
SNACKS

Shrimp Toasts 🌊	\$6
minced shrimp, scallion and sesame deep fried bread	
Pork Satay	\$9
rice, chile soy coriander dip, mizuna pickle	
Beef Satay	\$9
rice, peanut sauce, cucumber acar	
Pakorras	\$9
potato, spinach, onion, sweet and sour dip	
Chicken Wings	\$12
hot Thai naam jeem glaze	
Yellow Split Pea Fritters	\$7
with sweet chili, mirin and soy dip	
Hot & Sour Soup	\$6
with tofu, carrots, shiitakes and bamboo shoots	
Crispy Fried Tofu	\$10
spinach and shiitake saute, Thai red curry	
Mussels & Clams 🌊	\$13
lemongrass, kaffir lime coconut, rau ram, Thai basil, grilled naan	

BÁNH MÌ

Vietnamese sub with sriracha aioli, daikon & carrot pickle, cucumber, cilantro and jalapenos

Caramelized Prawns 🌊	\$7
OR	
Classic Cold Cut	\$6
pressed pork, pork liver pate & pork roll	

SALADS & GREENS

Albacore Tuna Salad 🌊	\$12
shiitake crusted, bok choy, green chili, scallion soy vinaigrette	
Green Papaya Salad 🌊	\$7
mint, cilantro, spiced peanuts and chili lime dressing, crispy shrimp	
Blistered Green Beans	\$7
sambal soy and sesame	

BOWLS

Pad Thai 🌊	\$14
wok fried rice noodles, tofu, prawns, egg, bean sprouts, cilantro, peanuts and tamarind	
"Cha Ca" Fish 🌊	\$15
lingcod, market greens, turmeric, dill, ginger and chili coconut milk on rice vermicelli, finished with nuoc cham	
Peanut Noodles	\$13
spinach, shiitakes, charred eggplant, sambal ginger peanut sauce	
Roghan Josh Lamb	\$17
rich aromatic tomato masala, Jasmine rice, Indian pickle, grilled naan	
Nasi Goreng 🌊	\$13
classic Indonesian stirfry with chicken, shrimp, tomatoes, onions and green beans, topped with fried egg	

EXTRAS

Jasmine Rice	\$4
Peanut Sauce	\$3
Cucumber Relish	\$3
Naan Bread	\$3
Indian Pickle	\$3

DESSERTS

Bubur Cha Cha	\$7
caramelized sweet potatoes, yams and tapioca in coconut milk	
Chocolate Chai Masala Baked Custard	\$7
Pandan Coconut Pannacotta	\$7
with tapioca pearls, caramelized baby bananas, brandy snap	
Hot & Sweet Mango & Lychee Crumble	\$7
with orange custard	

Chef: Lisa Henderson



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

It's always our goal to use sustainable seafood
and humanely raised meats.

For groups of 10 or more a 17% gratuity will be added.

THE UNION

theunionbar.ca | twitter: @theunionbar