

BANGKOK THAI SEAFOOD MENU

APPETIZERS

SOFT SHELL CRABS

Fresh Soft Shell Crabs Quick Fried and Served with Citrus Soy Ginger.

Price
(\$)**9-**

COCONUT FRIED SHRIMP

Coconut battered Butterflied Large Shrimp Served with Sweet Thai Chile Sauce.

9-

THAI CALAMARI (Serves 2-4)

Marinated Calamari, Lightly battered then Fried to a Golden Brown to make this the Most Tender Calamari you've ever tasted. Served with a Sweet Thai Chili Dipping Sauce.

10-

SINGHA™ BATTERED SHRIMP

Giant Prawns in a Singha™ Beer Batter, Flash-Fried then served with dipping sauces over Mee Krob Noodles.

12-

SOUPS AND SALADS

TOM KHA Thai Coconut Soup

An Exotic Creamy Soup with Coconut Milk, **Shrimp, Fish Sauce**, Kaffir Lime Leaf, Lemon Grass, Galangal (Kha), Mushrooms, Cilantro, Tamarind and Onion.

BOWL TUREEN
(Serves 3-4)

5- 13-

BANGKOK THAI MUSSEL SOUP Bangkok Thai Spicy Mussel Soup

Mussels in our tangy, spicy Tamarind and Lemon Grass Soup

5- 13-

TOM YUM GOONG Thai Spicy Sour Soup

A Spicy and Sour Soup with Prawns, Mushrooms, Kaffir Lime Leaf and Lemon Grass.

5- 13-

PO - TAK Spicy Sour Seafood Combination Soup

A Spicy Combination of Shellfish and Seasonal Fish with Lemon Grass, Kaffir Lime Leaf, Fish Sauce, Thai Basil and Mushrooms.

N/A **16-**

YUM GOONG (Serves 2-4) "Thai Shrimp Salad"

Grilled Prawns Seasoned with Lime Juice, Sweet Chili Paste, Lemon Grass, Onions, Tomatoes and Mint Leaf. Served on a Bed of Fresh Lettuce.

14-

YUM PLA MUK (Serves 2-4)*Same as Above with Calamari *

14-

ENTREES

SHRIMP, SCALLOP, MUSSEL AND MIXED SEAFOOD DISHES

NOODLES AND PASTA

WOON SEN KAI GOONG Glass Noodles with Shrimp

Glass Noodles Sauteed in Thin Soy with Bamboo Shoots, Egg, Bean Sprouts, Onions and Thai Seasonings.

Shrimp, Scallops, Calamari or Mussels (\$)15-** Mixed Seafood (Talay) **16-****

PAD CHIANG MAI Northern Pad Thai WITH SHRIMP & BLUE CRAB **18-**

Medium Rice Noodles with in the Style of Northern Thailand with **Shrimp **17-** Mixed Seafood (Talay) **18-****

PAD KEE MAO SEN LEK ◆ Drunken Noodles

Medium Rice Noodles This Radically Spicy and Fiery Dish is Popular with Late Night Revelers and Chile Pepper Fanatics.

With Shrimp **17- Mixed Seafood (Talay) **18-****

SPICY MINT NOODLES ■

A Dish that is Spicy, Soothing and Refreshing all at Once. Medium Rice Noodles Stir Fried with Onions, Tomatoes, Red Peppers, Mint and a Very Special Sauce. **With Shrimp **17-** Mixed Seafood (Talay) **18-****

LAD NAR TALAY Seafood Noodles

Bangkok Style. Wide Rice Noodles are Stir Fried with Broccoli, Garlic, Sweet Bean and Oyster Sauces combined with a sauté of **Shrimp, Calamari, Scallops and Mussels.**

18-

NOODLES WITH SHELLFISH

Shrimp, Scallops, Shrimp and Scallops, Calamari or Mussels (\$)16** Mixed Seafood (Talay) **17-****
Delicate angel hair Noodles (Kanom Chine) or Penne Pasta

Sauce a Choice of : **GARLIC, BASIL AND TOMATOES**

SPICY PANANG CURRY SAUCE WITH BASIL OR GREEN OR YELLOW CURRY CREAM SAUCE

PANANG CURRY PASTA ■ A Fabulous Thai - Italian Fusion Dish

Penne Pasta, **Shrimp**, Fresh Thai Sweet Basil (Bai Horapa) tossed with our Famous Panang Curry topped with a Chiffonade of Kaffir Lime Leaves.

16-

TALAY (MIXED SEAFOOD) IS **Shrimp, Scallops, Mussels and Calamari**

WOK FRIED AND CURRY DISHES

GOONG GRA TIEM/ GRA TIEM TALAY *Garlic Stir Fry Shrimp/Seafood*

A Popular Thai **Garlic** Stir Fry with Baby Corn, Cauliflower, Bell Peppers, Mild Chiles, and Fresh Mushrooms. **Shrimp, Scallops, Calamari or Mussels (\$)** 15- **Mixed Seafood (Talay)** 16-

THAI DUMPLING STIR FRY

Shrimp Dumplings, Water Chestnuts, Mushrooms, Green Onions with Sesame Oil.

