

SEAFOOD

- SE1. Garlic Shrimp

Tiger shrimp with house black pepper sauce and garlic.

SE2. Goong Ma Kham (Tamarind Shrimp)

Tiger shrimp with shredded ginger, chilli, onion in juicy Thai tamarind sauce.

SE3. Goong Himmapharn (Cashew Nut Shrimp)

Tiger shrimp with pepper, orange and cashew nut in Thai chili onion paste.

SE4. Shrimp In The Green.

Tiger Shrimp stir-fried with snowpea, bell pepper and shiitake mushroom in chili garlic sauce.

SE5. Goong Preow Wann (Sweet & Sour Shrimp)

Tiger shrimp in sweet and sour sauce with tomato, pineapple, pepper, zucchini and onion.

SE6. Pad Prik Goong.

Tiger shrimp in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves.

SE7. Chu Chi Goong

Tiger shrimp in thick hot spicy coconut milk curry with peanut.

SE8. Spicy Lemongrass Shrimp

Stir-fried tiger shrimp with lemongrass, chili, onion and pepper.

SE9. Hoy Pad Cha

Stir-fried fresh scallops with spicy coconut sauce, young peppercorn, green bean, bell peppers and basil leaves.

SE10. Hoy Lui Suan

Scallop stir-fried with snow pea, mushroom, red pepper in special garlic sauce.

SE11. Pad Po Tak

Tiger shrimp, salmon, calamari and scallops in Thai green curry.

SE12. Volcano Seafood

Spicy Combination of tiger shrimp, calamari, scallops with bell pepper, bamboo shoot and eggplant in house special sauce on sizzling plate.

SE13. Panang Salmon

Deep-fried salmon in Thai thick and hot coconut peanut curry with asparagus and young coconut meat.

SE14. Spicy Lemongrass Salmon

Deep fried coated salmon with bell pepper, onion in Thai house lemongrass sauce.

SE15. Salmon Paradise

Everyone's favourite salmon dish! Fried salmon topped with Thai sweet and hot chili sauce with onion, pepper and pineapple.

SE16. OH MY FISH

Marinated then deep-fried Basa fish fillet with choice of:

House Special Mango Sauce
(Mango, onion, peppers)
Tangy Black Pepper Sauce
(House Black pepper sauce, bell peppers, onion)
Tamarind Sauce
(Delicious Tamarind Sauce, ginger, onion)
Spicy Coconut Sauce
(Spicy Coconut Paste, coconut meat, basil, onion, peppers)

VEGETABLES

V1. Mixed Vegetables

Stir-fried broccoli, baby bok choy, nappa, zucchini, mushroom, carrot, baby corn and snow pea.

V2. Kang Ped Phak (Curry Vegetables).

Mixed vegetables with tofu in red curry with coconut milk.

V3. Pad Makheur (Spicy Eggplant)

Stir-fried spicy eggplant with onion and basil leaves.

V4. Pad Kana

Stir-fried Chinese broccoli with shiitake mushroom in oyster sauce.

V5. Pad Nomai Sod

Stir-fried asparagus with shiitake mushroom in spicy garlic sauce.

V6. Tofu Preow Wann (Sweet & Sour Tofu)

Bean curd in sweet and sour sauce with pineapple, tomato, zucchini, bell peppers and onion.

V7. Tofu Pad Prik

Bean curd in spicy coconut sauce, bamboo shoot, green bean, pepper and basil leaves.

V8. Cashew Nut Tofu

Bean curd in special chili paste with onion, cashew nut, pepper and orange.

V9. Spicy Tofu with Baby Bok Choy

Stir-fried baby bok choy with mushroom topped with bean curd in spicy garlic sauce.

V10. Panang Tofu.

Crispy Tofu and asparagus in thick hot spicy coconut milk curry and peanut.

V11. Vegetarian Mango Tofu.

The vegetarian version of mango sauce lovers with tofu, asparagus, onion, green & red pepper and cashew nuts.

CHEF'S SPECIAL

CHEF1. Pad Thai Burger (DINE IN ONLY)

The New Generation of Pad Thai with crispy egg roll shell instead of rice noodle, layer on chicken, shrimp, egg, tofu, onion and bean sprout in house Pad Thai sauce and peanut.

CHEF2. 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.

CHEF3. Crazy Drunken Noodle (Pad Khi Mao).

Bangkok famous spicy spaghetti, shrimp, squid, scallop, baby bok choy, green bean, baby corn in spicy chili basil sauce.

