

## Are Han Waung (Starters)

1. **Simply Thai Spring Rolls** 10.  
A mixture of vegetables and vermicelli in spring roll wrapper with wonderful house sauce (4 pieces)
2. **Satay Gai** 12.  
Sliced chicken breast marinated in exotic herbs with coconut milk and spices, served with homemade peanut sauce.
3. **Tod Mun** 11.  
Seasonal fish cake blended with Thai curry paste, Thai spices & green beans, served with fresh cucumber, peanuts & house sauce. (4 pieces)
4. **Peek Gai Yad Sai** 11.  
Stuffed Chicken wings served with homemade sweet & sour sauce.(4 pieces)
5. **Cho Muang** 14.  
Beautiful steamed violet coloured flower dumplings stuffed with minced chicken, onion and special Thai spices. (6 pieces)
6. **Chicken Drumet** 11.  
Barbequed chicken drumet with Thai Spice sauce. (8 pieces)
7. **Ghiaw Grob** 11.  
Deep-fried Wonton Wrap with ground chicken and spices. (10 pieces)
8. **Gai Haw Bai Toey** 12.  
Marinated boneless chicken, wrapped with pandanus leaves, deep-fried and served with a sesame sauce. (4 pieces)

## Pak Kang Jan (Salads)

10. **Larb Gai or Nua** 13.  
Cooked ground chicken or beef marinated with lemon juice, ground rice, fresh mint leaves, green onion and cilantro.
-  11. **Yum-Nua** 13.  
Slices of barbequed beef marinated in lemon juice, cucumber, onions, tomato, and chili. Garnished with fresh greens.
12. **Yum Pla-Muk or Goong** Squid 13. Prawns 14.  
Cooked squid or prawns marinated in lemon juice, tomato, onions, lemon grass, kaffir leaves & fresh mint leaves.
13. **Yum Woon Sen** 13.  
Vermicelli with minced chicken, red onion, tomato, garlic, lemon grass, kaffir lime leaves, peanuts with Thai spice sauce.
-  14. **Som Tum** 13.  
Julienne of green papaya with fresh lime juice, tomatoes, peanuts and chilies. Garnished with fresh greens (seasonal)
15. **Simply Thai's Salad** 12.  
Thai style salad. Crisp garden greens, cucumber, tomatoes, onions and boiled eggs with Simply Thai's special dressing.

## Tom Soup (Soups for 2)

-  16. **Tom-Yum-Goong or Gai** 13.  
Prawns or chicken in hot & sour soup with fresh-mushroom, lemon grass, kaffir, green onion, cilantro and lovely Thai chili paste.
-  17. **Tom-Yum-Talay** 15.  
Combination of seafood in hot and sour soup with lemon grass, fresh mushrooms, green onion, cilantro kaffir leaves and chili paste.
18. **Tom Kha Gai** 13.  
Sliced chicken in creamy coconut milk with mushrooms, green onion, cilantro, lemon grass, galanga root and kaffir leaves.
19. **Tom Kha Talay** 15.  
Combination of seafood in creamy coconut milk with mushrooms, green onion, cilantro, lemon grass, galanga root and kaffir leaves.

## Gwoi – Teaw (Noodles)

20. **Pad Thai (The Real Way)** 15.  
Pan-fried Thai rice-noodles in tamarind sauce with shrimps or chicken, eggs tofu, green onions, bean sprouts and ground peanuts.
21. **Pad-See-iew** 14. Prawns 16.  
Your choice of chicken, beef or pork with stir-fried rice noodles in thick soya sauce with cabbage, broccoli, eggs & peppers.
22. **Pad-Kee-Maow** 15.  
Your choice of chicken, beef, or pork with stir-fried rice noodles, bell-peppers, eggs, Thai sauce, onion, green beans, bean-sprouts and fresh Thai basil.
23. **Pong Garee Noodles** 15.  
Your choice of chicken, beef, or pork with stir fried rice noodles, with Thai yellow curry powder, peppers, green onion and egg.

