



4165150888

SILOMTO@GMAIL.COM

OPEN DAILY | 12PM - 11PM

**FRESHNESS,
AUTHENTICITY & CARE**

**WE PROUDLY SERVE
AUTHENTIC THAI FOOD.
PLEASE NOTE SPICE LEVELS
VARY BY DISH. EACH DISH IS
PREPARED TO ORDER WITH
METICULOUS ATTENTION.**

COOKED WITH LOVE

ONE MAIN DISH MINIMUM PER CUSTOMER

SINGLE BILLS PER TABLE (NO SEPARATE CHECKS)

PHOTOS ARE FOR REFERENCE ONLY

PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

FOR PARTIES OF 5+, AN 18% GRATUITY IS AUTOMATICALLY APPLIED.

www.silom.ca

 [@silomto](https://www.instagram.com/silomto)

PLEASE NOTE

AN AUTOMATIC GRATUITY OF 18% WILL BE APPLIED
TO PARTIES OF 5 OR MORE

A MAXIMUM OF TWO CREDIT CARDS IS
PERMITTED PER TABLE.

SI LOM HAS A 90 MINUTE TIME LIMIT FOR DINE-IN
CUSTOMERS.



SI LOM WINDMILLS

★★★★★



VIOLET WHISPER
LYCHEE

★★★★★



PAD KEE MAO

★★★★★



PAD HOY LAI

★★★★★



KA PRAO MOO KROB

★★★★★



TOM YUM FRIED RICE

★★★★★

SPICY LEVEL!



SOME MENUS CANNOT BE ADJUSTED FOR SPICY LEVEL

NO SPICE, MILD, MEDIUM, SPICY

THAI SPICY (+.75), EXTREME SPICY (+1.25)

PLEASE NOTE: WE CANNOT EXCHANGE OR RETURN
IF YOU CHOOSE TOO SPICY.

Fun
Fact

CHANGING OR MODIFYING MENU ITEMS
WILL TAKE OUT OUR AUTHENTIC FLAVOUR

COCKTAIL BUCKET

PERSONAL BUCKET



JOLLY BEAR & FRIENDS KAMIKAZE (MEE SI LOM)