Stir Fried in White Wine Sauce, Bell Peppers, Asian Mushrooms and Baby Corn. 15-

PAD KHING GOONG/ PAD KHING TALAY *Ginger Stir Fry Shrimp/Seafood*

Fresh Ginger and Black Mushrooms Sauteed with Black Bean Sauce, Garlic, Onion, Carrots

and Red Bell Peppers. **Shrimp, Scallops, Calamari or Mussels (\$)** 16- **Mixed Seafood (Talay)** 17-

PAK TAWT GOONG *Vegetable and Shrimp Tempura*

Shrimp and Seasonal Vegetables. Lightly Battered then Flash Fried Served with Sweet and Sour Sauce 17-

GOONG PAD PED ■ *Country Style Prawn Curry*

Sauteed Prawns with Thai Basil, Bamboo Shoots, **Country Style Red Curry Paste** and Vegetables. 17-

GOONG GA PROW/ GA PROW TALAY *Basil Stir Fry Shrimp/Seafood*

A Famous Thai Dish of **Fresh Thai Basil** with Fresh Mild Chillies and Bell Peppers (with or without Broccoli)

Shrimp, Scallops, Calamari or Mussels (\$) 17- **Mixed Seafood (Talay)** 18-

KEO'S EVIL JUNGLE PRINCESS *From KEO'S ORIGINAL Recipe!*

A unique stir fry of Shrimp and Scallops sauteed in a Homemade Sauce of, lemon grass,

Thai Chiles, Coconut milk, Thai Eggplant and lime leaves Served over shredded cabbage. 18-

PRAWN SATAY ■ *Peanut Sauce Prawns*

An Enticing Prawn and Steamed Vegetable Dish in a Superb **Thai Peanut Sauce**. 17-

GANG KEOW WAN GOONG/ KEOW WAN TALAY ■ *Green Curry Shrimp/Seafood*

Medium Green Curry Paste with Coconut Milk, Bell Pepper, Peas, Bamboo Shoots and Fresh Thai Basil.

Shrimp, Scallops, Shrimp and Scallops or Mussels (\$) 16 **Mixed Seafood (Talay)** 17-

GANG DEANG GOONG/ GANG DEANG TALAY ■ *Red Curry Shrimp/Seafood*

Medium Red Curry with Coconut Milk, Peas, Bell Peppers, Bamboo Shoots and Fresh Thai Basil.

Shrimp, Scallops, Shrimp and Scallops or Mussels (\$) 16 **Mixed Seafood (Talay)** 17-

PANANG GOONG/ PANANG TALAY ◆ *Kaffir Lime Curry Shrimp/Seafood*

Medium Hot Panang Curry with Coconut Milk, Thai Basil, Shrimp Paste, Kaffir Lime Leaf and Peppers.

Shrimp, Scallops, Shrimp and Scallops or Mussels (\$) 17 **Mixed Seafood (Talay)** 18-

GANG BPA *Jungle Curry Seafood*

Seasonal Fish and Prawns Combined with our **Homemade Jungle Curry Paste**, Cooked in Vegetable Stock,

Thai Eggplants, Basil and Bamboo Shoots. A Thin Curry WITHOUT Coconut Milk. **Very Traditional (\$)** 17-

SPECIALITY SEAFOOD

BANGKOK TWINS ■ *Sizzling Seafood*

Seafood Combination Sauteed in Our Own Special Curry Paste. Served on a Sizzling Platter. **(\$)** 18-

BANGKOK THAI SEA BASS *Absolutely Stunning!*

(\$) 19-

Steamed Seasonal Sea Bass, in a Thai herb and soy flavored oil Spring Onions, Ginger and Fresh Thai Chillies.

THAI STYLE FISH COD FILETS or SCALLOPS **(\$)** 15- **Whole Fish (\$)** AQ

Fresh Fish Flash Fried (Usually) Pan Seared or Steamed (Varies By Species) then served as:

PLA LAD PRIK A Spicy Chiles and Garlic Saute • **PLA PREAW WAN** A Thai Sweet and Sour

OR OUR SOUTHERN THAI STYLE **PLA BAN DON** Fresh Thai Basil and Mushrooms

SEASONAL FRESH FISH • Choice of Preparations • Market Price

NEW! THAI BASIL PESTO

MANGO GINGER

Grilled or Pan Seared in a Mango and Ginger Sauce.

PANANG ■

Grilled with a Wonderful Spicy Panang Curry Sauce, with Kaffir Lime Leaves

THAI SWEET SOY AND GINGER

With sauce of Sweet Sour and Fresh Ginger.

CHU CHEE PLA ◆

Fragrant, Sweet and Pungent - Our Chu Chee is infused with Lemon Grass, Thai Ginger, Kaffir Lime and Garlic.

BASIL SEAFOOD SAUTÉ

(\$) 17-

Fresh Thai Sweet Basil, Garlic, Tomatoes and Chiles sautéed with Mussels, Scallops, Shrimp and Calamari. A Delicate and **Healthy** Feast.

BANGKOK THAI FLAMING SALMON ◆

(\$) 17-

Sizzling Steak or Salmon over Onions, Served Flaming with Spicy Chiles, Tomato and Mint.

SHRIMP AND SCALLOPS IN COCONUT BROTH

(\$) 18-

Giant White Prawns in a Coconut meat Broth Simple but so elegant!

TALAY (MIXED SEAFOOD) IS Shrimp, Scallops, Mussels and Calamari