



King Chulalongkorn, Rama V
The Fifth King of the Chakri Dynasty

THAILAND CELEBRATES many auspicious occasions but none with more feeling or genuine sentiment than the festivities held on October 23rd every year in commemoration of his Majesty King Chulalongkorn. Born September 20, 1853, King Rama V was to inherit the throne from his father, King Monkut (Rama IV), in 1868 at the tender age of 15. Because he was still a child, Thailand was governed by regency for the first five years of his reign and the boy King took advantage of the time to travel the world. His father had been one of Siam's most educated monarchs, recognizing the need for education and also the importance of the western world, yet understanding fully the threat of colonization. Wisely, he had instilled these principles in his son who was an apt student. During those first five years, King Chulalongkorn visited most of the major western powers, learning about their cultures, traditions, political organization and technology while in neighboring countries he spent time making political friends, realizing the need for allies in the fight to prevent colonization.

On his return to Siam and absolute rule, King Rama V set about the task of reforming his country, a monumental assignment to bring Siam into the modern world. At that time there were no communication systems, ox carts and elephants were the only form of transport and government was administered in some 20 regional "Mini Kingdoms" by Governors whose only loyalty was to themselves. Taxes were collected by ordinary citizens, most of whom were thieves, and law and order was based on "Trial by ordeal" the strongest party being declared the winner of the dispute.

At home, King Chulalongkorn reorganized the Government, appointing 12 ministers, also his sons or loyal members of the nobility, to run the country centrally from Bangkok. Faced with confrontation, he allowed the Governors of the provinces to continue in their posts but skillfully planted people loyal to the crown into positions where they were gradually able to take over. Abroad, King Rama V continued a diplomatic strategy against the colonizing powers of France and England, one notable exchange being with Queen Victoria. The British Monarch had proposed that the East India Company construct a railroad in Siam but fearful that England would use the project to trick Siam out of its sovereignty, King Rama V sent a message to Queen Victoria saying "Siam is not yet ready for a railroad due to insufficient economy and a relatively low population." He added a note that the ox cart was the most common form of transport and quite sufficient for the time.

In the meantime, forestalling the British attempt to sneak in by the back door, King Chulalongkorn approached other western nations for their technology and skills, encouraging bidding and plans for a railway system. As these experts arrived from across Europe they discussed plans, argued incessantly and could not agree on a strategy. King Rama V made use of these disagreements to forestall even longer until eventually a railroad could be built by a combination of resources from European countries, giving no single power to any country. Queen Victoria backed off, Siam got its railway and no political power had been compromised.

During his 42-year reign, King Chulalongkorn succeeded in establishing a government based on the western system, which ultimately paved the way for the present democracy. He reformed the rule of law, established a proper judicial system and introduced compulsory military service, improving the country's national defense. He introduced the Baht (still in use today) as the official currency and made taxes directly payable to the government, cutting out the corrupt middlemen. King Chulalongkorn also set up Siam's first hospital based on western medical practices, the first medical school and a nationwide education system.

The Thai Nation rightly reveres King Chulalongkorn. The preservation of Thailand's sovereignty and independence, in contrast to other Asian countries that capitulated to colonialism, was a direct result of his efforts. His skills of diplomacy abroad and ability to form a central government at home endeared him to the people. His reign was one of the most successful of any monarch in any country in the world and through his vision and leadership, a small, traditional Kingdom was transformed into a modern Nation at the heart of Asian affairs. The Thai people are proud of him. AND RIGHTLY SO.

Discover Tasty Thai Food

Thai cuisine is very popular and is known all over the world, with influences from Chinese and Indian Cooking. Thai cuisine is a mixture of the best and the most delicious dishes. Thais have a certain unique way of presenting their dishes with beautiful food arrangements. Thai food is great not only for its taste but also because of its attractive look.

Rice is a staple food. It is served boiled. A typical Thai meal consists of a large platter with different food dishes, together with rice. Thai cuisine is a mixture of vegetables, fish and other meat with a lot of spices. Such as chili, garlic, lemon grass, coconut milk, tamarind, ginger, basil, peanuts and many others. The food is often hot and spicy. One of the most famous dishes is Tom Yum Goong, which is a spicy soup with shrimp and Pad Thai: a noodle fried mixture with meat and vegetables.