VODKA, BLUE CURACAO, GINGER ALE, LIME, MIXED JOLLY BEAR \$19.95

BEER PLUS RITA (MAO DIP) \$19.95

BEER (CORONA), FROZEN LEMONADE, TEQUILA

SI LOM ROAD (THAI GAY STREET) \$16.95

BLUE PEA TEA, SOURPUSS RASPBERRY, VODKA, SPARKLING SODA

SI LOM SOI 2 (DJ. STATION) \$17.95

CRANBERRY JUICE, VODKA, RED BULL/M150, LIME JUICE, SPARKLING SODA



SI LOM SOI 4 (PAT PONG) \$16.95

LYCHEE AND PANDANUS JUICE, VODKA, FRESH
CUT LIME, SPARKLING SODA



CHA THAI ON THE BEACH \$18.95

THAI ICE TEA AND MALIBU RUM

SI LOM TWO IN ONE BUCKET \$18.95

SILOM ROAD + SI LOM WINDMILL

SI LOM SOI 5 \$16.95

LEMONGRASS TEA, MINT LEAVES, WHITE
RUM, FRESH LIME AND SPARKLING SODA



SI LOM WINDMILL \$16.95

MANGO JUICE, TEQUILA, THAI
GRENADINE INFUSED WITH SPARKLING
SODA

JOLLY BEAR & FRIENDS KAMIKAZE



COCKTAILS

FRUITY FRUITY COCKTAILS



PORN STAR \$ 14.95

BLUE CURACAO, SOUR PUSS RASSBERRY, INFUSED LEMON SODA

SWEDISH BERRY \$ 14.95

SOUR PUSS RASSBERRY, BANANA LIQUEUR, INSFULSED LEMON SODA

SWEET LAVA \$ 14.95

TEQUILA, SOUR MIX ON TOP OF RED WINE



LYCHEE IN LOVE \$ 15.95

SOHO VODKA, LYCHEE JUICE AND THAI GRENADINE

POP ROCKS \$ 14.95

SOUR PUSS RASBERRY, TEQUILA, CRANBERRY INFUSED LEMON SODA

FIRE ENGINE \$ 14.95

JAGERMEISTER, THAI GRENADINE, SPARKING SODA



FOREVER CLASSIC

CHOICE OF POP, JUICE OR WATER

MIXED DRINKS (VODKA, GIN, RUM, WHISKY) \$ 9.95/13.95

TEQUILA, JAGER OR VODKA SHOT \$ 8



MOCKTAILS \$ 12



GINGER BUTTERFLY

FRESH GINGER, LIME JUICE WITH BLUE PEA TEA

SILOMJITO

FRESH MINT, LIME, SYRUP AND LEMON GRASS TEA

SI LOM ON THE BEACH

COCONUT WATER, BLUE PEA TEA, FRESH CUCUMBER



VIOLET WHISPER LYCHEE

LYCHEE WITH BLUE PEA TEA LEMONADE



TOGETHER SANGRIA

EXOTIC PASSION FRUIT

WHITE WINE, VODKA, PEACH SCHNAPPS, MANGOES, PEACHES, FRESH LIME, MANGO JUICE, GINGER ALE INFUSED SPRITE SODA

MULTI BERRY ROSE

RED WINE, VODKA, STRAWBERRY PUREE, STRAWBERRIES, RASPBERRIES, BLACKBERRIES, BLUEBERRIES, TRIPLE SEC, CRANBERRY JUICE, FRESH LIME AND INFUSED SPRITE SODA

1 LITRE - 26.95

GLASS - 14.95



BEER & CIDER

DOMESTIC BEER

\$7.95

- bellwood premium larger
- Molson Canadian
- IPA Local beer

IMPORTED BEER

\$8.95

- Singha (THAI BEER)
- Stella
- corona

APPLE CIDER

\$8.95

- somersby (sweet)
- batch 1904 (Dry)



NON-ALCOHOL BEER

\$6.95

- heineken 0.0



WINE

HOUSE WHITE

White sands french cross Pinot Grigio

HOUSE RED

Black Oak Merlot

Glass/Half litre/Litre 8/24/39

CAVE SPRING RIESLING VQA \$35

Ontario,Canada

SAUVGNON BLANC \$39

REIF ESTATE CHARDONNAY \$35

Ontario,Canada

YELLOW TAIL SHIRAZ \$35

Casella wines, Australia

MASI CAMPOFIORIN \$42

Italy



ANYTIME OF YEAR

NON-ALCOHOLIC

HOME MADE TEA DRINKS

THAI MILK TEA \$6.95

THAI MILK JASMINE GREEN TEA \$6.95

THAI ICED TEA FLOAT \$10.95

JASMINE GLOW (THAI GREEN TEA WITH LEMONADE) \$6.95

THAI BLACK TEA WITH LEMONADE \$6.95

ORIGINAL THAI BLACK TEA \$6.95

HOME MADE HERBAL DRINKS

BLUE PEA TEA WITH LEMONADE \$5.95

PANDANUS TEA \$5.95

LEMONGRASS TEA \$5.95

CLASSIC JUICE \$5.95

CRANBERRY JUICE

LYCHEE JUICE

MANGO JUICE

ORANGE JUICE

PASSIONFRUIT

COCONUT JUICE \$6.95

POP \$3.55

COKE, DIET COKE

COKE ZERO

SPRITE, ICETEА

GINGER ALE

ROOT BEER

HOT TEА \$3.25

GREEN TEА, JASMINE TEА

GINGER TEА (CF)

LEMON BLUE PEA TEА (CF)

SPARKLING WATER

PERRIER (SMALL)

S.PELLEGRINO (LARGE)

\$3.50

\$7.50





Si Lom Thai Bistro

SI LOM SIGNATURES

Discover unique, meticulously prepared dishes celebrating authentic techniques and bold Thai flavors. Each creation features only the freshest ingredients. Explore our spice levels.

PAD THAI SOFT SHELL CRAB 32.95

Stir-fried rice noodles with radish, tofu, chives, bean sprouts, peanuts, and mango, perfectly balanced and traditional Thai flavors.



