



- SALADS (yum)**
- SL1 “YUM MA MUANG” Mango Salad..... \$12.95**
Fresh julienne cut Mango, in-house ground roasted peanut, red onion, mint, coriander, red sweet pepper tossed in special house dressing & garnished with roasted cashews  
- SL2 “YUM APPLE” Apple Salad\$11.95**
Fresh julienne cut green apple, in-house ground roasted peanut, red onion, mint, coriander, red sweet pepper tossed in special house dressing & garnished with roasted cashews  
- SL3 “YUM SUB-PA-ROD” Pineapple Salad \$12.95**
Fresh cut pineapple, in-house ground roasted peanut, red onion, mint, coriander, red sweet pepper tossed in special house dressing & garnished with roasted cashews  
- SL4 “SOM TAM THAI” Green Papaya Salad \$12.95**
Green papaya mixed with tomato, long bean, fresh Thai chili, dried shrimps, roasted ground peanut, garlic, and lime juice till rounding to the taste of spicy, sour and sweet
~ Go YUMMY with Sticky Rice and Grilled Chicken~ see detail at *Entrée and Sides* 
- SL5 “NAM TOK” Authentic Spicy Warm Salad \$15.99**
“Nuer /Mhoo/Gai Tod Nam Tok”
Grilled Beef/Grilled Pork/Crispy Chicken Spicy Salad Delicate slices of grilled tender*Beef or *Pork or *Crispy Chicken tossed with red onion, mint, coriander, red sweet pepper kicked up with roasted sticky rice powder, sweet chili *shrimp paste* and dried hand-ground dried Thai red chilies with fresh lime juice 
- SL6 “LAAB GAI” Herb&Spice Chicken Salad \$15.99**
Minced Chicken pan tossed with red onion, spring onions, mint, coriander, red sweet pepper, ground roasted sticky rice powder, sweet chili *shrimp paste* and chilies, dressed with fresh lime juice 

- SOUP (nam-gaeng)**
- SP1 “TOM YUM” Lemongrass Soup with Chicken \$10.95**
with Tiger Shrimps..... \$13.95
Special Chili *Shrimp Paste* broth blended with exotic spices, mushrooms, fresh lemon grass & kaffir lime leaves with the choice of: chicken or shrimp
- SP3 “TOM KHA GAI” Coconut Galangal Soup with Chicken..... \$10.95**
With Tiger shrimps..\$13.95
Coconut milk traditionally cooked with galangal, and tender chicken or shrimp 
- SP4 “THAI-SZECHUAN SOUP” Hot & Sour Soup..... \$10.95**
Winter Grab! Soup it up our HOT and Sour Soup with bamboo shoot, tofu, egg, and fungi 
- SP5 “GIAW NAM GOONG” Wonton Soup \$12.95**
House chicken broth soup with seasoned shrimp & minced chicken Wonton and Baby Bok Choy garnished with green onion and home-made garlic oil
- SP6 “GAENG JUED WOON SEN” Glass Noodle Chicken Soup\$10.45**
Veggie and tofu Soup\$10.45
House clear chicken broth soup Glass Noodle with tender chicken, broccoli, carrot or mixed vegetables, diced tofu and garnished with green onion and garlic oil  

- ...Additional Favourite...**
- Tiger Shrimps (4) \$6.50** Chicken or Pork or Beef \$5.00
Tofu \$3.50 Mixed vegetables \$4.50
Your favourite Vegetables \$3.50
Broccoli, Carrot, Baby corn, Chinese Cabbage, and Baby Bokchoy...

- FRIED RICE&SIDES (kaow&kruengkeang)**
- RC1 “KAOW PAD” Thai Fried Rice**
with Chicken or Pork or Mixed Vegetables \$15.99
with Beef\$16.99
with Tiger Shrimps\$19.99
Fried Jasmine rice with your choice of meat or veggie with egg, Chinese broccoli, tomatoes, garlic and a pinch of black pepper served with cucumber and lime
- RC2 “KAOW PAD SUPPAROD” Thai Pineapple Fried Rice\$19.99**
Fried Jasmine rice with both Tender Chicken and Tiger Shrimps, Egg, Green Onion, fresh cut Pineapple, and in-house roasted Cashew nut..
...with a kissy pinch of Black pepper and served with cucumber and lime!
- RC3 “KAOW PAD KEE-Mao” Drunken Chang Noi Fried Rice**
with Chicken or Pork or Tofu \$15.99
with Beef\$16.99
with Tiger Shrimps..... \$19.99
Fried Jasmine rice with your favourite choice of meat or tofu with white onion, tomato, baby corn, Chinese broccoli, sweet basil, sweet red and green peppers with a spiced pinch of black pepper. 
- RC4 “KAOW PAD KAI” Thai egg Fried Rice..... \$11.99**
Simply Delicious! Fried Jasmine rice with egg..
Twinkling up with spring onion and white pepper...
- RC5 “KAOW SUAY” Thai Jasmine Rice \$1.75**
RC6 “KAOW NHEOW” Thai Sticky Rice \$3.25
RC7 “KAOW KA-TI” Coconut Jasmine Rice \$2.99
RC8 “KAOW NHEOW KA-TI” Coconut Sticky Rice..... \$3.75
RC9 “KUAY TIEW SEND LEK” Rice Noodle\$2.99
RC10 “WOON SEN” Glass Noodle\$3.99
RC11 “ROTI” Indian Pastry \$3.75

