



# Thai Sa-On

Royal Thai Cuisine



Dine In / Take Out / Catering

# Signature Cocktails



**BANGKOK SUNSET**  
spiced rum, mango malibu,  
passionfruit juice, grenadine  
1.5oz 14.00



**LEMONGRASS MOJITO**  
white rum, lemongrass syrup,  
mint, soda  
1.5oz 14.00



**MAI THAI**  
white rum, triple sec, orange &  
pineapple juice, coconut syrup  
1.5oz 14.00



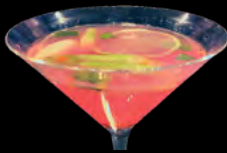
**PAD THAI COCKTAIL**  
tamarind juice, crown royal,  
gingerale  
1oz 8.50



**LYCHEE TWIST**  
vodka, lychee liqueur, strawberry  
juice, soda, lychee jelly  
1.5oz 14.00



**FULL MOON PARTY**  
cointreau, tequila, orange juice,  
lemongrass, basil seeds  
1.5oz 14.00



**TOM YUM COCKTAIL**  
vodka, sour puss, limoncello,  
lemongrass, fresh chilli  
1.25oz 14.00



**PINA COLADA**  
malibu rum, pineapple juice,  
coconut milk  
1.5oz 14.00

# Beer & Highballs

**IMPORT BEER** 8.50

Singha (Thai)

Chang (Thai)

Heineken



**DOMESTIC BEER** 7.00

Big Rock Traditional Ale

Big Rock Honey Brown

**HIGHBALLS** 1oz 7.00

**CEASAR** 8.00

Please ask your server for the wine list.

Corkage fee \$20 per bottle.



# Beverages

**THAI ICED TEA** 6.00

steeped Thai spiced tea sweetened with evaporated milk

**LONGAN ICED TEA** 6.00

longan fruit steeped in brown sugar

**COCONUT JUICE** 6.00

**MANGO OR STRAWBERRY SLUSH** 8.00

add lychee jelly for 1.00

**VIRGIN COCKTAIL** 8.00

a non-alcoholic version of the signature cocktails

**HOT TEA** 2.25

green or jasmine

**FLAVOURED SAN PELLEGRINO** 3.95

ask for available flavours

**PERRIER** 3.95

**JUICE** 5.00

mango, orange, pineapple, passionfruit, or cranberry

**CANNED POP** 2.75

coke, diet coke, sprite, gingerale, iced tea







“Growing up in Bangkok with my mom’s gourmet food was a blessing. Every member of the family always sat together on the floor or at the table eating amazing food which was made traditional Thai style by mom who was such an expert in it. Besides from mom’s cooking, I enjoyed street food, especially from the famous ones that was loved by the locals. As time passed by, the memories about great food and family connections has never faded away, yet I am inspired to create delicious Thai food that I’m in love with. Even if you have had Thai food before, you will find many unique dishes at Pad Thai and Thai Sa-On. The favours that stands out with certain characters, complexity and balance will certainly give you excitement and joy. Tasting is believing. Let me introduce you to the Magic of Thai Cuisine.”  
Cheers!

Patcharin Smith  
Pad Thai Chef / Owner

# AWARDS







# Homemade

*Party of six and over, we include  
18% gratuity*



-  = Mild
-  = Medium
-  = Hot
-  = Vegetarian option
-  = Gluten free option available

Some of the ingredients may not be listed , please inform staff if you have any allergy concern.



# Appetizers

## 1. Crispy Wonton (8)

Ground pork and shrimp wrapped in wonton paper with apple salsa. 14.50

## 2. Money Bag (6)

Steamed pork wrapped in wonton paper drizzled with garlic oil and house soy sauce. 11.95

## 3. Lemongrass Chicken Wings (8-10) 🌿🚫

Fried chicken wings tossed in lemongrass salt & pepper. 14.95

## 4. Chicken Satay (4) 🌶️🚫

Satay style chicken skewers served with peanut sauce. 14.95

## 5. Salad Rolls (4) 🌿🚫

Choice of barbeque chicken or tofu with vegetables and herbs wrapped in rice paper served with house lemon dressing with peanuts. 16.50

## 6. Calamari Crunch(6oz) 🚫

Herb crusted Cuttlefish served with Ginger Turmeric Aioli. 15.95

## 7. Pin Wheel (6)

Chicken dumplings pan fried served with house soy sauce. 13.95

## 8. Signature Shrimp Cake (5) 🌶️🚫

Fried ground shrimp mixed with chili paste, Thai ginger, basil with cucumber tamarind sauce with peanuts. 19.95

## 9. Spring Roll (4) 🌿

Ground chicken, vegetables and vermicelli in spring roll paper served with sweet chilli sauce. 11.95

