

# CHANG NOI'S

Authentic Thai Cuisine

Where the locals dine...and the visitors find



WELCOME TO

## Chang Noi's Authentic Thai Cuisine

ร้านอาหารไทย “ช้างน้อย”

“CHANG” means **ELEPHANT** and  
“NOI” means **BABY** or **LITTLE**

Therefore “CHANG NOI” is **LITTLE ELEPHANT**

Elephant is believed to be the Honored and Lucky Animal of the Great King and his Warriors In Thai History and Culture for hundreds of years

The Image of White Elephant was the symbol on the Thai National flag during 1855-1916

Elephant was also served as the Royal Transportation of the Kings and the royal family members

Elephant is still used in several significant national ceremonies these days

We named our restaurant “Chang Noi’s” by two main reasons; We would like to be a transportation taking you to know more about Thailand starting from the food along with cultures and we would like to help saving and nurturing Our HONOURED and LUCKY animal

Chang Noi's Authentic Thai Cuisine was born and has been nurtured by the passion of our Chang Noi's Family who enjoys good foods with good friends since October 23rd, 2009



Simply look for the “Thai Select” logo from  
**Royal Thai Government**

*“This seal of approval. “Thai Select” certified that not only the food, but also the hospitality with a famous Thai smile and the atmosphere of the restaurant. It’s not just a meal; it’s a journey into Thai Culture”*






— Message from  
Director of Thai Trade, Toronto, Canada



# OUR NEW TASTE BUD STORY

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Please inform our serving staff of your preferred level of spiciness!

	Mild
	Medium
	Spicy
	Burning Tongue
	Passport to Thailand

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Please inform our serving crew for your allergy, special dietary and your preference of Gluten Free or Vegan. Most of the dishes can be prepared in different gluten free and vegan styles.



Chang Noi's Signatures

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Chang Noi's Family Recipe

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Gluten Free Option  
Available Upon Request

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Vegan Option  
Available Upon Request

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All Recipes - No MSG  
Added in Cooking

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We are happy to adjust it at our best for your timeless dining experience. Please note that when ingredients are handled in the same kitchen it is impossible for us to guarantee that your dish will be 100% allergen-free



## Celebrating Special

\$47.00 (Dine-in Only)

### ***A Choice of Appetizer or Salad (small)***

"GOONG HOR" Crispy Shrimp Rolls

"PLA MUEK TOD" Golden Calamari

"YUM SUP PA ROD" Pineapple Salad

"YUM APPLE" Apple Salad

### ***A Choice of Soup (small)***

"TOM YUM GOONG" Lemon Grass Soup with Tiger Shrimps

"TOM KHA GOONG" Coconut Galangal Soup with Tiger Shrimps

### ***A Choice of Entrée***

Select **ONE** item from Entrée, Noodle or Curry  
(Excluded Fish Dishes)

### ***A Choice of Dessert***

"KAOW NHEOW I-TIM" Home-style creamy sticky rice with  
a scoop of your favorite ice cream

"I-TIM SAM NANG FA"

THREE ANGELS: 3 scoops of your favorite ice cream

### ***A Choice of Wine (6oz)***

Magician by Reif Estate Winery | Merlot by Konzelman  
Pinot Grigio French Cross by Peller  
Chardonnay Steel by Reif Estate Winery

## Dinner Special

\$30.00 (Dine-in Only)

### ***A Choice of Appetizer or Salad (small)***

"POH PIA TOD" Crispy Spring Roll

"GUAY TIAO LUI SUAN" Garden Salad Roll

"YUM MA MUANG" Mango Salad

"SOM TAM THAI" Green Papaya Salad

### ***A Choice of Soup (small)***

"TOM YUM GAI" Lemon Grass Soup with Chicken

"THAI SZECHUAN SOUP" Hot and Sour Soup

"TOM KHA GAI" Coconut Galangal Soup with Chicken

### ***A Choice of Entrée***

Select **ONE** item from Entrée, Noodle or Curry  
(Excluded Shrimp/Seafood/Sizzling Curry)

*Upgrade to Shrimp/Royal Pad Thai (add \$4.00),  
Seafood Madness (add \$9.00), Sizzling Curry (add \$6.00)*

### ***A Choice of Dessert***

"KAOW NHEOW I-TIM" Home-style creamy sticky rice with  
a scoop of your favorite ice cream