Thailand is a country full of wonderful things. From the country itself, to its native cuisine, surely reveals why this country is so loved both locally and abroad.



TAMARIND

Is a fruit off a tall shade tree, the large pods contain a small seed and a sour - sweet pulp



GINGER

Flavouring and spice - can also reduce blood pressure



LEMON GRASS

Flavouring and spice - can also reduce blood pressure



TURMERIC

Used as seasoning and flavoring in soup and curry paste



KAFFIR LIME

Leaves and peels contain a volatile. The main benefit of the juice is an appetizer



BASIL

Is it sometimes called lemon-scented basil, but definitely has a peppery taste

SL1. Green Mango Salad \$10

Green mango with mint, coriander, peanut, red onion with house dressing.

SL2. Som Tum Goong Sod \$12

Thai popular salad with shredded green papaya, carrot, black tiger shrimp, chili, lemon juice, tomato and peanut.

SL3. Nuer Nam Tok (Spicy Beef Salad) \$12

Grilled sliced beef steak with mint, red onion, lemon juice, chili and ground roasted sticky rice powder.

SL4. Duck Salad \$14

Boneless roasted duck with vegetables in special house dressing.



SL5. Yum Woon Sen \$10

Tiger shrimp and chicken with glass noodle, mint, coriander, lemon juice and chili paste.

SL6. Yum Talay (Seafood Salad) \$12

Tiger shrimp, calamari, crab claw and scallops in Thai dressing with mint, red onion and lemon juice.

SL7. Yum Yai (Thai Salad) \$10

Tiger shrimp and chicken with lettuce, tomato, cucumber, onion, cashew nuts mixed in Thai dressing.

SL8. Vegetarian Curry Salad \$9

Thai curry salad with eggs, tofu, lettuce, tomato, onion, pineapple, cucumber topped with peanut sauce.

SL9. Spring Salmon Salad \$13

Deep-Fried coated salmon topped with our special signature dressing

APPETIZERS

- A1. Thai Satay** \$10
Four skewers of marinated chicken or beef served with house peanut sauce.
- A2. Spring Rolls** \$6
Deep fried Thai pastry wrap with vegetables, taro, mushroom, bamboo shoot and glass noodle.
- A3. Shrimp Spring Rolls** \$7
Tiger shrimp, vegetables, taro, mushroom, bamboo shoot and glass noodle in Thai pastry.
- A4. Thai Fresh Rolls** \$8
Fresh soft rice paper wrapped with vermicelli, lettuce, eggs, mint, shiitake mushroom and carrot.
- A5. Goong Haw** \$12
Marinated shrimp wrapped in Thai pastry served with sweet & sour sauce.
- A6. Calamari** \$10
Deep fried calamari coated with Thai spices served with house salad.
- A7. Sticky Rice with Peanut Sauce** \$5
Steamed sticky rice with coconut milk served with Thai house peanut dipping sauce.
- A8. Tod Mun Goong (Thai Shrimp Cake)** \$12
Shrimp with green bean, fresh lime leaves and Thai spices served with peanut cucumber salad.
- A9. Tofu Tod** \$8
Deep fried tofu and taro served with Thai peanut cucumber salad.
- A10. Thai Coconut Shrimp** \$11
Deep fried marinated shrimp coated with shredded coconut meat and Thai spices.
- A11. Shrimpy Cocktail** \$9
Deep fried tornado shrimp on green salad with spicy creamy wasabi sauce.



A8



A12

A12. Crab Rangoon \$9
Deep fried pastry filled with crabstick, cream cheese mixed with green onion, served with Thai sweet & sour sauce.

A13. Special Appetizer \$16
Bangkok spoon combination of 2 Crab Rangoon, 2 Chicken Satay, 2 Goong Haw and 3 Fresh Rolls.

A14. Shrimp Chip with Peanut Sauce \$4
Deep fried Thai shrimp chip with delicious house peanut sauce.