## Kao Pad (Rice)

24. **Simply Thai Fried Rice** 15.  
Your choice of ground chicken, beef or pork fried rice in Soya sauce with onion, bell peppers green beans and fresh Thai basil.
25. **Kao Pad** 15.  
Fried rice with shrimp, onions, tomatoes, green beans & egg.
26. **Kao Pad Pong Garee** 15. Prawns 17.  
Your choice of chicken, beef or pork fried rice with onion, peppers, egg and Thai yellow curry powder.
27. **Kao Pad Supparot** 15.  
Fried rice with chicken, onion, tomatoes, eggs and pineapple.
28. **Steamed Jasmine Rice (single serving).** 3/person
29. **Steamed Coconut Rice (single serving).** 4/person

\* A %15 gratuity will be added to your bill for parties of 6 or more

## Nua (Beef Dishes)

- 30. Nua Nam Mun Hoy** 15.  
Sliced beef sautéed in oyster sauce topped with broccoli.
- 31. Garlic Beef** 15.  
Sautéed sliced beef in fresh garlic, black pepper and Thai sauce topped with cilantro, green onion.
-  **32. Nua-Pad-Ped** 15.  
Sautéed sliced beef with bamboo, sliced bell peppers, mushrooms, green onion, chili sauce and fresh basil leaves.
-  **33. Gra-Paow Nua** 15.  
Sautéed sliced beef in light chili sauce with onion, green beans, mushrooms, bell peppers and fresh basil leaves.
- 34. Nua-Pad-Khing** 15.  
Stir-fried sliced tender beef with fresh ginger, green onion, mushrooms, bell peppers, onions in light brown sauce.
- 35. Tiger Cry** 14.  
Sliced grilled beef with zesty sauce topped with cilantro and green onion

## Moo (Pork Dishes)

- 40. Sweet & Sour Pork** 15.  
Sliced pork sautéed in sweet & sour sauce with onion, tomatoes, bell peppers, cucumber, green onions and pineapple.
- 41. Garlic Pork** 15.  
Sautéed sliced pork in fresh garlic, black pepper and Thai sauce topped with cilantro, green onion.
-  **42. Moo-Pad-Ped** 15.  
Sautéed sliced pork with bamboo slice, bell peppers, mushrooms, green onion, chili sauce and fresh Thai basil.
- 43. Moo-Prig-King** 16.  
Sautéed sliced pork in red curry sauce with diced fresh green bean and fresh lime leaves.

## Talay (Seafood) Pla (Fish)

-  **50. Scallop Prig Paow** 18.  
Sautéed Scallops in sweet chili paste with seasonal vegetables, green onion and fresh Thai basil.
- 51. Sweet & Sour Prawns** 18.  
Prawns in sweet & sour sauce with onions, bell peppers, cucumber tomatoes, green onions and pineapple.
- 52. Garlic Prawns or Calamari** 18.  
Prawns or squid with garlic sauce on a bed of broccoli and carrots topped with pepper.
-  **53. Goong Nam-Prig Paow** 18.  
Sautéed prawns in sweet chili paste with seasonal vegetables and fresh Thai basil.
- 54. Pla Pad Hang** 19  
Filet of Snapper stir-fried with straw mushrooms, onions, green & red pepper, cashew nuts carrots & green beans topped with green onion.
-  **55. Pla-Muk Pad-Ped** 18.  
Sautéed sliced squid in chili sauce with green onion, bamboo slices, mushrooms, bell-pepper and fresh Thai basil.
- 56. Ocean on the land** 18.  
Combination of seafood in sweet chili sauce with seasonal vegetables, green onion and fresh Thai basil leaves.
- 57. Pla Lard Prig ...Current market price!!!**  
Whole fish (Tilapia) deep-fried, bell-pepper, pineapple, mushrooms, fresh Thai basil and topped with Simply Thai's special three flavour sauce.(When fresh fish available)
- 58. Goong Ma Muang** 18.  
Sautéed tiger prawns in Thai Soya sauce with onion, bell-peppers, carrots, green onion, and cashew nuts.

