# Little Bangkok

**THAI RESTAURANT**

## Menu

### RICE

Your choice of:
- VEGETABLES, TOFU $13
- CHICKEN, PORK OR BEEF $14
- SHRIMP, SEAFOOD $16
- COMBINATION OF CHICKEN, PORK, BEEF, AND SHRIMP $16

**BANGKOK FRIED RICE**
Thai style fried rice with eggs, onions, carrots, and scallions

**DRUNKEN FRIED RICE**
Thai style spicy fried rice with eggs, onions, carrots, scallions, and Thai basil

**PINEAPPLE FRIED RICE**
Thai style fried rice with eggs, pineapple, onions, carrots, and scallions

**BLACK & GOLD FRIED RICE COMBO** $16
An aromatic Thai Style Fried Rice with yellow curry, authentic Thai spices, combination of shrimp, chicken, pork, beef and raisins.

### RICE SIDES

- **THAI JASMINE RICE** $2.00
- **BROWN GRAIN RICE** $2.50
- **STICKY RICE** $2.50
- **STEAMED NOODLES** $3.50
- **STEAMED VEGETABLES** $3.50
- **EXTRA APPETIZER SAUCE** $0.50
- **EXTRA MEAT** $3.00
- **EXTRA SHRIMP (4 PIECES)** $4.00
- **EXTRA SCALLOP OR SEAFOOD** $6.00
- **EXTRA VEGETABLE** $2.00
- **ADD EGG** $1.00

### KID’S MENU

- **PAD THAI CHICKEN** $4
- **THAI FRIED RICE CHICKEN** $4
- **SKEWERED CHICKEN** $5
  With steam rice or steam noodle

### DESSERT

- **ICE CREAM** $4
- **COCONUT STICKY RICE WITH ICE CREAM** $5
- **APPLE ROLLS WITH ICE CREAM** $5
- **BANANA PARCELS** $5
- **MANGO STICKY RICE** $5
  (Seasonal)

### BEVERAGES

**HOT**
- **JASMINE TEA** $2
- **GREEN TEA** $2
- **GINGER TEA (No Caffeine)** $2
- **FLOWER TEA (No Caffeine)** $2

**COLD**
- **THAI ICED TEA** $3
- **THAI ICED COFFEE** $3
- **GREEN ICED TEA (Unsweetened)** $3
- **GINGER ICED TEA** $3
- **COCONUT JUICE** $3
- **MANGO JUICE** $3

- **COKE, DIET COKE, SPRITE, ORANGE, GINGER ALE, DR. PEPPER** $2
APPETIZER

FRESH BANGKOK SUMMER ROLL ........................................... $7
Fresh summer rolls filled with vegetables, fried tofu, mint, Thai basil, and noodles served with a peanut dipping sauce

GOLDEN CRAB WONTON ..................................................... $6
Chopped crab meat, cream cheese, green onion, and cilantro in a golden crispy wonton served with sweet chili sauce

CRISPY VEGGIE BANGKOK ROLL .................................... $6
Vegetables and glass noodles rolled in a crispy wrapper with a pineapple sauce

FRIED TOFU ................................................................. $7
Fried golden bean curd served with sweet and sour sauce topped with crushed peanuts

THAI SALAD

CHICKEN SATAY ............................................................. $7
Marinated strips of chicken grilled served with peanut sauce and cucumber sauce

FRIED CALAMARI .............................................................. $9
Fresh squid tossed in a light batter and deep fried until golden brown, served with sweet chili sauce

FISH CAKES ................................................................. $6
Fish patties with Thai herbs, string beans, and shredded lime leaf served with cucumber sauce

STEAM DUMPLING ........................................................... $6
Thai style pork and shrimp dumpling served with special black sauce.

SOUP

Your choice of:

VEGETABLES, TOFU, OR CHICKEN
Bowl $5  Hot pot $12

SHRIMP, SEAFOOD, OR FISH
Shrimp $7  Hot pot $15

TOM YUM
Traditional spicy Thai soup flavored with lemon grass, kaffir lime leaves and fresh Thai chilies

TOM KAR
A rich aromatic soup made from coconut milk flavored with white lemongrass, kaffir lime leaves and galangal root

NOODLES

Your choice of: VEGETABLES, TOFU, OR CHICKEN $14 • PORK OR BEEF $15

PAD THAI
The favorite Thai stir-fry, rice noodles cooked with eggs, bean sprouts, scallions, and crushed peanuts

PAD SEE EW
Stir-fried wide rice noodles with broccoli, bean sprout, carrot in our homemade see ew sweet soy sauce

PAD KRA POW
Hand minced chicken and bell peppers stir-fried in a delectable Bangkok basil sauce on a bed of steamed rice, also topped with a sunny side up egg

PAD KHING [GINGER]
Stir-fried fresh ginger, green onion, onion, bell pepper, and mushroom with your choice of meat

TERIYAKI
Stir-fried in a Bangkok style teriyaki sauce on a bed of vegetables

THAI RAMA CHICKEN
Chicken grilled with a light yellow curry on a bed of vegetables topped with homemade peanut sauce

