DINNER MENU

Enter as strangers...Leave as friends!

4330 Dearborn Circle
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Tel. (856)234-4202
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www.bhanthaicuisine.com

Dine in and Take out
Open 6 days a week

Mon – Thu  11:00 am to 9:30 pm
Fri – Sat  11:30 am to 10:30 pm
Sun  CLOSED
(Closed from 3PM to 5PM EVERYDAY!)

- BYOB
- Catering provided on request for special occasions.
- Gift Certificates available

★ GLUTEN FREE

APPETIZERS

THAI SPRING ROLLS  5.95
Sautéed carrots, glass noodles and cabbage. Served with homemade peach sauce

★CHICKEN or SHRIMP SATAY  7.95/8.95
Marinated tenderloin chicken or naked shrimp in Thai spices. Served on skewers with homemade peanut sauce and cucumber relish.

CRAB MEAT PANCAKE  10.95
Crab meat, taro, mustard and scallions. Topped with mango, green apple, tomatoes and red onions. Served with homemade peach sauce

FRIED CALAMARI  8.95
Crispy calamari rings. Served with Crushed peanut and sweet chili homemade sauce

CHICKEN CURRY PUFF  8.95
Puff pastry stuffed with ground chicken, curry powder, potatoes and onions. Served with cucumber relish

★FRESH SUMMER ROLLS  5.95
Fresh cucumber, lettuce, tofu, and rice angle hair wrap with the rice skin. Served with Tamarind sauce.

SHRIMP DUMPLING  8.95
Thai Sui Mai steamed dumpling shrimps and vegetable. Served with Shoyu homemade soy sauce

★STEAMED MUSSELS  10.95
Steamed mussels with Thai herbs, served with garlic, fresh chili and lime sauce

BHAN THAI COMBO (for 2 person)  17.95
Platter of Chicken Curry puff, Chicken satay, Vegetable spring roll, and Fresh summer roll.

SOUPS

★TOM YUM SOUP (Chicken or Shrimp) ★  4.95/5.95
Chicken or Shrimps and mushrooms in spicy, and sour soup with a hint of lemon grass

★TOM KHA SOUP (Chicken or Shrimp) ★  4.95/5.95
Chicken or Shrimps and mushrooms in light coconut broth with a hint of Fresh kaffir lime leaf and galangal

SOUP OF THE DAY  5.95

SALADS

★THAI SALAD  7.95
Tomatoes, cucumbers, onions, bean curd. Served with homemade Thai peanut dressing

★ GLUTEN FREE

★B.T. SALAD (Chicken or Shrimp) ★  8.95/9.95
Mixed green, sliced fennel, green apple, sliced strawberries. Served with balsamic vinaigrette.

★PAPAYA SALAD (Bean Curd or Shrimp) ★  7.95/8.95
Sliced green papaya, tomatoes, French beans, crushed peanuts, toasted sticky rice with fresh chilies and lime.

★NAM TOK ★  8.95
Slices of grilled beef with red onions, mint, Thai basil, crushed toasted rice in Thai spicy sauce.

★SPICY SEAFOOD SALAD (Shrimp, Squid, Scallop or Mixed)  10.95
Steamed seafood, carrots, green apple, red onions, red bell pepper, celery and scallions in Thai spicy sauce.

★SPICY DUCK SALAD (Duck, Imitation duck)  11.95
Roasted duck with carrots, green apple, red onions, scallion, pineapples and Cashew nuts in lime juice and Thai chili paste sauce

Bhan Thai Signature

★TROPICAL DUCK CURRY (Ped Yang) ★  19.95
Crispy half boneless duck in red curry with pineapple, onions, bell peppers, green peas, tomatoes and basil

★ DUCK TAMARIND ★  19.95
Crispy half boneless duck and eggplant tempura. Served with homemade tamarind sauce

★SALMON PRA-IN ★  22.95
Grilled salmon with green peas, bell peppers, chopped shrimp, onions, Thai basil and kaffir lime leaf. Served with thick green curry sauce

SALMON GARLIC  22.95
Grilled salmon on bed of baby bok choy. Served with chopped shrimp and marsala wine garlic sauce

JUMBO SHRIMP GARLIC  22.95
Grilled jumbo shrimp on bed of baby bok choy. Chopped scallop and Marsala wine garlic sauce

★ PLA RAD PRIK (Whole or Fillet) ★ M/P  16.95
Crispy red snapper or basa fillet and baby bok choy. Served with Thai chili sauce

GAI YANG  16.95
Grilled marinated half bone chicken served with grilled vegetables and sticky rice in banana leaf.

