



## **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](http://WWW.BANGKOKGARDEN-NJ.COM)

★ PARTY OF 5 AND OVER WILL BE ADD 18% GRATUITY ★



## BANGKOK GARDEN'S DRINK



### **Bangkok Blazing** 7

*Delicious combination of rum, apricot brandy, Galliano, lemon juice and pineapple juice.*

### **Siamese Ruby** 7

*Scotch, Drambuie, pineapple juice, lemon juice and grenadine syrup.*

### **Siamese Spring** 7

*Galliano, Cointreau, vodka, pineapple juice and splash of lemon juice.*

### **Rhun Ying** 7

*Enjoy Southern Comfort, apricot brandy and orange juice.*

### **The Beach** 6

*Vodka, blue Curacao, pineapple juice and splash of sour mix.*



## COCKTAIL DRINK



### **Smirnoff Apple Martini** 8

*Smirnoff vodka, apple pucker and vermouth.*

### **Smirnoff Lychee Martini** 8

*Smirnoff vodka, vermouth and lychee fruit.*

### **Smirnoff Classic Mary** 7

*What makes our special Bloody Mary a Classic Mary? The classic vodka..Smirnoff.*

### **Smirnoff Bay Breeze** 6

*Combination of cranberry and pineapple juices combined with the classic vodka.*

### **Smirnoff Sea Breeze** 6

*Combination of cranberry, grapefruit juice and vodka.*

### **Smirnoff Black Russian** 6

*The smooth taste of the Black Russian made with the classic vodka..Smirnoff.*

### **Smirnoff Blue Hawaiian** 6

*Combination of Smirnoff, blue Curacao, club soda and sour mix.*

### **Cuervo Gold Margarita** 6

*Cuervo gold tequila and triple sec make the test of Margarita smooth.*

### **Cuervo Tropical** 7

*The tequila cuervo gold warms this blend of orange and lemon juice with a splash of grenadine.*

### **Cuervo Sunrise** 7

*Cuervo gold tequila, orange juice and a splash of grenadine.*

### **Kentucky Mud** 6

*You'll love the rich smoothness of Wild Turkey 101 and Amaretto.*



## *Beer*

CHANG Thai Beer	5
SINGHA Thai Beer	5
HEINEKEN	5
HEINEKEN Light	5
CORONA Extra	5
COORS Light	4

## *House Wine*

	Glass	Half Carafe	Full Carafe
CHARDONNAY	5	10	15
CABERNET SAUVIGNON	5	10	15
WHITE ZINFANDEL	5	10	15
PINOT GRIGIO	5	13	18
MERLOT	5	13	18
PLUM WINE	6	15	20

## *Plum Wine*

### **TAKARA** (Japan)

The most popular of Japanese plum wine. It's unique and mellow aroma of plum.