- DESSERT (khong wan)**
- DS1 “I-TIM” Ice-cream \$6.00**
A scoop of your favorite choice of ice-cream prepared and topped with Cashew Nut
- DS2 “KLUAY TOD” Honey Banana Flitter \$7.25**
Deep-Fried Banana topped with Honey Syrup
- DS3 “I-TIM KLUAY TOD” Honey Banana Flitter with Ice-Cream... \$8.25**
Deep-Fried Banana topped with Honey Syrup served with a choice of ice-cream
- DS4 “SAM NANG FA” Three angels \$9.25**
Three Flavors of Chef's selected ice-cream
- DS5 “KAOW NHEOW MA-MUANG”**
Thai Sticky Rice with Mango \$9.25
Touch down on Thailand! Sweet Sticky Rice topped with House coconut cream served with Fresh cut Mango
- DS6 “KAOW NHEOW I-TIM”**
Thai Coconut Sticky Rice with Ice Cream... .. \$7.25
Remind us of the young age! Coconutty sticky rice topped up with your favourite choice of Ice-cream



CHANG NOI'S
Authentic
Thai Cuisine



“NEW OPENING HOURS”

LUNCH : MONDAYS TO FRIDAYS 11:30 am to 3:00 pm

DINNER : MONDAYS TO SATURDAYS 4:00 pm to 10:00 pm

SUNDAYS – CLOSED

Services:

Dine In -- Take-out -- Delivery – Catering

Free Delivery !

St.Catharines only with the cash payment and the purchase \$85 and more

TEL: 905.228.6067 Address 225 Queenston Street, St.Catharines
website:changnois.com email : info@changnois.com

Where the locals dine...and the visitors find

APPETIZERS (khong tan len)

A1 “CHANG NOI’S JAI YAI” Chang Noi’s Celebration\$28.99
Our celebrating experience “Chang Noi’s would love to serve you... the assembly of Garden Salad Rolls(4), Spring Rolls(4), Shrimp Rolls (4), and Calamari (8)
~ Served with *Homemade peanut sauce and sweet & chili sauce* ~

A2 “KAO GRIAP GOONG” Shrimp Chips..... \$8.95
Thai Tasty Crispy Shrimp Chips
~ served with House Special peanut sauce

A3 “POH PIA TOD” Spring Rolls(4)..... \$7.95
Delicate wheat pastry rolling to stuff tasty seasoned by stir-frying fungi, white onion, bamboo shoot, green onion, cabbage, carrot and glass noodle- then deep fried them until turning golden and perfect crispy
~ served with our Signature “Sweet and Chilli sauce” ~

A4 “KUAY TIAO LUI SUAN” Garden Salad Rolls 4 pieces.....\$7.95
6 pieces.....\$9.95
Delicate rice paper wrapped with seasoned carrot, bean sprout, mint, finely sliced egg sheet, shitake mushroom, and tofu
~ served with our Signature “Chilli sauce” or “Homemade Peanut Sauce

A5 “SATAY” Marinated Skewers Chicken (4) \$10.99
Beef (4) \$11.99
Shrimps(4).....\$12.99
Marinated skewers slowly grilled with seasoning coconut milk
It truly takes time to prepare approximately 20 minutes
~ Served with tasty peanut sauce and cucumber mini salad~

A6 “GOONG HOR” Shrimp Rolls (6)\$13.99
Seasoned tiger shrimp with home-made delicate ground garlic and black pepper wrapped in wheat pastry and deep fried them until turning golden brown with perfect crispy!
~ served with our Signature “Sweet and Chilli sauce”

A7 “PLAMUEKTOD” Calamari\$13.99
Tasty, mildly Salty and Golden crispy deep-fried calamari hanging around with curry salad
~ served with our Signature “Crunchy Peanut Sweet and Chilli sauce” ~

