

# THAI LEMON GRASS RESTAURANT

FOR MORE THAN A DECADE , THAI FOOD HAS BEEN THE MOST POPULAR EXOTIC CUISINE IN THE WORLD. "THAI LEMONGRASS " TAKES GREAT PLEASURE IN SERVING AUTHENTIC/THAI DELICACIES FROM ALL REGIONS OF THAILAND. OUR MENU OFFERS A VARIETY OF APPETIZERS , SALADS , SOUP , SEAFOOD , CURRY , NOODLES RICE , MEAT AND VEGETABLE DISHS , WHICH ARE SURE TO PLEASE THE PALATE. WE HOPE YOU ENJOY YOUR DINING EXPERIENCE AT "THAI LEMONGRASS "

ALL FOODS ARE PREPARED BY THE BEST TRAINED CHEFS TRAINED IN THAILAND BY ORIENTAL HOTEL

ALL ALLERGIES WILL BE RESPECTED BY OUR CHEFS  
PLEASE IN FORM SERVER

**3838** CADBORO BAY ROAD .

PHONE . **250-385-3838**

A 15% SERVICE CHARGE WILL BE ADDED FOR GROUPS OF 6 OR MORE.

## CHEF SPECIALS

### LAMB WITH BLACK PEPPER

17.75

Stir-fried Lamb with Garlic, Black peppers, Red and Green peppers, Onions, Green onions and Seasoning

### LAMB WITH GINGER

17.75

Stir-fried Lamb with Ginger, Garlic, Black mushrooms, Onions, Celery, Green onions, Red and green peppers and Seasoning

### MASMON LAMB CURRY





Braising Lamb with Masmon Curry paste, Coconut milk, Potatoes, Onions, Peanuts and Tamarind juice. 17.75

Medium =  Hot =  X-Hot = 

### KRAPOW LAMB

17.75





Stir-fried Lamb with fresh Chili, Garlic, Red and Green peppers, Onions, Thai sweet basil leaves and Seasoning Sauce.

Mild = None X-mild =  Medium =  Hot =  X-Hot = 

### BBQ DUCK GRAPOW

17.75

Stir-fried BBQ Duck with Garlic, Red and Green peppers, Onions, Green beans, Thai sweet basil leaves and Seasoning Sauce.

Mild = None X-mild =  Medium =  Hot =  X-Hot = 

### LETTUCE WRAPS

12.75/13.75

Stir-fried (Options: Chicken or Tofu) with chopped Red and Green peppers, Onions, Sweet basil, seasoned with a Special Sauce. Served with Ice Berg lettuce.





## APPETIZER

1. POR PIA (DEEP -FRIED SPRING ROLLS) (4) 7  
Bean thread Vermicelli noodles and Vegetables with a blend of Seasoning wrapped in thin crisp fried Pastry.  
Served with a Special plum Sauce.
2. CHICKEN SATAY(4) 8  
Chicken skewers marinated in exotic Herbs and Spices.  
Served with a Thai Peanut Sauce and Cucumber Sauce.
3. KRATONG TONG (8) (HERBED MINCED CHICKEN IN PASTRY SHELLS) 7.5  
Golden cups made individually by our Chefs from a delicate batter. Stuffed with fresh minced Chicken breast, Corn, Carrots, Green beans all seasoned to perfection. -Served with a Special plum Sauce.
4. CRISPY SQUID 9.75  
Squids with Seasoning, Garlic and a blend of Thai spice.  
Topped with Cilantro and served with Chili Sauce.
5. FISH CAKE (4) 9.75  
Blended fish and sliced Green beans and Red Curry paste fried.  
Served with Cucumber Sauce and topped with crushed Peanuts.
6. PRAWNS CAKE 9.75  
Deep-fried Prawn meat marinated with Peppers and Cilantro.  
Served with a Special plum sauce.
7. LEMONGRASS DRESSED PRAWNS (4) 9.75  
Prawns dressed for Victoria weather in a raincoat of egg noodles then deep-fried. Served with Plum Sauce.

