

Aroy Maak

THAI CUISINE

Sicamous, BC

Aroy Maak

THAI CUISINE

STARTERS

- 1. SPRING ROLLS (4pc.) \$15**
Hand rolled in a flakey pastry filled with our selection of herbs, veggies, and vermicelli. Fried golden brown, served with homemade Plum Sauce.
- 2. THAI CHICKEN SATAY (4pc.) \$16**
Skewers of chicken breast marinated in Thai herbs and spices, pan seared. Served with our homemade peanut sauce.
- 3. SPICY GINGER GARLIC EDAMAME \$10**
Perfectly steamed edamame, tossed in our house spicy ginger garlic sauce.
- 4. COCONUT PRAWNS \$14**
Coconut prawns fried golden brown, served with two Thai dips, our house spicy ginger garlic sauce and sweet chili.
- 5. GOLDEN TOFU \$15**
Crispy deep fried firm tofu tossed in our house tamarind chili sauce, served on a bed of pan seared carrots, bean sprouts and green onions.

SALADS

- 6. GARDEN ROLLS \$18**
Fresh garden herbs and veggies, vermicelli noodles, rolled in a rice paper wrapper. Served with our house peanut dip and spicy herb green sauce.
- 7. HARVEST CRUNCH SALAD \$18**
Thinly sliced kale, red and Napa cabbage, peppers, carrots, cucumbers, edamame, bean sprouts and fresh herbs. Served with our house peanut dressing.
add 2 chicken satay skewers \$6
add 6 garlic pepper prawns \$9

SOUPS

Our fresh soups are prepared gluten free, and to your level of spice. Mild, Medium, Hot. Served with a side of jasmine rice.

- 8. TOM YUM**
Excite your taste buds with this popular Thai soup. A hot and sour broth with mushrooms, tomatoes, onions, Thai herbs and fresh lemon juice. Your choice of chicken or prawn. Served with a side of rice.
- 9. TOM KA**
A coconut milk broth, flavoured with a hint of galangal, lemongrass, kaffir lime leaves, mushrooms, tomatoes, onions and cilantro. Your choice of chicken or prawn. Served with a side of rice.
Veggie \$20
Chicken \$24
Prawns \$26
- 10. WON TON \$20**
Handmade pork wontons, thinly sliced pork tenderloin, egg noodles and fresh veggies swimming in our delicious ginger broth.

SIDES

- Extra Veggies \$3
- Tofu \$5
- Chicken, pork \$7
- Beef, Prawn \$9
- Sauces & Dips \$2
- Peanut Sauce \$3
- Steamed Jasmine Rice sm. \$4 lg. \$6
- Thai Jasmine Coconut Rice \$6

Aroy Maak

THAI CUISINE

SIGNATURE DISHES

19. KHOA MON GUY TODD \$22

Fragrant jasmine coconut rice with deep fried marinated chicken and lemongrass. Served with our House Fresh Ginger Sauce.

20. CRISPY LEMON CHICKEN \$23

Crispy chicken breast served over a bed of crispy kale chips, with coconut rice and drizzled in our house lemon sauce.

CURRIES

Our Curries are Gluten free and made to your spice level. Mild, Medium, Hot.

21. YELLOW CURRY

Potatoes, carrots, pineapple and onions swimming in a coconut based curry. Sweet with a hint of spice.

22. RED CURRY

Fresh veggies and Thai basil swimming in a spicy and savoury coconut based curry.

23. GREEN CURRY

Fresh veggies and Thai basil swimming in a fragrant spicy, sweet and salty coconut based curry

Veggie \$19

Tofu \$21

Chicken or Pork \$24

Beef or Prawns \$26

NOODLES

24. AROY MAAK PAD THAI

Tender rice noodles, crispy tofu, carrots and egg. Sautéed in our house pad Thai sauce. Finished with fresh bean sprouts, chives and a side of crushed peanuts and chilis. Gluten free.

25. PAD SEE-EW

Tender broad rice noodles, egg, fresh veggies. sautéed in our house garlic pepper sauce. Gluten free.

26. PAD KHI-MAO

Spicy Drunken Noodles - Tender egg noodles, chilis, garlic, veggies and Thai basil. Sautéed in our house garlic pepper sauce.

27. SWEET & SOUR EGG NOODLES

Tender egg noodles and fresh veggies. sautéed in our house sweet and sour sauce.

Veggie \$19

Tofu \$21

Chicken or Pork \$24

Beef or Prawns \$26

All dishes may be ordered mild, medium, or spicy hot.
No MSG or Food Colorings

Please advise of any food allergies or desired modifications.

Aroy Maak

THAI CUISINE

STIR FRY

All our fresh made stir fry's are prepared gluten free, and served to your level of spice. Mild, Medium, Hot. Served with a side of Jasmine Rice.

