



"We Serve Real Thai Food"

1946 Hamilton St. Regina
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Thai Buffet

Monday – Friday 11:00 am. – 1:30 pm.

Full Menu

Monday – Friday 5:30 pm. – 9:00 pm.

Saturday 11:00 am. – 9:00 pm.

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Appetizer ของว่าง

- A1. **Vegetable Spring Rolls (2)** เปาะเปี๊ยะทอด \$ 2.95
Glass noodle, shredded cabbage, and mushroom in wheat pastry. Deep fried and served with Thai sweet chili sauce
- A2. **Tung Tong (Golden Purse) (6)** ลุงทอง \$ 5.95
Seasoning shrimps filling in golden pastry bags tie with green onion. Deep fried and served with hot sauce
- A3. **Hatyai Chicken Wings** ไก่ทอดหาดใหญ่ \$ 6.95
Deep-fried marinated Thai Southern style chicken wings on topped with fried shallot, served with Thai sweet chili sauce
- A4. **Deep Fried Calamari** ปลาหมึกทอด \$ 6.95
Deep-fried calamari and onion served with hot sauce
- A5. **Nuae Dad Deaw (Beef Jerky)** เนื้อแดดเดียว \$ 6.95
Deep-fried dried marinated beef
- A6. **Shrimp Cake (5)** ทอดมันกุ้ง \$ 7.95
Deep-fried shrimp cakes served with plum sauce
- A7. **Corn Fritter (10)** ทอดมันข้าวโพด \$ 6.95
Deep-fried sweet corn and green onion served with plum sauce
- A8. **Crispy Shrimp Crepes** กุ้งกระเบื้อง \$ 6.95
Crispy mince shrimp wrapped with triangle wheat pastry served with plum sauce
- A9. **Por Pia Sod (Steam Rolls)** ปอเปี๊ยะสด \$ 6.95
Steamed wheat pastry rolls stuffed with shrimp, pork sausage, tofu, egg, cucumber and bean sprout, topped with sweet tamarind sauce and fish meat
- A10. **Mieng Guay Teaw (Wrap Noodle)** เมี่ยงก้วยเตี่ยว \$ 7.95
Ground pork, green onion, carrot, egg, deep fried shallot, bean sprout, lettuce, cashew nut and celery wrapped by yourself with rice pastry served with a special Yum sauce
- A11. **Mieng Kum (Leaf-Wrapped)** เมี่ยงคำ \$ 7.95
Sliced tossed fresh coconut, fresh ginger, red onion, Thai chili, lime, cashew nut, dried shrimp & plum sugar sauce (containing dried shrimp) in bok choy leaves
- A12. **Pandan Chicken** ไก่ทอดใบเตย \$ 6.95
Chicken marinated in herbs, wrapped in aromatic pandan leaves. Deep-fried and served with Siam special sauce
- A13. **Skewer Pork with Sticky Rice** ข้าวเหนียวหมูย่าง \$ 6.95
Marinated grilled pork served with sticky rice.
- A14. **Chicken/Pork Satay** ไก่หรือหมูเสียบไม้ \$ 6.95
Four skewers of grilled turmeric chicken/pork topped with Siam special sauce served with cucumber salad
- A15. **Larb Sticks** ลาบสติก \$ 6.95
Ground Pork mixed with red onion, green onion, cilantro, lime juice and a little bit of chili, wrapped in wheat paper. Deep fried and served with celery stick
- A16. **Hot Shot** ฮอตช็อต \$ 6.95
Extremely hot and spicy shrimp in Yum sauce and basil

Soup

- S1. **Tom Yum Koong** ต้มยำกุ้ง \$ 11.95
Shrimp spicy soup with mushroom seasoned with lemongrass, chili, kaffir lime leaves, galangal, and lime juice

- S2. **Tom Yum Kai** ต้มยำไก่ \$ 10.95
Chicken soup with mushroom seasoned with lemongrass, kaffir lime leave, galangal, and lime juice
(Containing dried shrimp in chili paste)
- S3. **Kah Gai** ต้มข่าไก่ \$ 10.95
Chicken sliced in a creamy soup flavored with coconut milk, lemon grass, lime juice and mushrooms
- S4. **Jungle Curry Spicy Soup** แกงป่า \$ 10.95
Pork simmered in jungle curry paste, zucchini, green bean, kaffir lime leave, and topped with fresh basil
- S5. **Pork Ball Soup** แกงจืดตำหัวหมูลับ \$ 9.95
Glass noodle, tofu, green onion, and seaweed soup with ground pork

