

LUNCH SPECIALS

(Monday through Friday 11:00 am - 3:00 pm, Except holidays)

Choice of Chicken, Pork or Tofu \$11.95/Beef \$12.95/Shrimps \$13.95

#81 Pad Thai

Thin rice noodles stir-fried with choice of chicken, beef or pork egg, ground peanut, bean sprout and green onion

Pad Thai (shrimps) \$13.95

#82 Pad Prik Kra Pao

Choice of Chicken, beef or pork stir-fried with fresh chili and basil leaves.

#83 Gai Him Ma Pan

Stir-fried chicken in brown sauce with cashew nut, Broccoli, bell pepper and green onion.

#84 Pepper Steak

Stir-fried beef with bell pepper, onion, scallion, bell pepper and tomato.

#85 Pad Khing Sod

Choice of chicken, beef, or pork stir-fried with fresh ginger, onion, scallion, bell pepper and Chinese mushroom.

#86 Pad Nam Prik Pao

Choice of chicken, beef, or pork stir-fried in spicy Thai herb sauce with broccoli, onion, bell pepper and snow pea.

#87 Talay Nam Prik Pao

Stir-fried seafood (shrimps, scallops, squids and mussels) with spicy Thai herb sauce, broccoli, onion, bell pepper and snow pea. \$13.95

#88 Pad Ped Talay

Stir-fried seafood (shrimps, scallops, squids and mussels) with red chili sauce, mushroom, bell pepper and fresh ginger. \$13.95

#89 Pad Kra Pao Talay

Stir-fried seafood (shrimps, scallops, squids and mussels) with mushroom, fresh basil leaves and chili. \$13.95

#90 Fried Rice

Choice of chicken, beef, or pork stir-fried with rice, egg, onion, carrot and tomato.

#91 Pad Kha Na

Choice of chicken, beef, or pork stir-fried with Chinese or American broccoli in oyster sauce.

#92 Pad Poy Sian

Choice of chicken, beef, or pork stir-fried brown sauce with light mixed veggies, bell pepper, mushroom and thin jelly noodles.

#93 Pad Tofu

Sauteed fried tofu with bean sprout, onion and snow pea, bell pepper.

#94 Red Curry

Red coconut curry with bamboo shoot and fresh basil with choice of chicken, beef or pork.

#95 Green Curry

Green coconut curry with bamboo shoot, eggplant and fresh basil with choice of chicken, beef or pork.

#96 Massamum Curry

Classic peanut coconut curry dish slowly cooked with potatoes and onions with choice of chicken, beef or pork.

🌶 A little bit spicy

🌶🌶 Medium spicy

🌶🌶🌶 Spicy

DESSERT

Fried Banana \$7.50

Sticky Rice with Mango \$8.00

Ice Cream \$5.50

BEVERAGES

Thai Iced Tea	(S) \$5.50	(L) \$6.95	Coke, Diet coke, Sprite, Ginger Ale	\$2.95
Thai Iced Coffee	(S) \$5.50	(L) \$6.95	Fresh Lemonade (Home Made)	\$5.95
Iced Tea	\$3.95		Coconut Juice	\$5.95
Hot Tea, Hot Coffee	\$3.95		Cranberry Juice	\$4.95

Wine

Red Wine: Merlot, Cabernet Sauvignon
White Wine: Chardonnay, White Zinfandel, Pinot Grigio

by Glass \$7.50 by Bottle \$27.95

OUR SIGNATURES

Bangkok Curry Puff(3) (Appetizer)

\$9.95

Homemade pastry stuffed with curry, chicken and potato served with cucumber onion sauce.

Shrimp & Vegetable Tempura (Appetizer)

\$10.95

Fresh shrimps and vegetable tossed in a light batter, deep-fried until golden brown, served with Thai sweet & sour sauce.

Crispy Duck Basil

\$23.95

Slices of roasted duck, battered and sauteed with basil leaves and chili pepper.

Spicy Salmon

\$23.95

Crisp fillet of salmon topped with your choices of Panang Curry Sauce (Coconut milk blended in mild Panang chili paste). Basil Leaves Sauce (Fresh chili in brown sauce and sprinkled with crispy basil leaves).

Bangkok Crispy

\$20.95

Deep-fried fillet King Fish topped with fresh chili basil sauce.

Thai Violet

(Choice of Chicken or pork) \$16.95 (Beef) \$17.95

Eggplant stir-fried with fresh chili, bean sauce and sprinkled with crispy basil leaves.

