

Bangkok Bay Specialties

Three Thai Brothers 10.00
Baby bok choy, shitake mushroom, and tofu sautéed in a delicate house sauce


Thai Crepe 10.00
Egg crepe stuffed with minced chicken, onion, tomatoes, and bell peppers


Angel Wings 11.00
Three chicken wings carefully de-boned and stuffed with ground chicken, black mushrooms, and glass noodles. Served with our tangy plum sauce


Gai Yang 11.00
Barbecued chicken Bangkok Bay style

Siamese Twins 13.00
Tender slices of chicken and shrimp sautéed in sweet and sour sauce with cucumber, onions, pineapple, tomatoes, and scallions

BKK Bay Ribs 14.00
Charbroiled spare ribs marinated in red wine, herb, and spices

 **Panang Salmon 14.00**
Grilled salmon topped with panang curry sauce garnished with kaffir lime leaves


 **Crying Tiger 14.00**
Grilled marinated top sirloin, served with a spicy lime sauce

 **Roasted Duck Curry 16.00**
Half a golden roasted duck, pineapples, tomatoes, bell peppers, and basil in the creamy red curry based coconut milk

Honey Roasted Duck 16.00
Half a golden roasted duck on top of a bed of steamed young spinach, broccoli, and carrots topped with a honey sauce

Red Sea 16.00
Medley of seafood sautéed in our house chili sauce with basil, zucchini, bell peppers, and onions

Siam Bay Basket 16.00
Mixed seafood steamed with vegetables and lemon grass served in a bamboo steamer with our special spicy lime sauce

 **Three Flavor Fish Seasonal**
Golden fried whole fish, topped with a sweet garlic and chili sauce garnished with crispy basil leaves

Specially marked salads, soups, and entrees can be made to your level of spiciness. Please specify when placing order.

 *Mild.....Medium.....Hot* 

Desserts

Coconut Ice cream 3.75
A delicious scoop of coconut ice cream topped with fresh crushed peanuts

Fried Banana with Coconut Ice cream 5.95
Golden fried banana sprinkled with honey and sesame seeds served with a scoop of coconut ice cream

Fresh Ripe Mango with Sweet Sticky Rice 5.95
Fresh slices of mango and sweet coconut sticky rice

Drinks

Regular Iced Tea 2.00

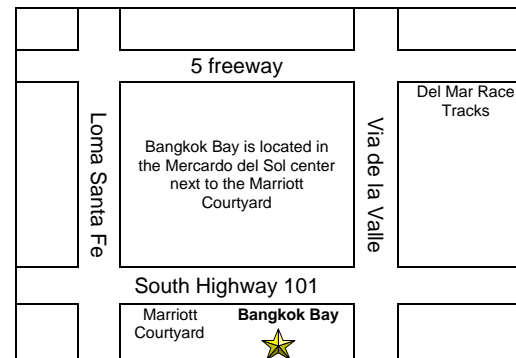
Coke, Diet Coke, Sprite 2.00

Hot Tea / Hot Coffee 2.00

Thai Iced Tea / Thai Iced Coffee 2.50

Perrier Mineral Water 11oz 2.25

Fiji Bottled Water ½ Liter 2.00



Free Delivery with \$20.00 minimum and within a 3 mile radius of the restaurant.

