

Menu Kampot

3375 Av. des Grandes Tourelles, Boisbriand, QC J7H 1M9, Canada | (450) 433-8881

Most Ordered



Rouleaux impériaux (3) / Imperial Rolls (3)

CA\$11.00

Rouleaux frits avec porc, vermicelles de riz, chou, carottes, oignons et taro.
Servis avec sauce au poisson. / Fried rolls with pork, vermicelli, cabbage, carrots, onions and taro, served with fish sauce.

Poulet tuk tuk / Tuk Tuk Chicken

CA\$26.00

Poulet frit, sauce général thaï, oignons frits, oignons verts, servis avec riz jasmin et concombres marinés. / Fried chicken, general thai sauce, fried onions, green onions, served with Jasmine rice and pickled cucumbers.

Dumplings sauce aux arachide (6) / Dumplings with Peanut Sauce (6)

CA\$17.00

Dumplings au poulet à la vapeur sauce aux arachides. / Steamed chicken dumplings with peanut sauce.

Pad thai mix / Mix Pad Thai

CA\$30.00

Nouilles de riz sautées, poulet, crevettes, tofu, oufs, chop suey, ciboulette, cacahuètes et citron vert. / Fried rice noodles, chicken, shrimp, tofu, eggs, chop suey, chives, peanuts and lime.

Pad Seew

CA\$26.00

Nouilles de riz sautées, bouf, carottes, oufs, gai lan (brocolis chinois). / Fried rice noodles, beef, carrots, egg, gai lan (chinese broccoli).

Bouf à la citronnelle (3) / Lemongrass Beef (3)

CA\$17.00

Brochettes de bouf grillées à la citronnelle servies avec salade de papaye. / Grilled lemongrass beef skewers served with papaya salad.

Rouleaux de printemps (2) / Spring Rolls (2)

CA\$10.00

Vermicelles de riz, crevettes, laitues, carottes, concombres, menthe servis avec une sauce aux arachides. / Rice vermicelli, shrimp, lettuce, carrots, cucumber, mint served with peanut sauce.

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Soupe tom yum / Tom Yum Soup

CA\$8.00

Poulet, crevettes, roi pleurotes, champignons, tomates et basilic. / Chicken, shrimp, king oyster, mushrooms, tomatoes and basil.

Cari panang au bouf / Panang Curry with Beef

CA\$35.00

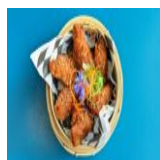
Cari panang, bouf braisée, lait de coco, feuilles de kaffir, gai lan (brocolis chinois). Servi avec du riz jasmin. Sans gluten. / Curry panang, braised beef, coconut milk, kaffir lime leaves, gai lan (chinese broccoli). Served with Jasmine rice. Gluten free.

Pad thai poulet / Chicken Pad Thai

CA\$27.00

Nouilles de riz sautées, poulet, tofu, oufs, chop suey, cibou lettres, arachides et lime. / Fried rice noodles, chicken, tofu, egg, chop suey, chives, peanuts and lime.

Entrées / Starter



Ailes de poulet à la noix de coco (6) / Coconut Chicken Wings (6) CA\$17.00

Ailes de poulet panées à la noix de coco. Servies avec une sauce au miel et à l'ail. / Breaded coconut chicken wings served with a honey-garlic sauce.



Crevettes à la noix de coco (6) / Coconut Shrimps (6) CA\$18.00

Crevettes panées à la noix de coco servies avec sauce chili aigre-douce. / Breaded coconut shrimp served with sweet and sour chili sauce.

Crevettes craquantes (6) / Firecracker Shrimps (6)

CA\$18.00

Crevettes frites enroulées de wrap wonton. Servies avec sauce chili aigre-douce. / Fried shrimp wrapped in wonton wrap. Served with sweet and sour chili sauce.

Dumplings sauce aux arachide (6) / Dumplings with Peanut Sauce (6)

CA\$17.00

Dumplings au poulet à la vapeur sauce aux arachides. / Steamed chicken dumplings with peanut sauce.



