

# Party Platters



BASIL CANTEEN



11 STREET

Serves 5

## SNACKS:

1. Fried Wontons of Shrimp and Pork (Giow Grob)	18.00
2. Crispy Vegetable Rolls (Pau Pia)	18.00
3. Fresh Rolls of Shrimp and Vegetables (Pau Pia Yuan)	21.00
4. Pan-Fried Chive Cakes (Kanom Guay Chai)	21.00
6. Grilled Marinated Chicken on Bamboo Skewer with Curried Peanut Sauce (Gai Satay)	18.00
8. Smoked Chiang Mai Curried Pork Sausage (Sai Ouah)	21.00
9. Pan-Fried Indian Bread and Grilled Skirt Steak with Green Curry Dipping (Kiow Wan Roti)	24.00
10. Salad of Green Papaya, Nuts, Dried Shrimp & Thai Sun-Dried Beef (Som Tum)	34.00
13. Salad of Charcoal Grilled Jumbo Prawns with Thai Chili Lime Dressing (Yum Goong Pao)	38.00
40. Grilled Rib-Eye Steak Cubes with Chili & Lime "Crying Tiger" Sauce (Seur Rong Hai)	24.00
41. Salad of Minced Chicken, Roasted Chili, Mint, Cilantro, Shallots, Lime & Parched Rice (Larb Gai)	34.00
42. Salad of Grilled Rib-Eye Steak Tossed Rice and Fresh Herbs (Neur Namtok)	38.00
11. Crispy Taro Fries with Sweet Crushed Nuts Vinaigrette (Peurk Tod)	21.00
12. Salad Thai Spiced Corn Fritters with Cucumber Relish (Kao Pod Tod)	21.00

## RICE AND NOODLES:

14. Crab Fried Rice (Kao Pad Pu)	40.00
15. Crisped Lemongrass Chicken w/ Green Curry Fried Rice (Kao Pad Kiow Wan)	38.00
17. Wide Rice Noodles & Sliced Steak Stir-Fried w/ Basil & Chili (Pad Kee Mao)	38.00
18. Stir-Fried Wide Rice Noodles, Pork, Chinese Broccoli & Egg (Pad Si Ew)	38.00
19. Stir-Fried Rice Stick Noodles with Prawns, Tofu & Egg (Pad Thai)	40.00
43. Stir-Fried Fresh Rice Noodles with Chicken, Egg, Nuts, Bean Sprouts & Scallions (Sen Yai Gai Kua)	38.00
21. Skirt Steak & Egg Noodles in Lime-Coconut Curry (Kao Soi Nuer)	40.00

## A LA CARTE:

22. Chicken and Apple Eggplant Stir-Fried with Chili & Basil (Gai Gra Prow) substitute prawns: \$15	42.00
24. Caramelized Five Spice Pork Hock with Kale and Chili-Vinegar (Mu Palo)	42.00
25. Pork Shoulder & Eggplant Stir-Fried w/ Aromatic Curry Paste (Mu Pad Phet)	42.00
26. Sizzling Skirt Steak with Apple Eggplant, Chili & Lemongrass (Drunken Beef)	46.00
27. Pineapple Braised Beef Short Ribs in Green Curry (Kang Neur)	54.00
28. Grilled Marinated Hangar Steak with Curried Peanut Sauce (Pra Ram Neur)	54.00
29. Light-Battered Prawns in Tamarind Sauce with Ginger and Pineapple (Goong Pad Sapparot)	48.00
31. Wok-Fried Japanese Eggplant with Basil and Scallions (Pad Makeur Yao)	40.00
32. Mild Yellow Curry of Grilled Vegetables and Crisped Tofu (Kang Gari Pak) add chicken: \$10	42.00
33. Fresh Bean Cakes & Vegetables in Coconut-less Curry of Wild Ginger (Jungle Curry)	42.00
44. Crisped Lemongrass Chicken Stir-Fried with Snake Beans in Dry Spiced Red Curry (Gai Tod Pad Pik Khing)	42.00
45. Fresh Tiger Prawns and Sweet Mango Wok-Fried with Basil, Garlic and Chili Sauce (Goong Pad Mamuang)	52.00
46. Spicy "Wok Style" Crisped Cat Fish Fillet with Green Beans & Diced Vegetables (Pad Phet Pla Dook)	56.00
47. Wok-Fried Seasonal Greens in Light Soy-Garlic Sauce (Pad Pak)	40.00
51. Grilled Filet of Star-Anise Duck w/ Pineapple & Basil Red Curry (Kang Bpet)	60.00
52. Prawns with Japanese Pumpkin in Tangy Red Curry (Kang Kua Goong)	56.00

## SIDES:

34. Steamed Jasmine Rice	2.00	39. Fried Egg	2.00
35. Peanut Sauce	3.50	48. Sticky Rice	2.00
38. Brown Rice	2.00	49. Thai Basil Omelette	6.00



By Basil Thai Restaurant