

BANGKOK 7 SPECIAL SET MENU

£39.15 per person (minimum order for 2 people)

Starter

Bangkok 7 Mixed Platter for 2

Main

Red or Green Curry with Chicken, Beef or Prawn Stir Fried Chicken with Cashew Nut **Duck Phed Makham**

Side

Egg Fried Rice or Steamed Jasmine Rice

BANGKOK 7 VEGETARIAN SET MENU

£31.80 per person (minimum order for 2 people)

Starter

Vegeterian Platter for 2

Main

Red or Green Curry with Vegetable and Tofu Stir Fried Cashew Nut with Vegetable and Tofu Phad Tenderstem Broccoli

Side

Egg Fried Rice or Steamed Jasmine Rice

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.

A guide to our dishes;

V Suitable for Vegetarians



(Contains Nuts





Very Hot



Extremely Hot



Incredibly Hot

STARTERS



Bangkok 7 Mixed Platter (Minimum order for 2 people)

£23.95

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.

Chicken Satay

£11.95

Marinated chicken grilled on skewers served on A-jarred pickled vegetable with peanut sauce on the side.

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.

Moo Ping £11.95

Grilled marinated pork on skewers served with a tamarind dipping sauce

Duck Spring Roll

£11.95

Deep fried shredded duck roll, stuffed with carrot, leek and onion, rolled with rice paper and served with Hoi-sin sauce.

Khanom Jeep

£11.95

Marinated minced pork and prawn steamed in wonton parcels and accompanied with sweet dark soya sauce.

Boost Calcium

£11.95

Deep fried crispy whitebait served with sriracha sauce.

Prawn Tempura

£11 Q5

Deep fried marinated king prawn in a light crispy batter served with plum sauce.

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.

Pu Nim £14.45

Deep fried soft shell crab in light batter accompanied with black pepper sauce.

Hovob Keaw-warn

£14.45

Steamed Scottish mussel served with authentic creamy green curry sauce.

Scallop £14.45

Seared Scallop with salad served cold with spicy & sour sauce Bangkokian Style.

Prawn Crackers

£5.95

Deep-fried prawn crackers served with sweet chilli sauce.

VEGETARIAN STARTERS



Vegetarian Platter

£22.95

(Minimum order for 2 people)

The assorted of vegetable spring roll, vegetable satay, sweetcorn fritter, deep-fried tofu and gyoza served with a variety of sauce.

- Tofu Tord £10.95
- V Deep fried beancurd served with sweet chilli sauce and ground peanut.
- Vegetable Satay

£10.95

- Charcoal grilled the skewers of mushroom, onion, mixed sweet pepper served with peanut sauce.
- V Spring Roll

 Deep fried spring roll stuffed with shredded mixed vegetable and glass noodle served with sweet chilli sauce.
- ▼ Sweetcorn Cakes

 Delicious blend of sweetcorn fritter with red curry paste served with sweet chilli sauce.
- Vegetable Tempura £11.45
 A light crispy batter mixed vegetable served with sweet chilli sauce.
- Gyoza
 Yummy mixed vegetable dumpling, pan fried served with dark sweet soya sauce.

SOUPS



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

- 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.
- Tom Kha
 A rich and fragrant soup flavour with galangal, lemongrass, kaffir lime leaves, mushroom, young coconut meat and coconut milk.
- Pohtaek
 Mixed Seafood hot and spicy soup with lemongrass, galangal, kaffir lime leaves, fresh chilli, lime juice and fresh basil leave.
- 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 corriander. Seasoned with lime juice & fish sauce.

THAI SALAD



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.

Crispy tofu tossed with shallot, kaffir lime leaves, lime juice, fresh mint, chilli powder and ground roasted rice.

Laab Salad
Your choice of mince meat chicken or beef tossed with shallot, kaffir lime leave, lime juice, fresh mint, chilli powder and ground roasted rice.

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.

Spicy Andaman
Mixed seafood spicy salad with spring onion, cherry tomatoes, coriander, glass noodles and red onion tossed in a spicy lime and chilli dressing.

