

TUK TUK CURRY CO.

Thai Street Food Menu

Newcastle & Bowmanville | 647-628-0384

Protein Options Available: Chicken/Beef (+\$3) • Shrimp/Fish (+\$4) • Seafood Mix (+\$5) • Tofu (No charge)
Available for: Curries, Noodles, Stir-Fry, Fried Rice, Soups

■ Starters / Appetizers

Vegetable Spring Rolls (Vegan)	\$8.00
Crispy golden rolls stuffed with vermicelli and mixed veggies. Served with sweet plum sauce.	
Satay Skewers (3 pcs)	\$13.50
Grilled marinated skewers with creamy peanut sauce and cucumber relish.	
Thai Fish Cakes (5 pcs)	\$13.50
White fish + shrimp paste blended with red curry and kaffir lime. Served with sweet chili cucumber sauce.	
Thai Coconut Shrimp (6 pcs)	\$13.50
Crispy coconut-breaded shrimp with Thai chili dipping sauce.	
Thai Chicken Wings (1 lb)	\$14.00
Crispy wings tossed in a garlic-chili-lime glaze with Thai herbs.	
Fresh Rolls (2 pcs)	\$9.00
Rice paper rolls with vermicelli, lettuce, and herbs. Served with peanut sauce.	
Thai Chicken Rice Bowl (5 pcs)	\$13.50
Grilled Thai-marinated chicken over jasmine rice with chili-lime sauce.	

■ Salads

Green Papaya Salad (Som Tum)	\$12.00
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Shredded papaya, tomato, long beans, garlic, chilies, peanuts, and lime-fish sauce dressing.

Thai Mango Salad

\$12.00

Julienned green mango with onion, carrots, bell peppers, Thai basil, and fresh chili in lime-fish sauce vinaigrette.

Larb (Thai Minced Meat Salad)

\$14.00

Minced chicken or beef with lime juice, fish sauce, toasted rice powder, red onion, scallions, mint, and Thai herbs.

Nam Tok (Grilled Beef Salad)

\$16.00

Grilled marinated beef slices with Thai herbs, lime, onion, toasted rice powder, and chili flakes. Served with sticky rice.

■ **Thai Curries**

Green Curry

\$15.00

Coconut milk simmered with green curry paste, Thai basil, bamboo shoots, eggplant, and bell peppers.

Red Curry

\$15.00

Smooth coconut curry with red chilies, garlic, and Thai herbs. Balanced sweetness and spice.

Massaman Curry (with Tamarind)

\$17.00

Slow-braised in rich coconut curry with cinnamon, cardamom, roasted peanuts, potato, onion, and a tang of tamarind.

Panang Curry

\$15.00

Creamy, nutty coconut curry with roasted chili and kaffir lime.

Thai Shrimp & Pineapple Curry

\$17.00

Juicy shrimp in a sweet-tangy red curry with pineapple, bell pepper, and Thai basil.

■ **Noodles**

Pad Thai (Bangkok-Style)**\$16.50**

Stir-fried rice noodles in tamarind sauce with egg, tofu, dried shrimp, bean sprouts, chives, peanuts, and lime.

Pad See Ew**\$16.50**

Wide rice noodles wok-tossed with egg, Chinese broccoli, and sweet soy — smoky and comforting.

Drunken Noodles (Pad Kee Mao)**\$16.50**

Spicy stir-fried wide noodles with garlic, Thai basil, chilies, onion, bell pepper, and baby corn.

■ Fried Rice

Basil Fried Rice**\$16.50**

Fragrant jasmine rice with Thai chilies and holy basil — fiery, aromatic, bold.

Pineapple Fried Rice**\$16.50**

Golden fried rice with pineapple, curry powder, raisins, and cashews — sweet-savory perfection.

Tom Yum Fried Rice**\$16.50**

Fried rice infused with Tom Yum paste, lemongrass, kaffir lime, and Thai herbs — tangy, spicy, citrusy.

Crab & Shrimp Fried Rice**\$18.50**

Thai-style seafood fried rice with real crab and shrimp — rich umami, mild spice, lightly sweet.

■ Thai Stir-Fry (served with jasmine rice)

Thai Holy Basil Stir-Fry (Pad Kra Pao)**\$16.50**

Garlic, Thai chilies, and holy basil wok-fried with your choice of protein — pure Bangkok street food.

Garlic & Pepper Stir-Fry**\$16.50**

Classic wok-fried protein with garlic, cracked black pepper, and Thai soy — simple and savoury.

Ginger Stir-Fry (Pad Khing) \$16.50

Fresh ginger, onion, mushrooms, and bell peppers in a light soy-based sauce.

Cashew Nut Stir-Fry \$16.50

Roasted cashews with bell peppers, onions, and Thai chili paste — sweet, spicy, crunchy.

Sweet & Sour Stir-Fry \$16.50

Thai sweet chili sauce with pineapple, onions, tomatoes, and bell peppers.

Mixed Vegetable Stir-Fry \$16.50

A garden mix of veggies wok-tossed in light soy and garlic.

Eggplant & Ground Beef Stir-Fry \$16.50

Stir-fried Thai eggplant and ground beef with garlic, chili, and basil — smoky and savoury.

■ Tuk Tuk Signature Seafood

Thai style fisherman's feast \$40.00

Blue crab, shrimp, mussels, calamari, corn, and potatoes in a spicy red curry coconut sauce with lemongrass, garlic, Thai herbs, and chili oil.

Thai Blue Crab Curry (Poo Pad Pong Karee) \$26.65

Southern Thai yellow curry with fresh blue crab, egg, onion, chili, celery, and Thai herbs — creamy and aromatic.

■ ■ Vegan Curries

Yellow Lentil Curry \$15.00

Plant-powered, coconut-rich, and packed with bold flavours. Includes jasmine rice.

Creamy Eggplant Curry \$15.00

Plant-powered, coconut-rich, and packed with bold flavours. Includes jasmine rice.

Butternut Squash Creamy Curry

\$15.00

Plant-powered, coconut-rich, and packed with bold flavours. Includes jasmine rice.

Creamy Spinach Curry

\$15.00

Plant-powered, coconut-rich, and packed with bold flavours. Includes jasmine rice.

Potato & Cauliflower Curry

\$15.00

Plant-powered, coconut-rich, and packed with bold flavours. Includes jasmine rice.

■ **Platters / Sharing**

Tuk Tuk Small Sharing Platter

\$45.00

Serves 3–4 (~30–35 pcs). Spring rolls, chicken satay, fish cakes, coconut shrimp, chicken wings, and fresh rolls. Dips: sweet chili + peanut. Add-ons: Jasmine Rice or Canai Roti (2) +\$4; Mango or Papaya Salad +\$6.

■ **Desserts**

Mango Sticky Rice (Khao Niew Mamuang)

\$11.00

Sweet glutinous rice soaked in coconut milk, topped with fresh mango and toasted mung beans.

Thai Banana Roti

\$8.00

Crispy canai roti stuffed with banana, drizzled with condensed milk or coconut syrup. Optional chocolate drizzle or ice cream.

■ **Beverages**

Bottle of Water (500 mL)

\$2.00

Still water.

Canada Dry Ginger Ale (355 mL)

\$2.50

Crisp and bubbly.

Perrier Sparkling Water (500 mL)

\$3.50

Sparkling mineral water.

San Pellegrino (500 mL)

\$3.50

Sparkling water classic.

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Contact: 647-628-0384 | tuktukcurryco@gmail.com