



787-792-2625

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BANGKOK AND BOMBAY

THAI MENU

Thai Soup and Salad

Tom Yum Goong	\$8.70
<i>The savory traditional broth with shrimps, chili, lemon grass, mushroom, tomato, and fresh lime juice.</i>	
Tom Kha Gai	\$8.70
<i>Most famous heartily aromatic herbs soup, sliced chicken breast, with coconut milk, galangar, chili and fresh lime juice.</i>	
Thai Salad	\$8.70
<i>Mixed green with cucumbers, tomato, bean curd and Thai peanut vinaigrette dressing.</i>	

Thai Appetizers

Por Pia Tod Spring Roll	\$9.95
<i>Crunchy fried spring roll with rice noodle. Served with tangy chili sauce.</i>	
Gyow Tod	\$9.95
<i>Stuffed wonton shell with ground chicken and shrimp, deep-fried, served with Thai sweet and sour sauce.</i>	
Vegetable Satay	\$9.95
<i>Marinated vegetable grilled on skewers. Served with peanut sauce.</i>	
Chicken Satay	\$9.95
<i>Marinated chicken grilled on skewers. Served with peanut sauce.</i>	
Beef Satay	\$9.95
<i>Marinated beef grilled on skewers. Served with peanut sauce.</i>	
Shrimp Satay	\$11.50
<i>Marinated shrimp grilled on skewers. Served with peanut sauce.</i>	
Combo Satay	\$11.50
<i>Marinated combo grilled on skewers. Served with peanut sauce.</i>	
Yum Neur Salad	\$12.45
<i>Marinated grilled slices of beef, served over lettuce, tossed with Thai lime vinaigrette and chilled pasta.</i>	
Ka Naom Jees	\$9.95
<i>Steam Dumpling with ground chicken and shrimp, served with Thai special sauce.</i>	
Papadam Bread	\$3.75
Basmati Rice	\$3.75

Thai Seafood

Pla Lard Prix (fish)	\$33.75
<i>Crispy whole fish with a tangy tamarind sauce. Served FLAMBE on a hot sizzling plate.</i>	
Pla Lard Prix (filet)	\$33.75
<i>Crispy whole filet with a tangy tamarind sauce. Served FLAMBE on a hot sizzling plate.</i>	
Pla Jearn	\$33.75
<i>Steam fish filet topped with ground chicken, ginger, mushrooms, peppers, scallion and plum sauce. Served in aluminum foil.</i>	

Thai Chicken, Beef, Duck

Chicken Gang Masaman	\$25.00
<i>Chicken simmered in peanut sauce and masaman curry with cashews, potatoes and avocado.</i>	
Beef Gang Masaman	\$25.00
<i>Beef simmered in peanut sauce and masaman curry with cashews, potatoes and avocado.</i>	
Shrimp Gang Masaman	\$30.00
<i>Shrimp simmered in peanut sauce and masaman curry with cashews, potatoes and avocado.</i>	
Chicken Gang Ped	\$25.50
<i>Chicken with coconut milk, carrots and fresh basil, with red curry sauce.</i>	
Beef Gang Ped	\$25.50
<i>Beef with coconut milk, carrots and fresh basil, with red curry sauce.</i>	
Shrimp Gang Ped	\$30.00
<i>Shrimp with coconut milk, carrots and fresh basil, with red curry sauce.</i>	
Chicken Gang Keow Wan	\$25.50
<i>Chicken with coconut milk, carrots and fresh basil, with green curry sauce.</i>	
Beef Gang Keow Wan	\$25.50
<i>Beef with coconut milk, carrots and fresh basil, with green curry sauce.</i>	
Shrimp Gang Keow Wan	\$30.00
<i>Shrimp with coconut milk, carrots and fresh basil, with green curry sauce.</i>	
Chicken Gratiam Prix Thai	\$22.50
<i>Sauteed chicken with fresh garlic, white pepper sauce with sliced cucumber.</i>	
Beef Gratiam Prix Thai	\$22.50
<i>Sauteed beef with fresh garlic, white pepper sauce with sliced cucumber.</i>	
Shrimp Gratiam Prix Thai	\$30.00
<i>Sauteed shrimp with fresh garlic, white pepper sauce with sliced cucumber.</i>	
Chicken Pad Gra Prow	\$22.50
<i>Chicken sauteed with peppers, onion and fresh basil leaves with house special brown sauce.</i>	
Beef Pad Gra Prow	\$22.50
<i>Beef sauteed with peppers, onion and fresh basil leaves with house special brown sauce.</i>	
Shrimp Pad Gra Prow	\$30.00
<i>Shrimp sauteed with peppers, onion and fresh basil leaves with house special brown sauce.</i>	
Chicken Pad King	\$22.50
<i>Chicken stir fried with ginger, peppers, onions, mushrooms in black bean sauce.</i>	
Beef Pad King	\$22.50
<i>Beef stir fried with ginger, peppers, onions, mushrooms in black bean sauce.</i>	
Shrimp Pad King	\$30.00
<i>Shrimp stir fried with ginger, peppers, onions, mushrooms in black bean sauce.</i>	

