



INTRODUCTION

Welcome to Bangkok Garden, the first Thai restaurant in Bergen County. Our Thai cuisine is light, fresh, spicy and not. Each dish traditionally seasoned with many ingredients such as chili pepper, fresh lime juice, onion, shallot, garlic, fresh basil leave, ginger, mint, lemon grass, kaffir-lime leave, curry and fish sauce. The secret of our Thai cooking is to maintain a delicate balance between the spices and the main ingredient so that one does not overwhelm the other. Nowhere in the world you can find such exquisite blend of exotic ingredient in such infinite variety.

In our restaurant each dish that serving you is individually prepared from these finest ingredients. The freshness of which is preserved by the various methods of cooking and then seasoned to compliment the natural taste of the ingredient.

You will enjoy the full flavor by trying one at a time, for each dish has it's own distinctive taste. If you like spicy dish, we guarantee our cooking will not disappoint you.

BANGKOK GARDEN THAI RESTAURANT

WWW.BANGKOKGARDEN-NJ.COM

261 Main Street, Hackensack, NJ 07061
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- A1. THAI SATAE** **\$5.95**
Sliced beef or breast of chicken marinated in coconut milk with a hint of curry, skewered and grilled, served with peanut sauce and sour cucumber salad.
- A2. TOD MUN PLA: FISH CAKES** **\$6.95**
Minced fresh water fish kneaded with chili paste, green bean, deep-fried to golden brown served with cucumber, sweet and spicy sauce and topped with ground peanut.
- A3. BANGKOK CHICKEN CURRY PUFF** **\$5.95**
Ground chicken breast with potato, onion and curry wrapped in puff pastry served with cucumber lightly sweet sauce.
- A4. MEE GROB: CRISPY NOODLE** **\$5.95**
One of the most famous Thai dish; crispy fine rice noodle cooked with shrimp, minced chicken, fried tofu in semi-sweet tamarind sauce, topped with fried egg and serving with fresh bean sprout.
- A5. POR PIA TOD: THAI EGG ROLL** **\$5.95**
Ground breast of chicken, shredded bamboo shoot, bean thread noodle and egg wrapped in spring roll skin, deep-fried, served with plum sauce.
- A6. BANGKOK GOONG KA-BORG** **\$6.95**
Fresh whole shrimp wrapped in spring roll skin, deep fried to crispy and served with plum sauce.
- A7. SHRIMP BLANKET** **\$5.95**
Shrimp wrapped in fresh rice noodle, steamed served with light spicy soy sauce and fresh bean sprout.
- A8. TOFU TOD** **\$5.95**
Soft white bean curd deep-fried to crispiness served with ground peanut and sweet sauce.
- A9. KHEAW GROB: FRIED WONTON** **\$5.95**
Wonton skin stuffed with ground chicken breast, tasty and crispy served with Thai plum sauce.
- A10. STEAMED THAI DUMPLING** **\$4.95**
Steamed rice flour filled with ground breast of chicken, onion, ground peanut, palm sugar and minced turnip served with sweet soy sauce.
- A11. BANGKOK SEAFOOD NUGGET** **\$7.95**
Deep-fried crispy seafood nugget stuffed with crabmeat, cuttle fish wrapped in tofu skin sheet served with plum sauce.
- A12. KHA-NOM JEEB** **\$5.95**
Steamed wonton skin stuffed with ground chicken breast, shrimp and water chestnut, served with tasty sweet soy sauce.



- A13. STUFFED CHICKEN WING** **\$6.95**
Deep fried boneless chicken wing stuffed with ground chicken breast, shrimp and water chestnut served with Thai sweet and spicy sauce.
- A14. THAI SPARE RIB** **\$5.95**
Pork spare rib marinated in house style herb and spiced sauce, served with sweet chili sauce.
- A15. BANGKOK COMBINATION.** **\$12.95**
Consisting of: Bangkok Goong Ka-Borg, Fried Wonton, Fried Kha-Nom Jeeb and Thai Egg Roll served with plum sauce.
- A16. STEAMED MUSSEL** **Small Large**
\$6.95 \$12.95
Fresh mussel from Prince Albert Island steamed in a clay pot with fresh basil, red onion, lemon glass and white wine served with Thai hot sauce.