A15. Crispy Vegetarian Curry Puff \$9
Flaky pastry stuffed with potatoes, onion and blended with Thai herbs & curry powder



A15



A10

SOUP

- S1. Tom Yum Goong** \$6
House famous lemongrass shrimp soup with mushroom and chili.
- S2. Tom Yum Kai** \$5
Slice chicken breast with lemongrass, lemon juice, tomato, mushroom and chili.
- S3. Po Tak Soup** \$7
Tiger shrimp, calamari, scallops and salmon in lemongrass soup base, mushroom and chili.
- S4. Tom Kha Kai** \$6
Coconut based soup with chicken breast, lemongrass and lemon juice.
- S5. Hot and Sour Soup** \$5
House famous Thai thick soup with bamboo shoot, mushroom, egg and tofu.
- S6. Wonton Soup** \$6
Clear soup with baby bok choy, chicken and shrimp wrapped in wonton shell.
- S7. Vegetarian Clear Soup with Tofu** \$5
Glass noodle, tofu and vegetables in clear soup.
- S8. Thai Creamy Butternut Squash Soup** \$6
Creamy vegetarian soup with a blend of sweet and spices with a hint of basil and the rich flavour of butternut squash



S8

NOODLES



- N1. Pad Thai** \$13
Famous stir-fried Thai noodle with shrimp, chicken, egg, tofu, bean sprout, peanut and onion.
- N1a. Basil Pad Thai** \$14
Thai basil leaves stir-fried with noodle, shrimp, chicken, egg, tofu, peanut, onion and bean sprout.
- N1b. Curry Pad Thai** \$14
Rice noodle with shrimp, chicken, egg, tofu, bean sprout and onion in Thai curry sauce with peanut on the side.
- N1c. Bangkok Pad Thai** \$15
Proudly presenting you - The traditional & authentic stir fried rice noodle with chicken, shrimp, egg, bean sprout, tofu and peanuts in the special authentic house Pad Thai sauce, secretly adding a kick of lime squeeze and wrap with a sheet of egg.
- N2. Thai Spicy Noodle** \$12
Rice noodle with basil leaves, sweet pepper, onion and hot chili with choices of chicken, beef, pork, lamb or vegetarian.
- N3. Pad Woon Sen** \$13
Stir-fried glass noodle with tiger shrimp, chicken, egg, mushroom and onion.
- N4. Radnar Talay** \$15
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** \$12
Stir-fried rice noodle with egg, chinese broccoli in soya sauce with choices of chicken, beef or pork.
- N6. Vegetarian Curry Noodle** \$12
Thai style stir-fried vermicelli in yellow curry sauce with shiitake mushroom, tofu and vegetables.
- N7. Thai Sukiyaki** \$15
Stir-fried glass noodle in Thai sukiyaki sauce with shrimp, calamari, scallop, egg and vegetables.
- N8. Chiang Mai Noodle (Khoa Soy)** \$15
Khoa Soy, a specialty of northern Thailand, is a hearty chicken curry noodle soup served over crunchy egg noodle. It's garnished with noodles, shallots and chili all fried to a crisp, and then served with lime wedges and pickled mustard greens on the side.



N9

N6

- N9. Angel Hair Tofu** \$12
Stir-fried tofu with glass noodle, baby bok choy, onion and mushroom with Bangkok Spoon's house sauce in claypot.

- R1. Khao Pad Kai (Chicken Fried Rice)** \$12
Thai fried rice with chicken, egg, onion, green pea and carrot.
- R2. Khao Pad Goong (Shrimp Fried Rice)** \$14
Thai fried rice with tiger shrimp, egg, onion, green pea and carrot.
- R3. Khao Pad Sapparod (Pineapple Fried Rice)** \$14
Thai fried rice with tiger shrimp, chicken, egg, onion, cashew nut and pineapple.
- R4. Khao Pad Pu (Crab Fried Rice)** \$14
Thai fried rice with crab meat & claw, egg, onion, green pea and carrot.



R7

- R5. Khao Pad Phak (Vegetables Fried Rice)** \$11
Thai fried rice with mixed vegetables, mushroom and tofu.
- R6. Khoa Pad Phong Garee (Curry Fried Rice)** \$14
Thai fried rice with shrimp in yellow curry sauce, egg and onion.
- R7. Deluxe Fried Rice** \$15
Thai fried rice with chilli paste, shrimp, calamari, scallop, crab claw and chinese broccoli.
- R8. Khao Suay** \$2
Steamed rice
- R9. Coconut Rice** \$3
Steamed rice with coconut Milk
- R10. Sticky Rice** \$3
- R11. Brown Rice** \$3



