



# BANGKOK CABIN DINNER MENU

SPICY LEVEL



MILD



MEDIUM



HOT



THAI HOT

AVAILABLE UPON REQUEST, BUT PLEASE BE PREPARED FOR THAT!

## APPETIZERS

### A1. SPRING ROLLS (2) - \$3.50 (4) - \$6.00

Vegetables And Glass Noodles, Wrapped In Spring Roll Wrapper. Deep Fried And Served W/ Sweet&sour Sauce.

### A2. CRISPY FRIED TOFU (6) - \$6.00

Deep Fried Tofu. Served W/sweet & Sour Sauce Topped W/crushed Peanuts.

### A3. CRISPY CALAMARI - \$7.95 (NEW)

Marinated Fresh Calamari With Herbs. Served W/sweet&sour And Sriracha Sauce.

### A4. BASIL ROLLS (2) - \$6.00

Shrimp, Thai Basil, Cucumber, Lettuce, Bean Sprout Wrapped In Rice Paper. Served W/ Plum, Sweet&sour Sauce.



### A5. CREAM CHEESE ROLLS (2) - \$3.50 (4) - \$6.00

Ground Shrimp And Cream Cheese Wrapped In Spring Roll Skin Wrapper. Deep Fried And Served W/ Sweet&sour Sauce.

### A6. TEA ROSE DUMPLING (2) - \$3.50 (4) - \$6.00

Mixed Pork, Chicken, Shrimp, Shitake Mushrooms, Onions Wrapped In Wonton Skin. Served W/sweet Black Sauce.

### A7. CHICKEN SATAY (4) - \$7.00

Grilled Chicken Skewered Marinated W/coconut Milk, Special Sauce. Served W/ Cucumber Salad And Peanut Sauce.

### A8. BANGKOK CABIN COMBO - \$14.50

Spring Roll (2), Cream Cheese Roll (2), Basil Roll (2) Tea Rose (2) And Chicken Satay (2). No SubstituTION.

## DINNER ENTREES

SERVED WITH STEAMED RICE OR ADD \$3.00 FOR FRIED RICE  
CHICKEN/PORK/VEG OR TOFU - \$13.95  
BEEF - \$15.95 SHRIMP - \$16.95 MIX (CHOOSE 2 OR 3) - \$18.95

### D1. GARLIC AND BLACK PEPPER

Stir Fried Garlic & Black Pepper Served On Top Of Steamed Mixed Vegetables.

### D2. SWEET AND SOUR

Stir Fried Cucumber, Onions, Carrots, Tomatoes, Pineapples And Bell Peppers In Sweet And Sour Sauce.

### D3. PAD BABY CORN

Stir Fried Baby Corn, Mixed Vegetables W/oyster Sauce.

### D4. CASHEW NUT

Stir Fried Cashew Nuts, Broccoli, Onions, Carrots, Mushrooms, Bell Peppers And Sweet Chili Paste.

### D5. SPICY VEGETABLE

Stir Fried Mix Vegetable, Fresh Basil And Sweet Chili Paste.

### D6. PEPPER STEAK - \$14.95

Sliced Beef Stir Fried W/bell Peppers, Mushrooms And Onions In Mild Gravy Sauce.

### D7. PAD BAI KA PROW

Stir Fried Bell Peppers, Chilies, Broccoli, Carrots, Cabbage, Onions, Scallions, Fresh Basil And Basil Sauce.

### D8. PAD PRIK KHING

Stir Fried Prik Khing Paste, Onions, Scallions, Bell Peppers, Green Beans And Fresh Basil.

### D9. THAI ANGEL NOODLES (PAD WOON SEN)

Stir Fried Egg, Glass Noodles And Mixed Vegetables.

### D10. PAD GINGER

Stir Fried Fresh Ginger And Mixed Vegetables With Brown Soy Sauce.

### D11. PAD PRIK

Stir Fried Green Chilies, Bell Peppers, Onions, Tomatoes, Mushroom And Fresh Basil.

### D12. SPICY SEAFOOD COMBINATION - \$18.95

Stir Fried Mixed Seafood, Thai Chilies, Scallions, Fish, Mussel, Scallops, Squid, Shrimp, Onions, Bell Peppers, Thai Eggplant And Fresh Basil.