Bottle  
17



## White Wine

	Glass	Bottle
CHARDONNAY, <b>CHALONE</b> (California) Dry with luscious, fruity taste, delightful bouquet and a hint of oak.	7	25
CHARDONNAY, <b>KENDALL-JACKSON</b> (California) Rich, tasty, smoky, and elegant with pear and citrus fruit.		30
CHARDONNAY, <b>BEAULIEU VINEYARD</b> (California) Famous “Carneros, Chardonnay. Complex, dry, rich, full-bodied with a hint of oak.	7	25
LIGHTLY OAKED CHARDONNAY, <b>WOODBIDGE</b> by <b>ROBERT MONDAVI</b> (California) It's offer a fresh mélange of fruit, floral with a touch of oak aging to enhance the silky texture.	5	20
PINOT GRIGIO/CHARDONNAY, <b>LUNA DI LUNA</b> (Italy) This well balanced wine reveals delicious notes of pears and citrus fruit, and delivers a fragrant fruity finish.	6	21
SAUVIGNON BLANCE, <b>MATUA</b> (New Zealand) A very crisp aromatic wine with notes of grape fruit, tropical fruit and cut glass.		27
SAUVIGNON BLANCE, <b>KIM CRAWFORD</b> (New Zealand) Firm acidity is surrounded by tropical fruits and herbaceous notes with hints of citrus sneaking in. A whopping mouthful of Marlborough..		35
RIESING, <b>CHATEAU St. MICHELLE</b> (Washington State) Flavors of ripe peach and juicy pear underscored with racy acidity.	7	27
RIESLING, <b>KENDALL-JACKSON</b> (California) Stone-fruit flavors of apricot, peach and spice deliciously mingle with hints of anjou pear and busts of jasmine.	7	30
RIESLING, <b>TRIMBACH</b> (France) Elegant and fruity, and renowned for its classic aroma.	8	30
GEWURZTRAMINER, <b>TRIMBACH</b> (France) Gold in color with a perfumed nose of Lychee fruit and spices.	9	35
WHITE, <b>MOUTON CADET</b> (France) Dry white Bordeaux from Baron Philippe de Rothschild. Light with austerely after taste.		21
PINOT GRIGIO, <b>RUFFINO</b> (XXX) This well balanced wine reveals delicious notes of pears and citrus fruit & delivers a fragrant fruity finish.		25



## Red Wine

	Glass	Bottle
CABERNET SAUVIGNON, <b>BEAULIEU VINEYARD</b> (California) A velvety layers of ripe blackberries, cherries and spices. Smooth dark fruit flavor while toasty vanilla oak nuances linger on the finish.	7	25
CABERNET SAUVIGNON, <b>ROBERT MONDAVI</b> “Private Selection” (Central Coast) Dry, luscious, silky-smooth, Napa Valley wine with ultra-fruit bouquet.	7	25
CABERNET SAUVIGNON, <b>JOSH</b> (California) A Craftsman’s collection is rich with blackcurrant, black cherry and toasty oak.		35
CABERNET SAUVIGNON, <b>HAHN</b> (California) This wine offers aromas of dark cherry and currants followed by blackburry and red fruit flavor with hints of vanilla and oak.		30
SHIRAZ, <b>YELLOW TAIL</b> (Australia) An Australian favorite. Crisp, clean and very refreshing.	5	18
MERLOT, <b>FOREST GLEN</b> “OAK BARREL SELECTION” (California) Big, rich, berry, cherry and plum flavor deliver a mouthful of Merlot fruit. (Gold Medal Monterey of Competition 2002)	6	21
MERLOT, <b>KENDALL JACKSON</b> “VINTNER’S RESERVE” (California) Dry, rich and smooth with a mingling of plum and berry flavor and aroma.		30
BORDEAUX RED, <b>MOUTON CADET</b> (France) Elegant Bordeaux aroma and structure a traditionalist with full body.		25
PINOT NOIR, <b>MARK WEST</b> (California) Red and black cherry flavors abound with a noth of spice from oak aging.		30
CABERNET SAUVIGNON, <b>JOSH</b> (XXX) Rich with blackcurrant, black cherry and toasty oak the wine is expressive and bold, but smooth and approachable.		30



