

SEAFOOD

- SE1. Garlic Shrimp** \$23
Tiger shrimp with house black pepper sauce and garlic.
- SE2. Goong Ma Kham (Tamarind Shrimp)** \$23
Tiger shrimp with shredded ginger, chilli, and onions in juicy Thai tamarind sauce.
- SE3. Goong Himmaphan (Cashew Nut Shrimp)** \$23
Tiger shrimp with bell peppers, oranges and cashew nuts in Thai chili onion paste.
- SE4. Shrimp In The Green.** \$23
Tiger Shrimp stir-fried with snow peas, bell peppers, and shiitake mushrooms in chili garlic sauce.
- SE5. Goong Preow Wann (Sweet & Sour Shrimp)** \$23
Tiger shrimp in sweet and sour sauce with tomato, pineapple, bell pepper, zucchini and onion.
- SE6. Pad Prik Goong** \$23
Tiger shrimp in spicy coconut sauce with bamboo shoots, green beans, bell peppers and basil leaves.
- SE7. Chu Chi Goong.** \$24
Tiger shrimp in thick hot spicy coconut milk curry with peanuts.
- SE8. Spicy Lemongrass Shrimp** \$23
Stir-fried tiger shrimp with lemongrass, chili, onions and bell peppers.
- SE9. Hoy Pad Cha** \$25
Stir-fried fresh scallops with spicy coconut sauce, young pepper corn, green beans, bell peppers and basil leaves.
- SE10. Hoy Lui Suan** \$25
Scallop stir-fried with snow peas, mushrooms, and red peppers in special garlic sauce.
- SE11. Pad Po Tak** \$25
Tiger shrimp, salmon, calamari and scallops in Thai green curry.
- SE12. Volcano Seafood** \$24
Spicy combination of tiger shrimp, calamari, scallops with bell pepper, bamboo shoots and eggplant in house special sauce on sizzling plate.
- SE13. Panang Salmon.** \$27
Deep-fried salmon in Thai thick and hot coconut peanut curry with broccoli and young coconut meat.
- SE14. Spicy Lemongrass Salmon** \$27
Deep fried coated salmon with bell peppers and onions in Thai house lemongrass sauce.
- SE15. Salmon Paradise.** \$27
Everyone's favourite salmon dish! Fried salmon topped with Thai sweet and hot chili sauce with onion, pepper and pineapple.
- SE16. OH MY FISH** \$27
Marinated then deep-fried Basa fish fillet with choice of:

House Special Mango Sauce

(Mango, onion, bell pepper)

Tangy Black Pepper Sauce

(House Black pepper sauce, bell pepper, onion)

Tamarind Sauce

(Delicious Tamarind Sauce, ginger, onion)

Spicy Coconut Sauce

(Spicy Coconut Paste, coconut meat, basil, onion, bell pepper)

DUCK

- D1. Duck Curry** ★🔥 \$24
Boneless roasted duck in Thai red curry with lychee, bamboo shoots and tomato.
- D2. Spicy Duck** ★🔥 \$24
Duck in spicy coconut sauce with bamboo shoots, green beans, pepper and basil leaves
- D3. Basil Duck** \$24
Roasted duck in garlic, chili, onion, bell pepper and basil leaves.

VEGETABLES

- V1. Mixed Vegetables.** \$16
Stir-fried broccoli, baby bok choy, nappa, zucchini, mushrooms, carrots, baby corn and snow peas.
- V2. Kang Ped Phak (Curry Vegetables)** \$18
Mixed vegetables with tofu in red curry with coconut milk.
- V3. Pad Makheur (Spicy Eggplant)** \$16
Stir-fried spicy eggplant with onions and basil leaves.
- V4. Pad Kana** \$16
Stir-fried Chinese broccoli with shiitake mushrooms in oyster sauce.
- V5. Spicy Garlic String Bean** \$17
Stir-fried string beans with shiitake mushrooms and red pepper in spicy garlic sauce.
- V6. Tofu Preow Wann (Sweet & Sour Tofu)** \$16
Bean curd in sweet and sour sauce with pineapple, tomato, zucchini, bell pepper and onions.
- V7. Tofu Pad Prik** \$16
Bean curd in spicy coconut sauce, bamboo shoots, green beans, bell pepper and basil leaves.
- V8. Cashew Nut Tofu** \$16
Bean curd in special chili paste with onion, cashew nuts, bell pepper and oranges.
- V9. Spicy Tofu with Baby Bok Choy** \$16
Stir-fried baby bok choy with mushroom topped with bean curd in spicy garlic sauce.
- V10. Panang Tofu** \$18
Crispy tofu and broccoli in thick hot spicy coconut milk curry and peanut.
- V11. Vegetarian Mango Tofu** \$18
The vegetarian version of mango sauce lovers with tofu, broccoli, onion, green & red pepper and cashew nuts.

