



Warunee's Thai Restaurant

ภัตตาคาร วารุณี

KAMLOOPS' FIRST THAI RESTAURANT
413 Tranquille Road, Kamloops, B.C.
TELEPHONE (250) 554-7080

Appetizers

Thai appetizers are a good way to start. Order some and share them around the table while you continue to browse the menu for the rest of the meal.

- 1. Por Pia Tord** ฟูมปี๊ยะทอต (Thai Spring Rolls) Crispy vegetarian spring rolls deep fried with a dipping sauce. Vegetarian Two rolls. \$4.50
- 2. Por Pia Tord** (Thai seafood spring rolls) Seafood Five rolls \$10.00
- 3. Satay Thai** ฝัดเต๊าะ (Grilled Meat on a Bamboo Skewer) Chicken satay sticks with peanut sauce and a refreshing cucumber salad. Four pieces. \$10.00
- 4. Curry Rolls** ทอดกระหรี่ (Curry Rolls) Minced beef, yellow curry, potatoes, mushrooms, onion. Three rolls. \$8.95
- 5. Keow Grob** ฟูมปี๊ยะทอต (Deep Fried Won Ton) Spicy pork filled won ton, with a dipping sauce. \$8.95
- 6. Tord Pik Gai Bangkok** ปีกไก่ยัดไส้ (Bangkok Chicken Wings) Chicken wings stuffed with pork and bean thread noodles. Comes with a dipping sauce. Four pieces. \$11.00
- 7. Por Pia Sod** ฟูมปี๊ยะลัด (Salad Rolls) Chicken, shrimp and crab meat, with rice noodles, lettuce and mint wrapped in rice paper. Comes with a dipping sauce. Two rolls. \$5.95
- 8. Goong Mapao** กุ้งมะพร้าว (Coconut Prawns) Crispy fried prawns covered with shredded coconut. Eight pieces. \$10.00



His Majesty King Bhumipol Aduladej

Soups

Thai soups are quite different than most soups in that Thais often mix their soup with rice on their plates. And cleaning the bowl like mother taught you to do is not possible when lemon grass, lime leaves, herbs and root flavourings are not intended to be eaten.

11. **Tom Yum Goong/Gai** ต้มยำกุ้ง (A Piquant Soup) Prawns or chicken with mushrooms, lemon grass and lime. Prawns \$11.95 Large \$15.95
Chicken \$9.95 Large \$13.95
12. **Tom Kha Gai** ต้มข่าไก่ (Coconut Milk with Galangal Root) Chicken, coconut milk, lime juice, lemon grass and galangal root. Small \$10.00 Large \$14.00
13. **Gaeng Chud Dao Hu** แกงจืดเต้าหู้ A vegetarian soup with tofu and vegetables. Small \$9.95 Large \$12.95

Salads

Thai salads combine various meats with fresh, crispy vegetables and herbs. Dressings have combinations of salty, sweet, sour and hot ingredients in balance to create a refreshingly different taste.

14. **Yum Salad** ยำผัก Tossed salad greens with a Thai peanut dressing. Small \$8.95 Large \$10.95
15. **Yum Goong** ยำกุ้ง (spicy Prawns) Prawns with lime juice, onion, chillies, pineapple, cucumber and fresh coriander. \$14.95
16. **Yum Nuea** ยำเนื้อ (Spicy Beef Salad) Beef slices with lime juice, onion, cucumber chili, freshmint and coriander. \$11.95
17. **Yum Gai** ยำไก่ (Spicy Chicken Salad) Chicken slices with lime juice, onion, cucumber and fresh coriander. \$11.95



Kha
(Galangal Root)

HOW SPICY HOT DO YOU WANT YOUR THAI FOOD?

* One Star (for most people)

** Two Stars (for the venturesome)

*** Three Stars (even some Thais can't handle it)

BELOW ONE STAR WE HAVE MILD AND EXTRA MILD



Phrik
(Chillies)

Stir Fried Dishes

Unlike other oriental cuisines, Thai chefs use little or no oil and a lower pan temperature so as to retain the subtle flavours of the herbs used in stir fry.

18. **Pad Bai Grapao** ผัดใบกระเพรา (Stir Fried Meat or Prawns with Basil) Stir fried beef, chicken or Prawns with sweet basil \$14.95 Prawns \$16.95
19. **Pad Khing** ผัดขิง (Stir Fried Meat or Prawns with Ginger) Beef, chicken or prawns with fresh ginger. \$14.95 Prawns \$16.95
20. **Pad Ma Muang Him Ma Phan** ผัดถั่วมะม่วงหิมพานต์ (Meat or Prawns with Cashews) Stir fried beef, chicken or prawns with onion, mushrooms, cashews, carrots and celery. \$14.95 Prawns \$16.95
21. **Pad Plio Wan** ผัดเปรี้ยวหวาน (Stir Fried Sweet and Sour) Stir fried beef, chicken or prawns with vegetables in a sweet and sour sauce. \$14.95 Prawns \$16.95
22. **Gai Yang** ไก่ย่าง Thai Barbequed Chicken \$12.95

Curry Dishes

Although Thai curries have their origins in India, they are distinctly Thai. Thais rarely use Indian spices like fennel and turmeric but prefer instead to flavour their curries with fresh herbs.