"I-TIM" ONE scoop of your favorite ice cream

### ***A Choice of Beverage***

Coffee | Tea | Soft Drink | Juice





## APPETIZERS (*khong tann len*)

**A1 CHANG NOI'S JAI YAI | Chang Noi's Celebration** **\$35.99**

*GREAT FOR PARTY OF FOUR*

*Served with Homemade Peanut Sauce and Sweet & Chili Sauce*

Our celebrating experience "Chang Noi's would love to serve you, the assembly of Garden Salad Rolls(4), Spring Rolls(4), Shrimp Rolls (4), and Calamari (8)



**A2 KAO GRIAP GOONG | Shrimp Chips** **\$10.49**

*Served with House Special peanut sauce*

Thai Tasty Crispy Shrimp Chips

**A3 POH PIA TOD | Spring Rolls (4)** **\$8.49**

*Served with our Signature "Sweet and Chilli sauce"*

Delicate wheat pastry rolling to stuff tasty seasoned by stir-frying fungi, white onion, bamboo shoot, green onion, cabbage, carrot and glass noodle, then deep fried them until turning golden and perfect crispy

**A4 GUAY TIAO LUI SUAN | Chang Noi's Garden Salad Rolls** **\$8.49**  
**6 pc (3 rolls) \$12.49**

*Served with our Signature "Chilli sauce or Homemade Peanut Sauce"*

Delicate rice paper wrapped with seasoned carrot, bean sprout, mint, finely sliced egg sheet, shitake mushroom, and tofu

**A5 SA TAY | Marinated Skewers**

	<b>Chicken (4) \$12.99</b>
	<b>Beef (4) \$13.99</b>
	<b>Shrimp (4) \$14.99</b>

*Served with tasty Peanut Sauce and Cucumber Mini Salad*

Marinated skewers slowly grilled with seasoning coconut milk

**\*\*It truly takes time to prepare approximately 20 minutes\***

**A6 GOONG HOR | Jumbo Shrimp Rolls (6)** **\$13.99**

*Served with our Signature "Sweet and Chilli sauce"*

Seasoned tiger shrimp with home-made delicate ground garlic and black pepper wrapped in wheat pastry and deep fried them until turning golden brown with perfect crispy!

**A7 PLA MUEK TOD | Calamari** **\$14.99**

*Served with our Signature "Crunchy Peanut Sweet and Chilli sauce"*

Tasty, mildly Salty and Golden crispy deep-fried calamari hanging around with curry salad

**A8 PEEK GAI TOD | Elephant Chicken wings (1lb)** **\$14.99**

Perfectly house special coated Deep fried chicken wings sautéed with

Unforgettable orange zest House Sauce. Recommended to try it on the easy dining day!

**\*\*It truly takes time to prepare\*\***



Gluten Free



Chang Noi's Signatures



Vegan Option Available



Chang Noi's Family Recipe

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## SALADS (*yum*)

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**SL1 YUM MA MUANG | Mango Salad**  **\$14.95**

Fresh julienne cut Mango, in-house ground roasted peanut, red onion, mint, coriander, red sweet pepper tossed in special house dressing & garnished with roasted cashews

**SL2 YUM APPLE | Apple Salad**  **\$12.95**

Fresh julienne cut green apple, in-house ground roasted peanut, red onion, mint, coriander, red sweet pepper tossed in special house dressing & garnished with roasted cashews

**SL3 YUM SUP PA ROD | Pineapple Salad**  **\$13.95**

Fresh cut pineapple, in-house ground roasted peanut, red onion, mint, coriander, red sweet pepper tossed in special house dressing & garnished with roasted cashews

**SL4 SOM TAM THAI | Green Papaya Salad**  **\$13.95**

*Go YUMMY with Sticky Rice and Grilled Chicken~ see detail at Entrée and Sides*

Green papaya mixed with tomato, long bean, fresh Thai chili, dried shrimp, roasted ground peanut, garlic, and lime juice till rounding to the taste of spicy, sour and sweet

**SL5 NAM TOK | Authentic Spicy Warm Salad**  **\$17.99**

*Grilled Beef/Grilled Pork/Crispy Chicken Spicy Salad (Nuer /Mhoo/Gai Tod Nam Tok)*