R2

RICE

VEGETABLES



- V1. Mixed Vegetables** \$11
Stir-fried broccoli, baby bok choy, nappa, zucchini, mushroom, carrot, baby corn and snow pea.
- V2. Kang Ped Phak (Curry Vegetables)** \$13
Mixed vegetables with tofu in red curry with coconut milk.
- V3. Pad Makheur (Spicy Eggplant)** \$11
Stir-fried spicy eggplant with onion and basil leaves.
- V4. Pad Kana** \$11
Stir-fried Chinese broccoli with shiitake mushroom in oyster sauce.
- V5. Pad Nomai Sod** \$12
Stir-fried asparagus with shiitake mushroom in spicy garlic sauce.
- V6. Tofu Preow Wann (Sweet & Sour Tofu)** \$11
Bean curd in sweet and sour sauce with pineapple, tomato, zucchini, bell peppers and onion.
- V7. Tofu Pad Prik** \$11
Bean curd in spicy coconut sauce, bamboo shoot, green bean, pepper and basil leaves.
- V8. Cashew Nut Tofu** \$11
Bean curd in special chili paste with onion, cashew nut, pepper and orange.
- V9. Spicy Tofu with Baby Bok Choy** \$11
Stir-fried baby bok choy with mushroom, topped with bean curd in spicy garlic sauce.



V7



V1

- V10. Panang Tofu** \$13
Crispy tofu and asparagus in thick hot spicy coconut milk curry and peanut.
- V11. Vegetarian Mango Tofu** \$13
The vegetarian version of mango sauce lovers with tofu, asparagus, onion, green & red pepper and cashew nuts.

B1. Nuer Num Mun Hoy \$12
Tender beef in oyster sauce with broccoli, mushroom, onion and house wine.

B2. Nuer Yang (Grilled Beef) \$14
Marinated grilled beef in soya sauce, black pepper and garlic.

B3. Nuer Kraphoa \$12
Stir-fried beef with garlic, chili, pepper and basil leaves.



B4. Panang Nuer \$14
Sliced beef in thick hot spicy coconut milk curry and peanut.

B5. Kang Ped Nuer \$14
Tender beef in red curry, bamboo shoot and coconut milk.

B6. Nuer Pad Ped \$12
Tender beef in spicy coconut sauce, bamboo shoot, green bean, pepper and basil leaves.

B7. Nuer Pad Khing \$12
Stir-fried beef with ginger, mushroom, onion and house white wine.

B8. Nuer Tod Ma Kham (Tamarind Beef) \$14
Deep-fried beef topped with juicy tamarind sauce, ginger and onion.

B9. Nuer Kata Ronn \$14
Tender beef in black pepper sauce with young pepper seed, onion, peppers on sizzling plate



BEEF

PORK

P1. Tamarind Pork Ribs \$15
Tender deep-fried pork ribs with juicy tamarind sauce, ginger and onion.

P2. Pork Ribs in Black Pepper Sauce \$15
Deep-fried marinated pork ribs with Thai black pepper sauce and garlic.

P3. Honey Pork Ribs \$15
Juicy ruby honey sauce coated on tender pork ribs and vegetables.

P4. Moo Preow Wann (Sweet & Sour Pork) \$12
Pork in sweet and sour sauce with tomato, pineapple, zucchini, pepper and onion.

P5. Moo Yang (Grilled Pork) \$14
Marinated grilled pork with Thai black pepper sauce and garlic.



P6. Moo Kraprao (Basil Pork) \$12
Stir-fried pork with basil leaves, chili, pepper and garlic.

P7. Moo Pad Khing (Ginger Pork) \$12
Pork with shredded ginger, mushroom and onion with house white wine.

P8. Pad Prik Moo \$12
Pork in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves.



D1. Duck Curry \$16
Boneless roasted duck in Thai red curry with lychee, bamboo shoot and tomato.



D2. Spicy Duck \$16
Duck in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves

D3. Basil Duck \$16
Roasted duck in garlic, chili, onion, pepper and basil leaves.



L1. Basil Lamb \$13
Lamb stir-fried with garlic, chili, pepper and basil leaves.

L2. Lamb Pad Ped \$13
Lamb in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves.

L3. Kang Massaman Lamb \$14
Thai tamarind curry with stew tender lamb, coconut milk, tomato, potato, peanut and onion.

