

## DUCK



- 56 Chilli Duckie** £21.45  
Delicate slices of roasted duck with chilli oil sauce and pak choi.
- 57 Drunken Duck** £21.45  
Succulent Duck Breast with a traditional Shaoxing Chinese wine, fresh chilli, garlic, fine beans and basil leaf.
- 58 Duck Paradise** £21.45  
Roasted duck breast on bed of broccoli with orange sauce.
- 59 Phed Makham** £21.45  
Finest aromatic duck breast on bed of pak choi dressed with exotic tamarind sauce and cashew nut.

## SEAFOOD & SHELLFISH



- 60 Fisherman Village** £22.95  
Stir Fried Mixed Seafood with red curry and aromatic mix Thai herbs.
- 61 Little Mermaid** £22.95  
Stir Fried Spicy Mixed Seafood with fine bean, babycorn, onion, garlic, chilli and Thai herbs.
- 62 Crab Supreme** £22.95  
Deep fried soft shell crab in a light crispy batter stir fried with mixed sweet pepper, onion and pepper sauce.
- 63 Golden Crab** £22.95  
Soft shell crab in light batter on bed of iceberg dressed with exotic tamarind sauce, cashew nut & deep fried shallot.
- 64 Scallop Oyster** £22.95  
Stir fried scallop with tenderstem broccoli, garlic and oyster sauce.
- 65 Bangkok Fantasea** £22.95  
Stir fried mixed seafood with a rich and aromatic mild curry sauce, with celery, milk, egg, onion and mixed sweet pepper.
- 66 Bangkok Bonanza** £22.95  
Refreshing tasty dish of mixed seafood, stir fried with lemongrass, galangal, kaffir lime leaves, cherry tomato, young coconut meat, mushroom, milk, chilli and touch of lime juice

## FISH & JUMBO PRAWN



- 67 Pla Phad Cha** £22.95  
Deep fried Seabass or Salmon fillet, or shell off Jumbo Prawns in a light batter topped with Thai herbs, chilli, garlic and basil.
- 68 Pla Keaw Wan** £22.95  
Deep fried Seabass or Salmon fillet, or shell off Jumbo Prawns in a light batter topped with green curry and basil leaves.
- 69 Pla Neung Seeyu** £22.95  
Steamed fish fillet of Seabass or Salmon with soya sauce topped spring onion and ginger.
- 70 Pla Neung Manao** £22.95  
Steamed fresh Salmon or Seabass, or shell off Jumbo Prawns fillet with pak choi, chilli, coriander, lime and garlic.
- 71 Pla Preaw Wan** £22.95  
Deep fried Seabass or Salmon fillet, or shell off Jumbo Prawns in a light batter fillet topped with onion, pineapple, tomato, lychee, mix sweet pepper and sweet & sour sauce.
- 72 Pla Chu Chi** £22.95  
Deep fried Seabass or Salmon fillet, or shell off Jumbo Prawns in a light batter with a thick spicy rich red curry with coconut sauce and Kaffir lime leaves.
- 73 Pla Phad Prik Gaeng** £22.95  
Deep fried Seabass or Salmon fillet in a light batter dusted in aromatic red curry paste with fine bean, kaffir lime leaves and basil leaves.
- 74 Pla Makham** £22.95  
Deep fried Seabass or Salmon fillet, or shell off Jumbo Prawns in a light batter with tamarind sauce, topping with cashew nut and deep fried shallot.
- 75 Pla Rad Prik** £22.95  
Deep fried Seabass or Salmon fillet, or shell off Jumbo Prawns in a light batter topped with homemade sweet chilli sauce.

- 76 Goong OB Woon Sen** £22.95  
Baked Shell off Jumbo Prawns with glass noodle, ginger, garli, celery, spring onion & Chinese wine, cooked together in a pot. Served with seafood sauce on side.
- 77 Butterfly Pad Thai** £22.95  
Shell off Jumbo Prawns in light batter stir fried with rice noodle, tamarind sauce, beansprout, spring onion, tofu and crushed peanut on side.

