

## A P P E T I Z E R S

### SPRING ROLLS

Crispy rolls made in house stuffed with sautéed vermicelli noodles, carrots, cabbage and black pepper served with sweet plum sauce. 10 (w. chicken 11)

### GOLDEN WONTONS

Crispy deep-fried seasoned minced pork dumplings with garlic, cilantro and ground pepper in wonton wrap made in house and served with homemade sweet plum sauce. 10

### SPICY CALAMARI

Deep fried seasoned squid with a bit of spice, served with Num Jhim seafood sauce. 11

### STUFFED CHICKEN WINGS

Chicken wings marinated with Thai spices and stuffed with sautéed shredded vegetables, vermicelli noodles, egg, ginger and garlic steamed and then fried to golden brown, sliced and served with sweet plum sauce. 12

### CHICKEN SATAY

Chicken breast skewers marinated in traditional Thai spices, broiled and served with Thai peanut sauce. 11

### SEASONED LETTUCE WRAPS

Minced chicken, beef or pork, stir-fried with fresh lime leaves, carrot, red & green bell pepper, onion, garlic and basil, with roasted cashew served with iceberg lettuce leaves. 15

### PRAWN IN CRUNCHY NOODLES

Deep fried marinated shrimp hand wrapped in crispy yellow noodles and served with homemade plum sauce. 12

### GARDEN ROLLS

Fresh carrots, cucumber, rice noodles, lettuce, onions, red and green bell pepper wrapped in rice paper with chicken or prawns. Served with hoisin sauce. 10

### CHOK DEE PLATTER

Spring Rolls, Golden Wontons, Chicken and Pork Satay. 20

## S O U P S & S A L A D S

### TOM YUM GOONG

Thailand's famous hot and sour prawn lemongrass soup with mushrooms, basil, tomato, cilantro, galangal, kaffir-lime leaves and lime juice. 15 (small/side 8)

### TOM KHA GAI

Smooth taste of chicken soup with coconut milk, galangal, lemongrass, mushrooms, kaffir-lime leaves, cilantro and lime juice. 15 (small/side 8)

### BASA TAMARIND SOUP

Isan style Basa fillet, savoury tamarind leaves, galangal, lime & lime leaves, lemongrass, cilantro, onion & mushroom. 15

### HERBAL PRAWN SALAD (PLA' GOONG)

Unusual combination of flavours and textures that was originally Royal food with prawns, lime leaves, lime juice, Tamarind juice dressing, red onion, lemongrass, mint, green apple and Thai chili on a bed of iceberg lettuce. 17

### PORK RIB SOUP (TOM ZAAP)

Tender pork ribs, cilantro, green onion, cilantro, holy basil, lime juice and roasted chili. 15

### MOO YANGNUM TOK SALAD

Grilled marinated pork tossed in chili, lime juice dressing, crushed roasted rice, cilantro, green onion and mint Served with sticky rice. 15

### PAPAYA SALAD (SOM TUM)

Shredded green papaya with fresh lime juice, cherry tomato, green bean, roasted peanut and fresh chili served with sticky rice and two grilled prawns. 15

### CRYING TIGER SALAD

BBQ steak, sliced in Thai spicy sauce with a mix of fresh lime juice, tomato, onion, mint, cilantro, cucumber, celery and mixed greens. 17

### BROCCOLI STEM & PRAWN SALAD

Crunchy diced broccoli stems with chopped prawn, tossed in ground chili, fresh lime juice dressing, mint, celery leaves, cilantro and green onion. 15

## C U R R I E S (served with rice)

### GREEN

Choice of chicken, beef or pork in a green curry with coconut milk, eggplant, red and green bell pepper and sweet basil leaves. 16

### RED

Choice of chicken, beef or pork in red curry paste with coconut milk, bamboo shoots, red and green bell peppers and sweet basil leaves. 16

### YELLOW

Choice of chicken, beef or pork in yellow curry paste with coconut milk, potato, onion, pineapple and carrot. 16

### PANANG

Choice of chicken, beef or pork simmered in a red panang curry sauce with coconut milk and peas, sprinkled with kaffir-lime leaves and red and green bell peppers. 16

### GANG GOONG PINEAPPLE CURRY

Prawns, pineapple, red and green bell pepper with fresh basil leaves in red curry with coconut milk. 19

Substitute prawns for any curry +3

Note: there is a minimum level of spice in all curry pastes.



Gluten Free Options Available



Vegetarian Options Available

| Please Ask Your Server

The spice levels can be adjusted to your taste, however please indicate your preferred spice level to your server:



Mild | Medium | Spicy | Very Spicy



Please let our servers know of any allergies. | 18% gratuity added for parties of 8 and over.



