

# Bangkok Gardens

## DINNER MENU

### Alcohol-Free Beverages

Iced Tea	\$4
Fountain Drinks	\$3.5
Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Fruit Punch	
Ginger Beer	\$5
Coffees and Hot Teas	\$4
Hot Coffee, Hot Thai Tea, Green Tea, Jasmine Tea	
Juices	\$5
Guava Juice, Lychee Juice, Coconut Juice, Pineapple Juice, Mango Juice	
Thai Iced Tea	\$5
Thai Iced Coffee	\$5
Lemongrass Lemonade	\$5
Ginger Limeade	\$5
Vietnamese Iced Coffee	\$6

Bangkok Gardens

811 Cherry St, Columbia, MO 65201

(573) 874-3284

[www.bangkokgardens.com](http://www.bangkokgardens.com)

**WE SELL GIFT CARDS**

Ask your server for details.

Please notify us of any allergies.

Gratuity is added on tables of 5 or more.

### Appetizers

Cup of Soup	\$5.5
Mushrooms, onions, tomatoes, and zucchini blended with Thai spices (lemongrass and galangal). Starts at (2-Medium) spice.	
Fried Siam Village Rolls (2)	\$7
Deep fried chicken or vegetarian village rolls. Served with house made sweet and sour sauce.	
Side Salad	\$7.5
Lettuce, tomatoes, red onions, carrots, and mushrooms. Served with house made cucumber dressing.	
Samosas (10)	\$9.5
Small, deep fried triangles filled with peas, potatoes, carrots, and yellow curry. Served with house made sweet and sour sauce.	
Spring Rolls (2)	\$8.5
A cold wrap with vermicelli rice noodles, lettuce, mint, basil, cucumbers, and your choice of protein. Served with hoisin and peanut sauce.	
Crab Rangoons (5)	\$8.5
Cream cheese and crab filled wontons served with house made sweet and sour sauce.	
Fried or Steamed Dumplings (6)	\$8.5
Your choice of pork or vegan dumplings. Filled with ground pork, celery, carrots, onions, and ginger. Vegan version made with soy protein.	
Frog Legs	\$9.5
Battered frog legs in house made Thai basil sauce.	
Chicken Livers	\$9.5
Deep fried chicken livers in a spicy red sauce, garnished with peanuts and green onions. Starts at (2-Medium) spice.	
Street Side Sa-tay	\$9.5
Grilled chicken marinated in yellow curry and coconut milk. Served with house made peanut sauce.	
Thai-phoon Platter	\$13.5
Two steam pork dumplings, one chicken roll, one Sa-tay, and two crab rangoon.	
Combo Vegetarian Platter	\$15
Two vegetarian rolls, three vegan fried dumplings, and steamed broccoli.	

# DINNER ENTREES

Your entree gets a choice of **chicken, pork, beef, or tofu** (unless a meat is already present).  
**Double protein is \$5.**  
Substitute **squid** for \$6 or **shrimp** for \$7.

**Spice Levels**  
1-No Spice 2-Medium 3-Hot 4-Thai Authentic  
5-Volcanic (No remakes at this spice level!)

 Vegan Option Available

 Gluten Free Option Available

 Starts at 2-Medium Spice

## #1 Phat Thai \$18.5

Rice noodles cooked in sweet and sour sauce with cabbage, bean sprouts, diced onions, and egg. Garnished with peanuts, green onions, and lime.

Tofu version comes with carrots, broccoli, and zucchini.

## \*Peanut Sauce Phat Thai \$18.5

The same as the Phat Thai, but with a layer of peanut sauce on top for a stronger peanut flavor.

## #2 Phat See Eiu (Drunken Noodles) \$18.5

Cabbage, broccoli, carrots, onions, zucchini in a sweet oyster sauce. Your choice of thin **rice noodles** or thicker **egg noodles**.

## #3 King Cobra Salad \$14.5

Mixed greens topped with stir fried onions, bean sprouts, sliced mushrooms, and tomatoes. Topped with green onions and served with a side of cucumber dressing.

