



FRESH • AUTHENTIC • THAI

thaibasilrestaurant.com



STARTERS

8.5

Sa-tay: *Chicken or Tofu (V)*

Grilled skewered marinated strips of chicken. Served with Thai peanut sauce and fresh cucumber salad.

Po-Pia-Pak: *Veggie Spring Rolls (V)*

Golden fried crispy rolls filled with mixed vegetables and beanthread noodles. Served with sweet & sour.

Po-Pia-Sod: *Fresh Salad Rolls (G)*

Cooked shrimp, tofu, cucumber, mixed lettuce and noodles wrapped in rice paper. Served with savory sauce with roasted peanuts.

Veggie Salad Roll: *Fresh salad rolls without shrimp. (V)(G)*

Gung-Hom-Pah: *Fried Prawns*

Golden fried crispy prawn in crispy wrappers. Served with sweet & sour sauce and roasted peanuts.

Veggies and Tofu Pakora (V)(G)

Crispy fried veggies and organic tofu. Served with sweet chilli plum sauce.

SOUPS:

Choice of: Chicken, Tofu or Veggies:

6.5/ cup 9.5/ bowl Shrimp: add \$2

Tom Yum-Soup: *Thai Hot & Sour Soup. (V)(G)*

Infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, mushroom, a touch of tamarind juice and house made roasted curry.

Tom Kha Gai-Soup: *Thai Coconut Soup (V)(G)*

Infused with coconut milk, lemongrass, kaffir lime leaves, cilantro, galanga ginger, mushroom, a touch of tamarind juice and house made roasted curry.

Gang Jeard: *Chicken and veggies noodles soup (V)*

Clear bean thread noodles and mixed veggies in hearty chicken broth with a touch of mushroom soy and roasted garlic.

SALAD

Thai Spicy Salad: * (G)

Tossed with lemon grass, onions, cilantro and mint leaves in spicy tamarind dressing. Served over bed of mixed lettuce with cucumber and tomatoes.

Larb Jay: * *Grilled Tofu (V)* 11

Larb Gai: * *Shredded Grilled Chicken* 11

Yum Nuah: * *Sliced Grilled Sirloin* 11

Pla Gung: * *Grilled Prawns* 14

Curry Beef Noodles Salad 12

Sautéed beef sirloin in mild yellow curry with tomatoes, onions, cilantro, lemon grass and roasted peanuts. Served over thin rice noodles and mixed lettuce.

Yum Woonsen: * *Spicy Noodles Salad (G)* 14

Crystal noodles, prawns & shredded chicken tossed in spicy lime dressing with lemon grass, onions, cilantro & mint leaves. Served over bed of mixed lettuce.

Som Tum: * *Spicy Green Papaya Salad (V)(G)* 8.5

Thai country style shredded green papaya salad with carrots, cabbage & long bean pounded in chilli, garlic, tomatoes in house special dressing using traditional mortar & pestle.

Mixed Green Salad (V)(G) 4.5

Served with Thai peanut dressing.

KID'S PLATE: *children 10 and under (dine-in only)* 8.5

Kid's plate includes orange slices, steamed jasmine rice and a scoop of ice cream (*vanilla bean, coconut or mango*)

Choice of: 2 skewers of Chicken or tofu satay with cucumber salad, and peanut sauce

OR a cup of Soup: Chicken or Tofu with Noodle and vegetable.

Soup & Salad: 9.5

A cup of soup and small mixed green salad

* indicates - SPICY

(V)(G) Vegan and Gluten Free options available upon request

Please inform our staff of your dietary restrictions

20% Service charge is added to party of 6 or more. One check per party, max. two transactions per table

RICE PLATES

Choice of: **Chicken, Pork, Beef, Tofu or Mixed veggies** 10 sm./ 14 lg, Shrimp add \$2.5

Served with steamed jasmine rice, Brown rice add 50¢

Gra-Tiam-Prik-Tai (Thai Scampi) (V)(G)

Carrots and snow peas pan-fried in mild garlic pepper soy sauce. Served with sweet chili sauce.

