

Jatujak Menu

☎ +1 416-698-1466

📍 2386 Kingston Rd, Scarborough, ON M1N 1V2, Canada

❖ Main Menu - Appetizer

Vegetable Spring Rolls	CA\$9.95
Thai Curry Puffs	CA\$9.95
Shrimp Cold Rolls With Peanut Sauce	CA\$11.95
Shrimp Chips	CA\$9.95
Satay Chicken	CA\$11.95

❖ Main Menu - Soup

Tom Yum Soup	CA\$10.95
Tom Kha Soup	CA\$10.95

❖ Main Menu - Beverage

Iced Tea	CA\$2.50
Thai Lemon Iced Tea	CA\$7.00
Juice	CA\$7.00
Thai Iced Tea	CA\$6.00
Soda	CA\$2.50

❖ Main Menu - Dessert

Mango Sticky Rice	CA\$14.00
Tapioca Coconut Pudding	CA\$9.95

❖ Main Menu - Curry

Gaeng Phed	CA\$17.95
Gaeng Panang	CA\$18.95
Gaeng Karee	CA\$17.95
Gaeng Kiew Wan	CA\$17.95
Gaeng Massaman	CA\$19.95

❖ Main Menu - Salad

Larb Gai	CA\$14.95
Nam Tok Nua	CA\$16.95
Mango Salad	CA\$12.95

❖ Main Menu - Stir Fry

Cashew Nut	CA\$18.95
Eggplant Delight	CA\$17.95
Pla Rad Prik	CA\$19.95
Black Pepper & Garlic	CA\$17.95
Mango Crispy Chicken	CA\$18.95

❖ Lunch - Easy to Cook by Yourself

Tom Yum Soup (24 Oz)	CA\$13.00
Red Curry Sauce (24 Oz)	CA\$14.00
Yellow Curry (24 Oz)	CA\$14.00
Green Curry (24 Oz)	CA\$14.00

❖ Main Menu - Easy to Cook by Yourself.

Tom Yum Soup (24 Oz)	CA\$12.00
Red Curry Sauce (24 Oz)	CA\$14.00
Yellow Curry (24 Oz)	CA\$14.00
Green Curry (24 Oz)	CA\$14.00

❖ Main Menu - Noodles and Rice

Sticky Rice	CA\$5.00
Pad See Eew	CA\$17.95
Jatujak Fried Rice	CA\$17.95
Steamed Noodles	CA\$5.00
Brown Rice	CA\$5.00

❖ Lunch - Entrees

[L] Garlic Shrimp	CA\$13.95
[L] Stir Fry Vegetable	CA\$12.95
[L] Basil Chicken	CA\$12.95
[L] Pad Kee Mao Chicken	CA\$12.95
[L] Green Curry Chicken	CA\$12.95

If you find yourself wandering along Kingston Road in Scarborough, you'll eventually stumble upon a cozy little gem called **Jatujak Thai Cuisine**, located at 2386 Kingston Rd, ON M1N 1V2. This spot has quickly become a local favorite, and it's easy to see why. The **Jatujak Menu** is a beautiful reflection of authentic Thai street food - vibrant, aromatic, and full of personality. Every dish feels like a warm invitation to experience the balance of flavors Thailand is known for: sweet, sour, salty, and spicy, all dancing together in perfect harmony.

When you first sit down and open the **Jatujak Menu**, the Appetizer section immediately grabs your attention. It's a delightful mix of classic Thai starters designed to wake up your taste buds. The **Vegetable Spring Rolls** are light, crispy, and bursting with fresh vegetables, making them the perfect start for anyone easing into the meal. The **Thai Curry Puffs**, on the other hand, offer a slightly richer bite - golden pastry pockets filled with a flavorful mix of curried potatoes and spices that melt in your mouth. One of my favorites from this section is the **Shrimp Cold Rolls with Peanut Sauce**. The freshness of the shrimp and crunchy vegetables wrapped in rice paper pairs beautifully with the creamy, nutty dip. It's refreshing, satisfying, and sets the tone for what's to come. Don't miss the **Shrimp Chips**, either - they're the kind of light, addictive snack you can munch on endlessly. And if you're craving something smoky and savory, the **Satay Chicken** skewers are an absolute must. Marinated to perfection and served with a rich peanut sauce, they bring that classic street food flavor straight to your table.

