

# Bangkok Thai Restaurant

7421 Oswego Road, Liverpool, NY 13090

(315)451-4621

Lunch: Mon-Sat 11:30am-2:30pm/Dinner: 5:00pm-9:30pm

## \*LUNCH MENU\*

### -APPETIZERS-

1. Satay - Chicken breast marinated in yellow curry and coconut milk, and served on a skewer. Served with side of cucumber salad and homemade peanut sauce. \$4.29
  2. Tawd Mun - Ground shrimp and chicken patties, served with a side of sweet and sour chili sauce. \$4.49
  3. Curry Puffs - A pastry puff shell stuffed with ground chicken and potato in a yellow curry. \$4.75
  4. Mee Krob - Crispy rice noodles with a sweet and sour orange/tamarind sauce. Sprinkled with egg and cilantro and served with fresh beansprouts and scallions. \$4.99
  5. Moo Dang - Oven-roasted five spice pork. Served with a side of cucumbers and pickled ginger. \$4.99
  6. Spring Roll - Fresh lettuce, cucumber, carrots, beansprouts, cilantro, noodle, and pork, hand-wrapped in rice paper skin. Also available vegetarian. \$1.99
  7. Egg Roll - Deep fried egg roll stuffed with ground pork, cabbage, noodles, and cilantro. Also available vegetarian. \$1.99
  8. Tofu Tawd - Deep fried tofu. Served with a sweet and sour chili sauce. \$2.99
  9. Chicken Wings - 6 pieces. \$3.25
- \*\*\*Special Appetizer\*\*\* Shrimp in a blanket served with a sweet and sour chili sauce. \$5.99

### -SOUPS-

10. Tom Yum - A traditional Thai hot and sour lemongrass broth with babycorn, straw mushrooms, scallions, celery, and cilantro. Choice of: Shrimp \$2.99 / Chicken or Tofu \$2.79
11. Tom Kha - A classic Thai style creamy coconut milk and lemongrass broth with babycorn, straw mushrooms, galanga, celery, cilantro, and lime juice. Choice of: Shrimp \$2.99 / Chicken or Tofu \$2.79

### -SALADS-

12. Tossed Salad - Served with your choice of our homemade peanut dressing or balsamic vinaigrette. \$2.75
13. Yum Yum - A mixture of onions, tomatoes, cilantro, spearmint leaves, lemongrass, and lime juice on a bed of greens. Choice of: BBQ Beef (sliced) or Chicken \$9.99 / Shrimp \$10.99
14. Yum Woonsen - A mixture of onions, tomatoes, cilantro, spearmint leaves, lemongrass, lime juice, and bean noodles on a bed of greens. Choice of: Chicken or Tofu \$9.99 / Shrimp \$10.99

### -RICE DISHES-

15. Kao Pad - Thai style fried rice with onions, scallions, and green peas.

Choice of: Chicken, Beef, Pork, Tofu, Veggies \$7.99

### -NOODLE DISHES-

Choice of: Shrimp/Squid/Scallops \$8.99 or Chicken/Beef/Pork/Tofu \$7.99

Additional Vegetables can be added \$1.10

16. Pad Thai - The most famous noodle dish from Thailand. Gourmet Thai rice noodles sautéed with egg, beansprouts, scallions, and ground peanuts in a tamarind sauce.

17. Pad See Ew - Stir fried large rice noodles with broccoli, babycorn, straw mushrooms, carrots, cabbage, and egg.

18. Pad Ki Mao - Stir fried large rice noodles with broccoli, cabbage, tomatoes, and Thai sweet basil leaves in an oyster sauce.

19. Guay Tiew Rad Na - Stir fried large rice noodles with broccoli, carrots, cabbage, babycorn, straw mushrooms, and topped with a special Thai gravy.