INDIAN MENU

Indian Appetizers

Onion & Spinach Pakora	\$9.95
<i>Fresh chopped Onions & Spinach, dipped in spicy Chick Pea batter, deep fried.</i>	
Ragada	\$9.95
<i>Potatoes and Chick peas patties, served with curried chick peas sauce.</i>	
Samosas(x2)	\$9.95
<i>Savory pastries stuffed with seasoned potatoes and green peas.</i>	

Indian Soups

Mulligatawny	\$8.70
<i>Curry flavored soup.</i>	

Indian Breads

Chapati	\$3.25
<i>Unleavened whole wheat bread.</i>	
Roti	\$3.75
<i>Flat, whole wheat bread baked in Tandoor oven.</i>	
Aloo Paratha	\$4.95
<i>Whole wheat bread stuffed with potatoes.</i>	
Onion Kulcha	\$4.45
<i>Naan stuffed with seasoned onion.</i>	
Garlic Kulcha	\$4.45
<i>Naan stuffed with seasoned garlic.</i>	
Puri	\$3.75
<i>Deep fried, puffed whole wheat bread.</i>	
Parantha	\$3.75
<i>Buttered and layered whole wheat bread.</i>	
Naan	\$3.75
<i>Leavened fine bread, cooked in Tandoor oven.</i>	

Indian Vegetables

Matar Paneer	\$22.50
<i>Green peas cooked with home made cheese and tomatoes.</i>	
Malai Kofta Curry	\$22.50
<i>Vegetables and homemade cheese balls cooked in a creamy sauce.</i>	
Chana Masala	\$20.00
<i>Chick peas cooked with fresh herbs and spices.</i>	
Paneer Makhni	\$22.50
<i>Home made cheese cubed and sauteed with fresh tomatoes and garlic butter sauce.</i>	

Indian Chicken

Murgh Tikka Masala	\$22.50
<i>Chicken in a spicy yogurt marinated, cooked in Tandoor oven and curried.</i>	
Chicken Curry	\$22.50
<i>Medium spiced curried chicken.</i>	
Murgh Vindaloo	\$22.50
<i>Goan style chicken curry, VERY HOT.</i>	

Pla Choo Chee (fish)	\$33.75
<i>Crispy fish, topped with Choo Chee curry, coconut milk, basil leaves and peppers. Served FLAMBE on a hot sizzling plate.</i>	
Pla Choo Chee (fillet)	\$33.75
<i>Crispy fillet, topped with Choo Chee curry, coconut milk, basil leaves and peppers. Served FLAMBE on a hot sizzling plate.</i>	
Haw Mok	\$33.75
<i>Steam Fish Fillet in red curry coconut milk sauce on a bed of banana leaf and white cabbage. Served in ALUMINUM FOIL.</i>	
Haw Mok Combination	\$35.00
<i>Steam Combination (scallops, shrimp, crab claw fish and mussel) in red curry coconut milk sauce on a bed of banana leaf and white cabbage. Served in ALUMINUM FOIL.</i>	
Pad Poi Sian	\$35.00
<i>Sauteed big shrimps, sea scallops, aquiris, crab claw, fish and mussel with baby corn, mushroom, brocoli in delicate brown sauce.</i>	

Lobster

All Lobster dishes are Market Price, depending on Size, Weight and Current Market Price by the pound.

