

# JIM THOMPSON RESTAURANT

For going on two decades, our restaurants in Bangkok have shared the prosperity of Jim Thompson, welcoming countless guests with great service, excellent Thai food and warm hospitality. Along the way Jim Thompson Restaurants have come to mean many things to many people, but first and foremost it has become known for its steadfast devotion to quality. You can always depend on a great experience.

Jim Thompson Restaurants strive to offer guests a culinary experience, where traditional Thai cooking and service combine to create the ultimate in Thai dining.

Relax and enjoy the experience.



## STARTERS

### **Thoong Thong 260**

Crisp vegetable dumplings with plum sauce.

### **Thod Man Khao Phod 240**

Deep-fried corn cakes with kaffir lime, sweet and sour dip.

### **Guay Tiew Bok 260**

Fresh rice paper rolls with pork, prawn and chicken, fresh herbs, spicy lime sauce.

### **Pla Heang Tang Mo 260**

Watermelon with sweet dried fish and shallot.

### **Kang Khao Puak 280**

Crisp taro and sweet potato puffs with prawn, chicken and mushroom.

### **Miang Pla Too 280**

Lotus and lettuce wraps with mackerel, ginger, chilli and peanuts with a spicy lime sauce.

### **Cho Muang 290**

Steamed tapioca dumplings, filled with chicken.


### **Neau Ping Bai Cha Plu 420**

Australian beef wrapped in betel leaves and grilled, served with sweet chilli sauce and pickles.

### **Classic Assortment 420**

Guay Tiew Bok, Pla Heang Tang Mo and Thoong Thong.

 Medium Hot  Hot

 Signature Dish



## SALADS

### **Som Tdam Thai Goong Sod** 🌶️ 260

Green papaya salad with fresh prawns, long beans, chilli, roasted peanuts and tamarind, served with coconut rice.

### **Som Tdam Khao Phod** 🌶️ 240

Corn salad with tomatoes, long beans, and roasted peanuts and tamarind dressing.

### 🌀 **Yam Woon Sen Goong Sod** 🌶️ 260

Glass noodle salad with minced chicken, prawns, roasted peanuts and a spicy lime dressing.

### **Larb Pla Too** 🌶️ 280

Mackerel salad with ground toasted rice, mint and a spicy lime dressing.

### **Yam Tan Tawan Ngok** 🌶️ 280

Spicy and sour salad of prawns and sunflower sprouts.

### **Yam Hed Yang** 🌶️ 260

Grilled mushroom salad with lemongrass, roasted chilli and a lime dressing.

### **Yam Pla Duke Foo** 🌶️ 320

Shredded deep-fried catfish with spicy green mango salad.

### 🌀 **Yam Som O** 260

Fresh pomelo salad with prawn, fried shallots, roasted coconut, peanuts and a sweet-sour dressing.

### **Yam Neau Yang** 🌶️ 420

Grilled Australian beef tenderloin salad with mint leaves.

### 🌀 **Khao Yam Pak Tai** 320

Southern style salad of rice, roasted sesame, chilli and herbs.



## SOUPS

SINGLE

LARGE

**Tom Ka Ti Ka Lam Plee Gai**

Sour soup with chicken and cabbage in coconut milk.

260

400

**Tom Jiew**

Sour soup with chicken and lemongrass.

260

400

☯ **Tom Som Pla Ga Pong Khao**

Traditional hot and sour tamarind soup with sea bass.

300

460

**Tom Yam Goong** 🌶️

Hot and sour soup with tiger prawns.

320

520

☯ **Gaeng Som Pak Ruem Goong** 🌶️

Spicy shellfish and tamarind soup with tiger prawns.

320

520

**Gaeng Ran Chuan**

Aromatic beef soup seasoned with shrimp paste.

360

560

## CURRIES

**Gaeng Khew-Wan Gai** 🌶️ 320

Green curry with chicken, Thai eggplants and sweet basil.

**Gaeng Gari Gai** 360

Mild yellow chicken curry served with sweet vinegar and pickles.

**Chu Chee Goong Lai Seu** 480

Tiger prawns in a rich coconut cream red curry.