SOUP

- S1. ★ TOM YUM GOONG or GAI** **Small Large**
\$4.50 \$11.95
The savory traditional chicken broth with your choice of shrimp or chicken, prepared with chili, lemon grass, kaffir-lime leave, straw mushroom and fresh lime juice.
- S2. TOM KAH GAI** **\$4.50 \$11.95**
The most famous aromatic herb soup: chicken breast with coconut milk, kaffir-lime leave, galanga, and fresh lime juice.
- S3. THAI WONTON SOUP** **\$3.95 \$9.95**
Ground chicken breast wrapped in wonton skin with boiled sliced chicken breast in home style chicken broth.
- S4. BANGKOK DUCK SOUP** **\$4.50 \$11.95**
Clear broth with roasted duck, Chinese cabbage and pickled lime.
- S5. ★ PO-TEK** **\$16.95**
Seafood combination cooked in chicken broth with galanga, kaffir-lime leave, lemon grass, fish sauce, basil leaf, scallion & coriander served in a funneled Thai steamboat pot.

We use only top quality fresh chicken breasts,
 Leanest beef and virtually fat-free pork
 in our preparations.

★ Indicates spicy dish with choice of mild, medium or hot



- Y1. THAI SALAD** **\$4.95**
Lettuce, tomato, onion, cucumber, fried tofu and hard-boiled egg topped with famous Thai peanut sauce.
- Y2. ★ SOM TAM MALAKAW (Papaya Salad)** **\$7.95**
Shredded green papaya, fresh chili, garlic, tomato, peanut and fresh lime juice.
- Y3. ★ YUM WOON SEN (Bean Thread Noodle Salad)** **\$9.95**
Boiled ground chicken breast, shrimp and bean thread noodle delicately balanced with onion, chili, scallion, coriander, fresh lime juice and fish sauce.
- Y4. ★ YUM PED YARNG (Roasted Duck Salad)** **\$11.95**
Roasted boneless duck with chili pepper, red onion, scallion, ginger, coriander, cashew nut, orange and fresh lime juice.
- Y5. ★ NAM-SOD** **\$9.95**
Ground chicken breast seasoned with fresh lime juice, red onion, ginger, coriander, scallion, hot pepper and roasted, peanut.
- Y6. ★ NUEA YARNG NARM-TOAK** **\$9.95**
Sliced churl-broiled steak seasoned with Thai herbs, red onion, fresh mint leave, scallion, coriander and fresh lime juice.
- Y7. ★ PLA GOONG (Shrimp Salad)** **\$11.95**
Cooked shrimp seasoned with red onion, fresh ginger, hot pepper, scallion, thin slice lemon grass, chili paste and fresh lime juice.
- Y8. ★ YUM PLA-MERK (Squid Salad)** **\$11.95**
Boiled squid seasoned with fresh lime juice, hot pepper, scallion, red onion, fresh ginger, thin slice lemon grass and chili paste.
- Y9. ★ YUM NUEA (Beef Salad)** **\$9.95**
Grilled sliced beef with lettuce, cucumber, red onion, hot pepper, scallion, coriander, fresh lime juice and fish sauce.
- Y10. ★ YUM TA-LAY (Seafood Salad)** **\$12.95**
Shrimp, sea scallop and squid cooked with red onion, thin slice lemon grass, fresh lime juice, hot pepper, scallion, and coriander and chili paste.