23. **Gaeng Phet** แกงเผ็ด (Thai Red Curry) Chicken, beef, pork, or prawns cooked in coconut milk with Thai red curry spices. \$13.95 Prawns \$15.95
24. **Gaeng Caree** แกงกระหรี่ (Thai Yellow Curry) Chicken and potatoes cooked in coconut milk with yellow curry spices. \$13.95
25. **Gaeng Mussamun** แกงมัสมั่น (Thai Moslem Curry) Mussamun curry spices with coconut milk, chicken or beef, potatoes and peanuts \$13.95
26. **Gaeng Khio Wan** แกงเขียวหวาน (Thai Green Curry) Chicken, beef, or prawns with vegetables and Thai green curry spices in coconut milk. \$13.95 Prawns \$15.95
27. **Gaeng Pah** แกงป่า (Thai Red Curry Country Style) Chicken, pork or beef with vegetables and Thai red curry spices without coconut milk. \$12.95
28. **Pra Ram Long Song** พระรามอ่อน (Chicken on Spinach) Chicken on a nest of spinach topped with peanut sauce. \$13.95
29. **Panang Nuea/Gai** พริกแกงเผ็ด Beef, chicken, or salmon with lime leaves, peanuts, in panang spices. \$13.95 Salmon \$17.95
30. **Pad Prig King** ผัดพริกขิง (Dry Curried Beef) Beef, green beans and lime leaves with red curry spices. \$13.95

Seafood Dishes

Fish and shellfish of all kinds are taken from the sea, the rivers and the lakes and ponds of Thailand. Fish sauce, an extract of anchovies, instead of soy sauce is the main flavouring in almost all food, as are a wide assortment of fish pastes. That the Thais have found ways to make fish not just palatable, but delicious, is a delightful surprise to those who ordinarily don't eat fish. We suggest you try some.



31. **Pla Choo Chee** ปลาชุ้ (Crispy Fried Fish with Curry Sauce) Fish fillets deep and topped with a red curry, coconut milk, and kaffir lime leaf sauce. \$19.95
32. **Pla Plio Wan** ปลาปรีชวาทาน (Crispy Fried Fish with Sweet and Sour Sauce) Fish fillets deep-fried, topped with sweet and sour sauce and served on sizzling hot plate. \$19.95
33. **Pla Sam Rod** ปลาสามรส (Crispy Fried Fish with Fresh Ginger Sauce) Fish fillets deep-fried with a spicy, fresh ginger sauce served on sizzling hot plate. \$19.95
34. **Pla Lad Nam Prik Pao** (Salmon with a Thai Chili Paste Sauce, onion, basil and mushrooms) \$21.95
35. **Pad Talay** ผัดทะเล (Stir Fried Mixed Seafood) Stir fried prawns, mussels, scallops, and crab with Warunee's sauce. \$26.95

ALLERGIES AND PREFERENCES

If you are allergic or have a distaste for certain ingredients, please tell us at the time of ordering and we will try to accommodate your needs.



LEMON GRASS (TAKRAI)

Rice and Noodle Dishes

43. **Khao Pad Warunee** ข้าวผัดวาระณี (The House Special Fried Rice) Warunee's own fried rice with everything: mixed meats, an egg, fish sauce, and green onion stir-fried with Thai jasmine rice. \$16.95
44. **Khao Pad** ข้าวผัด (Thai Fried Rice) Fried rice with beef, chicken, or pork. \$13.95
45. **Khao Pad Goong** ข้าวผัดกุ้ง (Fried Rice with Prawns and Pineapple) Fried rice with prawns and pineapple. \$16.95
46. **Pad Thai** ผัดไทย Fried rice noodles, tamarind or tomato sauce, peanuts and bean sprouts.
Vegetarian \$11.95 Chicken \$13.95 Prawns \$16.95
47. **Sen Mee Lad Nah** เส้นหมี่ราดหน้า Rice Noodles chicken, beef, pork or prawns with vegetables. \$13.95 Prawns \$15.95
48. **Pad See Thieu** ผัดซีอิ๊ว (Stir Fried Noodles) Chicken or beef, vegetables, egg and soya sauce. \$13.95
49. **Pad Kee Mao** ผัดขี้เมา (Drunken Beef) Stir-fried rice noodles with beef, vegetables, basil, oyster sauce and chilies). \$13.95
50. **Khao** ข้าว (Steamed Thai Jasmine Rice) A bowl for two. \$2.00

Desserts

- Deep Fried Ice-cream \$6.95
- Deep fried bananas with ice-cream \$5.95
- Iced Thai Fruit (preserved Lumyai, Lichee or Rambutan with chipped ice) \$4.00
- Lichee fruit topped with Ice Cream \$5.00


