onions, served on a bed of rice, accompanied by fresh lettuce, cucumber, tomato, and shredded vegetables.



G2. Boeuf Grillé

CA\$31.15

Grilled beef slices topped with sesame seeds and green onions, served on rice with a side of fresh lettuce, cucumber, tomato, and pickled vegetables.

Chicken Sauteed



ST1d. Poulet au Cari

CA\$31.15

Tender chicken pieces with broccoli, bell peppers, and zucchini in a curry sauce, garnished with sesame seeds, served with a side of steamed rice.

ST1c. Poulet aux Arachides

CA\$31.15

Sautéed chicken with peanut butter sauce, typically featuring mushrooms and coconut milk for a rich, nutty flavor.

ST1a. Poulet Sauté Légumes

CA\$31.15

Sautéed chicken typically paired with a medley of vegetables in an sauce.

ST1b. Poulet Général Tao

CA\$31.15

Lightly battered chicken, fried and coated in a sweet and spicy General Tso sauce, typically accompanied by a hint of garlic and chili.

Calamari Sauteed

ST2c. Calmars Sautés à l'Ananas

CA\$34.25

Calamari sautéed with pineapple, typically incorporating a blend of Asian spices and aromatic ingredients for a savory fusion of flavors.

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ST2a. Calmars Sautés au Sel et Poivre

CA\$34.25

Sautéed calamari with salt and pepper, typically accompanied by onion, garlic, and chili for a subtle spice.

ST2b. Calmars aux Cari

CA\$34.25

Sauteed calamari with a hint of curry, typically featuring lemongrass, chili, onion, curry leaves, ginger, and creamy coconut milk.

Beef Sauteed

ST3c. Boeuf Loc Lac

CA\$38.75

Diced beef stir-fried with garlic and black pepper, served on a bed of lettuce, onions, and tomatoes, accompanied by a house special sauce.

ST3a. Boeuf Sauté Légumes

CA\$34.25

Sautéed beef with a medley of vegetables, typically including broccoli, carrots, and bell peppers, in a savory Asian sauce.



ST3b. Boeuf au Cari

CA\$34.25

Tender beef sautéed with curry spices, served with diced vegetables and fragrant herbs.

Shrimps Sauteed

ST4c. Crevette aux Arachides

CA\$34.25

Shrimp sautéed with peanuts, typically accompanied by vegetables and an sauce.

ST4a. Crevettes Sautés Sel et Poivre

CA\$34.25

Sautéed shrimp with salt and pepper, often accompanied by onions and red and green peppers for added flavor.



ST4b. Crevettes au Cari

CA\$34.25

Sautéed shrimp with curry, accompanied by diced vegetables and garnished with fresh cilantro.

Crispy noodle



C3. Nouilles C. aux Boeuf

CA\$37.25

Grilled beef with crispy noodles, garnished with green onions and sesame seeds.

C4. Nouilles C. Poulet, Boeuf et Crevettes

CA\$40.35

Crispy fried noodles topped with stir-fried chicken, beef, shrimp, and a medley of vegetables.



C1. Nouilles C. au Poulet Grillé

CA\$34.25

Grilled chicken atop crispy noodles with bell peppers, broccoli, zucchini, and garnished with cilantro and sesame seeds.



C2. Nouilles C. aux Crevettes

CA\$37.25

Grilled shrimp atop crispy noodles, garnished with sesame seeds and scallions.

Pad Thai

PT2. Pad Thai au Boeuf

CA\$37.25

Stir-fried rice noodles with beef, bean sprouts, egg, and peanuts, typically garnished with lime.



PT1. Pad Thai au Poulet

CA\$34.25

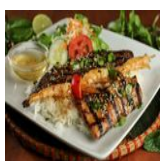
Stir-fried rice noodles with chicken, topped with cilantro, featuring chunks of chicken, red peppers, and zucchini.

PT3. Pad Thai aux Crevettes

CA\$37.25

Rice noodles stir-fried with shrimp, egg, bean sprouts, and chives, garnished with crushed peanuts and lime.

Fried Rice



F2. Riz Frit au Boeuf

CA\$37.25

Stir-fried rice with beef, featuring tender slices of beef mixed with seasoned rice.

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F4. Riz Frit Boeuf et Cornichons

CA\$40.35

Stir-fried rice with beef, pickles, eggs, and typically includes peas, carrots, and soy sauce.



F1. Riz Frit au Poulet

CA\$34.25

Grilled chicken pieces atop seasoned fried rice, garnished with fresh cilantro, diced bell peppers, and zucchini slices.

F3. Riz Frit aux Crevettes

CA\$37.25

Fried rice combined with shrimp, eggs, peas, and carrots, offering a classic Asian flavor profile.

Table D'Hôte

Tab F. Pad Thai Légumes et Tofu

CA\$53.99

Classic Pad Thai with vegetables and tofu. Options include spring rolls with shrimp or chicken, and imperial or vegetarian rolls. Soups like house special, Tom Yum with vegetables, or wonton soup.

Tab C. Poulet, Boeuf et Crevettes Grillés

CA\$60.05

Grilled chicken, beef, and shrimp. Spring and Imperial rolls with shrimp, chicken, or veggies. Choice of house, Tom Yum vegetable, or wonton soup.

Tab G. Nouilles C. Poulet, Boeuf et Crevettes

CA\$60.05

Chicken, beef, and shrimp noodles. Spring and Imperial rolls or vegetable varieties, including shrimp, chicken, or vegetarian. Choose from house soup, Tom Yum with vegetables, or wonton soup.

Tab H. Nouilles C. Légumes et Tofu

CA\$53.99

Assorted rolls or spring rolls and choice of soup. Noodles with vegetables and tofu. Asian flavors.

