welcome to

lemongrass THAI

Appetizers

Soup & Salad

Enjoy our weekly featured Soup & Salad

Made from scratch with only the freshest ingredients. Ask your server for tonights selection.

Mussels & Clams (with lemon grass & Coconut cream)
A pound of Fresh PEI wild Mussles steamed together with aromatic thai spices & white wine. We then pour our wild coconut cream and clam meat sauce over top. **$9.50**

Thai Corn Fritters
Packed with crunchy corn, onion, green beans, carrot, corriander with a hint of coconut and chili peppers. Grilled until slightly crispy. **$6.50**

Salmon Satay
Wild Canadian Pacific salmon marinated in a slightly sweet palm sugar, onion and tamarind glaze then grilled and served with a Scandanavian inspired Thai dipping sauce. **$10.50**

Thai Fish Cakes
A wonderful blend of Thai spices and white fish. Hand made to order and grilled to perfection. This dish has a bit of a kick, but balances nicely with the cucumber relish. **$7.50**

Satay Prawns
Large grilled prawns served with our homemade Sweet Chilli Dip and our homemade roasted cashew coconut shrimp dip. **$9.50**

Satay Chicken
A combination of mild peanuts, aromatic spices, sweet coconut milk and zesty lemon juice in the spice dip compliments the marinated chicken breasts that are grilled to order. **$8.50**

Satay Trio
A sampler of your favorite Thai Satays. Chicken, Salmon and Prawns. **$11.50**

Grilled Duo Sampler
A sampler of our crispy corn fritters & fish cakes. **$7.50**

Vegetarian Sampler
Marinated Tofu Satay with our handmade peanut satay dipping sauce as well as our crunchy corn fritters with a fresh lime and cilantro dip. **$7.50**

Thai is a fiery and exotic cuisine full of flavors and textures. Lemongrass Thai uses only authentic ingredients & traditional techniques to prepare all their dishes. All curry pastes are hand pounded in house using only fresh ingredients. We take great pride in our dishes, service and drinks and you will be able to taste it with each bite & each sip. Thank you for dining with us. We invite you to Taste and Experience! **KIN KHAO!**