★RACK OF LAMB ★  27.95
Roasted rack of lamb marinated with rosemary. Served with Green Curry or Thai basil and peppercorn sauce

★ GLUTEN FREE

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ENTRÉE
Choice of Meal for: Sautéed, Curries and Noodles
Vegetable or Tofu  11.95
Chicken or Imitation Duck  12.95
Beef or Squid  13.95
Shrimp  14.95
Tilapia  15.95

SAUTÉED
(Served with Jasmine Rice)
PAD KRA PAO (Thai Basil)
Sautéed with fresh chilies, bell peppers, string beans, mushrooms, zucchini, onion, and Thai basil
EGGPLANT BASIL
Sautéed with fried eggplant, fresh chilies, onion, bell peppers, string beans, and Thai basil
PAD KHING
Sautéed with fresh ginger, green zucchini, snow peas, mushrooms, bell peppers, scallions and onions
PAD CASHEWNUT
Sautéed with green zucchini, snow peas, mushrooms, celery, onions, bell peppers, dried chili and cashews
PAD PRAW WAN
Thai-style sweet & sour sautéed with tomatoes, onion, pineapple, bell pepper, cucumber and green onions
PAD KRA TIAM
Sautéed ground garlic, shallots, bed on stream baby bok choy and Homemade brown sauce
PAD PAK
Sautéed mixed vegetables with brown soy sauce.
PAD PRIK KHING
Sautéed chili paste, string bean, kaffir lime leaf, bell pepper. * Spiciness may be adjusted according to your preference

SAUTÉED CURRIES
(Served with Jasmine Rice)
☆ RED CURRY
Curry with coconut milk, eggplant, fresh chili, kaffir lime leaf, bamboo shoots, red bell pepper & Thai basil
☆ GREEN CURRY
Curry with coconut milk, string beans, eggplant, fresh chili, kaffir lime leaf, bamboo shoots, red bell peppers and Thai basil

☆ PANANG CURRY
Thick curry with coconut milk, kaffir lime leaves and Thai basil
☆ MASAMAN CURRY
Curry with coconut milk, potatoes, butternut squash, onions, peanuts and avocado
☆ JUNGLE CURRY (Kaeng Pa)
Spicy curry with eggplant, bamboo, bell pepper, string bean, young peppercorn, rhizome.

NOODLES
☆ PAD THAI
Stir fried thin rice noodles with egg, scallions, bean curds, bean sprouts and ground peanuts
☆ PAD KEE MAO (Drunken Noodle)
Stir fried flat rice noodles with Thai basil, red bell peppers and onions
☆ PAD CE-EW
Stir fried flat rice noodles with egg and Asian broccoli
☆ LARD NAR
Sautéed flat rice noodles with Asian broccoli in the gravy bean sauce
☆ PAD WOON SEN
Stir fried glass noodle, egg, tomato, onion, and bell pepper
☆ THAI NOODLE SOUP
Flat rice noodles with sweet radish, scallions, and bean sprouts

FRIED RICE
☆ SPICY FRIED RICE WITH MIXED SEAFOOD 16.95
Sautéed with egg, onion, bell peppers, Thai basil and fresh chili
☆ BHAN THAI FRIED RICE
Sautéed with egg, onions, snow peas. Scallions, tomatoes and green peas
Vegetable  11.95
Tofu or Chicken  12.95
Beef  13.95
Shrimp  14.95
☆ CRAB MEAT FRIED RICE 16.95
Sautéed with egg, onions, snow peas, scallions, tomatoes and green peas
☆ SEAFOOD FRIED RICE 16.95
(Shrimp, Squid, Scallop or Mixed)
Sautéed with egg, onions, snow peas, scallions, tomatoes, green peas and pineapples.

GRILLED SPECIALS
(Served with sticky rice wrapped in banana leaf and assorted grilled vegetables with cilantro soy bean sauce and spicy chili sauce)
☆ GRILLED JUMBO SHRIMP 22.95
☆ GRILLED SQUID 17.95
☆ GRILLED SCALLOP 22.95
☆ GRILLED RED SNAPPER (Whole or Fillet) M/P 22.95
☆ GRILLED SALMON 22.95
☆ GRILLED TILAPIA 17.95

SIDE DISHES
Jasmine Rice  1
Brown Rice  2
 Sticky Rice  3
Steamed Noodles  3
Steamed Vegetables  5
French Fries  5
Vegetable Fried Rice  8

BEVERAGES
Thai Iced Tea  3
Thai Iced Coffee  3
Iced Tea with Lemon  3
Spring Water  2
Diet Coke / Coke / Sprite / Ginger Ale  2
Juices:
- Coconut/Mango / Pineapple / Cranberry  3
- Perrier (small/large) 3/5
Hot Coffee / Hot Tea  2

DESSERTS
(All Desserts are Homemade)
Chocolate Granmanier Soufflé  9
- (Served with Pistachio Ice Cream)
Cream Brulee  6
Strawberry Shortcake  6
Fried Honey Banana  6
- (served with Vanilla Ice Cream)
Fried Ice Cream (served w Rum)  6
Sticky Rice with Mango (Seasonal)  6
Sticky Rice with Ice Cream  6

ICE CREAMS
Vanilla  6
Pistachio  6
Coconut  6
Mango  6
Green Tea  6

☆ GLUTEN FREE