KHAO PAD PU NIM 32.95

Fragrant Thai fried rice with egg, onion, Chinese broccoli, tomato, and garlic, crowned with crispy soft shell crab.

PAD HOY LAI 🌶️🌶️ 24.95 🍤

Clams stir-fried with red and green long chilies, Thai sweet basil, and shrimp chili paste.

TOM YUM FRIED RICE WITH SHRIMP 🌶️🌶️ 24.95 🍤

Tom Yum-style fried rice with shrimp, egg, and a zesty, spicy lemongrass sauce.



SUKI HANG 🌶️🌶️

Stir-fried glass noodles with Chef's special beancurd sauce

W/SEAFOOD 27.95 🐟

W/CHICKEN 23.95

W/CRISPY PORK 23.95

PLA PAE SA 🌶️🌶️ 45.95 🐟

Deep-fried sea bass accompanied by special orange curry, vegetables, and jasmine rice.

KAO SOI PU NIM 32.95

Soft shell crab in Northern Thai spicy coconut curry, topped with crispy egg noodles.

APPETIZER

SPRING ROLLS VEGGIES 7.95

CRISPY CHICKEN WONTON 9.95

OCEAN WINGS 15.95

FRIED CHICKEN WINGS MARINATED IN FISHSAUCE

CHICKEN WINGS ZAAP 16.95

FRIED CHICKEN WINGS WITH LAAB FLAVOR

CRISPY PORK 15.95

WITH CHEF SPECIAL SPICY AND SOUR DIPPING SAUCE

LAAB CALAMARI 15.95

NAM TOK BEEF 15.95

GRILLED BEEF WITH SPICY & SOUR DRESSING

BEST PAIRED TRADITIONALLY WITH STICKY RICE.

LAAB CHICKEN OR PORK 15.95

MINCED CHICKEN OR PORK TOSSED WITH ROASTED RICE POWDER, LIME JUICE, CHILI, AND FRESH HERBS FOR A TANGY AND SPICY FLAVOR."

SHRIMP CHIPS & DIPPING SUACE 8.95

FRESH ROLLS VEGGIES 9.95

RICE PAPER,MANGO,CUCUMBER,CARROT,TOFU

LIMITED

FRESH ROLLS W/SHRIMPS 15.95

UNITED DAILY AVAILABILITY. ASK YOUR SERVER FOR DETAILS.

CRAB RANGOON 13.95

DEEP-FRIED WONTONS STUFFED WITH A CREAMY CRAB BLEND,
SERVED WITH A SWEET CHILI DIPPING SAUCE.

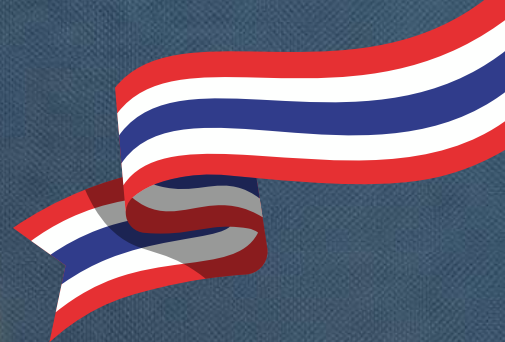
CHICKEN SATAY 15.95

SERVED WITH PEANUT SAUCE

HOY OPP 15.95

STEAMED MUSSELS WITH THAI HERBS. SERVED WITH A SPICY-SOUR SAUCE.





TOM YUM KOONG (personal size) 🌶️🥜 10.95
SHRIMPS, MUSHROOMS IN HINT SPICY LEMON-GRASS SOUP

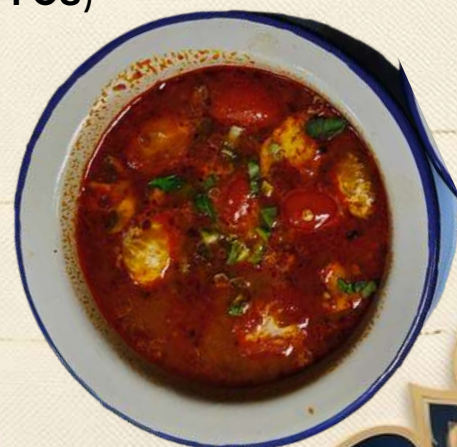
TOM KHA KAI (personal size) 10.95
CHICKEN, MUSHROOMS IN SWEET & SOUR COCONUT SOUP

