



787-792-2625

<http://www.foodnetdelivery.com>

# 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>	
Fried Dumpling	\$9.95
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	\$11.20
<i>Marinated vegetable grilled on skewers. Served with peanut sauce.</i>	
Chicken Satay	\$11.20
<i>Marinated chicken grilled on skewers. Served with peanut sauce.</i>	
Beef Satay	\$11.20
<i>Marinated beef grilled on skewers. Served with peanut sauce.</i>	
Chicken Flauta	\$11.20
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 groud 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</i>	

## Thai Chicken, Beef, Duck

Chicken Gang Masaman	\$25.00
<i>Chicken simmered in peanut sauce and masaman curry with cashews, potatos and avocado.</i>	
Beef Gang Masaman	\$25.00
<i>Beef simmered in peanut sauce and masaman curry with cashews, potatos and avocado.</i>	
Shrimp Gang Masaman	\$30.00
<i>Shrimp simmered in peanut sauce and masaman curry with cashews, potatos 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>	
Beef Pad Tai	\$22.50
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,</i>	

## INDIAN MENU

### Indian Appetizers

Onion & Spinach Pakora	\$9.95
<i>Fresh chopped Onions &amp; 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(2 per order)	\$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>	

chicken, ginger, mushrooms,  
peppers, scallion and plum sauce.  
Served in aluminum foil.

Pla Choo Chee (fish) \$33.75

Crispy fish, topped with Choo Chee  
curry, coconut milk, basil leaves and  
peppers. Served FLAMBE on a hot  
sizzling plate.

Pla Choo Chee (fillet) \$33.75

Crispy fillet, topped with Choo  
Chee curry, coconut milk, basil  
leaves and peppers. Served  
FLAMBE on a hot sizzling plate.

Haw Mok \$33.75

Steam Fish Fillet in red curry  
coconut milk sauce on a bed of  
banana leaf and white cabbage.  
Served in ALUMINUM FOIL.

Haw Mok Combination \$35.00

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.

Pad Poi Sian \$35.00

Sauteed big shrimps, sea scallops,  
aquirls, crab claw, fish and mussel  
with baby corn, mushroom, brocoli in  
delicate brown sauce.

## Lobster

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

Lobster Gang Masaman

Lobster simmered in peanut sauce  
and masaman curry with cashews,  
potatos and avocado. Market Price

Lobster Gratiam Prix Thai

Sauteed lobster with fresh garlic,  
white pepper sauce with sliced  
cucumber.

Lobster Gang Ped

Lobster with coconut milk, carrots  
and fresh basil, with red curry sauce.  
Market Price

Lobster Gang Keow Wan

Lobster with coconut milk, carrots  
and fresh basil, with green curry  
sauce. Market Price

Lobster Pad King

Lobster stir fried with ginger,  
peppers, onions, mushrooms in black  
bean sauce.

Lobster Pad Gra Prow

Lobster sauteed with peppers,  
onion and fresh basil leaves with  
house special brown sauce.

peppers, onions, mushrooms in black  
bean sauce.

Haw Mok Kai \$25.00

Steam sliced chicken breast with  
red curry paste and coconut milk, on  
top of cabbage, served in  
ALUMINUM FOIL.

Ped Choo Chee \$35.00

Half Long Island duck boned, with  
Choo Chee curry and coconut milk,  
served with FLAMBE on a hot plate.

Bangkok Duck \$35.00

One half of Long Island duck  
boned, slice and server FLAMBE with  
pepper garlic sauce.

## Thai Vegetables

Pad Puck \$23.50

VEGETABLE OF THE DAY,  
sauteed with garlic sauce.

## Thai Noodles

Vegetarian Pad Thai \$22.50

Sauteed rice noodles with bean  
curd, egg and scallions. Topped with  
ground peanuts.

Chicken Pad Thai \$22.50

Sauteed rice noodles with bean  
curd, egg and scallions. Topped with  
ground peanuts.

Shrimp Pad Thai \$30.00

Sauteed rice noodles with bean  
curd, egg and scallions. Topped with  
ground peanuts.

Combination Pad Thai \$35.00

Combination (scallops, shrimps,  
crab claw, fish, squid and mussel)  
Sauteed rice noodles with bean curd,  
egg and scallions. Topped with  
ground peanuts.

## Indian Tandoori Special Ties

Murgh Tandoori \$22.50

Chicken cubes cooked in yogurt  
marinate with coriander, cumin,  
ginger, garlic cooked in Tandoor  
oven.

Murgh Tikka \$22.50

Boneless pieces of chicken  
cooked, marinated, skewered and  
grilled in Tandoor oven.

Lamb Chops \$30.00

Rack of lamb chops, marinated  
with Indian spices and cooked in  
Tandoor oven.

Boti Kabab \$28.75

Lamb cubes cooked in yogurt  
marinate with ginger, garlic, green  
chili cooked in Tandoor oven.

## Indian Lamb

Rogan Josh \$28.75

Lamb cubes in a delicately spiced  
sauce.

Lamb Vindaloo \$28.75

Goan style lamb curry, very hot.

## Accompaniments

Ratia \$6.25

Grated cucumber in yogurt and  
fresh coriander.

Dal Makhani \$6.25

Punjabi dish cooked with red  
kidney bean, lentils and spices.

## Desserts

Gulab Jamun \$8.75

A very delicate dough made of milk  
and fine flour, fried in pure vegetable  
oil and served in cardamom creamy  
syrup.

Kulfi \$8.75

Indian Ice Cream with Pistachios,  
cardamom and saffron.

## Beverages

Mango Lassi \$8.75

Refreshing and pure mango treat!