

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. 15

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. 18

PRAWN IN CRUNCHY NOODLES

5 deep fried marinated shrimp hand wrapped in crispy egg noodles & served with plum sauce. 15

GOLDEN WONTONS

8 crispy pork wontons made in-house with garlic, cilantro & black pepper served with plum sauce. 13

CHICKEN SATAY

5 chicken tender skewers marinated in traditional Thai spices, broiled & served with Thai peanut sauce. 15

GARDEN ROLLS

3 rice paper rolls with carrots, cucumber, rice noodles, lettuce, onions, red & green bell pepper with hoisin sauce. 12 (with chicken 14 / with prawn 15.5)

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. 16

GARLIC GREEN BEANS

Stir-fried green beans with garlic in house sauce. 16

CHOK DEE PLATTER

3 Spring Rolls, 4 Golden Wontons, 2 Chicken Satay & 2 Pork Satay. 25

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

TOM YUM GOONG SOUP

Hot & sour soup with prawn, lemongrass, mushrooms, basil, tomato, cilantro, galangal, kaffir-lime leaves & lime juice. 16 (small/side 9)

TOM KHA GAI SOUP

Chicken soup with coconut milk, galangal, lemongrass, mushrooms, kaffir-lime leaves, cilantro & lime juice. 16 (small/side 9)

PORK RIB SOUP (TOM ZAAP)

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

CRYING TIGER SALAD

BBQ steak, sliced in Thai spicy sauce with lime juice, tomato, onion, mint, cilantro, cucumber, celery & mixed greens. 20

GLASS NOODLE SALAD (YUM WOON SEN)

Bean glass noodle, lean ground pork & prawn tossed in chili, lime juice dressing, cilantro & green onion. 17

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. 18

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. 17

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. 17

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

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

GREEN CURRY

with coconut milk, eggplant, red & green bell pepper & sweet basil leaves.

RED CURRY

with coconut milk, bamboo shoots, sweet basil leaves, & red & green bell peppers.

YELLOW CURRY

with coconut milk, potato, onion, pineapple & carrot.

PANANG CURRY

with coconut milk, peas, kaffir-lime leaves & red & green bell peppers.

All above curries: 18 (with chicken, beef, pork or tofu 20 | with prawn 21.5)

GANG GOONG PINEAPPLE CURRY

Prawns, pineapple, red & green bell pepper with fresh basil leaves in red curry with coconut milk. 21.5

Substitute 4 prawns for any curry +3.5

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. 14

PAD THAI WOON SEN

Pan-fried glass noodles in tamarind sauce with eggs & tofu, served with fresh bean sprouts, chives, carrot, lime & ground peanuts. 17 (with chicken 19 | with prawn 20.5)

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. 20

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!). 14

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

Available as a Lunch Portion until 2 PM. 15 | 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)

THAI BASIL STIR FRY

Red & green bell pepper, onion, garlic & fresh basil leaves sautéed with spicy basil sauce. 18 (with chicken, beef, pork or tofu 20 | with prawn 21.5)

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. 20

PRIK-KHING STIR FRY

Prik-khing paste, stir-fried with green beans, red & green bell pepper & fresh lime leaves. 18 (with chicken, beef, pork or tofu 20 | with prawn 21.5)

SEASONAL STIR FRY

Mixed vegetables (typically broccoli, cabbage, carrot, zucchini, snap peas, napa cabbage & cauliflower with garlic in oyster sauce. 16

GARLIC PEPPER SAUTÉ

Sautéed garlic sauce & black pepper served with seasonal stir-fried vegetables. 18 (with chicken, beef, pork or tofu 20 | with prawn 21.5)

CHICKEN CASHEW NUT

Chicken sautéed with onions, red & green bell pepper, celery, carrots, roasted cashew nuts & green onions in sweet chili sauce. 19 (with prawn 20.5)

SWEET & SOUR STIR FRY

Pineapple, tomatoes, zucchini, carrots, red & green bell pepper & onions sautéed in house sweet & sour sauce. 17 (with chicken, beef, pork or tofu 19 | with prawn 20.5)

GINGER BEEF

Sautéed beef, broccoli, onion, carrot, cabbage, red & green bell pepper in oyster sauce w. fresh ginger. 19

TOFU GINGER CASHEW

Stir-fried tofu, broccoli, carrot, zucchini, onion, ginger & cashew nut with garlic oyster sauce. 17

GARLIC GREEN BEANS

Stir-fried green beans with garlic in house sauce. 16

POWER GREENS IN PEANUT SAUCE

Stir-fried spinach & broccoli topped with house peanut sauce & roasted cashew nut. 16

NOODLES & RICE

PAD THAI

Pan-fried rice noodles in tamarind sauce, with egg, tofu, green onions, bean sprouts, topped with ground peanuts. 17 (with chicken 19 | with prawn 20.5)

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. 17 (with chicken, beef, pork or tofu 19 | with prawn 20.5)

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. 17 (with chicken, beef, pork or tofu 19 | with prawn 20.5)

PINEAPPLE CASHEW FRIED RICE

Fried rice with Thai spices, egg, onion, pineapple, red & green bell pepper, shredded carrot, cashew & raisins. 18 (with chicken or tofu 20 | with prawn 21.5)

CHOK DEE CHOW-MEIN

Stir fried egg noodles with broccoli, cabbage, red & green bell pepper, carrot, onion, egg, oyster sauce & chili oil paste. 17 (with chicken, beef, pork or tofu 19 | with prawn 20.5)

CRISPY NOODLES IN GRAVY (LAAD NAH)

Fried egg noodles with gravy sauce and mixed seasonal veggies (typically broccoli, cauliflower, carrot, cabbage, snap peas) & garlic. 17 (with chicken, beef, pork or tofu 19 | with prawn 20.5)

THAI FRIED RICE

Fried rice with Thai spices, egg, onions, shredded carrots, red & green bell pepper & sweet basil. 17 (with chicken, beef, pork or tofu 19 | with prawn 20.5)

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. 24

SHOO SHEE SALMON

Ocean-wise salmon fillet on broccoli, topped with savory red curry mixed with coconut milk & red & green bell peppers, sprinkled with lime leaves. 27

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. 24

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. 24

HAU-MOK SALMON

Ocean-wise salmon fillet, coconut milk, egg, cabbage, carrot & basil leaves in red curry & panang sauce. 27

SEAFOOD PARADISE

Prawn, squid, mussels & basa sautéed with red & green bell pepper & onion in house garlic basil sauce. 25

TAMARIND BATONS

Five fried chicken drumsticks 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. 25

GRILLED SALMON IN GREEN

Ocean-wise salmon fillet topped with sliced bamboo shoots, red & green bell pepper & fresh basil in green curry sauce. 27



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