A8 “PEEK GAI TOD” Elephant Chicken wings (1 LB)..... \$12.99
Perfectly house special coated Deep fried JUMBO chicken wings sautéed with Unforgettable orange zest House Sauce ...
Recommended to try it on the easy dining day!
It truly takes time to prepare

A9 Crab Rangoon (8).....\$10.99
Mixture of imitation crab meat, cream cheese, and seasoned wrapped in a wonton wrapper and fried crispy

 Chang Noi’s Signatures  Chang Noi’s Family Recipe

All Recipes – No MSG Adding to The Cooking

Please inform our serving crew for your allergy, special dietary and your preference of Vegetarian or Vegan or Gluten Free.

Please note that when ingredients are handled in the same kitchen it is impossible for us to guarantee that your dish will be 100% allergen-free

ENTRÉE (jan lak)

- E1 “GAI/GOONG PAD Ma-MUANG HIMMAPAN”**
Cashew Nut Chicken \$15.99
Cashew Nut Tiger Shrimps..... \$19.99
Tender chicken/Tiger Shrimps stir-fried with garlic, cashew nut, orange, pepper, *shrimp paste* in the special house sauce
- E2 “GAI /MHOO/NUER/GOONG PAD KHING”**
Ginger Chicken/Pork \$15.99
Ginger Beef \$17.99
Ginger Tiger Shrimps..... \$19.99
Tender Chicken/Pork/Beef or Tiger Shrimps stir-fried with garlic, finely julienned ginger, white onion, fungi, and green onion in the special house sauce, spiced up with black pepper and lighten up with our house white wine
- E3 “PAD KRA Pao GAI/MHOO/NUER/GOONG/TALAY”**
Spicy Basil Chicken/Pork \$15.99
Spicy Basil Beef..... \$17.99
Spicy Basil Tiger Shrimps \$19.99
Tender Chicken/Pork/Beef/Tiger Shrimps stir-fried with garlic, fresh hot chili, Thai sweet basil in the aromatic and unforgettable house sauce
- E4 “NUER PAD NAM MUN HOY” Oyster Beef..... \$17.99**
Sliced Tender Beef stir-fried with garlic, white mushroom, green onion in the special house oyster sauce with tiny pinch of black pepper and lightened up with house white wine.
- E5 “NUER/GOONG MAKHAM” Tamarind Beef \$17.99**
Tamarind Tiger Shrimps..... \$19.99
Special coated deep-fried Crispy-out but Tender-in Beef or Tiger Shrimps caramelized coated with House Tamarind Sauce in companion with white onion and green onion, final touch topped with crispy sweet red onion.
- E6 “MHOO/GAI/GOONG PAD KRA TIAM”Garlic Pork/Chicken. \$15.99**
Garlic Tiger Shrimps.. \$19.99
Sautéed sliced Chicken or Pork or Tiger Shrimp with garlic and ground black pepper nestled with fresh carrot and diced cucumber.
- E7 “GAI/ GOONG Ma-MUANG” Mango Chicken..... \$15.99**
Mango Tiger Shrimps..... \$19.99
Tender chicken breast stir-fried with fresh diced mango, sweet red and green peppers, and green onion in the special house tangy sauce
- E8 “MHOO MANAO” Spicy lemon Pork \$15.99**
Tender sliced pork hand tossed with mint, coriander, red onion, *shrimp paste*, sweet red pepper, lemongrass in tangy gentle spicy lemon juice dressing garnished with cucumber and a piece of lime.
- E9 “NUER YANG” Thai Marinated Grilled Beef \$17.99**
House marinated tender beef on pan grill garnished with Thai pickled sliced cabbage and carrot served with special house dipping sauce.
- E10 “CHANG NOI’S GAI YANG” Thai Grilled Chicken \$19.99**
Traditionally grilled marinated whole tender chicken breast garnished with Thai pickled sliced cabbage and carrot served with Chef’s sweet&chili dipping sauce. It truly takes time to prepare~20 mins
- E11 “MHOO/NUER PAD PRIKGAENG”**
Sizzling Herbal Spicy Curry Pork/Beef \$21.99
Authentically herbal and tropical aromatic stir-fried Pork/Beef with red curry paste, long bean, bamboo shoot, white onion, red and green sweet peppers, chiffonade lime leaves, fresh ginger finger root and young green pepper corn

CURRY (gaeng)