👉 **WONTON SOUP REGULAR** 10.95
CHICKEN WONTON IN CHICKEN BROTH (5 PCS)

WONTON SOUP LARGE 16.95
CHICKEN WONTON IN CHICKEN BROTH (10 PCS)

👉 **TOM YUM WONTON REGULAR** 🌶️🥜 10.95
CHICKEN WONTON IN HINT SPICY LEMONGRASS SOUP (5PCS)

TOM YUM WONTON LARGE 🌶️🥜 17.95
CHICKEN WONTON IN HINT SPICY LEMONGRASS SOUP (10 PCS)



SALAD

1

SOM TUM (PAPAYA SALAD) 🌶️🌶️

PAPAYA, FISH SAUCE, PALM SUGAR FRESH CHILI WITH TAMARIND SAUCE

YOUR CHOICE OF:

WITH PEANUTS 15.50

WITH SALTED EGGS 17

WITH PLARA (SMELLY FISH) 17

WITH CRISPY PORK 22.95

WITH PEANUT VEGAN 🌱 15

ADD SALTED CRAB FOR THAT CLASSIC, BOLD FLAVOR (+\$2.50)

2

MANGO SALAD 🌱 14.95

HOUSE DRESSING, CARROT, GREEN ONION & ROASTED COCONUT TOPPING

3

YUM KHAI DAO (SPICY FRIED EGG SALAD) 🌶️🌶️

15.95

CRISPY FRIED EGGS TOSSED WITH FRESH TOMATOES, ONIONS, AND CHINESE CELERY IN A ZESTY CHILI-LIME DRESSING



FRIED EGG SALAD



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VEGAN



PAD KA PRAO VEGAN 🌶️🌶️ 20.95

TVP® (SOY PROTEIN) STIR FRIED WITH SPICY CHILI & HOLY BASIL

PAD SI EW VEGAN 21.95

STIR FRIED FLAT NOODLE, TOFU WITH SWEET SOY SAUCE

PAD THAI VEGAN 21.95

STIR FRIED RICE NOODLES WITH VEGETABLES TOFU & PEANUTS

MIXED VEGGIES & TOFU 20.95

SEASONAL VEGETABLES WITH HOUSE SAUCE

PAD KEE MAO VEGAN 🌶️🌶️ 22.95

STIR FRIED FLAT NOODLES, BAMBOO SHOOTS, LONG BEANS, SMALL SPICY CHILI, RED & GREEN LONG CHILI WITH HOLY BASIL



VEGAN



KA PRAO SERIES

กะเพรา ที่ไม่ใช่กะเพรา

THE AUTHENTIC STREET FOOD VIBE (BOLD & ENERGETIC)



THIS MENU



FOR SPICY LOVER

SPICY HOLY BASIL STIR-FRY (PAD KRA PAO) THE ULTIMATE THAI STREET FOOD CLASSIC. SIZZLING MEAT WOK-FIRED WITH A GENEROUS DOSE OF FRESH GARLIC, BIRD'S EYE CHILIES, AND SWEET-AND-SPICY HOLY BASIL. SERVED TRADITIONAL-STYLE OVER STEAMED RICE AND TOPPED WITH A GOLDEN, CRISPY FRIED EGG. UNAPOLOGETICALLY BOLD AND PACKED WITH FLAVOR

W/MINCED CHICKEN	21.95
W/MINCED BEEF	22.95
W/CHUNKY STEWED BEEF	23.95
W/MINCED PORK	21.95
W/CRISPY PORK	23.95
W/VEGAN (TVP)	20.95

KAO PAD VERSION

BASIL FRIED RICE VERSION

W/SHRIMPS	25.95
W/SEAFOOD	27.95



CRISPY PORK SERIES

ตระกูลหมูกรอบ

PAD THAI MOO KROB 🥜 **23.95**
STIR FRIED RICE NOODLES WITH CRISPY PORK

PAD KEE MAO MOO KROB 🌶️🌶️ **24.50**
STIR-FRIED FLAT NOODLES WITH BAMBOO SHOOTS, LONG BEANS, SMALL SPICY CHILIES, RED AND GREEN LONG CHILIES, HOLY BASIL, AND CRISPY PORK.

