

STARTERS

- FRESH ROLLS** 2 pieces 8.9
Prawn, marinated tofu, lettuce, Thai mint and basil leaves wrapped in fresh rice paper. Served with chilli and lime dipping sauce.
- KAI SATAY** 4 skewers 10.9
Grilled marinated chicken breast on skewers, served with peanut sauce.
- MONEY BAG** 4 pieces 10.9
Crispy fried pastry and the soft filling of chicken, crab meat, crushed peanuts, green peas and corn. Served with plum sauce.
- CRAB PRAWN ROLL** 4 pieces 8.9
A crispy netting of pastry. Combination of crab and prawn meat together with a special blend aromatic herbs and spices. Served with plum sauce.
- KAI HOR BAI TOEY** 4 pieces 9.9
Succulent chicken, marinated and wrapped in fragrant pandan leaves then deep fried. Served with a tangy sweet sesame and tamarind relish.



MINI DISHES

- PU NIM TOO KROB** 17.9
Battered soft shell crab, sprinkled with fried garlic, fresh chilli and shallots. Served with sweet chilli dipping sauce.
- SALT AND PEPPER SQUID** 15.9
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.

- FISH CAKE** 4 pieces 9.9
Bite into these blissful cushions, made with mix of fish, Thai herbs and spices lightly floured and pan fried. Served with sweet chilli sauce.
- CURRY PUFF** 4 pieces 9.9
Fresh vegetables are chopped and mixed with curry sauce. Served with sweet chilli dipping sauce.
- CORN FRITTERS AND GOLDEN TOFU** 9.9
Popular snack from the Thai vegetarian community, corn fritters and deep fried golden tofu wedges. Remember to dip these morsels in Ar-Jard to absorb additional sweet - tangy and crispy flavours.
- VEGETARIAN SPRING ROLLS** 4 pieces 9.9
One of the most popular deep fried snack - vermicelli noodles, carrot, cabbage wrapped with crispy wrapping pastry. Served with plum sauce.
- SESAME CRACKER** 3.9
Served with choice of peanut sauce or chilli paste.

SOUP AND LAKSA

- TOM YUM KOONG** 14.9
Prawns and mushrooms are served in this spicy-zesty broth. Flavoured with roast chilli paste, lemongrass, kaffir lime leaves and lemon juice.
- TOM KHA KAI** 12.9
Tender chicken breast and mushroom are poached gently in a mild coconut broth flavoured with cherry tomatoes, galangal and touch of roast chilli jam.
- LAKSA NOODLES SOUP**
Thin rice noodle with broccoli, carrot and bean sprouts in Ar-Jard to absorb additional sweet - tangy and crispy flavours.
vegetables and tofu 16.9
chicken or beef 16.9
prawn or mix seafood 18.9

GRILL

- KAI YANG KA-TI-SOD** 18.9
Thin chicken slices are marinated with traditional Thai herbs, lightly grilled and then tossed coconut sauce and served with a chilli dip and sticky rice.
- NEUA YANG** 18.9
Grilled marinated beef and sliced, served with Nam-Jim-Jaew (Thai chilli dip) and sticky rice.
- 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

- PAPAYA SALAD WITH PRAWNS** 22.9
The shredded green papaya is traditionally pounded with the flavours of a lemon juice dressing, then tossed with fresh grilled prawns, carrot, dried shrimps, cherry tomatoes and peanuts to create an exuberant salad of texture and taste.
- YUM HUA PLEE** 22.9
Banana flower salad with grill prawns tossed with mint leaves, shredded red onion, shallots, coriander and grizzled with coconut milk and chilli jam dressing.
- YUM NEAU** 19.9
Grilled marinated beef tossed with sliced apple eggplant, mint, coriander leaves, shallots, red onion, together with chilli-lime dressing. Sprinkled with ground roasted rice and fried garlic.
- MOO NUM TOK** 19.9
This North-Eastern favorite is full of flavour. Pork is marinated with fresh herbs and spices, grilled then combined with refreshing selection of finely sliced red onion, mint, parsley and thinly sliced shallots with a spicy seasoning of chilli-lime dressing, garnished with ground roasted rice.
- YUM PED** 22.9
Grilled roasted duck with lemongrass, coriander leaves, shallots, red onion, chilli, sliced cucumber and carrot ribbons drizzled with chilli jam and coconut sauce.
- LARB PED** 22.9
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 ground roasted rice.



THE SIDEWALK'S SPECIALS

- PAD PAK** 17.9
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.
- PAD PUMPKIN** 17.9
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.
- KANJA MOO GROB** 22.9
Stir-fry of Chinese broccoli flavoured by oyster sauce, chilli, garlic along with sliced crispy pork belly.
- SEASONAL GREEN VEGETABLES WITH KING PRAWNS** 30.9
Quick fix with high impact, fresh seasonal green vegetables are tossed into a hot wok with juicy king prawns with a light oyster sauce.
- KING PRAWNS WITH SWEET COCONUT MILK** 30.9
On a bed of tender broccoli, the sweet flesh of king prawns, dresses in mild coconut sauce with pearls of scallops, melted basil leaves, mushrooms and vegetables.
- KAE KATIEM** 27.9
Marinated lamb cutlets with herbs and fragrant cloves and sesame oil served with a seasonal vegetables stir-fried in a garlic and pepper sauce.
- MASSAMUN LAMB SHANK** 22.9
Massamun, 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 sprinkle of thinly sliced kaffir lime leaves and roti pastry.
- PAD CHA TALAY** 28.9
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.

