



## Chef Sasi's Royal Cuisine Signatures

### Appetizers

**Sasi Golden Flowers with Piccalilli** **4 pieces** A show stopper! **Price \$ 9.95**  
*A medley of sauces and scissored herbs that manifest a symphony of flavours. We take pride in this handcrafted creation. Crispy pastry petals | Tropical Gastrique | Choice of Shrimp or Tofu Vegetarian or Minced Chicken*

**Chef Special Appetizer Platter for One** **\$ 8.95**  
**Mango Salad | Taro Yam Roll | Shrimp Triangle Wrapper | Crisp Dumpling**

### Second Course

**Green Goddess Avocado King Prawn | Green Curry infusion | Lemongrass Oil** **\$ 8.50**

**Golden Pumpkin Soup** **\$ 7.50**  
*100% thumbs up for this velvety soup that even many top chefs trumpeted one of the best soups they have had.*

**Divine Crispy Morning Glory paired with Golden Pumpkin Soup** **\$ 9.00**  
*"Gourmet style light tempura" Thai Spinach | Wheat | Egg | Garlic | Gula Melaka (palm sugar)*

**Royal Style Lemongrass Coconut Soup served in a fresh coconut** serves 2 to 3 guests **\$17.50**  
*Velvety Coconut broth with fresh coconut meat redolent of Thai ginger | kafir lime | basil | chili | tamarind | lime juice | tomato | mushroom | roasted scallions | coconut jus*  
**Choice of: Vegetarian or Chicken \$17.50**  
**Tiger Shrimps \$ 19.50 (Add bay scallops for only \$3) Whole Lobster \$28**  
*Add \$6 for extra soup for extra person.*

### Main Entrée

**Sasi's #54 Red Chicken Curry with Lychee Ø** – artfully served in a fresh carved pineapple **\$18.50**  
*The best curry dish! A highly seductive blend of spice & flavours with fresh pineapple, imbued w/kaffir lime leaf. The result is so harmonious, perfect in everyway.*  
 Chef Sasi received worldwide attribution from bon vivants & food writers ever since she created this dish in 1997...  
**Find out why every referred customer asks for "the #54 dish".**  
*(ask for #66 Tiger Shrimp version \$18.95 or #44Tofu Veggie version \$17.50)*

**HN1 Sasi's Pad Thai Noodle (chef styled) w/sun dried baby shrimp, tiger shrimp,** **\$13.95**  
*chicken, tofu egg, green onion. Topped with crushed peanut. No alteration allowed.*  
*This is a plump savoury "rich seafood flavoured" version infused boldly by sun dried shrimps. No sweet.*

#### Other version:

N1R House Pad Thai – Sweet red saucy version Pad Thai that half of Toronto's foodies love  
**(Vegetarian \$10 Chicken \$11 Shrimp \$13 Chicken & Shrimp \$13)**

HN2 Street Style Pad Thai – Original style served in Bangkok streets, a hint of sweetness and very Thai Ø  
*Raved by many as Toronto's best version. This is Pad Thai Perfection.*  
*Sasi elevates this Thai favourite into an irresistible feast for the senses.*  
**(Vegetarian \$11 Chicken \$12.50 Shrimp \$13.50 Chicken & Shrimp \$13.50)**

**Filet Stripe Bass Tamarind Coconut** **\$18.95**  
*Pan seared tasty stripe bass filet in a transcendent tamarind coconut sauce, atop a treasure of steamed oriental greens (bok choy, etc). This could be very well be one of the best fish dishes you've ever had.*

**Vegetarian Tibetan Mountain Bai Ling Mushrooms w/mix greens** **\$15.95 Ø**  
*Rare nutritious "roof of the world" gourmet mushrooms, stir fry with selected greens in soy garlic sauce.*

**Crisp Filet Whole Red Snapper in Spicy Red Curry sauce** **\$26.95 Ø**  
*Tasty crisp snapper filet, topped with a transcendent red curry sauce.*

**Andaman Bay King Prawns (four large prawns)** **\$22.95 Ø**  
*Like a lush garden brimming with joy & life, it evinces "Thai curry -done to perfection".*  
*Lemongrass curry sauce, served with a crown of sticky rice.*