KA NA MOO KROB 🌶️ **23.95**
CRISPY PORK WITH CHINESE BROCCOLI SERVED OVER RICE

KHAO KRA TIUM MOO KROB **23.95**
CRISPY PORK WITH GARLIC SAUCE SERVED OVER RICE

PAD PRIK PAO MOO KROB 🥜 **23.95**
CRISPY PORK SERVED WITH SWEET CHILI SAUCE (CONTAINS PEANUTS) OVER RICE.

KA PRAO MOO KROB 🌶️🌶️ **23.95**
STIR-FRIED CRISPY PORK WITH SPICY RED AND GREEN LONG CHILI, HOLY BASIL, AND FRIED EGG.

PAD WOON SEN MOO KROB **23.95**
STIR-FRIED GLASS NOODLES, EGG, AND TOMATOES IN A SAVORY GARLIC SAUCE. LIGHT, BOUNCY, AND COMFORTING

KAO SOI MOO KROB **24.95**
NORTHERN THAI SPICY CURRY WITH CRISPY EGG NOODLES ON TOP

CASHEWNUT MOO KROB 🥜 **24.95**
CASHEW NUT SAUCE (CONTAINS PEANUTS)



THE CHEF'S RESERVE

RAD NA SEAFOOD BY CHEF NID 27.95

| ราดหน้าทะเล

WOK-CHARRED WIDE RICE FLAT NOODLES TOPPED WITH CHINESE BROCCOLI AND SEAFOOD SMOTHERED IN A RICH, SAVORY SOY BEAN GRAVY (ORIGINAL STREET STYLE)

MOO TOD KAO NEAW BY CHEF RENU 22.95

| หมูทอดข้าวเหนียวเชียงราย

DEEP-FRIED MARINATED PORK PREPARED WITH SPECIAL RECIPES BY OUR CHEF RENU, SERVED WITH STICKY RICE.

KAUY TIEW TOM YUM BY CHEF TOY 23.95

| ก๋วยเตี๋ยวต้มยำน้ำข้น

NOODLE , SPICY-SOUR LEMONGRASS BROTH LOADED WITH MINCED CHICKEN, CRISPY PORK, AND CHICKEN WONTONS. FINISHED WITH FRESH BEAN SPROUTS AND ONION EXTRA BOILED EGG FOR \$2

PU NIM PAD PONG KARI BY CHEF TOTO 33.95

| ปูนิ่มผัดผงกะหรี่

GOLDEN-FRIED SOFT SHELL CRAB TOSSED IN A VELVETY THAI YELLOW CURRY SAUCE WITH CREAMY EGG RIBBONS, FRESH CELERY, BELL PEPPERS, AND SWEET ONIONS



SEAFOOD



TA LAY PAD KA PRAO 27.95

STIR FRIED SEAFOOD WITH SPICY RED&GREEN LONG CHILI,HOLY BASIL,WITH FRIED EGG ON TOP& RICE



PAD PRIK PAO SEAFOOD 27.95

STIR FRIED SEAFOOD WITH SWEET CHILI SAUCE (CONTAIN SPEANUT) SERVED WITH FRIED EGG ON TOP WITH RICE

RED CURRY PINEAPPLE WITH SHRIMPS 25.95

LAABPLA(ลาบปลาทอด) 24.95

FRIED BASA FILLET FISH COOK WITH LAAB FLAVOUR ON RICE



PANANG WITH FISH 24.95

WITH PEANUTS&RED CURRY SAUCE WITH RICE

NOODLE

PAD THAI 🍜

STIR FRIED RICE NOODLES, RADISHES, TOFU, CHIVES,
BEAN SPROUTS, PEANUTS

WITH CHICKEN 22.95

WITH SHRIMP 25.95

👍 PAD KEE MAO 🌶️🌶️

STIR FRIED FLAT NOODLES, BAMBOO SHOOTS, LONG
BEANS, SMALL SPICY CHILI, RED & GREEN LONG CHILI
MUSHROOM WITH HOLY BASIL

WITH CHICKEN 23.50

WITH SHRIMP 25.95

👍 PAD WOON SEN ผัดวุ้นเส้น

STIR-FRIED GLASS NOODLES, EGG AND TOMATOES IN A
SAVORY GARLIC SAUCE. LIGHT, BOUNCY, AND COMFORTING

WITH CHICKEN 22.95

WITH SHRIMP 25.95

NOODLE SOUP

ก๋วยเตี๋ยว

SERVED WITH CHICKEN WONTON(5), CRISPY PORK(5),
GREEN ONION, MINCED CHICKEN AND BEANSPROUT.