- CR1 “GAENG KIAO WAN”**
Green Curry Chicken or Pork \$14.99
Green Curry Beef..... \$16.99
Green Curry Tiger Shrimps..... \$19.99
Tender Chicken/Pork/Beef or Tiger Shrimps and bamboo shoot, green pea in a Blend of green curry and Garnished with sweet basil
- CR2 “GAENG KA-REE” Yellow Curry Chicken or Pork \$14.99**
Yellow Curry Beef \$16.99
Yellow Curry Tiger Shrimps..... \$19.99
Tender Chicken/Pork/Beef or Tiger Shrimps, potato, white onion in a Blend of yellow curry and garnished with spring onion and red onion for Perfect Appetite!
- CR3 “GAENG DANG MA-MUANG”**
Mango Curry Chicken \$15.99
Mango Curry Tiger Shrimps \$19.99
Tender Chicken or Tiger Shrimps, diced fresh cut mango gently sit in the our aromatic red curry
- CR4 “GAENG DANG SUPPAROD”**
Pineapple Curry Chicken \$15.99
Pineapple Curry Tiger Shrimps \$19.99
Tender Chicken or Tiger Shrimp, fresh cut Pineapple gently sit in the our aromatic red curry
- CR5 “GAENG DANG GAI/MHOO/NUER”**
Red Curry Chicken or Pork \$14.99
Red Curry Beef \$16.99
Red Curry Tiger Shrimps..... \$19.99
Tender Chicken or Pork or Beef or Tiger Shrimps, bamboo shoot, green pea in a Blend of red curry and Garnished with sweet basil
- CR6 “PANANG GAI/MHOO/NUER”**
Thick Red Curry Chicken or Pork..... \$17.99
Thick Red Curry Beef \$17.99
Tender chicken /Pork /Beef in red curry with homemade peanut sauce garnished with finely chiffonade lime leaves
- CR8 “CHU-CHEE GOONG”**
Red Curry Coconut Tiger Shrimps \$19.99
Tiger shrimps gently hidden in aromatic red curry blended with house peanut sauce beautifully garnished with finely chiffonade lime leaves

NOODLES (kuay-tiew)

- ND1 “PAD THAI” \$14.99**
Thailand’s most popular stir-fried rice noodle with both chicken and tiger shrimps, egg, bean sprouts, tofu and peanuts in the special house Pad Thai sauce
- ND2 “CHANG NOI’S PAD THAI” AUTHENTIC PAD THAI..... \$16.99**
Proudly present you –The Traditional & Authentic stir-fried rice noodle with both chicken and tiger shrimps, egg, bean sprouts, tofu and peanuts in the special authentic house Pad Thai sauce, secretly adding a kick of Lime Squeeze and wrap with a thin sheet of egg.
- ND3 “PAD THAI CHAO WANG” ROYAL AUTHENTIC PAD THAI... \$19.99**
Elegantly present you! –The Traditional & Authentic stir-fried glass noodle with tiger Shrimps, egg, bean sprout, tofu, tiny diced red onion and preserved radish, fresh garlic and in-house ground roasted peanuts in the special authentic house Pad Thai sauce, secretly adding a kiss of lime squeeze and wrap with a thin sheet of egg...
... The Famous among Thai healthy fine diner in Thailand!



- ND4 “KUAY-TIEW RAD KRA Pao”**
Basil Noodle with Chicken or Pork..... \$15.99
with Beef \$16.99
with Tiger Shrimps..... \$19.99
Rice noodle with stir-fried garlic, hot chili, sweet green and red pepper, basil leaves with your Choice of Meat in the special house sauce
- ND5 “RAD NAR” Clear Gravy Noodle with Chicken or Pork..... \$15.99**
with Beef \$16.99
with Tiger Shrimps \$19.99
Rice noodle with stir-fried Chinese Broccoli with your Choice of meat in the special house soya gravy with a tiny kiss of black pepper hidden into the taste
- ND6 “PAD SEE-IEW” Thai Black Soya Noodle**
with Chicken or Pork..... \$15.99
with Beef \$16.99
with Tiger Shrimps \$19.99
Stir-fried rice noodle with Chinese Broccoli and your choice of meat in the special house sauce adding a kiss of Thai sweet black soya sauce and a tiny pinch of Black pepper
- ND7 “SEN YAI PAD KEE Mao” Drunken elephant Noodle**
with Chicken or Pork \$15.99
with Beef \$16.99
with Tiger Shrimps..... \$19.99
Stir-fried rice noodle with garlic, hot chili, white onion, baby corn, sweet green and red peppers, basil leaves and your Choice of tender chicken breast/ Pork/Beef or Shrimp in the unforgettable special house spicy basil sauce
- ND8 “SPAGHETTI PAD KEE Mao”**
Spicy Basil Spaghetti with Chicken or Pork \$15.99
with Beef \$16.99
with Tiger Shrimps..... \$19.99
Spaghetti stir-fried garlic, hot chili, white onion, baby corn, sweet green and red peppers, basil leaves and your Choice of tender chicken breast/ Pork/Beef or Tiger shrimp in the unforgettable special house spicy basil sauce
- ND9 “KUAY-TIEW TOM YUM” Tom yum Noodle soup**
with Chicken or Pork \$15.99
with Beef..... \$16.99
with Tiger Shrimps..... \$19.99
Rice Noodle in traditional Tom Yum Soup adding up with fresh bean sprout, tomato, white mushroom and final touching up with crunchy ground roasted peanut, crispy red onion, spring onion... Yum Yum Yum!!!

