**APPETIZER**

A1. THAI SATAE  
Choice of sliced top round beef or breast of chicken marinated in coconut milk with a hint of curry, skewered and grilled served with peanut sauce and cucumber salad. $6.95

A2. TOD MUN PLAI: FISH CAKES  
Minced fresh fish fried in batter served with sweet & spicy chili sauce. $6.95

A3. BANGKOK CHICKEN CURRY PUFF  
Ground chicken breast with potato, onion and curry wrapped in puff pastry served with cucumber salad. $7.95

A4. MEE GROB: CRISPY NOODLE  
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 onion. $6.95

A5. POR PIA TOD: THAI EGG ROLL  
Ground breast of chicken, bamboo shoot, bean thread noodle and egg wrapped in spring roll skin, deep-fried served with plum sauce. $7.95

A6. BANGKOK GOONG KA-BORG  
Whole large shrimp wrapped in spring roll skin, deep-fried to crispy served with plum sauce. $7.95

A7. SHRIMP BLANKET  
Shrimp wrapped in rice noodle, steamed served with light spicy soy sauce and bean curd. $6.95

A8. TOFU THAI  
Soft white bean curd deep-fried to crispiness served with ground peanut and sweet sauce. $5.95

A9. KHEAW GROB: FRIED WONTON  
Wonton skin stuffed with ground chicken breast, tasty and crispy served with plum sauce. $6.95

A10. STEAMED THAI DUMPLING  
Steamed rice flour ball filled with ground breast of chicken, onion, ground peanut, palm sugar and minced turmeric served with sweet soy sauce. $6.95

A11. VEGETARIAN CURRY PUFF  
Carrot, corn, onion, potatoes, sweet peas and curry wrapped in puff pastry served with cucumber salad. $7.95

A12. KHA-NOM JEVB  
Steamed wonton skin stuffed with ground chicken breast, shrimp and water chestnut served with sweet soy sauce. $6.95

A13. STUFFED CHICKEN WING  
Deep-fried almost boneless chicken wing stuffed with ground chicken breast, shrimp and water chestnut served with Thai sweet & spicy chili sauce. $8.95

A14. THAI SPARE RIB  
Pork spare rib marinated in house style herb & spice, deep-fried served with Thai sweet & spicy chili sauce. $6.95

A15. BANGKOK COMBINATION  
Consisting of: Bangkok Goong Ka-Borg, Fried Wonton, Fried Kha-Nom Jeeb & Thai Egg Roll served with plum sauce. $14.95

A16. STEAMED MUSSLER  
Small $8.95 Large $14.95  
Fresh mussel from Prince Albert Island steamed in a clay pot with fresh basali leaf, red onion, lemon grass and white wine served with Thai Spicy garlic sauce.

**SOUP**

S1. **TOM YUM GOONG OR GAI**  
Small $4.50 Large $12.95  
The savory traditional chicken broth with your choice of shrimp or chicken, prepared with chili, lemon grass, kaffir-lime leaf, fresh sliced ginger & fresh lime juice. $6.95

S2. **TOM KAH GAI**  
Small $4.50 Large $12.95  
The most famous aromatic herb soup: chicken breast with coconut milk, kaffir-lime leave, galangal, and fresh lime juice. (Can be served vegetarian and spicy). $6.95

S3. **THAI WONTON SOUP**  
Small $4.50 Large $12.95  
Ground breast of chicken wrapped in wonton with sliced boiled chicken served in home style chicken broth. $6.95

S4. **BANGKOK DUCK SOUP**  
Small $4.50 Large $12.95  
Clear broth with roasted duck, Chinese cabbage and pickled lime. $18.95

S5. **PO-TEK**  
Seafood combination cooked in chicken broth with galangal, kaffir-lime leave, lemon grass, fish sauce, fresh basil leaf, scallion and coriander served in a funneled Thai steamboat pot. $12.95

**SALAD / YUM**

Y1. **THAI SALAD**  
Iceberg lettuce, tomato, onion, cucumber, fried tofu and hard-boiled egg topped with famous Thai peanut sauce. $6.95

Y2. **SON TAM MALAKAR (Papaya Salad)**  
Shredded green papaya, hot chili pepper, garlic, cherry tomato, long bean, peanut, palm sugar and fresh lime juice. $8.95

Y3. **YUM WOON SEN (Bean Thread Noodle Salad)**  
Boiled ground chicken breast, shrimp and bean thread noodle delicately balanced with onion, hot chili pepper, scallion, coriander, fresh lime juice and fish sauce. $12.95

Y4. **YUM PED YARG (Roasted Duck Salad)**  
Roasted boneless duck with hot chili pepper, red onion, scallion, fresh sliced ginger, coriander, cashew nut, orange and fresh lime juice. $10.95