CLEAR NOODLE SOUP น้ำใส 22.95

👍 TOM YUM NOODLE SOUP น้ำขุ่น 🌶️🍜 23.95

CHOICE OF NOODLE: RICE NOODLE, EGG NOODLE, FRESH
FLAT NOODLE

EXTRA TOPPING:

BOILED EGG \$2

MORE NOODLE \$2.50

👍 PAD SI EW

STIR FRIED FLAT NOODLE WITH
SWEET SOY SAUCE CHINESE BROCCOLI

WITH CHICKEN 22.95

WITH SHRIMP 25.95

WITH BEEF 23.95

KHAO SOI 🌶️

NORTHERN THAI SPICY CURRY
WITH CRISPY EGG NOODLES ON TOP

WITH DARK MEAT CHICKEN 22.95

WITH BRAISED BEEF 23.95





CURRY

SERVED WITH RICE



GREEN CURRY

COCONUT MILK, BAMBOO SHOOTS, BASIL, RED CHILI, AND GREEN CHILI.

W/CHICKEN 22.95

W/VEGGIES AND TOFU 22.95



RED CURRY

FRESH PINEAPPLE, BASIL, AND RED CHILI AND COCONUT MILK

W/ CHICKEN 22.95

W/ BEEF 23.95



MASSAMAN

WITH POTATOES, TOMATO & TAMARIND SAUCE

WITH COCONUT MILK, ONION & SHALLOT

W/ DARK MEAT CHICKEN 22.95

W/ BRAISED BEEF 23.95



PANANG

WITH PEANUTS & RED CURRY SAUCE AND COCONUT MILK

W/CHICKEN 22.95

W/FISH 24.95

RICE

GREEN CURRY FRIED RICE

FRIED RICE WITH GREEN CURRY PASTE, EGG, THAI BASIL, RED & GREEN CHILI

W/CHICKEN 22.95

W/SHRIMPS 25.95

PINEAPPLE FRIED RICE

FRIED RICE WITH EGG, FRESH PINEAPPLE, ONION, CHINESE BROCCOLI, TOMATO

W/CHICKEN 22.95

W/SHRIMP 25.95

W/CRISPY PORK 23.95

TOM YUM FRIED RICE WITH SHRIMP

25.95

FRIED RICE WITH EGG & SPICY LEMONGRASS SAUCE, TOMATO, MUSHROOM, THAI HERB

KRA TIUM PRIK THAI (GARLIC RICE)

STIR FRIED MEAT, FRESH GARLIC, BLACK PEPPERS WITH FRIED EGG ON TOP

W/CHICKEN 22.95

W/GRILED BEEF 23.95

CASHEW NUT CRISPY CHICKEN

23.95

STIR FRIED CHICKEN WITH SWEET CHILL SAUCE (CONTAINS PEANUT) SERVED WITH FRIED EGG ON TOP WITH RICE



#MOREFAI SERIES (PERSONAL HOT POT)

