

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

### SPRING ROLLS

5 crispy rolls made in-house with rice vermicelli noodles, carrots, cabbage & black pepper served with sweet plum sauce. 12 (with chicken 13.5)

### SPICY CALAMARI

Deep fried, breaded squid with a bit of spice, served with Num Jhim seafood sauce. 14.5

### SEASONED LETTUCE WRAPS

Minced chicken, beef or pork with fresh lime leaves, carrot, red & green bell pepper, onion, garlic, basil & cashew with iceberg lettuce & topped with egg noodle. 17.5

### PRAWN IN CRUNCHY NOODLES

5 deep fried marinated shrimp hand wrapped in crispy egg noodles & served with plum sauce. 14.5

### GOLDEN WONTONS

8 crispy pork wontons made in-house with garlic, cilantro & black pepper served with plum sauce. 12.5

### CHICKEN SATAY

5 chicken tender skewers marinated in traditional Thai spices, broiled & served with Thai peanut sauce. 13.5

### GARDEN ROLLS

3 rice paper rolls with carrots, cucumber, rice noodles, lettuce, onions, red & green bell pepper with chicken or prawn served with hoisin sauce. 12

### STUFFED CHICKEN WINGS

Chicken wings marinated with Thai spices & stuffed with sautéed shredded vegetables, ground chicken breast, vermicelli noodles, egg, ginger & garlic with plum sauce. 14.5

### GARLIC GREEN BEANS

Stir-fried green beans with garlic in house sauce. 15

### CHOK DEE PLATTER

3 Spring Rolls, 4 Golden Wontons, 2 Chicken Satay & 2 Pork Satay. 23.5

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

### TOM YUM GOONG SOUP

Thailand's famous hot & sour soup with prawn, lemongrass, mushrooms, basil, tomato, cilantro, galangal, kaffir-lime leaves & lime juice. 16 (small/side 8.5)

### TOM KHA GAI SOUP

Chicken soup with coconut milk, galangal, lemongrass, mushrooms, kaffir-lime leaves, cilantro & lime juice. 16 (small/side 8.5)

### PORK RIB SOUP (TOM ZAAP)

Tender pork ribs, cilantro, green onion, cilantro, lime juice & roasted chili. 16

### HERBAL PRAWN SALAD (PLA' GOONG)

Prawns, lime leaves, lime juice, tamarind juice dressing, red onion, lemongrass, mint, green apple & Thai chili on a bed of iceberg lettuce. 18

### MOO YANG NUM TOK SALAD

Grilled marinated pork tossed in chili, lime juice dressing, crushed roasted rice, cilantro, green onion & mint Served with sticky rice. 16

### PAPAYA SALAD (SOM TUM)

Shredded green papaya with lime juice, fish sauce, cherry tomato, shredded carrot, green bean, roasted peanut, palm sugar & fresh chili with sticky rice & prawns. 16

### CRYING TIGER SALAD

BBQ steak, sliced in Thai spicy sauce with a mix of fresh lime juice, tomato, onion, mint, cilantro, cucumber, celery & mixed greens. 18

### BROCCOLI STEM & PRAWN SALAD

Crunchy diced broccoli stems with chopped prawn, tossed in ground chili, fresh lime juice dressing, mint, celery leaves, cilantro & green onion. 16

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

### **L** GREEN

Chicken, beef or pork in green curry with coconut milk, eggplant, red & green bell pepper & sweet basil leaves. 17.5

### **L** RED

Chicken, beef or pork in red curry paste with coconut milk, bamboo shoots, red & green bell peppers & sweet basil leaves. 17.5

### **L** YELLOW

Chicken, beef or pork in yellow curry paste with coconut milk, potato, onion, pineapple & carrot. 17.5

### PANANG

Chicken, beef or pork in red panang curry sauce with coconut milk, peas, kaffir-lime leaves & red & green bell peppers. 17.5

### GANG GOONG PINEAPPLE CURRY

Prawns, pineapple, red & green bell pepper with fresh basil leaves in red curry with coconut milk. 20.5

Substitute 4 prawns for any curry +3

Additional prawns +2 each

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

## S T R E E T F O O D

### PORK SATAY (MOO PING)

4 grilled marinated pork skewers served with Num Jim Jaow sauce & sticky rice. 13.5

### PAD THAI WOON SEN

Pan-fried glass noodles in tamarind sauce with chicken or prawns, eggs & tofu, served with fresh bean sprouts, chives, carrot, lime & ground peanuts. 19

### CURRIED NOODLES WITH CHICKEN (KAO SOI)

Chiang Mai style egg noodles curried with tender chicken drums, cilantro, red onion, green onion, chili oil, pickled cabbage, bean sprout & lime. 19

### CURED DRY PORK RIBS (NAEM SI KRONG)

Delicious & addictive dish of cured 'naem' style pork ribs with rice, garlic & salt, served with sticky rice. (have a cold beer on hand – it's a perfect pairing!). 13.5

### ISAN SUMMER WRAP (NAEM KAO TORD)

An alternate lettuce wrap with a variety of refreshing textures & flavours! Fried curried rice salad with fresh ginger, mint, cilantro, red onion & roasted peanut, with cured, grilled 'naem' pork and iceberg lettuce. 18

**L** Available as a Lunch Portion (11 AM to 2 PM) | Ask your server about Gluten Free & Vegetarian options. Spice levels can be adjusted to your taste, however please indicate your preferred spice level when ordering. Please advise your server of any allergies. | 18% gratuity will be added to parties of 8 & over.

