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BANGKOK

—◆ EST. 2020 ◆—



SOFTSHELL CRAB CURRY

Crispy softshell crab served in a curry sauce with a blend of curry powder, turmeric, garlic, chili, zucchini, carrots, capsicum, onions and mushrooms.

TO START

FISH CAKES (4pcs)

Minced fish seasoned with curry paste.

12

SPRING ROLL (4pcs)

Vegetarian style rolls, served with sweet chili sauce.

12

DEEP FRIED TOFU (3pcs)

Fried tofu served with peanut sauce.

12

KANOM JEEB (4pcs)

Combination of steamed prawn and chicken dumplings served with homemade sauce.

14

CHICKEN SATAY (5 skewers)

Grilled marinated chicken, served with peanut sauce.

14

BEEF CURRY PUFF (4pcs)

Beef minced with curry powder, served with sweet chili sauce.

14

CHICKEN WINGS (5pcs)

Crispy, golden-brown chicken wings seasoned to perfection and deep-fried.

14

FRIED CALAMARY

Lightly coated squid in a seasoned batter and deep-fried to a golden crispy.

15



STIR-FRIED

Please select a choice of meat:

Vegetable	24
Deep fried tofu (4pcs)	24
Chicken	24
Beef	26
Crispy pork	27
Duck	27
Prawn	27
Seafood	28

CHILI JAM CASHEW NUT

A popular Thai delicacy, cashew nuts and mixed vegetables stir-fried. The perfect balance of sweet and savory.

CHILI BASIL SAUCE

A fragrant stir-fry of fresh vegetables, aromatic basil, garlic, and fiery chili.

OYSTER SAUCE

A classic Thai stir-fry featuring garlic and fresh vegetables, all cooked to perfection in a rich and savory homemade oyster sauce.

SWEET AND SOUR

A colorful stir-fry of broccoli, carrots, onions, capsicum, pineapple, and zucchini, all tossed in a tangy Thai-style sweet and sour sauce.

SATAY SAUCE

A rich and creamy homemade peanut sauce, stir-fried with fresh vegetables for a delightful combination of savory and nutty flavors.



TOMYUM SEA FOOD (G)

Spicy & sour broth with aromatic lemongrass, kaffir lime leaves, and galangal.

(V)VEGETARIAN (G)GLUTEN FREE

STIR-FRIED NOODLE & FRIED RICE

Please select a choice of meat:

Vegetable	24
Deep fried tofu (4pcs)	24
Chicken	24
Beef	26
Crispy pork	27
Duck	27
Prawn	27
Seafood	28

SPICY PAD KEE MAO

Stir-fried flat rice noodles in a bold, spicy sauce with chili, garlic, fresh basil, egg and onion.

PAD THAI (G)

Stir-fried thin rice noodles with peanuts, bean sprouts, red onion, and egg, all tossed in a flavorful homemade sauce.

PAD SE IW

Stir-fried flat rice noodles with carrots, zucchini, green beans, and egg, all tossed in a rich homemade sauce.

CHILI BASIL HOKKIEN NOODLE

Stir-fried hokkien noodles with basil, chili, zucchini, carrots, green beans, and egg, all enhanced with aromatic Thai herbs.

CHILI JAM HOKKIEN NOODLE

Stir-fried hokkien noodles with cashew nuts, carrots, zucchini, green beans, and egg, all tossed in a rich, flavorful chili jam sauce.

SATAY NOODLE

Stir-fried flat rice noodles with a creamy homemade peanut sauce, paired with carrots, zucchini, green beans, and egg.



TRADITIONAL FRIED RICE

Authentic Thai-style fried rice, stir-fried with Chinese broccoli, onions, shallots and egg.

CHILI BASIL FRIED RICE

A flavorful, spicy fried rice stir-fried with basil, capsicum, garlic, chili, onions, and egg.

EGG FRIED RICE

Simple delicious, stir-fried rice with eggs.

22

CURRY

Please select a choice of meat:

Vegetable	24
Deep fried tofu (4pcs)	24
Chicken	24
Beef	26
Duck	27
Prawn	27
Seafood	28

RED CURRY (G)

A vibrant red curry made with creamy coconut milk, broccoli, carrots, zucchini, bamboo shoots, corn, capsicum and green beans.