★ Indicates spicy dish with choice of mild, medium or hot



- C1. ★ GANG PED (Red Curry) \$12.95**
Your choice of chicken or beef sautéed with red curry, coconut milk, bamboo shoot, basil and kaffir-lime leave.
- C2. ★ GANG KEOW WAN (Green Curry) \$12.95**
Your choice of chicken or beef cooked in coconut milk and mixed with green curry, bamboo shoot, sweet pea, red bell pepper and basil leave.
- C3. ★ MASSAMON \$13.95**
Choice of chicken or beef cooked in coconut milk and Massamon curry with potato, peanut and avocado.
- C4. ★ PA-NANG \$12.95**
Your choice of chicken, beef or pork cooked in coconut milk and Pa-nang curry with red bell pepper.
- C5. ★ PAD PRIG KING \$11.95**
Your choice of chicken, beef or pork stirfried with red curry and green bean.
- C6. ★ GANG PED GOONG or SEA SCALLOP \$15.95**
Your choice of shrimp or sea scallop cooked in coconut milk, red curry, bamboo shoot, red bell pepper, basil and kaffir-lime leave.
- C7. ★ GANG KAREE \$13.95**
Sliced breast of chicken cooked in Karee curry with coconut milk and potato, served with curried rice and cucumber salad.

CHEF'S SPECIAL

- CS1. ★ HONOR TO THE KING \$13.95**
Boneless breast of chicken marinated in egg and chef's special spicy sauce, pan-fried to golden brown, served with sweet & spicy sauce and curry rice.
- CS2. ★ BANGKOK MUSSEL \$13.95**
Fresh steamed mussel from Prince Albert Island on the half shell, served on a layer of Chinese bok choy and topped with Pa-nang curry sauce with shredded kaffir-lime leave.
- CS3. ★ JUMBO SHRIMP WITH MASSAMON \$15.95**
Jumbo shrimp battered, deep-fried and topped with sliced shrimp, onion, peanut cooked in coconut milk and Massamon curry sauce on a layer of Chinese bok choy.

★ Indicates spicy dish with choice of mild, medium or hot



- CS4. ★ BASIL DUCK** **\$19.95**
A half boneless, crispy duck topped with chef's chili sauce with basil leave, sweet pea and red bell pepper.
- CS5. ★ VOLCANO CHICKEN** **\$14.95**
Sliced pan-fried chicken breast topped with sautéed hot and spicy sauce, served flaming.
- CS6. ★ TA-LAY THAI** **\$17.95**
Sautéed shrimp, sea scallop, squid, jumbo lump crabmeat and mussel in red curry sauce, Thai herbs and coconut milk.
- CS7. STEAMED SEAFOOD COMBO** **\$17.95**
Shrimp, mussel, squid, jumbo lump crabmeat and sea scallop steamed in white wine, sesame oil, ginger, garlic and vegetables served with Thai hot and spicy sauce.
- CS8. ★ GOONG SARM ROS** **\$15.95**
Jumbo shrimp marinated with chili pepper, garlic and tamarind sauce served over broccoli.
- CS9. ★ BANGKOK SEAFOOD** **\$17.95**
Stirfried shrimp, sea scallop, squid, mussel and jumbo lump crabmeat with red curry paste, fresh chili, red bell pepper, fresh basil and kefir-lime leave.
- CS10. ★ PASTA WITH GREEN CURRY** **\$13.95**
Breast of chicken cooked in green curry and coconut milk with Thai eggplant, bamboo shoot, red bell pepper and fresh basil leave served on thin spaghetti.
- CS11. ★ PASTA WITH PANANG SHRIMP** **\$15.95**
Large shrimp cooked in Panang curry and coconut milk with red bell pepper and kaffir-lime leave served on thin spaghetti.
- CS12. ★ KHA-NOM JEEN NARM-PRIG** **\$13.95**
Marinated breast of chicken, pan-fried to golden brown, served with thin rice noodle, blanched vegetable and topped with our chef's special peanut sauce.

FISH

- F1. ★ PLA RARD PRIG (Fish with Spicy Sauce)** **\$24.95**
The most famous Thai fish dish. A whole fish deep-fried topped with chili pepper and garlic sauce.
- F2. PLA JEARN (Ginger Fish)** **\$24.95**
A whole fish deep-fried, garnished with ground chicken breast, shrimp, baby corn, straw mushroom, carrot and ginger sauce.