## SALAD

8. PAPAYA SALAD 10.75  
Sliced Green papaya, Prawns, Tomatoes, Green beans, Carrots, fresh Chili, all mixed with Lime dressing and crushed Peanuts.
9. LARB (Chicken) 12  
Thai style Meat salad with minced Chicken in Lime juice with Red and Green Onions. Seasoned with Mint, Cilantro, roasted Ground Rice and Chili flakes.
10. YUM WUNSEN 12  
Thai clear vermicelli noodles with Minced Chicken and Prawn. Mixed with Red and Green Onions, Cilantro, Celery all tossed in fresh Lime dressing and fresh Chili.
11. YUM MOO YANG (BBQ PORK SALAD) 11.50  
Fresh Lettuce, Cucumbers, Tomato, Cilantro, Onions and Chili tossed with sliced grilled Pork and fresh Lime dressing.
12. YUM NUA YANG (BBQ BEEF SALAD) 13  
Fresh Lettuce, Cucumbers, Tomatoes, Cilantro, Onions and Chili tossed with sliced grilled Beef and fresh Lime dressing.
13. YUM TALAY (SEAFOOD SALAD) 16  
Combination of seafood with Chili paste, Cilantro, Mixed with Red and Green Onions and Lemon grass. All tossed in Fresh lime dressing with fresh Chili.

### CHOICE OF SPICING:

X-Mild = None    Mild =     Medium =     Hot =     X-Hot = 



## SOUPS

14. TOM KHA GAI (CHICKEN)

SM 7 LG 10

Thai sour coconut soup with Chicken and Mushrooms.  
Sprinkled with fresh Cilantro and Thai Chili paste in oil.

15. TOM KHA GOONG (PRAWN)

SM 7.75 LG 10.75

Thai sour coconut soup with Prawns and Mushrooms.  
Sprinkled with fresh Cilantro and Thai Chili paste in oil

16. TOM YUM GAI (CHICKEN)

SM 6.5 LG 9





Thai sour soup with Chicken and Mushrooms.  
Sprinkled with fresh Cilantro and Thai Chili paste in oil.

17. TOM YUM GOONG (PRAWN)

SM 7.75 LG 10.75

Thai sour soup with Prawns and Mushrooms.  
Sprinkled with fresh Cilantro and Thai Chili paste in oil.

### CHOICE OF SPICING:


X-Mild = None    Mild =     Medium =     Hot =     X-Hot = 

## CURRY

ALL CURRYS CONTAIN SHRIMP PASTE

- |  |       |
|--|-------|
| <u>18. RED CURRY</u>   | 13.25 |
| Red Curry paste and coconut milk with Chicken,<br>Red and Green peppers, Bamboo shoots and Thai sweet basil leaves.                        |       |
| <u>19. GREEN CURRY</u>   | 13.25 |
| Green Curry paste and coconut milk with Chicken, Red and<br>Green peppers, Bamboo shoots and Thai sweet basil leaves.                      |       |
| <u>20. PANAENG CURRY</u>   | 13.75 |
| Dried Red curry paste and coconut milk with Chicken, Red and<br>Green Peppers, topped with coconut cream and Kaffir lime leaves.           |       |
| <u>21. YELLOW CURRY</u>  | 13.75 |
| Braised Chicken with Yellow curry paste and coconut<br>milk with Potatoes and Onions.  |       |
| <u>22. MASMOM CURRY</u>  | 13.75 |
| Braised Beef with Masmon curry paste and coconut milk with<br>Potatoes, Onions and Tamarind juice.   |       |
| <u>23. ROASTED DUCK CURRY</u>  | 17.25 |
| BBQ Duck with Red Curry paste and coconut milk with Tomatoes,<br>Pineapples, Grapes, Red and Green peppers and Thai sweet<br>basil leaves. |       |

CHOICE OF SPICING:


Medium =  Hot =  X-Hot = 

## SEAFOOD

### 24. KRAPOW PRAWNS

16

Stir-fried Prawns with fresh Chili, Garlic, Red and Green peppers, Onions and Thai sweet basil leaves.

X-Mild = None   mild =    Medium =    Hot =    X-Hot = 

### 25. KRAPOW SEAFOOD

16

Stir-fried Combination of Prawns, Squids, and Mussels with fresh Chili, Garlic, Red and Green peppers, Onions and Thai sweet basil leaves.

X-Mild = None   mild =    Medium =    Hot =    X-Hot = 

### 26. GREEN CURRY WITH PRAWNS

16

Green Curry paste and coconut milk with Prawns, Red and Green peppers, Bamboo shoots and Thai sweet basil leaves.