L4. Lamb With Black Pepper Sauce \$13
Lamb in black pepper sauce with young pepper seeds, onion and bell pepper.



DUCK

LAMB

SEAFOOD

- SE1. Garlic Shrimp** \$15
Tiger shrimp with house black pepper sauce and garlic.
- SE2. Goong Ma Kham (Tamarind Shrimp)** \$15
Tiger shrimp with shredded ginger, chili, onion in juicy Thai tamarind sauce.
- SE3. Goong Himmapharn (Cashew Nut Shrimp)** \$15
Tiger shrimp with pepper, orange and cashew nut in Thai chili onion paste.
- SE4. Shrimp In The Green** \$15
Tiger shrimp stir-fried with snowpea, bell pepper and shiitake mushroom in chili garlic sauce.
- SE5. Goong Preow Wann (Sweet & Sour Shrimp)** \$15
Tiger shrimp in sweet and sour sauce with tomato, pineapple, pepper, zucchini and onion.
- SE6. Pad Prik Goong** \$15
Tiger shrimp in spicy coconut sauce with bamboo shoot, green bean, pepper and basil leaves.
- SE7. Chu Chi Goong** \$16
Tiger shrimp in thick hot spicy coconut milk curry with peanut.
- SE8. Spicy Lemongrass Shrimp** \$15
Stir-fried tiger shrimp with lemongrass, chili, onion and pepper.
- SE9. Hoy Pad Cha** \$16
Stir-fried fresh scallops with spicy coconut sauce, young pepper corn, green bean, bell peppers and basil leaves.
- SE10. Hoy Lui Suan** \$16
Scallop stir-fried with snow pea, mushroom, red pepper in special garlic sauce.
- SE11. Pad Po Tak** \$16
Tiger shrimp, salmon, calamari and scallops in Thai green curry.
- SE12. Volcano Seafood** \$16
Spicy combination of tiger shrimp, calamari, scallops with bell pepper, bamboo shoot and eggplant in house special sauce on sizzling plate.

- SE13. Panang Salmon** \$18
Deep fried salmon in Thai thick and hot coconut peanut curry with asparagus and young coconut meat.



SE2

- SE14. Spicy Lemongrass Salmon** \$18
Deep-fried coated salmon with bell pepper, onion in Thai house lemongrass sauce.
- SE15. Salmon Paradise** \$18
Everyone's favourite salmon dish! Fried salmon topped with Thai sweet and hot chili sauce, with onion, pepper and pineapple.

- SE16. OH MY FISH** \$18
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 (Hot coconut paste, coconut meat, basil, onion, peppers)



SE16

CHICKEN



C10

- C1. Kai Himmapharn (Cashew Nut Chicken)** \$14
Stir-fried sliced chicken breast with cashew nut, bell pepper and orange with chili onion paste.
- C2. Kai Kraprao (Basil Chicken)** \$12
Sliced chicken breast with garlic, basil leaves, chili and bell pepper.
- C3. Kai Pad Khing (Ginger Chicken)** \$12
Sliced chicken breast with shredded ginger, mushroom and onion.
- C4. Kai Yang (Grilled Chicken)** \$14
Grilled marinated chicken in house black pepper sauce and garlic.
- C5. Panang Kai** \$14
Sliced chicken breast in thick hot spicy coconut milk and peanut.
- C6. Kang Keaw Waan Kai (Green Curry Chicken)** \$14
Famous Thai green coconut curry with chicken breast, bamboo shoot and basil leaves.
- C7. Kang Kuaa Supparod Kai (Curry Pineapple Chicken)** \$14
Sliced chicken breast in Thai red curry coconut milk and fresh pineapple.
- C8. Kang Garee Kai (Thai Golden Curry Chicken)** \$14
Thai Yellow curry with coconut milk, chicken breast, onion, potato and tomato.
- C9. Thai Mango Chicken** \$14
Sliced chicken breast with fresh mango, pepper, onion and cashew nut in chef's mango sauce.
- C10. Bangkok Chicken** \$14
Deep-fried sliced chicken breast with vegetables topped with Thai sour creamy dressing.
- C11. Be O.K. Chicken.** \$14
Deep-fried chicken on vegetables with your choice of 2 different topping. Tangy black pepper sauce or tamarind flavour.



C9