



# Pad Thai



Original Thai Noodles & Cuisine

Dine In / Take Out / Catering



# Where there is no wine,

Oyster Bay is a classic wine from New Zealand with stunningly aromatic tropical fruits and bright citrus notes with a refreshingly zesty finish.



La Marca  
Prosecco,  
Veneto, Italy  
"Pad Thai &  
Prosecco  
is very sexy."

Dr. Loosen Riesling,  
Mosel Valley, Germany.  
Expect mouth-watering,  
juicy flavours of apple  
and a little citrus, with  
high acidity and a hint  
of sweetness, perfect for  
toning down spicy heat  
while leaving all the  
flavour.

Louis M. Martini  
cabernet sauvignon  
generous ripe  
dark fruit,  
toasty oak, nutty  
chocolate notes,  
with a fresh feel.

Kendall Jackson  
Chardonnay, California is  
an ideal food wine.  
For dishes that aren't  
too spicy hot,  
it's full and rounded,  
with ripe tropical fruit  
flavours, and is a lovely  
gentle match to seafood  
and white meats.



# there is no love

“One of the joys of eating spicy food is pairing with complementary wines to elevate both, and balance the spice and flavours.”

Linda Garson



La Crema Sonoma  
Pomegranate, plum  
and orange zest flavours.  
While leaving a  
concentrated and  
lingering taste

Zenato Amarone,  
Veneto, Italy  
“La Dolce Vita.  
Life is Sweet.”

Luigi Bosca Malbec,  
Mendoza, Argentina.  
“Best ever Malbec  
for Thai food.”



"Growing up in Bangkok with my mom's gourmet food was a blessing. Every member of the family always sat together on the floor or at the table eating amazing food which was made traditional Thai style by mom who was such an expert in it. Besides from mom's cooking, I enjoyed street food, especially from the famous ones that was loved by the locals. As time passed by, the memories about great food and family connections has never faded away, yet I am inspired to create delicious Thai food that I'm in love with. Even if you have had Thai food before, you will find many unique dishes at Pad Thai. The favours that stands out with certain characters, complexity and balance will certainly give you excitement and joy. Tasting is believing. Let me introduce you to the Magic of Thai Cuisine." Cheers!

Patcharin Smith  
Pad Thai Chef / Owner



# AWARDS



9/10 John Gilchrist





# Homemade

*Party of six and over, we include  
18% gratuity*



= Mild



= Medium



= Hot



= Vegetarian option



= Gluten free option available

Some of the ingredients may not be listed , please inform staff if you have any allergy concern.



# Appetizers

## 1. Crispy Wonton (8)

Ground pork and shrimp wrapped in wonton paper with apple salsa. **14.50**

## 2. Money Bag (6)

Steamed pork wrapped in wonton paper drizzled with garlic oil and house soy sauce. **11.95**

## 3. Lemongrass Chicken Wings (8-10) 🌿🚫

Fried chicken wings tossed in lemongrass salt & pepper. **14.95**

## 4. Chicken Satay (4) 🌶️🚫

Satay style chicken skewers served with peanut sauce. **15.95**

## 5. Salad Rolls (4) 🌿🚫

Choice of barbeque chicken or tofu with vegetables and herbs wrapped in rice paper served with house lemon dressing with peanuts. **16.50**

## 6. Calamari Crunch(6oz) 🚫

Herb crusted Cuttlefish served with Ginger Turmeric Aioli. **16.50**

## 7. Pin Wheel (6)

Chicken dumplings pan fried served with house soy sauce. **13.95**

## 8. Signature Shrimp Cake (4) 🌶️🚫

Fried ground shrimp mixed with chili paste, Thai ginger, basil with cucumber tamarind sauce with peanuts. **19.95**

## 9. Spring Roll (4) 🌿

Ground chicken, vegetables and vermicelli in spring roll paper served with sweet chilli sauce. **11.95**

## 10. Bang Bang Shrimp (8) 🌶️🚫

Thai style salt & chilli prawns served with shrimp cracker. **17.95**





### 11) Dragonballs 🌿

Fluffy corn fritters with a chilli peanut dip. **11.95**

### 12) Rock and Roll (10)

Ground pork and taro, rolled in crispy spring roll paper. **11.95**

### 13) Devil Sticks (8) 🌶️

Chicken, thai herbs and spices rolled in crispy spring roll paper. **14.50**

### 14) Veggie Platter 🌿

Thai styled tempura vegetables, served with peanut sauce. **15.50**



## Soup & Salad

### 20. Tom Yum Goong 🌶️ 🚫

Thai creamy style hot and sour soup with prawns and mushrooms. **8.00**

### 21. Tom Kha Gai 🌶️ 🌿 🚫

Chicken and mushrooms in coconut milk with herbs and Thai ginger. **7.50**  
**8.00**

### 22. Green Papaya Salad 🌶️ 🚫

Green papaya, prawns, tomatoes with lime and chili dressing with peanuts. **17.50**



# Entrees

## 30. Cashew Chicken



Crispy chicken or tofu glazed with sweet chili sauce topped with cashew nuts. **22.50**