## #4 Green Curry Lo Mein \$18.5

Green coconut curry cooked with onions, green peas, mushrooms, egg noodles, and basil. Garnished with green onions.

## #5 Miss Bangkok \$16.5

A room temperature salad with thin vermicelli rice noodles, shredded carrots, cucumber, green onion, cilantro, mint, basil, and crushed peanuts. Served with chicken satay and cucumber dressing.

## #6 Paht King \$18.5

Stir fried ginger, garlic, carrots, snow peas, onions, broccoli, and zucchini in an oyster sauce.

## #7 Lahp \$18.5

Ground **pork, beef, or chicken** with fresh mint and onions. Served on a bed of mixed greens and garnished with cucumbers.

## #8 Thom Yum Ghung (Soup) \$19.5

Spicy soup with **shrimp, squid**, mushrooms, onions, tomatoes, zucchini, lemongrass, and galangal. Garnished with cilantro, green onions, and a lime. Add noodles for \$2.

## #9 Nheu Phat \$18.5

Stir fried broccoli, carrots, onions, and zucchini with your choice of **yellow curry, garlic, or oyster sauce**.

## #10 Paht Prik Nheu \$18.5

Stir fried onions, carrots, bok choy, green bell peppers, zucchini, lemon pepper, and sesame oil in an oyster sauce.

## #11 Coconut Curry \$18.5

Chicken coconut curry stew with sliced bamboo, carrots, and green peas.

## #12 Tiger Claw \$18.5

Baby corn, straw mushrooms, carrots, and onions in an oyster sauce, topped with peanuts and green onions.

## #13 Phat Preaw Wan \$18.5

Green bell peppers, onions, carrots, zucchini, and tomatoes in our house made sweet and sour sauce.

## #14 Saam Ka-Sat \$18.5

Red and green bell peppers, zucchini, carrots, onions, and pineapple stir fried in a thin sweet oyster sauce.

## #15 Kao Paht (Fried Rice) \$18.5

Jasmine fried rice with egg, broccoli, carrots, zucchini, and onions. Garnished with green onions.

## \*Bacon Pineapple Fried Rice \$18.5

Jasmine fried rice with bacon, egg, onions, pineapple, carrots, and green peas. Garnished with green onions.

## #16 Moo Taud \$20.5

Sliced tenderized pork loin deep fried in a spicy batter. Served with stir fried broccoli, carrots, onions, zucchini, cabbage, and a side of sweet and sour sauce.

## #17 Sriracha Nheu \$18.5

Green bell peppers, carrots, onions, zucchini, and bamboo shoots stir fried in a sweet and tangy sriracha sauce.

## #18 Demon Chicken \$18.5

Sliced chicken with red and green bell peppers, zucchini, carrots, onions, and cashews stir fried in an oyster sauce.

## #19 Dumpling Soup \$18.5

A spicy soup with **pork** or **vegan** dumplings, bok choy, mushrooms, green onions, and sesame seed oil.

## #20 Phat Kaprow \$18.5

Green bell peppers, snow peas, carrots, onions, zucchini, and Thai basil stir fried in an oyster chili paste.

## #21 Thom Kha Kai (Soup) \$18.5

Tangy creamy coconut milk soup with chicken, ginger, kaffir lime leaves, lemon grass, onions, and potatoes. Garnished with green onions, lime, and cilantro.

## #22 Phat Pla Mhung (Curry) \$18.5

Stir fried sliced bamboo shoots, carrots, onions, green bell peppers, zucchini and snow peas in an oyster and curry sauce. Your choice of **red** or **green** curry.

## #23 Masaman Curry \$18.5

Eggplant, potatoes, carrots, and garlic in a coconut stew.

## #24 Three Curry Pork \$18.5

Pork stewed in red, green, and masaman curries, with bamboo shoots, carrots, and green peas.

## #25 Taste of Thai Entree Combo \$18.5

Your choice of lunch size #11, #23, or #24 with the cup of soup and a **Thai Iced Tea** or a **Thai Iced Coffee**.