

ENTRÉE

- 1 FRESH ROLLS** 2 pieces [8.9]
Invented in the kitchens of Bangkok, this is a healthy Thai entrée alternative. Wrapped in fresh rice paper, a sensational concoction of prawns, marinated tofu, lettuce, Thai mint and basil leaves. Served with deep pulsing chilli and lime dipping sauce.
- 2 KAI SATAY** 2 skewers [5.9]
A popular snack of Southern Thailand, grilled marinated chicken breast on skewers, served with peanut sauce and cucumber relish.
- 3 TUNG TONG** 4 money bags [9.9]
Created in the royal kitchens of Thailand, these "bags-of-gold" are a lovely contrast of the crispy fried pastry and the soft filling of chicken, crab meat, crushed peanuts, green peas and corn. Served with a plum sauce.
- 4 CORN FRITTERS AND GOLDEN TOFU** [8.9]
Sourced from the Thai vegetarian community, this popular snack is a selection of corn fritters and deep fried golden tofu wedges, served on a nest of crispy shredded taro. Remember to dip these morsels in the Num Jim and Ar-jard to absorb additional sweet-tangy and spicy flavours.
- 5 FISH CAKE** 2 pieces [6.9]
Bite into these blissful cushions. Made with mix of fish, Thai herbs and spices. Lightly floured and pan fried, served with sweet chilli sauce.
- 6 KAI HOR BAI TOEY** 2 pieces [6.9]
Succulent chicken, marinated and wrapped in fragrant pandan leaves then deep fried. Served with a tangy sweet sesame and tamarind relish.
- 7 CURRY PUFF** 2 pieces [5.9]
Totally vegetarian, fresh vegetables are chopped and mixed with a fragrant curry sauce, then wrapped in puff pastry and lightly fried. Served with sweet chilli dipping sauce.

- 8 MIANGKUM SCALLOPS** 2 pieces [9.9]
A famous innovative Thai appetiser consisting of seared scallop, fresh lemongrass, lime leaves, cubes of red onions and lime, peanuts and chilli, tossed with a lemon juice, dressed and served on lettuce leaves. This appetiser is a wonderful flavour explosion.
- 9 CRAB PRAWN ROLLS** 4 pieces [8.9]
A crispy golden netting of pastry surrounds the mouth watering deep fried, combination of crab and prawn meat together with a special blend aromatic herbs and spices. Served with plum sauce.

BANGKOK'S DISHES

- 10 PU NIM TOD KROB** [17.9]
Battered soft shell crab, lightly fried and served with crispy wonton skins, sprinkled with fresh chilli and shallots.
- 11 SALT AND PEPPER SQUID** [12.9]
The juicy textures of squid works wonders with its crispy batter casing. The Asian salt and pepper seasoning along with fresh chilli and shallots enhance the natural flavours of the sea.



SOUP

- 12 TOM YUM KOONG [12.9]**
Prawns and mushrooms are served in this spicy-zesty broth. Flavoured with roast chilli paste, lemongrass, kaffir lime leaves and lemon juice.
- 13 TOM KHA KAI [10.9]**
Tender chicken breast and mushrooms are poached gently in a mild coconut broth flavoured with cherry tomatoes, galangal and a touch of roast chilli jam.

GRILL

- 14 KAI YANG KA-TI-SOD [18.9]**
Thin chicken slices are marinated with traditional Thai herbs, lightly grilled and then tossed in a light coconut sauce and served with a chilli dip and sticky rice.
- 15 NEUA YANG [18.9]**
Grilled marinated beef and sliced, served with Nam Jim Jaew (Thai chilli dip) and sticky rice.
- 16 MOO PING [18.9]**
A delight created on the streets of Bangkok, the grilled marinated pork is skewered and served with Nam Jim Jaew (Thai chilli dip) and sticky rice.