## NOODLES & RICE



Choice of  
Chicken £16.45 Beef or Prawn £17.45 Veg £15.45

- 78 Phad Thai**  
The signature of Thai rice noodle, egg, beansprout, spring onion, tofu and tamarind sauce with crushed peanut on the side.
- 79 Phad Kee Mao**  
Spicy stir fried Udon noodle with mix Thai herbs garlic and chilli.
- 80 Phad Mee**  
Stir fried egg noodle with beansprout, egg, pak choi, soya sauce and spring onion.
- 81 Phad Si-ew**  
Stir fried rice noodle with garlic, egg and cabbage in dark sweet soy sauce.
- 82 Phad Mama Tomyum**  
The most popular Instant Thai Ramen Noodle stir fry with Tomyum seasoning, egg, pak choi and sweet pepper.
- 83 Sukiyaki**  
Stir fried glass noodle with egg, celery, pak choi, Chinese leaves and garlic in a spicy red beancurd sauce.
- 84 Special Fried Rice**  
Fried Jasmine Rice, garlic, soya sauce and egg.
- 85 Khao Pad Sapparot** £17.45  
Bangkok 7's special fried rice with chicken, prawn, pineapple, onion, mild curry powder, raisin, cashew nut served on fresh pineapple.
- 86 White Heaven Fried Rice** £17.95  
Fried Jasmine Rice with Crab Meat, egg, carrot and spring onion served with special seafood sauce on side.
- 87 Bangkok Marina** £18.95  
A specially created aromatic omelette with mixed seafood, red curry paste, coconut milk, kaffir lime leaves, basil, chilli and egg served on jasmine rice with chilli garlic fish sauce on side.
- 88 Khao Pad Krapow Talay** £18.95  
One of the most popular Thai street food. Fried Jasmine Rice with mixed seafood, garlic, fresh chilli, basil leaf served with fried egg and chilli garlic fish sauce on side.
- 89 Khao Soi Gai** £18.95  
The best soup in the world by Taste Atlas. Egg Noodle and braised chicken drumsticks in a silky coconut broth spiced up with aromatic red curry paste, topped with crispy noodle, boiled egg, spring onion, coriander and pickled cabbage.

## SIDE DISHES



- 90 Phad Pak Choi** £9.75  
Stir fried Pak choi, soya sauce, garlic with oyster sauce.
- 91 Mixed Seasonal Vegetables** £9.75  
Stir fried vegetables and garlic with oyster sauce.
- 92 Phad Tenderstem Broccoli** £9.75  
Stir fried fresh Tenderstem Broccoli, garlic, soya sauce with oyster sauce.
- 93 Steamed Jasmine Rice** £4.75
- 94 Coconut Rice** £4.85
- 95 Sticky Rice** £4.85
- 96 Egg Fried Rice** £4.85
- 97 Plain Noodle with egg** £5.95



# BANGKOK 7 THAI



## MENU 2025



## OPENING HOURS

MON	12PM - 10PM
TUES	12PM - 10PM
WED	12PM - 10PM
THURS	12PM - 10PM
FRI	12PM - 10.30PM
SAT	12PM - 10.30PM
SUN	CLOSED

24 FINKLE STREET KENDAL LA9 4AB

# 01539 733 733

FOR TAKE AWAY ORDERS PLEASE PRESS 2

## Allergy Advice

Please note: our dishes are prepared in area where allergenic ingredients are present so we cannot guarantee that dishes are 100% free of these ingredients. Some dishes may contain traces of nuts, wheat, gluten or other allergenic ingredients. For more details, please ask our service team before placing your order.

# 10% DISCOUNT

ON ORDERS OVER £10

## COLLECTION ONLY

## STARTERS



- 1 Bangkok 7 Mixed Platter** **£23.95**  
(Minimum order for 2 people)  
A selection of favourite Thai starters,crispy golden vegetable spring roll, chicken satay, Thai fish cakes, khanom jeep and salt & pepper squid. Served with sweet chilli sauce, peanut sauce and sriracha sauce.
- 2 Chicken Satay** **£11.95**  
Marinated chicken grilled on skewers served on A-jarred pickled vegetable with peanut sauce on the side.
- 3 Tord Mun Pla** **£11.95**  
Authentic Thai fish cakes blended to a traditional recipe with red curry paste, lime leaves and served with sweet chilli relish and ground peanut.
- 4 Moo Ping** **£11.95**  
Grilled marinated pork on skewers served with a tamarind dipping sauce
- 5 Duck Spring Roll** **£11.95**  
Deep fried shredded duck roll, stuffed with carrot, leek, onion, rolled with rice paper and served with Hoi-sin sauce.
- 6 Khanom Jeep** **£11.95**  
Marinated minced pork and prawn steamed in wonton parcels and accompanied with sweet dark soya sauce.
- 7 Boost Calcium** **£11.95**  
Deep fried crispy whitebait served with sriracha sauce.
- 8 Prawn Tempura** **£11.95**  
Deep fried marinated king prawn in a light crispy batter served with plum sauce.
- 9 Salt and Pepper Squid** **£11.95**  
Tender squid lightly coated in flour then deep fried until it fluffs up. The moreish flavour comes from a scattering of salt, ground black pepper, spring onion and sliced chilli.
- 10 Pu Nim** **£14.45**  
Deep fried soft shell crab in light batter accompanied with black pepper sauce.
- 11 Hoyob Keaw-warn** **£14.45**  
Steamed Scottish mussel served with authentic creamy green curry sauce.
- 12 Scallop** **£14.45**  
Seared Scallop with salad served cold with spicy & sour sauce Bangkokian Style.
- 13 Prawn Crackers** **£5.95**  
Deep-fried prawn crackers served with sweet chilli sauce.