CHEF4. Curry Spaghetti

Stir-fried shrimp and spaghetti in creamy green curry paste with eggplant, asparagus, basil leaves and shredded lime leaves.

DESSERT

DS1. Honey Fried Banana

Deep fried banana topped with honey.

DS2. Fresh Mango with Sticky Rice

Sweet sticky rice with coconut milk and fresh mango.

DS3. Ice Cream

Coconut, mango, green tea, red bean or strawberry.

DS4. Cup of Paradise

Sweet Red Bean with your choice of coconut, mango, green tea, red bean or strawberry ice cream topped with whipped cream.

🔥 This dish is spicy
★ Sorry, gluten-free version of this dish not available

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.

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www.bangkokspoon.com

DINE IN | TAKE OUT | DELIVERY | CATERING

APPETIZERS



- A1. Thai Satay** \$15
Four skewers of marinated chicken or beef served with house peanut sauce.
- A2. Spring Rolls** ⁽³⁾ ★ \$9
Deep fried Thai pastry wrap with vegetables, taro, mushroom, bamboo shoot and glass noodle.
- A3. Shrimp Spring Rolls** ⁽⁴⁾ ★ \$11
Tiger shrimp, vegetables, taro, mushroom, bamboo shoot and glass noodle in Thai pastry.
- A4. Thai Fresh Rolls** ⁽⁶⁾ \$10
Fresh soft rice paper wrapped with vermicelli, lettuce, eggs, mint, shiitake mushroom and carrot.
- A5. Goong Haw** ★ \$15
Marinated shrimp wrapped in Thai pastry served with sweet & sour sauce.
- A6. Calamari** ★ \$15
Deep fried calamari coated with Thai spices served with house salad.
- A7. Sticky Rice with Peanut Sauce** \$7
Steamed sticky rice with coconut milk served with Thai house peanut dipping sauce.
- A8. Tod Mun Goong** (Thai Shrimp Cake) \$16
Shrimp with green bean, fresh lime leaves and Thai spices, served with peanut cucumber salad
- A9. Tofu Tod** ★. \$10
Deep fried Tofu and Taro served with Thai peanut cucumber dipping sauce.
- A10. Thai Coconut Shrimp** ★. \$16
Deep fried marinated shrimp coated with coconut meat and Thai spices.
- A11. Shrimpy Cocktail** ★. \$13
Deep fried tornado shrimp on green salad with creamy wasabi sauce.
- A12. Crab Rangoon** ★ \$14
Deep fried pastry filled with crabstick, cream cheese mixed with green onion, served with Thai sweet & sour sauce.
- A13. Special Appetizer** ★ \$20
Bangkok Spoon combination of 2 Crab Rangoon, 2 Chicken Satay, 2 Goong Haw and 3 Fresh Rolls.
- A14. Shrimp Chip With Peanut Sauce** ★ \$6
Deep fried Thai shrimp chip with delicious peanut sauce.
- A15. Crispy Vegetarian Curry Puff** ★. \$13
Flaky pastry stuffed with potatoes, onion and blended with Thai herbs & curry powder

SOUP



- S1. Tom Yum Goong** 🍷 \$8
House famous lemongrass shrimp soup with mushroom and chili.
- S2. Tom Yum Kai** 🍷 \$7
Slice chicken breast with lemongrass, lemon juice, tomato, mushroom and chili.
- S3. Po Tak Soup** 🍷. \$9
Tiger shrimp, calamari, scallops and salmon in lemongrass soup base, mushroom and chili.
- S4. Tom Kha Kai**. \$8
Coconut based soup with chicken breast, lemongrass and lemon juice.
- S5. Hot and Sour Soup** 🍷. \$7
House famous Thai thick soup with bamboo shoot, mushroom, egg and tofu.
- S6. Wonton Soup** ★ \$8
Clear soup with baby bok choy, chicken and shrimp wrapped in wonton shell.
- S7. Vegetarian Clear Soup with Tofu** \$7
Glass noodle, tofu and vegetables in clear soup.
- S8. Thai Creamy Butternut Squash Soup** \$8
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** \$14
Green mango with mint, peanut, red onion, coriander with house dressing.
- SL2. Som Tum Goong Sod** (Green Papaya Salad) 🍷 \$16
Thai popular salad with shredded green papaya, carrot, black tiger shrimp, chili, lemon juice, tomato and peanut
- SL3. Nuer Nam Tok** (Spicy Beef Salad) 🍷. \$16
Grilled beef steak with mint, red onion, lemon juice and ground roasted sticky rice powder.
- SL4. Duck Salad** \$21
Boneless roasted duck meat with vegetables in special dressing.
- SL5. Yum Woon Sen** \$13
Tiger shrimp and chicken with glass noodle, mint, coriander lemon juice and chili paste.
- SL6. Yum Talay** (Seafood Salad) \$19
Tiger shrimp, calamari, crab claw and scallops in Thai dressing with mint, red onion and lemon juice.
- SL7. Yum Yai** \$13
Tiger shrimp and chicken with lettuce, tomato, cucumber, onion, cashew nuts mixed in Thai dressing.
- SL8. Vegetarian Curry Salad** \$12
Thai curry salad with eggs, tofu, lettuce, tomato, onion, pineapple, cucumber topped with peanut sauce.
- SL9. Spring Salmon Salad** \$20
Pan-Fried fresh Salmon on spring mix topped with house signature dressing.