Rouleaux impériaux végé (3) / Veggie Imperial Rolls (3) CA\$11.00

Rouleaux frits avec nouilles de vermicelles, chou, carottes, oignons, champignons et taro. Servis avec sauce aigre-doux. / Fried rolls with vermicelli noodles, cabbage, carrots, onions, mushrooms and taro, served with sweet and sour sauce.

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Soupe tom yum / Tom Yum Soup

CA\$8.00

Poulet, crevettes, roi pleurotes, champignons, tomates et basilic. / Chicken, shrimp, king oyster, mushrooms, tomatoes and basil.

Poulet satay (3) / Chicken Satay (3)

CA\$16.00

Brochettes de poulet grillées servies avec sauce aux arachides et légumes marinés. / Grilled chicken skewers served with peanut sauce and pickled vegetables.

Bouf à la citronnelle (3) / Lemongrass Beef (3)

CA\$17.00

Brochettes de bouf grillées à la citronnelle servies avec salade de papaye. / Grilled lemongrass beef skewers served with papaya salad.

Plateau de dégustation pour deux / Tasting Platter For Two

CA\$40.00

Plateau de dégustation de 5 entrées au choix du chef. / Tasting platter of 5 appetizers chosen by the chef.

Rouleaux de printemps (2) / Spring Rolls (2)

CA\$10.00

Vermicelles de riz, crevettes, laitues, carottes, concombres, menthe servis avec une sauce aux arachides. / Rice vermicelli, shrimp, lettuce, carrots, cucumber, mint served with peanut sauce.



Rouleaux impériaux (3) / Imperial Rolls (3)

CA\$11.00

Rouleaux frits avec porc, vermicelles de riz, chou, carottes, oignons et taro. Servis avec sauce au poisson. / Fried rolls with pork, vermicelli, cabbage, carrots, onions and taro, served with fish sauce.

Salades / Salads

Salade mont yen / Mont Yen Salad

CA\$20.00

Salade mesclun, vermicelles de riz, chou rouges, poivrons rouges, carottes, oignons rouges, concombres, tomates, chop suey, menthe, taro frit, oignons frits et sauce yen maison. / Mesclun salad, rice vermicelli, red cabbage, red peppers, carrots, red onions, cucumbers, tomatoes, chop suey, mint, fried taro, fried onions and homemade yen sauce.

Salade de papaye / Papaya Salad

CA\$17.00

Papayes, carottes, tomates, haricots longs, menthe, arachides et sauce au poisson. / Papayas, carrots, tomatoes, long beans, mint, peanuts and fish sauce.

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Salade Iarb / Larb Salad

CA\$16.00

Poulet haché, menthe, échalotes, oignons verts, poivrons rouges, piments, sauce au poisson, laitues et nouilles de riz croustillantes. / Ground chicken, mint, shallots, green onions, red peppers, chillies, fish sauce, lettuce and crispy rice noodles.

Cari / Curry

Cari rouge - poulet / Red Curry - Chicken

CA\$26.00

Cari rouge, poulets, lait de coco, aubergines, pousses de bambou, haricots longs, poivrons rouges, oignons. Servi avec du riz jasmin. Sans gluten. / Red curry, coconut milk, eggplant, bamboo shoots, long beans, red peppers, onions. Served with Jasmine rice. Gluten Free.

Cari rouge - Légume / Red Curry - Vegetables

CA\$26.00

Cari rouge, lait de coco, tofu, aubergines, pousses de bambou, haricots longs, poivrons rouges, oignons. Servi avec du riz jasmin. Sans gluten. / Red curry, coconut milk, tofu, eggplant, bamboo shoots, long beans, red peppers, onions. Served with Jasmine rice. Gluten Free.

Cari vert - Crevette / Green Curry - Shrimp

CA\$29.00

Cari vert, lait de coco, crevettes, aubergines, pousses de bambou, haricots longs, poivrons rouges et oignons servi avec du riz jasmin. Sans gluten. / Green curry, shrimp, coconut milk, shrimp, eggplant, bamboo shoots, long beans, red bell pepper and onion served with Jasmine rice. Gluten Free

Cari vert - Légume / Green Curry - Vegetables

CA\$26.00

Cari vert, lait de coco, tofu, aubergines, pousses de bambou, haricots longs, poivrons rouges, oignons. Servi avec du riz jasmin. Sans gluten. / Green curry, coconut milk, tofu, eggplant, bamboo shoots, long beans, red peppers, onions. Served with Jasmine rice. Gluten Free.

