

The following set menu are recommended by the chef for easy choice and sheer enjoyment

SET MENU A

£19.50 per person

(MINIMUM FOR TWO PEOPLE) or more

STARTER

MIXED STARTER (N)

MAIN COURSE

GOONG KAO POD ONN AND SHIITAKE MUSHROOM

Stir-fried tiger prawns with young baby corn, mushrooms and onion.

GAENG PANANG GAI 🌶️

Aromatic smooth panang curry chicken cooked with coconut milk and kaffir lime leaves.

PAD PAK

Stir-fried mixed vegetables with oyster sauce

PAD MEE

Stir-fried egg noodles with carrots and bean sprout

KAO SUEY

Steamed Thai fragrant rice

SET MENU B

£19.50 per person

(MINIMUM FOR TWO PEOPLE) or more

STARTER

MIXED STARTER (N)

MAIN COURSE

KAI PAD MED MAMUANG (N) 🌶️

Stir-fried chicken with cashew nuts and mixed pepper, onion and roasted chilli oil.

GAENG KEAW NEUA 🌶️

Famous Thai green curry beef cooked in coconut milk with bamboo shoots, aubergine, fresh shredded red chilli and basil leaves.

PAD PAK

Stir-fried mixed vegetables with oyster sauce

PAD MEE

Stir-fried egg noodles with carrots and bean sprout

KAO SUEY

Steamed Thai fragrant rice

SET MENU C

£28.50 per person

(MINIMUM FOR FOUR PEOPLE) or more

STARTER

MIXED STARTER (N)

SECOND COURSE

TOM KAH GOONG 🌶️

Thai coconut milk soup with tiger prawns, galangal, lemongrass, lime leaves and coriander

MAIN COURSE

PLA BAI MA-GOOD 🌶️🌶️

Stir-fried seabass with crushed fresh garlic, chilli and kaffir lime leaves.

GAENG KAOV GOONG SUPPAROT 🌶️

Tiger prawn in red curry cooked in spiced coconut milk, pineapple & cherry tomatoes

NEUA PAD NAM MAN HOI

Stir-fried beef with mixed vegetables and oyster sauce

GAI PREAW WAN

Stir-fried chicken with fresh tomatoes, cucumber, pineapple and spring onions with home-made sweet & sour sauce.

PAD PAK KEAW

Stir-fried mixed with green vegetables in garlic and soya sauce.

PAD THAI (n)

Stir-fried Thai rice noodles in tamarind sauce and bean sprout served with prawns

KAO SUEY

Steamed Thai fragrant rice

SET MENU D

£28.50 per person

(MINIMUM FOR FOUR PEOPLE) or more

STARTER

MIXED STARTER (N)

SECOND COURSE

TOM YUM GOONG 🌶️🌶️

Famous Thai style hot and sour soup with tiger prawns

MAIN COURSE

PLA PAD KHING

Stir-fried seabass fresh shredded ginger, mushrooms, vegetables and yellow bean.

GOONG NAM PRIG PAOW 🌶️

Stir-fried tiger prawns with fresh garlic, vegetables cooked in chilli oil paste.

GANG DANG GAI

Authentic Thai red curry chicken cooked in spiced with coconut milk, vegetables, bamboo shoot, fresh shredded red chilli and sweet basil leaves.

NEUA BAI MA-GOOD 🌶️🌶️

Stir-fried beef with crushed fresh garlic, chilli and kaffir lime leaves.

PAD PAK KEAW

Stir-fried broccoli, mixed with green vegetables in garlic and soya sauce.

PAD THAI (n)

Stir-fried Thai rice noodles in tamarind sauce and bean sprout served with prawns

