

Fried Rice

Your Choice Of:

Vegetables & Tofu	\$12.00
Chicken	\$13.00
Beef	\$14.00
Tiger Shrimp	\$15.00

111. South Thai Fried Rice

Jasmine rice stir fried with yellow curry, kidney beans, green beans, egg, carrots and green onions

112. Basil Fried Rice

Fragrant Jasmine rice fried with fresh basil, garlic, bell peppers, egg and chilli paste

113. Lemongrass Fried Rice

Jasmine rice stir fried with egg, fresh, lemongrass, carrots, green beans, garlic green onions and red shallots

114. Ginger Fried Rice

Jasmine rice stir fried with egg, ground fresh ginger, carrots, green beans and green onions



115. Pineapple Fried Rice \$16.00

Thai Jasmine rice stir fried with egg, shrimp, chicken, fresh pineapple, green onions, raisins and roasted cashews

116. Thai Smoke Shrimp Paste

Fried Rice \$16.00

Stir fried shrimp, crabstick, squid, mussels, green peas, carrots and spring onions in thai shrimp paste sauce

117. Crab Fried Rice

\$16.00

Crab sautéed with garlic, lemongrass, egg, jasmine rice, green peas, carrots

Stir Fried Noodles

Your Choice Of:

Vegetable & Tofu	\$12.00
Chicken	\$13.00
Beef	\$14.00
Tiger Shrimp & Chicken	\$15.00
Tiger Shrimp	\$15.00

121. House Special Pad Thai

Thai rice noodles in lime juice chilli sauce, tamarind & tomato sauce, served with tofu, egg, bean sprouts, roasted peanuts and lime

122. Pad Thai

Thai rice noodles stir fried with egg, tofu, bean sprouts, green onions with lime juice and palm sugar. Sprinkled with roasted peanuts garnished and lime

123. Bangkok Street Style Pad Thai

Thai rice noodles stir fried with egg tofu, bean sprouts and chives in sweet & sour tamarind sauce, palm sugar and lime juice, topped with dry chilli and garnished with peanut and lime

124. Curry Pad Thai

Thai rice noodles sautéed with egg, tofu in yellow curry sauce, bean sprouts, green onions with lime juice and tamarind sauce, topped with peanuts and lime

125. Pad See Ew

Flat rice noodles sautéed in dark soya sauce with egg and Chinese broccoli

126. Pad Woon Sen

Glass noodles stir fried with egg, mushrooms, vegetables, bok choy and green onions



127. Chaing Mai Noodles

Egg noodles, stir fried with sweet basil, green onions, fresh Thai chilli, bean sprouts with touch of yellow curry, garnished with roasted peanuts

128. Thai Spicy Noodles

Stir fried with sweet peppers, Holly basil leaves, garlic and fresh chilli, topped on Thai flat rice noodles

129. Peanut Noodles

Rice noodles sautéed with garlic, egg, bean sprouts, soya sauce and fish sauce, tossed with roasted peanuts

130. Spicy Basil Pad Thai

Thai rice noodle stir fried with egg, tofu, bean sprouts, green onions with spicy chilli sauce, basil leaves and roasted peanut

131. Drunken Noodle

Fresh flat rice noodle stir-fried with mushroom, sweet peppers, onion, green beans, fresh chilli and basil leaves in spicy basil sauce

132. Seafood Noodle

\$16.00

Stir fried shrimp, squid, crabstick, mussels and Chinese broccoli with oyster sauce on top of flat rice noodles



Dessert

Deep Fried Banana with

Chocolate Sauce

\$4.95

Mango Coconut Sticky Rice

\$7.95

Cheese Cake

\$4.95

Chinese Style

140. Lemon Chicken	\$14.00
141. Black Bean Sauce with Chicken	\$13.00
142. Black Bean Sauce with Beef	\$14.00

143. Szechuan Chicken OR Chili Chicken

\$13.00

144. Szechuan Beef OR Chili Beef

\$14.00

145. Chicken Chow Mein (Soft or Crispy Noodles)

\$13.00

146. Beef Chow Mein (Soft or Crispy Noodles)

\$14.00

147. Cantonese Chow Mein (Tiger Shrimp, Chicken, Squid, B.B.Q Pork)

\$15.00

148. Fried Rice Noodle with Beef and Bean Sprout

\$14.00

149. Fried Egg Noodle with Bean Sprout in Soy Sauce

\$10.00

150. Shanghai Noodle (Tiger Shrimp & Chicken)

\$15.00

151. Singapore Noodle (Rice Vermicelli, Shrimp & Chicken with Yellow Curry)

\$15.00

152. B.B.Q Pork Fried Rice

\$12.00

153. Chicken OR Beef OR Vegetable Fried Rice

\$12.00

154. Malaysian Fried Rice (Bacon, B.B.Q. Pork)

\$13.00

155. Shrimp Fried Rice

\$15.00



Lunch Special

Mon-Fri 11:00 am - 3:00 pm (Except Holiday)

