

Vegetables

- 70. Leela Thai Garden** \$ 13.95
Stir-fry mix vegetables (bean sprouts, spinach, carrots, baby corn) in chili sauce.
- 71. Vegetable Delight** \$ 13.95
Stir-fry mix vegetables (broccoli, carrots, cabbage, mushrooms) in oyster sauce.
- 72. Pad Ped Kaow Poda** \$ 13.95
Stir fry tofu in chili paste with baby corn, bell-peppers, onion and mushrooms.

Noodles and Rice

- 80. Pad Thai: Prawn, chicken, pork, beef, or tofu** \$15.95
Pan-fried rice noodles in homemade tamarind sauce with choice of protein, eggs, tofu bean sprouts, green onions, carrots and topped with ground peanuts.
- 81. Pad Woon Sen** \$15.95
Pan-fried bean thread noodle with prawns, squid, pork, cabbage, carrots, mushrooms and green onion.
- 82. Pad See - Iew: Chicken, Pork or Beef** \$15.95
Pan-fried broad noodle in Thai black bean sauce with eggs, broccoli, cabbage and carrots.
- 83. Pad Laht - Na: Chicken, Pork or Beef** \$15.95
Pan-fried broad noodle in Leela Thai gravy sauce with choice of meat, broccoli, cabbage and carrots.
- 84. Leela Thai crab fried rice (Kaow Pad Pu)** \$15.95
Fried rice with crab meat, eggs, chopped bell-peppers and onion, cucumber, tomato and cilantro.
- 85. Kaow Pad Sapparod : Chicken, Pork or Beef** \$15.95
Fried rice with choice of meat, eggs, pineapple, chopped bell-peppers and onion, cucumbers, tomatoes and cilantro.
- 86. Steam Thai Jasmine Rice (per single bowl)** \$ 3.00
Steam Jasmine Coconut/ Brown Rice (per single bowl) \$ 3.50

Thai Desserts

- Leela Thai Homemade Coconut Ice Cream** \$ 4.00
Mango Ice Cream, Vanilla, Chocolate, Strawberry, or Green Tea Ice Cream (each scoop) \$3.00
- Deep Fried Banana**
with homemade Coconut ice cream \$ 7.00
with Vanilla, Chocolate, Strawberry, mango, or Green Tea Ice Cream \$ 5.00
\$ 5.00
- Sweet Sticky Rice with fresh mango** \$ 7.00

**** Vegetarian ****

Meat dishes can be substituted for tofu or vegetables.

Lunch Specials

Tuesday thru Friday from 11:30 a.m- 2:30 p.m.

- L1. Leela Thai Fried Rice: prawn, chicken, pork, or beef** \$13.95
Fried rice with choice of protein, eggs, pineapple, chopped bell-peppers and onion, cucumber, tomato, and cilantro. Served with a spring roll.
- L2. Pad Thai: prawn, chicken, pork, beef, or tofu** \$13.95
Pan-fried rice noodles in homemade tamarind sauce with choice of protein, eggs, tofu bean sprouts, green onions and topped with ground peanuts. Served with a spring roll.
- L3. Mee Krob Laht-Na** \$14.95
Crispy egg noodle top with Leela Thai gravy sauce with prawns, squid, chicken, bamboo shoot, baby corn, spinach and carrots. Served with a spring roll.
- L4. Gang Mussa-mun Gai** \$13.95
Chicken cooked in yellow mussa-mun curry sauce with coconut milk, potatoes, pineapples, bell-peppers, onion, peanuts. Served with rice and a spring roll.
- L5. Pad Gra Paow: chicken, pork or beef** \$13.95
Sautéed sliced meat with fresh basil leaves, garlic, bell-peppers, onion and fresh chili. Served with rice and a spring roll.
- L6. Chicken with Cashew Nuts** \$13.95
Sautéed sliced chicken with cashew nuts, bell-peppers, onion, celery and a touch of chili paste. Served with rice and a spring roll.
- L7. Chili Beef** \$13.95
Sautéed beef in chili paste with baby corn, bell-peppers, onion and mushrooms. Served with rice and a spring roll.
- L8. Pad King: chicken, pork or beef** \$13.95
Sautéed sliced meat with fresh ginger, garlic, mushrooms, carrots, white and green onion. Served with rice and a spring roll.
- L9. Sweet and Sour Prawns** \$13.95
Sautéed prawns in sweet and sour sauce with onion, cucumber, tomatoes, bell-peppers, green onion and pineapple. Served with rice and a spring roll.

Side Orders

Tuesday thru Friday from 11:30 a.m. -2:30p.m.

