



# Pad Thai



**Original Thai Noodles & Cuisine**

Dine In / Take Out / Catering





"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





# Where there is no wine,

Conundrum White,  
California,  
and is a blend with gentle  
flavours of peach, apricot,  
pear, and citrus. It's a soft,  
yet refreshing wine,  
and a little off-dry which  
handles spice beautifully,  
without the acid



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.

Priest Ranch  
Cabernet  
Sauvignon,  
Napa, USA  
"Wine with  
passion.  
Feeling  
the love."

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



Sacred Hill Pinot Noir  
Marlborough, NZ.  
Another great food wine,  
it's a smooth light wine;  
elegant, yet full of flavour  
for complementing  
red meats, and even bold  
seafood dishes too.

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

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

# Homemade

*We allow you to choose  
a level of spice that you will enjoy.*



**NO  
MSG**



= 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.



# Appertizers

## 1. Crispy Wonton (8)

Ground pork and shrimp wrapped in wonton paper with apple salsa. 10.95

## 2. Money Bag (6)

Steamed pork wrapped in wonton paper drizzled with garlic oil and house soy sauce. 8.95

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

Fried chicken wings tossed in lemongrass salt & pepper. 12.95

## 4. Chicken Satay (4) 🌶️🚫

Satay style chicken skewers served with peanut sauce. 12.95

## 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. 13.50

## 6. The King's Wings (2) 🚫

Deboned whole chicken wings stuffed with ground pork and shrimp served with sweet chili sauce. 14.50

## 7. Pin Wheel (6)

Chicken dumplings pan fried served with house soy sauce. 9.95

## 8. Signature Shrimp Cake (6) 🌶️🚫

Fried ground shrimp mixed with chili paste, Thai ginger, basil with cucumber tamarind sauce with peanuts. 16.95

## 9. Spring Roll (4) 🌿

Ground chicken, vegetables and vermicelli in spring roll paper served with sweet Chilli sauce. 9.95

## 10. Bang Bang Shrimp (8) 🌶️🚫

Thai style salt & chilli prawns served with shrimp cracker. 14.50





# Soup & Salad

20. Tom Yum Goong 🌶️🚫  
Thai creamy style hot and sour soup  
with prawns and mushrooms. 6.50

21. Tom Kha Gai 🌶️🌿🚫  
Chicken and mushrooms in coconut milk  
with herbs and Thai ginger. 6.50

22. Green Papaya Salad 🌶️🚫  
Green papaya, prawns, tomatoes  
with lime and chili dressing with  
peanuts. 14.50

23. Lucky Chicken 🌶️🌿🚫  
Ground chicken, shallots,  
mint, rice crumbs and crushed chili  
in lime dressing. 17.95

24. Lava Pork 🌶️🚫  
Barbeque pork with mixed herbs  
and rice crumbs  
in lime chili dressing. 17.95

25. Crying Tiger 🌶️🚫  
Pan seared beef with rice crumbs , fresh herbs  
in chilli lime dressing. 17.95



*The Thai herbs normally  
used in Thai cooking are ;  
lemongrass, lime leaves,  
ginger, galangal, krachai,  
turmeric, cumin, coriander,  
and fresh or dry chilli peppers.*



*Salads from North - East  
Thailand are the most popular  
street food in Bangkok.*





# Entrees

## 30. Cashew Chicken

Crispy chicken or tofu glazed with sweet chili sauce topped with cashew nuts. 17.95

## 31. Bamboo Chicken

Chicken and bamboo stir fried with chili and lime leaves. 17.95

## 32. Pandan Chicken

Marinated chicken wrapped with pandan leaves served with sweet chili sauce. 17.95

## 33. Ginger Pork

Stir fried pork with fresh ginger and vegetables. 17.95

## 34. Red Bull

Ground beef stir fried with red chili and turmeric. 17.95

## 35. Sweet & Sour Pork

Pork tenderloin stir fried with sweet and sour pineapple sauce. 17.95



## 36. Prairies Fire

Beef stir fried with spicy basil and peppers. 17.95

## 37. Vegetable Stir Fry

Mixed vegetables and tofu stir fried with choice of peanut sauce or mushroom sauce. 16.95

## 38. Drunken Prawns

Chef special crispy prawns stir fried with eggplants in smoked chili sauce. 23.95

## 39. Chu Chi Basa

Crispy Basa fillet drizzled with rich red curry sauce on a bed of spinach. 19.95

## 40. Pineapple Fish

Crispy Basa fillet topped with tamarind pineapple sauce. 19.95

## 41. Pad Ped Fish

Crispy Basa fillet stir fried with vegetables in red curry paste. 19.95





# Thai Curries

*All curries are served with your choice of chicken, pork, beef or tofu. 17.95  
Choice of prawns or seafood add 6.*



## 45. Green Curry

Zucchini, broccoli, green beans and peppers.

## 46. Red Curry

Bamboo, baby corn 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.

*Our curries are made with coconut milk and contained either cream or flour. This makes the curries feeling light on the palate while you can enjoy the taste of fresh herbs and spices. Moreover, they are dairy free and gluten free!*





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## Side and Rice

Jasmine Rice (16 oz) 2.75

Coconut Rice (16 oz) 3.50

Side Peanut Sauce (4 oz) 2.50

Extra Meat (4 oz) 5

Party of eight & over we include 18% gratuity

# Noodles and Fried Rice

## 50. Pad Thai 🌶️ 🍃 🚫

Rice noodles stir-fried with chicken, prawns, tofu, egg, bean sprouts and chives in tamarind sauce. 16.95

## 51. Pad Se Ew 🌶️ 🍃

Fresh rice noodles stir-fried with chicken or pork with broccoli and egg. 16.95

## 52. House Special Noodle 🌶️ 🍃 🚫

Vermicelli noodles fried in Thai spicy miso sauce with vegetables, chicken, seafood and egg. 19.95



## 53. Noodle Delight 🍃 🚫

Stir-fried rice noodles with chicken, vegetables topped with peanut sauce. 16.95



## 54. Green Curry Fried Rice 🌶️ 🍃 🚫

Beef fried rice in green curry sauce and vegetables. 16.95



## 55. Original Pork Fried Rice

Pork fried rice with broccoli and eggs. 16.95

## 56. Pineapple Chicken Fried Rice 🍃 🚫

Chicken fried rice with curry powder, pineapple and cashews. 16.95







## Dessert

Sweet Sticky Rice with Mango 7

Roti 3.95

Coconut Ice Cream 3.95

Roti-Banana 8

Banana Flambe with Coconut Ice Cream 8



# Fire Up with Passion



9/10 John Gilchrist







## The Spirit of Hospitality



Khob Khun Ka

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Let my food tell you about my Thailand

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