



FIND US ON **"BANGKOKSNAP"**
EAT IN, TAKE AWAY, DELIVERY & CATERING

Lunch Special

FREE



A CAN OF DRINK

CHOICE OF :	- VEGETABLE OR TOFU	\$12.9
	- CHICKEN	\$12.9
	- BEEF OR SQUID	\$13.9
	- FISH FILLET	\$14.9
	- PRAWN OR SEAFOOD	\$16.9
	- ROASTED DUCK	\$16.9

STIR FRIED (RICE ON SIDE)

- L1. CHILLI JAM SAUCE
- L2. OYSTER SAUCE
- L3. CHILLI BASIL SAUCE
- L4. CREAMY BASIL SAUCE
- L5. SATAY SAUCE
- L6. LIME LEAVES AND PEPPERCORN SAUCE

NOODLE & RICE

*ALL FRIED NOODLES & RICE CONTAIN EGGS. EXCEPT LAKSA

- L7. PAD THAI
- L8. PAD SEE EIW
- L9. CHILLI BASIL NOODLE (HOKKIEN / FLAT NOODLE)
- L10. CHILLI JAM NOODLE (HOKKIEN / FLAT NOODLE)
- L11. SATAY SAUCE NOODLE (HOKKIEN / FLAT NOODLE)
- L12. SINGAPORE NOODLE
- L13. THAI FRIED RICE
- L14. BASIL FRIED RICE
- L15. LAKSA

CURRY (RICE ON SIDE)

- L16. GREEN CURRY
- L17. PANANG CURRY
- L18. MASSAMAN BEEF CURRY

SIDE DISH

- JASMINE RICE \$3.50
- STICKY RICE \$3.50
- ROTI \$3.00

Bangkok Street Food

=Vegetarian
 =Gluten Free
 =Contain Eggs

12



PAPAYA SALAD WITH BBQ BEEF/PORK/CHICKEN
\$18.9

13



BBQ BEEF/PORK/CHICKEN WITH STICKY RICE
\$17.9

14



PAPAYA SALAD \$14.9
 Shredded green papaya tossed with cherry tomato, peanut in chilli tamarind dressing.

15



GRA PRAO GAI
\$16.9
Stir-fried basil leave with minced chicken, chilli & garlic.

16



CHINESE BROCCOLI WITH MARINATED PORK
\$16.9
Chinese broccoli, sliced grilled marinated pork stir-fried with oyster sauce, garlic and dash of chilli.

Salad

17



GRILLED BARRAMUNDI FILLET WITH QUINOA SALAD
\$19.9
Grilled barramundi fillet with quinoa salad topped with Thai mayo and sun-dried honey lemon.

18



HEALTHY VEGETARAIN TOFU SALAD
\$15.9
Crispy tofu, garden salad topped with sweet chilli peanut dressing.

19



THAI BBQ PORK/BEEF/CHICKEN SALAD \$17.9
Grilled tender meat tossed with salad mixed vegetables, red onion, mint, shallot and chilli-lime dressing.

20



DUCK SALAD \$20.9
Roasted duck tossed with red onion, mint, shallot, cashew nut and chilli, coconut dressing.

Deep Fried

21



SALT AND PEPPER SQUID
\$16.9
Served with sweet chilli sauce and Thai style salad.

22



DEEP FRIED SOFT SHELL CRAB
\$18.9
Served with sweet chilli sauce and Thai style salad.

23



DEEP FRIED SOFT SHELL CRAB WITH PAPAYA SALAD
\$21.9
Battered soft shell crab with Thai papaya salad.

Entree

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1



VEGETARIAN SPRING ROLL
\$8.9

Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli and sliced black fungi, served with plum sauce.

2



VEGETARIAN CURRY PUFF
\$8.9

Deep fried puff pastry filled with mixed vegetables in curry sauce, serve with sweet chilli sauce.

3



NET SPRING ROLL
\$8.9

Shrimp, crab net spring roll, served with plum sauce.

4



SATAY CHICKEN
\$9.9

Grilled marinated chicken thigh on skewer, served with peanut sauce.

5



PRAWN CAKE
\$10.9

Deep fried marinated minced prawn, pork, mixed with Thai herb and bread crumb, served with plum sauce.

6



POTATO PRAWN \$9.9

Deep fried prawns rounded with crispy and silky potato served with sweet chilli sauce.

7



KA NOM JEEB
\$9.9

A perfect combination of prawn and chicken dumplings steamed and served with chilli and sweet soy dipping.

8



DUCK PANCAKE
\$14.9

Thai styled gozleme filled with roasted duck, chilli jam and tasty cheese, served with cider cumcumber salad.

Soup

9



TOM KHA GAI SOUP
\$11.9

Mild coconut milk soup with chicken breast flavoured with lemon grass, kaffir lime leaves, galangal.

10



TOM YUM GOONG
SOUP \$11.9

Prawns spicy-sour soup flavoured with lemon grass, kaffir lime leaves, galangal.

11



TOM YUM SEAFOOD
SOUP \$15.9

Spicy-sour soup with King prawn, fish fillet and squid, flavoured with lemon grass, kaffir lime leaves, galangal.

