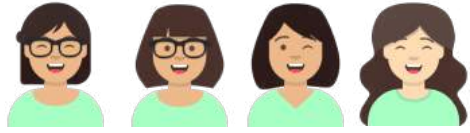


freshly THAI



AUTHENTIC AND FAMILY OPERATED THAI CUISINE SINCE 2010

We use minimal sugar, instead using palm sugar and honey. We prepare our own tamarind juice and lemon juice, no vinegar here! And season our food with Sea Salt, so no MSG is added to any of our foods.

- We are VEGAN friendly! All dishes are vegan based, without dairy or fish sauce. We can make any dish without eggs or honey!
- We are recognized and approved Gluten Free by The Celiac Scene

Protein Choices: Vegetables, Tofu (non-GMO), Chicken, Beef (+ \$2), Shrimp (+ \$3), Fish (+ \$3)

Double Protein: + \$5 for Vegetables / Tofu / Chicken | + \$6 for Beef / Shrimp / Fish

Spice level: No Chilli, Mild, Medium, Spicy, Thai Spicy

A P P E T I Z E R S



CRISPY SPRING ROLLS 🌿❤️ \$ 7

6 chicken or vegetable crispy rolls w. peanut sauce and sweet chilli sauce.



FRESH COLD ROLLS SM \$ 8 | LG \$ 10

Chicken or shrimp or vegetable rolls w. peanut sauce and sweet chilli sauce.

(Small: 4 pieces | Large: 6 pieces)

EXTRA PEANUT SAUCE: \$2



CHICKEN SATAY \$ 12

4 satay w. peanut satay sauce.



SHRIMP CHIPS \$ 6

Prawn flavoured crackers.

MANGO SALAD ❤️ \$ 12

With red onions, cilantro, and peanuts.



FRESHLY THAI PLATTER 🌿❤️ \$ 20

4 vegetable spring rolls, 2 veggie fresh cold rolls, 4 chicken satay, shrimp chips and, mango salad.

S O U P S

SMALL \$8 : APPETIZER | LARGE \$14 : MEAL



TOM YUM ❤️

Lemongrass soup w. baby corn, tomato, kaffir lime leaf, galangal, lemon juice, onions, mushrooms and protein, topped w. cilantro.

Add noodles: \$ 2



TOM KHA | COCONUT MILK SOUP ❤️

Coconut milk broth, kaffir lime leaves, galangal, mushroom, lemon juice and protein - topped with cilantro.



FRESHLY THAI SOUP

Vegetable broth with celery, carrots, broccoli, napa cabbage, glass noodles, onion and protein - topped with cilantro and fried garlic.



WONTON SOUP

Chicken, carrots, cabbage, onions, black pepper and, garlic wrapped in wonton - topped with green onion.

C U R R I E S



RED CURRY 🌶️❤️ \$ 17

Homemade red curry in coconut milk w. bamboo shoot, carrots, bell peppers and, thai basil and protein. Served with rice.



GREEN CURRY 🌶️❤️ \$ 17

Homemade green curry in coconut milk w. eggplants, green beans, bell peppers and, thai basil and protein. Served with rice.



MASSAMAN CURRY \$ 17

Creamy coconut milk w. roasted peanuts, potatoes, onions, and protein. Served with a side of rice.



YELLOW CURRY \$ 17

Homemade yellow curry in coconut milk w. potatoes, carrots and, onions and protein. Served with rice.



PINEAPPLE RED CURRY 🌶️ \$ 17

Homemade red curry in coconut milk w. pineapple, bell pepper, thai basil and protein, Served with rice.



PANANG CURRY 🌶️❤️ \$ 18

Creamy coconut milk cooked in panang curry with kaffir lime leaf and protein, over mixed vegetables. Served with rice.

N O O D L E S | \$ 16



PAD THAI ❤️

Rice noodles, egg, bean sprouts, green onion, and protein. Peanuts, bean sprouts and lemon on the side.



PAD SEE EW ❤️

Wide rice noodles, egg, carrots, broccoli, snow peas and protein. Pan-fried in homemade sweet soy sauce.



PAD KEE MAO | BASIL NOODLES

Wide rice noodles, green beans, onions, tomato, bell peppers, thai basil, and protein. Pan-fried in Freshly Thai sauce.