(No Discount - No Substitutions)

Add Lunch Soup \$2.00 Add one Spring Roll \$2.00

Served with daily soup, veggie spring roll and steamed rice, a choice of

* Chicken OR Vegetable Tofu

\$10.95

* Beef

\$11.95

* Chicken and Shrimp (For Noodles Only)

\$12.95

* Tiger Shrimp

\$12.95

L1. House Pad Thai

L2. Pad Thai

L3. Bangkok Street Style Pad Thai

L4. Curry Pad Thai

L5. Thai Spicy Noodle

L6. Pad See Ew

L7. Peanut Noodle

L8. Chaing Mai Noodle

L9. South Thai Fried Rice

L10. Spicy Basil fried Rice

L11. Lemongrass Fried Rice

L12. Ginger Fried Rice

L13. Thai Spicy Basil

L14. Thai Lemongrass

L15. Thai Ginger

L16. Thai Garlic

L17. Thai Wok Curry

L18. Thai Peanut Sauce

L19. Thai Pepper

L20. Thai Sautéed

L21. Sweet & Sour Chicken

L22. Thai Green Curry

L23. Red Curry

L24. Golden Curry

L25. Crispy Beef Strips OR Chicken

L26. Orange Cashew Nut

L27. Drunken Noodle

L28. Spicy Basil Pad Thai

Vegetarian

L30. Mix Vegetables

L31. Spicy Eggplant

L32. Spicy Basil Tofu

L33. Orange Cashew Nut Tofu

L34. Garlic Bok Choy

L35. Garlic Broccoli

L36. Orange Cashew Eggplant

Family Dinner Special

(Take Out Only - No Discount - No Substitutions)

Dinner for Two

\$31.95

2 Veggie Spring Rolls

Mango Salad

1 Lemongrass Chicken

Pad Thai Chicken

Dinner for Three

\$47.95

3 Veggie Spring Rolls

1 Thai Dumplings

1 Orange Cashew Nuts Chicken

1 Spicy Basil Beef

Pad Thai Chicken

Dinner for Four

\$59.95

4 Veggie Spring Rolls

Mango Salad

Ginger Beef

1 Red Curry Chicken

Mix Vegetable

Pad Thai Chicken

Dinner for Five

\$82.95

5 Veggie Spring Rolls

1 Thai Dumplings

Ginger Beef

1 Peanut Sauce Chicken

1 Orange Cashew Chicken

Mix Vegetable

Pad Thai Chicken

Steam Rice (L)

Lily's Special Dinner

For Families \$108.95

6 Veggie Spring Roll

1 Thai Dumpling

1 Red Curry Chicken

Mix Vegetable

1 House Pad Thai Chicken

Mango Salad

1 Spicy Basil Beef

Lemon Chicken

1 South Thai Fried Rice Beef

Side Order

Jasmine Steam Rice	\$2.00
Coconut Sticky Rice	\$2.50
Peanut Sauce	\$2.50
Steamed Egg Noodle	\$2.50
Steamed Thai Rice Noodle	\$2.50
Chicken or Beef or Veggie	\$3.00
(add to the dish)	
Tiger Shrimp (3)	\$5.00
(add to the dish)	

1 Mild Spicy 2 Medium Spicy

The Original

Lily

THAI CUISINE



Take Out Menu

10% DISCOUNT

ON PICK UP ORDER (CASH ONLY)

(Not including combos)

www.lilythai.ca Licensed L.L.B.O.

905.702.1688

115 Main St. South, Downtown Georgetown

BUSINESS HOURS



Mon-Fri 11 am - 10 pm

Sat 3 pm - 10 pm

Sun 4 pm - 9 pm



905.702.1688

115 Main St. South,
Downtown Georgetown, ON.

905.874.1688

15 Ashby Field Road,
Brampton, ON.

*All sauces may contain traces of peanuts. *Prices subjected to change without notice.