Delicate slices of grilled tender Beef or Pork or Crispy Chicken tossed with red onion, mint, coriander, red sweet pepper kicked up with roasted sticky rice powder, sweet chili **shrimp paste** and dried hand-ground dried Thai red chili, finished with fresh lime juice

**SL6 LAAB GAI | Herb&Spice Chicken Salad**  **\$17.99**

Minced Chicken pan tossed with red onion, spring onions, mint, coriander, red sweet pepper, ground roasted sticky rice powder, sweet chili, **shrimp paste** and chilies, dressed with fresh lime juice

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## SOUP (*nam gaeng*)

Lovely to share for two people

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**SP1 TOM YUM | Lemongrass Soup with Chicken** *with Chicken* **\$11.45**

*with Tiger Shrimp* **\$14.95**

Special Chili **Shrimp Paste** broth blended with exotic spices, mushrooms, fresh lemon grass & kaffir lime leaves

**SP2 TOM KHA GAI | Coconut Galangal Soup with Chicken** 

*with Chicken* **\$11.45**

*with Tiger Shrimp* **\$14.95**

Coconut milk traditionally cooked with galangal and tender chicken or shrimp


**SP3 THAI-SZECHUAN SOUP | Hot & Sour Soup** **\$11.45**

Winter Grab! Soup it up our HOT and Sour Soup with bamboo shoot, tofu, egg, and fungi

**SP4 GIAW NAM GOONG | Wonton Soup** **\$13.95**

House chicken broth soup with seasoned shrimp & minced chicken Wonton and Baby Bok Choy garnished with green onion and home-made garlic oil

**SP5 GAENG JUED WOON SEN | Glass Noodle Soup** *with Chicken*  **\$11.45**

*with Veggie*  **\$11.45**

House clear chicken broth soup Glass Noodle with tender chicken, broccoli, carrot or mixed vegetables, diced tofu and garnished with green onion and garlic oil



## ENTRÉE (*jan lak*)

Thais always have the entrées with different kinds of prepared rice and will put every entrée in the middle of the table to share for variety of the meal.

**E1 PAD MA MUANG HIMMAPAN** | Cashew Nut *with Chicken* \$17.99  
*with Tiger Shrimp* \$21.99

Tender chicken/Tiger Shrimps stir-fried with cashew nut, oranges, sweet red and green pepper, **shrimp paste** in the special house sauce

**E2 PAD KHING** | Stir-Fried Ginger *with Chicken/Pork* \$17.99  
*with Beef* \$19.99  
*with Tiger Shrimp* \$21.99

Tender Chicken/Pork/Beef or Tiger Shrimp stir-fried with garlic, finely julienned ginger, white onion, fungi, and green onion in the special house sauce, spiced up with black pepper and lighten up with our house white wine

**E3 PAD KRA PAO** | Spicy Basil *with Chicken/Pork* \$17.99  
*with Beef* \$19.99  
*with Tiger Shrimp* \$21.99

Tender Chicken/Pork/Beef/ or Tiger Shrimp stir-fried with garlic, sweet red and green pepper, white onion, Thai sweet basil in the aromatic and unforgettable house sauce

**E4 NUER PAD NAM MUN HOY** | Oyster Beef \$19.99


Sliced Tender Beef stir-fried with garlic, white mushroom, green onion in the special house oyster sauce with tiny pinch of black pepper and lightened up with house white wine

**E5 MA KHAM** | Tamarind  *with Beef* \$19.99  
*with Tiger Shrimp* \$21.99

Special coated deep-fried Crispy-out but Tender-in Beef or Tiger Shrimp caramelized coated with House Tamarind Sauce in companion with white onion and green onion, final touch topped with crispy sweet red onion

**E6 PAD KRA TIAM** | Garlic *with Pork/Chicken* \$17.99  
*with Tiger Shrimp* \$21.99

Sautéed sliced Chicken or Pork or coated deep fired crispy Tiger Shrimp with garlic and ground black pepper nestled with diced cucumber

**E7 MA MUANG** | Mango  *with Chicken* \$17.99  
*with Tiger Shrimp* \$21.99

Tender chicken breast stir-fried with fresh diced mango, white onion, sweet red and green peppers, and green onion in the special house tangy sauce