SALAD

- 17 SOM TUM**
This north eastern Thai papaya salad is a classic. Created with shredded green papaya tossed with dried shrimps, cherry tomatoes and peanuts drizzled with lemon juice dressing. The salad is pounded in mortar, served with sticky rice and a choice of **KAI YANG, MOO PING, NEUA YANG [22.9]**
PUNIM TOD KROB (BATTERED SOFT SHELL CRAB) [25.9]
- 18 YUM HUA PLEE [25.9]**
Banana flower salad with grill prawns tossed with mint leaves, shredded red onion, shallots, coriander and drizzled with coconut milk and chilli jam dressing.
- 19 YUM NEUA [19.9]**
Grilled marinated beef tossed with sliced apple eggplant, mint, coriander leaves, shallots, red onion, together with chilli-lime dressing. Sprinkled with roasted rice and fried garlic.
- 20 YUM PED [23.9]**
Grilled roasted duck with lemongrass, coriander leaves, shallots, red onion, chilli, sliced cucumber and carrot ribbons drizzled with chilli jam and coconut sauce.

THE SIDEWALK'S SPECIALS

- 21 PAD PAK [18.9]**
A healthy dish, consist of green vegetables, crushed garlic, tofu, cashew nut, shitake mushroom and baby corn stirred together in oyster sauce and topped with fried red onion.
- 22 PAD PUMPKIN [18.9]**
Homemade classic to be shared with family and friends. Thinly sliced pumpkin and shredded zucchini is stir-fried with beaten egg. Flavoured with chopped coriander, soy sauce, ground white pepper, the dish is a vibrant mixture of sweet, savory and a hint of pepper heat.
- 23 SEASONAL GREEN VEGETABLES WITH KING PRAWNS [31.9]**
Quick fix, with high impact, fresh seasonal green vegetables are tossed into a hot wok with juicy king prawns with a light oyster sauce.
- 24 KING PRAWNS WITH SWEET COCONUT MILK [31.9]**
On a bed of tender broccolini, the sweet flesh of king prawns, dressed in mild coconut sauce with pearls of scallops, melted basil leaves, mushrooms and vegetables.
- 25 KAE KATIAM [26.9]**
Marinated lamb cutlets with herbs and fragrant cloves and sesame oil served with a seasonal vegetables stir-fried in a garlic and pepper sauce.
- 26 MASSAMUN LAMB SHANK [20.9]**
Massamun - its sweet, gentle nature, matches perfectly with the lamb shanks, which are braised in the curry, spiced with star anise, cinnamon, cumin seeds all cradled in the warmth of coconut milk. The dish is served with a sprinkle with thinly sliced kaffir lime leaves and roti pastry.
- 27 PAD CHA TALAY [29.9]**
A delicious assortment of king prawns, scallops, fish, mussel and squid, stir-fried and flavoured in a tangy-spice sauce made from kha-chai, peppercorn, kaffir lime leaves and sheared lemongrass, holy basil, galangal, garlic, and fired by our special home-made chilli sauce.
- 28 LARB PED [23.9]**
This popular salad dish of North Eastern Thailand uses roasted duck, chopped and tossed with finely sliced red onion, mint leaves, Thai parsley, sliced shallots and chilli lemon dressing sprinkled with roasted rice.
- 29 PLA SAM ROS [39.9]**
Using fresh whole barramundi, beautifully presented arching high, surrounded by a myriad of delights; bite sized jewels of deep fried fish, are there for you to reveal, under a swirl of kaffir lime leaves, long chilli, crisp basil leaves and fried enoki ribbons.
- 30 PED NAM BOUY [23.9]**
Tender roasted duck served with shitake mushroom, bok choy and dressed in a light plum sauce, spiced with garlic, cinnamon and star anise.
- 31 KAO PAD SUB-PRA-ROD [25.9]**
Special Thai fried rice with prawns, chicken and crab meat with peas, diced carrot, sliced onion and pieces of pineapple served in a half pineapple sphere.

CURRY

- 32 KAENG PHED PED YANG [25.9]**
Action packed, this highly spiced red curry highlights the deep flavours of boneless roast duck in a chilli red curry combined with lychees, pineapple and cherry tomatoes which temper the heat of this classic dish.
- 33 KAENG KEAW WORN [24.9]**
The tender fish is simmered gently in this fragrant green curry so that it flakes and melts in your mouth. Served with baby corn, Thai apple eggplants, bamboo shoots, ka-chai and sweet basil.
*Available with chicken or beef on request. [19.9]
- 34 RED CURRY with chicken or beef [19.9]**
Always a favourite, this warming curry with its full body is perfectly served with seasonal vegetables, chopped kaffir lime leaves, long red chillies and baby corn.
*Available with prawns or seafood on request. [24.9]
- 35 MASSAMUN NEUA [20.9]**
Traditional braising of beef with coconut milk, onion and served with baby potatoes in a spiced massaman curry, sprinkled with cashew nuts and fried red onion.
- 36 JUNGLE CURRY**
Drumming with heat, this is a vigorous northern Thai curry, cooked traditionally without coconut milk. A toss of textures, including apple eggplant, baby corn, shallots, red chill and bamboo shoots is simmered with your choice of
CHICKEN OR BEEF [19.9]
PRAWNS OR SEAFOOD [24.9]