## Gaeng (Curries)

-  **61. Pa-nang (Thick Red Curry)** 16. prawns 18.  
Your choice of chicken, beef or pork sautéed in a thick red curry with coconut milk, bell peppers & basil leaves.
-  **62. Gaeng Dang (Red Hot Curry)** 16.  
Chicken, beef or pork sautéed in red curry with coconut milk, bamboo shoots, bell peppers and Thai basil leaves.
-  **63. Gaeng Kiew-Wan (Green Curry)** 16.  
Chicken, beef or pork sautéed in green curry with coconut milk and bamboo shoots, bell peppers and Thai basil leaves.
-  **64. Gaeng Garee (Yellow Curry)** 16.  
Chicken or beef sautéed in sweet yellow curry with coconut milk, onions and potatoes.
-  **65. Gaeng Ped Bped Yang (Duck Curry)** 18.  
Sliced BBQ Duck in red curry sauce with coconut milk, bamboo-shoots, bell pepper, tomato, pineapple,
-  **66. Massaman Gaeng (Red Curry)** 17. Prawns 19.  
Your choice of chicken, beef, or pork sautéed with red curry, potato, peanut, tomato, onions in tamarind sauce








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## Gai (Chicken) Bped (Duck)

- 71. Gai Ma Muang** 16.  
Sautéed sliced chicken in Thai Soya sauce with onion, bell-peppers, carrots, green onion, and cashew nuts.
- 72. Gai-Pad Khing** 15.  
Stir-fried sliced chicken breast with fresh ginger, bell-peppers, green onions, mushrooms, onions in a light brown sauce.
- 73. Simply Thai's Gai-Yang** 16.  
Half chicken marinated in coconut milk, honey, herbs and special spices.
- 74. Gra-Paow Gai** 15.  
Sautéed sliced chicken in light brown sauce with onion, bell peppers, green bean, mushrooms and fresh Thai basil.
- 75. Pad Peaw Wan Gai** 15.  
Deep-fried sliced chicken in sweet & sour sauce with onions, cucumber, tomatoes, bell peppers, green onion and pineapple.
-  **76. Chicken Swimming Angels** 15.  
Sliced sautéed chicken served on a bed of fresh cooked spinach topped with homemade peanut sauce.
-  **77. Gai Pad-Ped** 15.  
Sautéed sliced chicken with bamboo slices, bell-peppers, green onion and chili sauce and fresh Thai basil leaves.
- 78. Gai Pad Nam Prig Paow** 16.  
Sautéed chicken in sweet chili paste with seasonal vegetables, green onion and Thai basil.
-  **79. Garlic Chicken** 15.  
Sautéed chicken in fresh garlic, black pepper, carrots and Thai sauce on a bed of broccoli.
-  **80. Prig Khing Gai** 16.  
Sautéed sliced chicken in red curry sauce with diced fresh green beans.
-  **81 Pad Ped Bped Yang Bai Grapau** 18.  
Stir fried bbq. Duck with Thai chili paste, onions, bell peppers and Thai basil.

## Are Han Boon (Vegetarian Dishes)

- 86. Broccoli Nam Mun Hoy** 15.  
Stir-fried broccoli with garlic and oyster sauce.
- 87. Pad Spinach** 15.  
Stir-fried Spinach with red peppers in Thai Soya sauce.
- 88. Mix Companies** 15.  
Stir-fried mix vegetables with Thai Soya sauce.
- 89. Kao Pad Pak** 15.  
Fried rice with mixture of vegetables, onions and eggs.
-  **90. Tom Yum Pak (for 2)** 14.  
Mixture of vegetables in hot & sour soup.
- 91. Sweet & Sour Tofu** 15.  
Tofu sautéed in homemade sweet and sour sauce with onion, tomatoes, bell peppers, cucumbers, green onions and pineapple.
-  **92. Gaeng Pak** 16.  
Your choice of yellow, green or red curry with sautéed mixed vegetables, coconut milk and fresh Thai basil.
-  **93. Pak Nam Prig Paow** 15.  
Sautéed mixture of vegetables in sweet chili paste and sauce.
- 94. Pad Thai Pak** 15.  
Pan-fried rice noodles with tofu, vegetables, and egg.
- 95. Tofu Ma Muang** 16.  
Stir-fried Tofu in Thai Soya sauce with onion, bell-peppers, carrots, dry chili and cashew nuts.
- 96. Gra-Paow Tofu** 15.  
Stir-fried tofu in Thai Soya sauce with onion, bell-peppers, green beans, mushrooms and fresh Thai basil.
-  **97. Tofu Pad Ped** 15.  
Stir-fried tofu with bamboo slices, bell-peppers, green onion, mushrooms, Thai chili sauce & fresh Thai basil
-  **98. Pad Tao Hoo** 16.  
Stir-fried tofu with bell-pepper, onion, eggplant, red Thai chili paste, Kaffir lime leaves & fresh Thai basil.
- 99. Pra Rak** 15.  
Steamed broccoli, deep-fried tofu, topped with homemade peanut sauce.