**E8 MHOO MA NAO** | Spicy Lemon Pork \$17.99

Tender sliced pork hand tossed with mint, coriander, red onion, sweet chili shrimp paste sweet red pepper, lemongrass in tangy gentle spicy lemon juice dressing garnished with cucumber and a piece of lime

**E9 NUER YANG** | Thai Marinated Grilled Beef  \$19.99

House marinated tender beef on pan grill garnished with Thai pickled sliced carrot served with special house dipping sauce

**E10 CHANG NOI'S GAI YANG** | Thai Grilled Chicken \$21.99

Traditionally grilled marinated whole tender chicken breast garnished with Thai pickled sliced carrot served with Chef's sweet&chili dipping sauce

**\*\*It truly takes time to prepare\*\***

**E11 PAD PRIK GAENG** | Sizzling Herbal Spicy Curry *Pork or Beef*  \$23.99

*Amazingly served on hot sizzling plate!*

Authentically herbal and tropical aromatic stir-fried Pork/Beef with red curry paste, long bean, bamboo shoot, white onion, red and green sweet peppers, chiffonade lime leaves, fresh ginger finger root and young green pepper corn



## CURRY (gaeng)

<b>CR1 GAENG KIAO WAN</b>   Green Curry <b>G</b>	<i>with Chicken/Pork</i>	<b>\$16.99</b>
	<i>with Beef</i>	<b>\$18.99</b>
	<i>with Tiger Shrimp</i>	<b>\$21.99</b>

Tender Chicken, Pork/Beef or Tiger Shrimp and bamboo shoot, green pea in a Blend of green curry and Garnished with sweet basil

<b>CR2 GAENG KA REE</b>   Yellow Curry <b>G</b>	<i>with Chicken/Pork</i>	<b>\$16.99</b>
	<i>with Beef</i>	<b>\$18.99</b>
	<i>with Tiger Shrimp</i>	<b>\$21.99</b>

Tender Chicken/Pork/Beef or Tiger Shrimp, potato, white onion in a Blend of yellow curry and garnished with spring onion and red onion for Perfect Appetite!

<b>CR3 GAENG DANG MA MUANG</b>   Mango Curry <b>G</b>	<i>with Chicken/Pork</i>	<b>\$17.99</b>
	<i>with Tiger Shrimp</i>	<b>\$22.99</b>

Tender Chicken or Tiger Shrimp, diced fresh cut mango gently sit in the our aromatic red curry

<b>CR4 GAENG DANG SUPPAROD</b>   Pineapple Curry <b>G</b>	<i>with Chicken/Pork</i>	<b>\$17.99</b>
	<i>with Tiger Shrimp</i>	<b>\$22.99</b>

Tender Chicken or Tiger Shrimp, fresh cut Pineapple gently sit in the our aromatic red curry

<b>CR5 GAENG DANG</b>   Red Curry <b>G</b>	<i>with Chicken/Pork</i>	<b>\$16.99</b>
	<i>with Beef</i>	<b>\$18.99</b>
	<i>with Tiger Shrimp</i>	<b>\$21.99</b>

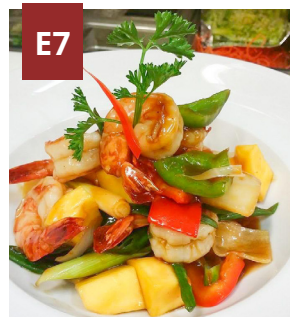
Tender Chicken or Pork or Beef or Tiger Shrimp, bamboo shoot, green pea in a Blend of red curry and Garnished with sweet basil

<b>CR6 GAENG PANANG</b>   Thick Red Curry <b>G</b>	<i>with Chicken/Pork</i>	<b>\$18.99</b>
	<i>with Beef</i>	<b>\$19.99</b>

Tender chicken /Pork /Beef in red curry with homemade peanut sauce garnished with finely chiffonade lime leaves

<b>CR7 CHU CHEE GOONG</b>   Red Curry Coconut Tiger Shrimp <b>G</b>	<b>\$21.99</b>
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Tiger shrimp gently hidden in aromatic red curry blended with house peanut sauce beautifully garnished with finely chiffonade lime leaves



Gluten Free



Chang Noi's Signatures



Vegan Option Available



Chang Noi's Family Recipe

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## NOODLES (*guay tiew*)