**Grilled Traditionally Raised Beef Tenderloin w/pomegranate tamarind reduction** **\$22.95**  
*Steamed vegetables. Gorgeous pairing of organic Longhorn Beef with a stunning pomegranate and tamarind sauce..*

**Bankers Braised Curry Lamb w/peach** **\$17.95 Ø**  
*Our Bay Street clients' favourite dish. Sasi adds peach to manifest a heightened curry sensation.*

All prices do not include taxes and are subject to change without notice. Due to market conditions, some items may not be available and some ingredients may be substituted from time to time. A 15% service charge will be added to bill for group of eight guests or more.

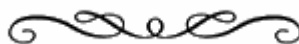


## A la Carte menu – create your own dinner

We offer Halal Meat.

Please mention any allergy. *Gluten free version available with this ∅ symbol*

<b>Appetizers &amp; Soups</b>		<b>Price</b>
	<i>Side Peanut Sauce \$3</i>	
A1	<b>Mixed Crispy Vegetarian Spring Rolls 6 pieces</b>   <i>sweet chili relish</i>	<b>\$ 5.50</b>
A2v	<b>Fresh Cold Salad Roll Vegetarian 5 pc</b> <i>Organic greens, tofu, mango, carrot, rice paper, hoisin, sweet chili relish</i>	<b>\$ 6 ∅</b>
A3L	<b>Crispy Jumbo Prawns 3 pc</b> <i>Panko crumbs   spices   wheat   sweet chili relish</i>	<b>\$ 6</b>
A4SA	<b>Chef Mango Salad with 2 skewers Chicken Satay</b> <i>Sweet belle pepper   gula melaka   onion   roasted sun dried shrimps &amp; chili   soy Salad topped with crished <b>Peanuts</b>. Satay served with <b>Peanut sauce</b> (please ask for no shrimp version if allergic or vegetarian)</i>	<b>\$ 9 ∅</b>
A6	<b>Appetizer Mixed Platter for Two</b> veg & non veg included 12 pcs <i>Vegetarian: Crispy Spring Rolls   Bangkok Dumplings   Fresh Cold Salad Roll Non Vegetarian: Mini Shrimp Rolls   Shrimp Triangle Wrappers (you can order all vegetarian)</i>	<b>\$ 12</b>
SA1v	<b>Chef Mango Salad topped with crushed Peanuts</b> <i>Sweet belle pepper   palm sugar   onion   roasted sun dried shrimps &amp; chili   soy (ask for no shrimp version if allergic or vegetarian)</i>	<b>\$ 8 ∅</b>
SP1	<b>Lemongrass Coconut Soup</b> (serves 1) <i>Velvety Coconut broth redolent of Thai ginger   kafir lime   basil   chili   tamarind   lime juice tomato   mushroom   roasted scallions</i>	
	<b>Vegetarian \$ 7 ∅    Chicken \$ 8 ∅    Tiger Shrimp \$ 9 ∅</b>	
SP2	<b>Lemongrass Soup</b> (serves 1) <i>Spicy broth of kafir lime   onion   Thai ginger &amp; basil   chili   tamarind   lime juice tomato   mushroom   roasted scallions</i>	
	<b>Vegetarian \$ 7 ∅    Chicken \$ 8 ∅    Tiger Shrimp \$ 9 ∅</b>	



### MAINS

#### Noodles

N1	<b>Pad Thai Noodles</b> <i>Saucy sweet version   cayenne tomato puree   sucrose   tamarind   soy   garlic   rice noodle bean sprouts   green onion. Topped with crushed <b>peanuts</b> &amp; corianders.</i>	<b>Vegetarian \$10    Chicken \$11    Chicken &amp; Tiger Shrimps \$13</b>
HN2	<b>Original Thai Style Pad Thai Noodles ∅</b> <i>Less Sweet Version of tamarind   egg   soy   garlic   gula melaka   peppers   cayenne bean sprouts   green onion. Topped with crushed peanuts &amp; corianders.</i>	<b>Vegetarian \$11    Chicken \$12    Chicken &amp; Tiger Shrimps \$14</b>
N2	<b>Stir Fry Glass Noodle ∅</b> <i>Egg   soy   garlic   bean sprout   green onion   bok choy. Topped w/ corianders &amp; dried scallions</i>	<b>Vegetarian \$11    Chicken \$12    Chicken &amp; Tiger Shrimps \$13</b>



