



Pad Thai



Original Thai Noodles & Cuisine

Dine In / Take Out / Catering

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.”



"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



Homemade

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



= 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. 12.95

2. Money Bag (6)

Steamed pork wrapped in wonton paper drizzled with garlic oil and house soy sauce. 9.95

3. Lemongrass Chicken Wings (8-10) 🌿🚫

Fried chicken wings tossed in lemongrass salt & pepper. 13.95

4. Chicken Satay (4) 🌶️🚫

Satay style chicken skewers served with peanut sauce. 14.50

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. 14.95

6. The King's Wings (2) 🚫

Deboned whole chicken wings stuffed with ground pork and shrimp served with sweet chili sauce. 16.95

7. Pin Wheel (6)

Chicken dumplings pan fried served with house soy sauce. 11.95

8. Signature Shrimp Cake (5) 🌶️🚫

Fried ground shrimp mixed with chili paste, Thai ginger, basil with cucumber tamarind sauce with peanuts. 17.95

9. Spring Roll (4) 🌿

Ground chicken, vegetables and vermicelli in spring roll paper served with sweet chilli sauce. 10.95

10. Bang Bang Shrimp (8) 🌶️🚫

Thai style salt & chilli prawns served with shrimp cracker. 16.50



Soup & Salad

20. Tom Yum Goong 🌶️🚫
Thai creamy style hot and sour soup
with prawns and mushrooms. 7.95

21. Tom Kha Gai 🌶️🌿🚫
Chicken and mushrooms in coconut milk
with herbs and Thai ginger. 7.50

22. Green Papaya Salad 🌶️🚫
Green papaya, prawns, tomatoes
with lime and chili dressing with
peanuts. 16.50

23. Lucky Chicken 🌶️🌿🚫
Ground chicken, shallots,
mint, rice crumbs and crushed chili
in lime dressing. 19.50

24. Lava Pork 🌶️🚫
Barbeque pork with mixed herbs
and rice crumbs
in lime chili dressing. 19.50

25. Crying Tiger 🌶️🚫
Pan seared beef with rice crumbs , fresh herbs
in chilli lime dressing. 19.50



*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. 19.50

31. Bamboo Chicken



Chicken and bamboo stir fried with chili and lime leaves. 19.50

32. Pandan Chicken

Marinated chicken wrapped with pandan leaves served with sweet chili sauce. 19.50

33. Ginger Pork



Stir fried pork with fresh ginger and vegetables. 19.50

34. Red Bull



Ground beef stir fried with red chili and turmeric. 19.50

35. Sweet & Sour Pork



Pork tenderloin stir fried with sweet and sour pineapple sauce. 19.50



36. Prairies Fire



Beef stir fried with spicy basil and peppers. 19.50

37. Vegetable Stir Fry



Mixed vegetables and tofu stir fried with choice of peanut sauce or mushroom sauce. 18.50

38. Drunken Prawns



Chef special crispy prawns stir fried with eggplants in smoked chili sauce. 25.95

39. Chu Chi Basa



Crispy Basa fillet drizzled with rich red curry sauce on a bed of spinach. 22.95

40. Pineapple Fish



Crispy Basa fillet topped with tamarind pineapple sauce. 20.95

41. Pad Ped Fish



Crispy Basa fillet stir fried with vegetables in red curry paste. 22.95



Thai Curries

*All curries are served
with your choice of chicken,
pork, beef or tofu. 19.95
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) 3

Extra Vegetables 5

Coconut Rice (16 oz) 3.75

Side Peanut Sauce (4 oz) 2.50

Extra Meat (6 oz) 10

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. 18.95

51. Pad Se Ew 🌶️ 🌿

Fresh rice noodles stir-fried with chicken or pork with broccoli and egg. 17.95

52. House Special Noodle 🌶️ 🌿 🚫

Vermicelli noodles fried in Thai spicy miso sauce with vegetables, chicken, seafood and egg. 21.95