Moving on to the soups, the **Jatujak Menu** doesn't disappoint. The **Tom Yum Soup** is a signature Thai dish for a reason. It's tangy, spicy, and deeply aromatic, with

lemongrass, lime leaves, and a hint of chili that warms you from the inside out. It's the kind of soup that makes you stop after every spoonful just to appreciate the burst of flavors. For something creamier, the **Tom Kha Soup** is a dream. The combination of coconut milk, galangal, and fresh herbs creates a soothing, velvety texture that's both comforting and refreshing. Whether you're dining in the middle of winter or on a cool summer evening, these soups are the perfect way to start your Thai food journey.

Then comes the heart of Thai cuisine - the curries. The **Jatujak Menu** offers an impressive selection that captures the essence of Thailand's regional diversity. **Gaeng Phed** (Red Curry) is a fiery favorite, packed with bold flavors and just the right level of heat. It's aromatic, rich, and pairs beautifully with jasmine rice. **Gaeng Panang** offers a milder yet equally satisfying experience, with its thick, creamy texture and fragrant spices. The **Gaeng Karee** (Yellow Curry) brings a touch of sweetness, blending turmeric and coconut milk for a comforting, golden-hued dish that's as pleasing to the eye as it is to the palate. If you're a fan of green curry, **Gaeng Kiew Wan** is an absolute must-try. It's vibrant, herbaceous, and carries a beautiful balance of spice and creaminess. For those who prefer something nutty and slightly sweet, **Gaeng Massaman** rounds out the curry lineup perfectly. With tender chunks of meat, potatoes, and peanuts simmered in a mild coconut sauce, it's the kind of dish that makes you close your eyes in satisfaction after every bite.

Of course, no Thai meal would be complete without dessert, and Jatujak knows how to end things on a sweet note. The **Mango Sticky Rice** is a timeless classic - perfectly ripe mango slices laid over glutinous rice soaked in sweet coconut cream. It's tropical, fragrant, and beautifully simple. The **Tapioca Coconut Pudding** is another highlight. It's smooth and lightly sweetened, with the richness of coconut milk shining through in every spoonful. Both desserts are light enough to enjoy even after a hearty meal, leaving you with that perfect sense of satisfaction.

To wash it all down, the **Beverage** section of the **Jatujak Menu** has plenty of refreshing choices. The **Thai Iced Tea** is a crowd favorite - creamy, sweet, and strikingly orange, it's the perfect companion to any spicy dish. The **Thai Lemon Iced Tea** adds a tangy twist, while the classic **Iced Tea**, **Juice**, and **Soda** options are great for those who prefer something more familiar. Each drink complements the meal beautifully, helping balance out the bold flavors that Thai cuisine is known for.

What makes the **Jatujak Menu** so special isn't just its variety - it's the way every dish feels crafted with care and authenticity. The presentation is simple yet inviting, the portions generous, and the flavors consistently hit the mark. Whether you're coming for a quick lunch, a cozy dinner, or a casual meal with friends, Jatujak's menu has something for every craving. It captures the spirit of Thai street food but delivers it in a comfortable, welcoming setting that makes you want to come back

again and again.

In a city as diverse as Toronto, it's not easy for a restaurant to stand out, but Jatujak manages to do just that. The **Jatujak Menu** is proof that great Thai food doesn't need to be complicated - it just needs to be made with heart, tradition, and respect for flavor. From crispy appetizers to soul-warming soups, from vibrant curries to sweet coconut desserts, every dish tells a story of Thailand's culinary soul. And once you've tasted your way through this menu, you'll understand why Jatujak has become such a beloved part of Scarborough's dining scene.