20. Guay Tiew Nua - Large bowl of soup with rice noodles, broccoli, beansprouts, sliced beef and cilantro.

### -MEAT ENTREES-

Choice of: Shrimp/Squid/Scallops \$7.99 or Chicken/Beef/Pork/Tofu \$6.99

Additional Vegetables can be added \$1.10 or Extra sides of jasmine rice \$.99

21. Pad Kra Prow - Sauteed Thai peppers, straw mushrooms, onions, scallions, and Thai sweet basil.

22. Pad Prig Khing - A mixture of red curry, green beans, green peppers, and lemon leaf.

23. Pad Khing - A stirfry with ginger, scallion, straw mushrooms, and onions.

24. Pra Ram Long Song - Stirfried broccoli, straw mushrooms, babycorn, cabbage, and topped with peanut sauce.

25. Gang Dang - A red curry mixture with bamboo shoots, coconut milk, and Thai sweet basil.

26. Gang Keow Wan - A green curry mixture with bamboo shoots, coconut milk, and Thai sweet basil.

27. Panang - A red curry mixture with green peas, coconut milk, lime leaves, and Thai sweet basil.

28. Pad Prig Pow - Sauteed garlic, chili paste, sweet basil, bamboo shoots, green peppers, and babycorn.

29. Pad Nam Man Hoy - Stirfried with green peppers, scallions, onions, straw mushrooms, in an oyster sauce.

30. Pad Pak Ruam Mid - A stirfry with broccoli, cabbage, carrots, babycorn, and straw mushrooms in a light brown sauce.

# \*DINNER MENU\* - Call - 451-4621

## -APPETIZERS-

1. Satay - Chicken breast marinated in yellow curry and coconut milk, and served on a skewer. Served with side of cucumber salad and homemade peanut sauce. \$4.29
  2. Tawd Mun - Ground shrimp and chicken patties, served with a side of sweet and sour chili sauce. \$4.49
  3. Curry Puffs - A pastry puff shell stuffed with ground chicken and potato in a yellow curry. \$4.75
  4. Mee Krob - Crispy rice noodles with a sweet and sour orange/tamarind sauce. Sprinkled with egg and cilantro and served with fresh beansprouts and scallions. \$4.99
  5. Moo Dang - Oven-roasted five spice pork. Served with a side of cucumbers and pickled ginger. \$4.99
  6. Spring Roll - Fresh lettuce, cucumber, carrots, beansprouts, cilantro, noodle, and pork, hand-wrapped in rice paper skin. Also available vegetarian. \$1.99
  7. Egg Roll - Deep fried egg roll stuffed with ground pork, cabbage, noodles, and cilantro. Also available vegetarian. \$1.99
  8. Tofu Tawd - Deep fried tofu. Served with a sweet and sour chili sauce. \$2.99
  9. Chicken Wings - 6 pieces. \$3.25
- \*\*\*Special Appetizer\*\*\* Shrimp in a blanket served with a sweet and sour chili sauce. \$5.99

## -SOUPS-

Choice of: Shrimp \$2.99 / Chicken or Tofu \$2.79

10. Tom Yum - A traditional Thai hot and sour lemongrass broth with babycorn, straw mushrooms, scallions, celery, and cilantro.
11. Tom Kha - A classic Thai style creamy coconut milk and lemongrass broth with babycorn, straw mushrooms, galanga, celery, cilantro, and lime juice.

## -SALADS-

12. Tossed Salad - Served with your choice of our homemade peanut dressing or balsamic vinegarett.  
\$2.75
13. Yum Yum - A mixture of onions, tomatoes, cilantro, spearmint leaves, lemongrass, and lime juice on a bed of greens. Choice of: BBQ Beef (sliced) or Chicken \$9.99 / Shrimp \$10.99
14. Yum Woonsen - A mixture of onions, tomatoes, cilantro, spearmint leaves, lemongrass, lime juice, and bean noodles on a bed of greens. Choice of: Chicken or Tofu \$9.99 / Shrimp \$10.99

## -RICE DISHES-

15. Kao Pad - Thai style fried rice with onions, scallions, and green peas.  
Choice of: Chicken, Beef, Pork, Tofu, Veggies \$8.99 / Shrimp \$9.99

### ~NOODLE DISHES~

Choice of: Shrimp/Squid/Scallops \$9.99 or Chicken/Beef/Pork/Tofu \$8.99

Additional Vegetables can be added \$1.10

16. Pad Thai - The most famous noodle dish from Thailand. Gourmet Thai rice noodles sautéed with egg, beansprouts, scallions, and ground peanuts in a tamarind sauce.

17. Pad See Ew - Stir fried large rice noodles with broccoli, babycorn, straw mushrooms, carrots, cabbage, and egg.

18. Pad Ki Mao - Stir fried large rice noodles with broccoli, cabbage, tomatoes, and Thai sweet basil leaves in an oyster sauce.

19. Guay Tiew Rad Na - Stir fried large rice noodles with broccoli, carrots, cabbage, babycorn, straw mushrooms, and topped with a special Thai gravy

20. Guay Tiew Nua - Large bowl of soup with rice noodles, broccoli, beansprouts, sliced beef and cilantro \$8.99

### ~MEAT ENTREES~

Choice of: Shrimp/Squid/Scallops \$10.99 or Chicken/Beef/Pork/Tofu \$9.99

Additional Vegetables can be added \$1.10 or Extra sides of jasmine rice \$0.99

21. Pad Kra Prow - Sautéed Thai peppers, straw mushrooms, onions, scallions, and Thai sweet basil.

22. Pad Prig Khing - A mixture of red curry, green beans, green peppers, and lemon leaf.

23. Pad Khing - A stirfry with ginger, scallion, straw mushrooms, and onions.

24. Pra Ram Long Song - Stirfried broccoli, straw mushrooms, babycorn, cabbage, and topped with peanut sauce.

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27. Panang - A red curry mixture with green peas, coconut milk, lime leaves, and Thai sweet basil.

28. Pad Prig Pow - Sautéed garlic, chili paste, sweet basil, bamboo shoots, green peppers, and babycorn.

29. Pad Nam Man Hoy - Stirfried with green peppers, scallions, onions, straw mushrooms, in an oyster sauce.

30. Pad Pak Ruam Mid - A stirfry with broccoli, cabbage, carrots, babycorn, and straw mushrooms in a light brown sauce.

31. Mussamun - Thai curry beef stew with coconut milk, tamarind juice, beef, potato, onions, and roasted peanuts.

### ~SEAFOOD ENTREES~

Choice of: Shrimp/Squid/Scallops \$11.99

32. Ga Tiem Prig Thai - A stirfry with onions, scallions, and babycorn in a garlic and white pepper sauce.

33. Pad Galee - A stirfry with onions, scallions, and fresh garlic in a yellow curry sauce.