**ND1 PAD THAI**  
Stir Fried Rice Noodle  
**\$16.99**

Thailand's most popular stir-fried **rice noodle** with **both chicken and tiger shrimps**, eggs, bean sprouts, tofu and peanuts in the special house Pad Thai sauce



**ND2 CHANG NOI'S AUTHENTIC PAD THAI**  
**18.99**

Proudly present you - The Traditional & Authentic stir-fried **rice noodle** with **both chicken and tiger shrimps**, eggs, bean sprouts, tofu and peanuts in the special authentic house Pad Thai sauce, secretly adding a kick of Lime Squeeze and wrap with a thin sheet of egg



**ND3 ROYAL PAD THAI**  
**\$22.99**

*The Famous among Thai healthy fine diner in Thailand!* Elegantly present you! - The Traditional & Authentic stir-fried **glass noodle** with **Tiger Shrimp**, egg, bean sprout, tofu, tiny diced red onion and preserved radish, fresh garlic and in-house ground roasted peanuts in the special authentic house Pad Thai sauce, secretly adding a kiss of lime squeeze and wrap with a thin sheet of egg

**ND4 GUAY TIEW RAD KRA PAO | Basil Noodle** *with Chicken/Pork* **\$17.99**  
*with Beef* **\$18.99**  
*with Tiger Shrimp* **\$20.99**

Rice noodle with stir-fried garlic, white onion, sweet green and red pepper, basil leaves with your Choice of Meat in the special house sauce

**ND5 RAD NAR | Clear Gravy Noodle** *with Chicken/Pork* **\$17.99**  
*with Beef* **\$18.99**  
*with Tiger Shrimp* **\$20.99**

Rice noodle with stir-fried Chinese Broccoli with your Choice of meat in the special house soya gravy with a tiny kiss of black pepper hidden into the taste

**ND6 PAD SEE EW | Thai Black Soya Noodle** *with Chicken/Pork* **\$17.99**  
*with Beef* **\$18.99**  
*with Tiger Shrimp* **\$20.99**

Stir-fried rice noodle with Chinese Broccoli, Egg and your choice of meat in the special house sauce adding a kiss of Thai sweet black soya sauce and a tiny pinch of Black pepper

**ND7 SEN YAI PAD KEE MAO | Drunken Elephant Noodle** *with Chicken/Pork* **\$17.99**  
*with Beef* **\$18.99**  
*with Tiger Shrimp* **\$20.99**

Stir-fried rice noodle with garlic, white onion, baby corn, carrot, sweet green and red peppers, basil leaves and your Choice of tender chicken breast/ Pork/Beef or Tiger Shrimp in the unforgettable special house spicy basil sauce

**ND8 SPAGHETTI PAD KEE MAO | Spicy Basil Spaghetti** *with Chicken/Pork* **\$17.99**  
*with Beef* **\$18.99**  
*with Tiger Shrimp* **\$20.99**

Spaghetti stir-fried garlic, carrot, white onion, baby corn, sweet green and red peppers, basil leaves and your Choice of tender chicken breast/ Pork/Beef or Tiger shrimp in the unforgettable special house spicy basil sauce

**ND9 GUAY TIEW TOM YUM | Tom Yum Noodle soup** *with Chicken/Pork* **\$17.99**  
*with Beef* **\$18.99**  
*with Tiger Shrimp* **\$20.99**

Rice Noodle in traditional Tom Yum Soup adding up with fresh bean sprout, tomato, white mushroom, **shrimp paste** and final touching up with crunchy ground roasted peanut, crispy red onion, spring onion...Yum Yum Yum!!!