GREEN CURRY (G)

A fragrant green curry made with creamy coconut milk, broccoli, carrots, zucchini, bamboo shoots, capsicum and green beans.

PANEANG (G)

A rich and aromatic paneang curry made creamy coconut milk, zucchini, mushrooms, carrots, bamboo shoots, corn, capsicum and green beans.



SOUP

TOM YUM (G) "Chicken 26 or Seafood 30"

Spicy & sour broth with aromatic lemongrass, kaffir lime leaves, and galangal.

TOM KHA (G) "Chicken 26 or Seafood 30"


A rich and creamy coconut milk soup, with lemongrass, kaffir lime leaves, and galangal.





KING PRAWN CHOO CHEE (3prawns) (G)

Grilled king prawns topped with creamy Choo Chee curry sauce, served with broccoli, carrot, and cabbage.

A close-up photograph of a plate of Red Duck Curry. The dish is served in a light blue ceramic bowl with a gold rim. It features sliced duck meat, a whole scallop, and chunks of pineapple and carrots in a creamy, orange-red coconut milk sauce. The dish is garnished with fresh green herbs and fried shallots. In the background, a red pot and a wine glass are visible on a dark table. A silver fork and spoon are placed on a brown paper napkin in the foreground.

RED DUCK CURRY (C)

A rich and aromatic red curry made with creamy coconut milk, mixed vegetables, bamboo shoots, lychee, pineapple.

29



MASSAMAN BEEF CURRY (G)

Slow-cooked beef simmered in rich coconut milk and aromatic curry paste, topped with cashew nut

SIGNATURE

SPICY CRISPY PORK

27

Stir-fried crispy pork with green beans, capsicum, zucchini, bamboo and carrots, all tossed in a flavorful Thai curry paste.

KANA MOO GROB

27

Stir-fried Chinese broccoli with garlic, chili, and capsicum, paired with crispy pork belly for a bold and flavorful dish.

KRAPAO MOO GROB

27

Stir-fried crispy pork with Thai basil, garlic, chili, onion, capsicum, bamboo shoots, and green beans—a spicy and aromatic favorite.



PINEAPPLE FRIED RICE

28

A flavorful fried rice featuring prawns, chicken, broccoli, carrots, onions, egg, and a hint of ground turmeric and pineapple.

MASSAMAN BEEF CURRY (G)

28

Slow-cooked beef simmered in rich coconut milk and aromatic curry paste, topped with cashew nuts.

SEAFOOD LAKSA (G)

28

Combination of prawns, mussels, and squid, served with bean sprouts and Asian greens in a rich creamy homemade laksa soup.

PAD THAI SOFTSHELL CRAB

28

Stir-fried thin rice noodles with onion, shallot, bean sprouts, crushed peanuts, and shrimp paste, served with crispy fried soft-shell crab.

CHILI PEPPER SOFTSHELL CRAB

28

Crispy deep-fried softshell crab on top with roast onions, capsicum, chili and garlic.

CHILI PEPPER CRISPY PORK

28

Homemade crispy pork on top with roast garlic, onions, and capsicum.

CHILI PEPPER SQUID

28

Crispy deep-fried squid on top with roast onions, capsicum, garlic and chili.

RED DUCK CURRY (G)

29

A rich and aromatic red curry made with creamy coconut milk, mixed vegetables, bamboo shoots, lychee, pineapple.

SALMON CHOO CHEE (250g.) (G)

29

Grilled salmon (medium well) served over stir-fried broccoli, carrot, and cabbage, topped with homemade Choo Chee curry sauce for a flavorful Thai-inspired dish.

HEALTHY THREE MUSHROOM

30

Three varieties of fresh mushrooms stir-fried with crispy mixed vegetables, finished with a crunchy cashew nut garnish for added texture and flavor.

SOFTSHELL CRAB CURRY

30

Crispy softshell crab served in a curry sauce with a blend of curry powder, turmeric, garlic, chili, zucchini, carrots, capsicum, onions and mushrooms.

KING PRAWN CHOO CHEE (3prawns) (G)

30

Grilled king prawns topped with creamy Choo Chee curry sauce, served with broccoli, carrot, and cabbage.

SCALLOP CHOO CHEE (5scallops) (G)

30

Seared scallops served with broccoli, carrot, and cabbage, topped with rich and creamy Choo Chee curry sauce.