Medium =    Hot =    X-Hot = 

### 27. PRAWNS WITH CURRY POWDER





16

Stir-fried Curry powder and Prawns with Egg, Chili paste oil, Onions, Celery, Green Onions, Seasoning and Black peppers.

### 28. PLA LAD PRIG

16

Red snapper Fish in Crispy batter with Red and Green peppers, Onions and Thai sweet basil leaves. Topped with a special Thai Chili sauce.

X-Mild = None   Mild =    Medium =    Hot =    X-Hot = 

### 29. PANAENG SALMON.

17.75

Red Curry paste and coconut milk with Salmon, Red and Green peppers. Topped with coconut cream and Kaffir lime leaves.

Medium =    Hot =    X-Hot = 

### 30. PRAWN RED CURRY WITH PINEAPPLES

16

Red Curry paste and coconut milk with Prawns, Red and Green peppers, Pineapples and Thai sweet basil leaves.

Medium =    Hot =    X-Hot = 

### 31. GARLIC PRAWN (GOONG KRATIEM)

16

Stir-fried Prawns with Garlic, Black peppers and Seasoning sauce. Served on a bed of Chu Choy and Bean sprouts.



## NOODLES





### 32. CHICKEN PHADTHAI (PHAD THAI GAI) 12

Thai style rice noodles stir-fried with Chicken and Egg, Tofu, salty Radish, Tamarind sauce, fresh Bean sprouts and Green onions with roasted ground Peanuts.

X-Mild = None   Mild =    Medium =    Hot =    X-Hot = 

### 33. PRAWN PHADTHAI (PHAD THAI GOONG) 13

Thai style rice noodles stir-fried with Prawns and Egg, Tofu, salty Radish, Tamarind sauce, fresh Bean sprouts, and Green onions with roasted ground Peanuts.





X-Mild = None   Mild =    Medium =    Hot =    X-Hot = 

### 34. STIR-FRIED NOODLES WITH CHICKEN (GUAY TEOW KUA GAI) 12

Thai style flat wide rice noodles stir-fried with Chicken, Eggs, Seasoning sauce, Green onions and fresh Bean sprouts.





### 35. DRUNKEN NOODLE (GUAY TEOW KEE MAO) 12

Thai style flat wide rice noodles stir-fried with Chicken and Egg, Seasoning sauce, Red and Green peppers, fresh Chili and Thai sweet basil leaves.

X-Mild = None   Mild =    Medium =    Hot =    X-Hot = 

### 36. SPICY NOODLES WITH PRAWN 13

Thai style rice noodles stir-fried with Prawns and Egg, Cauliflower, Broccoli, Mushrooms, Carrots, Red and Green peppers, Fresh Chili and Seasoning sauce.

X-Mild = None   Mild =    Medium =    Hot =    X-Hot = 

### 37. STIR-FRIED VERMICELLI ( PHAD WUN SEN ) 12

Stir-fried Vermicelli noodles with Chicken and Egg, Onions, Chu Choy, Celery, Tomatoes, Green Onions, Seasoning sauce, Black peppers and Thai Chili sauce.





### 38. PHAD SEEUW 12

Thai style flat wide rice noodles stir-fried with Pork and Eggs, salty Soya beans, Seasoning sauce, Kai lan and Black peppers.



## FRIED RICE

39. FRIED RICE 12  
Stir-fried Jasmine rice with Meat and Egg, Onions, mixed Vegetables, Tomatoes and Seasoning sauce.  
(Choice of Meat: Pork, Beef, Chicken)
40. PRAWN FRIED RICE (KOW PHAD GOONG) 13  
Stir-fried Jasmine rice with Prawns and Egg, Onions, mixed Vegetables, Tomatoes and Seasoning sauce.
41. FRIED RICE WITH PINEAPPLES (KOW PHAD SUPPAROD) 12  
Stir-fried Jasmine rice with Chicken and Egg, Onions, mixed Vegetables, Tomatoes, Pineapple, Yellow Curry powder and Seasoning sauce.
42. KOW PHAD KRAPROW 12  
Stir-fried Jasmine rice with Meat and Egg, Onions, Red and Green peppers, Seasoning sauce and Thai sweet basil leaves.  
(Choice of Meat: Pork, Beef, Chicken)

X-Mild = None   Mild =    Medium =    Hot =    X-Hot = 

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## EXTRAS

THESE INGREDIENTS CAN BE ADDED TO ANY DISH.