KAO SUEY

Steamed Thai fragrant rice

Starters

- MIXED STARTER (N)** (Price per person and minimum for 2 person) 7.00
A selection of spring rolls, steamed tiger prawn with chilli sauce, chicken satay, fish cakes and prawn on toast.
- VEGETARIAN MIXED STARTER (N)(V)** (Price per person, minimum for 2 people or more) 6.50
Spring rolls, vegetable tempura, deep fried bean curd and vegetable satay
- PED RON** (Price per person and minimum for 2 person) 7.00
Aromatic duck served with steamed pancake, cucumber and hoi sin sauce in Thai style.
- TORD MUN PLA (N)** 🌶️ 6.00
Thai style fish cake served with sweet chilli sauce
- SATAY GAI (N)** 6.00
Skewers of tender marinated chicken served with peanut sauce
- GOONG TEMPURA** 6.00
Deep fried tiger prawns in crispy batter with vegetables, served with sweet chilli sauce
- GOONG TALAI** 🌶️🌶️ 6.50
Steamed Tiger prawns with special spicy chilli and coriander sauce
- HOY OBB** 🌶️ 6.50
Steamed Mussels in mixed Thai Herbs, served with spicy chilli and coriander sauce
- KANOM PANG NA GOONG** 6.00
Deep fried mince prawn on toast served with sweet and sour plum sauce
- PEEK GAI LAOW DANG** 6.00
Deep fried crispy wings topped with Bangkok Lounge style red wine sauce
- PU NIM RAJ KA TIAM** 7.00
Deep fried crispy soft shell crab topped with garlic and pepper sauce
- PO PIA (V)** 6.00
Vegetable Spring rolls served with sweet chilli sauce
- PAK CHUP PANG TORD (V)** 6.00
Deep fried selection of vegetables in batter served with sweet chilli sauce
- VEGETABLE SATAY (N)(V)** 6.00
Skewers of selected vegetables grilled satay style

Bangkok Lounge SOUP

- | | |
|--|-------------|
| Choose | Bowl |
| CHICKEN | 6.00 |
| PRAWNS | 7.00 |
| MIXED SEAFOODS | 7.50 |
| TOFU AND VEGETABLES | 6.00 |
| | |
| 15. TOM YUM 🌶️🌶️ | |
| Very popular and classic Thai hot and spicy soup with mushroom, tomatoes, lemongrass, galangal and kaffir lime leaves. | |
| 16. TOM KHA 🌶️ | |
| A classic coconut soup spiced with lemongrass, galangal, kaffir lime leaves and mushroom. | |

Bangkok Lounge SALAD

- YUM NEUA YANG** 🌶️🌶️ 11.50
Grilled sirloin steak mixed with salad and home-made spicy lime sauce
- PLA GOONG** 🌶️ 12.50
Spicy tiger prawns salad with lemongrass, onion, chilli oil and lime juice
- LARB GAI** 🌶️🌶️ 11.50
Spicy mince chicken with mixed herbs and fresh mint leaves
- YUM TALAY** 🌶️🌶️ 12.50
Spicy mixed seafood salad in home-made spicy lime sauce

Bangkok Lounge GRILLS

- NEUA YANG** 12.00
Marinated grilled sirloin served with special north-east style chilli sauce
- GAI YANG** 11.00
Marinated grilled chicken in chefs special herbs served with sweet chilli sauce
- GOONG PAOW** 15.50
Marinated grilled king prawns served with Thai style chilli and coriander sauce
- PLA MURK YANG** 11.00
Marinated grilled squid served with Thai style chilli and coriander sauce

Bangkok Lounge MAIN MEALS

CHICKEN	8.50	TIGER PRAWN	12.95
LAMB	8.95	SCALLOP	13.50
BEEF	8.95	KING PRAWN	15.50
DUCK	9.95	SEABASS	17.50
SQUID & MUSSEL	11.50	VEGETABLES AND TOFU(V)	8.50

CURRY DISHES

- RED CURRY** 🌶️
Authentic Thai red curry cooked in spiced coconut milk, vegetables, bamboo shoot, fresh shredded red chilli and sweet basil leaves.
- GREEN CURRY** 🌶️
Famous Thai green curry cooked in coconut milk with bamboo shoots, aubergine, fresh shredded green chilli and basil leaves.
- MASSAMAN CURRY (N)**
A famous dish in the south of Thailand cooked slowly and gently with coconut milk, potatoes shallot and nuts.
- PANANG CURRY** 🌶️
Aromatic smooth panang curry cooked with coconut milk and kaffir lime leaves.
- JUNGLE CURRY** 🌶️🌶️
A spicy Thai curry with vegetables, young peppers and Thai herbs

Bangkok Lounge MAIN MEALS

CHICKEN	8.50	TIGER PRAWN	12.95
LAMB	8.95	SCALLOP	13.50
BEEF	8.95	KING PRAWN	15.50
DUCK	9.95	SEABASS	17.50
SQUID & MUSSEL	11.50	VEGETABLES & TOFU(V)	8.50