Cari rouge - Crevette / Red Curry Shrimp

CA\$29.00

Cari rouge, crevettes, lait de coco, aubergines, pousses de bambou, haricots longs, poivrons rouges, oignons. Servi avec du riz jasmin. Sans gluten. / Red curry, coconut milk, eggplant, bamboo shoots, long beans, red peppers, onions. Served with Jasmine rice. Gluten free.

Cari vert - Poulet / Green Curry - Chicken

CA\$26.00

Cari vert, poulets, lait de coco, aubergines, pousses de bambou, haricots longs, poivrons rouges et oignons servi avec du riz jasmin. Sans gluten. / Green curry, chicken, coconut milk, bamboo shoots, long beans, red Bell pepper and onion served with Jasmine rice. Gluten Free.

Cari panang au bouf / Panang Curry with Beef

CA\$35.00

Cari panang, bouf braisée, lait de coco, feuilles de kaffir, gai lan (brocolis chinois). Servi avec du riz jasmin. Sans gluten. / Curry panang, braised beef, coconut milk, kaffir lime leaves, gai lan (chinese broccoli). Served with Jasmine rice. Gluten free.

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Cari Amok Frit / Fried Amok curry

CA\$26.00

Tilapia frit pané, cari jaune, lait de coco, feuilles de kaffir, gai lan (brocolis chinois). Servi avec du riz jasmin. / Breaded fried tilapia, yellow curry, coconut milk, kaffir leaves, gai lan (Chinese broccoli). Served with Jasmine rice.

Wok

Le nid d'oiseau - poulet / Bird's Nest - Chicken

CA\$26.00

Nouilles frites, carottes, poivrons rouges, oignons, bok choy, gai lan (brocolis chinois), servis avec riz jasmin. / Fried noodles, carrots, red peppers, onions, bok choy, gai lan (chinese broccoli), served with Jasmine rice.

Le nid d'oiseau - crevette / Bird's Nest - Shrimp

CA\$29.00

Nouilles frites, carottes, poivrons rouges, oignons, bok choy, gai lan (brocolis chinois), servis avec riz jasmin. / Fried noodles, carrots, red peppers, onions, bok choy, gai lan (chinese broccoli), served with Jasmine rice.

Pad Kra Pao

CA\$25.00

Poulet haché, basilic Thaïlandaise, poivrons rouge, échalotes, oignons verts, oeuf frit, servis avec riz jasmin, papaye mariné, et concombre. / Minced chicken, Thai basil, red pepper, shallots, green onion, fried egg, served with jasmine rice.

Poulet aigre-doux / Sweet and Sour Chicken

CA\$27.00

Poulet pané, sauce aigre-douce, ananas, poivrons rouges, oignons servis avec riz au jasmin. / Breaded chicken, sweet and sour sauce, pineapple, red peppers, onions served with Jasmine rice.

Bouf lok lak / Lok Lak Beef

CA\$36.00

Bouf sirloin "secoué" avec sauce maison, riz frit aux tomates, sauce lime et poivre, tomates, concombres, laitue, ouf frit. / "Shaken" sirloin beef with house sauce, tomato fried rice, lime and pepper sauce, tomatoes, cucumbers, lettuce, fried egg.

Le nid d'oiseau - bouf / Bird's Nest - Beef

CA\$28.00

Nouilles frites, carottes, poivrons rouges, oignons, bok choy, gai lan (brocolis chinois), servis avec riz jasmin. / Fried noodles, carrots, red peppers, onions, bok choy, gai lan (chinese broccoli), served with Jasmine rice.

Poulet tuk tuk / Tuk Tuk Chicken

CA\$26.00

Poulet frit, sauce général thaï, oignons frits, oignons verts, servis avec riz jasmin et concombres marinés. / Fried chicken, general thai sauce, fried onions, green onions, served with Jasmine rice and pickled cucumbers.

