STARTERS

1.BANGKOK HEIGHTZ PLATTER (FOR 2 PEOPLE)	15.95
A selection of chicken satay, prawn tempura, fish cake, vegetable spring rolls and prawn toast	att.
served with sweet chilli and peanut sauce	1
2. CHICKEN SATAY	6.25
Marinated chicken grilled on skewers served with peanut sauce	14
3. PRAWN TOAST	6.25
Minced prawn on toast topped with sesame seeds	
4. PORK DUMPLINGS	6.25
Pork dumplings steamed and topped with fried garlic and a sweet soy sauce	
5. DUCK SPRING ROLLS	6.25
Deep fried spring rolls filled with shredded duck and vegetables	
6. BBQ PORK RIBS	6.25
Slow cooked pork spare ribs marinated with bbq sauce	
7. OCEAN BASKET (FOR SHARING)	11.95
Scallop, prawn and squid in batter	
8. FISH CAKE	6.55
Thai fish cakes served with sweet chilli sauce and crushed peanut	
9. SALT AND PEPPER SQUID	6.55
Crisp calamari finished with garlic, salt, black pepper and fresh red chilli	
10. CHILLI MUSSELS J	6.55
Stir fried mussels with fresh chilli and Thai herbs	
11. PRAWN TEMPURA	6.55
Tiger prawns in a light crispy batter tempura	
12. SOFT SHELL CRAB	10.95
Deep fried soft shell crab with garlic, spring onion and chopped fresh chilli	
13. PRAWN CRACKER	2.50
14. BH VEGETARIAN PLATTER (FOR 2 PEOPLE)	13.95
Combination of vegetarian bbq, sweet corn cake, deep fried bean curd, vegetable spring ro	lls
and vegetable tempura 15. VEGETABLE SPRING ROLLS	5.75
Crispy spring rolls filled with mixed vegetables	3.73
16. VEGETARIAN BBQ	5.75
Tofu and vegetables on skewers served with peanut sauce	3.73
17. SWEET CORN CAKE	5.75
A STATE OF THE STA	3.73
Deep fried sweet corn blended with red curry paste 18. VEGETABLE TEMPURA	5.75
The state of the s	3.75
Deep fried mixed vegetables in batter 19. CURRY PUFF	5.75
GM 7.	3.13
Mixed vegetables and potato with curry powder in puff pastry	

SOUPS

MUSHROOM 5.75 CHICKEN 5.95 **PRAWN 6.55** 20. TOM YUM 🥒 🍼 Spicy soup with mushrooms, lemongrass, galangal, kaffir lime leaves and chilli 21 TOM KHA 🌙 Creamy soup with Thai herbs and coconut milk 22. POH TAK TALAY 🌙 🤳 Spicy mixed seafood soup with Thai herbs **SALADS 23. SOM TAM 4** 7.95 PRAWN 9.95 SOFT SHELL CRAB 11.95 A fresh of shredded papaya salad mixed with carrots, tomatoes, lime juice and chilli 24. THAI BEEF SALAD 🌙 🧈 10.95 Sliced of grilled sirlion with lime juice and chilli dressing 25. LAAB GAI 🌙 🤳 8.50 Minced chicken topped with Thai spices, lime juice and roasted rice 26. DUCK SALAD 🍼 9.95 Roasted duck with orange dressing and chilli 27. OCEAN SALAD 🍑 🧈 9.95 Mixed seafood with lime juice and chilli dressing **MAIN DISHES** CHICKEN 8.75 **PORK 8.75 BEEF 9.25 SQUID 9.95 PRAWN 9.95 DUCK 9.95** 28. GREEN CURRY 🍑 🍑 Green curry paste with coconut milk, bamboo shoots and basil leaves 29. RED CURRY 🥒 🤳 Red curry paste with coconut milk, bamboo shoots and basil leaves 30. PANANG CURRY 🥒 Aromatic panang curry sauce with kaffir lime leaves **31. MASSAMAN CURRY** Massaman curry sauce with onion and potatoes topped with cashew nuts **32. YELLOW CURRY** A mild yellow curry sauce with onion and potatoes topped with crispy shallots 33. PAD KRAPROW 🍠 🍠 🍼 Stir fried with fresh chilli and basil leaves 34. PAD PRIEW WAN