DESSERT

- DS1. Honey Fried Banana** \$8
Deep fried banana topped with honey.
- DS2. Fresh Mango with Sticky Rice** \$11
Sweet sticky rice with coconut milk and fresh mango.
- DS3. Ice Cream.** \$4
Coconut, mango, green tea, red bean or strawberry.
- DS4. Cup of Paradise.** \$7
Sweet Red Bean with your choice of coconut, mango, green tea, red bean or strawberry ice cream topped with whipped cream.



LAMB

- L1. Basil Lamb** ★🔥 \$21
Lamb stir-fried with garlic, chili, bell pepper and basil leaves.
- L2. Lamb Pad Ped** ★🔥 \$21
Lamb in spicy coconut sauce with bamboo shoots, green beans, bell pepper and basil leaves.
- L3. Kang Massaman Lamb.** \$22
Thai tamarind curry with stew tender lamb, coconut milk, tomato, potato, peanut and onion.
- L4. Lamb With Black Pepper Sauce.** \$21
Lamb in black pepper sauce with young pepper corn, onion and bell pepper.



DELIVERY IS AVAILABLE

All payment accepted for delivery



Minimum order for delivery is \$30 before tax*

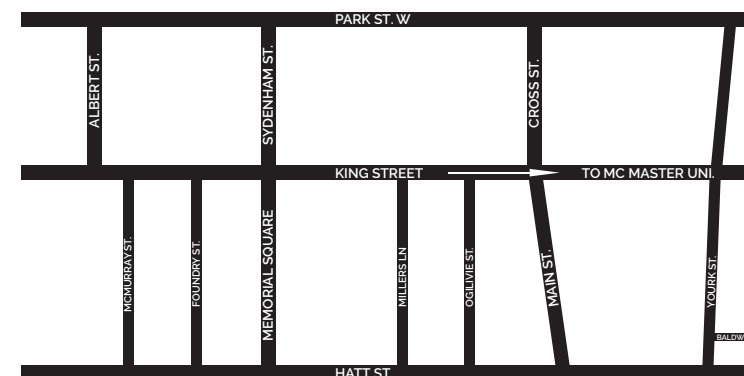
*Additional delivery charge may apply (depending on location)

CATERING AVAILABLE

All pictures shown are for advertising purposes.

Not all ingredients are listed on the menu. Please let us know if you have any food allergies.

Subject to change without notice.



bangkokspoon
D E L U X E



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DINE IN | TAKE OUT | DELIVERY | CATERING