## VEGETARIAN STARTERS



- 14 Vegetarian Platter** (Minimum order for 2 people) **£22.95**  
 The assorted of vegetable spring roll, vegetable satay, sweetcorn fritter, deep-fried tofu and gyoza served with a variety of sauce.
- 15 Tofu Tord** **£10.95**  
 Deep fried beancurd served with sweet chilli sauce and ground peanut.
- 16 Vegetable Satay** **£10.95**  
 Charcoal grilled the skewers of mushroom, onion, mixed sweet pepper served with peanut sauce.
- 17 Spring Roll** **£11.45**  
Deep fried spring roll stuffed with shredded mixed vegetable and glass noodle served with sweet chilli sauce.
- 18 Sweetcorn Cakes** **£11.45**  
Delicious blend of sweetcorn fritter with red curry paste served with sweet chilli sauce.
- 19 Vegetable Tempura** **£11.45**  
A light crispy batter mixed vegetable served with sweet chilli sauce.
- 20 Gyoza** **£11.45**  
Yummy mixed vegetable dumpling, pan fried served with dark sweet soya sauce.

## SOUPS



Choice of:  
Chicken £10.45 Prawn £10.95 Mushroom £9.95

- 21 Tom Yum**  
 All time favourite hot and spicy soup with lemongrass, galangal, kaffir lime leaves, mushroom, fresh chilli and a touch of lime – a true taste of Thailand.
- 22 Tom Kha**  
A rich and fragrant soup flavour with galangal, lemongrass, kaffir lime leaves, mushroom, young coconut meat and coconut milk.
- 23 Pohtaeak** **£12.95**  
 Mixed Seafood hot and spicy soup with lemongrass, galangal, kaffir lime leaves, fresh chilli, lime juice and fresh basil leave.
- 24 Mama Tom Yum Goong Yai** **£22.95**  
 Famous Traditional Thai hot & sour soup with shell off Jumbo Prawns, instant Thai ramen noodle, milk, young coconut meat, mushroom, lemongrass, chilli, kaffir lime leaves and coriander. Seasoned with lime juice & fish sauce.

## THAI SALAD



- 25 Som Tum Thai** **£14.45**  
 Spicy shredded green papaya with carrot, cherry tomato, cashew nut, fresh chilli, fish sauce, fresh garlic and zingy dressing. To fully enjoy this tasty salad we would suggest to order as well a side of sticky rice.
- 26 Laab Tofu Salad** **£14.45**  
 Crispy tofu tossed with shallot, kaffir lime leaves, lime juice, fresh mint, chilli powder and ground roasted rice.
- 27 Laab Salad** **£15.45**  
 Your choice of mince meat chicken or beef tossed with shallot, kaffir lime leave, lime juice, fresh mint, chilli powder and ground roasted rice.
- 28 Som Tum Goong** **£17.45**  
 Spicy shredded green papaya with king prawns, carrot, cherry tomato, cashew nut, fresh chilli, fish sauce, fresh garlic and zingy dressing. To fully enjoy this tasty salad we would suggest to order as well a side of sticky rice.
- 29 Spicy Andaman** **£17.45**  
Mixed seafood spicy salad with spring onion, cherry tomatoes, coriander, glass noodles and red onion tossed in a spicy lime and chilli dressing.
- 30 Yum Twister** **£17.45**  
Grilled Aubergine with minced chicken, king prawn, boiled egg, culantro and coriander in a mouth watering spicy lime and chilli dressing.
- 31 Spicy Beef Salad** **£19.45**  
Delicious Thai Salad with chargrilled slice of sirloin steak, red onion, cucumber, coriander, spring onion and spicy sauce.
- 32 Spicy Crispy Seabass** **£22.95**  
 Deep Fried Seabass fillet with chilli, garlic, red onion, shredded green apple and cashew nut with spicy tangy lime juice sauce.

