

BAR MENU

WINE

HOUSE WHITE
Yalumba 'Y Series' Pinot Grigio 8/G 32/B

HOUSE RED
De Portoli 'Windy Peak' Pinot Noir 8/G 32/B

BEER

Singha Lager 5.0% 9.5
Heineken Lager 5.0% 8.5
Crown Lager 4.9% 8.5
Peroni Reg Lager 4.7% 8.5
Corona Extra 4.5% 8.5
Great Northern(original) 4.2% 8.5

CIDER

5 Seeds crisp apple cider 8.5
Bilpin original apple cider 8.5

STARTERS

1. **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.
2. **KAI SATAY** 4 skewers 9.9
Grilled marinated chicken breast on skewers, served with peanut sauce and cucumber relish.
3. **MONEY BAGS** 4 pieces 10.9
Crispy fried pastry and the soft filling of chicken, crab meat, crushed peanuts, fried onion, green peas and corn. Served with plum sauce.
4. **CRAB AND PRAWN ROLLS** 4 pieces 8.9
A crispy netting of pastry. Combination of crab and prawn meat together with a special blend aromatic herb and spices. Served with plum sauce.
5. **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.



6. **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.
7. **CURRY PUFF** 4 pieces 9.9
Fresh vegetables are chopped and mixed with curry sauce, then wrapped in puff pastry and lightly fried. Served with sweet chilli dipping sauce.
8. **CORN FRITTERS AND GOLDEN TOFU** 9.9
Corn fritters and deep fried golden tofu wedges. Remember to dip these morsels in Ar-Jard to absorb additional sweet – tangy and crispy flavours.
9. **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.
10. **CHIVE CAKE** 4 pieces 9.9
In true Bangkok spirit and soft on the inside with a little crunch on the outside. Served with chilli dark soy sauce.
11. **SESAME CRACKER** 3.9
Served with choice of peanut sauce or chilli paste.

BANGKOK
SIDEWALK

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MINI DISHES

12. **PU NIM TOD KROB** 21.9
Battered soft shell crab, sprinkled with fried garlic, fresh chilli and shallots. Served with sweet chilli dipping sauce.
13. **SALT AND PEPPER SQUID** 17.9
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 AND LAKSA

14. **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.
15. **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.
16. **LAKSA NOODLES SOUP**
Thin rice noodle with broccoli, carrot and bean sprouts in spicy coconut broth with your choice of
- | | |
|------------------------|------|
| vegetables and tofu | 17.9 |
| chicken or beef | 20.9 |

GRILL

(PLEASE ALLOW MAXIMUM 15 MINS TO BE READY TO SERVE)

17. **KAI YANG KA-TI-SOD** 20.9
Thin chicken slices are marinated with traditional Thai herbs, lightly grilled and then tossed coconut sauce and served with a sweet chilli dip and sticky rice.
18. **NEUA YANG** 20.9
Grilled marinated beef and sliced, served with Nam-Jim-Jaew (Thai chilli dip) and sticky rice.
19. **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.



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SALAD



20. PAPAYA SALAD WITH PRAWNS 24.9
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.

21. YUM HUA PLEE 25.9
Banana flower salad with grill prawns tossed with mint leaves, shredded red onion, shallots, coriander and grizzled with coconut milk and chilli jam dressing.

22. YUM NEAU 21.9
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.

23. MOO NUM TOK 21.9
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.

24. YUM PED 25.9
Grilled roasted duck with lemongrass, coriander leaves, shallots, red onion, chilli, sliced cucumber and carrot ribbons drizzled with chilli jam and coconut sauce.

25. 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 ground roasted rice.

THE SIDEWALK'S SPECIALS

26. PAD PAK 19.9
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.

27. PAD PUMPKIN 19.9
Sweetness of pumpkin stir-fried with beaten egg, shredded zucchini, chopped coriander is offset with the savoury soy-oyster sauce.

28. KANA MOO GROB 24.9
Stir-fry Chinese broccoli flavoured by oyster sauce, chilli, garlic along with sliced crispy pork belly.

29. SEASONAL GREEN VEGETABLES with KING PRAWNS 32.9
Quick fix, with high impact, fresh seasonal green vegetables are tossed into a hot wok with juicy king prawns with a light oyster sauce.

30. KING PRAWNS with SWEET COCONUT MILK 32.9
On a bed of tender broccolini, the sweet flesh of king prawns, dresses in mild coconut sauce with pearls of scallops, melted basil leaves, mushrooms and vegetables.

31. KAE KATIEM 28.9
Marinated lamb cutlets with herbs and fragrant cloves and sesame oil served with a seasonal vegetables stir-fried in a garlic and pepper sauce.
(PLEASE ALLOW MAXIMUM 15 MINS TO BE READY TO SERVE)

32. MASSAMUN LAMB SHANK 23.9
Massamun – its sweet, gentle nature, matches perfectly with the lamb shanks, which are braised in the curry, spiced 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.
(PLEASE ALLOW MAXIMUM 15 MINS TO BE READY TO SERVE)



28.



