



THE BANGKOK PAPER



Step into Bangkok Jam, and you will fall in love with the restaurant's refreshing take on Thai dining - from its modern bistro-styled interior to its cosmopolitan treatment of Thai fare. It embraces Asia's "City of Angels", better known as Bangkok, and its metropolitan qualities that make it a melting pot of culture, style, language, and cuisine.

By weaving Western spices and cooking styles with classical Thai spices, herbs and cooking methods, Bangkok Jam dishes out contemporary Thai and pan-Asian cuisine that is unique yet familiar.



BANGKOK JAM SIGNATURES



The delectable medley of sour, sweet, bitter, savoury, and spicy flavours are what makes Thai cuisine so distinct. Thai Chefs are extremely talented when it comes to experimenting foreign dishes and giving life to a creation of their own. Here in Bangkok Jam, excite your palates by pairing the usual Thai dishes with this rousing list of handpicked Bangkok Jam Signatures.

1. *yang ruam mit*

Mix Grill Platter yummy **35.90**
Chicken, Grilled Pork Skewers, Prawns,
Sous-Vide Beef & Bangkok Jam Signature Salad

2. *crying tiger*

Grilled Australian Beef Ribeye yummy **29.00**
served with Bangkok Jam
Signature Salad & Spicy Lime Dip

3. *gai yang samoon prai*

Grilled Marinated **HALF - 15.00**
Chicken served with **WHOLE - 23.00**
Bangkok Jam Signature Salad

4. *gai yang song krueng*

Grilled Chicken Thigh **14.90**
with Lettuce Wrap

5. *lab si krong moo yang*

Grilled Pork Spare Ribs **24.90**
with Spicy Lime Dip

6. *moo sam chan op sauce*

Caramelised Pork Belly in Vinegar new **16.90**

7. *yum pla salmon rom kwan*

Smoked Salmon Salad with new **11.90**
Dill in Vinaigrette Dressing

8. *gaeng daeng ped*

Duck Breast in Red Curry new **15.90**

9. *ba mee poo*

Egg Noodles with Crabmeat yummy **11.90**
& Bacon

10. *khao phad tom yum*

Tom Yum Fried Rice with Seafood **12.90**



SMALL BITES

The tantalising journey into the world of Thai cuisine begins with the appetisers. Up your crunch game with the all-new **Deep-fried Whole Squid with Tom Yum Mayonnaise & Lime**, lightly dusted with piquant tom yum powder. If you're not a fan of the deep-fry, go for the juicy **Grilled Pork Skewers**, glazed with our house-made Jaew Sauce or the **Fresh Green Papaya Spring Rolls** with Zesty Som Tum Dressing.



11. *tod mun pla*

Thai Fish Cakes yummy **9.90**

12. *goong pun takrai*

Lemongrass Prawn Cakes **10.90**

13. *peek gai tod nam pla*

Fried Chicken Mid Joints yummy **10.90**
with Thai Fish Sauce Marinade

14. *peek gai sod sai*

Stuffed Chicken Wings with **10.90**
Marinated Minced Chicken & Glass Noodles

15. *porpiah tod*

Deep-fried Spring Rolls **8.90**

16. *som tum roll*

Fresh Green Papaya Spring Rolls **7.90**
with Zesty Som Tum Dressing

17. *moo ping*

Grilled Pork Skewers yummy **10.90**
with Jaew Sauce

18. *plahmuk tod*

Deep-fried Whole Squid with new **11.90**
Tom Yum Mayonnaise & Lime

19. *hed hor bacon yang*

Bacon Wrapped Enoki Skewers new **7.90**
(3 Skewers)

LOCAL DELICACIES

Awaken your taste buds to a world of flavours with scrumptious local-inspired delicacies from land to sea.

20. *plahmuk phad kai kem*

Stir-fried Squid in Salted Egg Sauce new **11.90**

21. *gai phad kai kem*

Stir-fried Chicken in Salted Egg Sauce new **10.90**

22. *pla gao thod krob*

Deep-fried Barramundi in Sambal Sauce **29.90**

23. *khao phad nam prik*

Sambal Fried Rice **11.90**

24. *tom yum hua pla*

Fish Head in Tom Yum Curry yummy **23.90**

25. *khao na gai*

Sweet & Sour Chicken with Thai Jasmine Rice **11.90**

26. *khao na pla*

Sweet & Sour Fish with Thai Jasmine Rice **11.90**

27. *phad bung fai daeng*

Stir-fried Morning Glory in Sambal Sauce yummy **9.90**

28. *tua fag yao phad prik*

Stir-fried Long Beans in Sambal Sauce **9.90**

29. *kha na phad hed*

Stir-fried Kailan with King Oyster Mushroom new **9.90**

30. *phad tua ngok pla kem*

Stir-fried Bean Sprouts with Salted Fish **9.90**

31. *yang ruam mit*

Mix Grill Platter yummy **35.90**
Chicken, Grilled Pork Skewers, Prawns,
Sous-Vide Beef & Bangkok Jam Signature Salad



COMFORT THAI STREET DISHES

Embrace the flavours of sour, sweet, savoury, bitter and spicy, with various comfort Thai street dishes such as the distinctive **Spicy Mango Salad** and the ever-popular **Tom Yum Goong**.