## APPETIZER

- A1. THAI SATAE** **\$8.95**  
*Breast of chicken marinated in coconut milk with a hint of curry, skewered and grilled served with peanut sauce and cucumber salad.*
- A2. TOD MUN PLA: FISH CAKES** **\$8.95**  
*Minced fresh water fish kneaded with chili paste, green bean, deep-fried to golden brown served with cucumber, Thai sweet & spicy chili sauce and topped with ground peanut.*
- A3. BANGKOK CHICKEN CURRY PUFF** **\$8.95**  
*Ground chicken breast with potato, onion and curry wrapped in puff pastry served with cucumber salad.*
- A4. MEE GROB: CRISPY NOODLE** **\$7.95**  
*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 onion.*
- A5. POR PIA TOD: THAI EGG ROLL** **\$7.95**  
*Ground breast of chicken, bamboo shoot, bean thread noodle and egg wrapped in spring roll skin, deep-fried served with plum sauce.*
- A6. BANGKOK GOONG KA-BORG** **\$8.95**  
*Whole large shrimp wrapped in spring roll skin, deep-fried to crispy served with plum sauce.*
- A7. SHRIMP BLANKET** **\$8.95**  
*Shrimp wrapped in rice noodle, steamed served with light spicy soy sauce and bean sprout.*
- A8. TOFU TOD** **\$7.95**  
*Soft white bean curd deep-fried to crispiness served with ground peanut and sweet sauce.*
- A9. KHEAW GROB: FRIED WONTON** **\$7.95**  
*Wonton skin stuffed with ground chicken breast, tasty and crispy served with plum sauce.*
- A11. VEGETARIAN CURRY PUFF** **\$8.95**  
*Carrot, corn, onion, potatoes, sweet peas and curry wrapped in puff pastry served with cucumber salad.*
- A12. KHA-NOM JEEB** **\$8.95**  
*Steamed wonton skin stuffed with ground chicken breast, shrimp and water chestnut served with sweet soy sauce.*



## APPETIZER

- A14. THAI SPARE RIB** **\$8.95**  
*Pork spare rib marinated in house style herb & spiced, deep-fried served with Thai sweet & spicy chili sauce.*
- A15. BANGKOK COMBINATION.** **\$16.95**  
*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**  
**\$10.95 \$15.95**  
*Fresh mussel from Prince Albert Island steamed in a clay pot with fresh basil leave, red onion, lemon glass and white wine served with Thai spicy garlic sauce.*

## SOUP

- S1. ★ TOM YUM GOONG or GAI** **Small Large**  
**\$5.50 \$14.50**  
*The savory traditional chicken broth with your choice of shrimp or chicken, prepared with chili, lemon grass, kaffir-lime leave, fresh sliced mushroom and fresh lime juice.*
- S2. TOM KAH GAI** **\$5.50 \$14.50**  
*The most famous aromatic herb soup: chicken breast with coconut milk, kaffir-lime leave, galanga, and fresh lime juice. (Can be served vegetarian and spicy)*
- S3. THAI WONTON SOUP** **\$4.50 \$13.50**  
*Ground breast of chicken wrapped in wonton skin with boiled sliced chicken breast in home style chicken broth.*
- S5. ★ PO-TEK** **\$20.95**  
*Seafood combination cooked in chicken broth with galanga, kaffir-lime leave, lemon grass, fish sauce, fresh basil leave, 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



## SALAD / YUM

- Y1. THAI SALAD** **\$8.95**  
*Iceberg lettuce, tomato, onion, cucumber, fried tofu and hard-boiled egg topped with famous Thai peanut sauce.*
- Y2. ★ SOM TAM MALAKAW (Papaya Salad)** **\$9.95**  
*Shredded green papaya, hot chili pepper, garlic, cherry tomato, long bean, peanut, palm sugar and fresh lime juice.*
- Y3. ★ YUM WOON SEN (Bean Thread Noodle Salad)** **\$14.95**  
*Boiled ground chicken breast, shrimp and bean thread noodle delicately balanced with onion, hot chili pepper, scallion, coriander, fresh lime juice and fish sauce.*
- Y4. ★ YUM PED YARNG (Roasted Duck Salad)** **\$16.95**  
*Roasted boneless duck with hot chili pepper, red onion, scallion, fresh sliced ginger, coriander, cashew nut, orange and fresh lime juice.*
- Y5. ★ NAM-SOD** **\$12.95**  
*Ground chicken breast seasoned with fresh lime juice, red onion, fresh sliced ginger, coriander, scallion, hot chili pepper and roasted peanut.*
- Y6. ★ NUEA YARNG NARM-TOAK** **\$17.95**  
*Sliced churl-broiled steak seasoned with Thai herbs, red onion, fresh mint leave, scallion, coriander and fresh lime juice.*
- Y7. ★ PLA GOONG (Shrimp Salad)** **\$16.95**  
*Cooked large shrimp seasoned with red onion, fresh sliced ginger, hot chili pepper, scallion, thin slice lemon grass, chili paste and fresh lime juice.*
- Y8. ★ YUM PLA-MERK (Squid Salad)** **\$16.95**  
*Boiled squid seasoned with fresh lime juice, hot chili pepper, scallion, red onion, fresh sliced ginger, thin slice lemon grass and chili paste.*
- Y9. ★ YUM NUEA (Beef Salad)** **\$17.95**  
*Grilled sliced top round beef with cucumber, red onion, chili paste, scallion, coriander, fresh lime juice and fish sauce.*