Appetizer

- 1. Cold Chicken Salad Roll (1) \$3.00**
Chicken, basil, bean sprout, wrapped in soft rice paper with hoisin sauce and peanut dip
- 2. Cold Peanut Beef Roll (1) \$3.00**
Grilled beef, basil, bean sprout, wrapped in soft rice paper with hoisin sauce and peanut dip
- 3. Cold Mango Roll (1) \$3.00**
Mango and vegetable wrapped in soft rice paper with hoisin sauce and peanut dip
- 4. Cold Shrimp Roll (1) \$3.00**
Tiger shrimp, basil, bean sprout, wrapped in soft rice paper with hoisin sauce and peanut dip
- 5. Thai Spring Roll (2) \$5.00**
Mixture of glass noodles, chicken, cabbage, taro, black mushroom, carrot and onions, wrapped in crispy Thai pastry. Served with Thai sweet chilli garlic sauce
- 6. Thai Vegetarian Spring Roll (2) \$5.00**
Mixture of glass noodles, cabbage, taro, black mushroom, carrot and onions, wrapped in crispy Thai pastry. Served with Thai sweet chilli garlic sauce
- 7. Vietnamese Spring Roll (2) \$6.00**
Shrimp and chicken mixed with taro, cabbage noodles, black mushroom, onions, carrot, wrapped in crispy rice paper
- 8. Shrimp Roll (4) \$12.00**
Tiger shrimp seasoned and chicken with garlic and black pepper, wrapped in crispy spring roll paper with sweet chilli sauce
- 9. Satay Chicken (4) \$11.00**
Four skewers of marinated grilled chicken, served with peanut sauce
- 10. Satay Beef (4) \$12.00**
Four skewers of marinated grilled beef, served with peanut sauce
- 11. Tiger Shrimp Satay (3) \$13.00**
Three skewers of marinated grilled tiger shrimp with a lemongrass glaze and pineapple served with peanut sauce
- 12. Calamari \$11.00**
Tantalizing, tender slices of squid coated with special Thai spices and served with house sauce
- 13. Shrimp Chips \$6.00**
Crispy Thai chips served with peanut sauce
- 14. Fried Wonton (16) \$8.00**
Crispy golden pouches with a touch of chicken. Served with Thai sweet chilli Sauce
- 15. Bangkok Chicken Wings (12) \$11.00**
Chicken wings marinated in lime juice, ginger, garlic and soya sauce, then deep fried to perfection. Served with Thai sauce or spicy sauce
- 16. Thai Dumpling (16) \$12.00**
Chicken seasoned with green onion and black pepper, wrapped in wonton pastry. Served with hot peanut sauce
- 17. Coconut Tiger Shrimp (6) \$13.00**
Tiger shrimp coated in shredded coconut batter, deep fried. Served with Thai sauce
- 18. Spring Roll Platter \$20.00**
Vietnamese spring roll (2), shrimp roll (2), Thai spring roll (2), cold chicken roll (2)
- 19. Thai Platter \$20.00**
Thai spring roll (2), calamari, chicken satay (2), beef satay (2), shrimp rolls (2) and shrimp chips
- 20. Steamed Mussels (8) \$12.00**
Steamed green shell mussels topped with your choice of spicy basil or black bean sauce

Salad

- 21. Fresh Mango Salad \$9.00**
Fresh chopped green mango tossed with onions, sweet pepper, mints leaves, coriander, shallots, lime juice and topped with roasted cashew nuts
- 22. Vegetarian Pineapple Salad \$10.00**
Fresh sweet pineapple tossed with red onions, sweet peppers, mint leaves, coriander, lime juice and cashewnuts
- 23. Grilled Beef Salad \$12.00**
Grilled tender beef, tossed with red onions dry shallots, sweet peppers, mint leaves, coriander
- 24. Squid Salad \$12.00**
Grilled squid tossed with mango, mint leaves, red & green peppers, shrimp paste and lime juice