APPETIZERS

- A1. Thai Satay** \$16
Four skewers of marinated chicken or beef served with house peanut sauce.
- A2. Spring Rolls (3) *** \$10
Deep fried Thai pastry wrap with vegetables, taro, mushrooms, bamboo shoots and glass noodles.
- A3. Shrimp Spring Rolls (4) *** \$12
Tiger shrimp, vegetables, taro, mushrooms, bamboo shoots and glass noodles in Thai pastry.
- A4. Thai Fresh Rolls (6)** \$11
Fresh soft rice paper wrapped with vermicelli, lettuce, eggs, mint, shiitake mushrooms and carrots.
- A5. Goong Haw *** \$16
Marinated shrimp wrapped in Thai pastry served with sweet & sour sauce.
- A6. Calamari *** \$16
Deep fried calamari coated with Thai spices and served with house salad.
- A7. Sticky Rice with Peanut Sauce** \$8
Steamed sticky rice with coconut milk served with Thai house peanut dipping sauce.
- A8. Tod Mun Goong (Thai Shrimp Cake)** \$17
Shrimp with green beans, fresh lime leaves and Thai spices, served with peanut cucumber salad.
- A9. Tofu Tod *** \$11
Deep fried tofu and taro served with Thai peanut cucumber dipping sauce.
- A10. Thai Coconut Shrimp *** \$17
Deep fried marinated shrimp coated with coconut meat and Thai spices.
- A11. Shrimpy Cocktail *** \$14
Deep fried tornado shrimp on green salad with creamy wasabi sauce.
- A12. Crab Rangoon *** \$15
Deep fried pastry filled with crab stick and cream cheese mixed with green onion, served with Thai sweet & sour sauce.
- A13. Special Appetizer *** \$21
Bangkok Spoon combination of 2 Crab Rangoon, 2 Chicken Satay, 2 Goong Haw and 3 Fresh Rolls.
- A14. Shrimp Chip With Peanut Sauce*** \$7
Deep fried Thai shrimp chip with delicious peanut sauce.
- A15. Crispy Vegetarian Curry Puff*** \$14
Flaky pastry stuffed with potato and onion and blended with Thai herbs & curry powder.

SOUP

- S1. Tom Yum Goong** \$9
House famous lemongrass shrimp soup with mushrooms and chili.
- S2. Tom Yum Kai** \$8
Slice chicken breast with lemongrass, lemon juice, tomato, mushrooms, and chili.
- S3. Po Tak Soup** \$10
Tiger shrimp, calamari, scallops and salmon in lemongrass soup base with mushrooms and chili.
- S4. Tom Kha Kai** \$9
Coconut based soup with chicken breast, lemongrass, and lemon juice.
- S5. Hot and Sour Soup** \$8
House famous Thai thick soup with bamboo shoots, mushrooms, egg, and tofu.
- S6. Wonton Soup *** \$9
Clear soup with baby bok choy, chicken and shrimp wrapped in wonton shell.
- S7. Vegetarian Clear Soup with Tofu** \$8
Glass noodles, tofu, and vegetables in clear soup.
- S8. Thai Creamy Butternut Squash Soup** \$9
Creamy vegetarian soup with a blend of sweet and spices with a hint of basil and rich flavor of butternut squash.

SALAD

- SL1. Green Mango Salad** \$15
Green mango with mint, peanuts, red onion, and coriander with house dressing.
- SL2. Som Tum Goong Sod (Green Papaya Salad)** \$17
Thai popular salad with shredded green papaya, carrots, black tiger shrimp, chili, lemon juice, tomato, and peanuts.
- SL3. Nuer Nam Tok (Spicy Beef Salad)** \$17
Grilled beef steak with mint, red onion, lemon juice, and ground roasted sticky rice powder.
- SL4. Duck Salad** \$22
Boneless roasted duck meat with vegetables in special dressing.
- SL5. Yum Woon Sen** \$14
Tiger shrimp and chicken with glass noodle, mint, coriander, lemon juice, and chili paste.
- SL6. Yum Talay (Seafood Salad)** \$20
Tiger shrimp, calamari, salmon and scallops in Thai dressing with mint, red onion, and lemon juice.
- SL7. Yum Yai** \$14
Tiger shrimp and chicken with lettuce, tomato, cucumber, onion, and cashew nuts mixed in Thai dressing.
- SL8. Vegetarian Curry Salad** \$13
Thai curry salad with eggs, tofu, lettuce, tomato, onion, pineapple, and cucumber topped with peanut sauce.
- SL9. Spring Salmon Salad** \$21
Pan-Fried fresh Salmon on spring mix topped with house signature dressing.

