

khaosan road

khaosanroad.ca | @khaosanroadTO | 647.352.5773

OUR CHEF

growing up in bangkok, thailand, chef top's mother taught her to appreciate and love food from a young age. later she would study culinary arts in her home city, before coming to canada in 2008. as a certified thai chef, she brings vast knowledge & skills ranging across the culinary landscape of thailand with a focus on bangkok & central style street food to khao san road.

OUR FOOD

each dish is custom made based on your preferences and dietary requests. we use only the highest quality ingredients so that our vegan and vegetarian offerings, while different, are just as flavourful as our non-vegan menu items. while we are excited to offer an alternate menu for vegetarians and vegans, we may require extra time to fulfill such requests. please be patient as we want to give your food the time it deserves.

OUR SPICE

please select your spice level carefully as we will not be able to reduce the heat. we can however add spice if too low by adding our housemade chili oil. *please note that if you choose too spicy we will not allow returns.*

0 - NO SPICE

1 - MILD

2 - MEDIUM (avg)

3 - SPICY

6 - THAI SPICY

8 - EXTREME THAI SPICY

additional charge for:

11 - CHEF TOP SPICY

อาหารว่าง ARHAN WANG STARTERS

โปเปี้ยะผักสด **po pia pak sod fresh rolls 10**

carrot, lettuce, thai basil, mint, rice paper, chili tamarind dipping sauce

เต้าหู้ทอดกระเทียมพริกไทย **taohoo tod gra tiem prik thai garlic tofu 11**

tofu, panko crust, garlic, fresh matruk lime leaf, naam djeem dipping sauce, fresh roasted peanuts

กระบอง **gra bong squash fritters 12.5**

kabocha squash, wild ginger, lemongrass, fresh matruk lime leaf, red curry

รายการอาหารพิเศษประจำวัน RAI KAN AR HAN PI SET PRA JUM WAN DAILY SPECIALS

PLEASE ASK YOUR SERVER ABOUT THE DAILY SPECIALS. THESE DISHES ARE MEALSHARE ITEMS.

 **Mealshare** Mealshare will provide one meal to a child or youth in need. @MealshareTeam #Buy1Give1



แกงไทย GAENG CURRIES 16

CHOICE OF VEGGIE + TOFU, VEGGIE

แกงเขียวหวาน gaeng kaew wan green curry

green curry, bamboo shoot, green bell pepper, mushroom, kabocha squash, thai basil, fresh matruk lime leaf, coconut milk

แกงเผ็ด gaeng phed red curry

red curry, kabocha squash, red bell pepper, thai basil, fresh matruk lime leaf, coconut milk

แกงกระหรี่ gaeng graree yellow curry

yellow curry, potato, coconut milk

พะแนง panang panang curry

panang curry, red bell pepper, hot green pepper, fresh matruk lime leaf, thai basil, coconut milk

ก๋วยเตี๋ยว GUAY TIAW NOODLES 15.5

CHOICE OF VEGGIE + TOFU, VEGGIE

ผัดไทยสามรส pad thai sam roas three flavours pad thai

rice noodles, tamarind, tofu, bean sprout, fresh roasted peanuts, shallot, chive, dried chili, lime, long leaf cilantro

ผัดซีอิ้ว pad see ew

wide rice noodles, chinese broccoli, garlic, oyster sauce substitute, soy sauce

ผัดซีเม้า pad kee mao

wide rice noodles, long green pepper, bamboo shoot, mushroom, thai basil, red bell pepper, garlic, oyster sauce substitute, soy sauce

อาหารแนะนำประจำร้าน AR HAN NAE NUM PRA JUM RAAN SIGNATURE DISHES 16

ผัดกระเพรา pad gra prao

tofu, red bell pepper, onion, garlic, fresh green chili, holy basil, served on rice

ข้าวผัดแกงเขียวหวาน khao pad gaeng kaew wan green curry fried rice

green curry, rice, bamboo shoot, green bell pepper, mushroom, thai basil
CHOICE OF VEGGIE, VEGGIE + TOFU

ข้าวซอย khao soi

tofu, rice noodles, golden curry, coconut milk, scallions, coriander, lime
(pickled veg on request)

we appreciate our patrons and are happy to accommodate where we can. food may contain traces of nuts, dairy and other allergens. ingredients listed are not comprehensive for all dishes please always inform your server of any allergies, restrictions, and preferences. auto-gratuity of 18% for parties 6 or larger.

