

BASIL CANTEEN

DINNER MENU



11th STREET

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

SNACK - GAP KLAEM

giow grob	6
fried wonton of shrimp and pork	
pau pia	6
crispy vegetable rolls	
pau pia yuan	7
fresh hand rolls of shrimp, bean sprouts, cucumber, mint, cilantro, & asparagus tip served with crushed peanuts and lime vinaigrette	
peurk tod	6
crispy taro fries with sweet crushed nuts vinaigrette	
kanom guay chai	7
pan-fried chive cakes with sweet soy and chili sauce	
miang kum	7
fresh cut mustard leaf topped with diced shrimp, roasted coconut, pomelo, peanuts, ginger, and shallot	
kang kiow wan roti	8
pan-fried Indian bread and grilled skirt steak served with green curry dipping	
satay gai	6
grilled chicken skewers with 'satay' peanut sauce	
sakhoo saimu	6
steamed tapioca dumplings of pork & peanuts	
kiow poo	7.5
Thai wontons of shrimp & pork with blue crab meat	
sai ouah	7
smoked Chiang Mai curried pork sausage with diced young ginger, lime, shallots, and nuts	
ka mu tod	8
deep-fried ham hock with Thai 'hot & sour' dipping	
seur rong hai	8
grilled rib-eye steak cubes served with chili & lime 'crying tiger' sauce	
ghae yang	9.5
grilled marinated NZ rack of lamb with chili & lime 'crying tiger' sauce	
larb gai	8.5
salad of minced chicken, roasted chili, mint, shallots, lime, and parched rice served in lettuce cup	
neur nam tok	9.5
grilled rib eye steak tossed with lime, chili, roasted rice and fresh herbs	
somtum neur sawan	8.5
salad of green papaya, string beans, dried shrimp, nuts, and cherry tomatoes with Thai sun-dried beef	
pla dten	9
salmon sashimi dressed with lemongrass, shallots and Thai chili vinaigrette	
goong pao	9
salad of charcoal grilled jumbo gulf shrimp served with Thai chili-lime sauce	
pla pao	7
charcoal grilled monk fish with Thai chili-lime sauce	
pla muk yang	7
grilled whole calamari on bamboo skewers	
goong tod yum mamuang	9.5
lightly fried tiger prawns with salad of cashew nuts and green mango	
hoi nang rom sod	10
six freshly shucked oyster with chili-lime shots	

SIDES

jasmine rice	2	sticky rice	2	brown rice	2.5
Thai basil omelette	6	fried egg	2	peanut sauce	1.5

A LA CARTE - GAP KAO

mu palo	10.5
caramelised five spiced pork hock with kale and chili	
mu pad phet	10.5
pork shoulder and eggplant stir-fried with aromatic curry paste, wild ginger 'gkrachai' and holy basil	
gai tod pad pik khing	10.5
crisped lemongrass chicken stir-fried with snap peas in dry spiced red curry and kaffir lime zest	
gai pad bai kra prao	10.5
stir-fried minced chicken with basil and chili	
'drunken beef'	11.5
sizzling stir-fried skirt steak with green beans, apple eggplant, fresh chili, lemongrass, kaffir, and brandy	
praram rong song	13
grilled skirt steak with curried peanut sauce served with sautéed vegetables	
kang neur	13
pineapple braised beef short ribs in green curry	
kang ghae	16
grilled Australian rack of lamb with diced vegetables in kaffir lime red curry	
goong pad mamuang	13
fresh tiger prawns and sweet mango wok-fried with basil, garlic, chili sauce	
kang kua goong	13
white prawns & Japanese pumpkin in tangy red curry	
pla pad guay chai	13
wok-fried monk fish with bean sprouts, scallions and chives served with jalapeno chili soy	
talay pad pong gari	14
jumbo prawns, manila clams, and calamari stir-fried with curry sauce of celery and scallions	
pad phet pla dook	14
spicy "wok style" crisped cat fish fillet with green beans	
pad pak	10
wok-fried seasonal greens	
kana moo grob	10
crispy pork belly stir-fried with 'gai lan' broccoli	
pad makeur yao	10
wok-fried Japanese eggplant with basil and scallions in dry curry and Thai black bean sauce	
kang gari pak	10
mild yellow curry of grilled vegetables and crisped tofu (add chicken \$2.00)	
kang som	10
silken tofu and vegetables in coconut less sour orange curry. (add prawns \$3.00)	
RICE - NOODLES	
kao pad poo – crab fried rice (add fried egg \$2.00)	10
kao soi neur	10
grilled skirt steak & egg noodles in lime-coconut curry	
pad kee mao	9.5
wide rice noodle with yard long beans, egg and sliced steak stir-fried with Thai basil and chili	
pad si ew	9.5
wide rice noodle with 'gai lan' broccoli, egg, and sliced pork stir-fried with yellow bean and sweet soy	
pad thai	10
stir-fried rice stick noodle with prawns, tofu, egg, nuts, sprouts, and chives	
kee mao talay	11.5
stir-fried garlic noodle with Manila clams, chili, & basil	