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.

Spicy Beef Salad
Delicious Thai Salad with chargrilled slice of sirloin steak, red onion, cucumber, coriander, spring onion and spicy sauce.

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 DISHES



Flying Duck £21.45

Grill Duck Breast with garlic, mixed pepper with black pepper on sizzling dish.

Goong Yai Yang £22.95
Grilled shell on jumbo king prawn served with hot & spicy chilli lime sauce.

Pla Yang £22.95

Grilled fillet seabass with sova sauce and mushroom.

Weeping Tiger £24.95

Char grilled marinated sirloin steak served with ground chilli and tamarind sauce on the sizzling hot plate.

Nuea Son Black Pepper £24.95

Grilled sirloin wok fried with black pepper, garlic & mixed pepper on a sizzling dish

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

M 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.

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.

Massaman Curry

Simmered with creamy coconut milk, peanuts, onion and potatoes. A milder curry from the south of Thailand.

Panang Curry

Panang is a type of thicker, semi-dry red curry, cooked with coconut millk, green & red pepper.

Jungle Curry

Refreshing and spicy, it is packed full of Thai herbs and seasonal vegetables WITHOUT coconut milk.

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.

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

M Phad Graphao (Basil)

Your choice of minced meat, stir fried with fresh chilli, garlic, basil leaf, fine bean and green & red pepper.

Phad Med Mamuang (Cashew Nut)

Sir fried with cashew nut, mushroom, spring onion, green & red pepper and dried chilli.

Phad Khing (Ginger)

Stir fried with aromatic ginger, spring onion, onion, pepper and mushroom.

Phad Prik Tai Dum (Black pepper)

Stir fried with black pepper, garlic, onion, spring onion and green & red pepper.

Phad Priew Wan (Sweet & sour)

The delicious of Thai sweet & sour sauce with pineapple, tomato, onion, cucumber and lychee.

Phad Nam Man Hoy (Oyster Sauce)

Stir Fried with oyster sauce, mushroom, onion, spring onion, green & red pepper.

Phad Phed (Red Curry Paste)

Stir fried with red curry paste, fine beans, basil, kaffir lime leaf and little coconut milk.

Phad Pong Garee (Curry Powder)

Stired fried with mild curry powder, celery, chilli, milk, egg, mixed sweet pepper, onion and chilli oil.

Phad Makher (Yellow Soybean Paste)

Stired fried Aubergine with yellow soybean paste, garlic, chilli, spring onion and basil leaves.

Phad Sam Gler (Garlic, Coriander, Black Pepper)

Stir Fried with garlic, coriander and black pepper topped with crispy garlic.

DUCK



Chilli Duckie £21.45

Delicate slices of roasted duck with chilli oil sauce and pak choi.

m Drunken Duck

£21.45

Succulent Duck Breast with a traditional Shaoxing Chinese wine, fresh chilli, garlic, fine beans and basil leaf.

Duck Paradise

£21.45

Roasted duck breast on bed of broccoli with orange sauce.

Phed Makham

£21.45

Finest aromatic duck breast on bed of pak choi dressed with exotic tamarind sauce and cashew nut.

MIXED SEAFOOD & SHELLFISH



M Fisherman Village

£22.95

Stir Fried Mixed Seafood with red curry and aromatic mix Thai herbs.

M Little Mermaid

£22.95

Stir Fried Spicy Mixed Seafood with fine bean, babycorn, onion, garlic, chilli and Thai herbs.

Crab Supreme

£22.95

Deep fried soft shell crab in a light crispy batter stir fried with mixed sweet pepper, onion and pepper sauce.

Golden Crab

£22.95

Soft shell crab in light batter on bed of iceberg dressed with exotic tamarind sauce, cashew nut & deep fried shallot.

Scallop Oyster

£22.95

Stir fried scallop with tenderstem broccoli, garlic and oyster sauce.

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.

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



Pla Phad Cha £22.95

Deep fried fish fillet of Seabass or Salmon, or shell off Jumbo Prawns in a light batter topped with Thai herbs, chilli, garlic and basil.