**Ban Chok Dee**  
Thai Cuisine

Ask us to find out about the latest cooking class and event schedule at: 



## FROM THE WOK (served with rice)

### THAI BASIL STIR FRY

Choice of chicken, beef or pork sautéed with spicy basil sauce, red and green bell pepper, onion, garlic and fresh basil leaves. 15 (sub. prawn +3)

### PAD PED JUNGLE

Sautéed pork with peppercorn, lesser ginger, eggplant, red and green bell pepper and shredded bamboo shoots in spicy jungle style sauce with fresh basil leaves. 15

### PRIK-KHING STIR FRY

Choice of chicken, beef or pork, stir-fried with prik-khing paste, green beans, red and green bell pepper and fresh lime leaves. 15 (w. prawn +3)

### SEASONAL STIR FRY

Mixed vegetables (usually broccoli, cabbage, carrot, zucchini, snap peas, napa cabbage and cauliflower with garlic in oyster sauce. 14

### GARLIC PEPPER SAUTÉ

Choice of chicken, beef or pork sautéed with garlic sauce and black pepper served with seasonal stir-fried vegetables. 15 (sub. prawn +3)

### CHICKEN CASHEW NUT

Slices of chicken sautéed with onions, red and green bell pepper, celery, carrots, roasted cashew nuts and green onions in our special house sauce. 15 (sub. prawn +3)

### SWEET & SOUR STIR FRY

Choice of chicken, beef or pork sautéed with pineapple, tomatoes, zucchini, carrots, red and green bell pepper and onions in house sweet and sour sauce. 14 (sub. prawn +3)

### GINGER BEEF

Sautéed marinated beef, broccoli, onion, carrot, cabbage, red & green bell pepper in oyster sauce w. fresh ginger. 15

### TOFU GINGER CASHEW

Stir-fried tofu, broccoli, carrot, zucchini, onion, ginger and cashew nut with garlic oyster sauce. 14

### GARLIC GREEN BEANS

Stir-fried green beans with garlic in house sauce. 14

### POWER GREENS IN PEANUT SAUCE

Stir-fried spinach and broccoli topped with house peanut sauce and roasted cashew nut. 14

## N O O D L E S & R I C E

### PAD THAI

Traditional Pad Thai prepared the Ban Chok Dee way with pan-fried rice noodles in tamarind sauce, with chicken or prawns, egg, tofu, green onions, bean sprouts, topped with ground peanuts. 15

### STIR-FRIED RICE NOODLES (PAD SI EU)

Stir-fried wide rice noodles in oyster sauce w. hint of smoky flavour served with egg, garlic, ground pepper, carrot, cabbage & broccoli. Choice of chicken, beef or pork. 15

### DRUNKEN NOODLES (PAD KEE MAO)

Stir-fried wide rice noodles with cabbage, broccoli, onion, carrot, red and green bell pepper in a Thai spicy sauce and basil leaves. Choice of chicken, beef or pork. 15

### PINEAPPLE CASHEW FRIED RICE

Fried rice with Thai spices, chicken or prawn, egg, onion, pineapple, red and green bell pepper, shredded carrot, cashew and raisins. 17

### CHOK DEE CHOW-MEIN

Stir fried egg noodles with broccoli, cabbage, red and green bell pepper, onion, egg, oyster sauce and chili oil paste. Choice of chicken, beef or pork. 15

### CRISPY NOODLES IN GRAVY (LAAD NAH)

Fried egg noodles topped with a gravy sauce with broccoli, carrot, cabbage, snap peas and garlic. Choice of chicken, beef or pork. 16

### THAI FRIED RICE

Fried rice with Thai spices, egg, onions, shredded carrots, red and green bell pepper and sweet basil. Choice of chicken, beef or pork. 15 (sub. prawn +3)

### SIDES:

Steamed Jasmine Rice / Thai Sticky Rice / Coconut Jasmine Rice / Brown Rice / Rice Noodle / Egg Noodle +3  
Riceberry Rice NEW! +3 (small) +5 (regular)

## S E A F O O D & S P E C I A L S (served with rice)

### GOONG PHONG KA-REE

Prawns sautéed in roasted chili paste & curry powder with egg, coconut milk, onions, green onion, celery red and green bell peppers. 19

### SHOO SHEE SALMON

Grilled Ocean-wise salmon fillets on broccoli, topped with savory red curry mixed with coconut milk & bell peppers, sprinkled with fine sliced lime leaves. 22

### FIVE SPICES FISH

Deep fried golden brown seasoned basa fillet, topped with five spices sauce made from bell peppers, onions, asparagus, garlic, tamarind juice, palm sugar, ginger and chives. 20

### SWEET AND SOUR SNAPPER

Pacific snapper w. pineapple, tomatoes, red and green bell pepper, zucchini and onions in sweet and sour sauce, sprinkled w. golden cashews served over top of crunchy noodles. 21

### HAU-MOK SALMON

Ocean-wise salmon fillet, coconut milk, egg, cabbage, carrot and basil leaves in red curry & panang sauce. 22

### SEAFOOD PARADISE

Prawn, squid, mussels and basa sautéed with red and green bell pepper and onion in house garlic basil sauce. 21

### TAMARIND BATONS

Chicken batons with red and green bell pepper, carrot and onion in sweet and sour tamarind sauce garnished with crispy ginger. 17

### BBQ DUCK LYCHEE CURRY

Boneless BBQ duck meat in red curry with lychee, sliced bamboo shoots, tomatoes, red and green bell pepper and fresh basil leaves. 21

### GRILLED SALMON IN GREEN

Grilled Ocean-wise salmon fillet topped with sliced bamboo shoots, red and green bell pepper and fresh basil in green curry sauce. 22



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