



APPETIZERS



- COMBO PLATTER (FOR TWO)** — Our most popular combination of Chicken Saté, Shrimp & Vegetable spring rolls, Calamari, Thai Dollars & Thai Raviolis with assorted sauces **\$12.95**
- CRAB ANGELS** — Crispy dumplings stuffed with cream cheese and marinated crab, served with our delicious plum sauce **\$4.95**
- VEGETABLE BALLS** — Fried mixed vegetable balls served with a side of cucumber chutney and peanut sauce **\$4.95**
- GOLDEN TRIANGLES** — Crispy flash fried golden tofu, served with sweet & sour sauce **\$3.95**
- HOT MUSSELS** — Steamed New Zealand mussels topped with a zesty garlic-ginger sauce **\$4.95**
- THAI RAVIOLIS** — Steamed chicken ravioli with Thai spices served with a sweet black soy sauce **\$3.95**
- CHICKEN SATÉ** — Marinated char grilled chicken on skewers accompanied with our house peanut sauce and cucumber chutney **\$3.95**
- *POT STICKER** - Steamed or lightly fried chicken and vegetable dumplings topped with our popular curry sauce **\$4.95**
- CALAMARI** — Fresh battered calamari gently fried to a golden crisp accompanied with our delicious plum sauce **\$4.95**
- THAI DOLLARS** — Lightly fried chicken patties mixed with Thai spices, served with sweet and sour plum sauce **\$3.95**
- SPRING ROLLS (SHRIMP, VEGETABLE, OR MIXED)** — Wrapped rolls fried and filled with mixed vegetable or shrimp and vermicelli noodles served with our sweet and sour plum sauce **\$3.95**
- THAI LETTUCE WRAPS** — Marinated char grilled chicken on fresh green leaf lettuce, topped with cucumber, carrot and a house dressing **\$3.95**
- *CURRY BALLS** — Fried marinated steak balls cooked in a light curry sauce **\$4.95**
- EDAMAME** — Boiled young green soybean sprinkled with sea salt **\$3.95**
- TEMPURAS (SHRIMP, CHICKEN, OR VEGETABLE)** — Tempura battered shrimp, chicken or mixed vegetables with their assorted sauces **\$4.95**



SOUPS

- *TOM YUM SHRIMP** — The best known hot and sour Thai soup, slowly cooked with mushrooms, bell peppers, shrimp, and finished with a sprinkle of cilantro & scallions **\$3.95**
- TOM KAI CHICKEN** — Another popular soup made with coconut milk, cooked with chicken, mushrooms, bell peppers and the aromatic of fresh galanga, sprinkled with a touch of scallions and cilantro **\$3.95**
- VEGETABLE SOUP** — A clear broth soup, served with soft tofu, mixed vegetable, and vermicelli noodles **\$3.95**
- MISO SOUP** — Our most popular hot soybean soup with soft tofu & cubed seaweed paper, topped with scallions **\$3.95**

SALADS

- SUN LIGHT SALAD** — Marinated battered chicken over a bed of fresh green lettuce, topped with our house salad dressing **\$4.95**
- GREEN PEANUT SALAD** — Fresh green lettuce, topped with our house peanut sauce **\$3.95**
- ** SOMTOM** — Thailand's most popular salad. Thinly chopped cabbage and vegetables tossed with a zesty Thai dressing sprinkled with crushed peanuts **\$3.95**
- SEA WEED SALAD** — Chopped seaweed topped with some thinly sliced cucumber, sprinkled with sesame seeds and a twist of lemon **\$4.95**
- * DUCK SALAD** — A house creation of crispy duck tossed with red onion, lettuce, chili, a dash of lemon juice, tomato, scallions, cilantro, and cashew nuts **\$5.95**

If special dietary accommodations are needed, please consult your waiter.
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**18% Gratuity included on all parties of 6 or more**

**\*\* \*** (1 Star) = *Mild*  
**\*\*** (2 Stars) = *Medium Spicy*  
**\*\*\*** (3 Stars) = **Bangkok Spicy**





### YOUR CHOICE OF MEAT

*Chicken, Pork, Beef, or Vegetable*  
*Shrimp, Scallops, or Duck add \$2*  
*Seafood Combination add \$5*



## **MOST POPULAR**

- PAD THAI** — The best known and most popular noodle dish here and in Thailand, prepared with Thin pan-fried rice noodles, egg, dried radishes, bean sprouts, and tofu, all sprinkled with crushed peanuts, scallions and cilantro **\$7.95**
- \*\* DRUNKEN NOODLES** — Large pan-fried rice noodles with egg, bell peppers, bamboo shoots, onions, and carrots all pan-fried in a spicy basil paste **\$7.95**
- PAD SEE EEW** — Large pan-fried rice noodles with egg, broccoli, and carrots all cooked in a light soy sauce **\$7.95**
- PINEAPPLE FRIED RICE** — Jasmine rice sautéed with egg, pineapple, mixed vegetables and cashew nuts in a light brown sauce **\$7.95**
- \*\* BASIL FRIED RICE** — Jasmine rice sautéed with egg, basil leaves, carrots, bamboo shoots, onions, mixed vegetables and bell peppers in a spicy basil paste **\$7.95**
- \* YELLOW FRIED RICE** — Jasmine rice sautéed with mixed vegetables, egg and onions, cooked in a light yellow curry powder and soy sauce **\$7.95**