### PD13. PAD VEGETABLE IN OYSTER SAUCE

Stir Fried Mixed Vegetables With Oyster Sauce.



## TRADITIONAL CURRY

(COCONUT MILK BASED,  
NO DAIRY PRODUCT.)

SERVED WITH STEAMED RICE OR  
ADD \$3.00 FOR FRIED RICE  
CHICKEN / PORK / VEG OR TOFU - \$14.95  
BEEF - \$16.95 SHRIMP - \$17.95  
MIX (CHOOSE 2 OR 3) - \$19.95

### TC1. MASSAMAN CURRY

Sauteed Massaman Curry Paste, Onions, Cashew Nuts, Potatoes And Bell Peppers Topped With Avocado.

### TC2. THAI RAMA KING

Sauteed Red Curry Paste And Peanut Sauce Served Over Steamed Mixed Vegetables Topped With Sweet Chili Paste And Crushed Peanuts.

### TC3. GREEN CURRY

Sauteed Green Curry Paste, Thai Eggplants, Zucchini Fresh Basil, Bell Peppers And Bamboo Shoots.

### TC4. PANANG CURRY

Sauteed Panang Curry Paste, Zucchini, Bell Peppers, Fresh Basil.

### TC5. RED CURRY

Sauteed Red Curry Paste, Thai Eggplants, Zucchini, Bell Peppers, Bamboo Shoots And Fresh Basil.

### TC6. YELLOW CURRY

Yellow Curry Paste Sauteed W/potatoes And Onions.

### TC7. PINEAPPLE CURRY

Sauteed Red Curry Paste, Pineapples, Tomatos, Onions.

## SOUP

CUP : CHICKEN / VEG OR TOFU - \$4.95 SHRIMP - \$5.95  
BOWL (FOR 4) : CHICKEN / VEG OR TOFU - \$13.95  
SHRIMP OR MIXED SEAFOOD - \$18.95

### S1. TOM YUM

Mushrooms, Scallions (Galanga, Lemon Grass, Sweet Chili Paste) And Lime Juice.

### S2. COCONUT SOUP

Mushrooms, Scallions, Galanga, Lemon Grass, Lime Juice And Coconut Milk.

### S3. VEGETABLES SOUP

Mixed Vegetables W/clear Broth Soup And Touch Of Garlic Oil.

### S4. CREAMY CRAB MEAT (CUP) - \$5.95

Chicken Broth With Meat & Half And Half.

### S5. NOODLE SOUP (S) - \$9.95 (L) - \$13.95

White Rice Noodle, Bean Sprouts, Cilantro&Scallions With Your Choice Of Chicken, Beef Or Pork, Topped With Garlic Oil And White Pepper.

## NOODLE AND RICE

CHICKEN / PORK / VEG OR TOFU - \$14.95 BEEF - \$15.95  
SHRIMP - \$16.95 MIX (CHOOSE 2 OR 3) - \$18.95

### NR1. PAD THAI (WHITE RICE NOODLES OR GLASS NOODLES)

Our Famous Thai Stir Fried Noodles, Egg, Scallions, Shallots, Bean Sprouts, Pad Thai Sauce And Topped With Crushed Peanuts.

### NR2. PAD SEE EW

Stir Fried Flat White Rice Noodles With Egg, Carrots, Broccoli, Cabbage And House Special Sauce.

### NR3. PAD KEE MAO

(Flat White Rice Noodles Or Glass Noodles) Stir Fried Noodle, Egg, Carrots, Broccoli, Cabbage, Onion, Bell Peppers, Scallion, Fresh Basil And Thai Basil Sauce.

### NR4. RARD NA

Stir Fried Flat White Rice Noodles With Cabbage, Carrot And Broccoli In Brown Thai Gravy Sauce.

### NR5. BANGKOK NOODLE

Stir Fried Flat White Rice Noodles, Egg, Bean Sprout, Scallions, Cilantro, Black Soy Sauce And Touch W/ Sesame Oil. Served With Sriracha Sauce.