Tropical Fried Rice

\$18.95

Aromatic fried rice with shrimps, chicken, egg, pineapple, onion, curry powder, tomato.

Chicken Rama

\$16.95

Boneless chicken breast sauteed with peanut sauce served on steamed broccoli.

Scampi Lover

\$21.95

Shrimps, cellophane noodles, celery, bell pepper, mushroom and ginger baked with brown sauce, served in clay pot.

SPECIAL

Crispy Wonton (Appetizer)

\$10.50

Crispy wonton, filled with minced chicken, shrimp and crabmeat.

Chu Chee Shrimp

\$23.95

Curry sauce top with battered shrimps and coconut cream.

Sizzling Spicy Talay

\$28.95

Spicy aromatic mixed seafood soft shell crabs, shrimps, scallops, squid and mussels stir fried with the old style chili paste sauce, served on a sizzling hot plate.

For below specials... Choose one topped with choice of:

- Chili Garlic Sauce
- Spicy Thai Herb Sauce
- Garlic Sauce
- Sweet & Sour Sauce
- Ginger Sauce (pork and shrimps)

Crispy Fillet Flounder

\$23.95

Lightly battered and deep fried flounder

Soft Shell Crabs

\$26.95

A pair of crispy fried soft shell crabs.

Golden Talay

\$23.95

Combination of fresh shrimps, squids and scallops battered, deep-fried until golden brown.

Crispy Whole Flounder

(Market Price)



A True Thai Taste
Dine-In • Carry Out • Catering

Monday-Friday

11am - 10pm

Break time 3:00 pm - 4:00 pm

Weekend & Holiday

12pm - 10pm

No Break time

www.bangkokgolden.com

Shrimps in Blanket (5 pcs)

\$9.95

Five shrimp sticks are wrapped in thin rice paper. They are crunchy on the outside and soft in the inside. Served with sweet and sour sauce.

Crispy Basil

\$9.95

Lightly battered, deep-fried and tossed with thick fresh chili basil leaves sauce. Choose one of the choice below

Chicken	\$20.95	Fillet Flounder	\$23.95
Shrimps	\$23.95	Squid	\$21.95

APPETIZERS

#1	Satay Chicken or Pork (6)	\$10.95
	Skewers of marinated pork or chicken grilled and served with peanut sauce and cucumber relish.	
#2	Fried Spring Rolls (3) or Fried Veggie Spring Rolls (3)	\$6.50
	Crispy rolls stuffed with chicken, shrimps, onions, carrots and mushrooms, served with sweet and sour sauce.	
#3	Tod Mun (5)	\$11.95
	Thai curried shrimp cake served with sweet and sour peanut cucumber sauce.	
#4	Hae Ghun (6)	\$10.95
	Minced chicken and shrimps wrapped in bean curd skin and served with sweet and sour sauce.	
#5	Sun-Dried Beef	\$11.95
	Marinated beef strips, deep fried, served with chili sauce.	
#6	Fried Squid	\$10.95
	Fried squid, lightly battered and deep fried served with sweet and sour sauce	
#7	Tofu Tod	\$8.50
	Fried white bean cured served with crushed peanut in sweet and sour sauce.	
#8	Kanom Jeeb (8)	\$10.95
	Steamed dumpling stuffed with crabmeat, chicken, shrimp and mushroom served with sweet soy sauce.	
New	Chicken Wings (6)	\$9.95

SALADS

#9	Pla Goong (Spicy shrimp salad)	\$12.95
	Steamed shrimp tossed with lemongrass, chili, lime juice, red onions and cilantro.	
#10	Yum Pla mouk (Spicy squid salad)	\$12.95
	Steamed squid salad mixed with lime juice, red onions, chili and cilantro.	
#11	Yum Woon Sen	\$12.95
	Jelly noodle, minced chicken, shrimps, red onions seasoned with chili and fresh lime juice.	
#12	Yum Gai (Spicy chicken salad)	\$11.95
	Grilled sliced chicken tossed with Red Onions, Scallions, cilantro, and tomatoes.	
#13	Yum Neau (Spicy beef salad)	\$11.95
	Sliced grilled steak tossed with chili, red onions, scallions, cilantro, tomatoes and lime juice.	
#14	Yum Talay (Spicy Seafood salad)	\$13.95
	Shrimps, scallops, squids and lemongrass seasoned with chili and fresh lime juice	
#15	Yum roast Duck	\$13.95
	Sliced roasted duck salad in chili lime juice dressing.	
#16	Som Tum (Papaya salad)	\$10.95
	Shredded green papaya, peanuts, tomatoes seasoned with chili and fresh lime juice.	
#17	Larb (Chicken or Beef)	\$11.95
	Minced chicken or beef, scallion seasoned with chili and lime fresh juice.	
#18	Nam Sod	\$11.95
	Minced pork, ginger, peanuts seaoned with chili and fresh lime juice.	
#19	Yum Pla Dook Foo	\$18.95
	Crispy grounded catfish meat mixed with chili lime juice dressing.	
#20	Larb Roast Duck	\$12.95
	Minced roasted duck salad seasoned with chili and fresh lime juice.	
#21	Neau Num Tok	\$11.95
	Sliced grilled steak tossed with chilli, red onions, scallion, cilantro and basil leaves.	