53. Noodle Delight 🌿 🚫

Stir-fried rice noodles with chicken, vegetables topped with peanut sauce. 17.95

54. Green Curry Fried Rice 🌶️ 🌿 🚫

Beef fried rice in green curry sauce and vegetables. 17.95



55. Original Pork Fried Rice

Pork fried rice with broccoli and eggs. 17.95

56. Pineapple Chicken Fried Rice 🌿 🚫

Chicken fried rice with curry powder, pineapple and cashews. 17.95



Dessert

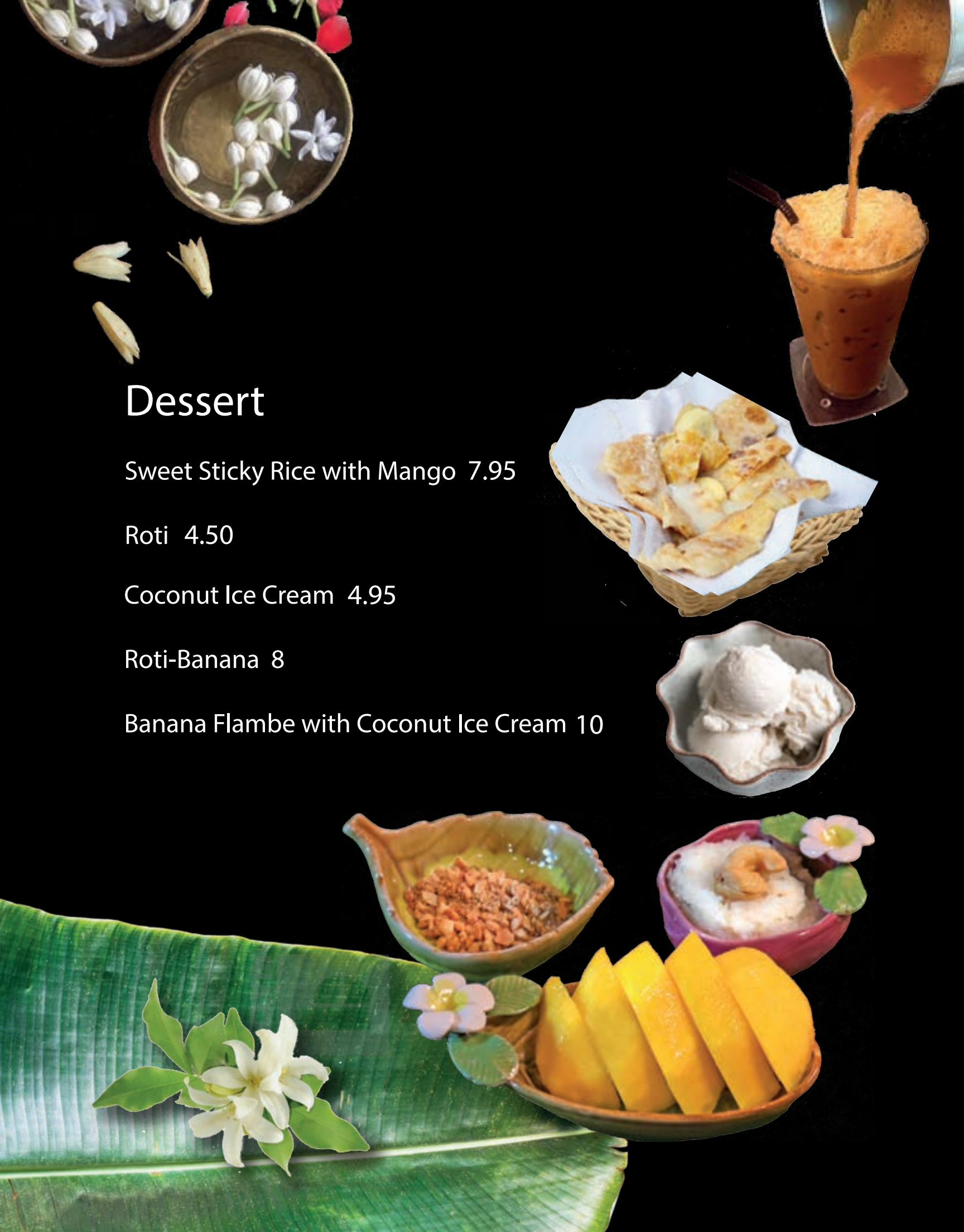
Sweet Sticky Rice with Mango 7.95

Roti 4.50

Coconut Ice Cream 4.95

Roti-Banana 8

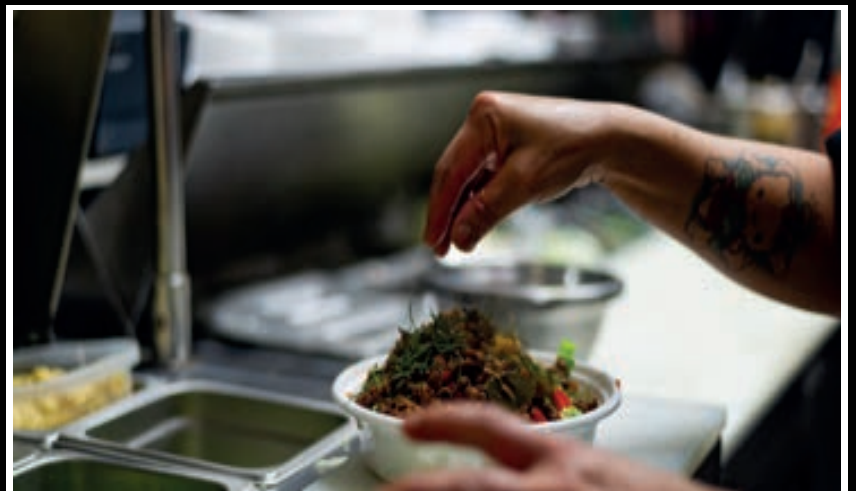
Banana Flambe with Coconut Ice Cream 10



Fire Up with Passion



9/10 John Gilchrist





The Spirit of Hospitality



Khob Khun Ka

Let my food tell you about my Thailand



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