PORK		\$2.00
BEEF		\$3.00
CHICKEN		\$3.00
PRAWNS		\$3.50
CASHEWS		\$2.00
PEANUT SAUCE		\$2.00
STEAMED COCONUT RICE		\$3.50
STEAMED RICE	SM.	\$1.75
	LG .	\$2.75
TOFU		\$2.00
NOODLES		\$2.00
CURRY SAUCE		\$2.00
VEGETABLES		\$3.00
BROCCOLI		\$2.00

## MEAT DISHES

43. GARLIC PORK (MOO KRATIEM) 12  
Deep fried sliced Pork with Garlic, Black peppers and Seasoning sauce.  
Served on a bed of Chu Choy and fresh Bean sprouts.

44. PRARAM LONG SONG 13  
Stir-fried Meat with Garlic, Chu Choy, Celery, Broccoli, Carrots,  
Green beans, Snow peas and Seasoning sauce.  
Topped with Thai peanut sauce.  
(Choice of Meat: Chicken or Beef)





45. BBQ CHICKEN (GAI YANG) 13  
1/2 BBQ Chicken marinated with Black peppers, Garlic and a blend of  
Thai spices. Served with Thai plum sauce.

46. CASHEW CHICKEN (GAI PHAD MED MA MUANG) 13  
Stir-fried Chicken with Garlic, Red and Green peppers, Onions, Carrots,  
Celery and roasted Cashews.

X-Mild = None   Mild =    Medium =    Hot =    X-Hot = 

47. GINGER CHICKEN (GAI PHAD KHING) 13  
Stir-fried Chicken with Garlic, Ginger, Black mushrooms, Onions,  
Celery, Green onions, Red and Green peppers with Seasoning.

48. PHAD KRAPOW 13  
Stir-fried sliced Meat with Garlic, fresh Chili, Red and Green peppers,  
Seasoning sauce and Thai sweet basil leaves.  
(Choice of Meat: Pork, Beef, Chicken)

X-Mild = None   Mild =    Medium =    Hot =    X-Hot = 

49. SWEET AND SOUR CHICKEN 13  
Stir-fried Chicken with Red and Green peppers, Onions, Celery,  
Cucumbers, Tomatoes, Pineapples, Carrots and Seasoning sauce.



## VEGETARIAN

### 50. VEGETABLE FRIED RICE (KOW PHAD J)





11

Stir-fried Jasmine rice with Egg, Onions, Tofu, mixed Vegetables, Chu Choy, Cauliflower, Broccoli and Tomatoes.

### 51. VEGETABLE PHADTHAI (PHAD THAI J)

11

Thai style rice noodles stir-fried with Egg, Tofu, salted Radish, Tamarind sauce, Green onions, Fresh bean sprouts and roasted ground Peanuts.

X-Mild = None    Mild =     Medium =     Hot =     X-Hot = 

### 52. STIR-FRIED MIXED VEGETABLES WITH TOFU

11

Stir-fried Chu Choy, Cauliflower, Snow peas, Broccoli, Celery, Carrots, Tofu and Green beans with Seasoning sauce.

X-Mild = None    Mild =     Medium =     Hot =     X-Hot = 

### 53. MIXED VEGETABLE CASHEWS

12

Stir-fried Red and Green peppers, Celery, Tofu, Carrots, Onions, Green beans, Snow peas and roasted Cashews with Seasoning sauce.

X-Mild = None    Mild =     Medium =     Hot =     X-Hot = 

### 54. STIR-FRIED GINGER WITH TOFU

11

Stir-fried Tofu, Ginger, Red and Green peppers, Onion, Carrots, Celery, Black mushrooms with Garlic and Seasoning.

### 55. LEMON GRASS STIR-FRIED VEGGIE

11

Stir-fried Broccoli, Cauliflower, Celery, Chu Choy, Carrots, Green beans, Snow peas, Garlic, Seasoning and Peanut sauce.

### 56. STIR-FRIED KALE (KAI LAN)

12

Stir-fried Chinese Broccoli with Garlic and salty Soya beans with Seasoning.

