

THAI BASIL'S SEASONAL SPECIALS



Crabmeat Shumai 18.5

Steamed dumpling filled with crabmeat, pork, chicken, water chestnut, peas and carrots wrapped in shumai wrappers. Served over shredded cabbage, pickled chillies and roasted garlic soy sauce.

Spicy Fried Calamari 14.5

Crispy fried breaded calamari rings and onions. Tossed in Thai hot n sour seasoning with Thai basil and fried chillies. (gf)

Lemongrass Salmon Salad Niencois 20.5

Salmon cooked with lemongrass, white wine and onions tossed with house tamarind dressing. Served with steamed veggies, part-boiled egg over mixed lettuce. (gf)

Grilled Curry Chicken Salad 18.5

Grilled marinated chicken breast in mild yellow curry. Served over mixed green salad and grilled asparagus, tomatoes and cucumber. Savory peanut sauce dressing. (gf)

Spicy Fish N Chips 22.5

Crispy fried fellets of tilapia with Thai basil and chillies, tossed in Thai hot n sour seasoning. Served with three flavors dipping sauce and spicy fries

Salmon and Shrimp Friedrice 23.5

Thai style fried rice with cooked salmon, shrimp, egg and arugula. Served with cucumber and tomatoes

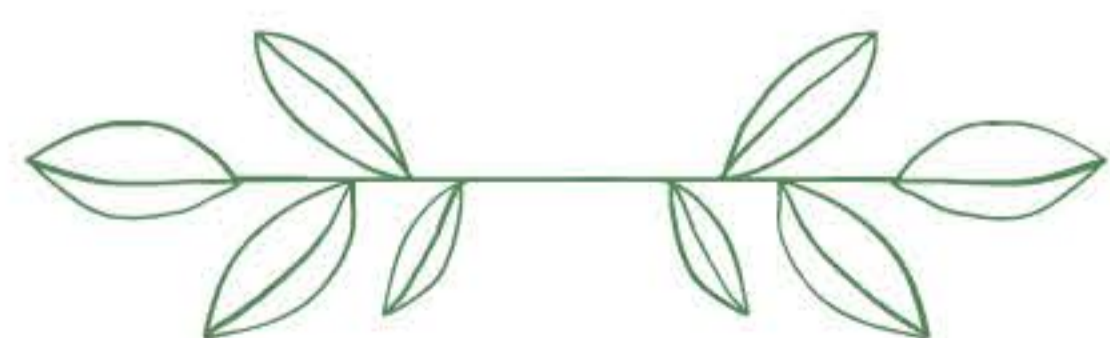
Grill Salmon with Asparagus 24.5

Pan seared Salmon fillet with tangy soy sauce Served with mixed green salad and grilled fresh asparagus. Steamed jasmine rice.

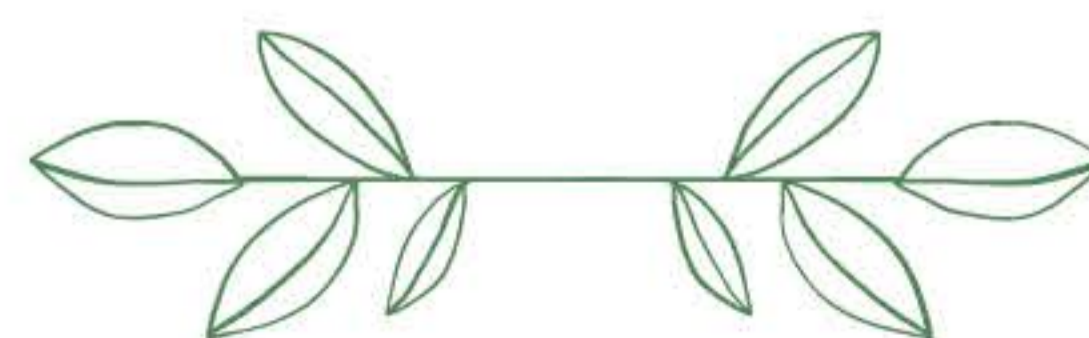
Surf N Turf 36.5

Grilled New Zealand Lamb chops marinated in sesame soy sauce and Pan seared Salmon fillet with tangy soy sauce Served with mixed green salad and grilled veggies. Steamed jasmine rice.

(GF option is not available)



Sides



Coconut Rice

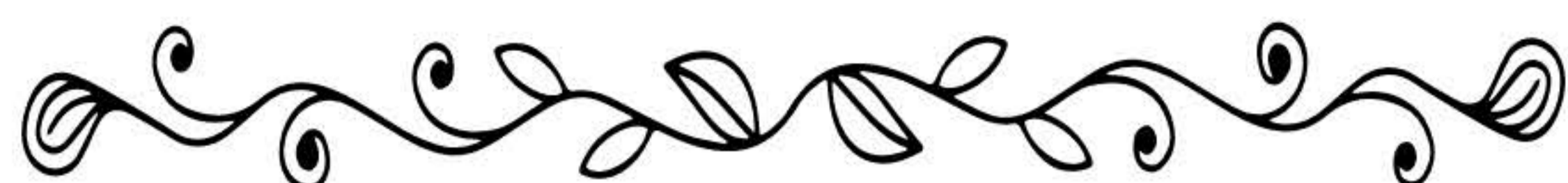
jasmine rice cooked with coconut milk and shreaded coconut

