BYOB
BRING YOUR OWN BOTTLE

Bring your own beer or wine for an enjoyable dining experience. We are happy to uncork the bottle for you.

Order Online NOW

Now, you can order online. Please select the location closest to you, where you would like to pick up.

## Noodles

**PAD THAI** (GF) Stir-fried thin rice noodles with egg, scallions, bean curds, bean sprouts, ground peanuts and sweet radish

**PAD KEE MAO** (Drunken Noodles)
Stir-fried flat rice noodles with Thai basil, red bell peppers, zucchini and onions.

**PAD CE-EW**
Stir-fried flat rice noodles with egg, American and Asian broccoli.

**LARD NAR**
Sautéed flat rice noodles with American and Asian broccoli in the gravy bean sauce.

**PAD WOON SEN** Stir-fried glass noodle, egg, tomato, onion, bell pepper, snow peas, zucchini, mushrooms and napa.

**THAI NOODLE SOUP**
Thin rice noodles with sweet radish, scallions, bean sprouts and baby bok choy.

## Fried Rice

**SPICY FRIED RICE WITH MIXED SEAFOOD** ..... 17.95
Sautéed with egg, onions, bell peppers, zucchini, Thai basil and fresh chili.

**BHAN THAI FRIED RICE**
Sautéed with egg, onions, snow peas, scallions, tomatoes, and green peas.

**VEGETABLE** ..... 13.95
**TOFU OR CHICKEN** ..... 13.95
**BEEF** ..... 15.95
**SHRIMP** ..... 15.95
**CRABMEAT FRIED RICE** ..... 17.95
Sautéed with egg, onions, snow peas, scallions, tomatoes, and green peas.

**SEAFOOD FRIED RICE** (Shrimp, Squid and Scallop) ..... 17.95
Sautéed with egg, onions, snow peas, scallions, tomatoes, green peas, and pineapples.

## Grilled Specials

*Served with Sticky Rice Wrapped in a Banana Leaf and Assorted Grilled Vegetables with Cilantro Soybean Sauce and Spicy Chili Sauce.*

**GRILLED JUMBO SHRIMP** (GF) ..... 24.95
**GRILLED SQUID** (GF) ..... 19.95
**GRILLED SCALLOPS** (GF) ..... 24.95
**GRILLED SALMON** (GF) ..... 24.95
**GRILLED TILAPIA** (GF) ..... 19.95

(GF) GLUTEN FREE

## Side Dishes

**JASMINE RICE** ..... 2
**BROWN RICE** ..... 2
**STICKY RICE** ..... 3
**STEAMED NOODLES** ..... 3
**STEAMED VEGETABLES** ..... 5
**FRENCH FRIES** ..... 5
**VEGETABLE FRIED RICE** ..... 9

## Beverages

**THAI ICED TEA OR COFFEE** ..... 3
**ICED GREEN TEA LATTE** ..... 4
**ICED TEA WITH LEMON** ..... 3
**SPRING WATER** ..... 2
**COKE / DIET COKE / SPRITE / GINGER ALE** ..... 2
**JUICE** (Coconut / Mango / Pineapple / Cranberry) ..... 4
**PERRIER** (Small / Large) ..... 3/5
**HOT COFFEE / HOT TEA** ..... 2

## Desserts

*All Desserts are Homemade*

**CHOCOLATE GRANMANIER SOUFFLÉ** ..... 9
Served with Pistachio Ice Cream. (Allow 20mins to Prepare)

**CREAM BRULEE** ..... 7
**FRIED HONEY BANANA** Served with Vanilla Ice Cream. ..... 7
**FRIED ICE CREAM** (Served with Rum) ..... 7
**STICKY RICE WITH MANGO** (Seasonal) ..... 8
**STICKY RICE WITH ICE CREAM** ..... 7

## Ice Cream

**VANILLA** ..... 7
**PISTACHIO** ..... 7
**COCONUT** ..... 7
**MANGO** ..... 7
**GREEN TEA** ..... 7

The Menu Express • 866 216 7777 • 05/21 Prices subject to change without notice. Not responsible for typographical errors.

Bhan Thai
Thai Fusion Cuisine

# Bhan Thai

Thai Fusion Cuisine

## MT. LAUREL LOCATION

Cambridge Crossing
4330 Dearborn Circle • Mt Laurel, NJ 08054
**(856) 234-4202**

## MARLTON LOCATION

The View at Marlton
1041 RT 73 • Marlton, NJ 08053
**(856) 422-THAI (8424)**

Monday thru Thursday
Lunch 11:00am - 3:00pm • Dinner 5:00pm - 9:30pm

Friday and Saturday
Lunch 11:30am - 3:00pm • Dinner 5:00pm - 10:30pm

Sunday CLOSED

**www.bhanthaicuisine.com**

# Appetizers

**THAI SPRING ROLLS** ..... 7.95
Sautéed carrots, glass noodles and cabbage. Served with homemade peach sauce

**CHICKEN or SHRIMP SATAY** (GF) ..... 8.95
Marinated tenderloin chicken or shell on 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** ..... 9.95
Crispy calamari rings. Served with Crushed peanut and
sweet chili homemade sauce

**CHICKEN CURRY PUFF** ..... 9.95
Puff pastry stuffed with ground chicken, curry powder, potatoes and onions.
Served with cucumber relish

**FRESH SUMMER ROLLS** (GF) ..... 7.95
Fresh cucumber, lettuce, tofu, and rice angle hair warp with the rice skin .
Served with Tamarind sauce.