## 31. Bamboo Chicken



Chicken and bamboo stir fried with chili and lime leaves. **22.50**

## 32. Pandan Chicken

Marinated chicken wrapped with pandan leaves served with sweet chili sauce. **22.50**

## 33. Ginger Pork



Stir fried pork with fresh ginger and vegetables. **22.50**

## 34. Red Bull



Ground beef stir fried with red chili and turmeric. **22.50**

## 35. Sweet & Sour Pork



Pork tenderloin stir fried with sweet and sour pineapple sauce. **22.50**



## 36. Prairies Fire



Beef stir fried with spicy basil and peppers. **22.50**

## 37. Vegetable Stir Fry



Mixed vegetables and tofu stir fried with choice of peanut sauce or mushroom sauce. **18.95**  
Add \$3 for chicken

## 38. Drunken Prawns



Chef special crispy prawns stir fried with eggplants in smoked chili sauce. **29.50**

## 39. Chu Chi Basa



Crispy Basa fillet drizzled with rich red curry sauce on a bed of spinach. **25.95**

## 40. Pineapple Fish



Crispy Basa fillet topped with tamarind pineapple sauce. **22.95**

## 41. Pad Ped Fish



Crispy Basa fillet stir fried with vegetables in red curry paste. **25.95**





#### 42. Lucky Chicken 🌶️🚫

Ground chicken, shallots, mint, rice crumbs and crushed chili in lime dressing. **22.50**

#### 43. Lava Pork 🌶️🚫

Barbeque pork with mixed herbs and rice crumbs in lime chili dressing. **22.50**

#### 44. Crying Tiger 🌶️🚫

Pan seared beef with rice crumbs, fresh herbs in chilli lime dressing. **23.95**



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### Rice and Extras

Jasmine Rice (16 oz) **3**

Coconut Rice (16 oz) **3.75**

Sticky Rice (250g) **5**

Plain Roti **3.75**

Shrimp Crackers **3.00**

Side Peanut Sauce (4 oz) **2.95**

Extra Meat (6 oz) **12**

Extra Vegetables **5**

### Condiments 75 cents each

Fresh Chili Sriracha

Chili Fish Sauce

Fresh Garlic & Chili in Oil

Fried Garlic & Chili in Oil

Soy Sauce

Party of six & over we include  
**18%** gratuity

# Thai Curries

*Our curries are all made with coconut milk. They are also gluten free, vegan, and dairy free!*



45. Green Curry 🌶️🌿🚫  
Zucchini, broccoli,  
green beans and peppers.

46. Red Curry 🌶️🌿🚫  
Bamboo, Zucchini and peppers.

47. Yellow Curry 🌶️🌿🚫  
Potatoes and pineapple.

48. Masman Curry 🌶️🌿🚫  
Potatoes, onion and peanuts.

49. Panang Curry 🌶️🌿🚫  
Peppers and peanuts on a bed of spinach.

All curries are served  
with your choice of chicken, pork,  
beef or tofu. **22.50**  
Choice of prawns **28.50**



# Noodles and Fried Rice

## 50. Pad Thai 🌶️ 🌿 🚫

Rice noodles stir-fried with chicken, prawns, tofu, egg, and chives in tamarind sauce. **20.95**

## 51. Pad Se Ew 🌶️ 🌿

Fresh rice noodles stir-fried with chicken or pork with broccoli and egg. **20.95**

## 52. House Special Noodle 🌶️ 🌿

Vermicelli noodles fried in Thai spicy miso with vegetables, chicken, prawns and egg. **23.95**

## 53. Noodle Delight 🌿 🚫

Stir-fried rice noodles with chicken, vegetables topped with peanut sauce. **20.95**

## 54. Drunken Noodle 🌶️ 🌶️

Fresh rice noodles stir fried with chicken, prawns and egg in our signature smoked chilli sauce **23.95**

## 55. Pork Fried Rice

Pork fried rice with broccoli and eggs. **20.95**

## 56. Pineapple Chicken Fried Rice 🌿 🚫

Chicken fried rice with curry powder, pineapple and cashews. **20.95**

## 57. Green Curry Fried Rice 🌶️ 🌿 🚫

Beef fried rice with vegetables in green curry sauce **20.95**

## 58. Tom Yum Fried Rice 🌶️ 🚫

Chicken and prawns fried rice with spicy tom yum sauce **23.95**

## 59. Prairie Fried Rice 🌶️ 🌿 🚫

Thai style chicken fried rice with spicy basil and vegetables **23.95**





## Dessert

Sweet Sticky Rice with Mango **10.00**

Roti with Condensed Milk **4.50**

Add Milo Chocolate Powder .50

Coconut Ice Cream **4.95**

Roti-Banana **8**

Banana Flambe with Coconut Ice Cream **12.50**

Pandan Brûlée **12.50**



Fire Up with Passion



Inspired by  
Chef Orawee





# The Spirit of Hospitality



Khob Khun Ka



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# Let my food tell you about my Thailand

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[www.padthaicalgary.com](http://www.padthaicalgary.com)



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