CHICKEN

- C1. Kai Himmapharn (Cashew Nut Chicken)** \$22
Sliced chicken breast with cashew nuts, bell pepper, and oranges with chili onion paste.
- C2. Kai Kraprao (Basil Chicken)** \$20
Sliced chicken breast with garlic, basil leaves, chili, and pepper.
- C3. Kai Pad Khing (Ginger Chicken)** \$20
Sliced chicken breast with shredded ginger, mushroom, and onion.
- C4. Kai Yang (Grilled Chicken)** \$21
Chicken marinated in house black pepper sauce and garlic, topped on spring mix.
- C5. Panang Kai** \$22
Sliced chicken breast in thick hot spicy coconut milk and peanut.
- C6. Kang Keaw Waan Kai (Green Curry Chicken)** \$22
Famous Thai green coconut curry with chicken breast, bamboo shoots, and basil leaves.
- C7. Kang Kuua Supparod Kai (Curry Pineapple Chicken)** \$22
Sliced chicken breast in Thai red curry coconut milk and fresh pineapple.
- C8. Kang Garee Kai (Thai Golden Curry Chicken)** \$22
Thai Yellow curry with coconut milk, chicken breast, onion, potato, and tomato.
- C9. Thai Mango Chicken** \$22
Sliced chicken breast with fresh mango, bell pepper, onion, and cashew nuts in chef's mango sauce.
- C10. Bangkok Chicken*** \$22
Deep fried then sliced chicken breast on top of spring mix with Thai sour creamy dressing.
- C11. Be O.K Chicken*** \$22
Deep fried chicken on vegetables with your choice of 2 different toppings: tangy black pepper sauce or tamarind flavor.

NOODLES

- N1. Pad Thai** \$21
Famous stir-fried Thai noodles with shrimp, chicken, egg, tofu, bean sprouts, peanuts, and onion.

NOODLES

- N1a. Basil Pad Thai** \$21
Thai basil leaves stir-fried with noodles, shrimp, chicken, egg, tofu, peanuts, onion, and bean sprouts.
- N1b. Curry Pad Thai** \$21
Rice noodles with shrimp, chicken, egg, tofu, bean sprouts, and onion in Thai curry sauce with peanut on the side.
- N1c. Bangkok Pad Thai** \$22
The traditional & authentic stir fried rice noodles with chicken, shrimp, egg, bean sprouts, tofu and peanuts in the special authentic house Pad Thai sauce, adding a kick of lime squeeze and wrapped with a sheet of egg.
- N1d. Pad Thai Burger *** \$23
The new generation of Pad Thai with crispy egg roll shell instead of rice noodles, layered on chicken, shrimp, egg, tofu, onion, and bean sprouts in house Pad Thai sauce and peanut.
- N2. Thai Spicy Noodle** \$20
Rice noodles with basil leaves, sweet pepper, onion and hot chili with choices of chicken, beef, pork, lamb, or vegetables.
- N3. Pad Woon Sen** \$21
Stir-fried glass noodles with tiger shrimp, chicken, egg, mushrooms, and onion.
- N4. Radnar Talay** \$23
Crispy bird nest egg noodles or soft thick rice noodles with shrimp, scallops, calamari and salmon in thick gravy sauce and Chinese broccoli.
- N5. Pad Si-Ew** \$20
Stir-fried rice noodles with egg, Chinese broccoli in soya sauce with choices of chicken, beef, pork, or vegetables.
- N6. Vegetarian Curry Noodle** \$19
Thai style stir-fried vermicelli in yellow curry sauce with shiitake mushrooms, tofu, and vegetables.
- N7. Thai Sukiyaki *** \$23
Stir-fried glass noodles in Thai sukiyaki sauce with shrimp, calamari, scallops, egg, and vegetables.
- N8. Chiang Mai Noodle (Khoa Soy) *** \$23
A hearty chicken curry noodle soup served over crunchy egg noodles, garnished with pickled mustard greens and onion.
- N9. Angel Hair Tofu** \$19
Stir-fried tofu with glass noodles, baby bok choy, onion and mushrooms with Bangkok Spoon's house sauce.
- N10. Thai Street Coconut Noodle Soup** \$23
Bangkok street noodles in thick spicy concentrate Tom Yum soup paste with coconut milk, shrimp, calamari, scallops, bean sprouts, onion, coconut meat and crispy wontons.
- N11. Crazy Drunken Noodle (Pad Khi Mao) *** \$24
Bangkok famous Spicy Spaghetti, shrimp, squid, scallops, baby bok choy, green beans, and baby corn in spicy chili basil sauce.
- N12. Curry Spaghetti *** \$24
Stir fried shrimp and spaghetti in creamy green curry paste with eggplant, broccoli, basil leaves, and shredded lime leaves.