★ Indicates spicy dish with choice of mild, medium or hot



- F3. PLA TOD GRA-TIAM PRIG-TAI (Garlic Fish) \$24.95**
A whole fish deep fried topped with fresh garlic and white pepper sauce.
- F4. ★ PLA CHU-CHEE (Pa-nang Curry Fish) \$24.95**
A whole fish deep fried cooked in coconut milk with Pa-nang curry, red bell pepper and kaffir-lime leave.
- F5. PLA NUNG (Steamed Whole Fish) \$24.95**
Steamed whole fish topped with Thai brown bean sauce, straw mushroom, celery, fresh ginger, scallion and red bell pepper.
- F6. BROILED SALMON WITH THAI HERBS \$15.95**
Fresh sliced salmon broiled, topped with sliced shrimp in herbal garlic sauce; served on layer of Chinese bok choy.
- F7. ★ B.G. SALMON \$15.95**
Fresh sliced salmon broiled, topped with sliced shrimp, red bell pepper in red curry sauce and coconut milk; served on layer of Chinese bok choy.
- F8. ★ BROILED TILAPIA WITH GREEN CURRY \$16.95**
Fresh filet Tilapia broiled, topped with sliced shrimp, red bell pepper, sweet pea in green curry sauce and coconut milk, served on layer of Chinese bok choy.

SQUID

- Q1. PLA MERK TOD GRA-TIAM PRIG-TAI (Squid with Garlic Sauce) \$13.95**
Sautéed squid with fresh garlic and white pepper sauce.
- Q2. ★ PLA MERK PAD BAI GRA-POW (Squid with Basil Leave) \$13.95**
Sautéed squid with basil leave, hot pepper and chili sauce.

SHRIMP

- G1. GOONG MED MA-MOUNG (Shrimp with Cashew Nut) \$14.95**
Sautéed jumbo shrimp with cashew nut, celery, straw mushroom, onion, scallion, red sauce and white wine.
- G2. GOONG PAD PUCK (Shrimp with Mixed Vegetable) \$13.95**
Sautéed jumbo shrimp with broccoli, snow pea, carrot, red bell pepper, baby corn, bamboo shoot and straw mushroom.
- G3. GOONG PAD PREOW WAN (Sweet and Sour Shrimp) \$14.95**
Sweet and sour jumbo shrimp with cucumber, tomato, onion, scallion and pineapple.

★ Indicates spicy dish with choice of mild, medium or hot



- G4. GOONG PAD WOON SEN** **\$14.95**
Sautéed jumbo shrimp with ground chicken breast; carrot, scallion, cabbage, straw mushrooms, egg and bean thread noodle.
- G5. ★ GOONG PAD BAI GRA-POW (Shrimp with Basil Leave)** **\$14.95**
Sautéed jumbo shrimp with basil leave, hot pepper and chili sauce.
- G6. GOONG GRA-TIAM (Shrimp with Garlic Sauce)** **\$14.95**
Sautéed jumbo shrimp with fresh garlic and white pepper sauce on steamed broccoli.
- G7. GOONG PAD SEA SCALLOP** **\$16.95**
Jumbo shrimp and sea scallop stirfried with snow pea, straw mushroom, carrot and water chestnut in chef's special red sauce.
- G8. GOONG PAD ASPARAGUS** **\$14.95**
Fresh asparagus stirfried with jumbo shrimp and chef's special white garlic sauce.
- G9. GOONG OB MOR-DIN** **\$14.95**
Jumbo shrimp and bean thread noodle in a clay pot roasted with special sauce, Thai herbs and vegetables.
- G10. PINEAPPLE SHRIMP** **\$16.95**
Sautéed shrimp caressed by a savory chili sauce of pineapple, mushroom, onion, snow pea, red bell pepper and cashew nut.

DUCK

- D1. ★ BANGKOK DUCK** **\$19.95**
A half boneless, crispy duck topped with shrimp, bean curd and pineapple in red curry and coconut milk sauce.
- D2. GARDEN DUCK** **\$19.95**
A half boneless, crispy duck topped with ground chicken breast, cashew nut, bamboo shoot, straw mushroom, carrot, baby corn and house special sauce.
- D3. ★ GANG PED-YARNG (Roasted Duck in Red Curry Sauce)** **\$18.95**
Roasted duck, boneless, sautéed in red curry and coconut milk with pineapple, cherry tomato, red bell pepper and fresh basil leave.
- D4. TAMARIND DUCK** **\$19.95**
Slices of deep fried tender boneless half duck, served over broccoli and topped with tamarind sauce.
- D5. PED GRA-TIAM (Garlic Duck)** **\$19.95**
A half boneless duck sautéed with garlic and white ground pepper sauce.

