

Appetizer

1. Satay 6.-
Marinated chicken on the skewered served with authentic peanut sauce and cucumber relish
2. Bangrak's Dumpling 6.-
Combination of shrimp, pork, waterchestnut and homemade seasoning with a serving option:-
+steamed with soy sauce
+fried with sweet plum sauce
3. Noodle Wrap 7.-
Tiger Shrimp and Shitake mushroom wrapped in rice noodle sheet, served with chili-garlic dipping sauce
4. Veggie Roll 4.-
Homemade chopped mixed veggie and cellophane noodle, fried and served with sweet and sour sauce
5. Herbal Wrap 6.-
Parade of fresh herb and roasted coconut flake served with caramelized peanut-galanga sauce
6. Tod Mun 6.-
Deep-fried curry fish cake served with cucumber-peanut sauce
7. Steamed Mussel 6.-
Bowl of steamed fresh mussel with lemongrass, galanga, and lime leaves. Chili-garlic dipping sauce served on side
8. Spicy Chicken Salad (Larb) 6.-
Genuine recipe spicy minced chicken, tossed with onion, scallion and chili-lime dressing
9. Papaya Salad (Som-Tum) 6.-
Authentic style mixed of shredded green papaya, tomato, and green bean tossed with spicy lime dressing sauce
10. Nua Yang 8.-
Grilled premium steak served with herbal-tomato-chili sauce
11. Tofu Tod 4.-
Golden fried soft tofu with a sweet and sour peanut sauce
12. Kao Tung 6.-
Crispy rice cracker accompanied with shrimp and chicken peanut salsa
13. Thai Curry Puff 5.-
Puff pastry stuffed with minced chicken and potato seasoned with yellow curry. Served with cucumber relish on the side
14. Spicy Beef Salad (Num-Tok) 8.-
Grilled marinated beef, onion, scallion, cilantro tossed with ground roasted sweet rice, chili powder, and lime juice
15. Plaa Goong 9.-
Warm tiger shrimp mixed with fine shredded lemongrass and roasted chili paste
16. Yum Talay 9.-
Parade of seafood mixed with celery, carrot, onion and chili-lime dressing
17. House Salad 5.-
Mix spring greens, shredded carrot, and tomato with homemade Basil-Ginger dressing

Soup

18. Tom Yum 5.-
(available in vegetarian option with mix vegetable)
Shrimp lemongrass soup with roasted chili paste and lime juice
19. Tom Kha 5.-
(available in vegetarian option with mix vegetable)
Chicken coconut soup with lemongrass, galanga and lime leaves
20. Wonton 5.-
Shrimp and pork wonton in our homemade consemme

All Natural ingredients, No MSG add
Vegetarian dishes have no meat and fish sauce.
Egg and mushroom available upon request.

Curry

- | | Lunch | Dinner |
|---|-------------|--------------|
| 21. Green Curry (Choice of meat)
(Seafood Option) | 8.-
11.- | 10.-
13.- |
| Authentic recipe green curry paste cooked in coconut milk with bamboo shoot, Thai eggplant and basil leaves. | | |
| 22. Red Curry (Choice of meat)
(Seafood Option) | 8.-
11.- | 10.-
13.- |
| Home style red curry with bamboo shoot sliced, chili pepper and basil leaves | | |
| 23. Panang Curry (Choice of meat)
(Seafood Option) | 8.-
11.- | 10.-
13.- |
| Our homestyle peanut curry sauce with basil and lime leaves | | |
| 24. Mussamun Curry | 10.- | 13.- |
| Genuine mixed curry paste with coconut milk cook with diced of tenderize beef, potato, carrot, onion and peanut. Served with pan-fried roti and cucumber relish | | |

Entree

25. Ka-Prow (Choice of meat)
(Seafood Option) 8.- 10.-
11.- 13.-
Choice of meat sauteed with hot-chili garlic sauce and basil leaves
26. Pad Khing Sod (Choice of meat)
(Seafood Option) 8.- 10.-
11.- 13.-
Choice of meat sauteed with thin sliced of fresh ginger, onion, scallion in homemade bean sauce
27. Cashew Nut Chicken 8.- 10.-
(Shrimp option) 11.- 13.-
Sauteed sliced chicken with dice of onion, scallion and cashew nut in gravy brown sauce
28. Pad Prik Khing (Choice of meat)
(Shrimp option) 8.- 10.-
11.- 13.-
Sauteed green bean in Chef's special chili paste sauce and Kaffir lime leaves with your choice of meat
29. Beef Broccoli 8.- 10.-
Marinated beef sauteed with branch of broccoli in oyster sauce
30. Garlic Shrimp 11.- 14.-
Sauteed Black Tiger Shrimp with white ground pepper and garlic. Steamed broccoli and carrot served on side
31. Tilapia Three Flavors 12.- 12.-
Golden fried filet tilapia topped with 3 tasty differ flavors sauce
32. Pla Ma-Now 12.- 12.-
Steamed filet tilapia on napa cabbage topped with hot chili, garlic and lemon juice
33. Passion Beef 11.- 11.-
Pan-fried marinated beef with house special spices sauce. Served with preserved carrot and broccoli. Julienned fresh ginger and scallion sprinkle on top
34. Savory Duck 14.- 14.-
Marinated duck, broiled and fried to perfection, served with our Chef's special spicy bourbon sauce with steamed napa cabbage