NOODLES



- N1. Pad Thai** \$20
Famous stir-fried Thai noodle with shrimp, chicken, egg, tofu, bean sprout, peanut and onion.
- N1a. Basil Pad Thai** \$20
Thai basil leaves stir-fried with noodle, shrimp, chicken, egg, tofu, peanut, onion and bean sprout.
- N1b. Curry Pad Thai** \$20
Rice noodle with shrimp, chicken, egg, tofu, bean sprout and onion in Thai curry sauce with peanut on the side.
- N1c. Bangkok Pad Thai** \$21
The traditional & authentic stirfried rice noodle with chicken, shrimp, egg, beansprout, tofu and peanuts in the special authentic house Pad Thai sauce, adding a kick of lime squeeze and wrap with a sheet of egg.
- N2. Thai Spicy Noodle** 🍷. \$19
Rice noodle with basil leaves, sweet pepper, onion and hot chili with choices of chicken, beef, pork, lamb or vegetarian.
- N3. Pad Woon Sen** \$20
Stir-fried glass noodle with tiger shrimp, chicken, egg, mushroom and onion.
- N4. Radnar Talay**. \$22
Crispy bird nest egg noodle or soft thick rice noodle with shrimp, scallop, calamari and crab claw in thick gravy sauce and chinese broccoli.
- N5. Pad Si-Ew** \$19
Stir-fried rice noodle with egg, chinese broccoli in soya sauce with choices of chicken, beef or pork.
- N6. Vegetarian Curry Noodle** \$18
Thai style stir-fried vermicelli in yellow curry sauce with shiitake mushroom, tofu and vegetables.
- N7. Thai Sukiyaki** ★🍷 \$22
Stir-fried glass noodle in Thai sukiyaki sauce with shrimp, calamari, scallop, egg and vegetables.
- N8. Chiang Mai Noodle** (Khoa Soy) ★ \$22
Khoa Soy, a specialty of northern Thailand, is a hearty chicken curry noodle soup served over crunchy egg noodle. Garnished with noodles, shallots and chili all fried to a crisp, and then topped with pickled mustard greens and onion.
- N9. Angel Hair Tofu** \$18
Stir-fried tofu with glass noodle, baby bok choy, onion and mushroom with Bangkok Spoon's house sauce in claypot.

RICE



- R1. Khao Pad Kai** (Chicken Fried Rice) \$19
Thai fried rice with chicken, egg, onion, green pea and carrot.
- R2. Khao Pad Goong** (Shrimp Fried Rice) \$21
Thai fried rice with tiger shrimp, egg, onion, green pea and carrot.
- R3. Khao Pad Sapparod** (Pineapple Fried Rice) \$21
Thai fried rice with tiger shrimp, chicken, egg, onion, cashew nut and pineapple.
- R4. Khao Pad Pu** (Crab Fried Rice) \$21
Thai fried rice with crab meat & claw, egg, onion, green pea and carrot.
- R5. Khao Pad Phak** (Vegetables Fried Rice) \$18
Thai fried rice with mixed vegetables, mushroom and tofu.
- R6. Khoa Pad Phong Garee** (Curry Fried Rice) \$21
Thai fried rice with shrimp in yellow curry sauce, egg and onion.
- R7. Deluxe Fried Rice** \$22
Thai fried rice with chilli paste, shrimp, calamari, scallop, crab claw 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