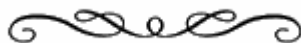
R1	<b>Thai Fried Rice ∅</b> <i>Soy   garlic   peas &amp; carrots   onion. Topped with roasted scallions &amp; corianders.</i>	<b>Vegetarian \$10    Chicken or Beef or Pork \$11    Tiger Shrimps \$12</b>
R2	<b>Special Pineapple Fried Rice served in a fresh pineapple ∅</b> <i>Soy   garlic   fresh pineapple chunks   peas &amp; carrots. Topped with roasted scallions &amp; cashew.</i>	<b>Vegetarian \$16    Beef or Chicken or Pork \$18    Chicken &amp; Tiger Shrimps \$18</b>
R3	<b>Steamed Rice</b>	<b>\$ 1.80</b>
R4	<b>Coconut or Sticky Rice</b>	<b>\$ 3.00</b>

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A 15% service charge applies to group of 7 or more quests.

## A la Carte menu (continue)

We offer Halal Meat.

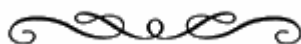
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### Hot & Spicy Curries

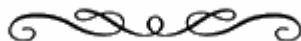
Price

- C1 Emerald Green Curry** ∅  
Spiciest curry | coconut | baby corn | chili | cumin | bamboo shoot basil kafir lime | garlic
- C2 Regal Red Curry** ∅  
Coconut broth | chili | yellow ginger | baby corn | bamboo shoot | basil | kafir lime | garlic
- C4 Elegant Panang Curry** ∅  
Milder sweet flavoured curry | coconut broth | kafir lime | garlic
- All Curries above - choice of:**  
**Vegetarian \$12 Chicken \$14 Traditionally Raised Beef or Shrimps \$14**



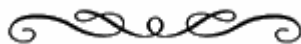
### Healthy Stir Fries

- F1 Traditionally Raised Beef with Oyster Sauce** \$12  
Seasonal greens | sweet belle peppers | oyster soy | garlic | onions
- F2 Cashew Stir Fry** ∅  
Seasonal greens | sweet belle peppers | soy | garlic | onions  
**Vegetarian \$11 Chicken \$13 Beef or Shrimps \$14**
- F3 Basil Stir Fry** ∅  
Asian field greens | basil | soy | garlic | onions  
**Vegetarian \$11 Chicken \$12 Beef or Shrimps \$13**
- F4 Soothing Ginger Stir Fry** ∅  
Ginger | sweet belle peppers | mushroom | soy | garlic  
**Vegetarian \$11 Chicken \$12 Beef or Shrimps \$13**
- SF Garlic Shrimp** ∅ \$14  
Caramelized garlic | fresh pineapple | sweet soy. Topped with green onions



### Vegetarian Galore

- V1 Vegetarian Delight** ∅ \$ 11  
Asian field greens | soy | garlic | onion | tofu
- V2 Stir-Fried Basil Eggplant** ∅ \$ 11  
Sweet basil | tofu | soy garlic | onions | tofu
- V4 Chinese Broccoli w/Shitake Mushroom** ∅ \$ 12  
Soy | Garlic | Shitake Mushrooms | tofu



### Dessert

- D1 Thai Sweet Coconut Sticky Rice w/Fresh Mango** ∅ \$ 6.00
- D3 Tropical Ice Cream** Green Tea or Candied Ginger or Mango \$ 4.50
- D4 Mango Snowball (aka Sticky Rice Fresh Mango with Ice Cream)** ∅ \$ 4.00
- D5 Crème Brule (Lemongrass or Green Tea)** \$ 8.25
- D6 Pineapple Cheesecake with coconut crumbs** \$ 8.50
- D7 Spiced Flourless Chocolate Cupcake two's** \$ 7.00

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