## FROM THE WOK *(served with rice)*

### **L** THAI BASIL STIR FRY

Choice of chicken, beef or pork sautéed with spicy basil sauce, red & green bell pepper, onion, garlic & fresh basil leaves. 17 (with prawn 20)

### **PAD PED JUNGLE**

Sautéed pork with peppercorn, lesser ginger, eggplant, red & green bell pepper & shredded bamboo shoots in spicy jungle style sauce with fresh basil leaves. 17

### **L** PRIK-KHING STIR FRY

Choice of chicken, beef or pork, stir-fried with prik-khing paste, green beans, red & green bell pepper & fresh lime leaves. 17 (with prawn 20)

### **SEASONAL STIR FRY**

Mixed vegetables (typically broccoli, cabbage, carrot, zucchini, snap peas, napa cabbage & cauliflower with garlic in oyster sauce. 15

### **GARLIC PEPPER SAUTÉ**

Choice of chicken, beef or pork sautéed with garlic sauce & black pepper served with seasonal stir-fried vegetables. 16 (with prawn 19)

### **L** CHICKEN CASHEW NUT

Chicken sautéed with onions, red & green bell pepper, celery, carrots, roasted cashew nuts & green onions in sweet chili sauce. 16 (with prawn 19)

### **L** SWEET & SOUR STIR FRY

Choice of chicken, beef or pork sautéed with pineapple, tomatoes, zucchini, carrots, red & green bell pepper & onions in house sweet & sour sauce. 16 (with prawn 19)

### **GINGER BEEF**

Sautéed beef, broccoli, onion, carrot, cabbage, red & green bell pepper in oyster sauce w. fresh ginger. 16

### **TOFU GINGER CASHEW**

Stir-fried tofu, broccoli, carrot, zucchini, onion, ginger & cashew nut with garlic oyster sauce. 16

### **GARLIC GREEN BEANS**

Stir-fried green beans with garlic in house sauce. 15

### **POWER GREENS IN PEANUT SAUCE**

Stir-fried spinach & broccoli topped with house peanut sauce & roasted cashew nut. 15

## NOODLES & RICE

### **L** PAD THAI

Pan-fried rice noodles in tamarind sauce, with chicken or prawns, egg, tofu, green onions, bean sprouts, topped with ground peanuts. 17

### **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. 16.5

### **DRUNKEN NOODLES (PAD KEE MAO)**

Stir-fried wide rice noodles with cabbage, broccoli, onion, carrot, red & green bell pepper in a Thai spicy sauce & basil leaves. Choice of chicken, beef or pork. 16.5

### **PINEAPPLE CASHEW FRIED RICE**

Fried rice with Thai spices, chicken or prawn, egg, onion, pineapple, red & green bell pepper, shredded carrot, cashew & raisins. 20

### **CHOK DEE CHOW-MEIN**

Stir fried egg noodles with broccoli, cabbage, red & green bell pepper, carrot, onion, egg, oyster sauce & chili oil paste. Choice of chicken, beef or pork. 17

### **CRISPY NOODLES IN GRAVY (LAAD NAH)**

Fried egg noodles with gravy sauce and mixed seasonal veggies (typically broccoli, cauliflower, carrot, cabbage, snap peas) & garlic. Choice of chicken, beef or pork. 18

### **L** THAI FRIED RICE

Fried rice with Thai spices, egg, onions, shredded carrots, red & green bell pepper & sweet basil. Choice of chicken, beef or pork. 17

### **SIDES:**

Steamed Jasmine Rice / Thai Sticky Rice / Coconut Jasmine Rice / Brown Rice / Rice Noodle / Egg Noodle +3.5  
Riceberry Rice +3.5 (small) +5.5 (regular)

## SEAFOOD & SPECIALS *(served with rice)*

### **GOONG PHONG KA-REE**

Prawns sautéed in roasted chili paste & curry powder with egg, coconut milk, onions, green onion, celery, red & green bell peppers. 22.5

### **SHOO SHEE SALMON**

Ocean-wise salmon fillets on broccoli, topped with savory red curry mixed with coconut milk & red & green bell peppers, sprinkled with lime leaves. 25.5

### **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 & chives. 22.5

### **SWEET & SOUR SNAPPER**

Deep fried pacific snapper sautéed with pineapple, tomatoes, red & green bell pepper, zucchini & onions in sweet & sour sauce, sprinkled w. golden cashews served over top of crunchy egg noodles. 22.5

### **HAU-MOK SALMON**

Ocean-wise salmon fillet, coconut milk, egg, cabbage, carrot & basil leaves in red curry & panang sauce. 25.5

### **SEAFOOD PARADISE**

Prawn, squid, mussels & basa sautéed with red & green bell pepper & onion in house garlic basil sauce. 24

### **TAMARIND BATONS**

Chicken batons with red & green bell pepper, carrot & onion in sweet & sour tamarind sauce. 20

### **BBQ DUCK LYCHEE CURRY**

Boneless BBQ duck meat in red curry with lychee, sliced bamboo shoots, tomatoes, red & green bell pepper & fresh basil leaves. 24.5

### **GRILLED SALMON IN GREEN**

Ocean-wise salmon fillet topped with sliced bamboo shoots, red & green bell pepper & fresh basil in green curry sauce. 25.5



Ask us about:



Follow us on social media!

@BanChokDeeThai | @BanChokDeeMR  
@FoodbyFanta | @BCDacademy