



### **Starter Station**

#### **Bangkok Spring Roll 8**

Fried crispy Thai roll stuffed with taro root, carrot, bean noodle, cabbage.

#### **Bangkok Summer Roll 8**

Fresh avocado, basil leaf, carrot, purple cabbage, cucumber served with honey wasabi sauce

#### **Phi Phi Island Shrimp Cake 15**

Most favorite fried shrimp cake in country with special seasoning, with sweet plum sauce

#### **Thai E-Sarn Beef Jerky 9**

Flank steak marinated in sweet soy, palm sugar, soy sauce, pepper and roasted coriander,

Sun dried then fried served with Real Thai Sriracha sauce

#### **Bangkok Chicken Wings 8**

Marinated in Thai soy sauce, served with sweet chili sauce

#### **Southern Thai Calamari 10**

Crispy fried calamari, Cilantro, Thai sweet Pineapple chili sauce, Thai basil tempura

#### **Larb Kai /Larb Tofu 13**

Mined Chicken, Thai Lime chili sauce, Red onion, Cilantro, Roasted Jasmin sticky rice powder

#### **Kung Krabeang 14**

Fried stuffed shrimp with Thai seasoning and herb on Asian thin pastry wrap,

Served with sweet plum sauce

#### **Larb Tod 12**

Fried Pork ball, Blend of Pork sirloin with red onion, Roasted Jasmin rice powder,

Roasted chili powder, lime juice and fish sauce

#### **Fried Tofu 8**

Fried tofu served with two chef special sauce, cream shoyu sauce and sweet chili peanut sauce



### **Grilled Station**

#### **Chicken Satay 9**

Marinated coconut milk, turmeric, Roasted curry powder, served with house made peanut sauce

#### **Beef Satay 9**

Marinated coconut milk, turmeric, Roasted curry powder, served with house made peanut sauce

#### **Moo Yang (Pork BBQ) 9**

Marinated coconut milk, palm sugar, thin soy, roasted coriander, Cilantro, served with Tamarind BBQ sauce

#### **Grilled King Oyster Mushroom 4.50**

Marinated Oyster sauce, sweet soy sauce, served with Sriracha Aioli sauce

#### **Grilled Okra 3.50**

Marinated Oyster sauce, served with Sriracha Aioli sauce

#### **Grilled Cherry tomatoes 4.50**

Marinated in cilantro olive oil, served with Sriracha Aioli sauce

#### **Train's Bogie 20**

(Combination of Grilled menu good for party of 2 or 3 Chef Selection without seafood grilled)

#### **Butter Scallop 15**

Pan grilled scallop in garlic butter sauce, scallion

#### **Lamb chop 14**

Grilled marinated lamb chop in chef special sauce, served with Thai herb sauce

#### **Side Grilled sauce**

**Thai Peanut sauce 2**

**Thai Sweet Chili Sauce 2**

**Thai Spicy Seafood sauce 2**

**Thai Tamarind BBQ sauce 2**

**Sriracha Aioli sauce 2**



### **Grilled Big Plate**

#### **Mae Khong River Rib BBQ 23**

Charcoal grill Pork Rib, Marinated in Chef secret BBQ sauce, served with Sticky Rice and Mango slaw

#### **Train station Bird 19**

Half Chicken stuffed with blend Thai herb and spices, soy sauce, brown sugar and turmeric, slow-roasted until golden brown served with Sticky Rice, Mae Ploy sauce and Side of Green Papaya Salad

#### **Thai E-Sarn Style Steak 29**

Flat Iron steak grilled temperature you prefer on Charcoal grill served with E-Sarn Style Yummy sauce, Green Papaya Salad, served with Sticky Rice

#### **Sukhumvit Road Grilled Lamb 32**

This Secret recipe from the five stars hotel at tourist area in Thailand, Grilled Lamb chop any temperature cooked you prefer with E-Sarn style dipping sauce with sautéed Asparagus and shitake mushroom



### **Noodle & Rice Station**

#### **Pad Thai Shrimp 16**

Everyone know Pad Thai, But we know the best Pad Thai, Chef special sweet tamarind sauce, Rice Noodle, Egg, Bean sprouts, Crispy tofu, green onion, Sweet Daikon Pickle and Peanut

#### **Chiang Mai Chicken Curry Noodle 14**

Slow Cook Chicken in coconut yellow curry, Egg Noodle, Fermented Mustard green, red onion and dash of Chili oil

#### **Thai Beef Boat Noodle 14**

Rice Noodle served in Thai five spices beef coconut broth with slice of beef, meat ball, Chinese broccoli cilantro, green onion and garlic oil

#### **Sukhothai Noodle Chicken 14**

Rice noodle served in slow overnight cooked pork broth, green bean, bean sprout, scallion, cilantro, mind pork, slice roasted honey pork and crushed peanut

#### **Poor Man Noodle 14**

Thai China Town popular dish for labor, Dry or Soup Egg noodle, slice of Roasted honey pork butt, steam Chinese mustard green, cilantro

#### **Pad See U**

#### **Vegetable 12 Tofu 12 Chicken 14 Beef 15 Shrimp 16**

Stir fried rice noodle in sweet soy sauce, egg, with choice of your protein with broccoli and carrot

#### **Bangkok Drunken man Noodle**

#### **Vegetable 12 Tofu 12 Chicken 14 Beef 15 Shrimp 16**

Stir fry rice noodles with finger root herb, green beans, bell peppers, garlic, Pepper corn, Carrot, Basil leaf, Thai chili in our stir fry sauce

#### **Fried Rice**

#### **Vegetable 12 Tofu 12 Chicken 15 Beef 15 Shrimp 17 Seafood 23**

Stir fired steam Jasmine rice with soy sauce, dice pea and carrot, scallion with choice of your Protein