- S1. Tom Yum Gai: Single serving** \$5.00
Hot and sour soup with sliced chicken, fresh mushrooms, lime juice, lemon grass, kaffir lime leaves, cilantro, and a touch of chili paste.
- S2. Tom Kha Gai: Single serving** \$5.50
Smooth and creamy coconut soup with sliced chicken, fresh mushrooms, galanga, lime juice, lemon grass, kaffir lime leaves, cilantro and a touch of chili paste.
- S3. Leela Thai Salad** \$5.95
A mound of lettuce, cucumber, tomato, tofu, onion, carrots and ground peanuts, topped with lovely Leela Thai homemade dressing.
- S4. Som Tum** \$5.95
Julienne green papaya with fresh lime juice, fish sauce, peanuts, tomato, fresh chili, garlic, green bean and carrots.



Leela Thai Restaurant



www.leelathairestaurant.com

Closed Monday
Lunch Weekdays
Tuesday – Friday
11:30 a.m. – 2.30 p.m.

Dinner Daily
Tuesday – Sunday
5:00 p.m. – 9:00 p.m.
(Last call 8:30 p.m.)

We are closed on Christmas Day and Boxing Day and all Statutory Holidays.

10% OFF FOR PICK UP \$40 and up.

NO DISCOUNT ON LUNCH SPECIALS

Please note for any extra sauces or ingredients added or substituted may have an extra charge.



~ Thank you for your Patronage

Phone: (604) 541 9631

1558 George St
White Rock, BC V4B 4A5

**** All prices are subject to change without notice ****

Appetizers

1. **Leela Thai Spring Rolls (4 pieces)** \$ 9.95
A mixture of carrots, cabbage, celery, onion, cilantro and bean thread noodle in a spring roll wrapper, then golden brown deep fried. Served with plum sauce.
2. **Sacks of gold (8 pieces)** \$ 9.95
Deep-fried crispy wonton stuffed with pork, cilantro and spices. Served with plum sauce with ground peanuts on top.
3. **Satay: Chicken, Pork or Beef (4 Skewers)** \$ 10.95
Skewers of thin sliced meat marinated in exotic herbs with coconut milk and spices then barbequed. Served with Leela Thai homemade peanut sauce.
4. **Vegetarian Delight** \$ 9.95
Deep fry combination of tofu, taro, and sweet potato in a light batter. Served with ground peanuts on plum sauce.
5. **Tod Mun Pla (3 pieces)** \$ 10.95
Deep fry seasonal fish cake blended with Thai curry paste, spices, and fresh green beans. Served with chopped cucumber and ground peanuts on sweet plum sauce.
6. **Mee Grob** \$ 9.95
Crispy rice noodles with prawns, tofu in sweet and sour sauce.
7. **Bangkok Wings (8 pieces)** \$10.95
Marinated chicken wings with Thai spices, then golden brown deep fried. Served with sweet chili sauce.

Thai Salads

20. **Me-ung Sod** \$13.95
Sautéed ground beef with chili paste, garlic, basil, onion, and bell peppers. Served warm over crispy noodles.
21. **Salad Kaak** \$11.95
A mound of lettuce, cucumber, tomato, tofu, carrots and boiled egg, topped with homemade peanut sauce and potato chips.
22. **Som Tum** \$10.95
Julienne green papaya with fresh lime juice, fish sauce, peanut, tomato, fresh chili, garlic, green beans and carrots.
23. **Yum Nua** \$13.95
Sliced grilled beef marinated in fresh lime juice, fish sauce, cucumber, onion, tomato, cilantro, green onion, carrots and a touch of chili paste.
24. **Yum Pla Goong** \$13.95
Slightly cooked prawns marinated in fresh lime juice, fish sauce, finely chopped lemon grass, onion, cilantro, tomato, carrots, celery and a touch of chili paste.
25. **Yum Woon Sen** \$14.95
Bean thread noodles with ground pork, prawns, squid in fresh lime juice, fish sauce, cilantro, green onion, carrots, peanut and a touch of chili paste.

** Food Allergies **

Several menu items are prepared with nuts or seafood. To allow us to meet your needs please advised us of any allergies or dietary restrictions.

**** When ordering please specify your spice level ****



Thai Soups

10. **Tom Yum Gai** small \$ 9.95 large \$ 13.95
Tasty hot and sour soup with sliced chicken, mushrooms, lime juice, lemon grass, kaffir lime leaves, cilantro and a touch of chili paste.
11. **Tom Kha Gai** small \$ 10.95 large \$ 15.95
Smooth and creamy coconut soup with sliced chicken, mushrooms, galangal, Lime juice, lemon grass, kaffir lime leaves, cilantro and a touch of chili paste.
12. **Pho Take** small \$11.95 large \$ 16.95
Combination of prawns, fish, squid, mussels in hot and sour soup with mushroom, lime juice, lemon grass, kaffir lime leaves, cilantro, and a touch of chili paste.
13. **Tom Yum Goong** small \$ 11.95 large \$ 16.95
Tasty hot and sour soup with prawns, mushrooms, lime juice, lemon grass, kaffir lime leaves, cilantro and a touch of chili paste.