Pad-Kra-Pow* (V)(G)

Bell peppers, mushrooms, onions and Thai basil sautéed in spicy garlic chilies soy sauce.

Pad-Prik-King* (V)(G)

Sliced green beans and carrots sautéed in spicy ginger red curry.

Pad-Pak-Ruam (V)(G)

Mixed fresh vegetables sautéed in light gravy soy sauce.

Gang-Garee-Gai (Yellow Curry with Chicken) (G)

Chicken, potatoes, onions and carrots simmered in mild yellow curry and coconut milk.

Gang-Ped* (Spicy Red Curry) (V)(G)

Bamboo shoots, bell peppers, and Thai basil in red curry and coconut milk.

Gang-Keaw-Wan* (Spicy Green Curry) (V)(G)

Asian eggplant, bell peppers, and Thai basil simmered in green curry and coconut milk.

Pa-Nang (Creamy Red Curry) (V)(G)

Your choice of meat simmered in creamy red curry and coconut milk.

Pad-Prew-Wan (Thai Sweet 'n Sour) (V)(G)

Pineapple, tomatoes, snow peas, carrots, onions and bell peppers sautéed in Thai style sweet 'n sour sauce.

Pad-Ped-Makluah* (Thai Spicy Eggplant) (V)(G)

Eggplant, bell peppers and Thai basil sautéed in spicy red curry.

NOODLES AND FRIED RICE

Choice of: **Chicken, Pork, Beef, Tofu or Mixed veggies** 10 sm./ 14 lg, Shrimp add \$2.5

Pad-Thai (V)(G)

Thai style rice noodles sautéed in a tangy sweet sauce with tofu, egg and bean sprouts; sprinkled with roasted peanuts.

Pad-See-Ew (V)(G)

Panfried fresh rice noodles, broccoli florets and egg in sweet soy sauce.

Lad Nha (V)(G)

Panfried fresh rice noodles, broccoli florets with thick soy sauce gravy.

Pad-Kee-Mow* (Drunken Noodles) (V)(G)

Thick rice noodles pan-fried in a spicy soy sauce with chopped garlic chilies, tomatoes and Thai basil. Served over a bed of lettuce and bean sprouts.

Kow-Pad (Thai Fried Rice) (V)(G)

Thai fried rice with egg, onions and Thai basil. *Brown rice add 50¢*

Kow-Pad-Kra-Pow* (Thai Spicy Fried Rice) (V)(G)

Thai spicy fried rice with spicy garlic chilies, onions and Thai basil. *Brown rice add 50¢*

GRILLS & SPECIALTIES

Served with steamed jasmine rice. Brown rice add 50¢

Nuah -Yang (Thai Basil's Grill)

12sm/ 17 lg

Grilled beef sirloin marinated in soy sauce, garlic and sesame. Served with house spicy soy sauce

Gai Tod

17

Crispy fried Cornish hen, marinated in mild yellow curry & Thai herbs. Served with cucumber salad and sweet n sour sauce

Hoi Tom Kha (G)

15

Blue shelled mussels sauteed in coconut milk with lemongrass, kaffir lime leaves, onions, cilantro tomatoes and a touch of roasted curry.

Kow-Pad-Sapparod (Pineapple fried rice)

16

Traditional Thai style fried rice with chicken and shrimp, egg, pineapple, onions, golden raisin and cranberries. Topped with cashew nuts.

SIDES

Steamed Jasmine Rice:	2
Steamed Brown Rice:	2.5
Steamed Sweet Rice:	4.5
Steamed Rice Noodles:	4.5
Grilled or Steamed Tofu:	4.5
Grilled or Steamed Veggies:	4.5
Cucumber salad	3.5

EXTRAS

Add Fried egg on top:	2
Add vegetables or tofu:	1.5
Add chicken, pork or beef:	2.5
Add prawns (3):	2.5
Cashew nuts	2
Specialty Sauces:	2.5
<i>Peanut sauce, Sweet 'n'sour, Spicy soy sauce</i>	

SMALL PLATES available during lunch hours only (11am - 4pm)