ADDETIZEDO	S7. Vegetarian Clear Soup with Tofu	N7. Thai Sukiyaki 👫	C11. Be O.K Chicken
APPETIZERS	Glass noodle, tofu and vegetables in clear soup.  S8. Thai Creamy Butternut Squash Soup	Stir-fried glass noodle in Thai sukiyaki sauce with shrimp, calamari, scallop, egg and vegetables.	Deep fried chicken on vegetables with your choice of 2 different topping. Tangy black pepper sauce or tamarind flavor.
A1. Thai Satay		N8. Chiang Mai Noodle (Khoa Soy)	DUCK
peanut sauce.  A2. Spring Rolls\$6	SALAD	curry noodle soup served over crunchy egg noodle. It's garnished with noodles, shallots and chili all fried to a crisp, and then topped	D1. Duck Curry
Deep fried Thai pastry wrap with vegetables, taro, mushroom, bamboo shoot and glass noodle.	SL1. Green Mango Salad	with pickled mustard greens and onion.	Boneless roasted duck in Thai red curry with lychee, bamboo shoot and tomato.
A3. Shrimp Spring Rolls		Ng. Angel Hair Tofu	D2. Spicy Duck
glass noodle in Thai pastry.	SL2. Som Tum Goong Sod (Green Papaya Salad) \$13	mushioom with bangkok spoons house sauce in claypot.	pepper and basil leaves
<b>A4. Thai Fresh Rolls </b>	tiger shrimp, chili, lemon juice, tomato and peanut	RICE	D3. Basil Duck (
A5. Goong Haw	SL3. Nuer Nam Tok (Spicy Beef Salad)	R1. Khao Pad Kai (Chicken Fried Rice)	LAMB
A6. Calamari	SL4. Duck Salad 🐔	Thai fried rice with tiger shrimp, egg, onion, green pea and carrot.	L1. Basil Lamb
Deep fried calamari coated with Thai spices served with house salad.	Boneless roasted duck meat with vegetables in special dressing.  SL5. Yum Woon Sen	R3. Khao Pad Sapparod (Pineapple Fried Rice)\$16  Thai fried rice with tiger shrimp, chicken, egg, onion,	L2. Lamb Pad Ped
A7. Sticky Rice with Peanut Sauce		cashew nut and pineapple.  R4. Khao Pad Pu (Crab Fried Rice)\$16	Lamb in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves.
house peanut dipping sauce.  A8. Tod Mun Goong (Thai Shrimp Cake)	<b>SL6. Yum Talay</b> (Seafood Salad)	Thai fried rice with crab meat & claw, egg, onion, green pea and carrot.	<b>L3. Kang Massaman Lamb.</b>
Shrimp with green bean, fresh lime leaves and Thai spices, served with peanut cucumber salad	mint, red onion and lemon juice.  SL7. Yum Yai (Thai Salad)	<b>R5. Khao Pad Phak (Vegetables Fried Rice)</b>	potato, peanut and onion.  L4. Lamb With Black Pepper Sauce
Ag. Tofu Tod	Tiger shrimp and chicken with lettuce, tomato, cucumber, onion, cashew nuts mixed in Thai dressing.	<b>R6. Khoa Pad Phong Garee</b> (Curry Fried Rice)	Lamb in black pepper sauce with young pepper seeds, onion and bell pepper.
dipping sauce.  A10. Thai Coconut Shrimp	SL8. Vegetarian Curry Salad	<b>R7. Deluxe Fried Rice</b>	PORK
and Thai spices.  A11. Shrimpy Cocktail	SL9. Spring Salmon Salad	R8. Khao Suay	P1. Tamarind Pork Ribs
Deep fried tornado shrimp on green salad with creamy wasabi sauce.	house signature dressing.	Rg. Coconut Rice	Tender deep fried pork ribs with juicy tamarind sauce, ginger and onion.
A12. Crab Rangoon	NOODLES	R10. Sticky Rice	P2. Pork Ribs in Black Pepper Sauce
Deep fried pastry filled with crabstick, cream cheese mixed with green onion, served with Thai sweet & sour sauce.	N1. Pad Thai	R11. Riceberry	sauce and garlic.  P3. Honey Pork Ribs
A13. Special Appetizer	Famous stir-fried Thai noodle with shrimp, chicken, egg, tofu, bean sprout, peanut and onion.	CHICKEN	Juicy ruby honey sauce coated on tender pork ribs and vegetables.
A14. Shrimp Chip With Peanut Sauce	N1a.Basil Pad Thai	C1. Kai Himmaparn (Cashew nut Chicken)	P4. Moo Preow Wann (Sweet & Sour Pork)
A15. Crispy Vegetarian Curry Puff	N1b.Curry Pad Thai	chili onion paste.  C2. Kai Kraprao (Basil Chicken)	P5. Moo Yang (Grilled Pork)
Flaky pastry stuffed with potatoes, onion and blended with Thai herbs & curry powder	Rice noodle with shrimp, chicken, egg, tofu, bean sprout and onion in Thai curry sauce with peanut on the side.	Sliced chicken breast with garlic, basil leaves, chili and pepper.	topped on spring mix.
SOUP	N1c. Bangkok Pad Thai	C3. Kai Pad Khing (Ginger Chicken)	P6. Moo Kraprao (Basil pork)
	noodle with chicken, shrimp, egg, beansprout, tofu and peanuts in the special authentic house Pad Thai sauce, secretly adding a	C4. Kai Yang (Grilled Chicken)	P7. Moo Pad Khing (Ginger Pork)
S1. Tom Yum Goong •	kick of lime squeeze and wrap with a sheet of egg.  N2. Thai Spicy Noodle	topped on spring mix.  C5. Panang Kai	house white wine.  P8. Pad Prik Moo
S2. Tom Yum Kai Slice chicken breast with lemongrass, lemon juice, tomato,	Rice noodle with basil leaves, sweet pepper, onion and hot chili with choices of chicken, beef, pork, lamb or vegetarian.	Sliced chicken breast in thick hot spicy coconut milk and peanut.  C6. Kang Keaw Waan Kai (Green Curry Chicken)	Pork in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves.
mushroom and chili.	N3. Pad Woon Sen	Famous Thai green coconut curry with chicken breast, bamboo shoot and basil leaves.	BEEF
S3. Po Tak Soup (*	and onion.	C7. Kang Kuua Supparod Kai (Curry Pineapple Chicken) \$16	
base, mushroom and chili.  S4. Tom Kha Kai	N4. Radnar Talay	Sliced chicken breast in Thai red curry coconut milk and fresh pineapple.	<b>B1. Nuer Num Mun Hoy </b>
Coconut based soup with chicken breast, lemongrass and lemon juice.	scallop, calamari and crab claw in thick gravy sauce and chinese broccoli.	C8. Kang Garee Kai (Thai Golden Curry Chicken) •	onion and house wine.  B2. Nuer Yang (Grilled Beef)
S5. Hot and Sour Soup 🍕	N5. Pad Si-Ew	potato and tomato.  Cg. Thai Mango Chicken	Marinated grilled beef in soya sauce, black pepper and garlic topped on spring mix.
House famous Thai thick soup with bamboo shoot, mushroom, egg and tofu.	choices of chicken, beef or pork.	Sliced chicken breast with fresh mango, pepper, onion and cashew nut in chef's mango sauce.	B3. Nuer Kraphoa
S6. Wonton Soup	Thai style stir-fried vermicelli in yellow curry sauce with shiitake	C10. Bangkok Chicken	Stir- Fried beef with garlic, chili, pepper and basil leaves.
wrapped in wonton shell.	mushroom, tofu and vegetables.	Deep fried then sliced chicken breast on top of spring mix with Thai sour creamy dressing.	<b>B4. Panang Nuer</b>