Stir Fry (Chicken, Pork, or Beef)

30. **Leela Thai Tulips** \$13.95
Sliced chicken marinated in honey-garlic sauce topped with sesame seeds.
31. **Sweet and Sour: Chicken or Pork** \$14.95
Sautéed sliced meat in sweet and sour sauce with garlic, onion, cucumber, tomato, bell-peppers, green onion, and pineapple.
32. **Pad King: Chicken or Pork** \$14.95
Sautéed sliced meat with fresh ginger, garlic, mushrooms, carrots, white and green onion.
33. **Pad Prig King: Chicken or Pork** \$14.95
Sautéed sliced meat in red chili paste with fresh green beans, garlic, bell-peppers, ground peanuts, tamarind sauce and a touch of chili paste.
34. **Pad Ped Moo** \$14.95
Sautéed light batter pork in roasted chili sauce with bell-peppers, garlic, onions, and fresh basil leaves.
35. **Pad Gra Paow : Chicken, Pork or Beef** \$14.95
Sautéed meat with fresh basil leaves, garlic, bell-peppers, onion and fresh chili.
36. **Pra Ram Lohng Sohng** \$14.95
Sautéed sliced chicken served on bed of fast cooked spinach and topped with Leela Thai homemade peanut sauce.
37. **Chicken with Cashew Nuts** \$14.95
Sautéed sliced chicken with cashew nuts, garlic, bell-peppers, onion, celery and a touch of chili paste.
38. **Garlic Pork** \$14.95
Sautéed sliced pork with fresh garlic, black pepper and garlic sauce served on bed of simmered julienne carrots and cabbage, topped with cilantro.
39. **Beef with Oyster Sauce** \$14.95
Sautéed sliced beef with oyster sauce, fresh broccoli, garlic, carrots and cabbage.
40. **Nua Yang O Cha** \$14.95
Sautéed sliced barbequed beef in pineapple-ginger sauce and green onion on bed of sui-soi (Chinese cabbage).
41. **Leela Thai Gai Yang** Half: \$14.95 Whole: \$24.95
Barbequed chicken marinated with Thai herbs and special Thai spices.
42. **Chili Beef** \$14.95
Sautéed beef with chili paste, baby corn, fresh basil, garlic, bell-peppers, onion and mushrooms.

Seafood

50. **Pad Prig King with Prawns** \$16.95
Sautéed prawns in red chili paste with fresh green beans, garlic, bell-peppers, peanuts, tamarind sauce and a touch of chili paste.
51. **Garlic Prawns** \$16.95
Sautéed prawns in fresh garlic, black pepper and garlic sauce serve on bed of simmered julienne carrots and cabbage, topped with cilantro.
52. **Sweet and Sour Prawns** \$16.95
Sautéed prawns in sweet and sour sauce with garlic, onion, cucumber, tomatoes, bell-peppers, green onion and pineapple.
53. **Prawns with Oyster Sauce** \$16.95
Sautéed prawns in oyster sauce with fresh broccoli, garlic, carrots and cabbage.
54. **Ruam-mit Seafood** \$18.95
Combination of prawns, fish, squid, mussels sautéed in roasted chili sauce with bell-peppers, garlic, onions and fresh basil leaves.
55. **Pad Ped Pla Muk** \$15.95
Sautéed squid in chili paste with fresh green beans, garlic, bell-peppers and fresh basil leaves.
56. **Goong Pad Gra Paow** \$16.95
Sautéed prawns in chili pasted with fresh basil leaves, garlic, bell-peppers and onions.
57. **Pla Laht Prig** \$18.95
Deep fried tilapia fish top with three flavor sauce: spicy, sweet and sour.
58. **Prawns with Cashew Nuts** \$17.95
Sautéed prawns with cashew nuts, garlic, bell-peppers, onion, celery and a touch of chili paste.

Thai Curries

- Choice of protein: Chicken, Beef, Pork, or Tofu** \$ 14.95
Fish \$ 15.95
Prawns \$ 16.95
Seafood \$ 18.95
60. **Gang Dang**
Red curry with choice of protein, coconut milk, bamboo shoots, bell-peppers and fresh basil leaves.
 61. **Gang Keowan**
Green curry with choice of protein, coconut milk, egg plant, bell-peppers, peas and fresh basil leaves.
 62. **Gang Mussa-mun**
Yellow mussa-mun curry with choice of protein, coconut milk, potatoes, pineapples, bell-peppers, onion and peanuts.
 63. **Panang**
Panang red curry with choice of protein, coconut milk and bell-peppers.
 64. **Pineapple Curry**
Red curry with choice of protein, pineapple, coconut milk and bell-peppers.