X-Mild = None    Mild =     Medium =     Hot =     X-Hot = 

### 57. STIR-FRIED EGGPLANT

11.95

Stir-fried Eggplant with Garlic, salty Soya beans, Green beans, Snow peas, Carrots, fresh Chili, firm Tofu, Seasoning and Thai sweet basil leaves.

X-Mild = None    Mild =     Medium =     Hot =     X-Hot = 



58. KRAPROW TOFU

12.25

Stir-fried firm Tofu with fresh Chili, Red and Green peppers, Onions, Garlic, Thai sweet basil leaves and Seasoning.

X-Mild = None   mild =    Medium =    Hot =    X-Hot = 

59. VEGETABLE RED CURRY

12.25

Red Curry paste and coconut milk with Red and Green peppers, Bamboo shoots, Broccoli, Cauliflower, Carrots, Tofu and Thai sweet basil leaves.

Medium =    Hot =    X-Hot = 

60. VEGETABLE GREEN CURRY

12.25

Green Curry paste and coconut milk with Red and Green peppers, Bamboo shoots, Broccoli, Cauliflower, Carrots, Tofu and Thai sweet basil leaves.

Medium =    Hot =    X-Hot = 

61. VEGETABLE PANAENG CURRY

1 1.25

Dried Red Curry paste and coconut milk with Red and Green peppers, Tofu, Herb spices and Kaffir lime leaves.

Medium =    Hot =    X-Hot = 

## DESSERT

<u>D1. DEEP FRIED BANANA (GLUAY TOD)</u>	3.5
Deep Fried Banana in crispy batter, topped with Honey and roasted Coconut.	
<u>D2. DEEP FRIED BANANA (GLUAY TOD) WITH ICE CREAM</u>	5.5
Same as above served with Ice Cream.	
<u>D3. DEEP FRIED PINEAPPLE (SUPPAROD TOD)</u>	3.5
Deep-fried Pineapple in crispy batter, topped with Honey and roasted Coconut.	
<u>D4. DEEP FRIED PINEAPPLE (SUPPAROD TOD) WITH ICE CREAM</u>	5.5
Same as above served with Ice Cream.	
<u>D5. ICE CREAM</u>	3.5
<u>D6. GLUAY BUAD CHEE</u>	5
Banana in coconut milk, topped with roasted Coconut.	
<u>D7. MANGO DELIGHT</u>	4.5
A light mango gelatin dessert, topped with roasted Coconut and Whipping cream.	

NOTE: PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

## Wine

### RED

	<i>GLASS</i>	<i>1/2LITER</i>	<i>BOTTLE</i>
HOUSE RED	5	16	25
MISSION HILL -Cabernet (VQA) -Melot (VQA)	6	19	30
RIGAMAROLE (VQA)	7	22	35
DONA PAULA -'estate' malbel (ARG)	8	25	40
FINCA LOS PRIMOS	6.95	19	35

### WHITE

HOUSE WHITE	5	16	25
WHITE BEAR (Riesling)	6	19	35
HARDY (Riesling)	6	19	35
MISSION HILL (VGA) -'reserve' chardonnay	7	22	35
FRITZ (RIESLING) -Germany	8	25	40

## Champagne

CODORNIU (Cava) \$45.00

## BEER

<u>DRAFT/TAP</u>		<u>BOTTLE</u>	
-Blue Buck	5.50	-Heineken	6.99
-Fat Tug	5.50	-Singha	6.99
-White Bark	5.50	-Tiger	6.99
-Kolsch(Phillips)	5.50	-Warsteiner	6.99
		-Grolsch	6.99



## Beverages

Bottled Water	2.00
Perrier Water	2.50
Thai Iced Tea	3.00
Thai Iced Coffee	3.00
Coffee	2.00

### Juice

-Apple	2.00
-Pineapple	2.00
-Orange	2.00
-Cranberry	2.00
-Clamato	2.00
-Mango	3.00

### Tea

Green tea	1.25
Jasmine tea	1.25

### Herb Tea

Peppermint	2.00
The Earl Tea	
Cranberry Apple	
Orange & Spice	
Cozy Chamomile	

### Pops

Coke	2.00
Diet Coke	
Club soda	
Virgin Caesar	
Sprite	
Iced tea	
Ginger Ale	