Stir fried with ginger, spring onions in soy sauce

35. PAD KHING

Stir fried with vegetables in a sweet and sour sauce

36. PAD MED MA MAUNG HIMIMAPARN	1 1
Stir fried with cashew nuts, onions and dried chilli	90 3
37. PAD KRATIAM	10 -11"
Stir fried with garlic and pepper sauce	1
38. PAD NAM MAN HOI	1
Stir fried in oyster sauce and vegetables	10
FISH & SHELLFISH	
39. PLA SAM ROD	9.95
Crispy fish with sweet chilli and garlic sauce	
40. PLA PRIEW WAN	9.95
Sweet and sour crispy fish	
41. PLA CHU CHEE	9.95
Crispy fish topped with creamy red curry sauce	
42. PLA YANG	15.95
Marinated sea bass fillet in Thai herbs wrapped in a banana leaf and grilled	
43. PLA NEUNG MA NAO 🌛 🧈	15.95
Steamed sea bass fillet with lemongrass, fresh lime juice and crushed chilli	
44. GOONG TA KRAI	9.95
Stir fried tiger prawns with lemongrass sauce and chilli	
45. GOONG CHU CHEE 🌙	15.95
King prawns topped with creamy red curry sauce	
46. GOONG YANG	15.95
Grilled king prawns served with Thai spicy sauce	
47. GOONG TAMARIND	15.95
King prawns with tamarind sauce topped with fried shallots	
48. GOONG HOR LA PAR 🌙 🤳	15.95
King prawns stir fried in spicy sweet basil sauce	
49. TALAY PAD CHA	13.95
Mixed seafood stir fried with chilli and green peppercorns	
50. BLACK PEPPER OCEAN	13.95
Mixed seafood stir fried in black pepper sauce	
BANGKOK HEIGHTZ'S RECOMMENDATION	A >
51. BANGKOK HEIGHTZ SIRLOIN STEAK	14.95
Sliced sirloin beef steak served with Thai dipping sauce	AN C
52. PLA KRAPROW J J J	15.95
Sea bass fillet with fresh chilli and basil leaves	
53. ASPARAGUS & SCALLOP	12.95
Scallop and asparagus in oyster sauce	

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	- 96 /11/1	0
54. GAI YANG	V V	1.95
Grilled marinated chicken in Thai herbs	-01230	.0.50
55. MASSAMAN LAMB	1 1 0/1 1	.0.50
Coconut milk braised lamb in a mild massaman curry paste 56. BLACK PEPPER SIRLION	7	4.95
Sliced sirloin in black pepper sauce	8	4.93
57. DUCK TAMARIND	1/1	.2.95
Crispy duck with tamarind sauce topped with fried shallots		- gra
58. GAENG PED YANG	1	2.95
Sliced roasted duck topped with special homemade sauce	-	2.55
Silved Todated duck topped with special nomeniade sauce		WA.
		1
		0
VEGETABLES DISHES		314
TOFU / MOCK CHICKEN / MIXED VEGETABLES	7	
59. PAD KRA PROW		7
Stir fried with fresh chilli and basil leaves		1
60. PAD PRIEW WAN		(A)
Stir fried with vegetables in sweet and sour sauce		N.
61. PAD MED MA MAUNG HIMMAPARN		*\
Stir fried with cashew nuts, onion and dried chilli		1
62. PAD KHING		
Stir fried with ginger, spring onions in soy sauce		
63. GREEN CURRY 🌙 🤳		-
Green curry paste with coconut milk, bamboo shoots and basil leaves		
64. RED CURRY		
Red curry paste with coconut milk, bamboo shoots and basil leaves		
65. PANANG CURRY		
Aromatic panang curry sauce with kaffir lime leaves		
66. MASSAMAN CURRY		
Massaman curry sauce with onion, potatoes topped with cashew nuts	3	
67. PAD PAK RUAM MIT	6	5.50
Seasonal vegetables stir fried with garlic and oyster sauce		
68. PAD BROCCOLI	6	5.50
Stir fried brocco <mark>li w</mark> ith ginger, garlic and oyster sauce		SAIL V
69. MA KHEUA SAM ROD	7	7.95
Crispy auber <mark>gines with</mark> sweet chi <mark>lli and</mark> garlic sauce	10/0	1
		3

NOODLES & RICE

	11000 ELEG CA III.OL				
	VEGETABLE 7.95	CHICKEN	8.50	PRAWN	N 8.95
	70. PAD THAI			A 54 11	1,
	Rice noodles stir fried in tamarind sauce v	with bean spro	uts, car	rots, spring onions and egg	1
	71. PAD MEE				14
	Egg noodles stir fried in soy sauce with be	ean sprouts, ca	rrots, sp	oring onions and egg	
	72. PAD KHEE MAO 🌙 🌙				
	Large stick rice noodles stir fried with fres	h chilli and Tha	ai herbs		
	73. PLAIN NOODLES				4.35
	Rice noodles stir fried with bean sprouts i	n soy sauce			
	74. PINEAPPLE FRIED RICE				8.95
١	Fried rice with chicken, prawns, pineapple	, cashew nuts,	raisins	and egg	
	75. STEAMED THAI JASMINE RICE				2.95
5	76. STICKY RICE				3.50
	77. COCONUT RICE				3.50
	78. BROWN RICE				3.50
	With Thai herbs				
	79. EGG FRIED RICE				3.50
	With carrots, sweet corn and peas				
	80. CHIPS				2.50
	F 78.5				

SET MENU

BANGKOK ACOUSTIC

(2 people or more - £22.95 per person)

BANGKOK HEIGHTZ PLATTER

MAIN COURSE

Green curry with chicken

Prawns stir fried with cashew nuts

Beef stir fried in oyster sauce

Steamed rice