House Selected

- Emerald Island
Grilled rack of Lamb with steamed vermicelli noodle topped with our homemade green curry \$16.-
- Bangrak's Prawn
Grill Black Tiger Prawn topped with Chef's special seasoning mixture of tamarind sauce, accompanied with steamed vegetable \$16.-
- Royal Bok Choy
Parade of seafood sauteed with Baby Bok Choy and Shitake mushroom in homemade garlic oyster sauce \$15.-
- Ginger Sea Bass
(available in vegetarian option with tofu \$11.-)
Filet Chilean Sea-Bass, steamed with Napa cabbage, shredded fresh ginger and scallion in sesame soy sauce \$18.-

Noodle 'n Rice

	Lunch	Dinner
35. Pad Thai Noodle	8.-	10.-
An authentic recipe shrimp Pad Thai with beansprout, green onion and crushed peanut		
/// 36. Drunken Noodle	8.-	10.-
(Seafood option)	11.-	13.-
Stir-fried rice noodle in basil-chili and garlic sauce with your choice of chicken, beef or pork		
37. Z-Ew Noodle	8.-	10.-
(Seafood option)	11.-	13.-
Wide rice noodle stir-fried with Chinese broccoli and sweet soy sauce with your choice of chicken, beef or pork		
38. Mee-Krob Lad Na	9.-	11.-
(Seafood option)	12.-	14.-
Crispy egg noodle topped with sauteed Chinese broccoli in gravy bean sauce with your choice of chicken, beef or pork		
39. Silom Noodle	14.-	14.-
Seasoning steamed egg noodle and baby Bok Choy topped with shrimp and lump crab meat		
40. Thai Fried-Rice	8.-	10.-
(Seafood option)	11.-	13.-
Thai style fried-rice with tomato, onion and egg		
/// 41. Kao Pad Ka-Prow	9.-	11.-
(Seafood option)	12.-	14.-
The spicy fried-rice with hot chili and basil leaves with an authentic soy sauce with your choice of chicken, beef or pork		
42. Kao Pad Pu	13.-	13.-
Home-style fried rice with our Chef's seasoning sauce with lump crab meat, carrot, celery and egg		

Vegetarian

43. Pad Thai Jae	7.-	9.-
Vegetarian version of Pad Thai noodle (egg optional)		
/// 44. Drunken Noodle Jae	7.-	9.-
An authentic style drunken noodle with mix vegetable and tofu		
45. Pad Z-Ew Jae	7.-	9.-
Stir-fried wide rice noodle with tofu and Chinese broccoli in sweet soy sauce (egg optional)		
46. Kao Pad Pak	7.-	9.-
Thai style fried rice with mix vegetable and tofu (egg optional)		
47. Pad Pak Jae	7.-	9.-
Sauteed mix vegetable and tofu in light garlic sauce		
/// 48. Ka-Prow Jae	7.-	9.-
Fried tofu sauteed with broccoli and onion in spicy-basil sauce		
49. Pad Ka-Na	7.-	9.-
Chinese broccoli sauteed in an vegetarian mushroom oyster sauce		
/ 50. Ginger Green Bean	7.-	9.-
Sauteed green bean and julienned ginger in spicy bean sauce		
51. Khing Sod Jae	7.-	9.-
Fried tofu sauteed with fresh ginger, onion, scallion in bean sauce		
52. Bok-Choy Classic	7.-	9.-
Baby Bok Choy and Shitake mushroom sauteed in garlic sauce		
/ 53. Tofu Rainbow	8.-	10.-
Fried tofu topped with a spicy vegetable gravy sauce		
/ 54. Ginger Tofu	11.-	11.-
Steamed Firm tofu and Napa cabbage in our homemade sesame ginger sauce		

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Egg and mushroom available upon request.



**CARRY OUT
and
DELIVERY**



Bangrak

THAI CUISINE

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HOURS

Monday thru Thursday: 11:00am. - 9:30 pm.

Friday : 11:00 am. - 10:00 pm.

Saturday : 11:30 am. - 10:00 pm.

Sunday : 11:30 am. - 9:30 pm.

www.bangrakthaicuisine.com