Simply Thai Restaurant is a proudly supports  
Canadian Breast Cancer Foundation (CBCF).

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# a unique soho Thai experience



## Welcome to Simply Thai.

Simply Thai was designed with a New York SOHO trendy & artsy concept that incorporates the warm tropical cabana feeling of southern Thailand.

With an open kitchen, you can see Owner / Executive Chef Siriwan Rerksuttisiridach (better known as Grace) in action. Grace was born and raised in Bangkok, Thailand. She apprenticed under Penpan Sittitrai, teacher of Royal Thai Chefs for the Royal family of Thailand, who she visits in Thailand for training every year. Grace has worked in several of Vancouver's top Thai restaurants since 1994. Having her own restaurant has allowed her to express her passion for quality, creativity and style.

There is a misconception that all authentic Thai food is hot, or extremely hot. Although some Thai dishes are quite spicy, far more dishes are completely mild, and require no adjustments. Chillies constitute only one of the many ingredients combined to give a unique blend of flavours. When properly used, they should never overshadow the delicate citron taste of the lemon grass, the somewhat different kariff lime, or the elusive flavour of turmeric.

Check out our Award Winning Wine list.

We hope you enjoy your time with us.

## Chef Creations

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| <b>C1. Goong Hom Pa (Prawns hiding in Blanket)</b><br>Tiger Prawns, red curry, coconut milk wrapped in Thai blanket (eight pieces)  | 14. |
| <b>C2. Pra Dook Foo</b><br>Deep-fried ground tuna with lettuce, cucumber, tomato, topped with ginger, red onion, cashew nuts, cilantro & home made Thai dressing sauce.   | 16. |
| <b>C3. Kao Pong Garee Pak</b><br>Tofu fried rice with onion, egg, Thai yellow curry powder topped with fresh cilantro and green onion.  | 15. |
| <b>C4. Prig Khing Pla</b><br>Stir-fried Snapper with green bean, chili paste, mushrooms, bell-peppers, onion, kaffir lime leaves topped with fresh Thai basil.  | 18. |
| <b>C5. Pad Thai Talay</b><br>Pan-fried Thai rice noodles in sweet & sour tamarind sauce with combination of seafood (mussels, squid, prawns, scallops) egg. Tofu, green onion, bean sprouts and ground peanuts.   | 18. |
|  <b>C6. Salmon Pa-nang</b><br>Fresh Wild Salmon in a thick red curry with coconut milk, bell peppers, topped with fresh Thai basil and lime leaves.  | 18. |
|  <b>C7. Pad Ta-lay Pong Karee</b><br>Mix seafood (Filet Snapper, Squid, Mussels, Prawns) stir-fried with onion, bell-peppers, bamboo-slices, green beans, lemon grass, kaffir leaves, mushrooms, & yellow curry paste, coconut milk topped with fresh Thai basil y sauce with bell-peppers topped with basil and garnished with steamed broccoli topped with coconut milk, basil and Kaffir lime leaves. | 18. |
|  <b>C8. Gaeng Lobster</b><br>Lobster tail in your choice of red or green curry, broccoli, bell-peppers topped with Thai Basil.   | 19. |