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





**Chicken \$14.95**

**Shrimp \$18.95**

**Pork \$14.95**

**Squid \$18.95**

**Beef \$15.95**

**Scallop \$20.95**

**C1. ★ GANG PED (Red Curry)**

*Sautéed red curry paste with coconut milk then add bamboo shoot, red bell pepper, fresh basil leave, kaffir-lime leave and your choice of meat or seafood.*

**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.*

**C3. ★ MASSAMON**

*Massamon curry paste cooked in coconut milk with potato, onion, peanut, avocado and your choice of meat or seafood.*

**C4. ★ PA-NANG**

*Pa-nang curry paste cooked with coconut milk and red bell pepper and your choice of meat or seafood.*

**C5. ★ PAD PRIG KING**

*Prig King paste stir-fried with green bean and your choice of meat or seafood. (No coconut milk added)*

**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. ★ HONOR TO THE KING \$18.95**

*Boneless breast of chicken marinated in egg and chef's special herb & spice, pan-fried to golden brown, served with sweet & spicy sauce and curry rice.*

**CS2. ★ BANGKOK MUSSEL \$16.95**

*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 red bell pepper.*

**CS3. ★ JUMBO SHRIMP WITH MASSAMON \$20.95**

*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.*

**CS4. ★ BASIL DUCK \$27.95**

*A half boneless crispy duck sautéed with chef's chili sauce, fresh basil leave, green pea and red bell pepper.*

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



- CS5. ★ VOLCANO CHICKEN** **\$18.95**  
*Sliced pan-fried chicken breast topped with chef's special hot & spicy sauce, served flaming.*
- CS6. ★ TA-LAY THAI** **\$25.95**  
*Large shrimp, sea scallop, squid, jumbo lump crabmeat and mussel cooked in red curry sauce and coconut milk.*
- CS8. ★ GOONG SARM ROS** **\$20.95**  
*Jumbo shrimp marinated with chili pepper, garlic and tamarind sauce served over broccoli.*
- CS9. ★ BANGKOK SEAFOOD** **\$28.95**  
*Stir-fried large shrimp, sea scallop, squid, mussel and jumbo lump crabmeat with red curry paste, fresh hot chili pepper, red bell pepper, fresh basil and kaffir-lime leaf.*
- CS10. ★ PASTA WITH GREEN CURRY** **\$20.95**  
*Breast of chicken cooked in green curry and coconut milk with Thai eggplant, bamboo shoot, red bell pepper and fresh basil leaf served on thin spaghetti.*
- CS11. ★ PASTA WITH PANANG SHRIMP** **\$24.95**  
*Jumbo shrimp cooked in Panang curry and coconut milk with red bell pepper and kaffir-lime leaf served on thin spaghetti.*
- CS12. ★ KHA-NOM JEEN NARM-PRIG** **\$20.95**  
*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.*
- CS13. GOONG PAD SEA SCALLOP** **\$25.95**  
*Jumbo shrimp and sea scallop stir-fried with snow pea, mushroom, carrot and water chestnut in chef's special red sauce.*
- CS15. THAI BAR-B-Q BEEF** **\$20.95**  
*Grilled marinated beef with chili paste served with authentic Thai North-Eastern style.*
- CS16. BANGKOK BEEF STEAK** **\$22.95**  
*Tender chunk of top choice steak grilled, topped with chef's special brown sauce and Chinese broccoli.*
- CS17. BANGKOK LEMON CHICKEN** **\$18.95**  
*Marinated chicken breast, pan fried to golden brown, sliced, served over broccoli and topped with homemade lemon sauce.*

