



MILD



MEDIUM



HOT



VERY HOT



EXTRA HOT

Preparing provincial Thai dishes served the traditional way is what sets us apart. The ingredients are always fresh and we strive to source local and natural product when practical. At Banyan Tree we value culinary knowledge and use generational techniques and recipes in preparing our dishes, showcasing the Thai heritage which our restaurant and menu are built upon.

Our menu offers fare from many different regions of Thailand—the Southern, Eastern, and Northern provinces, as well as dishes from the heart of Bangkok. At Banyan Tree, we make Phad Thai the traditional way—using tamarind. You may not be familiar with the flavors you will taste at Banyan Tree, and the vegetables we use might be new to you, but you will be amazed by it all.

We use peanuts, fish sauce, eggs, sugar, salt, and wheat and dairy products in our preparations. We do not use MSG as an ingredient. We can make many of our dishes **gluten free** and **vegetarian**—just ask. If you have any allergies or concerns, please ask about ingredients.

No substitutions. Additions may be charged extra. We accept payment in cash, American Express, Visa, MasterCard, Discover, or Apple Pay. A service charge of 20% will be added to parties of 6 or more. Consuming raw or under cooked meat may increase your risk of food borne illness.

APPETIZER

FRESH GARDEN ROLLS \$11.95

Fresh herbs with crispy tofu, cucumber, carrot, green leaf, and thin rice noodles, hand-rolled in a rice wrapper, served with our fresh house-made signature Thai herb sauce

Signature Sauce available by the bottle...\$9

FRIED TOFU \$7.95

Fresh, locally-made tofu, golden fried and served with house-made sweet chili sauce, topped with peanut

CHICKEN SATAY \$13.50

Chicken marinated in cumin, garlic, lemon grass, and coconut milk, hand-skewered and grilled, served with peanut sauce and cucumber salad

MEATBALL LETTUCE WRAPS \$12.50

Pork marinated in garlic, cilantro, shallots, and green onion, served with fresh ginger, peanuts, and spicy lime sauce

COCONUT PRAWNS \$11.95

Prawns battered, tossed in coconut crumbs, golden fried and served with sweet chili sauce

**CRISPY VEGETARIAN
SPRING ROLLS** **\$10.95**

Cabbage, carrot, bean thread noodles, and crushed black pepper, with a touch of sesame oil, hand-rolled and fried golden brown, served with house-made plum sauce

CRAB DELIGHT **\$10.95**

Crab meat mixed with cream cheese and spinach, hand-wrapped in wonton wrapper, then golden fried, served with sweet chili sauce

CALAMARI RINGS **\$12.95**

Calamari hand-sliced thick, dipped in batter and tossed in bread crumbs, fried, and served with sweet chili sauce

CHICKEN WINGS **\$11.95**

Pepper, garlic, and soy sauce marinated chicken wings golden fried and tossed in Thai chili sauce

PRAWNS IN A BLANKET **\$12.95**

Marinated prawns stuffed with chicken, a touch of sesame oil, hand-wrapped in wonton wrapper, then golden fried, served with sweet chili sauce

POTSTICKERS **\$10.50**

Ground pork mixed with vegetables, wrapped in dumpling wrapper, served with soy sauce and a touch of sesame oil

SOUP

Prepared with choice of:

Tofu, Chicken, or Pork

Substitute Beef add...\$2

Substitute Prawns add...\$3

Substitute Seafood add...\$5

TOM YUM \$14.95

Probably one of the most well known soups in Thailand. A spicy, clear broth with button mushrooms, tomato, lemongrass, galangal, lime leaf, chili paste, and fresh squeezed lime juice, topped with cilantro (**recommended with prawns**)

TOM KHA \$15.95

A coconut milk soup with button mushrooms, lemongrass, galangal, lime leaves, and cilantro with fresh squeezed lime juice