Pla Keaw Wan
 £22.95

Deep fried fish fillet of Seabass or Salmon, or shell off Jumbo Prawns in a light batter topped with green curry and basil leaves.

Pla Neung Seeyu

£22.95

Steamed fish fillet of Seabass or Salmon with soya sauce topped spring onion and ginger.

Pla Neung Manao

£22.95

Steamed fresh Salmon or Seabass fillet, or shell off Jumbo Prawns with pak choi, chilli, coriander, lime and garlic.

Pla Preaw Wan £22.95

Deep fried Salmon or Seabass, or shell off Jumbo Prawns in a light batter fillet topped with onion, pineapple, tomato, lychee, mix sweet pepper and sweet & sour sauce.

Pla Chu Chi £22.95

Deep fried fish fillet of Seabass or Salmon, or shell off Jumbo Prawns in a light batter with a thick spicy rich red curry with coconut sauce and Kaffir lime leaves.

M Pla Phad Prik Gaeng

£22.95

Deep fried fish fillet of Seabass or Salmon in a light batter dusted in aromatic red curry paste with fine bean,kaffir lime leaves and basil leaves.

Pla Makham £22.95

Deep fried fish fillet of Seabass or Salmon, or shell off Jumbo Prawns in a light batter with tamarind sauce, topping with cashew nut and deep fried shallot.

Pla Rad Prik
 £22.95

Deep fried fish fillet of Seabass or Salmon, or shell off Jumbo Prawns in a light batter topped with homemade sweet chilli sauce.

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.

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

Beef or Prawn £17.45 Vegetable £15.45 Chicken £16.45

Phad Thai

The signature of Thai rice noodle, egg, beansprout, spring onion, tofu and tamarind sauce with crushed peanut on the side.

Phad Kee Mao

Spicy stir fried Udon noodle with mix Thai herbs garlic and chilli.

Stir fried egg noodle with beansprout, egg, pak choi, soya sauce and spring onion.

Phad Si-ew

Stir fried rice noodle with garlic, egg and cabbage in dark sweet soy sauce.

Phad Mama Tomyum

The most popular Instant Thai Ramen Noodle stir fry with Tomyum seasoning, egg, pak choi and sweet pepper.

Stir fried glass noodle with egg, celery, pak choi, Chinese leaves and garlic in a spicy red beancurd sauce.

Special Fried Rice

Fried Jasmine Rice, garlic, soya sauce and egg.

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.

White Heaven Fried Rice

£17.95

Fried Jasmine Rice with Crab Meat, egg, carrot and spring onion served with special seafood sauce on side.

🕦 Bangkok Marina

£18.95

A specially created aromatic omellete 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.

- Khao Pad Krapow Talay (One of the most popular Thai street food) £18.95 Fried Jasmine Rice with mixed seafood, garlic, fresh chilli, basil leaf served with fried egg and chilli garlic fish sauce on side.
- Khao Soi Gai (The best soup in the world by TasteAtlas) 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, corriander and pickled cabbage.

SIDE DISHES



V Phad Pak Choi	£9.75
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Stir fried Pak choi, soya sauce, garlic with oyster sauce.

Mixed Seasonal Vegetables £9.75

Stir fried vegetables and garlic with oyster sauce.

£9.75 Phad Tenderstem Broccoli

Stir fried fresh Tenderstem Broccoli, garlic, soya sauce with oyster sauce.

Steamed Jasmine Rice	£4.75	Coconut Rice	£4.85
Sticky Rice	£4.85	Egg Fried Rice	£4.85

Plain Noodle with egg £5.95

DESSERT



Mango with Sticky Rice £10.95

A very popular pudding amongst local Thai and tourists. Slices of ripen mango served with aromatic coconut milk, sweet sticky rice and a scoop of honeycomb & vanilla ice cream.

Morgaeng £10.95

Traditional Thai Custard, baked with a harmony of palm sugar, egg, taro and served with a scoop of honeycomb & vanilla ice cream.