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



- F1. ★ PLA RARD PRIG (Fish with Spicy Sauce) \$30.95**  
*The most famous Thai fish dish. A whole fish deep-fried topped with chili pepper and garlic sauce.*
- F2. PLA JEARN (Ginger Fish) \$30.95**  
*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) \$30.95**  
*A whole fish deep-fried topped with fresh chopped garlic and white ground pepper sauce.*
- F4. ★ PLA CHU-CHEE (Pa-nang Curry Fish) \$30.95**  
*A whole fish deep-fried, topped with Pa-nang curry and coconut milk, red bell pepper and kaffir-lime leave.*
- F5. PLA NUNG (Steamed Whole Fish) \$32.95**  
*Steamed whole fish topped with Thai brown bean sauce, mushroom, celery, fresh sliced ginger, scallion and red bell pepper.*
- F6. BROILED SALMON WITH GINGER \$22.95**  
*Broiled fresh sliced salmon topped with ground chicken breast, shrimp, baby corn, fresh sliced ginger, mushroom, carrot and scallion; served on layer of Chinese bok choy.*
- F7. ★ B.G. SALMON \$22.95**  
*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 TILAPIA WITH GREEN CURRY \$19.95**  
*Broiled fillet Tilapia topped with sliced shrimp, red bell pepper, green pea in green curry sauce and coconut milk; served on layer of Chinese bok choy.*

## DUCK

- D1. ★ BANGKOK DUCK \$28.95**  
*A half boneless crispy duck topped with shrimp, bean curd, pineapple in red curry and coconut milk sauce.*
- D2. GARDEN DUCK \$28.95**  
*A half boneless crispy duck topped with ground chicken breast, cashew nut, bamboo shoot, mushroom, carrot, baby corn and house special sauce.*
- D3. ★ GANG PED YARNG (Roasted Duck in Red Curry Sauce) \$24.95**  
*Roasted duck, boneless, sautéed in red curry and coconut milk with pineapple, cherry tomato, red bell pepper and fresh basil leave.*

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



- D4. TAMARIND DUCK** **\$28.95**  
*Slices of deep-fried tender boneless half duck, served over broccoli and topped with tamarind sauce.*
- D5. PED GRA-TIAM (Garlic Duck)** **\$28.95**  
*A half boneless duck sautéed with fresh chopped garlic and white ground pepper sauce.*
- D6. CRISPY DUCK** **\$26.95**  
*Famous Thai half boneless duck marinated, then deep-fried to crispiness and served with chef's special sauce.*

## ENTRÉE

**Chicken \$14.95**

**Pork \$14.95**

**Beef \$15.95**

**Shrimp \$18.95**

**Squid \$18.95**

**Scallop \$21.95**

- P1. PAD MED MA-MOUNG**  
*Your choice of meat or seafood sautéed with cashew nut, celery, onion, mushroom and house special red sauce.*
- P2. PAD GRA-TIAM PRIG-TAI (Garlic & Pepper Sauce)**  
*Your choice of meat or shrimp sautéed with fresh chopped garlic and white ground pepper sauce.*
- P3. PAD KING (Meat or seafood with Ginger & Scallion)**  
*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)**  
*Your choice of meat or seafood sautéed with fresh basil leave, red bell pepper and homemade chili sauce.*
- P5. PAD NAM MUN HOY (Oyster Sauce)**  
*Your choice of meat or seafood sautéed with oyster sauce, onion, red bell pepper, scallion and mushroom.*
- P7. PAD PUCK**  
*Sautéed mixed vegetable and fresh chopped garlic with your choice of meat or seafood.*
- P8. PAD WOON SEN**  
*Your choice of meat or seafood sautéed with ground chicken breast, carrot, scallion, cabbage, mushroom, egg and bean thread noodle.*

