

# BASIL CANTEEN

DINNER MENU



# 11<sup>th</sup> STREET

5:00-10:00pm sun-thu 5:00-10:30pm fri & sat

## SNACK - GAP KLAEM

<b>giow grob</b>	6
fried wonton of shrimp and pork	
<b>pau pia</b>	6
crispy vegetable rolls	
<b>pau pia yuan</b>	7
fresh hand rolls of shrimp, bean sprouts, cucumber, mint, cilantro, & asparagus tip served with crushed peanuts and lime vinaigrette	
<b>peurk tod</b>	6
crispy taro fries with sweet crushed nuts vinaigrette	
<b>kanom guay chai</b>	7
pan-fried chive cakes with sweet soy and chili sauce	
<b>kanom pak gard</b>	8
pan-fried turnip cakes with egg, sprouts, and chives served with roasted chili 'Sriracha' sauce	
<b>miang kum</b>	7
fresh cut mustard leaf topped with diced shrimp, roasted coconut, pomelo, peanuts, ginger, and shallot	
<b>kang kiow wan roti</b>	8
pan-fried Indian bread and grilled skirt steak served with green curry dipping	
<b>satay gai</b>	6
grilled chicken skewers with 'satay' peanut sauce	
<b>sakhoo saimu</b>	6
steamed tapioca dumplings of pork & peanuts	
<b>kiow poo</b>	7
Thai wontons of shrimp & pork with blue crab meat	
<b>poo ja</b>	8
fried pork and crab meat balls with pineapple	
<b>sai ouah</b>	7
smoked Chiang Mai curried pork sausage with diced young ginger, lime, shallots, and nuts	
<b>seur rong hai</b>	7
grilled steak cubes served with 'crying tiger' sauce of sweet roasted chili and parched rice	
<b>ghae yang</b>	9.5
grilled frenched N.Z. rack of lamb served with roasted shallots, garlic, chili, and sweet palm sauce	
<b>larb bpet (also available with skirt steak)</b>	9.5
salad of diced duck breast, cilantro, shallot, and parched rice served in lettuce cup	
<b>goong pao</b>	9
salad of charcoal grilled jumbo gulf shrimp served with Thai chili-lime sauce	
<b>pla pao</b>	7
charcoal grilled monk fish with Thai chili-lime sauce	
<b>somtum neur sawan</b>	8.5
salad of green papaya, string beans, dried shrimp, nuts, and cherry tomatoes with Thai sun-dried beef	
<b>goong tod yum mamuang</b>	9.5
lightly fried tiger prawns with salad of cashew nuts and green mango	
<b>snack sampler</b>	12.5
assortment of paupia, paupia yuan, poo ja, & sakhoo	

## A LA CARTE - GAP KAO

<b>mu palo</b>	10.5
caramelised five spice pork hock with kale and chili-vinegar	
<b>mu pad phet</b>	10.5
pork shoulder and eggplant stir-fried with aromatic curry paste, wild ginger 'gkrachai' and holy basil	

<b>kang kua mu</b>	12
coconut braised pork shoulder & Japanese pumpkin in tangy red curry	
<b>gai tod takai</b>	10.5
crisped lemongrass chicken stir-fried with snake beans and crackling young peppercorn	
<b>gai pad gra prow</b>	10.5
stir-fried julienned chicken with apple eggplant, chili and holy basil (sub. prawns add \$2.00)	
<b>pik-khing bpet</b>	11.5
stir-fried duck, snap peas, and lychee in dry spiced red curry	
<b>'drunken beef'</b>	11.5
sizzling stir-fried skirt steak with green beans, apple eggplant, fresh chili, lemongrass, kaffir, and brandy	
<b>praram rong song</b>	13
grilled skirt steak with curried peanut sauce served with sautéed vegetables	
<b>kang neur</b>	13
pineapple braised beef short ribs in green curry	
<b>kang ghae</b>	16
grilled Australian rack of lamb with diced vegetables in kaffir lime red curry	
<b>goong pad sapparot</b>	12
lightly batter prawns in tamarind 'sweet & sour' sauce of ginger and pineapple	
<b>pla pad guay chai</b>	13
wok-fried monk fish with bean sprouts, scallions and chives served with jalapeno chili soy	
<b>talay pad pong gari</b>	14
jumbo prawns, manila clams, and calamari stir-fried with curry sauce of celery and scallions	
<b>pla pao bai tong</b>	15
flame roasted sea bass in banana leaf & sauteed greens	
<b>kana moo grob</b>	10
crispy pork belly stir-fried with 'gai lan' broccoli	
<b>pad makeur yao</b>	10
wok-fried Japanese eggplant with basil and scallions in dry curry and Thai black bean sauce	
<b>kang gari pak</b>	10
mild yellow curry of grilled vegetables and crisped tofu (add chicken \$2.00)	
<b>jungle curry</b>	10
fresh bean cakes and vegetables in coconut-less curry of wild ginger and peppercorn (add prawns \$3.00)	

## RICE - NOODLES

<b>kao pad poo - crab fried rice (add fried egg \$2.00)</b>	10
<b>kao soi neur</b>	10
grilled skirt steak and wide yellow noodles in lime-coconut curry	
<b>pad kee mao</b>	9.5
wide rice noodle with yard long beans, egg and sliced steak stir-fried with Thai basil and chili	
<b>pad si ew</b>	9.5
wide rice noodle with 'gai lan' broccoli, egg, and sliced pork stir-fried with yellow bean and sweet soy	
<b>pad thai</b>	10
stir-fried rice stick noodle with prawns, tofu, egg, nuts, sprouts, and chives	
<b>kee mao talay</b>	11.5
stir-fried garlic noodle with Manila clams, chili, & basil	

## SIDES

jasmine rice 2 yellow curry rice 3 brown rice 2.5