

THE SPIRIT OF BANGKOK GASTRONOMY

**NO VISA
NEEDED**

In Bangkok, locals know that some of the best Thai food is found in the sidewalk stalls that line its bustling streets.

The essence of the Bangkok cuisine has evolved over time from an eclectic mix of cultures – resulting in an atmosphere that is fun, festive, and social. Here at Bangkok Sidewalk we wanted to reflect that energy and vibrancy by bringing you a truly authentic dining experience.

You'll recognise some of the more traditional dishes on our menu but we'd also like to introduce you to some of our more unique and inventive creations that you may not be so familiar with ... all made with only the freshest produce.

**WE'VE CAPTURED THE
TRUE SPIRIT AND ESSENCE OF
BANGKOK'S BUZZING STREET
SCENE – THE TASTE, THE
PASSION AND THE IMAGINATION.**

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** 4 skewers [9.9]
A popular snack of Southern Thailand, grilled marinated chicken breast on skewers, served with peanut sauce and cucumber relish.
- 3 PRAWN ROLLS** 3 pieces [12.9]
Whole marinated prawns, spun in crispy pastry and quickly fried. Served on a nest of crispy shredded taro and home made chilli lime dipping sauce.
- 4 LOOG CHIN TOD** 2 skewers [8.9]
A light hearted entrée with skewered homemade fish balls, lightly coated and deep fried, until tender and juicy. Served with a sweet chilli and tangy sauce.
- 5 CORN FRITTERS AND GOLDEN TOFU** [10.9]
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.
- 6 FISH CAKE** 4 pieces [10.9]
Bite into these blissful cushions. Made with mix of fish, Thai herbs and spices. Lightly floured and pan fried, served with sweet chilli sauce.
- 7 KAI HOR BAI TOEY** 4 pieces [10.9]
Succulent chicken, marinated and wrapped in fragrant pandan leaves then deep fried. Served with a tangy sweet sesame and tamarind relish.

- 8 CURRY PUFF** 4 pieces [8.9]
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.
- 9 MIANGKUM SCALLOP** 4 pieces [13.9]
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.
- 10 PO PIAH KOONG PED TOD** 6 pieces [8.9]
A popular Thai appetiser, this parcels of golden crispy pastry are filled with chopped prawns and roast duck, slices of black fungus, vermicelli, garlic and coriander root, served with plum sauce.
- 11 CRAB PRAWN ROLLS** 4 pieces [12.9]
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

- 12 PU NIM TOD KROB** [17.9]
Battered soft shell crab, lightly fried and served with crispy wonton skins, sprinkled with fresh chilli and shallots.
- 13 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

- 14 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.

- 15 TOM KHA KAI [12.9]**
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

- 16 KAI YANG KA-TI-SOD [20.9]**
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.

- 17 NEUA YANG [20.9]**
Grilled marinated beef and sliced, served with Nam Jim Jaew (Thai chilli dip) and sticky rice.

- 18 MOO PING [20.9]**
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.

- 19 TALAY PAO [27.9]**
Marinated king prawns, scallops and calamari rings cooked on the sizzle-hot grill and divinely topped with melting homemade chilli-lime butter and a dynamic tangy-spice dipping sauce.

SALAD

20 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 [24.9]**
PUNIM TOD KROB (BATTERED SOFT SHELL CRAB) [27.9]

21 YUM HUA PLEE [27.9]

Banana flower salad with grill prawns tossed with mint leaves, shredded red onion, shallots, coriander and drizzled with coconut milk and chilli jam dressing.

22 YUM NEUA [24.9]

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.

23 YUM PLA MUCK [22.9]

Grilled calamari rings topped with salad, coriander leaves, mint, red onion, sliced cucumber and carrot ribbons drizzled with chilli-lime dressing and sprinkled with crispy fried shallots and cashew nuts.

24 YUM PED [24.9]

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

25 PAD PAK [20.9]

A healthy dish, consist of green vegetables, crushed garlic, tofu, cashew nut, shiitake mushroom and baby corn stirred together in oyster sauce and topped with fried red onion.

26 PAD PUMPKIN [19.9]

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.

27 SEASONAL GREEN VEGETABLES WITH KING PRAWNS [33.9]

Quick fix, with high impact, fresh seasonal green vegetables are tossed into a hot wok with juicy king prawns with a light oyster sauce.

28 KING PRAWNS WITH SWEET COCONUT MILK [33.9]

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.

29 KAE KATIEM [27.9]

Marinated lamb outlets with herbs and fragrant cloves and sesame oil served with a seasonal vegetables stir-fried in a garlic and pepper sauce.