❤️ = house favourite

🌿 = cannot be gluten free

🌶️ = cannot be without chilli

EXTRA PEANUTS \$1.50

PEANUT / SWEET CHILLI SAUCE \$ 2

Protein Choices: Vegetables, Tofu (non-GMO), Chicken, Beef (+\$2), Shrimp (+\$3), Fish (+\$3)

Spice level: No chilli, Mild, Medium, Spicy, Thai Spicy

STIR FRY | \$16



MAGNIFICENT MANGO 🍷

Freshly Thai sauce w. mango, garlic, ginger, onions, carrots, broccoli, bell peppers, cashew nuts, honey and protein. Served with rice.



HONEY GINGER 🍷

Garlic, cabbage, red cabbage, carrots, broccoli, onion, bean sprouts and protein in our honey and ginger sauce. Served with rice.



FRESHLY THAI CASHEW

Roasted cashews, garlic, onions, celery, honey and protein stir-fried in Freshly Thai sauce, on broccoli. Served with rice.



PAD KRA POW | THAI BASIL

Green beans, onions, bell peppers, garlic, thai basil and protein stir-fried in Freshly Thai sauce. Served with rice.



FRESHLY THAI SPECIALTY

Napa cabbage, thai squash, celery, broccoli, snow peas, carrots, almonds, onion and protein in Freshly Thai sauce. Served with rice.



STIR-FRY MIXED VEGETABLES

Seasonal vegetables and protein stir-fried in Freshly Thai sauce. Served with rice.

EXTRAS

SUBSTITUTE JASMINE RICE \$ 2.50

Brown rice, sticky rice, coconut rice or, noodles

BROWN RICE, STICKY RICE, COCONUT RICE \$ 4

JASMINE RICE / RICE NOODLES \$ 3.50

FRIED RICE | \$16



FRESHLY THAI FRIED RICE 🍷

Jasmine rice, egg, snow peas, carrot, broccoli, tomato, onions and protein. Pan-fried in Freshly Thai sauce.



BASIL FRIED RICE

Jasmine rice, green beans, bell peppers, tomato, onions, thai basil and protein. Pan-fried in Freshly Thai sauce.



PINEAPPLE FRIED RICE

Jasmine Rice, egg, pineapple, raisins, cashews, onions, carrots, snow peas, curry and protein. Pan-fried in Freshly Thai sauce.

DESSERTS



MANGO AND COCONUT STICKY RICE

\$ 13

Seasonal



BOUA LOY

\$ 9

Rice balls in sweet coconut milk.



KOW TOM PAD

\$ 9

Steamed banana in coconut sticky rice.

BEER

CANADIAN / BUDWEISER / COORS LIGHT \$ 6

HEINEKEN / CORONA \$ 7

WINE

150 ML | \$ 7 500 ML | \$20 750 ML | \$30

RED WINE

CABERNET SAUVIGNON, SHIRAZ

WHITE WINE

PINOT GRIGIO, SAUVIGNON BLANC

DRINKS

ALL DRINKS AVAILABLE DAIRY FREE



THAI ICED TEA | \$ 7.50

sweetened thai tea with cream.

LYCHEE THAI ICED TEA | \$ 8

thai tea w. lychee juice and fresh lychee.

LEMON THAI ICED TEA | \$ 7.50

thai tea w. lemon juice and lemon slices.

THAI ICED COFFEE | \$ 7.50

sweet thai cold brew coffee w. cream.

NOM YEN (PINK MILK) | \$ 8

thai street-style pink milk (palm fruit) with cream and tapioca pearls.

NOM ANCHAN (BLUE MILK) | \$ 8

naturally coloured butterfly pea flower with cream and mango jelly.

ICED LEMON GINGER TEA | \$ 7.50

thai herbal ginger tea lemon and ginger.

ICED MANGO GREEN TEA | \$ 7.50

green tea w. mango pulp and mango jelly.

ICED HONEY GREEN TEA | \$ 7.50

green tea with lemon and honey.

ICED MATCHA LATTE | \$ 8

BUBBLE TEA w. boba | \$7.50

TARO HONEYDEW MILK TEA PEACH

COCONUT LYCHEE LAVENDER (seasonal) STRAWBERRY

FRUIT SMOOTHIE | \$ 8

MANGO / PINEAPPLE / STRAWBERRY

COLD DRINKS

SOFT DRINKS | \$ 2.50

COKE, DIET COKE, SPRITE GINGERALE, ICED TEA

BOTTLED WATER | \$ 1.50

PERRIER | \$ 3

HOT DRINKS

POT OF TEA | \$ 5

JASMINE, GREEN, JASMINE GREEN, HONEY GINGER, LEMON GINGER

COFFEE | \$ 3

BOBA PEARLS | \$1.00
LYCHEE CHUNKS | \$2.00
MANGO / BROWN SUGAR / LYCHEE JELLY | \$1.50