Beef (เนื้อ)

- B1. **Oyster Beef** เนื้อน้ำมันหอย \$ 9.45
Stir-fried beef with oyster sauce, broccoli, carrots, green pepper, and onion
- B2. **Panaeng Curry Beef** แพนงเนื้อ \$ 10.45
Beef slowly simmered with Panaeng curry paste and creamy coconut milk with lime leaves, Thai basil, and mushroom and pepper corn
- B3. **Kra Pao Nuae** กระเพราเนื้อ \$ 9.95
Beef, mushroom, green beans stir-fried with Chili-garlic sauce and holy basil leaves
- B4. **Green Curry Beef** แกงเขียวหวานเนื้อ \$ 10.45
Beef simmered with Thai green curry paste, coconut milk, zucchini and fresh Thai basil
- B5. **Nuae Pad Prik Thai Dum** เนื้อผัดพริกไทยดำ \$ 9.45
Tender slices of beef and mushroom sautéed in black pepper corn sauce
- B6. **Num Tok, Nuae Yang** น้ำตกเนื้อย่าง \$ 9.45
Grilled beef mixed with roasted rice, green onions, red onion, cilantro, in a spicy sour salad with lime juice
- B7. **Grilled Beef Spicy Salad** ย่างเนื้อย่าง \$ 9.45
Grilled beef mixed with green onion, tomatoes, onion, lime juice and mixed with a special yum sauce

Pork (หมู)

- P1. **Garlic Pork** หมูทอดกระเทียม \$ 9.45
Tender slices of pork and mushroom, sautéed in a soy sauce seasoning, flavored with garlic and pepper.
- P2. **Moo Pad Prik Thai Dum** หมูผัดพริกไทยดำ \$ 9.45
Tender slices of pork and mushroom sautéed in black pepper corn sauce
- P3. **Kra Pao Moo (Holy Basil Pork)** หมูผัดกระเพรา \$ 9.95
Pork, mushroom, green beans stir-fried with chili-garlic sauce with basil leaves
- P4. **Green Curry Pork** เขียวหวานหมู \$ 10.45
Pork simmered with Thai green curry paste, coconut milk, zucchini and fresh Thai basil
- P5. **Panaeng Curry Pork** แพนงหมู \$ 10.45
Pork slowly simmered with Panaeng curry paste and creamy coconut milk with lime leaves, Thai basil, mushroom and pepper corn
- P6. **Thai Sweet & Sour Pork** หมูผัดเปรี้ยวหวาน \$ 9.95
Pork in sweet and sour sauce with cucumber, tomatoes, pineapple, and green onion

- P7. Sweet & Sour Pork Loin** หมูทอดตัดเปรี้ยวหวาน \$ 10.45
Deep-Fried pork loin in sweet and sour sauce with sliced cucumber, tomatoes, pineapple, and green onion
- P8. Ginger Pork** หมูผัดขิง \$ 9.45
Stir-fried pork with fresh ginger, onion, and mushroom
- P9. Moo Pad Prik Kang** หมูผัดพริกแกง \$ 9.95
Stir-fried pork with red curry paste, green pepper, onion, green bean and kaffir lime leaf
- P10. Oyster Pork** หมูผัดน้ำมันหอย \$ 9.45
Stir-fried pork with oyster sauce, broccoli, carrots, green pepper, and onion
- P11. Grilled Pork Spicy Salad** ย่างหมูย่าง \$ 9.45
Grilled pork mixed with green onion, tomatoes, onion, lime juice and mixed with a special yum sauce
- P12. Num Tok Moo Yang** น้ําทอดหมูย่าง \$ 9.45
Grilled pork mixed with roasted rice, green onion, red onion, cilantro, in a spicy sour dressing with lime juice
- P13. Larb Moo** ลาบหมู \$ 9.45
Spicy ground pork, mixed with roasted rice, red onion, green onion, cilantro, and lime juice
- P14. Num Prik Ong** น้ําทอดอ่อง \$ 8.95
A combination of ground pork, tomato, and chili paste, served with raw vegetable