Refreshments

- Hot Drinks**
- Tea, Coffee or Hot Chocolate \$1.75
- Iced Drinks**
- Orange Juice, Apple Juice, Iced Tea \$2.00
- Thai Iced Drinks**
- Thai Iced Tea ชาเย็น or Thai Iced Coffee กาแฟเย็น \$3.95
.....as an ice-cream float \$5.50
- Thai Iced Coconut Juice \$3.95
- Soft Drinks**
- Coca Cola, Diet Coca Cola, Ginger Ale, or Seven Up \$2.00

THAI FRUITS
From top centre clockwise:
Thurian (durian), Saparod (pineapple), Daengmo (watermelon), Kluay (bananas), Malakaw (papaya), Mamuang (mango), Ngaw (rambutan), Mangkut (mangosteen), Somoh (pommelo), and Lumyai (longan).



Alcoholic Drinks

CANADIAN BEER: Assorted (5.0% alcohol)		341 ml	\$5.50
THAI BEER: Singha Small (5.0% alcohol) Singha Large (5.0% alcohol)		330 ml	\$6.50
		630 ml	\$10.50
SINGAPORE BEER: Tiger (5.0% alcohol)		330 ml	\$6.25
CIDERS Apple, Peach, Mango		330-341 ml	\$5.50
SELECTED CANADIAN HOUSE WINES:		6 oz. glass	\$5.25
Mission Ridge Select Red Dry)		Half litre	\$11.95
Mission Ridge Premium Dry White)		Litre	\$22.95
SELECTED WINES BY THE BOTTLE:			
WHITE (Chardonnay, Reisling, Gewurztraminer, etc.,)		.750 litre	from \$23.95
RED (Shiraz, Pinot Noir, etc.,)		.750 litre	from \$24.95
SPIRITS:			
Selected whiskeys, ryes, rums, gins, vodkas, tequilas, etc.,		1.5 oz	\$6.50
Selected brandies and cognacs		1.5 oz	\$6.95
Selected liquors		1.5 oz	\$6.95



Mango Daiquiri **(house specialty)** **\$6.95**

Thailand

Thailand is a Southeast Asian country bordered in the West by Burma, and in the East by Cambodia and Vietnam. To the North they share borders with Laos, while Malaysia is to the South. The people speak Thai (a tonal language), but use an alphabet imported from India along with Theravada Buddhism. Unlike its neighbours, Thailand has never been conquered and ruled by a European power, and has remained free to pursue its own destiny under a succession of kings. The country was at one time named Siam but is now is more appropriately named Thailand (Free Land).

Thai Cuisine

Thai cuisine draws not only on unique dishes invented by the Thais themselves, but from ideas they have imported from China, Burma, India, Laos and Malaysia. There are mouthwatering salads with fresh mint leaves; chili-hot red, green and yellow curries (gaengs); herb-seasoned seafood; all kinds of stir-fries, and rice and rice noodle dishes. As Thais eat fewer big meals than Westerners, they eat more often, which means they have a great variety of appetizers that you will certainly want to try. Thais also require that presentation of food match a belief that, like flavours (sour, sweet, hot, and salty), things must be in balance



Special Plates and Dinners

COMBINATION PLATES (PER PERSON)

*PLATE NUMBER ONE:

- 1 - Por Pia Tord (vegetarian spring roll)
- 3 - Keow Grob (deep fried won ton)
- 1 - Pad Ma Muang Him Ma Phan Gai (stir-fried chicken with cashews)
- 1 - Khao (steamed rice)

\$14.95

*PLATE NUMBER TWO:

- 2 - Satay Gai (chicken satay)
- 1 - Pad Ma Muang Him Ma Phan Goong (stir-fried prawns with cashews)
- 1 - Pad Bai Grapao Nuea (stir-fried beef with basil)
- 1 - Khao (steamed Rice)

\$17.95

DINNER COMBINATIONS

*DINNER FOR TWO

Appetizers: *Por Pia Tord (Thai Spring Rolls)*
Satay Thai (chicken on a stick with peanut sauce)

Soup: *Tom Kha Gai (coconut milk with galangal root)* **\$40.95**

Main Dishes: *Pad Ma Muang Him Ma Phan Goong (stir-fried prawns with cashews)*
Panang Nuea (coconut milk curry with lime leaves and peanuts)
Khao (steamed rice - 1 bowl)

*DINNER FOR FOUR

Appetizers: *Por Pia Tord (Thai spring rolls)*
Satay Thai (chicken on a stick with peanut sauce)

Soup: *Tom Kha Gai (coconut milk with galangal root)*

Main Dishes: *Pad Ma Muang Him Ma Phan Goong (stir-fried prawns with cashews)*
Pad Thai (Fried rice noodles, tamarind sauce, peanuts and bean sprouts) **\$72.95**
Panang Nuea (coconut milk curry with lime leaves and peanuts)
Khao Pad (fried rice)

***SORRY, NO SUBSTITUTES, COUPONS OR ADVERTISED DISCOUNTS ON SPECIAL PLATES AND DINNERS**