Please select a choice

- Vegetable, Tofu \$15.9
- Chicken \$15.9
- Beef, Squid \$16.9

For Wok Stir Fry, Curry, Noodle & Rice

- Fish Fillet \$17.9
- Prawn, Seafood \$19.9
- Roasted Duck \$20.9

Wok Stir Fry

24



CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil leaves, with minced garlic and chilli.

25



CHILLI JAM SAUCE

Famous Thai cuisine, roasted cashew nut, assorted vegetables, stir-fried in chilli jam.

26



OYSTER SAUCE

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onion.

27



SATAY SAUCE

An aromatic herbs stir-fried with assorted vegetables in creamy peanut sauce.

28



CREAMY BASIL

Home made curry flavoured with fragrant soy bean, turmeric ground.

29



LIME LEAVE AND PEPPER CORN SAUCE

A combination of fragrant herbs: garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.

Curry

30



GREEN CURRY

Flavoured with green chilli paste, kaffir lime leave, red chilli, basil leave.

31



PANANG CURRY

Flavoured with red chilli paste, paprika, red chilli and basil leave.

32



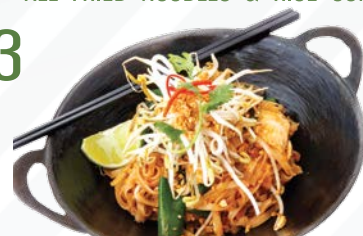
MASSAMAN BEEF

6 hours slowed cook tendered beef in coconut milk and massaman curry.

Noodle & Rice

*ALL FRIED NOODLES & RICE CONTAIN EGGS. EXCEPT LAKSA

33



PAD THAI

Thin rice noodle stirred with bean sprout, shallot, diced tofu, crushed peanut.

34



PAD SEE EIW

Stir-fried flat rice noodle with sweet soy sauce, soy bean, minced garlic.

35



CHILLI JAM SAUCE NOODLE

(HOKKIAN / FLAT) Stir-fried noodle with chilli jam, roasted cashew nut and chilli.

36



CHILLI BASIL NOODLE

(HOKKIAN / FLAT) Stir-fried noodle with minced garlic and chilli basil sauce.

37



SATAY SAUCE NOODLE

(HOKKIAN / FLAT) Stir-fried noodle with satay sauce.

38



SINGAPORE NOODLE

Stir-fried rice vermicelli, bean sprout and shallot, flavoured with turmeric spice.

39



LAKSA

Coconut curry soup with rice vermicelli, bok choy, bean sprout, fried tofu.

40



THAI FRIED RICE

Thai style fried rice stirred with oyster sauce, served with sliced cucumber, cherry tomato.

41



CHILLI BASIL FRIED RICE

Fried rice stirred in chilli basil sauce served with sliced cucumber, cherry tomato.

Chef's Special

V=Vegetarian
G=Gluten Free
E=Contain Eggs

42



HEALTHY SHIITAKE MUSHROOM STIR-FRY

\$17.9
Shiitake mushroom, tofu, bok choy, and capsicum stir-fried with cashew nuts and soy sauce.

43



PINEAPPLE FRIED RICE

\$19.9
Special fried rice with prawns, chicken, pea, carrot and pineapple flavoured with tumeric ground.

44



DUCK PLUM SAUCE

\$27.9
Roasted duck with blended plum sauce, tantalizing garlic, cinnamon stick, star anise, served with shiitake mushrooms.

45



RED CURRY WITH ROASTED DUCK

\$27.9
Roasted duck in red curry combined with lychee, pineapple and tomato.

46



PORK RIB

\$26.9
A 600-650 g rack of tender pork rib slow cooked and grilled with Thai style barbecue sauce.

47



CHEF'S SECRET RECIPE LAMB SHANK CURRY

\$20.9
A delicious and tender 14 hours slow cooked lamb shank with the chef secret recipe's curry served with lentil puree and vegetables.

Chef's Seafood Special

48



SEAFOOD CURRY POT

\$21.9
Grilled king prawn, squid, fish fillet cooked in curry paste, coconut milk, (Contain egg)

49



CREAMY BASIL SAUCE WITH KING PRAWN

\$22.9
Grilled fresh king prawns in creamy basil sauce.

50



LIME LEAVE AND PEPPER CORN SAUCE WITH KING PRAWN

\$22.9
Grilled fresh king prawns, garlic, chilli, lime leaves, and peppercorns stir-fried with oyster sauce.

51



PUNIM GARI

\$19.9
Soft shell crab stir fried in gari sauce flavoured with curry powder and turmeric. (contain egg)

52



SWEET CHILLI SAUCE BARAMANDI

\$27.9
Deep fried baramandi with kaffir lime leaves, chilli, Ka-chai in sweet chilli sauce.

53



SOY SAUCE WITH STEAMED BARAMANDI

\$27.9
Steamed baramandi with ginger, shiitake mushroom, sauted in a tasty soy bean and sesame sauce.

54



STEAMED BARRAMUNDI IN CHILLI AND LIME SAUCE

\$27.9
Steamed barramundi dressed with chilli and lime sauce, Served on baby bok choy bed.