NOODLES

- 37 PAD THAI HOR KA-EI [23.9]**
The classical Thai stir-fry of rice thin noodle stirred with prawns, chicken, bean spouts, crushed peanuts and scented sliced red onion wrapped in a Thai style crispy pancake.
- 38 PAD KU-AE TEAW HIMMAPARN [19.9]**
Stir-fried flat rice noodle with chicken or beef, roasted chilli and dressed up with cashew nuts and egg.
- 39 PAD SWEET COCONUT MILK CHILLI BASIL [19.9]**
Flat rice noodles and chicken stirred with homemade creamy sweet chilli sauce topped with a heap of lightly fried basil leaves.
*Available with prawns or seafood on request. [24.9]
- 40 PAD KEE MAO NEUA [19.9]**
Stir-fried flat rice noodles with heated chilli, beef, garlic and fragrant basil leaves.
- 41 PAD SE EW [19.9]**
Tossing flat rice noodles with your choice of chicken or beef and seasonal vegetables in a dark soy and oyster sauce with the aromatic kick of freshly ground white pepper.
*Available with duck on request. [23.9]

VEGETARIAN CORNER

Almost all dishes are available for vegetarians on request, please feel free to ask our staff for further information.

STIR-FRY

TAKE CONTROL of making your own feast, with your meat of choice, fresh seasonal vegetables & a selection of a fabulous Thai sauces.

VEGETABLE	18.9	TOFU	18.9
CHICKEN	19.9	BEEF	19.9
DUCK	23.9	FISH FILLET	18.9
CALAMARI	18.9	PRAWNS	24.9
SEAFOOD	24.9		

42 CASHEW NUT SAUCE

The flavour of Thailand's classic stir-fry with roasted cashew nuts and an authentic chilli jam which is unique to Thai cuisine.

43 GARLIC AND PEPPER SAUCE

A healthy dose of goodness, this stir-fry has a soy and oyster sauce base and highlights of fragrant garlic and cracked peppercorns.

44 CHILLI BASIL SAUCE

Stir-fried fresh long red and sharp chillies with crushed garlic combined with holy basil.

45 SATAY SAUCE

Originally from the south of Thailand, satay's are universally popular with a stir-fried peanut sauce and Thai aromatic spices.

46 GINGER AND SHALLOT SAUCE

Ginger has always been considered a powerful aphrodisiac in Thailand, this delicate combination of stir-fry with shredded ginger is no exception.

47 SWEET COCONUT MILK CHILLI BASIL SAUCE

Homemade of soya bean, crushed garlic, coriander root simmered in creamy coconut milk.

48 LIME LEAVES AND PEPPERCORN

Stir-fried combination of fragrant garlic, chilli, lime leaves and peppercorns in oyster sauce.

 **IF YOU HAVE ANY FOOD ALLERGIES**
PLEASE ASK OUR WAIT STAFF FOR INFORMATION
ABOUT THE MENU

Bangkok



SIDE DISHES

- 49 JASMINE RICE [3.0]
- 50 STICKY RICE [3.5]
- 51 SAFFRON RICE [4.5]
- 52 GARLIC RICE [4.5]
- 53 ROTI [3.5]
- 54 SESAME CRACKERS [3.5]
- 55 FRIED RICE WITH EGG [7.5]

AND SOFT DRINKS AND HOT DRINKS

- Thai milk tea [6.0]
- Lemon ice tea [6.0]
- Ginger Beer [6.0]
- Sparkling mineral water [4.5]
- Coke / Diet Coke [4.5]
- Lemon Squash / Lemonade [4.5]
- Orange Fanta [4.5]
- Lemon Lime Bitters [4.5]
- Pink Lemonade [4.5]
- Apple juice [4.5]
- Orange juice [4.5]
- Coconut juice [5.5]
- Green tea [3.0]
- Jasmine tea [3.0]