### NR6. THAI FRIED RICE

Stir Fried Jasmine Rice, Egg, Scallions, Carrots, Broccoli, Onions And Cabbage.

### NR7. SPICY BASIL FRIED RICE

Stir Fried Jasmine Rice, Egg, Onions, Carrots, Cabbage, Broccoli, Bell Peppers, Thai Chilies, Fresh Basil And Thai Basil Sauce.

### NR8. PINEAPPLE FRIED RICE

Stir Fried Jasmine Rice, Egg, Pineapple, Onions, Scallions And Cashew Nuts.

## SALAD

### SL1. HOUSE SALAD ADD GRILLED CHICKEN

\$6.95

\$13.95

Lettuce, Carrots, Cucumbers, Mushrooms, Broccoli & Tomatoes Topped W/crispy Tofu. Served W/peanut Dressing Or Ginger Dressing.

### SL2. PAPAYA SALAD

\$13.95

Thai Green Papaya W/thai Chilli, Tomatoes, Lime Juice, Sugar, Fish Sauce, Topped W/roasted Peanut.

### SL3. BEEF NAM TOK

\$15.95

Pan Seared Beef W/crushed Pepper, Rice Powder, Lime Juice, Fish Sauce, Cilantro, Scallions, Shallots And Mints.

### SL4. BEEF SALAD

\$15.95

Pan Seared Beef W/crushed Pepper, Lime Juice, Fish Sauce, Tomatoes, Cucumber, Lettuce, Shallots And Onions.

### SL5. LARB (CHICKEN OR PORK) (BEEF)

\$13.95

\$15.95

Ground Meat Cooked W/lime Juice, Fish Sauce, Cilantro, Shallot, Onions, Scallions And Crushed Pepper.

### SL6. PORK NUM SOD

\$13.95

Ground Pork W/crushed Pepper, Lime Juice, Fish Sauce, Shallot, Onions, Scallions, Cilantro And Fresh Ginger.

### SL7. COMBINATION SEAFOOD SALAD

\$19.95

Shrimp, Squid, Scallops, Mussels, Fish, Fish Sauce, Lime Juice, Cilantro, Scallions, Lemon Grass, Shallots & Green Pepper.

### SL8. CUCUMBER SALAD

\$5.95

Cucumber, Red Onions, Bell Pepper And Sweet Vinegar.





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## BANGKOK CABIN SPECIALITIES MENU

\$22

SALMON & SCALLOPS WITH PANANG CURRY \*  
(NEW)

Pan Seared Salmon With Panang Curry, Scallops, Minced Shrimp, Green Beans. Served With Fried Rice.

\$25

ROASTED DUCK : CHOICE OF FLAVOR

\* Red Cherry Tomatoes Pineapple Curry Sauce, With A Touch Of Fresh Basil. Served With Jasmine Rice.  
\* Orange Ginger Sauce. Served With Steam Broccoli And Jasmine Rice.

\$22

LAMB

Lamb Grilled With The Chef's Special Curry Sauce And Steamed Mixed Vegetables. Served With Jasmine Rice.

\$22

ONE NIGHT IN BANGKOK

Jumbo Shrimps & Scallops, Sauteed In Panang Curry And Curry Powder With Fresh Garlic, Bell Peppers, Green Beans, Zucchini. Served With Jasmine Rice.

\$22

SPAGHETTI KEE MAO SEAFOOD

Stir Fried Spaghetti With Mixed Seafood, Broccoli, Cabbage, Bell Peppers, Carrots, Fresh Basil And Basil Sauce.

SPAGHETTI GREEN CURRY SEAFOOD

Mixed Seafood Sauteed In Green Curry Sauce With Spaghetti, Bell Pepper, Thai Eggplant, Bamboo Shoots And Fresh Basil.

THREE FLAVOR CHILI SAUCE : YOUR CHOICE OF TILAPIA OR SALMON

Pan Seared Fish With Tamarind & Spicy Orange Sauces And Steamed Mixed Vegetables. Served With Jasmine Rice.

JUMBO GARLIC SHRIMP

Jumbo Shrimp Stir Fried With Butter, Garlic And Black Pepper Over Steamed Mixed Vegetables In Special Sauce. Served With Jasmine Rice.