30 MASSAMUN LAMB SHANK [21.9]

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.

31 PAD PRIK KHING [25.9]

Pork belly is the essence of this spirited stir-fry with spicy red chilli paste and chopped long beans, garnished with kaffir lime leaves and Thai basil.

32 PAD CHA TALAY [30.9]

A delicious assortment of king prawns, scallops, fish, mussel and squid, stir-fried and flavoured in a tangy-spice sauce made from kha-dhai, peppercorn, kaffir lime leaves and sheared lemongrass, holy basil, galangal, garlic, and fired by our special home-made chilli sauce.

33 LARB PED [25.9]

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.

34 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.

35 MOO NUM TOK [23.9]

This north-eastern favourite is full of flavour. Pork is marinated with fresh herbs and spices, grilled, then combined with a refreshing selection of finely sliced red onion, mint, parsley and thinly sliced shallots with a spicy seasoning of chilli-lime dressing, garnished with roasted rice.

36 PED NAM BOUY [30.9]

Tender roasted duck served with shiitake mushroom, bok choy and dressed in a light plum sauce, spiced with garlic, cinnamon and star anise.

37 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

38 KAENG PHED PED YANG [27.9]

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.

39 KAENG KEAW WARN [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. [22.9]

40 RED CURRY with chicken or beef [22.9]

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. [25.9]

41 MASSAMUN NEUA [22.9]

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.

42 KAENG KARI KAI CHICKEN ONLY [20.9]

Whole chicken maryland leg is coated with turmeric curry then slow cooked with whole onions, baby potatoes in an aromatic yellow curry with coconut milk, topped with crispy chopped garlic and served with cucumber dipping sauce (Ar-jard).

43 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 [22.9]

PRAWNS or SEAFOOD [25.9]

NOODLES

44 PAD THAI HOR KA-EI [25.9]

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.

45 PAD KU-AE TEAW HIMMAPARN [21.9]

Stir-fried flat rice noodle with chicken or beef, roasted chilli and dressed up with cashew nuts and egg.

46 PAD KU-AE TEAW KOONG [25.9]

A famous type of street food found in central Thailand. This delicious sweet soy is a stir-fry with flat rice noodles, prawns and crispy bean spouts.

47 PAD SWEET COCONUT MILK CHILLI BASIL [21.9]

Flat rice noodles and chicken stirred with homemade creamy sweet chilli sauce topped with a heap of tightly fried basil leaves.

*Available with prawns or seafood on request. [25.9]

48 PAD KEE MAO NEUA [21.9]

Stir-fried flat rice noodles with heated chilli, beef, garlic and fragrant basil leaves.

49 PAD SE EW [21.9]

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. [25.9]

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	19.9	TOFU	19.9
CHICKEN	20.9	BEEF	20.9
DUCK	25.9	FISH FILLET	22.9
CALAMARI	22.9	PRAWNS	25.9
SEAFOOD	25.9		

50 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.

51 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.

52 CHILLI BASIL SAUCE

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

53 SATAY SAUCE

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

54 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.

55 SWEET COCONUT MILK CHILLI BASIL SAUCE

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

56 LIME LEAVES AND PEPPERCORN

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

57 SWEET AND SOUR SAUCE

Sweet and sour, using traditional Thai methods of blending contrasting flavours, this light tangy sauce with a hint of sweetness is tossed with your choice of meat and fresh seasonal vegetables.

58 PAD PRIG SOD

For the savory focus, this aromatic mix of mild chilli, garlic, onion and shallots with a rich oyster sauce.

59 TAMARIND SAUCE

This homemade sweet tamarind juice is stir-fried with seasonal vegetables and sprinkled with fried red onion.

VEGETARIAN CORNER

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



SIDE DISHES

- 60 JASMINE RICE [3.5]
- 61 STICKY RICE [3.5]
- 62 SAFFRON RICE [4.5]
- 63 GARLIC RICE [4.5]
- 64 ROTI [3.5]
- 65 SESAME CRACKERS [3.5]
- 66 FRIED RICE WITH EGG [7.5]

SOFT DRINKS AND HOT DRINKS

- Thai milk tea [6.0]
- Lemon ice tea [6.0]
- Sparkling mineral water [4.5]
- Coke / Diet Coke [3.5]
- Lemon Squash / Lemonade [3.5]
- Orange Fanta [3.5]
- Lemon Lime Bitters [3.5]
- Pink Lemonade [3.5]
- Apple juice [3.5]
- Orange juice [3.5]
- Coconut juice [4.5]
- Green tea [3.0]
- Jasmine tea [3.0]
- Ginger beer [6.0]