11. CASHEW NUT

Lightly breaded protein, fresh seasonal veggies and cashew nuts. Stir fried in our house roasted chili sauce.

12. SPICY BASIL

Fresh basil and seasonal veggies. Stir fried in our house garlic pepper sauce.

13. GINGER

Fresh ginger and seasonal veggies. Stir fried in our house garlic pepper sauce.

14. SWEET & SOUR

Lightly breaded protein, fresh seasonal veggies. Stir fried in our house sweet and sour sauce.

15. PAD PAK RUAM

Fresh seasonal veggies. Stir fried in our house garlic pepper sauce.

Veggie \$19

Tofu \$21

Chicken or Pork \$24

Beef or Prawns \$26

RICE

16. AROY MAAK FRIED RICE

Your choice of protein, lightly fried with rice, peas, carrots, corn, onions, egg and basil. Kid tested and approved ;)

17. GARLIC FRIED RICE

Your choice of protein, lightly fried with rice, peas, carrots, corn, green onion and egg. finished off with our garlic sauce.

18. CURRY FRIED RICE

Your choice of protein, lightly fried with rice, peas, carrots, corn, onions, egg, raisins, pineapple roasted cashews and Thai herbs and spices.

Veggie \$19

Tofu \$21

Chicken or Pork \$24

Beef or Prawns \$26



Aroy Maak

THAI CUISINE

TASTES JUST LIKE YOU'RE ON A TROPICAL VACATION

HIBALLS \$8 ... DOUBLES \$10 ... ADD A SHOT \$2

LEG UP \$9

Tropical and refreshing. Pineapple juice and Gingerale. Topped off with a shot of Captain Morgan's Spiced Rum.

BAY BREEZE \$9

A tropical treat made with Vodka, pineapple and cranberry juice. Topped with a splash of soda.

BLUE LAGOON \$9

This beautiful blue drink is made with Vodka, Blue Curaçao and lemonade. It has a sweet and tart element that is nice and refreshing.

THE EMPRESS \$10

Empress gin, lemon Sanpellegrino, tonic and a sprig of rosemary.

G & G \$9

Bombay gin, pink grapefruit juice, and a splash of soda.

SEX ON A TROPICAL BEACH \$9

Vodka, peach schnapps, pink grapefruit juice and cranberry juice.

THAI CAESAR \$9.50

A Canadian favorite with a Thai twist. Our recipe is created with sirracha, lime & Worcestershire sauce, for a slightly spicy smooth Caesar.

THAI BEERSAR \$15

It all starts with a Thai Caesar, made in an extra large glass. Topped off with a Thai beer, for a flavor experience you won't forget.

THAIJITO-MOJITO \$10

Another favorite with a Thai twist. Refreshing flavors of basil and ginger, make these irresistible. Try it with rum or vodka.

BEACHY COFFEE \$9

Strong coffee, amaretto, white rum and creamy coconut milk.

NON ALC

Coffee / Tea \$3

SODAS...Pepsi, Diet Pepsi, Sprite, Gingerale, Root Beer \$3

JUICE...Pineapple, Mango, Cranberry, Pink Grapefruit, Iced Tea, Lemonade \$4

Aroy Maak

THAI CUISINE

Wines

Jackson Triggs

Reds

CABERNET SAUVIGNON \$9

Rich bold aromas of black current with hints of vanilla and spice. Pairs well with our basil dishes.

MALBEC \$9

Deep colour, with intense flavours of berries, plum, spice and subtle floral notes.

SHIRAZ \$9

Rich, upfront plummy, blood orange and blackberry fruit flavours with notes of chocolate, earth and spice, extra dry, medium-bodied with moderate tannins

Whites

SAUVIGNON BLANC \$9

Invigorating aromas of lemon grass, lime zest and unripe tropical fruit. Elegant and crisp with impressive balance. Pairs nicely with Thai green curry, and mango dishes

PINOT GRIGIO \$9

An aromatic combination of lemon, white nectarine with a drizzle of honeysuckle on the palate, a blast of lemon and ginger with a nice refreshing finish

CHARDONNAY \$9

Light citrus and floral aroma with berry tones; nutty smoky touches on the palate, extra dry with a touch of spice in the finish

Bottled Wines

Reds

J. LOHR CABERNET \$40

Medium bodied and packed with smoky oak, prune, vanilla with candy and floral hints.

Whites

J. LOHR CHARDONNAY \$40

Bursting with citrus, grilled nuts, vanilla and toasted flavours

Rosé

ESTRELLA DE PASCUA \$26

Intensely aromatic red fruits, cherries and a floral note, makes this wine refreshing, soft and elegant.