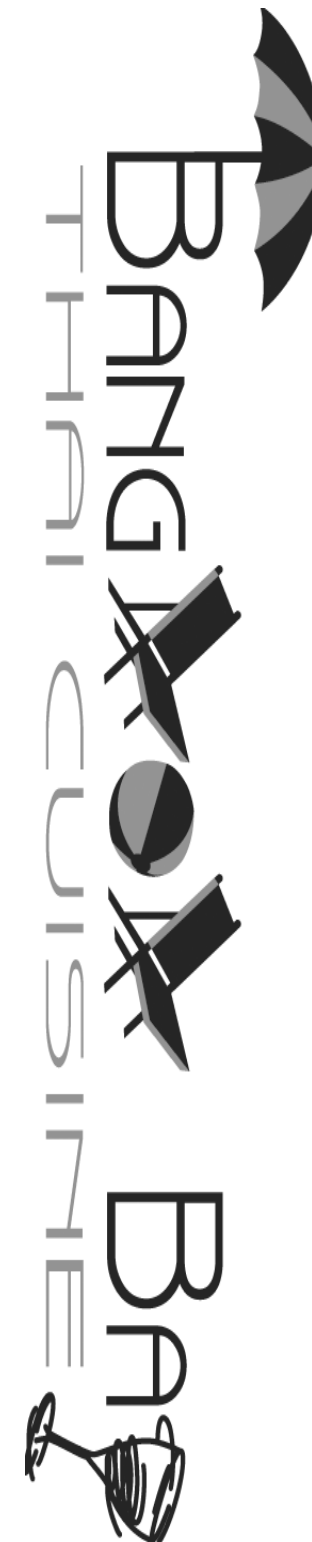
Please note all items and prices on menu subject to change

Bangkok Bay – Thai Cuisine

731 South Highway 101, 1B1
Solana Beach, CA 92075

Telephone (858) 792-2427

Fax (858) 792-1409



Take Out Menu

Open

Monday – Thursday

11:30am – 3:00pm
5:00pm – 9:30pm

Friday

11:30am – 3:00pm
5:00pm – 10:00pm

Saturday

12:00pm – 3:00pm
5:00pm – 10:00pm

Sunday

12:00pm – 3:00pm
5:00pm – 9:30pm

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Spring Roll **6.00**
Stuffed with crystal thread noodles and vegetables, then deep fried until golden brown, and served with our sweet and sour plum sauce

Summer Roll **6.00**
Shredded fresh vegetable and tofu wrapped in rice paper, serve with tamarind sauce and peanut sauce

Potstickers **6.00**
Steamed dumplings stuffed with a delicate blend of chicken and vegetables then quickly pan-fried with garlic, and served with a mushroom soy sauce

Half Moon Ton **6.00**
Crispy wonton skins filled with avocado and cream cheese

Silver Bag **6.00**
Steamed wonton skin filled with chicken, shrimp, chopped onion, bamboo shoot, and chestnuts

Fried Tofu **6.00**
Golden fried pieces of tofu served with our peanut and plum sauce

Chicken Satay **7.00**
Marinated chicken breast in a mixture of herb, spices, and coconut milk, served with our traditional Thai peanut sauce and cucumber chutney

Golden Fingers **7.00**
Marinated jumbo shrimp, wrapped in wonton paper, deep fried, and served with plum sauce


Golden Flower **7.00**
A flaky flower shaped pastry stuffed with chicken, onions, curry, and potatoes serve with cucumber chutney


Golden Triangle **7.00**
Crispy tortilla stuffed with avocado, fish cake, shrimp and served with plum sauce


Bangkok Bay Boat **14.00**
A combination of our most popular appethaizers chicken satay, golden flower, golden fingers, spring rolls, and half-moon ton

Soups

	<u>Cup</u>	<u>Fire Pot</u>
Wonton Soup	4.00	10.00
Wonton stuffed with chicken in clear broth with baby bok choy		


 **Tom Yum** (chicken, vegetables, tofu, or shrimp add \$1.00) **4.00** **10.00**
Mushroom, tomato, lemon grass, galanga, and kaffir lime leaves in spicy clear broth


 **Tom Kha** (chicken, vegetables, tofu, or shrimp add \$1.00) **4.00** **10.00**
Mushroom, tomato, lemon grass, galanga, and kaffir lime leaves in coconut milk soup with chili paste


 **Seafood Po Tak** **N/A** **14.00**
Seafood combination with lemon grass, mushroom, basil, and fresh chili in a spicy broth