Chicken (ไก่)

- C1. Garlic Chicken** ไก่ทอดกระเทียม \$ 9.45
Tender slices of chicken and mushroom, sautéed in a soy sauce seasoning, flavored with garlic, pepper
- C2. Gai Pad Prik Thai Dum** ไก่ผัดพริกไทยดำ \$ 9.45
Tender slices of chicken and mushroom sautéed in black pepper corn sauce
- C3. Panaeng Curry Chicken** แพนงไก่ \$ 10.45
Chicken slowly simmered with Panaeng curry paste and creamy coconut milk with lime leaves, Thai basil, mushroom and pepper corn
- C4. Kja Pao Gai** ไก่ผัดกระเพรา \$ 9.95
Chicken, mushroom, green beans stir-fried with chili-garlic sauce and basil leaves
- C5. Green Curry Chicken** เเขียวหวานไก่ \$ 10.45
Chicken simmered with Thai green curry paste, coconut milk, zucchini and fresh Thai basil
- C6. Cashew nut Chicken** ไก่ผัดเม็ดมะม่วง \$ 9.95
Deep-fried chicken with onion, green onion, cashew nuts and dried chillies
- C7. Gai Pad King (Ginger Chicken)** ไก่ผัดขิง \$ 9.45
Chicken with fresh ginger, onion, and mushroom
- C8. Thai Sweet & Sour Chicken** ไก่ผัดเปรี้ยวหวาน \$ 9.95
Chicken in a sweet and sour sauce with sliced cucumber, tomatoes, pineapple, and green onion
- C9. Lemongrass Chicken** ไก่ทอดตะไคร้ \$ 9.95
Chicken with lemongrass and mushroom topped with crispy Lemongrass
- C10. Red Wine Chicken Wings** ปีกไก่เหล้าแดง \$ 9.95
Chicken wings marinated simmered in red wine sauce served with broccoli

- C11. Num Tok Gai Tod** น้ําทอดไก่ทอด \$ 9.45
Deep-fried chicken mixed with ground pork, roasted rice, green onion, red onion, cilantro, in a spicy sour dressing with lime juice

Vegetable (ผัก)

- G1. Pad Pak Ruam (Stir-fried Vegetables)** ผัดผักรวม \$ 7.95
Stir-fried bok choy, miniature corn, carrot, and broccoli
- G2. Yum Pak Tod** ยำผักทอด \$ 7.95
Tempura spinach on top with green onion, tomatoes, onion, lime juice, and mixed with a special yum sauce
- G3. Som Tum (Thai Carrot Salad)** ส้มตำ \$ 7.95
Shredded carrot tossed with tomato, and green bean in Thai chili garlic dressing, topped with cashew nuts
- G4. Four Musketeers** ผักสี่สหาย \$ 7.95
Bok Choy, miniature corn, carrot, broccoli on topped with Chinese mushroom sauce
- G5. Tofu Rad Prik** เต้าหู้ราดพริก \$ 8.95
Deep-fried tofu, onion, zucchini, and carrot mixed with sweet chili garlic sauce

Vegetable with meat (ผักกึ่งเนื้อ)

- G6. Broccoli with Shrimp** \$ 9.95
Stir-fried broccoli with shrimp
- G7. Broccoli with Pork** \$ 9.45
Stir-fried broccoli with pork
- G8. Spinach with Pork Loin** หมูทอดผักขม \$ 9.95
Deep-fried Pork Loin on topped with stir-fried spinach
- G9. Som Tum Koong** ส้มตำกุ้งสด \$ 8.95
Shredded carrot tossed with shrimp, tomato, and green bean in Thai chili garlic dressing, topped with cashew nuts.
- G10. Yum Pak Tod Koong** ยำผักทอดกุ้ง \$ 8.95
Tempura spinach on top with ground pork, shrimps, green onion, tomatoes, onion, lime juice, and mixed with a special yum sauce
- G11. Spinach with Ground Pork** ผัดผักขมหมูสับ \$ 8.95
Stir-fried spinach with chili and ground pork

Seafood (ทะเล)