Lobster Gang Masaman	
<i>Lobster simmered in peanut sauce and masaman curry with cashews, potatos and avocado. Market Price</i>	
Lobster Gratiam Prix Thai	
<i>Sauteed lobster with fresh garlic, white pepper sauce with sliced cucumber.</i>	
Lobster Gang Ped	
<i>Lobster with coconut milk, carrots and fresh basil, with red curry sauce. Market Price</i>	
Lobster Gang Keow Wan	
<i>Lobster with coconut milk, carrots and fresh basil, with green curry sauce. Market Price</i>	
Lobster Pad King	
<i>Lobster stir fried with ginger, peppers, onions, mushrooms in black bean sauce.</i>	
Lobster Pad Gra Prow	
<i>Lobster sauteed with peppers, onion and fresh basil leaves with house special brown sauce.</i>	

Haw Mok Kai	\$25.00
<i>Steam sliced chicken breast with red curry paste and coconut milk, on top of cabbage, served in ALUMINUM FOIL.</i>	
Ped Choo Chee	\$35.00
<i>Half Long Island duck boned, with Choo Chee curry and coconut milk, served with FLAMBE on a hot plate.</i>	
Bangkok Duck	\$35.00
<i>One half of Long Island duck boned, slice and server FLAMBE with pepper garlic sauce.</i>	

Thai Vegetables

Pad Puck	\$21.25
<i>VEGETABLE OF THE DAY, sauteed with garlic sauce.</i>	

Thai Noodles

Vegetarian Pad Thai	\$22.50
<i>Sauteed rice noodles with bean curd, egg and scallions. Topped with ground peanuts.</i>	
Chicken Pad Thai	\$22.50
<i>Sauteed rice noodles with bean curd, egg and scallions. Topped with ground peanuts.</i>	
Shrimp Pad Thai	\$30.00
<i>Sauteed rice noodles with bean curd, egg and scallions. Topped with ground peanuts.</i>	
Combination Pad Thai	\$35.00
<i>Combination (scallops, shrimps, crab claw, fish, squid and mussel) Sauteed rice noodles with bean curd, egg and scallions. Topped with ground peanuts.</i>	

Indian Tandori Special Ties

Murgh Tandoori	\$21.25
<i>Chicken cubes cooked in yogurt marinate with coriander, cumin, ginger, garlic cooked in Tandoor oven.</i>	
Murgh Tikka	\$21.25
<i>Boneless pieces of chicken cooked, marinated, skewered and grilled in Tandoor oven.</i>	
Lamb Chops	\$30.00
<i>Rack of lamb chops, marinated with Indian spices and cooked in Tandoor oven.</i>	
Boti Kabab	\$28.75
<i>Lamb cubes cooked in yogurt marinate with ginger, garlic, green chili cooked in Tandoor oven.</i>	

Indian Lamb

Rogan Josh	\$28.75
<i>Lamb cubes in a delicately spiced sauce.</i>	
Lamb Vindaloo	\$28.75
<i>Goan style lamb curry, very hot.</i>	

Accompaniments

Ratia	\$6.25
<i>Grated cucumber in yogurt and fresh coriander.</i>	
Dal Makhani	\$6.25
<i>Punjabi dish cooked with red kidney bean, lentils and spices.</i>	

Desserts

Gulab Jamun	\$8.75
<i>A very delicate dough made of milk and fine flour, fried in pure vegetable oil and served in cardamom creamy syrup.</i>	
Kulfi	\$8.75
<i>Indian Ice Cream with Pistachios, cardamom and saffron.</i>	

Beverages

Mango Lassi	\$8.75
<i>Refreshing and pure mango treat!</i>	