\$10.95

A famous Thai dessert made with sago, mixed with coconut milk, young coconut meat and lychee served with a scoop of honeycomb & vanilla ice cream.

Bangkokian Delight £10.95

A scoop of honeycomb & vanilla ice cream served with sweet sticky rice, jackfruit, young coconut meat, lychee and palm candy.

Chocolate Fudge

£10.95

Chocolate Fudge cake served warm with a scoop of honeycomb and vanilla ice cream.

Honeycomb Cheesecake £10.95

Honeycomb cheesecake served with a scoop of honeycomb & vanilla ice cream.

Cartmel sticky toffee pudding

£10.95

Famous Cartmel Sticky toffee served with a scoop of honeycomb & vanilla ice cream.

Selection of Ice creams & Sorbets

Ice creams served with whipped cream & mixed berries.

One Scoop £5.95 Two Scoops £6.95 Three Scoops £7.95

Vanilla, Honeycomb and vanilla, Chocolate, Strawberry, Rum & Raisin, Mango Sorbet

COFFEE & SOFT DRINKS



Cafe Espresso Regular £2.95 Large £3.45

The classic Italian. Intensely aromatic. Served short & black with a head of golden brown `crema`.

Americano £3.75

Rich flavour & fine aroma served black or with milk.

Cafe Latte £3.95

An espresso with hot milk to make a head of rich foam

Cappuccino £3.95

An espresso with steamed & foamed milk.

Flat White £3.95

A rich, full flavoured coffee with a velvety texture.

Liquor Coffee £7.95

With your choice of liquor, served with whipped Cream.

Hot Water £0.50

Pot of Tea £3.50

English Breakfast, Red Bush or Earl Grev Tea.

Herbal or Fruit Tea £3.50 Selection available.

Thai Lemon Iced Tea £5.50
Thai Milky Iced Tea £5.50

Soft Drinks

Homemade Fresh Lime Juice

& Soda £5.50
Coke, Fanta, Lemonade & Sprite £3.95
Tonic Water £2.95
Soda Water £2.25
J2O, Appletiser, Elderflower £3.95
Fruit Juice £3.95
(Apple, Orange, Pineapple, Mango)

Cordial £1

(Blackcurrant, Elderflower, Lime, Orange)

Harrogate Mineral Water 250ml £2.95 750ml £5.90

BEERS & CIDERS



Draft Beer Asahi	1/2Pint £3.95	Pint £7.95
Bottled Beer Budweiser (330ml) Singha (330ml) Gluten Free Peroni Nastro Azzuro (330ml)		£6.25 £6.25 £6.25
Ciders Magners Kopparberg (Mixed Fruit, Pear, Strawberry & Lime)		£6.25 500ml £6.95 £6.95

SPIRITS & LIQUORS



Spirits All £4.95 Per 25ml

Gordons Gin

Bombay Sapphire Gin Ophir Oriental Gin

J.J Whitley Elderflower Gin Agnes Arber Rhubarb Gin

Hendrick's Gin Tanqueray Gin Pink Gordons Gin

Campari

Smirnoff Vodka / Lime / Green Apple

Bacardi Rum

Captain Morgan's Spiced Rum

Sailor Jerry Spiced Rum

Lambs Navy Rum Bell's Whisky Jim Beam Whiskey

Jamesons Irish Whiskey Jack Daniels Whiskey

Southern Comfort Hennessy Cognac Tequila Lachica

Mekhong Thai Whisky Sangsom Thai Rum

Liquors All £4.95 Per 25ml

Baileys (50ml) £5.49

Cointreau Amaretto Drambuie Malibu

Jagermeister

White or Black Sambuca

Tia Maria Kahlua Frangelico

Passoa Passionfruit

Advocat

Peach Schnapps

Glayva Midori Limoncello

Martini Dry / Rosso / Bianco

Sherry & Port All £5.49 per 50ml

Harvey's Bristol Cream

TioPepe

Taylor's Late Bottled Port