Tab I. Tofu Général Tao

CA\$50.95

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Tab K. Tofu au Cari

CA\$50.95

Tab D. Calmars Sautés Sel et Poivre

CA\$56.99

Calamari lightly sautéed with a blend of salt and pepper, typically accompanied by a selection of sides.

Tab E. Pad Thai aux Crevettes

CA\$56.99

Rice noodles stir-fried with shrimp, typically includes egg, bean sprouts, and peanuts, served with a side of lime.

Tab A. Poulet Général Tao

CA\$53.99

General Tso's chicken served with a choice of spring rolls or imperial rolls, plus a selection of Asian soups including wonton or Tom Yum with vegetables.

Tab B. Poulet Arachides

CA\$53.99

Peanuts chicken dish. Accompanied by a variety of spring rolls, including shrimp, chicken, and vegetarian options. Soup choices include house, vegetable Tom Yum, or wonton.

Drinks

DK3. Ca phe Trung

CA\$14.45

Vietnamese egg coffee typically includes whipped egg yolk layered over robust Vietnamese coffee, creating a creamy and rich beverage experience.

DK4. Ca phe Muoi

CA\$14.45

Salted Vietnamese coffee typically includes a rich blend of robust coffee and a hint of salt, creating a unique balance of flavors.

DK10. Smoothie a la mangue

CA\$12.95

Blended with fresh mango and yogurt, this mango smoothie offers a creamy and fruity drink experience.

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DK11. Soda

CA\$5.29

A selection of classic sodas such as Coke, Diet Coke, Sprite, and more, offering a refreshing effervescent experience.

DK12. Perrier

CA\$8.35

Carbonated natural mineral water, typically effervescent and refreshing, offering a bubbly hydration experience.

DK5. Jasmin Tea

CA\$6.85

Jasmine tea typically features green tea leaves infused with jasmine flowers, offering a delicate and floral aroma.

DK6. Vietnamese Iced Tea

CA\$8.35

Brewed Vietnamese tea typically sweetened with condensed milk and served over ice.

DK7. Herbal Tea

CA\$8.35

Herbal tea typically features a blend of aromatic herbs and botanicals, offering a soothing and fragrant beverage experience.

DK8. Bubble tea

CA\$12.95

House-brewed tea blended with milk and typically sweetened with sugar, featuring chewy tapioca pearls.

DK9. Lemon Juice

CA\$8.35

Freshly squeezed lemon juice typically blended with sugar and spring water, served over ice cubes for a refreshing drink.

DK2. Ca Phe Sua Da

CA\$9.89

Vietnamese iced coffee with sweetened condensed milk.

DK1. Hot Coffee

CA\$5.29

Drip coffee typically made by slowly brewing ground coffee beans with hot water, often enjoyed with milk or sugar.

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Desserts

DS5. Riz gluant a la mangue

CA\$12.95

Sweet sticky rice paired with ripe mango, typically complemented by coconut milk and sesame seeds.

DS6. Sticky Rice Ice Cream

CA\$14.45

Sweet sticky rice with coconut milk, paired with creamy ice cream, typically garnished with sesame seeds for a delightful finish.

DS3. Che 3 mau

CA\$12.95

A tri-color dessert featuring red beans, mung beans, and pandan jelly, typically served with coconut milk.

DS4. Che 5 mau durian

CA\$14.45

Five-color dessert with durian, featuring a mix of beans, pandan jelly, and coconut milk.



DS1. Banana Frit

CA\$8.35

Banana slices, lightly battered and deep-fried until golden, typically accompanied by a drizzle of honey and a sprinkle of sesame seeds.

DS2. Anana Frit

CA\$8.35

Deep-fried banana slices, typically topped with honey drizzle and sesame seeds.

Extra ?

Bot a Emporter

CA\$6.09

Typically includes a selection of items to take away, allowing for convenient enjoyment elsewhere.

Changer Soupe Wonton

CA\$7.65

Pork and shrimp wontons in chicken broth, accompanied by barbecue pork and vegetables.

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Changer TomYum Crevettes

CA\$4.59

Shrimp simmered in a spicy and sour tom yum sauce, typically featuring lemongrass, lime leaves, and mixed vegetables.

Ex. Boeuf Grille

CA\$21.35

Grilled beef, typically seasoned with Asian spices, served as an additional portion to complement your meal.

Ex. Crevettes Grilles

CA\$6.09

Grilled shrimp, typically served on skewers, offering a simple and classic preparation often enjoyed in various Asian cuisines.

Ex. Porc Grille

CA\$15.25

Grilled pork, typically a side portion. Commonly paired with rice, vermicelli, or pho.

Ex. Salad / Mint / Basilic /...

CA\$7.65

A mix of fresh mint and basil, often paired with salads for an aromatic touch.

Ex. Saucisse de Porc

CA\$12.19

Extra portion of pork sausage, typically used to enhance various dishes with its savory flavor.

Extra Crevettes Grille

CA\$13.69

Grilled shrimp, often served as an extra portion, typically seasoned and cooked to enhance its natural flavors.

Extra Feuilles De Riz

CA\$4.59

Thin rice paper sheets, often used for wrapping fresh ingredients in Vietnamese cuisine.

Extra Poulet Grille

CA\$18.29

Grilled chicken, typically marinated and charred, served as an additional portion to enhance your meal.

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Sauteed Veg

CA\$15.25

Sauteed vegetables typically include broccoli, carrots, zucchini, and cabbage, stir-fried in a light garlic sauce.

Ex. Riz / Vermicelles / Feuille de Riz

CA\$7.65

Steamed rice, vermicelli noodles, and rice paper, commonly served as extra portions to complement various dishes.

Extra Vermicelle

CA\$7.65

Extra vermicelli noodles, typically served as an addition to enhance your main dish.