B <sub>5</sub> .	Kang Ped Nuer	<b>\$1</b> 6
В6.	Nuer Pad Ped	
В7.		<b>\$14</b> /ine.
B8.	Nuer Tod Ma Kham (Tamarind Beef)	\$16
В9.	Nuer Kata Ronn	
S	EAFOOD	
SE:	1. Garlic Shrimp	\$17
SE	2. Goong Ma Kham (Tamarind Shrimp)	\$17
SE	3. Goong Himmaparn (Cashew Nut Shrimp)	\$17
SE	4. Shrimp In The Green	\$17
SE	5. Goong Preow Wann (Sweet & Sour Shrimp)	\$17
SE	6. Pad Prik Goong (*	\$17
	Tiger shrimp in thick hot spicy coconut milk curry with peanut.	\$18
SE	B. Spicy Lemongrass Shrimp (	\$17
SE	9. Hoy Pad Cha (*)	<b>\$19</b>
SE	10. Hoy Lui Suan	\$19
SE:	<b>11. Pad Po Tak ↔</b>	
SE:	12. Volcano Seafood	
SE:	13. Panang Salmon	\$20
SE:	14. Spicy Lemongrass Salmon (	\$20
SE	<b>15. Salmon Paradise</b>	
SE:	16. OH MY FISH	\$20
	<ul><li>- House Special Mango Sauce (Mango, onion, peppers)</li><li>- Tangy Black Pepper Sauce (House Black pepper sauce,</li></ul>	
٨	<ul> <li>bell peppers, onion)</li> <li>- Tamarind Sauce (Delicious Tamarind Sauce, ginger, onion)</li> <li>- Spicy Coconut Sauce (Spicy Coconut Paste, coconut meat,</li> </ul>	
,	basil, onion, peppers)	

