



## 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. 14 (with chicken 15)

### SPICY CALAMARI

Deep fried, breaded squid with a bit of spice, served with Num Jhim seafood sauce. 17

### 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. 20

### PRAWN IN CRUNCHY NOODLES

5 deep fried marinated shrimp hand wrapped in crispy egg noodles & served with plum sauce. 17

### GOLDEN WONTONS

8 crispy pork wontons made in-house with garlic, cilantro & black pepper served with plum sauce. 15

### CHICKEN SATAY

5 chicken tender skewers marinated in traditional Thai spices, broiled & served with Thai peanut sauce. 17

### GARDEN ROLLS

3 rice paper rolls with carrots, cucumber, rice noodles, lettuce, onions, red & green bell pepper with hoisin sauce. 14 (with chicken 15 / 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. 19

### 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. 28

## 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. 18

### CRYING TIGER SALAD

BBQ steak, sliced in Thai spicy sauce with lime juice, tomato, onion, mint, cilantro, cucumber, celery & mixed greens. 22

### GLASS NOODLE SALAD (YUM WOON SEN)

Bean glass noodle, lean ground pork & prawn tossed in chili, lime juice dressing, cilantro & green onion. 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. 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. 18

### 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)

### **L** GREEN CURRY

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

### **L** RED CURRY

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

### **L** 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: 20 (with chicken, beef, pork or tofu 23 | with prawn 24)

### GANG GOONG PINEAPPLE CURRY

Prawns, pineapple, red & green bell pepper with fresh basil leaves in red curry with coconut milk. 24

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. 15

### PAD THAI WOON SEN

Pan-fried glass noodles in tamarind sauce with eggs & tofu, served with fresh bean sprouts, chives, carrot, lime & ground peanuts. 19 (with chicken 22 | with prawn 23)

### 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. 22

### 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!). 15

### 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. 20

**L** 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)

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

Red & green bell pepper, onion, garlic & fresh basil leaves sautéed with spicy basil sauce. 19  
(with chicken, beef, pork or tofu 22 | with prawn 23)

### **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. 21

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

Prik-khing paste, stir-fried with green beans, red & green bell pepper & fresh lime leaves. 19  
(with chicken, beef, pork or tofu 22 | with prawn 23)

### **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. 19  
(with chicken, beef, pork or tofu 21 | with prawn 22)

### **L CHICKEN CASHEW NUT**

Chicken sautéed with onions, red & green bell pepper, celery, carrots, roasted cashew nuts & green onions in sweet chili sauce. 22 (with prawn 23)

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

Pineapple, tomatoes, zucchini, carrots, red & green bell pepper & onions sautéed in house sweet & sour sauce. 19 (with chicken, beef, pork or tofu 22 | with prawn 23)

### **GINGER BEEF**

Sautéed beef, broccoli, onion, carrot, cabbage, red & green bell pepper in oyster sauce w. fresh ginger. 21

### **TOFU GINGER CASHEW**

Stir-fried tofu, broccoli, carrot, zucchini, onion, ginger & cashew nut with garlic oyster sauce. 18

### **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

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

### **L PAD THAI**

Pan-fried rice noodles in tamarind sauce, with egg, tofu, green onions, bean sprouts, topped with ground peanuts. 18 (with chicken 21 | with prawn 22)

### **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. 18 (with chicken, beef, pork or tofu 21 | with prawn 22)

### **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. 18 (with chicken, beef, pork or tofu 21 | with prawn 22)

### **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 21 | with prawn 22)

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

Stir fried egg noodles with broccoli, cabbage, red & green bell pepper, carrot, onion, egg, oyster sauce & chili oil paste. 18 (with chicken, beef, pork or tofu 21 | with prawn 22)

### **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)

### **L THAI FRIED RICE**

Fried rice with Thai spices, egg, onions, shredded carrots, red & green bell pepper & sweet basil. 18 (with chicken, beef, pork or tofu 21 | with prawn 22)

### **SIDES:**

Steamed Jasmine Rice / Thai Sticky Rice / Coconut Jasmine Rice / Brown Rice / Rice Noodle / Egg Noodle +4  
Riceberry Rice +4 (small) +7 (large)

## 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 & green bell peppers. 25

### **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. 28

### **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. 25

### **HAU-MOK SALMON**

Ocean-wise salmon fillet, coconut milk, egg, cabbage, carrot & basil leaves in red curry & panang sauce. 28

### **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. 25

### **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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