APPETIZERS

A1 Spring Rolls 5.95
Deep-fried homemade spring rolls filled with glass noodles, carrots, bamboo shoots, and cabbage, served with Thai sweet and sour sauce.

A2 Salad Rolls 8.95
Lettuce, carrots, shiitake mushrooms, egg, and tofu rolled in fresh rice wraps, served with Thai sweet and sour sauce.

A3 Chicken Satay 8.95
Marinated grilled chicken on skewers, served with famous Thai peanut sauce.

A4 Calamari 8.95
Deep-fried calamari lightly breaded with spiced flour, served with Thai sweet and sour sauce.

A5 Shrimp Rolls 9.95
Marinated shrimp, rolled and deep-fried, served with Thai sweet and sour sauce.

A6 Crab Rangoon 8.95
Deep-fried pastry filled with crabstick mixed with cream cheese and chopped green onion served with Thai sweet and sour sauce.

A7 Shrimp Crackers 5.95
Crispy shrimp crackers served with peanut sauce.

A8 Fried Wontons 8.95
Crispy wontons filled with ground chicken, served with Thai sweet and sour sauce.

A9 Deep Fried Tofu 7.95
Deep-fried tofu served with Thai sweet and sour sauce.

A10 Sticky Rice Peanut Sauce 5.95
Fragrant steamed sticky rice sprinkled with sesames, served with peanut sauce.

A11 My Thai Platter 16.95
Chicken Satay,Salad Rolls,Fried Wontons and Calamari.

SOUPS

All soups are single serving

S1 Lemongrass Soup (Tom Yum)
Famous Thai lemongrass soup in exotic spices with mushrooms, tomatoes and onions.
Chicken 6.95 Shrimp 7.95 Veggie 6.95

S2 Coconut Soup (Tom Kha)
A rich coconut soup, flavoured with galangal, lime juice, and mushrooms.
Chicken 6.95 Shrimp 7.95 Veggie 6.95

S3 Wonton Soup 6.95
Chicken wontons in clear soup with mushrooms topped with coriander.

S4 Hot and Sour Soup 6.95
Bamboo shoots, egg, shiitake mushrooms, and tofu in hot and sour broth topped with coriander.

S5 Pumpkin Soup **6.95**

A rich flavoured of pumpkin, yam and coconut milk.

SALADS

SL1 Mango Salad **9.95**

Shredded mango tossed with carrots, onion, ground peanut and cashew nuts, seasoned with house dressing.

SL2 Papaya Salad (Som Tum) **10.95**

Shredded papaya tossed with tomatoes, carrots, garlic, ground peanuts and bell peppers, seasoned with house dressing

SL3 Grilled Beef Salad **11.95**

Grilled beef slices tossed with cucumber, tomatoes, carrots, bell peppers, and onion finished with homemade dressing.

SL4 My Thai Salad **12.95**

A mixture of lettuce, carrot, onion, cucumber and tomatoes topped with lightly breaded shrimps and chicken with house dressing.

NOODLES

N1 Pad Thai **15.95**

Famous authentic stir-fried rice noodles, with shrimps, chicken, carrot, bean sprouts, egg, tofu, green onion with ground peanut on the side.

N3 Curry Pad Thai **15.95**

Stir-fried rice noodles, with shrimps, chicken, carrot, bean sprouts, egg, and tofu in Thai curry sauce, served with ground peanut on the side.

N4 Stir-Fried Glass Noodles (Pad Woon Sen) **15.95**

Stir-fried glass noodles with shrimps, chicken, egg, onion and shiitake mushrooms.

N5 Pad See Ew

Stir-fried rice noodles with Chinese broccoli, egg in special Thai sauce.

Chicken/Beef/Veggie 15.95 Shrimp 17.95

N6 Seafood Noodles **17.95**

Rice noodles topped with shrimps, calamari, mussels, crab sticks, scallops and Chinese broccoli in special Thai sauce.

N7 Basil Noodles (Pad Kee Mao)

Stir-fried rice noodles with Thai chili, basil leaves, egg, onion, bell peppers, and carrots in homemade sauce.

Chicken/Beef/Veggie 15.95 Shrimp 17.95

N8 Thai Spicy Noodles

Rice noodles topped with basil leaves, onion, bell peppers and carrots in Thai basil sauce.