## **VEGETABLES**

V1. Mixed Vegetables	13
V2. Kang Ped Phak (Curry Vegetables) ♠	15
V3. Pad Makheur (Spicy Eggplant)	13
V4. Pad Kana	
V5. Pad Nomai Sod	
V6. Tofu Preow Wann (Sweet & Sour Tofu)	13
V7. Tofu Pad Prik Sean curd in spicy coconut sauce, bamboo shoot, green bean, pepper and basil leaves.	13
V8. Cashew Nut Tofu	13
Vg. Spicy Tofu with Baby Bok Choy	
V10. Panang Tofu Crispy Tofu and asparagus in thick hot spicy coconut milk curry and peanut.	15
V11. Vegetarian Mango Tofu	15

## **CHEF SPECIAL**

	EF1. Pad Thai Burger	\$1
СН	EF2. Thai Street Coconut Noodle Soup  Bangkok Street Noodle in thick spicy concentrate Tom Yum Soup Paste with coconut milk, shrimp, calamari, scallop, beansprout, onion, coconut meat, and crispy wonton.	\$1
СН	EF3. Crazy Drunken Noodle (Pad Khi Mao)	\$1
СН	<b>EF4. Curry Spaghetti</b>	\$1



## **DESSERT**

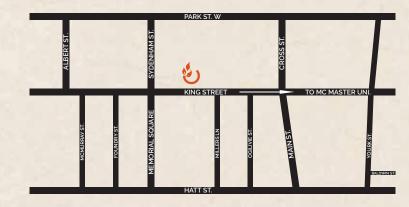
<b>DS1. Honey Fried Banana</b>	. \$6
DS2. Fresh Mango with Sticky Rice	. \$8
Sweet sticky rice with coconut milk and fresh mango  DS3. Ice Cream	. \$3
Coconut, Mango, Green Tea, Red Bean or Strawberry	
Sweet Red Bean with your choice of Coconut, Mango, Green te Red Bean or Strawberry ice cream topped with whipped cream	a,



NOT ALL INGREDIENTS ARE LISTED ON THE MENU

PLEASE LET US KNOW IF YOU HAVE ANY **FOOD ALLERGIES.** 

SUBJECT TO CHANGE WITHOUT NOTICE



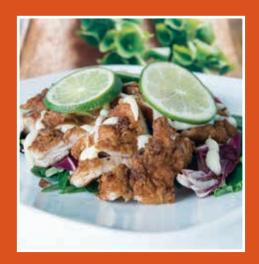






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