Y5. **NAM-TEL**  
Ground chicken breast seasoned with fresh lime juice, red onion, fresh sliced ginger, coriander, scallion, hot chili pepper and roasted peanut. $13.95

Y6. **YUE YARING NARM-TNAK**  
Sliced chili-broiled steak seasoned with Thai herbs, red onion, fresh mint leaf, scallion, coriander and fresh lime juice. $14.95

Y7. **PLA GOONG (Shrimp Salad)**  
Cooked large shrimp seasoned with red onion, fresh sliced ginger, hot chili pepper, scallion, thin slice lemon grass, salt paste and fresh lime juice. $15.95

Y8. **YUM PLA-MERK (Squid Salad)**  
Boiled squid seasoned with fresh lime juice, hot chili pepper, red onion, fresh sliced ginger, thin slice lemon grass and chili paste. $15.95

Y9. **YUM NUEA (Beef Salad)**  
Grilled sliced top round beef with cucumber, red onion, chili paste, scallion, coriander, fresh lime juice and fish sauce. $18.95

Y10. **YUM TAI-LAY (Seafood Salad)**  
Cooked large shrimp, sea scallop and squid with red onion, thin slice lemon grass, fresh lime juice, fish sauce, hot chili pepper, scallion, coriander and chili paste. $18.95

**CURRY**

C1. **BANG PED (Red Curry)**  
Sautéed red curry paste with coconut milk then add bamboo shoot, red bell pepper, fresh basil leaf, kaffir-lime leave and your choice of meat or seafood. $16.95

C2. **GANG KEOW WAN (Green Curry)**  
Bamboo shoot, green pea, red bell pepper, fresh basil leave cooked in coconut milk, green curry paste and your choice of meat or seafood. $21.95

C3. **MASSAMON**  
Massaman curry paste cooked in coconut milk with potato, onion, peanut, avocado and your choice of meat or seafood. $18.95

C4. **PA-NANG**  
Pa-nang curry paste cooked with coconut milk and red bell pepper and your choice of meat or seafood. (No coconut milk added) $17.95

C6. **GANG KAREE**  
Karee curry with coconut milk and potato, served with curried rice, cucumber salad and your choice of meat or seafood.

**CHEF'S SPECIAL**

CS1. **BAN TO THE KING**  
Boneless breast of chicken marinated in egg and chef's special herb & spices, fried to golden brown, served with sweet & spicy sauce and curry rice. $15.95

CS2. **BANGKOK MUSKES**  
Fresh steamed mussel from Prince Albert Island on the half shell, served on a layer of Chinese hot choy and topped with Pa-nang curry sauce with red bell pepper. $13.95

CS3. **JUMBO SHRIMP WITH MASSAMON**  
Jumbo shrimp battered deep-fried and topped with sliced shrimp, onion, peanut cooked in coconut milk and Massaman curry sauce on a layer of Chinese bok choy. $23.95

CS4. **BASIL DUCK**  
A half boneless crispy duck sauteed with chef's chili sauce, fresh basil leaves, green pea and red bell pepper. $16.95

CS5. **NOLOCAN CHICKEN**  
Sliced pan-fried chicken breast topped with chef's special hot & spicy sauce, served flaming. $16.95

CS6. **THAI LAY THAI**  
Large shrimp, sea scallop, squid, jumbo lump crabmeat and mussel cooked in red curry sauce and coconut milk. $22.95

CS7. **BANGKOK SEAFOOD COMBO**  
Shrimp, mussel, squid, jumbo lump crabmeat and sea scallop steamed in white wine, sesame oil, fresh sliced ginger, garlic, vegetables served with Thai hot & spicy sauce. $22.95

CS8. **MASSAMON SARM REN**  
Jumbo shrimp marinated with chili pepper, garlic and tamarind sauce served over broccoli. $24.95

CS9. **BANGKOK SEAFOOD**  
Stir-fried large shrimp, sea scallop, squid, mussel and jumbo lump crabmeat with red curry sauce, fresh hot chili pepper, red bell pepper, fresh basil and kaffir-lime leaf. $24.95

CS10. **BANYA SELLTA WITH GREEN CURRY**  
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. $18.95

CS11. **PANANG PA TA PANANG SHIRMP**  
Jumbo shrimp cooked in Panang curry and coconut milk with red bell pepper and kaffir-lime leave served on thin spaghetti. $20.95

CS12. **NOLO-JEEN NARM-PRI**  
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. $17.95

CS13. **BANGKOK PAD SEA SCALLOP**  
Jumbo shrimp and sea scallop stir-fried with snow pea, mushroom, carrot and water chestnut in chef's special red sauce. $21.95

**If you choose spicy curry dish, please add $0.95 to your order.**
**CHEF'S SPECIAL**

**CS14. GOONG OB MOR-DIN**
$16.95
Jumbo shrimp and bean thread noodle in a clay pot roasted with special sauce, Thai herbs and vegetables.