SEAFOOD (talay)

- SF1 “PRAAH GOONG” Spicy Herbal Magic Shrimps \$19.99**
Tiger shrimp hand tossed with red onion, sweet red pepper, chiffonade lime leaves, lemongrass, mint, and coriander in Chang Noi’s special warm salad dressing of mildly *shrimp paste*, garlic, fish sauce and lemon juice.
- SF2 “GOONG PREOW WAN” Sweet & Sour Shrimps \$19.99**
Tiger shrimp stir fried with House sweet & sour sauce added sweet pepper, white onion, green onion, cucumber, baby corn, tomato and pineapple
- SF3 “PRA SAMOON PRAI” Herbal Garden Fish Market Price**
Deep-fried whole boneless Red Snapper topped with crispy lemongrass, kaffir lime leaves, deep-fried shallot, peanuts, dried chili and dressed with heavenly clear house sauce.
- SF4 “PRA RAD PRIK GAENG” Spicy Curry Fish Market Price**
Chef’s special coated Deep-fried whole boneless Red Snapper topped with Thai red curry with green fresh pepper corn, white onion, baby corn, lime leaf, sweet red and green peppers, and fresh ginger root, spiced up with crispy sweet basil
- SF5 “PRA RAD PRIK SOD” Spicy Chili Fish Market Price**
Chef’s special coated Deep-fried whole boneless Red Snapper topped with Chef’s smother secret recipe of amazing caramelized sweet & chili sauce accompanied with white onion and finely sliced sweet red peppers
- SF6 “PRA PREOW WAN” Sweet & Sour Fish Market Price**
Chef’s special coated deep-Fried whole boneless Red Snapper tugged in Chang Noi’s sweet & sour sauce with the colourful fresh combination of sweet green and red peppers, white and green onion, tomato, baby corn, cucumber and pineapple with a kiss pinch of black pepper
- SF7 “TALAY DUED” Spicy Seafood Madness \$25.99**
A must TRY! Spicy and Seafood Lover!
Sautéed Tiger Shrimps, King Scallop, Mussel, and Thai Queen Squid, with Sweet red and green peppers, fresh Ginger root, Bamboo shoot, White onion, Thai green, Pepper Corn, Garlic, Fresh hot Chili, and ... amazingly served on Hot Sizzling Plate!

VEGETABLES (pak)

- VG1 “MAKUA YAO PAD PRIK” Spicy eggplant..... \$14.99**
Stir fried eggplant with garlic, fresh hot chili, basil, red pepper in the special house sauce
- VG2 “PAD PAK RUAM MIT” Mixed Vegetables..... \$14.99**
Stir fried mixed vegetables.. Broccoli, Napa, Baby Bok Choy, Corn White mushroom in the special house sauce and sesame oil
- VG3 “PAK KA NAR” Chinese Broccoli..... \$14.99**
Stir fried Chinese Broccoli, Shitake mushroom, garlic, fresh hot chili, Red pepper in the special house sauce
- VG5 “TAO HU PAD PREOW WAN” Sweet & Sour Tofu..... \$15.99**
Deep-Fried Tofu stir fried with Thai sweet&sour sauce added sweet pepper white and green onion, tomato, cucumber, baby corn and fresh cut pineapple
- VG6 “TAO HU PAD KRA PAO” Spicy Basil Tofu..... \$15.99**
Deep Fried Tofu stir -fried with baby corn, carrot, broccoli, shitake mushroom, sweet peppers, white onion, garlic, fresh hot chili, Thai sweet basil in the aromatic and unforgettable house sauce
- VG7 “GAENG DAENG MAKUA YAO” Red Curry Eggplant..... \$15.99**
Deep fried tofu with eggplant, bamboo shoot, green pea, Thai basil Happily meditation in our aromatic red curry