**SHRIMP DUMPLING** ..... 9.95
Thai Sui Mai steamed dumpling shrimp, crabmeat, black mushrooms and scallions.
Served with Shoyu homemade soy sauce

**STEAMED MUSSELS** (GF) ..... 11.95
Steamed mussels with Thai herbs, Served with garlic, fresh chili and lime sauce

**BHAN THAI COMBO** (for 2 person) ..... 19.95
Platter of Chicken Curry puff, Chicken satay, Vegetable spring roll, and Fresh summer roll.

# Soups

**TOM YUM SOUP** (GF) (Chicken or Shrimp) ..... 5.95/6.95
Chicken or Shrimp and mushrooms in spicy, and sour soup with a hint of lemon grass

**TOM KHA SOUP** (GF) (Chicken or Shrimp) ..... 5.95/6.95
Chicken or Shrimp and mushrooms in light coconut broth with a hint
of Fresh kaffir lime leaf and galangal

**SOUP OF THE DAY** ..... 5.95

(GF) GLUTEN FREE

# Salads

**THAI SALAD** (GF) ..... 7.95
Tomatoes, cucumbers, onions, bean sprouts and bean curd.
Served with homemade Thai peanut dressing

**B.T. SALAD** (GF) (Chicken or Shrimp) ..... 9.95/10.95
Mixed green, sliced fennel, chopped tomatoes, green apples, sliced strawberries.
Served with balsamic vinaigrette.

**PAPAYA SALAD** (GF) (Bean Curd or Shrimp) ..... 8.95/9.95
Sliced green papaya, tomatoes, carrots, French beans, crushed peanuts,
toasted sticky rice with fresh chilies and lime.

**NAM TOK** (GF) ..... 11.95
Slices of grilled beef with red onions, mint, red bell peppers, Thai basil,
crushed toasted rice in Thai spicy sauce.

**SPICY SEAFOOD SALAD** (GF) (Shrimp, Squid, Scallop or Mixed) ..... 11.95
Steamed seafood, carrots, green apple, red onions, red bell peppers
and scallions in Thai spicy sauce

**SPICY DUCK SALAD** (GF) (Duck, Imitation duck) ..... 12.95
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** (GF) (Ped Yang) ..... 26.95
Crispy half boneless duck in red curry with pineapple, bell peppers,
tomatoes, zucchini, bamboo shoots and basil

**DUCK TAMARIND** ..... 26.95
Crispy half boneless duck and eggplant tempura.
Served with homemade tamarind sauce

**SALMON PRA-IN** (GF) ..... 24.95
Grilled salmon with bell peppers, chopped shrimp, zucchini, bamboo shoots,
Thai basil and kaffir lime leaf. Served with thick green curry sauce

**SALMON GARLIC** ..... 24.95
Grilled salmon on bed of baby bok choy. Served with chopped shrimp
and marsala wine garlic sauce

**JUMBO SHRIMP GARLIC** ..... 24.95
Steamed Jumbo shrimp on the bed of baby bok choy.
Chopped scallop and Marsala wine garlic sauce

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

**RACK OF LAMB** (GF) ..... 32.95
Roasted rack of lamb marinated with rosemary.
Served with Green Curry or Thai basil and peppercorn sauce

MIDLY SPICY MEDIUM SPICY HOT THAI HOT FIRE

* Spiciness may be adjusted according to your preference

# Entrées

**CHOICE OF MEAL FOR : SAUTÉED, CURRIES AND NOODLES**
**VEGETABLE OR, AND TOFU** ..... 13.95
**CHICKEN** ..... 13.95
**SQUID OR IMITATION DUCK** ..... 14.95
**BEEF OR SHRIMP** ..... 15.95
**TILAPIA** ..... 17.95

# Sautéed

*Served with Jasmine Rice*

**PAD KRA PAO** (Thai Basil)
Sautéed with fresh chilies, bell peppers, string beans, mushrooms,
zucchinis, 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, zucchini, snow peas,
mushrooms, bell peppers, scallions and onions

**PAD CASHEW NUT**
Sautéed with green zucchini, snow peas, mushrooms,
celery, onions, bell peppers and cashews

**PAD PREAW WAN**
Thai-style sweet & sour sautéed with tomatoes, onion, pineapple,
bell pepper, cucumber and scallions

**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.

# Curries

*Served with Jasmin rice*

**RED CURRY** (GF)
Curry with coconut milk, eggplant, fresh chili, kaffir lime leaf,
bamboo shoots, bell pepper, string beans, zucchini and Thai basil.

**GREEN CURRY** (GF)
Curry with coconut milk, string beans, eggplant, fresh chili, fresh kaffir lime leaf,
bamboo shoots, bell peppers, zucchini and Thai basil.

**PANANG CURRY** (GF)
Thick curry with coconut milk, kaffir lime leaves, and Thai basil.

**MASAMAN CURRY** (GF)
Curry with coconut milk, zucchini, potatoes, butternut squash, onions, peanuts, and avocado.

(GF) GLUTEN FREE

## CATERING

**We can host your small parties or celebrations. We can also provide catering to your location.**

HOMEMADE HOMEMADE HOMEMADE

**Savor our homemade sauces and desserts. Food is cooked using fresh ingredients, and homemade spices.**