SPICY TOM YUM SHRIMP FRIED RICE

Jasmine Rice Stir Fried With Tom Yum Paste, Shrimps, Scallions, Lime Juice, Sweet Chili Paste And Thai Chili. Served With Fresh Tomatoes, Cumcuber And A Slice Of Lime.

STEAMED FISH : CHOICE OF TALAPIA OR SALMON

Steamed With Mixed Vegetables And Ginger In A Special Sauce. Served With Jasmine Rice.

\$22

\$20

\$20

\$20

\$20

### SIDE ORDER MENU

S01. SAUCE OR DRESSING (8OZ) (16OZ)	\$4.00 \$8.00
S02. STEAM RICE OR STEAM NOODLES	\$3.00
S03. STIR FRIED NOODLES W/BROWN SAUCE ADD EGG	\$5.00 \$6.00
S04. EGG FRIED RICE	\$4.00
S05. STEAM OR STIR FRIED MIXED VEGETABLES W/BROWN SAUCE	\$5.00
S06. CURRY SAUCE (16OZ)	\$8.00

### KID MENU

SERVED WITH STEAMED RICE OR ADD \$2.00 FOR FRIED RICE OR FRENCH FRIES	
K1. CHICKEN NUGGET (6 PCS)	\$5.95
K2. CHICKEN SATAY (3 PCS)	\$5.95
K3. POPCORN SHRIMP	\$5.95
K4. EGG FRIED RICE W/CHICKEN	\$7.95

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES  
VEGAN REQUESTS ARE AVAILABLE, WE ONLY USE VEGETABLE OIL IN THE HOUSE.  
ALL VEGETABLES ARE SEASONAL AND MAY BE SUBSTITUTED BY THE CHEF.

### BEVERAGES

THAI ICE TEA, THAI ICE COFFEE (NO REFILL)	\$3.50
NO ICE	\$4.00
HOT TEA (REFILL) : GREEN, JASMIN, GINGER	\$2.50
HOT COFFEE (REFILL)	\$2.50
ICE TEA (REFILL) : SWEET, UNSWEET	\$2.50
SOFT DRINK (LIMIT 2 CANS)	\$2.50
MILK OR JUICE (NO REFILL)	\$2.50

### DESSERT/ICE CREAM

ICE CREAM 2 SCOOPS : COCONUT, MANGO, GREEN TEA, RED BEAN	\$4.00
SWEET STICKY RICE W/ICE CREAM	\$5.00
SWEET STICKY RICE W/MANGO (SEASONAL)	\$6.95
COCONUT CAKE	\$6.95
Coconut Fans, This Dessert Is For You. With Coconut In The Cake Batter And Frosting, Plus A Generous Coating Of Shredded Coconut To Finish It Off, This Cake Is Bursting With Rich Coconut Flavor.	

### BEER

SINGHA (THAI), CHANG (THAI) HEINEKEN (NETHERLANDS), CORONA EXTRA (MEXICO)	\$5.00
BUD LIGHT, MILLER LIGHT, MICHELOB ULTRA, BUDWEISER,COORS LIGHT	\$4.00

### WINE

RED WINE : PINOT NOIR, MERLOT, CABERNET	
GLASS (6OZ) BOTTLE	\$6.50 \$25.00
WHITE WINE : PINOT GRIGIO, CHARDONNAY, PLUM WINE, RIESLING	
GLASS (6OZ) BOTTLE	\$6.50 \$25.00
CORKAGE FEE	\$10.00

NO INGREDIENT SUBSTITUTION. ADDITIONAL ITEM WILL BE CHARGED, THE CHEF MAY SUBSTITUTE INGREDIENTS UPON CULINARY DISCRETION.  
IF YOU HAVE FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER BEFORE ORDERING. WE RESERVE THE RIGHT TO ADD GRATUITY TO PARTIES OF 5 OR MORE.  
IF YOU ARE UNSATISFIED WITH YOUR FOOD, NO RETURN ONLY EXCHANGE. ALL PRICES ON OUR WEBSITE ARE SUBJECT TO CHANGE WITHOUT NOTICE.