หม้อไฟ



TOM YUM TALAY #MOREFAI 🌶️🍄 28.95

SHRIMPS, MUSSELS, SQUID, FISH, MUSHROOMS IN SPICY LEMONGRASS SOUP COME WITH RICE

PO TAK TALAY #MOREFAI 🌶️🌶️ 28.95

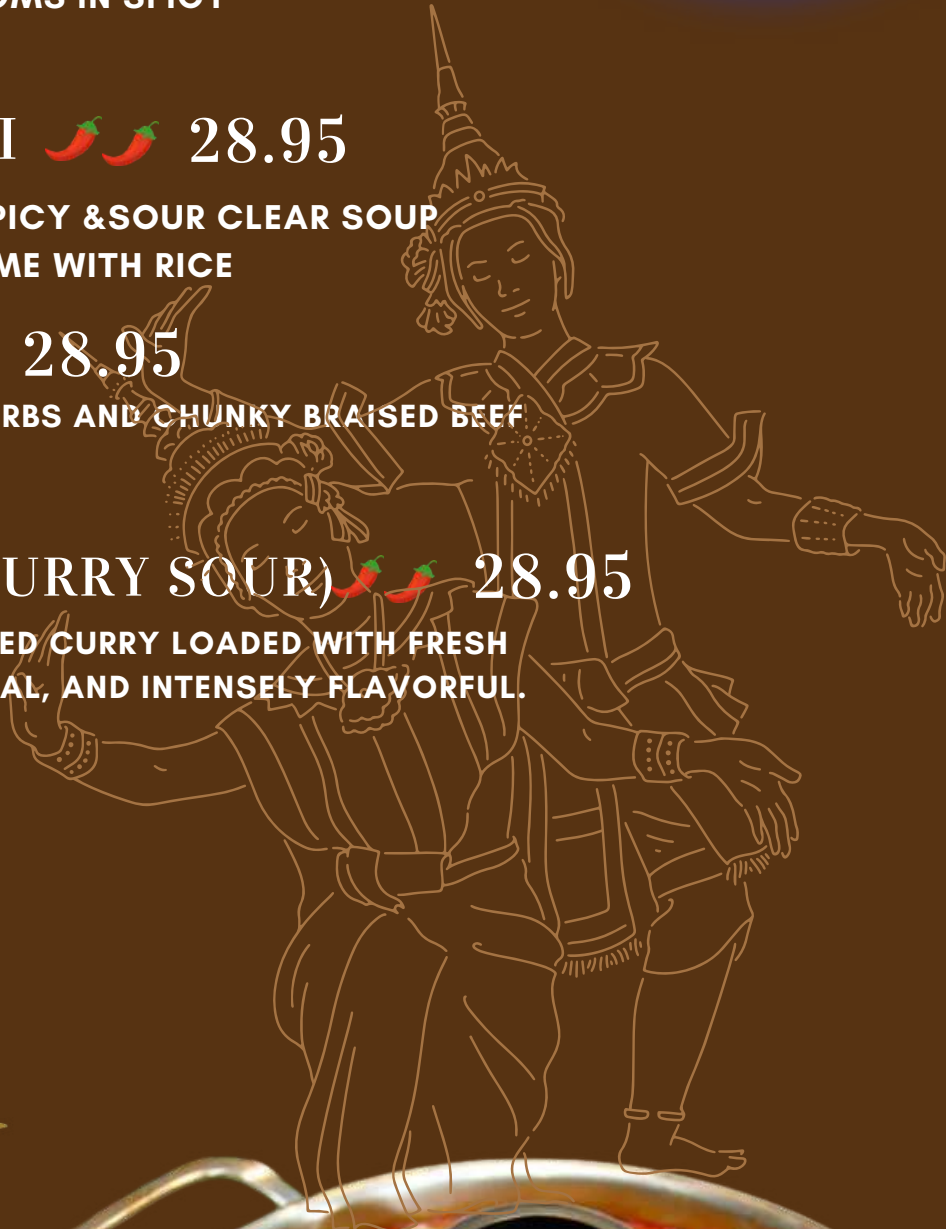
SHRIMPS, MUSSELS, SQUID AND FISH IN SPICY & SOUR CLEAR SOUP WITH THAI HERBS SERVED IN HOTPOT COME WITH RICE

👍 NUA TOON #MOREFAI 🌶️🌶️ 28.95

SPICY AND SOUR CLEAR SOUP WITH THAI HERBS AND CHUNKY BRAISED BEEF SERVED IN HOTPOT WITH RICE

👍 KANG SOM KOONG (THAI CURRY SOUR) 🌶️🌶️ 28.95

A BRIGHT, SPICY, AND SOUR TAMARIND-BASED CURRY LOADED WITH FRESH FISH AND HEARTY VEGETABLES. LIGHT, HERBAL, AND INTENSELY FLAVORFUL.