WONTON SOUP \$15.50

Marinated prawn and pork stuffed wontons in a peppery broth with spinach, baby bok choy, cilantro, toasted garlic, and a touch of sesame oil

SALAD

NAAM KHAO TOD (CRISPY RICE SALAD) \$16.95

Crispy, marinated rice with minced chicken, fresh ginger, toasted peanuts, onion, and cilantro mixed with lime juice and fish sauce, served on top of green leaf

BEEF SALAD \$18.95

Tender slices of steak tossed in red onion, toasted rice powder, cilantro, lime juice, and basil, served on spinach and green leaf

PAPAYA SALAD (SOM TOM) \$15.50

Fresh, crisp shredded green papaya, garlic, carrot, tomato, green beans, lime juice, and steamed prawns, topped with peanuts

make it Esan style pickled crab and anchovies add...\$2

BANYAN TREE SIGNATURE SALAD \$16.95

(choice of tofu, chicken, or pork,
substitute beef add...\$2, prawns add...\$3)

Fresh spinach, romaine, carrot, tomato, and cucumber, topped with your choice of protein sauteed in garlic sauce, over thin rice noodles, and served with our fresh house-made signature Thai herb sauce

Signature Sauce available by the bottle...\$8

TROUT SALAD \$23.95

Whole Rainbow trout deep-fried golden brown, topped with crispy green apple, cabbage, carrot, onion, ginger, cilantro, lime juice, fish sauce, and cashews

BANYAN TREE SIGNATURES

NAAM KHAO TOD (CRISPY RICE SALAD) \$16.95

Crispy, marinated rice with minced chicken, fresh ginger, toasted peanuts, onion, lime leaf, and cilantro mixed with lime juice and fish sauce, served on top of green leaf

KHAO SOI (CURRY NOODLES) \$17.50

A northern style noodle curry. Egg noodles in yellow coconut milk curry, topped with bean sprouts, pickled cabbage, cilantro, sliced shallot, and chili oil

PAD PED FISH \$24.95

Fresh, hand-sliced thick fillets of basa, golden fried crispy and stir fried with red curry paste, young pepper corn, grachai, and bell pepper, topped with crispy basil

TOM YUM FRIED RICE \$16.95

(choice of tofu, chicken, or pork,
substitute beef add...\$2, prawns add...\$3)

Jasmine or brown rice stir-fried with lemongrass, button mushrooms, egg, lime leaf, galangal, and cilantro, stir-fried with chili paste and fresh hand-squeezed lime juice (**recommend with prawns**)

 **PANANG ANGEL WINGS** **\$23.95**

Boneless chicken wings stuffed with marinated ground chicken and slow cooked in Panang curry sauce with coconut milk, bell pepper, and sweet basil

**KOR MOO YAHNG
(BARBECUE PORK)** **\$22.95**

Pork collar rubbed with coriander root, garlic, and pepper, glazed with soy sauce and palm sugar, grilled and topped with a **spicy** garlic cilantro lime sauce, served with cucumbers to cool your palate and a pot of sticky rice

 *With Papaya salad add...\$3***CRYING TIGER
(BARBECUE BEEF)** **\$24.95**

New York Strip steak marinated in soy sauce, garlic, black pepper, lemongrass, and cilantro, barbecued and served with spicy lime sauce and a pot of sticky rice

With Papaya salad add...\$3

CURRY

Prepared with choice of:

Tofu, Chicken, or Pork

Substitute Beef add...\$2

Substitute Prawns add...\$3

Substitute Seafood add...\$5

PANANG CURRY \$17.50

Creamy coconut milk with Panang curry paste, garlic, shallots, galangal, bell pepper, lime leaf, and sweet basil

RED CURRY \$16.95

A coconut milk curry of cumin, garlic, shallots, galangal, and lemongrass with bamboo shoots, bell pepper, and sweet basil


YELLOW CURRY \$16.95


A coconut milk curry of turmeric, shallots, garlic, and galangal, with onion, tomato, and potato