SALMON SALAD (250g.) (G)

Grilled salmon (medium well) served with mixed greens, red onion, garlic, tomatoes, and carrot, garnished with cashew nuts. Drizzled with creamy coconut milk and a hint of chili.

30





SALAD

DUCK SALAD (G)

Roasted duck served with mixed salad, red onion, garlic, tomatoes, carrot garnish with cashew nuts. Drizzled with creamy coconut milk and a hint of chili.

28

CRISPY PORK SALAD (G)

Crispy Thai-style pork served with mix of salad, garlic, chili, onion, shallots, capsicum, and tomatoes.

28

SALMON SALAD (250g.) (G)

Grilled salmon (medium well) served with mixed greens, red onion, garlic, tomatoes, and carrot, garnished with cashew nuts. Drizzled with creamy coconut milk and a hint of chili.

30

SCALLOP SALAD(5pcs) (G)

Seared scallops served with a homemade Thai-style sauce, mixed greens, chili, red onion, garlic, tomatoes, and carrots.

30

DEEP-FRIED WHOLE BARAMANDI (700-800g)

Crispy whole barramundi, golden fried to perfection

45



DEEP-FRIED WHOLE BARAMANDI (700-800g)

45

Crispy whole barramundi, golden fried to perfection. Served with your choice of sauce options:

PAD CHA SAUCE

Thai stir-fry featuring chili, garlic, capsicum, onion, green beans, Thai basil, whole peppercorns and krachai.

SWEET & SOUR SAUCE

A delicious harmony of fruity and savory notes with tomatoes, chunks of pineapple, capsicum, zucchini, carrots, onion and shallots.

SPICY & SOUR SAUCE (Three flavors)

Thai stir-fry that delivers the perfect harmony of spicy, sour, and slightly sweet notes with chilies, garlic, onion, shallots, carrots, zucchini and capsicum.

CHILI JAM SAUCE

A rich and savory stir-fry coated in a sweet, smoky chili jam sauce with chili, broccoli, capsicum, carrots, onion and cashew nuts.

FRESH GINGER SAUCE

Fresh ginger stir-fried with onion, mushrooms, celery, garlic, and shallots, then finished with a touch of sesame oil for a nutty depth.





KANA FIRE DENG (M)

Stir-fried Chinese broccoli with capsicum, fiery chili and aromatic garlic.

VEGAN

BROCOLI & MUSHROOM STIR-FRIED (V) 26

Stir-fried broccoli, mixed mushrooms, onion, and garlic, cooked to perfection in a light savory sauce.

CHILI BASIL HOKKIEN NOODLE (V) 26

Wok-tossed hokkien noodles stir-fried with basil, chili, garlic, and a colorful mix of fresh vegetables.

PAD SE IW (V) 26

Stir-fried flat rice noodles with mixed vegetables and garlic, cooked to perfection with a savory sauce.

STIR-FRIED FRESH GINGER (V) 26

Mixed vegetables stir-fried with fresh ginger, garlic and onion for a fragrant and flavorful dish.

GREEN GARDEN (V) 26

A vibrant stir-fry of mixed green beans, broccoli, corn, zucchini, mushroom and onion.

KANA FIRE DENG (V) 27

Stir-fried Chinese broccoli with capsicum, fiery chili and aromatic garlic.



SIDE DISH

- STEAMED JASMINE RICE 5
- COCONUT RICE 7
- ROTI 5
- PEANUT SAUCE 10
- CHIPS 10
- STEAM VEGETABLES 15

EXTRA

- TOFU (3pcs) 3
- NOODLE 5
- VEGETABLES 5
- CHICKEN 5
- BEEF 5
- PRAWN (3pcs) 5
- FRIED EGG (1egg) 4

KIDS MENU

- LITTLE HOKKIEN NOODLE** 14
Stir-fried hokkien noodles with egg, tossed in a homemade sauce blend, and served with a crispy spring roll on the side.
- LITTLE EGG FRIED RICE** 14
Fried rice with egg, stir-fried in a homemade sauce blend, served with a crispy spring roll.

ICE CREAM – 7 per scoop

Vanilla, Chocolate



86 Bangkok Journey

Since 2020

We Began this journey with a passion to craft not only the most delicious Thai dishes, but also to create a warm, welcoming space where every meal becomes a memorable experience

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