30.

33. 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.

34. PLA SAM ROS 38.9
Deep fried whole barramundi dressed with sweet chilli sauce, tamarine sauce, kaffir lime leaves, chopped long chilli and basil topped with fried eniki mushroom.

35. PLA NUNG MANAO 38.9
Fresh barramundi fillets are steamed with the influential flavours of lime juice, fish sauce, coriander root and chilli. This home town favorite, packs a heady mouth watering aroma, which will delight your senses.
(PLEASE ALLOW MAXIMUM 15 MINS TO BE READY TO SERVE)

36. PED NAM BOUY 26.9
Tender roasted duck served with shiitake mushroom, green vegetables and dressed in a light plum sauce, spiced with garlic, cinnamon and star anise.

37. 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.

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FRIED RICE



38. 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.

39. TOM YUM FRIED RICE
Tossed energetically in our woks. Fried rice with Tom Yum chilli paste and Thai herbs, the rice absorbs these wonderful flavours along with your choice of

vegetables and tofu **or** chicken **or** beef 19.9
prawn **or** seafood 24.9

40. 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 **or** chicken **or** beef 19.9
prawn **or** seafood 24.9

41. THAI FRIED RICE
A classic Thai street dish, Chinese broccoli, cherry tomatoes, seasonal vegetables, egg, fried rice and seasoning with your choice of

vegetables and tofu **or** chicken **or** beef 19.9
prawn **or** seafood 24.9

42. FRIED RICE WITH EGG 8.9

CURRY

43. GREEN CURRY with CHICKEN or BEEF 19.9
Explosive flavours of our fiery green curry paste, is perfectly pacified by sweet palm sugar and comforting coconut milk, makes a perfect cradle to accompany an assortment of vegetables including, baby corn, Thai apple eggplants, bamboo shoots, Ka-chai and sweet basil.

*Available with prawns **or** seafood on request. 24.9

44. 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

45. MASSAMUN NEUA (BEEF ONLY) 23.9
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.

46. JUNGLE CURRY
Drumming with heat, this is a vigorous northern Thai curry, cooked traditionally without coconut milk will ensure a lively sensation of spices and chilli as it thrums energy through your soul.
with your choice of CHICKEN **or** BEEF 19.9
PRAWNS **or** SEAFOOD 24.9



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NOODLES

47. PAD THAI HOR KA-EI 23.9
The classical Thai stir-fry of thin rice noodles stirred with prawns, chicken, bean spouts, crushed peanuts and scented sliced red onion wrapped in a Thai style crispy egg pancake.

48. PAD SE EW 19.9
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.

49. PAD KEE MAO NEUA 19.9
Stir-fried flat rice noodles with heated chilli, beef, garlic and fragrant basil leaves.

*Available with hokkien noodles on request.

50. PAD KU-AE TEAW HIMMAPARN 19.9
Stir-fried flat rice noodle with chicken or beef, egg, roasted chilli and dressed up with cashew nuts.

*Available with hokkien noodles on request.

51. 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 hokkien noodles on request.

52. PAD SATAY NOODLES 19.9
A perfect blend of spices combined with ground peanut and seasonal vegetables with your choice of chicken or beef.

*Available with hokkien noodles on request.

*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 AND A SELECTION OF A FABULOUS THAI SAUCES.

VEGETABLE / TOFU	19.9	CHICKEN / BEEF	19.9
FISH FILLET	22.9	DUCK	23.9
PRAWNS / SEAFOOD	24.9	CRISPY PORK	22.9

53. 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.

54. CHILLI BASIL SAUCE

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

55. SATAY SAUCE

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

56. 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.

57. 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.

58. SWEET COCONUT MILK CHILLI BASIL SAUCE

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

59. LIME LEAVE AND PEPPERCORN

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

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SIDE DISHES

JASMINE RICE	3.5
STICKY RICE	3.5
GARLIC RICE	4.5
SAFFRON RICE	4.5
COCONUT RICE	4.5
PLAIN NOODLES	3.5
ROTI	3.5
STEAMED MIXED VEGETABLES	9.9

SOFT DRINKS

Sparkling mineral water	4.5
Coke / Diet Coke / Coke no sugar	3.5
Lemon Squash / Lemonade	3.5
Orange Fanta	3.5
Lemon Lime Bitters	4.5
Pink Lemonade	4.5
Apple juice	3.5
Orange juice	3.5
Coconut juice	4.5

TRADITIONAL THAI DRINKS

Thai milk tea	6.5
Thai lemon ice tea	6.5
Thai ice coffee	6.5
Nom Yen (Thai milk pink)	6.5
Red Lemon Soda	5.5
Green Lemon Soda	5.5

HOT DRINKS

Green tea	3.5
Jasmine tea	3.5