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## SEAFOOD *(ta lay)*

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**SF1 PRAAH GOONG | Spicy Herbal Magic Shrimp**  **\$21.99**

Tiger shrimp hand tossed with red onion, sweet red pepper, chiffonade lime leaves, lemongrass, mint, and coriander in Chang Noi's special warm salad dressing of mildly chili shrimp paste, garlic, fish sauce and lemon juice

**SF2 GOONG PREOW WAN | Sweet & Sour Shrimp**  **\$21.99**

Tiger shrimp stir fried with House sweet & sour sauce added sweet pepper, white onion, green onion, cucumber, baby corn, tomato and pineapple

**SF3 PRA SAMOON PRAI | Herbal Garden Fish**  **Market Price**

Deep-fried whole boneless Red Snapper topped with crispy lemongrass, kaffir lime leaves, deep-fried shallot, peanuts, dried chili and dressed with heavenly clear house sauce

**SF4 PRA RAD PRIK GAENG | Spicy Curry Fish**   **Market Price**

Chefs special coated Deep-fried whole boneless Red Snapper topped with Thai red curry with green fresh pepper corn, white onion, bamboo shoot, lime leaf, sweet red and green peppers, and fresh ginger root, spiced up with crispy sweet basil

**SF5 PRA RAD PRIK SOD | Spicy Chilli Fish** **Market Price**

Chefs special coated Deep-fried whole boneless Red Snapper topped with Chefs mother secret recipe of amazing caramelized sweet& chili sauce accompanied with white onion and finely sliced sweet red peppers

**SF6 PRA PREOW WAN | Sweet & Sour Fish** **Market Price**

Chefs special coated deep-Fried whole boneless Red Snapper tugged in Chang Noi's sweet & sour sauce with the colourful fresh combination of sweet green and red peppers, white and green onion, tomato, baby corn, cucumber and pineapple with a kissy pinch of black pepper

**SF7 TALAY DUED | Spicy Seafood Madness** **\$27.99**

*Amazingly served on hot sizzling plate!*

A must TRY! Spicy and Seafood Lover! Sautéed Tiger Shrimp, King Scallop, Mussel, and Thai Queen Squid, with Sweet red and green peppers, fresh Ginger root, Bamboo shoot, White onion, Thai green, Pepper Corn, Garlic, Fresh hot Chili

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## VEGETABLES *(pak)*

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**VG1 MAKUA YAO PAD PRIK | Spicy Eggplant** **\$15.99**

Stir fried Eggplant with garlic, fresh white onion, basil, red pepper in the special house sauce

**VG2 PAD PAK RUAM MIT | Mixed Vegetables** **\$15.99**

Stir fried mixed vegetables includes Broccoli, Carrot, Napa, Baby Bok Choy, Baby corn, White mushroom in the special house sauce and sesame oil

**VG3 PAK KA NAR | Chinese Broccoli** **\$16.99**

Stir fried Chinese Broccoli, shitake mushroom, garlic, fresh hot chilli, red pepper in the special house sauce

**VG4 TAO HU PAD PREOW WAN | Sweet & Sour Tofu**  **\$17.99**

Deep-Fried Tofu stir fried with Thai sweet & sour sauce added sweet pepper, white and green onion, tomato, cucumber, baby corn and fresh cut pineapple

**VG5 TAO HU PAD KRA PAO | Spicy Basil Tofu** **\$17.99**

Deep Fried Tofu stir-fried with baby corn, carrot, broccoli, shitake mushroom, sweet peppers, white onion, garlic, fresh hot chili, Thai sweet basil in the aromatic and unforgettable house sauce

**VG6 GAENG DAENG MAKUA YAO | Red Curry eggplant**  **\$18.99**

Deep-fried tofu with eggplant, bamboo shoot, green pea, Thai basil Happily meditating in our aromatic red curry




## FRIED RICE & SIDES (*kaow & krueng keag*)

<b>RC1</b>	<b>KAOW PAD</b>   Thai Fried Rice	<i>Mixed Veggies</i>	<b>\$17.99</b>
		<i>with Chicken/Pork</i>	<b>\$17.99</b>
		<i>with Beef</i>	<b>\$18.99</b>
		<i>with Tiger Shrimp</i>	<b>\$20.99</b>

Fried Jasmine rice with your choice of meat or veggies with egg, white onion, Chinese broccoli, tomatoes, garlic and a pinch of black pepper served with cucumber and lime

<b>RC2</b>	<b>KAOW PAD SUPPAROD</b>   Thai Pineapple Fried Rice	<b>\$21.99</b>
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Fried Jasmine rice with **both Chicken and Tiger Shrimps**, Egg, Green Onion, fresh cut Pineapple, and in-house roasted Cashew nut with a kissy pinch of Black pepper and served with cucumber and lime!