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



**P9. PAD ASPARAGUS**

*Your choice of meat or seafood sautéed with fresh asparagus, fresh chopped garlic and black bean sauce.*

**P10. PAD PINEAPPLE NAM PRIG POW**

*Your choice of meat or seafood sautéed with Thai chili paste sauce, pineapple chunk, mushroom, onion, snow pea, red bell pepper and cashew nut.*

## NOODLE

**Chicken \$13.95**

**Pork \$13.95**

**Beef \$15.95**

**Shrimp \$15.95**

**Squid \$15.95**

**Add Any Meat \$4.00**

**Add Shrimp (3) \$5.00**

**N1. PAD THAI**

*The most famous Thai noodle dish with egg, ground peanut, fried bean curd, bean sprout and your choice of meat or seafood.*

**N3. PAD SEA-EYEW**

*Stir-fried wide rice noodle with your choice of meat or seafood, Chinese broccoli, egg and brown sauce.*

**N4. ★ SIAM NOODLE**

*Stir-fried wide rice noodle with your choice of meat or seafood, chili sauce, fresh basil leave, onion, red bell pepper and egg.*

**N5. ★ TOM YUM NOODLE**

*Small rice noodle cooked in a savory traditional chicken broth with chili, lemon grass, kaffir-lime leave, bean sprout, fresh lime juice and your choice of meat or seafood.*

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



## FRIED RICE

- Chicken \$13.95**      **Pork \$13.95**      **Beef \$15.95**  
**Shrimp \$15.95**      **Squid \$15.95**  
**Jumbo Lump Crabmeat \$22.95**  
**Add Any Meat \$4.00**      **Add Shrimp (3) \$5.00**

**R1. ★ SPICY FRIED RICE**

*Spicy Jasmine rice stir-fried with homemade chili sauce, red bell pepper, fresh basil leave, green pea, onion, egg and your choice of meat or seafood.*

**R2. KAO-PAD**

*Thai fried rice with carrot, egg, onion, green pea and your choice of meat or seafood.*

**R3. PINEAPPLE FRIED RICE**

*Jasmine rice stir-fried with chunk of pineapple, egg, carrot, green pea, onion and your choice of meat or seafood.*

## CRISPY PORK BELLY

**CP1. ★ PAD BAI GRA-POW MOO GROB \$19.95**

*Crispy pork belly sautéed with fresh basil leave, red bell pepper and homemade chili sauce.*

**CP2. ★ PAD PRIG KING MOO GROB \$19.95**

*Crispy pork belly sautéed with Prig King Curry paste, green bean and julienned kaffir-lime leave.*

**CP3. ★ KHA NAR MOO GROB \$17.95**

*Fresh Chinese broccoli sautéed with crispy pork belly, fresh chili, garlic and oyster sauce.*