Soup

- 31. Curry Pumpkin Soup \$6.00**
A sweet & spicy blend with a hint of basil, garlic, chilli and the rich flavor of coconut milk curry
- 32. Thai Lemongrass Soup (Tom Yum) \$6.00**
Chicken OR Vegetable \$6.00 Shrimp \$7.00
Rich chicken broth combined with lemongrass, kaffir lime leaves, galangal, tamarind, fresh chilli, tomatoes and white mushrooms
- 33. Thai Coconut Soup \$6.00**
Chicken OR Vegetable \$6.00 Shrimp \$7.00
A rich coconut milk with lemongrass kaffir leaves, galangal, palm sugar



- 25. Shrimp Salad \$13.00**
Tiger shrimp tossed with red onions, cherry tomatoes, green leaf lettuce, mint leaves, sweet peppers and dry shallots in thai dressing
- 26. Glass Noodle Salad \$13.00**
Warm glass noodles tossed with tiger shrimp, red onions, sweet peppers, mint leaves, coriander, lime juice and chilli paste
- 27. Roast Duck Salad \$14.00**
Succulent smoked duck crowning a bed of mixed spring greens, lychee, cherry tomatoes, sweet bell pepper, fried red onions, mint leaves served with house dressing



- 34. Thai Hot & Sour Soup \$6.00**
Tofu, bamboo shoots, black mushrooms, egg and Thai chilli
- 35. Thai Wonton Soup \$6.00**
Chicken dumpling with mixed vegetables in chicken broth

Curry

Your Choice Of:

Vegetables & Tofu	\$14.00
Chicken	\$15.00
Beef	\$16.00
Tiger Shrimp <i>OR</i> Seafood	\$18.00
Fish (Red Snapper)	\$22.00



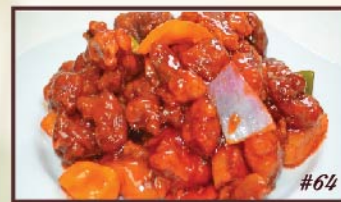
Lamb, Duck, Fish, Seafood

- 44. Lamb Curry \$22.00**
Tender marinated grilled New Zealand Lamb, slow cooked in thick curry Masaman, coconut milk, sweet yam, potato, taro and lime leaves
- 45. Roasted Curry Duck \$22.00**
De boned roasted smoked duck in Thai curry with coconut milk, raisin, lychee and sweet basil
- 46. Roasted Ginger Duck \$22.00**
De boned roasted smoked duck sautéed in shredded ginger, mushrooms, sweet red and green peppers, carrots, green onions and garlic sauce
- 47. Tamarind Duck \$22.00**
Deboned roasted smoked duck in Thai tamarind ginger sauce served with steamed chinese broccoli
- 48. Spicy Seafood \$17.00**
Tiger shrimp, mussels, crab stick, squid, and Thai sauce with eggplant, bamboo shoots, long beans, sweet bell peppers and basil
- 49. Spicy Basil Fish \$22.00**
Pan fried fillet red snapper topped with fresh basil, white mushrooms, fresh chilli, onions and bell peppers
- 50. Thai Sweet & Sour Fish \$22.00**
Pan fried red snapper with sweet tamarind, ginger, cherry tomatoes, roasted chilli and spring onions
- 51. Peanut Sauce Fish \$22.00**
Pan fried red snapper in thick red cury coconut milk, peanut sauce, tamarind and kaffir lime leaves



House Specialty

- 60. Crispy Beef Strips *OR* Chicken \$13.00**
Lightly breaded beef strips with shredded bell peppers and onions in honey garlic sauce
- 61. BBQ Beef (4 pcs) \$18.00**
Tender back ribs marinated in lemongrass, garlic, honey, lime juice, red wine, black pepper and special Thai spices gently grilled
- 62. Marinated Grill Chicken \$18.00**
Marinated chicken breast in garlic and Thai spices gently grilled, served with green salad and sweet chilli sauce
- 63. Thai General Tao Chicken \$14.00**
Deep fried chicken with sweet bell peppers, onions in tamarind, tomato chilli sauce and lime juice
- 64. Sweet & Sour \$13.00**
Chicken \$13.00 Shrimp \$16.00
Choice of bread chicken or tiger shrimp with bell peppers, onions and fresh pineapple in sweet and sour sauce



Vietnamese - Pho

- 70. Pho Tai – Beef \$11.00**
Thinly sliced beef and rice noodles in broth
- 71. Pho Ga – Chicken \$10.00**
Tender chicken pieces and rice noodles, bok choy, mushroom and bean sprout in chicken broth
- 72. Pho Wonton \$10.00**
Chicken wonton dumplings with rice noodle, bok choy, mushroom and bean sprout in chicken broth
- 73. Pho Shrimp \$12.00**
Tiger Shrimp, vegetable and rice noodles in broth