CHICKEN



- C1. Kai Himmapharn** (Cashew Nut Chicken) \$21
Sliced chicken breast with cashew nut, pepper and orange with chili onion paste.
- C2. Kai Kraprao** (Basil Chicken) 🍷 \$19
Sliced chicken breast with garlic, basil leaves, chili and pepper.
- C3. Kai Pad Khing** (Ginger Chicken) \$19
Sliced chicken breast with shredded ginger, mushroom and onion.
- C4. Kai Yang** (Grilled Chicken) \$20
Chicken marinated in house black pepper sauce and garlic topped on spring mix.
- C5. Panang Kai** 🍷. \$21
Sliced chicken breast in thick hot spicy coconut milk and peanut.
- C6. Kang Keaw Waan Kai** (Green Curry Chicken) 🍷 \$21
Famous Thai green coconut curry with chicken breast, bamboo shoot and basil leaves.
- C7. Kang Kuua Supparod Kai** (Curry Pineapple Chicken) . . \$21
Sliced chicken breast in Thai red curry coconut milk and fresh pineapple.
- C8. Kang Garee Kai** (Thai Golden Curry Chicken) 🍷. \$21
Thai Yellow curry with coconut milk, chicken breast, onion, potato and tomato.
- C9. Thai Mango Chicken** \$21
Sliced chicken breast with fresh mango, pepper, onion and cashew nut in chef's mango sauce.
- C10. Bangkok Chicken** ★. \$21
Deep fried then sliced chicken breast on top of spring mix with Thai sour creamy dressing.
- C11. Be O.K Chicken** ★. \$21
Deep fried chicken on vegetables with your choice of 2 different topping. Tangy black pepper sauce or tamarind flavor.

DUCK



- D1. Duck Curry** ★🍷. \$23
Boneless roasted duck in Thai red curry with lychee, bamboo shoot and tomato.
- D2. Spicy Duck** ★🍷. \$23
Duck in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves
- D3. Basil Duck**. \$23
Roasted duck in garlic, chili, onion, pepper and basil leaves.

LAMB



- L1. Basil Lamb** 🍷. \$20
Lamb stir-fried with garlic, chili, pepper and basil leaves.
- L2. Lamb Pad Ped** 🍷. \$20
Lamb in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves.
- L3. Kang Massaman Lamb** \$21
Thai tamarind curry with stew tender lamb, coconut milk, tomato, potato, peanut and onion.
- L4. Lamb With Black Pepper Sauce** \$20
Lamb in black pepper sauce with young pepper seeds, onion and bell pepper.

PORK



- P1. Tamarind Pork Ribs** ★. \$22
Tender deep fried pork ribs with juicy tamarind sauce, ginger and onion.
- P2. Pork Ribs in Black Pepper Sauce** ★. \$22
Deep fried marinated pork ribs with Thai black pepper sauce and garlic.
- P3. Honey Pork Ribs** ★ \$22
Juicy ruby honey sauce coated on tender pork ribs and vegetables.
- P4. Moo Preow Wann** (Sweet & Sour Pork) \$19
Pork in sweet and sour sauce with tomato, pineapple, zucchini, pepper and onion.
- P5. Moo Yang** (Grilled Pork) \$20
Marinated grilled pork with Thai black pepper sauce and garlic topped on spring mix.
- P6. Moo Kraprao** (Basil pork) 🍷. \$19
Stir-fried pork with basil leaves, chili, pepper and garlic.
- P7. Moo Pad Khing** (Ginger Pork) \$19
Pork with shredded ginger, mushroom and onion with house white wine.
- P8. Pad Prik Moo** 🍷. \$19
Pork in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves.

BEEF



- B1. Nuer Num Mun Hoy** \$19
Tender beef in oyster sauce with broccoli, mushroom, onion and house wine.
- B2. Nuer Yang** (Grilled Beef) \$20
Marinated grilled beef in soya sauce, black pepper and garlic topped on spring mix.
- B3. Nuer Kraphoa** 🍷. \$19
Stir-fried beef with garlic, chili, pepper and basil leaves.
- B4. Panang Nuer** 🍷. \$21
Sliced beef in thick hot spicy coconut milk curry and peanut.
- B5. Kang Ped Nuer** 🍷. \$21
Tender beef in red curry, bamboo shoot and coconut milk.
- B6. Nuer Pad Ped**. \$19
Tender beef in spicy coconut sauce, bamboo shoot, green bean, pepper and basil leaves.
- B7. Nuer Pad Khing**. \$19
Stir-fried beef with ginger, mushroom, onion and house white wine.
- B8. Nuer Tod Ma Kham** (Tamarind Beef) ★ \$21
Deep fried beef topped with juicy tamarind sauce, ginger and onion.
- B9. Nuer Kata Ronn** \$21
Tender beef in black pepper sauce with young pepper seed, onion, peppers on sizzling plate.