



BANGKOK GARDEN THAI RESTAURANT
261 MAIN St., HACKENSACK, NJ 07601

201-487-2620

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APPETIZER

- A1. **THAI SATAE** **\$8.95**
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.
- 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.
- 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 \$10.95 Large \$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.



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SOUP

- S1. *** TOM YUM GOONG or GAI** **Small \$5.50 Large \$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 & fresh lime juice.
- S2. **TOM KAH GAI** **Small \$5.50 Large \$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** **Small \$4.50 Large \$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 and coriander served in a funneled Thai steamboat pot.

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 peper, 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.

CURRY

- | | | |
|------------------------|----------------------|------------------------|
| Chicken \$14.95 | Pork \$14.95 | Beef \$15.95 |
| Shrimp \$18.95 | Squid \$18.95 | 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.

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

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- 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.
- 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 peper, red bell pepper, fresh basil and kefir-lime leave.
- 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 leave 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 leave 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.

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



CHEF'S SPECIAL

- CS15. **THAI BAR-B-Q BEEF** \$20.95
Grilled marinated beef & 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.

FISH

- 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, 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.
- 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, 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.

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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. **TOD GRA-TIAM PRIG-TAI (Garlic & Pepper Sauce)**
Youe 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, 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.
- 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; 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 fresh basil leave, red bell pepper and chili sauce.
- CP2. *** PAD PRIG KING MOO GROB** \$19.95
Crispy pork belly sautéed with Prig King Curry paste, green bean and kaffir-lime.
- CP3. *** KHA NAR MOO GROB** \$17.95
Fresh Chinese broccoli sautéed with crispy pork belly, fresh chili, garlic and oyster.

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, 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.

SIDE ORDER

- O1. **STEAMED JASMINE RICE FROM THAILAND** \$2.00
- O2. **STEAMED STICKY RICE NORTHERN THAILAND** \$3.00
- O3. **CURRY RICE** \$3.00
- O4. **STEAMED NOODLE** \$3.00
- O5. **STEAMED VEGETABLE** \$3.00

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