Serve with steamed rice or coconut sticky rice

Stir Fried

Your Choice Of:

Vegetable & Tofu	\$12.00
Chicken	\$13.00
Beef	\$14.00
Tiger Shrimp	\$16.00

- 80. Spicy Basil \$12.00**
Stir fried in red chilli, garlic sauce with sweet bell peppers with touch of holly basil
- 81. Garlic Sauce \$12.00**
Sauteed with garlic, black pepper, soya sauce, oyster sauce and green onions topped on small crispy rice noodle
- 82. Thai Lemongrass \$12.00**
Fresh ground lemongrass stir fried with thai chilli paste bell peppers and green onions
- 83. Thai Gingers \$12.00**
Shredded fresh ginger stir fried with garlic white mushrooms, bell peppers, carrots, broccoli and green onions
- 84. Thai Pepper \$12.00**
Sauteed with sweet bell peppers and green onion in black pepper sauce
- 85. Thick Curry Peanut Sauce \$12.00**
Sauteed in a thick red curry, coconut milk, peanut sauce, tamarind and kaffir lime leaves
- 86. Thai Wok Curry \$12.00**
Sauteed with peppers, onions and yellow curry and chef's special sauce
- 87. Thai Sauteed \$12.00**
Tossed in hot peanut sauce on top of crispy rice noodle
- 88. Oyster Sauce \$12.00**
Stir fried in oyster sauce with red wine and fresh oyster mushrooms, sweet bell peppers and spring onions



Your Choice Of:

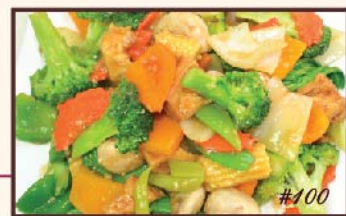
Chicken	\$14.00
Beef	\$15.00
Tiger Shrimp	\$17.00

- 90. Mix Vegetable \$12.00**
Stir fried with beans, carrot, mushroom, broccoli, tofu, celery, baby corn and bok choy
- 91. Canadian Broccoli *OR* Chinese Broccoli \$12.00**
Sauteed in garlic oyster sauce, spring onions, carrots and Canadian broccoli or Chinese broccoli
- 92. Thai Spicy Eggplant \$12.00**
Roasted eggplants sauteed in garlic sauce, fresh Thai chilli, green onions, tofu, broccoli bell peppers and basil leaves

Your Choice Of:

Vegetable & Tofu <i>OR</i> Tofu <i>OR</i> Eggplant	\$13.00
Chicken	\$14.00
Beef	\$15.00
Tiger Shrimp	\$17.00

- 93. Orange Cashew Nut \$12.00**
Sauteed in chilli paste, garlic, orange juice with sweet bell peppers, onion, jack fruit and roasted cashew nuts
- 94. Mango Sauce \$12.00**
Stir fried with slices of fresh mango and lychee, sweet bell pepper onions in a rich mango sauce and roasted cashew nut



Vegetables

- 100. Mixed Vegetables \$12.00**
Stir fried green beans, mushrooms, celery, broccoli, carrots, tofu, baby corn and bok choy
- 101. Thai Spicy Eggplant (Pad Makheur) \$12.00**
Roasted eggplants sautéed in garlic sauce, fresh Thai chilli, green onions, tofu, sweet bell peppers, and basil leaves
- 102. Sweet & Sour Tofu (Tofu Preow Waan) \$12.00**
Sweet pineapple, tofu, cherry tomatoes and sweet peppers, stir fried with chilli, garlic, lime juice and green onions
- 103. Bok Choy or Canadian Broccoli in Garlic Sauce \$12.00**
Stir fried Shanghai bok choy or Canadian broccoli in garlic sauce
- 104. Chinese Broccoli with Oyster Mushroom (Pad Kana) \$14.00**
Stir fried Chinese broccoli, tofu and oyster mushrooms in garlic oyster sauce
- 105. Spicy Asparagus (Seasonal) (Pad Nomai Sod) \$14.00**
Stir fried asparagus with garlic, chilli, tofu and mushrooms