- H1. Kai Jeaw Koong Sub** ไข่เจียวกุ้งสับ \$ 8.95
Thai style omelet with chopped shrimps
- H2. Shrimps Tempura** กุ้งชุบแป้งทอด \$ 9.95
Shrimps tempura on top of cabbage and Thai style salad dressing
- H3. Kja Pao Koong** กระเพรากุ้ง \$ 10.95
Shrimps, mushroom, green beans stir-fried with chili-garlic sauce and holy basil leaves
- H4. Cashew nut shrimp** กุ้งผัดเม็ดมะม่วง \$ 10.95
Deep-fried shrimps with onions, green onions, cashew nuts and dried chillies
- H5. Hor Mok Talay** ท่อหมกทะเล \$ 11.95
Steamed shrimp, squid, mussel and salmon with coconut milk and red curry paste in a hot pot
- H6. Pla Muck Rad Prik** ปลาหมึกราดพริก \$ 11.95
Deep-fried crispy calamari, onion, zucchini, and carrot mixed with sweet chili garlic sauce

- H7. Pla Rad Prik** ปลาแรดพริก \$ 11.95-12.95
Deep-fried crispy tilapia fish topped with sweet chili garlic sauce

- H8. Pla Dad Deaw** ปลาแดกเดี่ยว \$ 11.95
Deep fried tilapia fish served with sweet cabbage and onion salad

- H9. Salmon with Celery** \$ 11.95
Salmon stir-fried with celery and spinach in soy sauce chilli and garlic

- H10. Garlic Soft-shell crab** \$ 15.99
Deep-fried soft shell crab on top with seasoning garlic

- H11. Yellow Curry with Soft-shell crab** \$ 15.99
Deep-fried soft shell crab stir-fried with yellow curry, egg, onion, green onion, green pepper, and celery

- H12. Pla Koong (Spicy shrimp salad with lemongrass)** \$ 10.95
พลา่กุ้ง

- Spicy shrimp mixed with chilli paste in soy bean oil, chopped lemongrass, red onion, cilantro, green onion, kaffir lime leaf, chilli, and lime juice

Rice & Noodle (อาหารจานเดียว)

- R1. Shrimp Pad Thai** ผัดไทยกุ้งสด \$ 9.95
Stir-fried rice noodles, tofu, bean sprouts, egg and shrimps in pad Thai sauce

- R2. Pud See Eiew (Chicken or Pork)** ผัดซีอิ้ว \$ 9.95
Stir-fried rice noodles in brown sweet soy sauce with egg and broccoli

- R3. Rad Nar (Chicken, Pork, or Tofu)** ราดหน้า \$ 9.95
Stir-fried rice noodles topped with carrot, broccoli, and your choice of meat in sticky chicken broth. (Crispy-noodle add \$0.50)

- R4. Kaew Tiew Moo Sub** ก๋วยเตี๋ยวหมูสับ \$ 9.95
Rice noodles topped with sautéed ground pork, baby corn, green pepper and onion in tomato sauce

- R5. Kjaao Kja Pao (Chicken, Pork or ground pork)** \$ 9.95
ข้าวกระเพราไข่ดาว

- Rice on top with a choice of meats stir-fried with mushroom, green beans in chili-garlic sauce and holy basil leaves with fried egg

- R6. Kjaao Pad (Chicken or Pork)** ข้าวผัด \$ 9.95
Fried rice with your choice of meats, egg, onion and tomatoes

- R7. Green Curry Fried Rice** ข้าวผัดเขียวหวานไก่ \$ 9.95
Green curry fried rice mixed with chicken, egg and zucchini seasoned with kaffir lime leaf, chili, and Thai basil

- R8. Tom Yum Fried Rice** ข้าวผัดต้มยำไก่ \$ 9.95
Spicy fried rice mixed with chicken, mushroom seasoned with lemongrass, Kaffir lime leaves, galangal, and lime juice

- R9. Kjaao Hor Kai Gai Tod** ข้าวห่อไข่ไก่ทอด \$ 9.95
Egg stuff with fried rice on top with ketchup served with deep-fried chicken

- R10. Kbaao Ob Sub-Pa-Rod** ข้าวอบสับประค \$ 15.99
Egg stuff with fried rice on top with ketchup served with deep-fried chicken