### **Thai boxing Chicken noodle 14**

Lumpini Thai boxing stadium favorite dish of Flat rice noodle wok cooked with stir fried sauce, bean sprout, lettuce, scallion, egg served with Thai real Sriracha sauce



**The First Class Station**

**(Chef recommend)**

**Sea Bass Yum Mango 28**

Pan fried Sea Bass served with Mango salad, red onion, fresh mint, cashew nut and fried whole Thai dry chili and Jasmine rice

**Lucky Fish (Whole Red Snapper) 32**

Deep fired whole Red Snapper topped with caramelized Thai three flavors sauce served with sautéed spinach with shitake mushroom and Jasmine Rice

**Jumbo Prawn Tamarind sauce 29**

Fried Fresh water Prawn topped with Tamarind sauce served with vegetables tempura and Jasmin Rice

**Tamarind Scallop 29**

Scallop lightly batter then fry, topped with Thai tamarind sauce served with sautéed asparagus cherry tomato, corn on cob and Jasmine Rice

**Scallop and Salmon Phik Khing 27**

Scallop & Salmon lightly batter then fry, sautéed with red curry paste haricot vert, kaffir lime leaf

**Lamb & Prawn Nam Tok 29**

Grilled Lamb and Prawn temperature you desire served with purple sticky rice and sautéed asparagus carrot and grilled corn on cob

**Lobster Choo Chee Curry 35**

Maine Lobster steam top with Chef Choo Chee curry, coconut milk, Chiffon Kaffir lime leave served with Jasmine Rice and sautéed haricot vert

**Pad Thai Soft shell crab 22**

Soft shell crab with, Chef special sweet tamarind sauce buckwheat noodle, Egg, Bean sprouts, Crispy tofu, green onion, Sweet Daikon Pickle and Peanut

**The Curry Station**



### **Masman Curry**

Chef mild and sweet Masman Curry, coconut milk, Sweet Potatoes, Onion, Cashew nut, Avocado served with Jasmin Rice

### **Panang Curry**

Chef spicy Panang Curry, coconut milk, bell pepper, green bean, Pea, Chiffon Kaffir lime leave served with Jasmin Rice

### **Red Curry**

Chef Red dried chili Curry, coconut milk, bell pepper, Thai eggplant, Bamboo shoot, Pea, Thai basil served with Jasmin Rice

### **Green Curry**

Chef fresh green chili curry, coconut milk, bell pepper, Thai eggplant, Bamboo shoot, pea, Thai Basil served with Jasmin Rice

**(Chicken 15 Beef 15 Pork 15 Shrimp 17)**

### **The Sautéed station**

#### **Pad Kra Pow (Thai Basil Sauce)**

**Chicken 15 Beef 15 Pork 15 Shrimp 17**

Stir fried Thai Basil Sauce with choice of your protein, bell pepper, onion, Thai Chili, Green bean, Garlic and basil leaves served with Jasmine rice

#### **JatuJak Market Cashew nut Chicken 16**

Well known Thailand Weekend market in heart of Bangkok with best Chicken Cashew nut sauce recipe, stir fried with bell pepper, onion, scallion, Fried Thai dried chili served with Jasmine Rice

#### **Silom Sweet and Sour sauce**

**Chicken 15 Beef 15 Pork 15 Shrimp 17**



Thailand Financial district popular dish, stir fried your choice of protein with sweet and sour sauce, tomato, onion, cucumber, pine apple and bell pepper served with Jasmine Rice

### **Soup Station**

#### **Thai Chicken Coconut Soup 6**

Chicken in coconut milk, lemon grass, galangal, mushroom, cilantro, fish sauce, lime juice, Kaffir lime leaf, Thai chili

#### **Thai Shrimp lemongrass Soup 7**

Shrimp in lemongrass soup, galangal, mushroom, cilantro, fish sauce, lime juice, Kaffir lime leaf, Thai chili

#### **Sarai soup 5**

Black Seaweed, tofu, scallion, cilantro in Vegetable broth

### **Salad Station**

#### **Pattaya Beach Papaya Salad 14**

Fresh green papaya, garlic, green bean, Thai chili, lime, palm sugar, fish sauce, roasted peanuts and grilled Shrimp

#### **Fruits Salad 12**

Fresh green Apple, grape, strawberry mix with Thai Yum sauce, roasted cashew nut

#### **Soft shell crab Salad 15**

Fried soft shell crab, mini spring mix, cherry tomato, cashew nut served Thai spicy creamy dressing

#### **Thai Beef Salad 13**

Charcoal grilled skirt steak, lime juice, fish sauce, palm sugar, Thai roasted chili paste, cucumber, tomatoes and cilantro

#### **Shrimp Salad 15**





Shrimp mind chicken, glass noodle mix with Thai herb, red onion, mint, green onion, cilantro, lime juice, fish sauce, palm sugar

#### **Thai Salad 9**

Spring mix, onion, cucumber, tomato, fried tofu, boiled egg, fried sweet potato served with Chef peanut dressing

#### **Side Dish**

**Jasmine Rice 3**

**Brown Rice 4**

**Sticky Rice (white) 3**

**Sweet Purple sticky rice 4**

**Fried Egg 3**

**Green bean 4**

**Thai coconut corn on cob 4**

**Mix vegetable 5**

**Mix Salad 6**

**Broccoli & Carrot 4**



**Soft drink Menu**

Thai Tea 4

Thai Coffee 4

Hot Coffee 3

Lychee Soda 4

Lemongrass Soda 4

Coke 3

Diet Coke 3

Coke Zero 3

Spite 3