SOUPS

#22	Tom Yum Goong	Sm \$7.95 Lg \$14.95
	Shrimp and mushroom lemongrass soup with lime juice and chili.	
#23	Tom Yum Gai	Sm \$6.95 Lg \$13.95
	Chicken and mushroom lemongrass soup with lime juice and chili.	
#24	Tom Kha Gai	Sm \$6.95 Lg \$13.95
	Chicken and mushroom in light coconut milk with galangal, chili and fresh squeeze lime juice.	
#25	Poh Tak	Sm \$9.50 Lg \$15.95
	Fresh shrimps, scallops, squids, mushroom in lemongrass clear broth with fresh chili and lime juice.	
#26	Tom Yum Talay	Sm \$9.50 Lg \$15.95
	Fresh shrimps, scallops, squids, mussels and mushroom lemongrass soup with lime juice and chili.	
#27	Tofu with Pork Soup	Sm \$6.95 Lg \$13.95
	Soft tofu, minced pork, scallions and napa cabbage in clear broth.	
#28	Bean-Thread Vermicelli Soup (Woon Sen)	Sm \$6.95 Lg \$13.95
	Thin jelly noodle, minced pork, scallions and Napa cabbage in clear broth.	
#29	Wonton Soup	Sm \$6.95 Lg \$13.95
	Wonton stuffed with shrimp and chicken in clear broth.	
#30	Seaweed with Pork Soup	Sm \$6.95 Lg \$13.95

ENTREES

(Choice of Chicken, Pork \$14.95, Beef \$15.95)
(Choice of Shrimps, Scallops, Squids \$17.95, Combination Seafood \$17.95)

#31	Pad Prik Kra Pao	Stir-fried with fresh chili and basil leaves.
#32	Pad Nam Prik Pao	Stir-fried in spicy Thai herb sauce with broccoli, onion and snow pea, bell pepper.
#33	Pad Prik Khing	Stir-fried in red chili paste with string bean.
#34	Pad Kra Tium Prik Thai	Stir-fried with garlic sauce siding with steamed broccoli.
#35	Pad Kha Na	Stir-fried with Chinese or American broccoli in oyster sauce.
#36	Pad Khing Sod	Stir-fried fresh ginger, onions, scallions and black Chinese mushroom, bell pepper.
#37	Pad Poy Sian	Stir-fried brown sauce with light mixed veggies, mushroom and thin jelly noodles, bell pepper
#38	Kao Poad Aan	Stir-fried baby corn, snow pea, green onion, bell pepper and mushroom in light brown sauce.
#39	Gai Him Ma Pan	Stir-fried brown sauce with cashew nuts, broccoli, bell pepper and onion.
#40	Mixed Vegetable	Stir-fried mix vegetables in light brown sauce.
#41	Crispy Pork with Chinese Broccoli (\$16.95)	Stir-fried crispy pork belly with Chinese broccoli in oyster sauce.
#42	Pad Ped Pah	Thai style chili paste stir-fried with eggplant, string bean, bell pepper and bamboo shoot.
#43	Sweet & Sour	Stir-fried sweet and sour sauce with cucumber, tomato, onion, pineapple and bell peppers
#44	Pad Prik	Stir-fried with fresh chili, bell peppers and onion.