PINEAPPLE CURRY \$17.50

Coconut milk curry of cumin, garlic, shallots, galangal, and lemongrass with pineapple, bell pepper, and sweet basil


SEAFOOD

 **SEAFOOD COMBO** **\$24.95**
Salmon, scallops, prawns, and calamari stir-fried in chili paste with lemongrass, sweet basil, bell pepper, lime leaf, mushrooms, green beans, and carrot, served on a sizzling platter

 **CHU CHEE SALMON** **\$24.95**
A thick-cut salmon filet with bell pepper, sweet basil, shredded lime leaf in red chu chee curry sauce and coconut milk, served on a hot plate

 **PAD PED FISH** **\$24.50**
Fresh, hand-sliced thick fillets of basa, golden fried crispy and stir fried with red curry paste, young pepper corn, grachai, and bell pepper, topped with crispy basil

 **PAN-FRIED YELLOW CURRY SEAFOOD** **\$24.95**
Mussels, calamari, prawns, and scallops pan-fried with egg, spring onion, celery, bell pepper, onion, chili paste and creamy curry powder

 **CRISPY GARLIC PRAWNS** **\$22.95**
Crispy Tiger prawns with toasted garlic and chili paste topped with crispy sweet basil

GARLIC FISH **\$22.95**
Whole Rainbow trout deep-fried golden brown, topped with garlic sauce, pepper, and cilantro

TROUT SALAD **\$23.95**
Whole Rainbow trout deep-fried golden brown, topped with crispy green apple, cabbage, carrot, onion, ginger, celery, cilantro, lime juice, fish sauce, fresh thai chilies and cashews

NOODLE DISHES

Prepared with choice of:

Tofu, Chicken, or Pork

Substitute Beef add...\$2

Substitute Prawns add...\$3

Substitute Seafood add...\$5

KHAO SOI **(CURRY NOODLES) \$17.50**

A northern style noodle curry. Egg noodles in yellow coconut milk curry, topped with bean sprouts, pickled cabbage, cilantro, sliced shallot, and chili oil

RAMA NOODLE \$18.50

Stir-fried fresh wide rice noodles with spinach, broccoli, carrot, bell pepper, and egg, topped with creamy peanut sauce and topped with ground peanut

PHAD KEE MAO **(DRUNKEN NOODLES) \$17.50**

Fresh wide rice noodles stir-fried in chili paste with broccoli, egg, carrot, onion, tomato, bell pepper, and basil

PHAD SEE EW \$16.95

Stir-fried wide rice noodles with egg, carrot, and broccoli in sweet soy sauce

PHAD THAI **\$16.95**

Rice stick noodles with egg, green onion, shallot, and fresh bean sprouts, stir-fried in our house-made tamarind sauce, topped with ground peanut and green onion

NOODLE DELIGHT **\$15.95**

Fresh steamed thin rice noodles with sweet, light soy sauce, bean sprouts, baby bok choy, spinach, green onion, cilantro, ground peanut, and fried garlic

BA MEE **\$16.50**

Baby bok choy, spinach, fresh bean sprouts, and fresh egg noodles with sweet, light soy sauce, green onion, cilantro, ground peanuts, and toasted garlic

NOODLE SOUP **\$15.95**

Choice of **rice stick** or **egg** noodles in a clear broth with baby bok choy and bean sprouts, topped with green onion, cilantro, and fried garlic

 **TOM YUM NOODLE SOUP**
(HOT AND SOUR NOODLE SOUP) **\$16.50**

Fresh thin rice noodles with baby bok choy and bean sprouts in a clear hot and sour broth, topped with green onion, cilantro, ground peanut, and toasted garlic

FROM THE WOK

Prepared with choice of:

Tofu, Chicken, or Pork

Substitute Beef add...\$2

Substitute Prawns add...\$3

Substitute Seafood add...\$5

CRISPY GARLIC CHICKEN \$18.95

Crispy chicken breast with toasted garlic and chili paste, topped with crispy sweet basil