RICE

- R1. Khao Pad Kai (Chicken Fried Rice)** \$20
Thai fried rice with chicken, egg, onion, green peas, and carrots.
- R2. Khao Pad Goong (Shrimp Fried Rice)** \$22
Thai fried rice with tiger shrimp, egg, onion, green peas, and carrots.
- R3. Khao Pad Sapparod (Pineapple Fried Rice)** \$22
Thai fried rice with tiger shrimp, chicken, egg, onion, cashew nuts, and pineapple.
- R4. Khao Pad Kraproa Goong (Basil Shrimp Fried Rice)** . . . \$22
Thai famous basil fried rice with shrimp, chili, onion, red pepper, and basil leaves.
- R5. Khao Pad Phak (Vegetables Fried Rice)** \$19
Thai fried rice with mixed vegetables, mushrooms, and tofu.
- R6. Khoa Pad Phong Garee (Curry Fried Rice)** \$22
Thai fried rice with shrimp in yellow curry sauce, egg, and onion.

RICE

- R7. Deluxe Fried Rice** \$23
Thai fried rice with chilli paste, shrimp, calamari, scallops, salmon, and Chinese broccoli.
- R8. Khao Suay** \$3
Steamed Jasmine Rice.
- R9. Coconut Rice** \$4
Steamed Rice with Coconut Milk
- R10. Sticky Rice** \$4
- R11. Riceberry** \$4

BEEF

- B1. Nuer Num Mun Hoy** \$20
Tender beef in oyster sauce with broccoli, mushrooms, onions, and house white wine.
- B2. Nuer Yang (Grilled Beef)** \$21
Marinated grilled beef in soya sauce, black pepper, and garlic, topped on spring mix.
- B3. Nuer Kraphoa** \$20
Stir-fried beef with garlic, chili, bell pepper and basil leaves.
- B4. Panang Nuer** \$22
Sliced beef in thick hot spicy coconut milk curry and peanut.
- B5. Kang Ped Nuer** \$22
Tender beef in red curry, bamboo shoots, and coconut milk.
- B6. Nuer Pad Ped** \$20
Tender beef in spicy coconut sauce, bamboo shoots, green beans, bell pepper, and basil leaves.
- B7. Nuer Pad Khing** \$20
Stir-fried beef with ginger, mushrooms, onions, and house white wine.
- B8. Nuer Tod Ma Kham (Tamarind Beef) *** \$22
Deep fried beef topped with juicy tamarind sauce, ginger, and onion.
- B9. Nuer Kata Ronn** \$22
Tender beef in black pepper sauce with young pepper corn, onions, and bell peppers on a sizzling plate.

PORK

- P1. Tamarind Pork Ribs *** \$23
Tender deep fried pork ribs with juicy tamarind sauce, ginger, and onion.
- P2. Pork Ribs in Black Pepper Sauce *** \$23
Deep fried marinated pork ribs with Thai black pepper sauce and garlic.
- P3. Honey Pork Ribs *** \$23
Ruby honey sauce coated on tender pork ribs and vegetables.
- P4. Moo Preow Wann (Sweet & Sour Pork)** \$20
Pork in sweet and sour sauce with tomato, pineapple, zucchini, bell pepper, and onion.
- P5. Moo Yang (Grilled Pork)** \$21
Marinated grilled pork with Thai black pepper sauce and garlic, topped on spring mix.
- P6. Moo Kraprao (Basil pork)** \$20
Stir-fried pork with basil leaves, chili, bell pepper, and garlic.
- P7. Moo Pad Khing (Ginger Pork)** \$20
Pork with shredded ginger, mushrooms, and onions with house white wine.
- P8. Pad Prik Moo** \$20
Pork in spicy coconut sauce with bamboo shoots, green beans, bell pepper, and basil leaves.

-  This dish is spicy **\$3** Extra Peanut Sauce
-  Sorry, gluten-free version of this dish not available **\$2** Extra Sweet Chili Sauce