## SIDE ORDER

**O1. STEAMED JASMINE RICE FROM THAILAND \$2.00**

**O2. STICKY RICE \$3.00**      **O4. STEAMED NOODLE \$3.00**

**O3. CURRY RICE \$3.00**      **O5. STEAMED VEGETABLE \$3.00**

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



## VEGETARIAN

- V1. **BANGKOK GARDEN** **\$12.95**  
*Sautéed mixed fresh vegetables with fresh chopped garlic and light soy sauce.*
- V2. ★ **PAD GRA-POW TOFU** **\$14.95**  
*Sautéed golden brown tofu and mixed fresh vegetables with fresh basil leave, hot pepper and homemade chili sause.*
- V3. **PAD TOFU** **\$13.95**  
*Sautéed golden brown tofu with bean sprouts, scallion, celery and carrot.*
- V4. ★ **GANG PUCK** **\$14.95**  
*Broccoli, baby corn, green pea, red bell pepper, snow pea, bamboo shoot and carrot in a red curry paste and coconut milk.*
- V5. ★ **GANG KEOW WAN PUCK** **\$14.95**  
*Broccoli, baby corn, bamboo shoot, red bell pepper, green pea, snow pea and carrot in green curry and coconut milk.*
- V6. ★ **PA-NANG PUCK** **\$14.95**  
*Broccoli, baby corn, bamboo shoot and green pea cooked in Pa-nang curry and coconut milk.*
- V7. **PAD CHINESE BOK CHOY** **\$12.95**  
*Stir-fried Chinese bok choy with fresh chopped garlic and brown bean sauce.*
- V8. **PAD THAI** **\$12.95**  
*The most famous Thai noodle dish with mixed vegetables, ground peanut, bean sprout and egg.*
- V9. ★ **SIAM NOODLE** **\$12.95**  
*Stir-fried wide rice noodle with mixed vegetables, chili sauce, fresh basil leave, and egg.*
- V10. ★ **SPICY FRIED RICE** **\$12.95**  
*Thai spicy fried rice with mixed vegetables, chili sauce, fresh basil leave and egg.*
- V11. ★ **KHA NAR NOM MUN HOY** **\$12.95**  
*Fresh Chinese broccoli sautéed with fresh chili, garlic and oyster sauce.*

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



## DESSERT

<b>DS1.</b>	<b><i>SWEET RICE &amp; RIPEN MANGO</i></b>	<b>\$7</b>
<b>DS2.</b>	<b><i>FRIED BANANA</i></b>	<b>\$5</b>
<b>DS3.</b>	<b><i>THAI CUSTARD</i></b>	<b>\$4</b>
<b>DS4.</b>	<b><i>LYCHEE FRUIT</i></b>	<b>\$5</b>
<b>DS5.</b>	<b><i>RAMBUTAN FRUIT</i></b>	<b>\$5</b>
<b>DS6.</b>	<b><i>LONGAN FRUIT</i></b>	<b>\$5</b>
<b>DS7.</b>	<b><i>RED BEAN ICE CREAM</i></b>	<b>\$5</b>
<b>DS8.</b>	<b><i>GREENTEA ICE CREAM</i></b>	<b>\$5</b>
<b>DS9.</b>	<b><i>COCONUT ICE CREAM</i></b>	<b>\$5</b>
<b>DS10.</b>	<b><i>CHOCOLATE or VANILLA ICE CREAM</i></b>	<b>\$4</b>

## BEVERAGE

<b>B1.</b>	<b><i>THAI ICED COFFEE or THAI ICED TEA</i></b>	<b>\$3</b>
<b>B2.</b>	<b><i>KUERIG FOLGERS Black Silk Dark Roast Hot Coffee</i></b>	<b>\$3</b>
<b>B3.</b>	<b><i>ORANGE JUICE</i></b>	<b>\$2</b>
<b>B4.</b>	<b><i>SPARKLING WATER</i></b>	<b>\$5</b>
<b>B5.</b>	<b><i>YOUNG COCONUT JUICE</i></b>	<b>\$5</b>
<b>B6.</b>	<b><i>CRANBERRY JUICE</i></b>	<b>\$2</b>
<b>B7.</b>	<b><i>SODAS (Pepsi, Diet Coke, 7up, Ginger Ale, Fanta Orange)</i></b>	<b>\$2</b>
<b>B8.</b>	<b><i>THAI JASMINE TEA</i></b>	<b>COMPLIMENT</b>

***THANK YOU FOR YOUR PATRONAGE***