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Sauté de légumes / Stir-Fry Vegetables

CA\$24.00

Brocolis chinois, roi pleurote, tofu frit, poivrons rouges, aubergine, haricots longs, champignons, bok choy, carottes et oignons frits servi avec riz au jasmin. / Chinese broccoli, king oyster mushroom, fried tofu, red peppers, eggplant, long beans, mushrooms, bok choy, fried carrots and onions served with Jasmine rice.

Nouilles / Noodles

Pad thai mix / Mix Pad Thai

CA\$30.00

Nouilles de riz sautées, poulet, crevettes, tofu, oufs, chop suey, ciboulette, cacahuètes et citron vert. / Fried rice noodles, chicken, shrimp, tofu, eggs, chop suey, chives, peanuts and lime.

Pad Seew

CA\$26.00

Nouilles de riz sautées, bouf, carottes, oufs, gai lan (brocolis chinois). / Fried rice noodles, beef, carrots, egg, gai lan (chinese broccoli).

Ramen Alla Marsala

CA\$27.00

Nouilles ramen, sauce marsala crémeuse, poulet, champignons, jaune d'ouf, algues séchées, oignon verts, oignons frits. / Ramen noodles, creamy marsala sauce, chicken, mushrooms, egg yolk, dried seaweed, green onion, fried onions.

Ramen alla marsala poulet / Chicken Ramen Alla Marsala

CA\$27.00

Nouilles ramen, sauce marsala crémeuse, poulet, champignons, jaune d'ouf, algues séchées, oignon verts, oignons frits. / Ramen noodles, creamy marsala sauce, chicken, mushrooms, egg yolk, dried seaweed, green onion, fried onions.

Nouille de soupe Tom yum / Tom Yum Soup Noodle

CA\$24.00

Bouillon de soupe Tom yum, lait de coco, nouilles vermicelles, poulet, crevettes, champignons, Tomates, pousses de bambou, chop suey, ouf, oignons verts, basilic, coriandre et lime. / Tom yum soup broth, coconut milk, vermicelli noodles, chicken, shrimp, mushrooms, tomatoes, bamboo shoots, chop suey, egg, green onions, basil, coriander and lime.

Pad thai homard / Lobster Pad Thai

CA\$38.00

Nouilles de riz sautées, tofu, oufs, chop suey, cibou lettres, arachides et lime. / Fried rice noodles, tofu, eggs, chop suey, chives, peanuts and lime.

Ramen alla marsala homard / Lobster Ramen Alla Marsala

CA\$38.00

Nouilles ramen, sauce marsala crémeuse, poulet, champignons, jaune d'ouf, algues séchées, oignon verts et oignons frits. / Ramen noodles, creamy marsala sauce, chicken, mushrooms, egg yolk, dried seaweed, scallions and fried onions.

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Pad thai poulet / Chicken Pad Thai

CA\$27.00

Nouilles de riz sautées, poulet, tofu, oufs, chop suey, cibou lettres, arachides et lime. / Fried rice noodles, chicken, tofu, egg, chop suey, chives, peanuts and lime.

Pad thai crevette / Shrimp Pad Thai

CA\$30.00

Nouilles de riz sautées, crevettes, tofu, oufs, chop suey, cibou lettres, arachides et lime. / Fried rice noodles, shrimp, tofu, eggs, chop suey, chives, peanuts and lime.

Burger

Le riel burger - Poulet Frit / The Riel Burger - Fried Chicken

CA\$23.00

Poulet frit style philippinois, sauce au miel et à l'ail, laitue, tomates, ananas, pain brioché, servis avec frites assaisonnées et salade de chou crémeuse. / Filipino-style fried chicken, honey-garlic sauce, lettuce, tomatoes, pineapple, brioche bun, served with seasoned fries and creamy coleslaw.

Le manila burger - poisson frit / Manila Burger - Fried fish

CA\$26.00

Poisson frit style philippinois, mayonnaise teriyaki, salade de chou crémeuse, oignons frits, laitue, pain brioché, servis avec frites assaisonnées et concom bres marinés. / Filipino-style fried fish, teriyaki mayonnaise, creamy coleslaw, fried onions, lettuce, brioche bun, served with seasoned fries and pickled cucumbers.