Chicken/Beef/Veggie 15.95 Shrimp 17.95

RICES

R1 Thai Fried Rice

Fried rice with egg, onion, and tomatoes

Chicken/Beef/Veggie 15.95 Shrimp 17.95

R2 Pineapple Fried Rice 16.95

Fried rice with shrimps, chicken, egg, onion, carrots, peas, pineapple, and cashew nuts.

R3 Basil Fried Rice

Fried rice with basil leaves, egg,onion,carrot and pea.

Chicken/Beef/Veggie 15.95 Shrimp 17.95

R4 Curry Fried Rice

Fried rice with egg, onion, carrots, and peas in curry powder.

Chicken/Beef/Veggie 15.95 Shrimp 17.95

R5 Seafood Fried Rice 20.95

Fried rice with shrimps, scallops, mussels, crab sticks and calamari stir fried with egg, onion, and shrimp paste.

R6 Lemongrass Fried Rice

Fried rice with lemongrass, egg, onion, carrots, and peas

Chicken/Beef/Veggie 15.95 Shrimp 17.95

R7 Jasmine Rice 1.95

R8 Sticky Rice 3.95

CURRY BOWLS

C1 Green Curry (Kang Kheaw Wan)

Green curry with bamboo shoots, basil leaves, broccoli, and bell peppers.

Chicken/Beef 15.95 Shrimp 17.95

C2 Red Curry (Kang Dang)

Red curry with bamboo shoots, basil leaves, broccoli, and bell peppers.

Chicken/Beef 15.95 Shrimp 17.95

C3 Peanut Curry (Panang)

Thick coconut peanut curry sprinkled with lime leaves.

Chicken/Beef 15.95 Shrimp 17.95

C4 Golden Curry

Yellow curry with onions, carrots, broccoli and white mushrooms.

Chicken/Beef 15.95 Shrimp 17.95

C5 Pineapple Curry

Red curry with pineapple in coconut milk.

Chicken/Beef 15.95 Shrimp 17.95

FROM THE WOK

W1 Basil Sauce (Pad Krapao)

Basil leaves, onion, carrots , and bell peppers.

Chicken/Beef 15.95 **Shrimp 17.95**

W2 Cashew Nuts Sauce

Stir-fried Thai shrimp paste with cashew nuts, orange, carrots, and bell pepper.

Chicken/Beef 15.95 **Shrimp 17.95**

W3 Garlic Sauce (Pad Kratiem)

Stir-fried fresh garlic and ground pepper in Thai sauce, served with steamed broccoli.

Chicken/Beef 15.95 **Shrimp 17.95**

W4 Ginger sauce (Pad Khing)

Stir-fried sliced ginger, onion and shiitake mushrooms.

Chicken/Beef 15.95 **Shrimp 17.95**

W5 Mango Sauce (Pad Mamuang)

Stir-fried fresh mango, onion, and bell peppers.

Chicken/Beef 15.95 **Shrimp 17.95**

W6 Oyster Sauce

Stir-fried broccoli, white mushrooms and onion in oyster sauce.

Chicken/Beef 15.95 **Shrimp 17.95**

W7 Spicy Sauce (Pad Ped)

Stir-fried bamboo shoots, bell peppers, carrots, and basil leaves in light chili paste.

Chicken/Beef 15.95 **Shrimp 17.95**

W8 Tamarind Sauce (Pad Makam)

Fresh ginger and bell peppers in tamarind sauce.

Chicken/Beef 15.95 **Shrimp 17.95**

W9 Lemongrass Sauce (Pad Ta Krai)

Stir-fried lemongrass with onion, carrot and bell peppers.

Chicken/Beef 15.95 **Shrimp 17.95**

SEAFOOD

SE1 Thai Chilli Seafood 18.95

a combination of shrimps, calamari, scallops mussels, and crab sticks, stir-fried with Thai chili sauce, bell peppers, onion, basil leaves and carrots.

SE2 Mixed Seafood 18.95

a combination of shrimps, calamari, scallops mussels, and crab sticks stir fried with bell peppers, onion, carrots, basil leaves and eggplant

SE3 Stir fried Curry Seafood 20.95

a combination of shrimps, calamari, scallops mussels, and crabsticks, Stir fried with onion, bell peppers and egg in Thai curry sauce.

SE4 Crispy Fish with Curry Shrimp 24.95

Deep fried boneless fish topped with spicy curry shrimps.