## GRILLED & SIZZLING



- 33 Flying Duck** **£21.45**  
Grill Duck Breast with garlic, mixed pepper with black pepper on sizzling dish.
- 34 Goong Yai Yang** **£22.95**  
Grilled shell on jumbo king prawn served with hot & spicy chilli lime sauce.
- 35 Pla Yang** **£22.95**  
Grilled fillet seabass with soya sauce and mushroom.
- 36 Weeping Tiger** **£24.95**  
Char grilled marinated sirloin steak served with ground chilli and tamarind sauce on the sizzling hot plate.
- 37 Nuea Son Black Pepper** **£24.95**  
Grilled sirloin wok fried with black pepper, garlic & mixed pepper on a sizzling dish
- 38 Bangkok Scallop** **£24.95**  
Wok fried Scallops with black pepper, garlic & mixed pepper on a sizzling dish.

## CURRY



Choice of:  
Chicken £16.45 Beef or King Prawns £17.45  
Vegetable & Tofu £15.45

- 39 Green Curry**  
The famous fragrant Thai green curry cooked in coconut milk with bamboo shoot, courgette, green & red pepper, fresh basil and aromatic selection of Thai herbs.
- 40 Red Curry**  
Aromatic Thai red curry cooked in coconut milk with bamboo shoot, courgette, green & red pepper, fresh basil and aromatic selection of Thai herbs.
- 41 Massaman Curry**  
 Simmered with creamy coconut milk, peanuts, onion and potatoes. A milder curry from the south of Thailand.
- 42 Panang Curry**  
Panang is a type of thicker, semi-dry red curry, cooked with coconut milk, green & red pepper.
- 43 Jungle Curry**  
Refreshing and spicy, it is packed full of Thai herbs and seasonal vegetables without coconut milk.
- 44 The Bangkok 7 Premium Roast Duck Curry** **£21.45**  
Delicate slices of roasted duck in spicy red curry sauce, coconut milk, cherry tomatoes, pineapple, mixed sweet pepper and lychees.
- 45 Lamb Shank Massaman** **£22.95**  
 Tender braised lamb shank with Thai massaman curry sauce, potatoes and onion. Topped with cashew nut and crispy shallot.

## STIR FRY



Choice of:  
Chicken £16.45 Beef or King Prawns £17.45  
Sous Vide Duck Breast £21.45 Vegetable & Tofu £15.45

- 46 Phad Graphao (Basil)**  
Your choice of minced meat, stir fried with fresh chilli, garlic, basil leaf, fine bean and green & red pepper.
- 47 Phad Med Mamuang (Cashew Nut)**  
 Sir fried with cashew nut, mushroom, spring onion, green & red pepper and dried chilli.
- 48 Phad Khing (Ginger)**  
Stir fried with aromatic ginger, spring onion, onion, pepper and mushroom.
- 49 Phad Prik Tai Dum (Black pepper)**  
Stir fried with black pepper, garlic, onion, spring onion and green & red pepper.
- 50 Phad Prew Wan (Sweet & sour)**  
The delicious of Thai sweet & sour sauce with pineapple, tomato, onion, cucumber and lychee.
- 51 Phad Nam Man Hoy (Oyster Sauce)**  
Stir Fried with oyster sauce, mushroom, onion, spring onion, green & red pepper.
- 52 Phad Phed (Red Curry Paste)**  
Stir fried with red curry paste, fine beans, basil, kaffir lime leaf and little coconut milk.
- 53 Phad Pong Garee (Curry Powder)**  
Stir fried with mild curry powder, celery, chilli, milk, egg, mixed sweet pepper, onion and chilli oil.
- 54 Phad Makher (Yellow Soybean Paste)**  
Stir fried Aubergine with yellow soybean paste, garlic, chilli, spring onion and basil leaves.
- 55 Phad Sam Gler (Garlic, Coriander, Black Pepper)**  
Stir Fried with garlic , coriander and black pepper topped with crispy garlic.