**CS15. THAI BAR-B-Q REEF**
$17.95
Grilled marinated beef & chili paste served with authentic Thai North-Eastern style.

**CS16. BANGKOK REEF STEAK**
$19.95
Tender chunk of top choice steak grilled, topped with chef's special brown sauce and Chinese broccoli.

**CS17. BANGKOK LEMON CHICKEN**
$15.95
Marinated chicken breast, pan fried to golden brown, sliced, served over broccoli and topped with homemade lemon sauce.

**FISH**

**F1. • PLA RARD PRIG (Fish with Spicy Sauce)**
$26.95
The most famous Thai fish dish. A whole fish deep-fried topped with chili pepper and garlic sauce.

**F2. • PLA JEARN (Ginger Fish)**
$26.95
A whole fish deep-fried, garnished with ground chicken breast, shrimp, baby corn, mushroom, carrot and ginger sauce.

**F3. • PLA TOD GRA-TIAM PRIG-TAI (Garlic Fish)**
$26.95
A whole fish deep-fried topped with fresh chopped garlic and white ground pepper sauce.

**F4. • PLA CHU-CHEE (Pa-nang Curry Fish)**
$26.95
A whole fish deep-fried, topped with Pa-nang curry and coconut milk, red bell pepper and kaffir-lime leaf sauce.

**F5. • PLA NUNG (Steamed Whole Fish)**
$28.95
Steamed whole fish topped with Thai brown bean sauce, mushroom, celery, fresh sliced ginger, scallion and red bell pepper.

**F6. • BROILED SALMON WITH GINGER**
$19.95
Broiled fresh sliced salmon topped with ground chicken breast, shrimp, baby corn, fresh sliced ginger, mushroom, carrot, scallion; served on layer of Chinese bok choy.

**F7. • B.G. SALMON**
$19.95
Broiled fresh sliced salmon topped with sliced shrimp, red bell pepper in red curry sauce and coconut milk; served on layer of Chinese bok choy.

**F8. • BROILED TALAPIA WITH GREEN CURRY**
$19.95
Broiled fillet Talapia topped with sliced shrimp, red bell pepper, green pea in green curry sauce and coconut milk; served on layer of Chinese bok choy.

**NOODLE**

**Chicken**

**N1. • PAD THAI**
$11.95
$3.00
The most famous Thai noodle dish with egg, ground peanut, fried bean curd, bean sprout and your choice of meat or seafood.

**N2. • PAD RARD-NAR**
$12.95
Wide rice noodle topped with your choice of meat or seafood, broccoli, baby corn and bamboo shoot in specially prepared gravy.

**N3. • PAD SEA-EYEW**
$15.95
Stir-fried wide rice noodle with your choice of meat or seafood, Chinese broccoli, egg and brown sauce.

**N4. • SAM NOODLE**
$16.95
Stir-fried wide rice noodle with your choice of meat or seafood, chili sauce, fresh basil leaf, onion, red bell pepper and egg.

**N5. • TOM YUM NOODLE**
$21.95
Small rice noodle cooked in a savory traditional chicken broth with chili, lemon grass, kaffir-lime leaf, bean sprout, fresh lime juice; your choice of meat or seafood.

**ENTRÉE**

**CHICKEN**

**P1. • PAD MED MA-MOUNG**
$12.95
Your choice of meet or seafood sautéed with cashew nut, celery, onion, mushroom and house special red sauce.

**P2. • TOD GRA-TIAM PRIG-TAI (Garlic & Pepper Sauce)**
$16.95
Your choice of meat or shrimp sautéed with fresh chopped garlic and white ground pepper sauce.

**P3. • PAD KONG (Meat or Seafood with Ginger & Scallion)**
$18.95
Your choice of meat or seafood sautéed with fresh sliced ginger, onion, mushroom, scallion and red bell pepper.

**P4. • PAD BAI GRA-POW (Meat or Seafood with Basil Leave)**
$13.95
Your choice of meat or seafood sautéed with fresh basil leaf, red bell pepper and homemade chili sauce.

**P5. • PAD NAM MUN HOY (Oyster Sauce)**
$13.95
Your choice of meat or seafood sautéed with oyster sauce, onion, red bell pepper, scallion and mushroom.

**P6. • PAD PREEW WAN**
$15.95
Home style cooking, sweet & sour sauce, pineaple, cucumber, tomato, onion, scallion with your choice of meat or seafood.