★ Indicates spicy dish with choice of mild, medium or hot



- D6. CRISPY DUCK** **\$18.95**
Famous Thai half boneless duck marinated, then deep fried to crispiness and served with chef's special sauce.

CHICKEN, BEEF or PORK

- P1. THAI BAR-B-Q BEEF** **\$10.95**
Thai famous marinated beef with chili paste, garlic and white pepper served with special Thai hot sauce.
- P2. GAI MED MA-MOUNG (Chicken with Cashew Nut)** **\$11.95**
Sliced chicken breast sautéed with cashew nut, celery, onion, straw mushroom and red sauce.
- P3. TOD GRA-TIAM PRIG-TAI (Garlic & Pepper Sauce)** **\$11.95**
Choice of chicken, beef or pork sautéed with garlic and white ground pepper sauce.
- P4. PAD KING (Meat with Ginger & Scallion)** **\$11.95**
Sautéed your choice of chicken, beef or pork with fresh ginger, onion, straw mushroom, scallion and red bell pepper.
- P5. ★ PAD BAI GRA-POW (Meat with Basil Leave)** **\$11.95**
Sautéed your choice of chicken, beef or pork with basil leave, red bell pepper and chili sauce.
- P6. PAD NUEA NAM MUN HOY (Beef with Oyster Sauce)** **\$11.95**
Sautéed beef with oyster sauce, onion, red bell pepper and scallion.
- P7. BANGKOK LEMON CHICKEN** **\$11.95**
Marinated chicken breast, pan fried to golden brown, sliced, served over broccoli and topped with lemon sauce.
- P8. PAD PREOW WAN** **\$11.95**
Choice of chicken, beef or pork sautéed in sweet & sour sauce with cucumber, tomato, onion and scallion.
- P9. BANGKOK BEEF STEAK** **\$12.95**
Tender chunk of top choice steak grilled, topped with chef's special brown sauce and broccoli.
- P10. RAINBOW CHICKEN** **\$11.95**
Sliced chicken breast sautéed with carrot, baby corn, snow pea, celery, tomato, onion and cashew nut.

★ Indicates spicy dish with choice of mild, medium or hot



- N1. PAD THAI** **\$9.95**
The most famous Thai noodle dish with shrimp, egg, ground peanut, bean curd and bean sprout.
- N2. PAD RARD-NAR** **\$9.95**
Rice noodle topped with choice of chicken, beef or pork mixed with broccoli, baby corn, straw mushroom and bamboo shoot in specially prepared gravy.
- N3. PAD SEA-EYEW** **\$9.95**
Stirfried rice noodle with choice of chicken, beef or pork with Chinese broccoli, egg and brown sauce.
- N4. MEE-GROB RARD-NAR** **\$9.95**
Deep fried pan egg noodle topped with chicken, straw mushroom, broccoli, baby corn and bamboo shoot in specially prepared gravy.
- N5. RARD-NAR SEAFOOD** **\$11.95**
Rice noodle topped with a combination of shrimp, sea scallop, squid, broccoli, straw mushroom, baby corn and bamboo shoot in specially prepared gravy.
- N6. ★ SIAM NOODLE** **\$9.95**
Stirfried wide rice noodle with chicken breast, chili sauce, basil leave, onion, red bell pepper and egg.
- N7. ★ TOM YUM NOODLE** **\$9.95**
Broiled thin rice noodle cooked in a savory traditional chicken broth with your choice of shrimp or chicken, prepared with chili, lemon grass, kaffir-lime leave, straw mushroom and fresh lime juice.

FRIED RICE

- R1. ★ SPICY FRIED RICE** **\$9.95**
Spicy Thai fried rice with chicken, chili sauce, red bell pepper, basil leave, onion and egg.
- R2. KAO-PAD POO or GOONG** **\$13.95**
Thai fried rice with your choice of jumbo lump crab meat or shrimp.
- R3. BANGKOK FRIED RICE** **\$11.95**
Thai fried rice with shrimp, chicken breast, onion, egg, sweet pea and carrot.
- R4. PINEAPPLE FRIED RICE** **\$9.95**
Jasmine rice stirfried with chicken breast and chunk of pineapple with egg, carrot, sweet pea and onion.