SWEET AND SOUR
Tomatoes, onions, pineapple, cucumbers, and bell peppers sautéed in a homemade sweet and sour sauce

PAD KRA POM (GARLIC)
Stir-fried choice of meat marinated in a garlic and pepper sauce on a bed of vegetables

CURRIES

Your choice of:

VEGETABLES, TOFU, OR CHICKEN $15 • PORK OR BEEF $16

SHRIMP, SEAFOOD, DUCK, FISH, COMBINATION OF CHICKEN, PORK, BEEF, AND SHRIMP $18

RED CURRY
Traditional red curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and Thai basil

GREEN CURRY
Traditional green curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and Thai basil

PANANG CURRY
Traditional panang curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and kaffir lime leaves

MUSSAMAN CURRY
Traditional mussaman curry paste with coconut milk, potatoes, onions, bell peppers, and Thai peanuts

SHRIMP, SEAFOOD, DUCK, OR FISH $18

VEGETABLES, TOFU, OR CHICKEN $15 • PORK OR BEEF $16

SHRIMP, SEAFOOD, DUCK, FISH, COMBINATION OF CHICKEN, PORK, BEEF, AND SHRIMP $18

BANGKOK SPICY BASIL
Brown chili sauce infused with Thai basil, onions, mushrooms, bell peppers, bamboo shoots, broccoli and jalapenos

JUNGLE CURRY (No Coconut Milk)
Traditional northern curry paste with Thai eggplant, bamboo, baby corn, bell pepper, mushroom, carrot, kaffir, lime leaves and rhizome root

YELLOW CURRY
Traditional yellow curry paste with coconut milk, potato, bell peppers and ginger

PINEAPPLE CURRY
Traditional curry paste with coconut milk, pineapple, bell peppers, bamboo shoot

PUMPKIN CURRY
Traditional curry paste with coconut milk, pumpkin, bell peppers, and carrot

BANGKOK’S SPECIALS

Your choice of:

VEGETABLES, TOFU, OR CHICKEN $15 • PORK OR BEEF $16

SHRIMP, SEAFOOD, DUCK, FISH, COMBINATION OF CHICKEN, PORK, BEEF, AND SHRIMP $18

BANGKOK SPICY BASIL
Brown chili sauce infused with Thai basil, onions, mushrooms, bell peppers, bamboo shoots, broccoli and jalapenos

PAD KHA POM (GARLIC)
Stir-fried choice of meat marinated in a garlic and pepper sauce on a bed of vegetables

PAD KHING (GINGER)
Stir-fried fresh ginger, green onion, onion, bell pepper, and mushroom with your choice of meat

PINEAPPLE CURRY
Traditional curry paste with coconut milk, pineapple, bell peppers, bamboo shoot

PUMPKIN CURRY
Traditional curry paste with coconut milk, pumpkin, bell peppers, and carrot

JUNGLE CURRY (No Coconut Milk)
Traditional northern curry paste with Thai eggplant, bamboo, baby corn, bell pepper, mushroom, carrot, kaffir, lime leaves and rhizome root

GREEN CURRY
Traditional green curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and Thai basil

RED CURRY
Traditional red curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and Thai basil

PANANG CURRY
Traditional panang curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and kaffir lime leaves

MUSSAMAN CURRY
Traditional mussaman curry paste with coconut milk, potatoes, onions, bell peppers, and Thai peanuts

SHRIMP, SEAFOOD, DUCK, OR FISH $18

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SHRIMP, SEAFOOD, DUCK, FISH, COMBINATION OF CHICKEN, PORK, BEEF, AND SHRIMP $18

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JUNGLE CURRY (No Coconut Milk)
Traditional northern curry paste with Thai eggplant, bamboo, baby corn, bell pepper, mushroom, carrot, kaffir, lime leaves and rhizome root

GREEN CURRY
Traditional green curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and Thai basil

RED CURRY
Traditional red curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and Thai basil

PANANG CURRY
Traditional panang curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and kaffir lime leaves

MUSSAMAN CURRY
Traditional mussaman curry paste with coconut milk, potatoes, onions, bell peppers, and Thai peanuts

BANGKOK SPICY BASIL
Brown chili sauce infused with Thai basil, onions, mushrooms, bell peppers, bamboo shoots, broccoli and jalapenos

JUNGLE CURRY (No Coconut Milk)
Traditional northern curry paste with Thai eggplant, bamboo, baby corn, bell pepper, mushroom, carrot, kaffir, lime leaves and rhizome root

GREEN CURRY
Traditional green curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and Thai basil

RED CURRY
Traditional red curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and Thai basil

PANANG CURRY
Traditional panang curry paste with coconut milk, Thai eggplants, bamboo shoots, bell peppers, and kaffir lime leaves

MUSSAMAN CURRY
Traditional mussaman curry paste with coconut milk, potatoes, onions, bell peppers, and Thai peanuts