

VEGETABLE SERVED WITH RICE

Egg Plant Basil \$15.99 ””
Stir fried eggplant with basil, onion, & peppers

Mixed Vegetable \$15.99
Stir fried broccoli, carrot, napa, mushroom, & peppers

Ginger Vegetable \$15.99 ””
Stir fried ginger, chili, tofu, onion, broccoli, & peppers

Tofu Basil \$15.99 ””
Stir fried tofu with basil, onion & red chili

Ginger Tofu \$15.99 ””
Stir fried ginger with tofu, onion, chinese mushrooms, & peppers

Cashew Tofu \$15.99
Stir fried tofu in chili paste, crunchy toasted cashew nuts, & peppers

Cashew Vegetable \$15.99
Stir fried vegetable, cashew nuts, & onions

* Ask for vegan option

PRAWN SERVED WITH RICE

Tamarind Prawn (Gung Pad Ma Kam) \$17.99
Deep fried and thin breaded prawn stir fried with tamarind sauce, onions, & peppers

Basil Prawn with Chili Paste (Gung Pad Pik Pow) \$17.99
Deep fried and thin breaded prawn stir fried with chili paste, onion, basil & pepper

Sweet & Sour Prawn (Gung Pil Wan) \$17.99 ”””
Deep fried and thin breaded prawn stir fried with sweet & sour sauce, tomato, pineapple & pepper

Garlic Prawn \$17.99
Deep fried and thin breaded prawn with garlic & black pepper

Yellow Curry Prawn (Gung Pad Pong Ka Rii) \$17.99
Stir fried prawn with yellow curry, egg, red chili, & green onion

Pat Chaa Gung \$17.99 ”””
Stir fried prawn with ginger, pepper basil, pepper



Garlic Prawn

FISH SERVED WITH RICE

Salmon or Seabass Fillet with Sweet & Sour Sauce (Pla Pil Wan) \$18.99
Deep fried and thin breaded Salmon/Seabass fish fillet with sweet & sour sauce, pineapple, tomato, & onion

Salmon or Seabass Fillet with Curry Sauce (Pla Chu Chili) \$18.99
Deep fried and thin breaded Salmon/Seabass fish fillet with red curry, coconut milk & lime leaves

Salmon or Seabass Fillet with Mango Chili Sauce \$18.99 ””
Deep fried and thin breaded Salmon/Seabass fish fillet with sliced mango, lime sauce, cashew nut & red onion

Salmon or Seabass Fillet with Lime Sauce (Pia Nuong Ma Naw) \$18.99 ”””
Deep Fried and thin breaded Salmon/Seabass fish fillet with fish sauce, chili, garlic, & lime juice



TALAY THAI

Thai food is widely known for being hot and spicy since almost all Thai food are cooked with basic ingredients such as garlic, chillies, lime juice, lemon grass, fresh coriander leaf and fermented fish sauce (Nampla) or shrimp paste (Kapi) to make it salty. Please inform your server of any special menu requests in terms of **spiciness** or **allergies**.

www.talaythaihalifax.ca

LUNCH SPECIAL \$13.99

SERVED BETWEEN 11:30 A.M. TO 3:00 P.M.

1. Thai Hot and Sour Noodle Soup: Tom Yam ””
Soup cooked in an herb broth with lime leaves, lemon grass, galangal, tomato, mushroom, shallot with fresh chili and bean sprout
Choices: Chicken/Beef/Vegetable

2. Red Curry Noodle Soup
Egg noodle with red curry paste, coconut milk, lettuce, shallot, green onion, & chili
Choices: Chicken/Beef/Vegetable

3. Stir Fried Red Curry Chicken with Fresh Spring Roll
Stir fried chicken with red curry, chili, green bean, basil, pepper, bamboo shoot and served with rice

4. Green Curry Vegetables with Deepfried Spring Roll
Green curry, mixed vegetable, and served with rice

5. Masaman Curry Beef with Deepfried Spring Roll
Masaman curry, peanut, sweet potatoes and served with rice

6. Panang Curry with Deepfried Spring Roll
Red curry paste, lime leaves, coconut, green beans, ground peanuts and served with rice
Choices: Chicken/Beef/Vegetable

7. Pat Chaa Kai with Deepfried Spring Roll ””
Stir fried sliced chicken breast with ginger, pepper, basil, chili and served with rice

8. Pad Se-ew Noodle
Stir fried rice noodle with broccoli, green pepper, egg
Choice: Chicken/Beef/Vegetable

9. Beef Vegetable with Deepfried Spring Roll
Stir fried sliced beef with mix veg and served with rice

10. Cashew Chicken with Deepfried Spring Roll
Stir fried chicken breast with vegetable in chili paste sauce, garnished with crunchy toasted cashew nuts and served with rice

11. Pad Thai Noodle
Stir fried rice noodle with bean sprout, Pad Thai Sauce, egg, tofu, green onion, ground peanut on side
Choices: Chicken/Vegetable

* Prices subject to change without notice | Thank you for your patronage