★ Indicates spicy dish with choice of mild, medium or hot



R5.	STEAMED JASMINE RICE FROM THAILAND	\$1.00
R6.	STEAMED STICKY RICE FROM NORTHERN THAILAND	\$2.00
R7.	CURRY RICE	\$2.00

VEGETARIAN

V1.	BANGKOK GARDEN <i>Sautéed mixed fresh vegetables with fresh garlic and light soy sauce.</i>	\$8.95
V2.	★ PAD GRA-POW TOFU <i>Sautéed golden brown tofu and mixed fresh vegetables with basil leave, hot pepper and chili sause.</i>	\$10.95
V3.	PAD TOFU <i>Sautéed golden brown tofu with fresh bean sprouts, scallion, celery and carrot.</i>	\$9.95
V4.	★ GANG PUCK <i>Broccoli, baby corn, green pea, red bell pepper and straw mushroom, bamboo shoot and carrot in a red curry and coconut milk.</i>	\$11.95
V5.	★ GANG PAH <i>Broccoli, baby corn, bamboo shoot, red bell pepper, straw mushroom and carrot in red curry with basil and kaffir-lime leave.</i>	\$10.95
V6.	★ PANANG PUCK <i>Broccoli, baby corn, bamboo shoot and green pea cooked in Pa-nang curry and coconut milk.</i>	\$11.95
V7.	PAD CHINESE BOK CHOY <i>Stirfried fresh Chinese bok choy with garlic and brown bean sauce.</i>	\$8.95
V8.	PAD THAI <i>The most famous Thai noodle dish with mixed vegetable, egg, ground peanut, bean curd and bean sprout.</i>	\$9.95
V9.	★ SIAM NOODLE <i>Stir fried wide rice noodle with mixed vegetable, chili sauce, basil leave, and egg.</i>	\$9.95
V10.	★ SPICY FRIED RICE <i>Spicy Thai fried rice with mixed vegetable, chili sauce, basil leave and egg.</i>	\$9.95

★ Indicates spicy dish with choice of mild, medium or hot



DS1.	SWEET RICE & RIPEN MANGO	\$4.95
DS2.	FRIED BANANA	\$3.95
DS3.	THAI CUSTARD	\$2.95
DS4.	LYCHEE FRUIT	\$2.95
DS5.	RAMBUTAN FRUIT	\$2.95
DS6.	LONGAN FRUIT	\$2.95
DS7.	RED BEAN ICE CREAM	\$3.50
DS8.	GREENTEA ICE CREAM	\$3.50
DS9.	COCONUT ICE CREAM	\$3.50
DS10.	CHOCOLATE or VANILLA ICE CREAM	\$2.95

BEVERAGE

B1.	THAI ICED COFFEE or THAI ICED TEA	\$2.95
B2.	HOT COFFEE or TEA	\$1.50
B3.	ORANGE JUICE	\$1.95
B4.	PALM JUICE	\$1.95
B5.	YOUNG COCONUT JUICE	\$2.50
B6.	CRANBERRY JUICE	\$1.95
B7.	SODAS (Pepsi, Diet Coke, 7up, Ginger Ale, Fanta Orange)	\$1.95
B8.	PLUM WINE	\$4.50
B9.	CHANG (Thai beer) ★NEW★	\$4.00
B10.	SINGHA (Thai beer)	\$4.00
B11.	SINGHA LIGHT (Thai beer) ★NEW★	\$4.00
B12.	HEINEKEN (Holland beer)	\$3.75
B13.	AMSTEL LIGHT (Holland beer)	\$3.75
B14.	CORONA EXTRA	\$3.75
B15.	COORS LIGHT	\$3.75
B16.	NON-ALCOHOLIC Beer	\$2.75
B17.	THAI JASMINE TEA	COMPLIMENT

THANK YOU FOR YOUR PATRONAGE