## 10. Bang Bang Shrimp (8) 🌶️🚫

Thai style salt & chilli prawns served with shrimp cracker. 16.95





## Soup & Salad

20. Tom Yum Goong 🌶️🚫  
Thai creamy style hot and sour soup  
with prawns and mushrooms. 7.95

21. Tom Kha Gai 🌿🚫  
Chicken and mushrooms in coconut milk  
with herbs and Thai ginger. 7.50

22. Green Papaya Salad 🌶️🚫  
Green papaya, prawns, tomatoes  
with lime and chili dressing with  
peanuts. 16.50

## Entrees

24. Lava Pork 🌶️🚫  
Barbeque pork with mixed herbs  
and rice crumbs in lime chili dressing. 20.95

25. Crying Tiger 🌶️🚫  
Pan seared beef with rice crumbs , fresh herbs  
in chilli lime dressing. 22.95

26. Jackie Chan 🌶️🚫  
Jackie Chan's favorite  
Thai style spicy beef salad. 22.95



*The Thai herbs normally used in Thai cooking are ; lemongrass, lime leaves, ginger, galangal, krachai, turmeric, cumin, coriander, and fresh or dry chilli peppers.*



*Salads from North - East Thailand are the most popular street food in Bangkok.*



### 30. Cashew Chicken

Crispy chicken or tofu glazed with sweet chili sauce topped with cashew nuts. 20.95

### 31. Sa-On Omelette

Thai Style omelette with crab meat and ground shrimp. 20.95

### 32. Pandan Chicken

Marinated chicken wrapped with pandan leaves served with sweet chili sauce. 20.95

### 33. Ginger Pork

Stir fried pork with fresh ginger and vegetables. 20.95

### 34. Red Bull

Ground beef or pork stir fried with red chili and turmeric. 22.95

### 35. Garlic and Pepper Prawns

Lightly battered garlic and pepper prawns served on a bed of mixed vegetables. 28.95



### 36. Pad Kra Pow

Spicy basil stir fried in a garlic chili oil with bell peppers. Choice of ground chicken or pork. Thai's favorite! 20.95  
Add crispy fried egg. 5.00

### 37. Mixed Vegetables

Mix vegetable stir fried with mushrooms or peanut sauce. Choice of chicken or tofu. 20.95

### 38. Drunken Prawns

Chef special crispy prawns stir fried with eggplants in smoked chili sauce. 28.95

### 39. Chu Chi Basa

Crispy Basa fillet drizzled with rich red curry sauce on a bed of spinach. 24.95

### 40. Pineapple Fish

Crispy Basa fillet topped with tamarind pineapple sauce. 22.95

### 41. Pla Sa-On

Deep fried whole tilapia served with garlic chili lime dressing 29.95



# Thai Curries

*Our curries are made with coconut milk.  
They are also gluten free and dairy free!*



45. Green Curry 🌶️🌿🚫  
Zucchini, broccoli,  
green beans and peppers.

46. Red Curry 🌶️🌿🚫  
Bamboo, baby corn and peppers.

47. Yellow Curry 🌶️🌿🚫  
Potatoes and pineapple.

48. Masman Curry 🌶️🌿🚫  
Potatoes, onion and peanuts.

49. Panang Curry 🌶️🌿🚫  
Peppers and peanuts on a bed of spinach.

All curries are served  
with your choice of chicken, pork,  
beef or tofu. 22.95  
Choice of prawns 28.95





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## Rice and Extras

Jasmine Rice (16 oz) 3

Coconut Rice (16 oz) 3.75

Thai Spaghetti Noodles 3.50

Plain Roti 3.75

Side Peanut Sauce (4 oz) 2.50

Condiments 75 cents each

Fresh Chili Sriracha

Chili Fish Sauce

Fresh Garlic & Chili in Oil

Fried Garlic & Chili in Oil

Soy Sauce

Party of six & over we include **18%** gratuity

# Noodles and Fried Rice

## 50. Pad Thai

Rice noodles stir-fried with chicken, prawns, tofu, egg, and chives in tamarind sauce. 20.95

## 51. Pad Se Ew

Fresh rice noodles stir-fried with chicken or pork with broccoli and egg. 19.95

## 52. Drunken Noodles

Rice noodles and chicken stir fried in a smoked chili sauce with basil. 20.95



## 53. Noodle Delight

Stir-fried rice noodles with chicken, vegetables topped with peanut sauce. 19.95

## 54. House Special Fried Rice

Fried rice with crab meat, shrimps, fish roe and egg served with chili fish sauce. 22.95



