



1903
THE BRITISH CLUB
BANGKOK

Thai Universal Menu

APPETISERS

APPETISERS COMBO SET:

Porpia Thod, Gai Satay, Saikrok Isaan and Peek Gai Thod

Vegetable spring rolls, chicken satay, Isaan style pork sausages, and chicken wings, served with condiments

160

VEGETABLE / PRAWN SPRING ROLLS

Vegetable or prawn spring rolls served with plum sauce

120/150

LARB MOO THOD

Crispy fried spicy minced pork served with fresh vegetables

140



GAI SATAY

Grilled marinated chicken skewers served with peanut sauce

120

SAIKROK ISAAN

Isaan style pork sausages served with condiments

140

MOO / NEUA DAED DIEW

Sun-dried pork or beef served with chilli sauce

130/170

CHICKEN WINGS

Deep-fried chicken wings, served in tortilla shell with tangy sauce

150



SPICY SALADS

LARB GAI / MOO

Isaan style, spicy salad with minced chicken or pork

110/120

YUM MAKHEUA YAO

Spicy eggplant salad with minced chicken, boiled egg and mint

120



YUM MOO YANG

Crispy rice paper with spicy grilled pork salad

150

SOM TUM THAI / POO / SALMON

Thai spicy green papaya salad with dried shrimps, pickle crab or salmon

100/110/180

PHLA PLA SALMON

Spicy seared salmon salad with lemongrass and mint

230

YUM WOON SEN MOO / GOONG / TALAY

Spicy glass noodle salad with minced pork, prawn or seafood

120/170/190



THAI FAVOURITES



GOONG SOS MAKHAM

Fried river prawns in tamarind sauce topped with crispy shallots

310

MEUK PHAD KHAI KEM

Stir-fried squid with salted egg and spring onions

280

SALMON KHUA PRIK KLEUA

Deep-fried light batter salmon bites with chilli, spring onions and salt

220



GAI PHAD MED MAMUANG

Stir-fried chicken with cashew nuts, bell peppers, onions and chilli paste

130

PHAD YOD MARAWAN

Wok-fried chayote with oyster sauce

120

PHAD TON ONN TAN TAWAN

Wok-fried sunflower sprouts with oyster sauce

120



KRATIAM PRIK THAI GAI / MOO

Stir-fried pork or chicken with garlic and pepper

120/130

PHAD MAKHEUA YAO / MOO

Stir-fried eggplant with sweet basil, plain or with minced pork

90/100



PHAD KHANA / MOO KROB

Stir-fired kale with oyster sauce, plain or with
crispy pork belly

90/130

PHAD PAK BOONG / MOO KROB

Wok-fried morning glory with oyster sauce, plain
or with crispy pork belly

90/130

KHAI JIEW MOO / GOONG / POO

Thai-style omelette, plain or with minced pork,
prawn or crab meat

80/110/150/170

PHAD DOK KAJON KHAI NHAM

Stir-fried cowslip creeper with egg and
fermented pork

130

PHAD CHA PLA / TALAY

Stir-fried sea bass or seafood with eggplant and a
variety of herbs

230

PHAD PRIAO WAN GAI / MOO / PLA

Sweet and sour chicken, pork or sea bass

120/120/170

**PHAD KAPRAO GAI / MOO / MOO GROB
/ GOONG**

Stir-fried hot basil with chicken, pork, crispy pork
belly or prawn

120/120/140/170

KALUMPLI PHAD NAM PLA

Wok-fried cabbage with fish sauce

120

PHAD PAK RUAM

Stir-fried mixed vegetables with oyster sauce

100



CURRY & SOUP

GAENG SOM CHA-OM GOONG

Sour curry soup with prawn and cha-om omelette

190

MASSAMAN GAI

Massaman curry with chicken, potato and peanuts in coconut milk

140

PANAENG GAI / MOO

Panaeng curry, coconut cream and peanuts, with chicken or pork

110/140

GAENG KIEW WAN GAI

Green curry with chicken, eggplant and sweet basil in coconut milk

110



TOM YUM GOONG

Traditional Thai spicy soup with prawn, lime juice, chilli, kaffir lime, lemongrass and coriander

180

TOM KHA GAI

Chicken in coconut milk soup with mushrooms, kaffir lime and young galangal

120

GAENG JUED TOFU MOO SUB

Clear soup with egg tofu and minced pork

130

RICE OPTIONS

JASMINE RICE	30
BROWN RICE	30
RICEBERRY RICE	30

NOODLES & RICE

SPECIALITY



PHAD THAI GOONG YANG

Traditional Thai fried rice noodle with grilled river prawns, tofu, dried shrimp, Chinese chives, bean sprouts and roasted peanuts in tamarind sauce

230

KHAO PHAD SILOM

Fried rice with prawns, chicken satay and shrimp crackers

180

PHAD MEE PAK BOONG

Wok-fried rice noodles with morning glory, prawns and minced pork

170



RAD NHA GAI / MOO / GOONG

Stir-fried flat noodles with brown sauce, kale and mushrooms with chicken, pork or prawns

120/120/170

SUKIYAKI GAI / MOO / GOONG

Japanese style sukiyaki hot pot with chicken, pork or prawns

120/120/170

PHAD SI-EW GAI / MOO / GOONG

Stir-fried large rice noodles with black soy sauce, kale, and baby corn with chicken, pork or prawns

120/120/170





KHAO PHAD KAPRAO GAI / MOO / GOONG

Spicy-hot basil fried rice with chicken, pork, fermented pork or prawn, topped with a fried egg
130/130/170

KHAO PHAD PAK / GAI / MOO/ NHAM / GOONG

Fried rice with vegetables, chicken, pork, fermented pork or prawn, topped with a fried egg
110/130/130/130/170

KHOA TOM GAI / MOO / GOONG / PLA / TALAY

Rice porridge with minced chicken, pork, prawn, sea bass or seafood
100/100/120/130/170

KWAY TEOW GAI CHEEK

Noodle soup with shredded chicken, chicken balls, boiled egg, and served with condiments
110

KHAO SOI GAI

Northern style curry noodle soup with chicken and condiments, topped with crispy noodles
150

KHAO PHAD SAPAROD TALAY

Fried rice with pineapple, seafood, Chinese sausage, curry powder and cashew nuts
160



VEGETARIAN

GAENG KIEW WAN TOFU

Green curry with tofu, eggplant and sweet basil

110

KHAO PHAD PAK

Fried rice with egg and vegetables

110

LARB TOFU

Isaan style, spicy salad with tofu

90

PHAD THAI TOFU

Traditional Thai fried rice noodles with tofu, Chinese chives, bean sprouts and roasted peanuts in tamarind sauce

100



PHAD SI-EW PAK

Stir-fried large rice noodles with black soy sauce, egg, kale and baby corn

100

PHAD KAPRAO TOFU

Spicy-hot basil fried rice with tofu

100

GAENG JUED WOON SEN

Clear soup with glass noodles, tofu and white cabbage

100

PANAENG TOFU

Panaeng curry with tofu

110

DESSERTS



KHAO NEAW MAMUANG

Mango sticky rice served with coconut ice cream
120



GLUAY BOUD CHEE

Poached banana in coconut milk
90



GLUAY THOD

Crispy banana fritters served with vanilla ice cream maple syrup
120



ASSORTED SEASONAL FRUITS

70