☯ **Gaeng Mussaman Neau** 500

Mussaman curry with Australian beef, shallots and peanuts.

**Gaeng Neau Bai Cha Kram** 🌶️ 500

Red curry of Australian beef and seepweed leaf.

**Gaeng Neau Yang Prik Ki Noo** 🌶️ 500

Green curry of roasted Australian beef and bird's eye chilli.



## MAINS

### FISH Market Price

#### **Pla Ga Pong Sam Rod**

Deep-fried sea bass with three flavoured sauce.

#### **Pla Ga Pong Nueng Ma Nao**

Steamed sea bass with garlic chilli-lime sauce.

#### **Pla Ga Pong Boran Thod**

Deep-fried sea bass served with Thai herbs and roasted chilli.

## CHICKEN

#### **Our Signature Roast Chicken Set 300**

Issan style roast chicken with ground roasted rice, shallots, chilli and tamarind.

Served with sticky rice and som tam.

#### **Gai Phad Med Ma Moug** **280**

Stir-fried chicken with cashews, capsicum and roasted red chillies.

#### **Phad Gai Phi Roj 280**

Stir-fried spicy chicken with yellow chilli, bird's eye chilli and garlic.

#### **Gai Hor Bai Toey 300**

Marinated chicken wrapped in pandan leaves with sweet soy.

#### **Gai Kua Prik** **340**

Deep-fried chicken with dried chilli and garlic.

## SEAFOOD

#### **Poo Nim Phad Pong Gari 320**

Stir-fried soft shell crab with yellow curry and egg.

#### **Poo Nim Phad Prik Thai Dam 360**

Stir-fried soft shell crab with capsicum and black pepper sauce.

#### **Poo Nim Thod Kra Tiem Prik Thai 360**

Deep-fried soft shell crab with garlic and pepper.

#### **Goong Sauce Ma Kham 450**

Deep-fried tiger prawns with tamarind sauce and fried garlic.



## BEEF

### ⊗ **Seau Rong Hai 540**

(Crying Tiger) Issan-style grilled rib-eye served with ground roasted rice, shallots, chilli and tamarind.

### **Neau Phad Prik Thai Dum 500**

Stir-fried Australian beef tenderloin with capsicum and black pepper sauce.

### **Neau Phad Bai Yi-Rah** **500**

Stir-fried rib-eye with cumin leaves.

## RICE

### **Khao Phad 240**

Classic Thai fried rice with tomato, spring onions and your choice of chicken or prawn.

### **Khao Phad Sappalot Goong 320**

Pineapple fried rice with prawns, chicken and raisins.

### **Khao Phad Nam Prik Gaeng Moo Grob 320**

Red curry fried rice with crispy pork.

### ⊗ **Khao Phad Nam Prik Long Ruea 320**

Shrimp paste fried rice served with sweet chicken and deep-fried catfish.

**Khao Hom Mali 30** Steamed jasmine rice.

**Khao Niow 30** Sticky rice.

**Khao Riceberry 35** Steamed riceberry rice.

**Khao Song See 35** Fragrant jasmine rice and steamed riceberry rice.



## NOODLES

### **Phad Mee Korat 280**

Country style stir-fried Korat noodles with chicken.

### **Phad Thai Goong Sod 320**

Stir-fried noodles with tiger prawns and egg.

### **Phad Thai Tom Yam 320**

A unique take on the traditional Phad Thai with tom yam paste and tiger prawns.

## VEGETABLES

### **Phad Pak Boong Fai Dang 190**

Stir-fried morning glory with chilli, garlic and yellow bean.

### **Phad Pak Ruem Mitr Hed Hom 220**

Stir-fried vegetables and mushrooms.

### **Phad Tan Tawan Ngok 240**

Stir-fried sunflower sprouts with oyster sauce.

### **Phad Hed Ruem 240**

Stir-fried mixed mushrooms with oyster sauce.

### **Phad Broccoli Goong Sod 260**

Stir-fried broccoli with prawns.



JIM THOMPSON

“ THE THAI SILK KING ”