- PLA SAM ROS** 31.9
Deep fried whole barramundi dressed with sweet chilli sauce, tamarind sauce, kaffir lime leaves, chopped long chilli and basil topped with fried enoki mushroom served on a stir-fried green vegetables bed.
- PED NAM BOUY** 26.9
Tender roasted duck served with shitake mushroom, Chinese broccoli and dressed in a light plum sauce, spiced with garlic, cinnamon and star anise.
- KAENG PHED PED YANG** 26.9
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.



- KAO PAD SUB-PRA-ROD** 20.9
Special Thai fried rice with prawns, chicken and crab meat with peas, diced carrot, sliced onion and pieces of pineapple.
- DRUNKEN FRIED RICE**
The savoury flavours of Thai basil, warming red chilli and chopped garlic releasing their flavours with your choice of
vegetables and tofu / chicken / beef 17.9
prawn / seafood 19.9
- THAI FRIED RICE**
A classic Thai street dish, fried rice, egg, Chinese broccoli, cherry tomatoes, vegetables and seasoning with your choice of
vegetables and tofu / chicken / beef 17.9
prawn / seafood 19.9
- FRIED RICE WITH EGG** 8.9

FRIED RICE

TAKE CONTROL OF YOUR OWN FEAST, CHOICE OF

VEGETABLES / TOFU	17.9	CHICKEN/BEEF	17.9
FISH	17.9	DUCK	21.9
PRAWN / SEAFOOD	21.9	CRISPY PORK	21.9

WITH OUR FABULOUS STIR-FRY, CURRY AND FRIED-NOODLES

STIR-FRY

41. CASHEW NUT SAUCE
Thailand's classic stir-fry with roasted cashew nuts and an authentic chilli jam.

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

43. SATAY SAUCE
Originally from the south of Thailand, a stir-fried peanut sauce and Thai aromatic spices.

44. GARLIC AND PEPPER SAUCE
This stir-fry has a soy and oyster sauce base and highlights of fragrant garlic and cracked peppercorns.

45. 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.

46. SWEET COCONUT MILK CHILLI BASIL SAUCE
Homemade of soy bean, crushed garlic, coriander root simmered in creamy coconut milk.

47. LIME LEAVE AND PEPPERCORN
Stir-fried combination of fragrant garlic, chilli, lime leaves and peppercorns in oyster sauce.



CURRY

48. GREEN CURRY
The fragrant green curry simmered gently with baby corn, Thai eggplants, bamboo shoots, ka-chai and sweet basil.

49. RED CURRY
This warming curry is perfectly served with seasonal vegetables, chopped kaffir lime leaves, long red chillies and baby corn.

50. MASSAMUN NEUA (Beef only) 20.9
Traditional braising of beef with coconut milk, onion and served with baby potatoes in a spiced massamun curry, sprinkled with cashew nuts and fried red onion.

51. JUNGLE CURRY
Drumming with heat, cooked traditionally without coconut milk. A toss of textures, including apple eggplant, shallots, red chilli and bamboo.

NOODLES

52. PAD THAI
The classical Thai stir-fry of rice thin noodle stirred with bean sprouts, crushed peanuts and scented sliced red onion.

53. PAD SE EW
Tossing flat rice noodles with seasonal vegetables in a dark soy and oyster sauce with the aromatic kick of freshly ground white pepper.

54. PAD KEE MAO
Stir-fried flat rice noodles with heated chilli, seasonal vegetables, garlic and fragrant basil leaves.

55. PAD KU-AE TEAW HIMMAPARN
Stir-fried flat rice noodle with chilli jam, roasted chilli and dressed up with cashew nuts and egg.

56. PAD SWEET COCONUT MILK CHILLI BASIL
Flat rice noodles stirred with homemade creamy sweet chilli sauce topped with a heap of lightly fried basil leaves.

*Available with hokkien noodles on request.

SIDE DISHES

• JASMINE RICE 3.5
• STICKY RICE 3.5
• PLAIN NOODLES 3.5
• ROTI 3.5

• GARLIC RICE 4.5
• COCONUT RICE 4.5
• SAFFRON RICE 4.5

• STEAMED MIXED VEGETABLES 9.9

DRINK

COKE / DIET COKE 3.5
COKE NO SUGAR 3.5
LEMONADE 3.5
LEMON SQUASH 3.5
FANTA 3.5

SPARKLING MINERAL WATER 4.5

GINGER BEER 6.5



HOME DELIVERY AVAILABLE

WITHIN DESIGNATED AREA
MINIMUM ORDER \$30

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0466 884 001

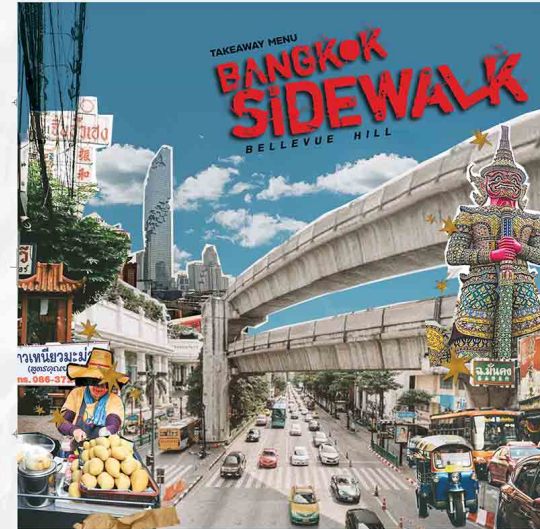
TUESDAY - SUNDAY : 4PM - 9.30PM
MONDAY : CLOSED

FOOD INGREDIENTS AND PRICES SUBJECT TO CHANGE
WITHOUT NOTICE
PRICE INCLUDES GST

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BELLEVUE HILL, NSW



TAKEAWAY MENU BANGKOK SIDEWALK BELLEVUE HILL