Les à côtés / Side Dish

Frites / Fries

CA\$7.00

Freshly fried potato sticks, typically seasoned with a blend of spices.

Salade de chou / Coleslaw

CA\$3.00

Salade de chou, carottes, mayo / Coselaw, carrots, mayo, seasoning

Papaye marinée / Marinated Papaya

CA\$5.00

papaye, carrote, vinaigre / papaye, carrot, vinegar

Ouf frit / Fried Egg

CA\$4.00

A simple fried egg, often served as a versatile complement to various dishes.

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Concombre Marine / Marinated Cucumber

CA\$4.00

Concombre et vinaigre. / Cucumber and vinegar.

Extra Tofu

CA\$6.00

Delicately fried, a perfect addition to elevate your meal.

Extra Crevettes (3 pcs) / Extra Shrimps (3 pcs)

CA\$9.00

Three pieces of shrimp, typically prepared to complement a variety of Asian side dishes.

Riz / Rice

CA\$4.00

Steamed white or brown rice, often served as a simple and classic accompaniment to various dishes.

Gai Lan

CA\$9.00

Broccoli chinois et sauce aux huîtres. / Chinese broccoli with oyster sauce.

Riz / Rice

Riz frit à l'ananas - mix / Pineapple Fried Rice - Mix

CA\$28.00

Riz frit, ananas, poivrons, carottes, oignons verts, oignons frits, cari et ouf frit. / Fried rice, pineapple, peppers, carrots, green onions, fried onions, curry and fried egg.

Riz frit à l'ananas - crevette / Pineapple Fried Rice - Shrimp

CA\$28.00

Riz frit, ananas, poivrons, carottes, oignons verts, oignons frits, cari et ouf frit. / Fried rice, pineapple, peppers, carrots, green onions, fried onions, curry and fried egg.

Pad Kra Pao

CA\$25.00

Poulet haché, basilic, haricots longs, poivrons rouges, échalotes, oignons verts, ouf frit, servis avec riz jasmin, papaye marinée et concombres. / Ground chicken, basil, long beans, red peppers, shallots, green onions, fried egg, served with Jasmine rice, marinated papaya and cucumbers.

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Riz frit à l'ananas - poulet / Pineapple Fried Rice - Chicken

CA\$25.00

Riz frit, ananas, poivrons, carottes, oignons verts, oignons frits, cari et ouf frit. / Fried rice, pineapple, peppers, carrots, green onions, fried onions, curry and fried egg.

Boissons maison / Homemade Drinks

Thé au lait taro / Taro Milk Tea

CA\$7.00

A blend of milk tea infused with the sweet and nutty essence of taro root, creating a distinctively smooth and creamy beverage.

Cà phê sua da (café vietnamien) / Cà Phê Sua Da (Vietnamese Coffee)

CA\$7.00

Vietnamese-style iced coffee prepared with dark roast coffee and sweetened condensed milk, served chilled.

Piña Colada Mocktail

CA\$9.00

Coconut milk and pineapple juice, typically includes a garnish of pineapple to enhance the tropical flavor.

Mojito Mocktail

CA\$9.00

Mojito mocktail with choice of classic, pandan, mango, or passion fruit flavors.

Thé thaï au lait / Thai Tea with Milk

CA\$7.00

Strongly brewed Ceylon tea, sweetened with sugar and lightened with milk, typically served chilled.

Thé thaï au citron / Thai Tea with Lemon

CA\$7.00

Brewed Thai tea with a refreshing twist of lemon, typically includes a sweet note.

Breuvages / Beverages

Brisk

CA\$3.00

A refreshing beverage, typically including a blend of fruits or herbs for a revitalizing taste.

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7 Up

CA\$3.00

Crisp, refreshing lemon-lime soda, perfectly carbonated for a delightful sip.

Pepsi diète / Diet Pepsi

CA\$3.00

Diet Pepsi - A low-calorie carbonated beverage with a distinct cola flavor, offering a refreshing taste without the sugar.

Pepsi

CA\$3.00

Classic, refreshing cola soda.