<b>RC3</b>	<b>KAOW PAD KEE MAO</b>   Drunken Chang Noi Fried Rice 	<i>with Tofu</i>	<b>\$17.99</b>
		<i>with Chicken/Pork</i>	<b>\$17.99</b>
		<i>with Beef</i>	<b>\$18.99</b>
		<i>with Tiger Shrimp</i>	<b>\$21.99</b>

Fried Jasmine rice with your favorite choice of meat or tofu with white onion, tomato, baby corn, carrot, sweet basil, sweet red and green peppers with a spiced pinch of black pepper

<b>RC4</b>	<b>KAOW PAD KAI</b>   Thai Egg Fried Rice	<b>\$12.99</b>
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Simply Delicious! Fried Jasmine rice with egg. twinkling up with spring onion and white pepper

<b>RC5</b>	<b>KAOW SUAY</b>   Thai Jasmine Rice	<b>\$2.00</b>
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<b>RC6</b>	<b>KAOW NHEOW</b>   Thai Sticky Rice	<b>\$3.99</b>
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<b>RC7</b>	<b>KAOW KA-TI</b>   Coconut Jasmine Rice	<b>\$3.25</b>
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<b>RC8</b>	<b>KAOW NHEOW KA-TI</b>   Coconut Sticky Rice	<b>\$4.49</b>
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<b>RC9</b>	<b>KUAY TIEW SEND LEK</b>   Rice Noodle	<b>\$3.99</b>
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<b>RC10</b>	<b>WOON SEN</b>   Glass Noodle	<b>\$4.99</b>
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<b>RC11</b>	<b>ROTI</b>   Indian Pastry	<b>\$3.75</b>
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<b>RC12</b>	<b>PEANUT SAUCE (4oz)</b>	<b>\$2.75</b>
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<b>RC13</b>	<b>SWEET &amp; CHILLI SAUCE (4oz)</b>	<b>\$2.75</b>
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### Additional Favourite

Tiger Shrimp (4)	\$7.00	Your Favourite Vegetable	\$4.00
Chicken/Pork/Beef	\$6.00	(Broccoli, Carrot, Baby Corn, Chinese Cabbage & Baby Bokchoy)	
Tofu	\$4.00		
Mixed Vegetables	\$5.00		



SF3



SF4



RC2



RC4



Gluten Free



Chang Noi's Signatures



Vegan Option Available



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## DESSERT (*khong wan*)

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- DS1 I-TIM | Ice-Cream** **\$6.25**  
A scoop of your favorite choice of ice-cream prepared and topped with Cashew Nut
- DS2 KLUAY TOD | Honey Banana Fritter** **\$8.25**  
Deep-Fried Banana topped with Honey Syrup
- DS3 I-TIM KLUAY TOD | Honey Banana Fritter with Ice-Cream** **\$9.25**  
Deep-Fried Banana topped with Honey Syrup served with a choice of ice-cream
- DS4 SAM NANG FA | Three angels** **\$10.25**  
Three Flavors of Chef's selected ice-cream
- DS5 KAOW NHEOW MA-MUANG | Thai Sticky Rice with fresh Mango** **\$11.99**  
Touch down on Thailand! Sweet sticky rice topped with House coconut cream served with Fresh cut Mango
- DS6 KAOW NHEOW I-TIM | Thai Coconut Sticky Rice with Ice Cream** **\$8.25**  
Remind us of the young age! Coconut sticky rice topped up with a scoop of your favorite choice of ice-cream



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## DRINKS (*nam*)

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- DR1 WATER BOTTLE** *Save the Elephant!* **\$2.00**
- DR2 PERRIER** **\$4.25**
- DR3 SOFT DRINK:**  
*Coke | Sprite | Ginger ale | Fanta Orange | Diet Coke | Soda* **\$3.75**
- DR4 JUICES:**  
*Orange | Mango | Lychee | Pineapple | Apple | Cranberry* **\$4.25**
- DR5 Thai Coconut fresh water with young coconut pulp** **\$6.25**
- DR6 HOMEMADE! Thai Lemon Iced Tea** **\$5.25**
- DR7 HOMEMADE! Thai Iced Tea (with cream and whipped cream)** **\$5.25**
- DR8 HOT SPECIALTY TEA:**  
*Green Tea | Jasmine Tea | Ginger Tea* **\$3.75**
- DR9 HOT COFFEE** **\$3.75**