## **THAI CURRIES**

- \* RED CURRY** — The simplest Thai curry yet a favorite among Thai dishes. It is prepared with a red curry paste in coconut milk, slowly cooked with bamboo shoots, carrots, and bell peppers **\$8.95**
- \*\*\* GREEN CURRY** — Usually made for special occasions in Thailand, it is prepared with a green curry paste in coconut milk, slowly cooked with string beans, bamboo shoots, bell peppers, green peas and snow peas **\$8.95**
- \* YELLOW CURRY** — Influenced from Indian cooking, it is prepared from a yellow curry powder and coconut milk all slowly cooked with potatoes and carrots served with a side of cucumber chutney **\$8.95**
- \*\*\* BASIL CURRY** — Fresh basil curry sautéed with bamboo shoots, celery, carrots, and bell peppers in a light brown sauce **\$8.95**
- \* PANANG CURRY** — Prepared from coconut milk and a chili paste all slowly cooked with baby corn, green peas, bell peppers, and crushed peanuts **\$8.95**
- \* MASAMAN CURRY** — Prepared with sautéed potatoes, onions, and coconut milk in a masaman curry paste topped with roasted peanuts **\$8.95**

**ALL DISHES CAN BE MADE VEGETARIAN**

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# SEAFOOD

- SIAM DISH (SHRIMP, SCALLOPS OR BOTH)** – Fresh sautéed pineapples, mushrooms, carrots, baby corn, snow peas, green peas, and celery topped with cashew nuts in a light soy sauce **\$9.95**
- FISH GINGER (STEAMED OR CRISPY)** – Fresh tilapia fillet topped with sautéed ginger, carrots, celery, onions, and mushrooms in a light brown sauce **\$9.95**
- \* **FISH COCONUT (STEAMED OR CRISPY)** – Fresh tilapia fillet slowly cooked to perfection with baby corn, green peas and bell peppers in a panang curry sauce **\$9.95**
- \* **FISH TAMARIND** – Battered fried tilapia fillet topped with pineapples, bell peppers, celery and carrots all cooked in a spicy sweet and sour tamarind sauce **\$9.95**

## BISTRO PAN-FRIED & CHEF'S SPECIALS

- \* **THAI SPAGHETTI** – A house creation prepared with meatballs, onions, mushrooms, bell peppers, and mixed vegetables over a bed of pasta noodles, sprinkled with cilantro & scallions **\$7.95**
- SWEET AND SOUR** – Your choice of meat sautéed with onions, bell peppers, carrots, tomatoes, celery, pineapples, and cucumbers all slowly cooked in a light red sweet and sour sauce **\$7.95**
- GARLIC PEPPER** – Your choice of meat sautéed with fresh garlic, ground black pepper, mushrooms, and baby corn in a light brown sauce **\$7.95**
- GINGER** – Your choice of meat sautéed with fresh ginger, onions, mushrooms, carrots, baby corn, green peas, and celery in a light brown sauce **\$7.95**
- \*\* **CHILI** – Your choice of meat sautéed with onions, and bell peppers in a spicy soy sauce **\$7.95**
- CHICKEN TAMARIND** – Fried crispy chicken sautéed with bell peppers, pineapples, celery and carrots all in a spicy sweet and sour tamarind sauce **\$7.95**
- GREEN GARDEN** – Your choice of meat steamed with steamed green vegetables topped with a house peanut sauce **\$7.95**
- CHICKEN ALA BANGKOK** – Sautéed chicken and shrimp with celery, green peas, carrot, onions, snow peas, mushrooms, and baby corn all in a light brown sauce **\$8.95**
- \* **THAI CHICKEN** – Tender chicken, mushrooms, and pineapples all sautéed then cooked in a light brown sauce and finished with cashew nuts, cilantro, scallions & whole dried chili peppers **\$7.95**
- \*\* **SCHENECTADY STIR FRY** – Both chicken and beef stir fried with garlic, onion, baby corn, carrots, snow peas, cabbage, and mixed vegetables in a light spicy brown sauce **\$8.95**
- GLASS NOODLES** – Another favorite Thai dish prepared with thin glass noodles stir fried with egg, shrimp, cabbage, baby corn, onion, carrots, snow peas, and mixed vegetables in a light soy sauce **\$8.95**