SE5 Crispy fish in Tamarind Sauce 21.95

Deep fried boneless fish topped with tamarind sauce.

SE6 Mango Fish Delight 21.95

Deep fried boneless fish topped with mango salad.

SEAFOOD

SE7 Asparagus with Shrimp 18.95
Stir-fried asparagus with shrimps,shiitake mushrooms and bell peppers in special homemade sauce.

SE8 Volcano Seafood 24.95
A combination of shrimps, calamari, scallops and mussels with bell pepper, young pepper seeds, and basil leaves in spicy Thai sauce.

VEGETABLES DISHES

V1 Mixed Veggie (Pad Pak) 15.95
Fresh vegetables stir-fried with Thai sauce.

V2 Vegetables Curry 15.95
Fresh vegetables and tofu simmered in Thai red curry.

V3 Asparagus with mushrooms 15.95
Asparagus spears stir-fried with shiitake mushrooms and bell peppers in special homemade sauce.

V4 Ginger Tofu 15.95
A unique blend of tofu and ginger stir-fried with shiitake mushrooms and onion.

V5 Cashew Nut Tofu 15.95
Stir-fried tofu with carrots, bell peppers, orange, and cashew nuts.

V6 Lemongrass Tofu 15.95
Stir-fried tofu with lemongrass, onion, carrot and bell peppers.

VEGETABLES DISHES

V7 Basil Tofu 15.95
Stir-fried tofu with basil leaves, onion, carrots, and bell peppers.

V8 Eggplant Delight 15.95
Stir-fried eggplant, tofu, bell peppers, onion, carrots, and basil leaves.

V9 Tamarind Tofu 15.95
Fried tofu topped with ginger, bell peppers in tamarind sauce.

V10 Spicy Tofu 15.95
Stir-fried tofu with bamboo shoots, bell peppers, carrots, and basil leaves in spicy sauce.

V11 Veggie Pad Thai 15.95
Stir-fried rice noodles, with mixed vegetables, carrot, bean sprouts, egg, and tofu, served with ground peanut on the side.

MY THAI PALACE NOTRE DAME
@MyThaiNotreDame
Contact Us (705) 524-8424

Please inform us of any food allergies and/or omitted ingredients. Our chef will make all efforts to accommodate your special needs.

Price and menus subject to change without notice.

15% gratuity may be added to party of eight or more

WINE

House White Wine:

Chardonnay Santa Carolina, Chile
White Zinfandel Gallo Family, USA

House Red Wine:

Cabernet Sauvignon-Merlot Santa Carolina, Chile

Glass (6oz.) 6.95 Half Litre 16.95

White Wine (Bottle)

- *Cavespring Riesling off Dry, Ontario* 30
- *Folonari Pinot Grigio, Italy* 30
- *Eaglehawk Chardonnay, Australia* 28
- *Two Ocean Sauvignon Blanc, South Africa* 24

Red Wine (Bottle)

- *Masi Campofiorin, Italy* 38
- *McWilliam's Handwood Estate Shiraz, Australia* 30
- *Robert Mondavi Woodbrige Cabernet Sauvignon, California* 30
- *Eaglehawk Shiraz, Australia* 28
- *Two Ocean Cabernet Sauvignon, South Africa* 24

ALCOHOLIC BEVERAGES

Cocktails 7.95

Cocktails (Non-Alcohol) 5.95

Liqour Beverage (1.25 oz.) 6.95

Rye, Vodka, Rum, Malibu Rum

BEER (Bottle)

Domestic 4.95

Canadian, Coors Light, Sleeman Cream Ale,

Sleeman Lager, Budweiser, Alexander Keiths's

Imported 5.95

Heineken, Stella Artois, Corona, Tsingtao

Singha Thai Beer 5.95

Stack Beer (Can) 6.95

Impact, Saturday Night, Shatter Cone

BEVERAGES

Soft Drinks 1.95

Coke, Diet coke, Ginger Ale, Sprite and Nestea

Juice 2.95

Mango, Lychee, Guava, Orange, Apple. Cranberry, Pineapple, Clamato

Thai Ice Tea, Thai Ice Coffee 2.95

Perrier, Milk 1.95

Bottled Water 1.50

Tea 1.95

Green tea, jasmine tea, ginger tea, black tea

Coffee, Decafe Coffee 1.95