**P7. • PAD PUCK**
$17.95
Sautéed mixed vegetable, fresh chopped garlic with your choice of meat or seafood.

**P8. • PAD WOON SEN**
$17.95
Your choice of meat or seafood sautéed with ground chicken breast, carrot, scallion, cabbage, mushroom, egg and bean thread noodle.

**SHRIMP**

**P9. • PAD ASPARAGUS**
$13.95
Your choice of meat or shrimp sautéed with fresh asparagus, fresh chopped garlic and white ground pepper sauce.

**SQUID**

**P10. • PAD PINEAPPLE NAM PRIG POW**
$14.95
Your choice of meat or seafood sautéed with Thai chili paste sauce, pineapple chunk, mushroom, onion, snow pea, red bell pepper and cashew nut.

**SCALLOP**

**P11. • PAD ASPARAGUS**
$14.95
Your choice of meat or seafood sautéed with fresh sliced ginger, onion, mushroom, scallion and red bell pepper.

**P12. • PAD MED MA-MOUNG**
$16.95
Your choice of meat or seafood sautéed with cashew nut, celery, onion, mushroom and house special red sauce.

**P13. • TOD GRA-TIAM PRIG-TAI (Garlic & Pepper Sauce)**
$18.95
Your choice of meat or shrimp sautéed with fresh chopped garlic and white ground pepper sauce.

**F9. • PAD KONG (Meat or Seafood with Ginger & Scallion)**
$18.95
Your choice of meat or seafood sautéed with fresh sliced ginger, onion, mushroom, scallion and red bell pepper.

**F10. • PAD BAI GRA-POW (Meat or Seafood with Basil Leave)**
$13.95
Your choice of meat or seafood sautéed with fresh basil leaf, red bell pepper and homemade chili sauce.

**VEGETARIAN**

**BANGKOK GARDEN**
$9.95
Sautéed mixed fresh vegetables with fresh chopped garlic and light soy sauce.

**PAD GRA-POW TOFU**
$11.95
Sautéed brown bean tofu and mixed fresh vegetables with fresh basil leaf, hot pepper and homemade chili sauce.

**PAD TOFU**
$10.95
Sautéed brown bean tofu with bean sprouts, scallion, celery and carrot.

**PAD PEEW WAN**
$12.95
Broccoli, baby corn, green pea, red bell pepper, snow pea, bamboo shoot and carrot in a red curry paste and coconut milk.

**PAD NANG PUCK**
$12.95
Broccoli, baby corn, bamboo shoot, red bell pepper, green pea, snow pea and carrot in green curry and coconut milk.

**PAD NANG PUCK**
$12.95
Broccoli, baby corn, bamboo shoot and green pea cooked in Pa-nang curry and coconut milk.

**PAD CHINESE BOK CHOY**
$9.95
Stir-fried Chinese bok choy with fresh chopped garlic and brown bean sauce.

**PAD THAI**
$10.95
The most famous Thai noodle dish with mixed vegetables, ground peanut, bean sprout and egg.

**SIAM NOODLE**
$10.95
Stir-fried wide noodle with mixed vegetables, chili sauce, fresh basil leaf and egg.

**SPICY FRIED RICE**
$10.95
Thai spicy fried rice with mixed vegetables, chili sauce, fresh basil leaf and egg.

**KIAR NAM MUN HOY**
$10.95
Fresh Chinese broccoli sautéed with fresh chili, garlic and oyster sauce.

**CRISPY PORK BELLY**

**PAD BAI GRA-POW MOO GROB**
$15.95
Stir-fried pork belly sautéed with fresh basil leaf, red bell pepper and chili sauce.

**PAD PRIG KING MOO GROB**
$15.95
Crispy pork belly sautéed with Prig King Curry paste, green bean and kaffir-lime.

**KIAR NAM MOO GROB**
$13.95
Fresh Chinese broccoli sautéed with crispy pork belly, fresh chilli, garlic and oyster.

**CRISPY DUCK**

**BANGKOK LEMON CHICKEN**
$15.95
Marinated chicken breast, pan fried to golden brown, sliced, served over broccoli and topped with homemade lemon sauce.

**CRISPY FRIED RICE**

**Pork $11.95**
$3.00
Add Any Meat $3.00

**Shrimp $13.95**
$3.00
Add Shrimp $3.00

**Scallop $18.95**
$3.00
Add Any Meat $3.00

**SIDER ORDER**

**STEAMED JASMINE RICE FROM THAILAND**
$2.00

**STEAMED STICKY RICE NORTHERN THAILAND**
$3.00

**CURRY RICE**
$3.00

**STEAMED NOODLE**
$3.00

**STEAMED VEGETABLE**
$3.00

* Indicates spicy dish with choice of mild, medium or hot.