Stir-Fried Dishes

30. STIR-FRIED KRA PROW 🌶️🌶️
Stir-fried with crushed fresh garlic, chilli, long beans and holy basil
31. STIR-FRIED PRAW WAN
Stir-fried with fresh tomatoes, cucumber, pineapple and spring onions with home-made sweet & sour sauce.
32. STIR-FRIED MED MAMUANG 🌶️
Stir-fried cashew nuts and mixed pepper, onion and roasted chilli oil.
33. STIR-FRIED GRATIAM PRIG THAI
Stir-fried with crushed fresh garlic and black pepper served on bed of lettuce.
34. STIR-FRIED KHING
Stir-fried fresh shredded ginger, mushrooms, vegetables cooked with yellow bean paste.
35. STIR-FRIED KAPODONNANDSHITAKEMUSHROOM (new)
Stir-fried with young baby corn, mushrooms and onion.
36. STIR-FRIED NAM MAN HOI
Stir-fried fresh mushrooms, onion, carrot, mixed pepper and spring onion in oyster sauce.
37. STIR-FRIED NAM PRIG PAOW 🌶️
Stir-fried fresh garlic, vegetables cooked in chilli oil paste.
38. STIR-FRIED BAI MA-GOOD (new) 🌶️🌶️
Stir-fried with crushed fresh garlic, chilli, lemongrass and kaffir lime leaves.

Bangkok Lounge RICE AND NOODLE

52. KAO PAD KAI 3.00
Egg fried rice.
53. KAO SUEY 2.65
Steamed Thai jasmine rice
54. KAO KRA TI 3.00
Steamed coconut rice
55. PAD MEE 4.95
Stir-fried egg noodles with carrots and beansprout
56. KAO PAD SUPPAROT 8.50
Thai style rice with pineapple, prawns and vegetables topped with cashew nut, served in fresh pineapple (when available)
57. PAD THAI (n) 7.95
Stir-fried Thai rice noodles in tamarind sauce and bean sprout served with prawns
58. GUAY TIEW PAD KEE MAO 🌶️🌶️ 7.95
Stir-fried rice noodles with garlic, chilli and vegetables with choice of chicken, beef, lamb or prawns

Bangkok Lounge CHEF'S SPECIAL DISHES

39. PED MAKARM 10.50
Stir fried duck breast topped with home-made Thai style tamarind sauce.
40. PLA NAM TOK 🌶️🌶️ 17.50
Deep fried crispy seabass cooked with North-east style topped with kaffir lime leaves and coriander.
41. PLA MA NOW 🌶️🌶️ 17.50
Steamed whole seabass with hot and spicy fresh chilli sauce in lemon and lime dressing
42. PLA RAD PRIG 🌶️ 17.50
Deep fried crispy seabass topped with onion, chilli and Thai herbs
43. NEUA LAO DANG 9.50
Stir-fried beef in red wine sauce with onion and peppers
44. PUMPKIN IN RED CURRY (new) 🌶️ 8.50
Aromatic butternut squash in Thai red curry with vegetables
45. SIZZLING KING PRAWN (new) 🌶️🌶️ 16.50
Stir-fried with crushed fresh garlic, chilli and Thai herbs served in sizzler
46. SIZZLING CALAMARI (new) 🌶️🌶️ 12.00
Stir-fried with crushed fresh garlic, chilli and Thai herbs served in sizzler
47. GAENG KAOW GOONG SUPPAROT 🌶️ 13.50
Tiger prawn in red curry cooked in spiced coconut milk, pineapple & cherry tomatoes

Bangkok Lounge VEGETABLE SIDE DISH

48. PAD PAK 5.95
Stir-fried mixed vegetables with oyster sauce.
49. PAD BEAN SPROUT 5.95
Stir-fried bean sprout with bean curd, chilli and spring onion.
50. PAD PAK CHOI 5.95
Stir-fried Pak Choi with garlic, chilli in oyster sauce.
51. PAD PAK KEAW 5.95
Stir-fried mixed green vegetables in garlic with soya sauce.

SET MENU V

£17.95 per person

(MINIMUM FOR TWO PEOPLE) or more

STARTER

VEGETARIAN MIXED STARTER (N)

MAIN COURSE

GAENG KEAW SOYA PROTEIN 🌶️
Famous Thai green curry soya protein cooked in coconut milk with bamboo shoots, aubergine, fresh shredded green chilli and basil leaves.

TOFU BAI MA-GOOD 🌶️🌶️
Stir-fried tofu with crushed fresh garlic, chilli and kaffir lime leaves.

PAD PAK
Stir-fried mixed vegetables with soya sauce

GUAY TIEW
Stir-fried rice noodles with vegetables and spring onion

KAO SUEY
Steamed Thai fragrant rice

TEA or COFFEE

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thai restaurant

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