4.5

Sauteed Beansprout 8.5

with garlic chive and oyster sauce

THAI BASIL'S VEGAN SEASONAL SPECIALS



Spicy blistered Asparagus 14.5
with cauliflower and carrots tossed in ginger chillies garlic soy sauce and Thai Basil. Served with coconut mint yogurt (GF)

Crispy Fried Mushroom 13.5
Crispy fried breaded oyster mushroom and onions. Tossed in Thai hot n sour seasoning with Thai basil and fried chillies. Side of creamy Sriracha sauce (GF)

Impossible Potstickers 16.5
panfried potstickers filled with mixture of Impossible meat, cabbage, onions, shiitaki mushroom and ginger. Served over shredded cabbage, pickled chillies and roasted garlic soy sauce.

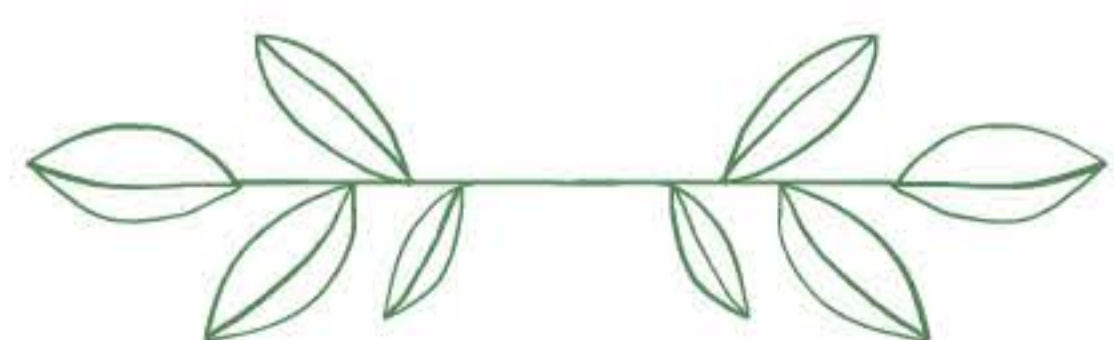
Thai Chopped Salad 16.5
Crispy fried tofu, shredded cabbage, carrots, arugula, onions, green apples, fresh herbs tossed with savory creamy peanut dressing, roasted coconut and crunchy mixed nuts. (GF)

Spicy Glass Noodles & Tofu Salad 17.5
Grilled tofu, Spring onions, celery and clear bean thread noodles tossed in spicy tamarind dressing with fresh herbs. Served over mixed lettuce, tomatoes and cucumber. Topped with cashew nuts (GF)

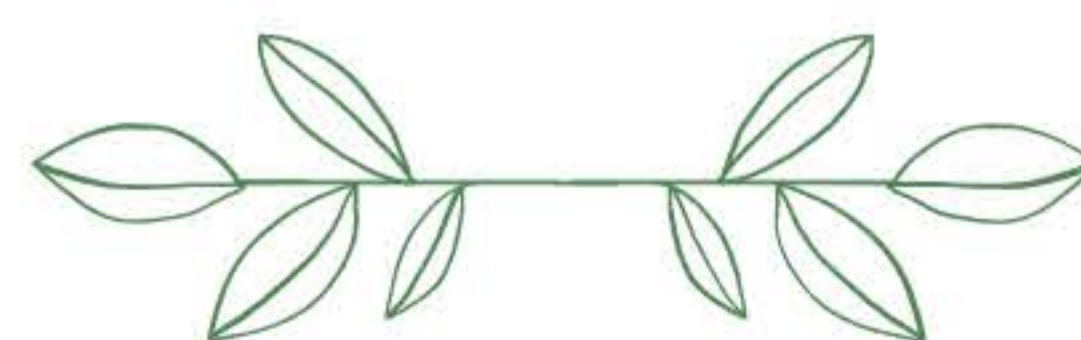
'Impossible' Chick'n Priking Curry 22.5
Impossible chick'n nuggets, fresh asparagus, ginger, shishito peppers and carrots sautéed in spicy red curry. Served with Steamed jasmine rice (gf)

'Beyond' Spicy Kimchi Fried Rice 20.5
Spicy friedrice with house made kimchi, 'Beyond' sausage and onions. Topped with roasted sesame and fresh veggies (GF)

Kid's Chick'n Nuggets 12.5
5 pieces of 'Impossible' Chick'n nuggets with fries. Choice of sweet plum sauce or creamy sriracha, a scoop of coconut ice cream. (GF)
(for kids age 12 or under, Dine-in only)



Sides



Coconut Rice 4.5
jasmine rice cooked with coconut milk and shreaded coconut

Steamed Spinach 8.5
with baby bokchoy and mushroom in tangy soy sauce and sesame oil

Sauteed Cabbage 8.5
with onions and dried chillies in garlic soy sauce