SOFT SHELL CRAB

SERIES

ปูนิ่ม



KAO PAD PU NIM



Thai-Style Fried Rice with Soft Shell Crab: Fragrant fried rice stir-fried with onion, egg, Chinese broccoli, tomato, and garlic, topped with crispy soft shell crab for a flavorful finish.

32.95

KAO SOI PU NIM

Soft Shell Crab in Northern Thai Spicy Curry, Topped with Crispy Egg Noodles

32.95



SIGNATURE



PAD THAI PU NIM

"Thai-style Pad Thai with soft shell crab: Stir-fried rice noodles with radishes, tofu, chives, bean sprouts, peanuts, and mango, perfectly balanced with traditional Thai flavors."

32.95

FUN
FACT

THE SHELL IS COMPLETELY
SOFT, ALLOWING YOU TO
EASILY EAT AND ENJOY THE
ENTIRE CRAB.

WWW.SILOM.CA



DESSERT



BLACK BEAN COCONUT STICKY RICE 8

SWEET STICKY RICE WITH BLACK BEAN
IN COCONUT MILK

DURIAN COCONUT STICKY RICE 10

MANGO COCONUT STICKY RICE 10

**MANGO COCONUT STICKY RICE
DELUXE (WITH ICE CREAM) 15.95**

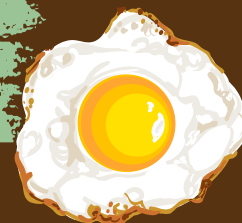
ICE CREAM CUP 5



THAI MILK TEA PUDDING 6



SIDES



FRIED EGG 2.50

STEAMED JASMINE RICE 3.95

STICKY RICE 4.95

EXTRA CURRY SAUCE 12oz 6.50

EXTRA BEEF, CHICKEN OR SHRIMP 4.5

EXTRA VEGGIES 4.5

EXTRA CRISPY PORK 5.5

FRESH CRUSHED CHILI 1.25

CRUSHED PEANUT 1.25



Daily Lunch Special

MON - FRI 12 -3PM
EXCEPT HOLIDAYS*

MONDAY



PAD THAI

choices of chicken
or vegan (veggies
and tofu)

15.95

TUESDAY



GREEN CURRY

choices of chicken or
veggies and tofu

15.95

WEDNESDAY



KAO KRA PRAO MINCED CHICKEN

OPTION FOR EXTRA FRIED
EGG FOR 1.55

14.95

THURSDAY



PANANG CURRY CHICKEN

14.95

FRIDAY



MASSAMAN CURRY DARK MEAT CHICKEN

15.95

ADD DRINKS COMBO



Thai milk tea

original black tea or
jasmine green tea

5.95



Pop /soda

(COKE,DIET COKE,SPRITE,
GINGER ALE,COKE ZERO)

2.25



HOME MADE HERBAL DRINKS

(BLUE PEA TEA WITH
LEMONADE, LEMONGRASS,
PANDANUS TEA)

4.95



Juices

orange,
mango,lychee

4.95



Si Lom Thai Bistro, established in May 2017, was founded by Tomme and Tony, two individuals driven by a deep passion for authentic Thai cuisine and a desire to share the rich culinary traditions of Thailand with the LGBTQ+ community.

The name Si Lom draws inspiration from Bangkok's renowned gay district, reflecting a spirit of inclusivity, vibrancy, and cultural diversity. Recognizing the parallel between Si Lom Road in Bangkok and Toronto's Church and Wellesley neighborhood, affectionately known as The Village,

The bistro was thoughtfully designed to create a welcoming space where community, comfort, and exceptional food converge.

Our mission is to provide every guest with an unparalleled dining experience, offering fresh, authentic Thai street food in a warm and inviting atmosphere that evokes the feeling of home. At Si Lom Thai Bistro, we strive to bring happiness to every table, ensuring that each visit is memorable and filled with the joy of true hospitality.

ขอบคุณครับ



danke
thank you
gracias
merci
teşekkür ederim
dziękuję
obrigado
sukriya
leima kasih
고맙습니다
mochchakkeram
go raibh maith agal
arigato
dakujem
merci
tapadhi leat
kuyubangga
danke je
kop khun krap
grazie
takk
merci