Salads

Bangkok Bay House Salad **5.00**
Garden green salad topped with fried tofu and crispy wonton skins, and served with our peanut dressing

 **Som Tom** **6.00**
Shredded green papaya, carrots, and tomatoes infused with a spicy lime sauce and topped with crushed peanuts

 **Siam Beef Salad** **8.00**
Grilled –marinated beef tomato, cucumber, carrot, and onion tossed in a spicy lime dressing

 **Bangkok Bay Wrap** **8.00**
Ground chicken, roasted rice, mint leaves, and onion stir fried with a spicy lime dressing. Served in lettuce cups


 **Sea Salad** **14.00**
Shrimp, scallop, calamari, and mussel tossed in spicy lemon grass dressing


Entrées


Choice of the following:
Vegetables or Tofu **9.00**
Chicken, Pork, Beef, or Mock Duck **10.00**
Shrimp or Squid **11.00**
Seafood Combo shrimp, scallop, calamari, and mussel **14.00**
All entrées and specialty curries comes with steamed white Jasmine rice

Broccoli
A bed of fresh steamed broccoli stir fired with garlic and oyster sauce

Baby Corn
Tender young corn with onions, carrots, bell peppers, and scallions

 **Hot Basil**
Fresh basil, Thai chili, garlic, onions, and carrots

 **Cashew Nut**
Roasted chili, cashew nuts, water chestnuts, onions, and bell peppers sautéed in a delicate house sauce

 **Spicy Eggplant**
Eggplant tossed with fresh basil, garlic, carrots, bell peppers, and a fiery sauce

Garlic & Pepper
Sautéed in the hearty flavors of crushed garlic and pepper sauce

Green Bean
Selected young green beans, carrots, and onions stir fried with a classic prik king (Thai chili and garlic) chili paste

Ginger
Fresh ginger, scallions, and black mushrooms in a black bean sauce

Pra Ram
“A Thai Classic” steamed broccoli, carrots, and spinach served with a peanut sauce

Vegetable Delight
Medley of seasonal vegetables sautéed with a special blend soy sauce

Noodles and Fried Rice

Choice of the following:
Please see choices under Entrées

Pad Thai
Rice noodles stir fried with, egg, bean sprouts, and scallions in a tamarind sauce


Drunken Noodles
Spicy pan fried thick rice noodle with chili, bell peppers, onion, carrots, and basil

Pad See Ew
Thick flat rice noodles with egg, broccoli, carrot in a sweet soy sauce

Lad Na
Thick flat rice noodles topped with broccoli and carrot in soybean gravy


Pad Woon Sen
Glass noodle pan fried with egg, carrot, bean sprout and scallion in a house flavor sauce

Kua Kai Noodles
Rice noodles stir fried with chicken, egg, brown sauce, bean sprouts, sprinkled with scallions and crushed peanuts

 **Cow Soi Noodels**
Crispy golden noodles with a spicy curry broth. It's a northern Thai specialty


Bangkok Fried Rice
Mixed with egg and soy, garnished with sliced cucumbers, tomatoes, and scallions


 **Spicy Bay Fried Rice**
Crushed fresh chili, egg, garlic, and basil

 **Pineapple Fried Rice** **13.00**
A combination of shrimp, chicken, pineapple, cashew nuts, mixed with egg and curry powder


Curries


Choice of the following:
Please see choices under Entrées

 **Kang Ka Ree**
Thai yellow curry, coconut milk, potatoes, carrots and onions

 **Kang Khew Wan**
Sweet and spicy green curry, coconut milk, bamboo shoot, basil, eggplant and bell pepper

 **Kang Ped**
Spicy red curry, coconut milk, bamboo shoot, basil, eggplant and bell pepper

 **Kang Pha**
Spicy red curry without coconut milk, bamboo shoot, basil, eggplant and bell pepper

 **Panang**
Bell pepper and kaffir lime leaves in a creamy coconut milk panang curry