(substitutue tofu for no charge or for prawns add...\$4)

CASHEW NUT CHICKEN \$17.50

Bell pepper, onion, carrot, mushrooms, celery, and chicken, stir-fried in house-made chili paste

SWIMMING RAMA \$16.50

Your choice of tofu or meat sautéed with garlic, served on a bed of spinach, topped with house-made creamy peanut sauce and ground peanut

BASIL \$16.50

Stir-fried basil, green beans, mushrooms, onion, and bell pepper in oyster and soy sauce

GINGER \$16.50

Fresh ginger, mushrooms, bell pepper, onion, celery, and shiitake mushroom stir-fried in light soy sauce and a touch of sesame oil

GARLIC \$16.50

Stir-fried choice of tofu or meat in garlic sauce served on a bed of fresh carrot, Napa cabbage, broccoli, and mushroom

PHAD PRIK KING \$16.50

Sweet basil, lime leaf, green beans, and bell pepper stir-fried in curry paste

MONGOLIAN BEEF **\$17.95**

Ginger, carrot, green and white onion with tender, marinated beef, stir-fried in house-made Mongolian sauce, topped with sesame seeds, served on a bed of crispy rice noodles

ORANGE CHICKEN **\$17.95**

Crispy chicken breast sautéed with mushroom, carrot, and onion in house-made orange sauce, topped with sesame seeds

HEAVENLY BEEF **\$19.95**

A hot plate of tender, light soy sauce marinated beef, braised with cumin and coriander, topped with sesame seeds, served on a bed of carrot and cabbage

 **SPICY EGGPLANT** **\$16.95**

Eggplant stir-fried in ground cumin, shallots, and garlic with bell peppers and sweet basil in a rich sauce

PHAD RUAM MIT **\$16.50**

Stir-fried shiitake mushrooms, Napa cabbage, celery, tomato, broccoli, carrot, and snow peas in light soy sauce with a touch of sesame oil

SWEET AND SOUR **\$16.50**

Mushroom, tomato, onion, pineapple, cucumber and bell peppers in a sweet and sour sauce

BROCCOLI DELIGHT **\$16.50**

Your choice of tofu or meat stir-fried with broccoli and carrot in a smooth garlic sauce, with a touch of sesame oil

RICE DISHES

Choice of Jasmine or brown rice

Prepared with choice of:

Tofu, Chicken, or Pork

Substitute Beef add...\$2

Substitute Prawns add...\$3

Substitute Seafood add...\$5

BANYAN TREE FRIED RICE \$22.95

Prawns, calamari, and scallops stir-fried with egg, cashew nuts, toasted coconut, onion, carrot, broccoli, and Napa cabbage

TOM YUM FRIED RICE \$16.95

Lemongrass, button mushrooms, egg, lime leaf, galangal, and cilantro stir-fried with chili paste and fresh hand-squeezed lime juice

(recommend with prawns)

YELLOW CURRY FRIED RICE \$16.95

Pineapple, carrot, onion, snow peas, egg, and raisins stir-fried with yellow curry powder

FRIED RICE \$16.50

Broccoli, onion, carrot, tomato, and egg stir-fried in light soy sauce

BASIL FRIED RICE \$16.50

Green beans, mushrooms, egg, onion, and bell pepper stir-fried with basil

GARLIC FRIED RICE \$16.50

Fresh garlic, carrot, broccoli, egg, and green onion, stir-fried in a light soy

SIDE ORDERS

Steamed Jasmine rice	\$3.00
Brown Rice	\$3.00
Sticky Rice	\$4.00
Coconut Rice	\$4.50
Bottle of Signature Sauce (250mL)	\$9.00
Signature Sauce	\$4.00
Peanut Sauce	\$5.00
Roti (Indian bread)	\$4.00
Steamed Noodles	\$4.00
Steamed Vegetables	\$5.00
Curry Sauce	\$6.00



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