## 55. Original Pork Fried Rice

Pork fried rice with broccoli and eggs. 19.95

## 56. Pineapple Chicken Fried Rice

Chicken fried rice with curry powder, pineapple and cashews. 19.95





# Dessert

Sweet Sticky Rice with Mango 8.50

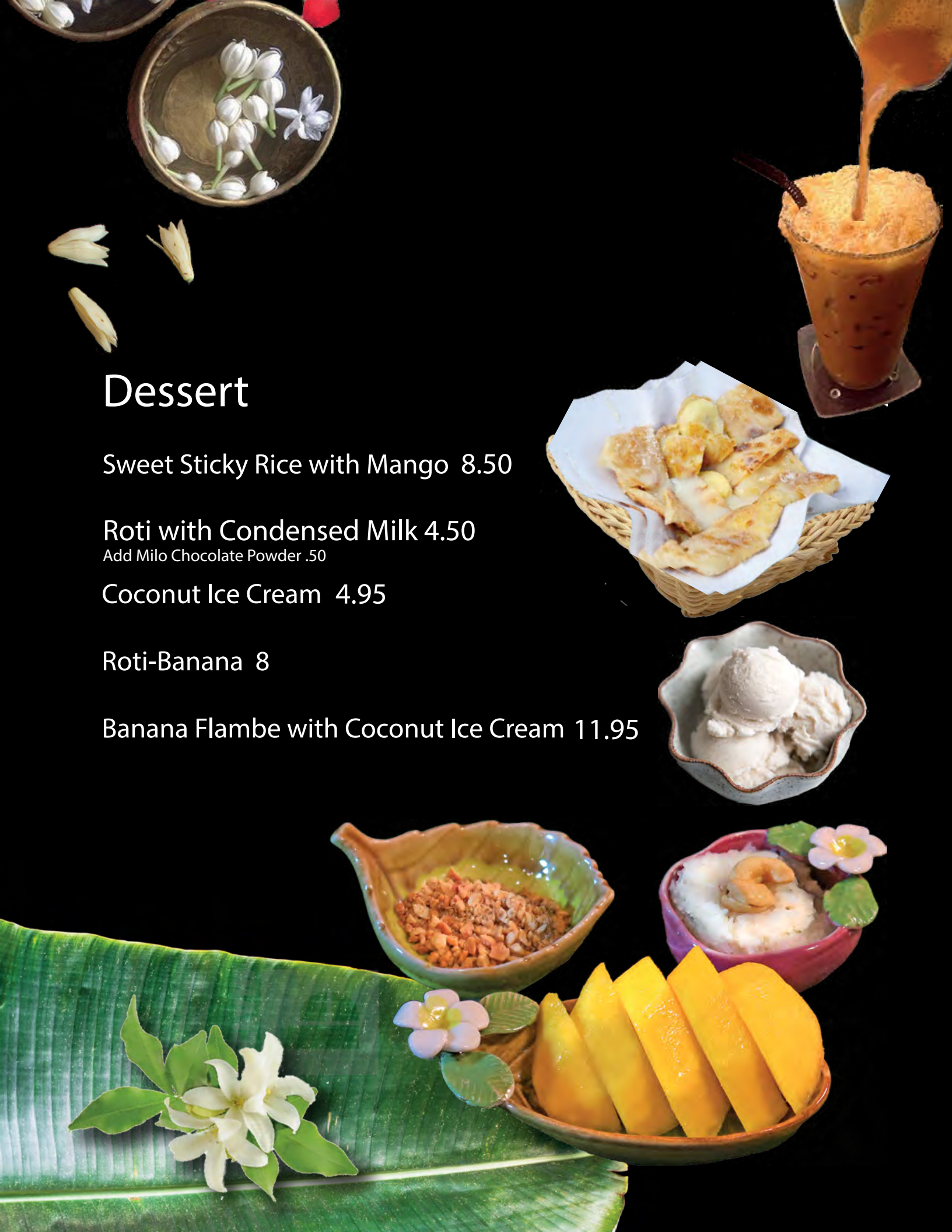
Roti with Condensed Milk 4.50

Add Milo Chocolate Powder .50

Coconut Ice Cream 4.95

Roti-Banana 8

Banana Flambe with Coconut Ice Cream 11.95



Sa-On means so pleased  
that one falls in love with.



9/10 John Gilchrist








Have a Sa-On Dining Experience!



Khob Khun Ka



## Our Story

Established in 1989, Thai Sa-On has been known as one of the best restaurants in the city. Sam Chanhao introduced delicious Thai Food to Calgarians long before it was well known. He also wanted to make everyone feel like a Royal when dining at Thai Sa-On by serving Thai cuisine with fine wines. This made Thai Sa-On become outstanding in the restaurant industry.

Pad Thai Restaurant was launched in 2016, in Mount Pleasant, with the mission to be the best Thai Restaurant in the city. I, Patcharin Smith and my sister, Pornuma Worasuksri feel that we need to bring not just the Imperial Thai Curries but also the Street Food that we love along with Thai dishes that have never been served in the city before. Our signature dishes Drunken Prawns, Chu Chi Basa and Pandan Chicken are some of the dishes that keep people coming back.

Sam and I have been friends for over ten years. He likes my food and I like his wine. The idea to join our strengths in business has always been there. Our businesses also share the same goal of being excellent in our field. With the world moving so fast and Sam is now retiring, we feel honored to be carrying on the legacy of Thai Sa-On.



Thai Sa-On



[www.thai-sa-on.com](http://www.thai-sa-on.com)



351 10 Ave SW  
Calgary AB T2R 0A5



(403) 264-3526



[Thaisaonyyc@gmail.com](mailto:Thaisaonyyc@gmail.com)



Pad Thai



[www.padthaicalgary.com](http://www.padthaicalgary.com)



3106B 4St. NW  
Calgary AB T2M 3A4



(403) 800-0567



[Padthaiyyc@gmail.com](mailto:Padthaiyyc@gmail.com)