SEAFOOD

(Combination of Shrimps, Scallops, Squids and Mussels \$17.95)

#45	Talay Nam Prik Pao	Stir-fried seafood with spicy Thai herb sauce, broccoli, onion and snow pea, bell pepper.
#46	Pad Ped Talay	Stir-fried seafood with red chili sauce, mushroom, bell pepper and fresh ginger.
#47	Pad Kra Pao Talay	Stir-fried seafood with fresh basil leaves, chili and mushroom.
#48	Talay Gra Tium Prik Thai	Stir-fried seafood with garlic sauce siding with steamed broccoli.
#49	Talay Vegetable	Stir-fried seafood with Thai style mixed vegetable and mushroom in light brown sauce.
#50	Goong Kao Poad Aan (shrimps only)	Stir-fried shrimps with baby corn, snow pea, green onion, bell pepper and mushroom.

CRISPY WHOLE FLOUNDER

(Seasonal Price)

Served with your choice of:

#51	Plah Pad Prik	(Chili Garlic Sauce)
#52	Plah Jian	(Ginger Sauce with Pork & Shrimp)
#53	Plah Sam Rod	(Three Flavor Sauce)

sweet, sour and spicy

VEGETARIAN \$14.95

#54	Pad Tofu	Sautéed fried tofu with bean sprout, onion, bell peppers and snow peas.
#55	Mixed Vegetables	Stir-fried mix vegetable in light brown sauce.
#56	Pad Kha Na Jae	Stir-fried Chinese broccoli in oyster sauce.
#57	Sweet and Sour Jae	Stir-fried sweet and sour sauce with cucumber, tomato, onion, pineapple and bell peppers.
#58	Pad Thai Jae	Thin rice noodles stir-fried with egg, mixed vegetable and crushed peanut.
#59	Vegetable Fried Rice	Stir-fried rice with vegetable and egg.

CURRIES

(Choice of Chicken, Pork \$15.95, Beef \$16.95)
(Choice of Shrimps, Scallops, Squids \$18.95, Combination Seafood \$18.95)

#60	Panang Curry	Homemade coconut creamy red curry sauce.
#61	Red Curry	Red coconut curry with bamboo shoot and fresh basil.
#62	Green Curry	Green coconut curry with bamboo shoot, eggplants and fresh basil.
#63	Roast Duck Curry	Tender slices of roasted duck in spicy red coconut curry with diced pineapple, tomato and basil leaves.
#64	Country-Style Curry	Traditional country style curry (without coconut milk) with eggplant, bamboo shoot, string bean, and fresh chili pepper.

NOODLES

#65	Pad Thai	Chicken or Pork \$14.95 / Beef \$15.95 / Seafood or Shrimps \$17.95
		Thin rice noodles stir-fried with choice of chicken, beef or pork egg, ground peanut, bean sprout and green onion.
#66	Beef Noodle Soup	Thin rice noodles with beef strips, bean sprout, scallion in beef broth.
#67	Duck Noodle Soup	Thin rice noodles with roasted duck, bean sprout, scallion in light brown soup.
#68	Lard Na	Chicken or Pork \$14.95 / Beef \$15.95 / Seafood or Shrimps \$17.95
		Pan-fried wide rice noodles in gravy with Chinese broccoli and choice of chicken, beef or pork.
#69	Lard Na Talay	Pan-fried wide rice noodles in gravy with Chinese broccoli, mushroom and seafood (shrimps, scallops and squids).
#70	Pad Se Ew	Chicken or Pork \$14.95 / Beef \$15.95 / Seafood or Shrimps \$17.95
		Pan-fried wide rice noodles with sweet soy sauce, Chinese broccoli, egg and choice of chicken, beef or pork.
#71	Stir Fried Chicken Noodle	Pan-fried wide rice noodles with chicken, squids and egg on a bed of lettuce.
#72	Seafood Noodle Soup	Thin rice noodles with seafood (shrimps, scallops and squids), bean sprout in clear broth.
#73	Drunken Noodle	Chicken or Pork \$14.95 / Beef \$15.95 / Seafood or Shrimps \$17.95
		Stir-fried wide rice noodles with fresh basil leaves, bell pepper, chili with choice of chicken, beef or pork on bed of lettuce.
#74	Bangkok Noodle	Combination of chicken, beef and shrimps stir-fried with wide rice noodles in Thai herbs sauce, onion, bell peppers, fresh basil leaves.
#75	Bangkok Lomein	Combination of chicken, beef and shrimps stir-fried with soft egg noodles, bean sprout and scallion.

FRIED RICE

#76	Chicken, Pork or Tofu Fried Rice	\$14.95 / Beef \$15.95
		Choice of chicken, beef or pork stir-fried with rice, egg, onion, carrot and tomato.