

BKK
NEW YORK
RESTAURANT WEEK
3 - COURSE PRIX FIXE

APPETIZERS

CHOICE OF

BKK HOT DOG 🌭

PORK CHIANG MAI HERB SAUSAGE, BRIOCHE BUN,
PICKLED VEGGIES WITH ROASTED GREEN CHILI, GARLIC & SHALLOT MAYO SPREAD.

CHARRED TOFU SATAY 🌿🌿🌿

CHARRED SKEWERED TOFU, HOUSEMADE THAI PEANUT SAUCE, PICKLED CHILI & VEG

TOM KHA CEVICHE 🌿

POACHED SHRIMP MARINATED IN A TOM KHA-INSPIRED COCONUT-LIME DRESSING WITH ORANGE,
GREEN APPLE, RASPBERRY, MINT, AND CRISPY SHALLOTS.

SUMMER BEEF SALAD 🌿🌭

THINLY SLICED GRILLED STEAK TOSSED WITH ORANGE, CUCUMBER, TOMATO, SHALLOTS,
FRESH HERBS, LIME DRESSING, AND TOASTED RICE POWDER.

BKK SIGNATURE DISHES

CHOICE OF

VEGAN PAD MEE KALE 🌿🌿

THIN RICE VERMICELLI WOK-TOSSED WITH ORGANIC TOFU, KALE,
SNAP PEAS, CARROT, THAI BASIL AND RED CHILI.

THAI SEAFOOD CURRY CUSTARD 🌿🌭

TRADITIONAL HOR MOK FEATURING SHRIMP AND SQUID
STEAMED IN RED CURRY COCONUT CUSTARD WITH KAFFIR LIME AND THAI BASIL.

CLAY POT HANGER STEAK FRIED RICE 🌿

WOK-FRIED JASMINE RICE WITH GARLIC BUTTER, GRILLED HANGER STEAK,
CRISPY SHALLOTS, AND GINGER-SCALLION SAUCE.

SEARED BRANZINO 🌿

BRANZINO FILLET, CRISPY WIDE RICE NOODLES.
FINISHED WITH A WARM SEE EW BROTH.

SATAY GAI YANG 🌿 *GF available.

HALF CHICKEN, COCONUT MILK, THAI SATAY SPICES.
SERVED WITH PEANUT SAUCE, PICKLES, MIXED GREEN SALAD, AND TOASTED BAGUETTE.

DESSERT

CHOICE OF

PANDAN INTHANIN

HOUSE-MADE PANDAN DUMPLINGS,
FRESH YOUNG COCONUT, COCONUT
CREAM, AND PALM SUGAR SYRUP.

OR

ICE CREAM SANDWICH

COCONUT ICE CREAM, BRIOCHE BUN,
ROASTED PEANUTS, AND COCONUT SYRUP.
INSPIRED BY THAILAND'S ICONIC
STREET-SIDE TREAT.

DINNER
\$ 45

BKK SPRITZ

ROCHEY'S LIQUEUR, THAI TEA,
PROSECCO, CLUB SODA

+\$ 15

TAX & GRATUITY
NOT INCLUDED



BKK
NEW YORK
RESTAURANT WEEK
2 - COURSE PRIX FIXE

LUNCH
\$ 30

COMPLIMENTARY

SODA, THAI ICED TEA,
HOT COFFEE OR HOT TEA

TAX & GRATUITY
NOT INCLUDED

APPETIZERS

CHOICE OF

PAK-MOR   

THAI RICE DUMPLINGS, SHIITAKE MUSHROOM, PEANUT, SWEET RADISH,
COCONUT CREAM, FRIED GARLIC, AND SWEET SOY GLAZE.

PAPAYA POK POK    *VG available.

SHREDDED GREEN PAPAYA, CARROT, LONG BEAN, TOMATO, DRIED SHRIMP AND CRUSHED PEANUTS.

ZAPP WINGS 

CRISPY FLAT WINGS, HALVED, ZAPP-STYLE LARB SPICE.

CRISPY FRIED CALAMARI

CRISPY FRIED CALAMARI SERVED WITH A SWEET THAI CHILI DIPPING SAUCE.

BKK SIGNATURE DISHES

CHOICE OF

DRY EGG NOODLES WITH BEEF MEATBALLS & BRAISED BRISKET  

EGG NOODLES TOSSED IN A SAVORY THAI-STYLE SAUCE, TOPPED WITH BEEF MEATBALLS,
TENDER BRAISED BRISKET, BEAN SPROUTS, HERBS, AND CRUSHED PEANUTS.

CHICKEN KHAO SOI UDON 

NORTHERN THAILAND'S SIGNATURE CURRY NOODLE DISH,
FEATURING GRILLED CHICKEN, UDON NOODLES, PICKLED VEGGIES, SHALLOTS,
CRISPY EGG NOODLES, AND AROMATIC COCONUT CURRY SAUCE.

PANANG PORK CURRY 

TENDER PORK SIMMERED IN RICH PANANG CURRY SAUCE, SERVED OVER STEAMED JASMINE RICE
WITH A SOFT-BOILED EGG AND CRISPY KALE.

TIGER PRAWNS ROE FRIED RICE 

WOK-FRIED JASMINE RICE INFUSED WITH TIGER PRAWNS ROE SAUCE
AND TOPPED WITH A SUNNY-SIDE-UP EGG, ACCOMPANIED BY VEGETABLES AND FRESH CUCUMBER.

