



SAWAI THAI

RESTAURANT

Authentic Thai Cuisine * Dine in or Take-out


250.423.THAI (8424)

Written and designed by Robert Hayes


Appetizers

Pork and vegetable spring roll, wrapped in an egg skin paper, fried and served with 2 dipping sauces. 2: \$5.50 4:\$ 7.50

Mixed vegetable and glass noodle spring roll, wrapped in an egg skin paper, fried and served with 2 dipping sauces. 2 \$5.00 4:\$ 7.50

Dry rubbed pork skewer, marinated in mild curry spices and served with homemade sweet chilli sauce. 2: 6.00 4: 8.50 

Coconut Prawn skewers, butter fried onto a skewer, fried golden and served with mango and chilli puree. 2: \$6.50 4: \$9.00

Curried rice balls, baked and served with a homemade sweet chilli sauce. I found this one in the jj markets Thailand. 2 \$5.00 4 \$7.50 

Wonton wrapped Prawns, lightly seasoned and fried until crispy, served with lemon palm sugar sauce. 2: \$6.50 4 \$9.00

Seafood cakes, prawns, fish and squid with all your favourite Thai flavour, fried golden and accompanied by homemade sweet chilli sauce. 2: \$6.00 4: \$ 8.50

Satay chicken skewers, spiced and grilled then topped with Sawai Thai's own peanut sauce. 2: \$6.00 4: \$8.50

All appetizers are served with a garnish salad that is dressed with our famous house dressing.

Salads


Marinated beef salad, grilled beef on top of tomatoes, cucumber, mint, cilantro, cashews and vermicelli noodles with a lime and chilli dressing. \$9.00

Thai garden salad, with cabbage, cucumber, onion, bean sprouts, alfalfa, carrots and crushed peanuts. \$7.00

Soups

Tom yum goong is a hot and sour infused with garlic, ginger, lemongrass, kaffir lime leaves and Thai chilli, served with prawns, mushrooms, cabbage and glass noodles. \$9.00

Bamboo soup, i found this recipe in the jungle north of Chiang Mai, with garlic, chilli, shrimp paste, lemongrass, kaffir lime leaves, onion, cabbage and egg. The vegetarians will love this. \$9.00

Tom khai ghai is a hot and sour coconut soup infused with kaffir lime leaves, Thai chilli, lemongrass, garlic and ginger, served with chicken, green onions, red peppers and pad Thai noodles. \$9.00 

Pumpkin soup with ginger, chilli and lemongrass. \$8.50 

Noodles




Pad Thai with chicken is a combination of garlic, ginger and Thai sauces tossed with bean sprouts, peanuts, egg and cilantro. This is always a favourite. \$13.50
with prawns \$15.00

Vegetarian Pad Thai is a combination of garlic, ginger and Thai sauces, served with carrots, cabbage, bean sprouts, peanuts, cilantro and egg. \$13.00

Spicy rice noodles are cooked with your choice of beef/ chicken or pork and tossed with garlic, chilli, ginger, tomato, basil, red peppers and spinach. \$13.50 with prawn \$15.00
with tofu \$13.00

Sweet flat noodles are tossed with your choice of pork/ chicken or beef, broccoli, mushroom, ginger, garlic, egg, red peppers and green onion with Ketjap Manis sauce. \$13.50 with prawns \$15.00 with tofu \$13.00

*All meals are served with steamed white rice. Change to brown Jasmine rice additional \$1.
Specify as to No Spice, Mild, Medium or Hot 🌶️ = Hot*

1. **Gai pad med mammuong himaphan:** Sliced chicken sautéed in Thai special sauces, Sambal Olek, green onion, snow peas and cashew nuts. \$13.50 
2. **Gai pu knao:** Better known as volcano chicken, sliced chicken, Thai chilli, red curry paste, whiskey and coconut milk. \$13.50 🌶️🌶️ 
3. **Pa krapao:** Sliced chicken sautéed with red peppers, fresh chilies and basil. \$13.50 🌶️🌶️
4. **Nuea num mun hoy:** Sliced beef sautéed with broccoli and onions in an oyster sauce. \$13.00
5. **Neua pad prik:** Sliced beef sautéed with green and black peppercorns, red peppers, chili and basil. \$13.50 🌶️🌶️
6. **Moo kratiam:** Pork sautéed with garlic, cilantro and red peppers. \$13.00
7. **Goong pad med manaug himaphan:** Prawns sautéed in a Thai sauce with cashew nuts. \$15.00 
8. **Goong kratiam:** Thai style garlic prawns with peppers, mushrooms and spinach. \$15.00
9. **Tao pad med mamuang himaphan:** Tofu sautéed with onion, snow peas and cashew nuts in a Thai sauce. \$13.00
10. **Pud ka na:** A mixture of seasonal vegetables combined in a Hoisin sauce. \$13.00
11. **Pad Phuk Tong:** pumpkin and egg stir-fried with garlic, green onion with oyster and soy sauce topped with crushed peanuts. \$12.50

These meals are gluten free.



Curries



Coconut Green Curry Chicken with green beans, bamboo and broccoli. \$13.50 with Prawns \$15.00 (med)

Red Curry Beef with garlic, red peppers, onion, carrot and bamboo. \$13.50 with Pork \$13.50 (med)

Northern Style Tomato curry with Chicken, onions and beans. \$13.50

with Pork \$13.50 (med)

Banana curry is the chef's favourite curry. Served with Prawns, Green beans, Bamboo and green onions. \$15.00 With Chicken \$13.50 (mild)

Masamen Curry with Beef, pumpkin, onions and peanuts. \$13.50

With Pork \$13.50 (mild)

Yellow and Masamen Curry combined to give you a southern flavour that you will love, served with Chicken, onions and bean sprouts. \$13.50 With Pork \$13.50 (med)

All curries are available with tofu. \$13.00

Rice meals

Combination fried rice is a blend of Prawns, Chicken and Pork with carrots, onion, zucchini and egg. \$14.50

Vegetarian fried rice is garlic and ginger fried with red peppers, zucchini, onion, cabbage and egg. \$ 11.50

Dinner for 2 \$45.00

No.1

Tom yum goong (Thai soup)

Pork and vegetable spring rolls 4

Green curried chicken

Pad phuk tong (pumpkin and egg stir-fry)

Moo prew wahn (pork stir-fry)

Steamed rice

No.2

Pumpkin soup with ginger, chilli and lemongrass

Wonton wrapped prawns 4

Nuea num mun hoy (beef in oyster sauce)

Banana curry with prawns

Kaeng karee masaman kai (chicken curry)

Steamed rice

Appetizer platter \$14.50

2 Thai spring rolls

2 Curried balls

2 Coconut prawns

2 Seafood cakes

Dessert platter \$9.00 (with dinner for 2 \$5.50)

Ice cream duo (lime, coconut and mint plus chocolate and orange)

Chocolate truffle

Fresh fruit