32. *tom yum talay* yummy
Red Tom Yum Soup *with Seafood* **10.90**

33. *po taek talay*
Clear Tom Yum Soup *with Seafood* **10.90**

34. *tom yum goong*
Red Tom Yum Soup *with Prawns* **12.00**

35. *tom kha gai*
Coconut Tom Yum Soup **10.90**
with Chicken

36. *plahmuk yang*
Grilled Whole Squid **12.90**
with Seafood Sauce

37. *plahmuk nung paa now* new
Steamed Whole Squid **12.90**
in Chilli & Lime Dressing

38. *yum mamuang*
Spicy Mango Salad **9.90**

39. *som tum pu nim*
Green Papaya Salad **12.90**
with Soft Shell Crab

40. *som tum*
Green Papaya Salad **9.90**
with Dried Prawns & Peanuts

41. *yum woon tsen talay*
Spicy Seafood Salad **11.90**
with Glass Noodles

42. *yum som o goong sod*
Pomelo Salad *with Shrimps* **10.90**

43. *pla tod yum saab* new
Deep-fried Dory Cutlet *with* **12.90**
Bangkok Jam Signature Salad

44. *gai tod yum saab* new
Deep-fried Chicken Cutlet *with* **12.90**
Bangkok Jam Signature Salad

45. *phad kana moo daeng*
Stir-fried Kailan *with Roasted Pork* **10.90**

46. *hed hor bacon yang*
Bacon Wrapped Enoki Skewers **7.90**
(3 Skewers)



SOUP



SALAD



STREET DISHES

CURRY ON



Considered an iconic staple that all Thai lovers cannot live without, Thai curries are often rich and flavourful, complete with a spicy kick to one's tastebuds.

47. *gaeng keaw wan gai*

Chicken in Green Curry 12.90

48. *massamun neua*

Thai Massaman Curry with Beef 16.90

49. *gaeng gari gai*

Chicken in Yellow Curry 14.90

50. *gaeng daeng ped*

Duck Breast in Red Curry 15.90

51. *gaeng hang le moo*

Northern Thai Style Stewed Pork Curry with Tamarind 15.90

52. *poo nim phad pong curries*

Deep-fried Soft Shell Crab in Yellow Curry 16.90

Additional Thai Jasmine Rice at 1.50 per serving



ONE DISH WONDERS



Begin your wondrous Thai culinary adventure with Bangkok Jam's best-selling dishes like **Seafood Phad Thai, Beef Noodles Soup and Pineapple Fried Rice with Seafood.**

53. *phad si yew gai / moo*
Stir-fried Kway Teow **11.90**
with Chicken/Pork

54. *kway teow neua heng* new
Dry Beef Kway Teow with **13.90**
Sliced Beef & Beef Meatball

55. *phad kra prow neua*
Minced Beef with Basil **13.90**
served with Thai Jasmine Rice

56. *phad kra prow gai* yummy
Minced Chicken with Basil **11.90**
served with Thai Jasmine Rice

57. *bamee khamoo toon* new
Braised Pork Trotter with **13.90**
Egg Noodles / Thai Jasmine Rice

58. *sriracha noodle* yummy
Stir-fried Kway Teow with Sriracha **11.90**
Sauce, Cuttlefish & Chicken/Pork

59. *sen lek nuea*
Beef Noodles Soup **13.90**

60. *phad thai talay / gai / moo* yummy
Signature Phad Thai **12.90**
with Seafood/Chicken/Pork

61. *khao phad nam liab*
Olive Fried Rice with Minced Pork **11.90**

62. *khao phad sapparot talay*
Pineapple Fried Rice with Seafood **11.90**

63. *khao phad nam prik goong sod*
Chilli Fried Rice with Shrimps **11.90**

VEGETARIAN

76. *phad thai jay*
Vegetarian Phad Thai **9.90**
-
77. *phad si yew jay*
Stir-fried Kway Teow with
Deep-fried Tofu & Assorted Vegetables **10.90**
-
78. *gang keaw wan jay*
Assorted Vegetables in
Green Curry served with Thai Jasmine Rice **10.90**

79. *khao phad nam liab jay*
Olive Fried Rice with Deep-fried
Tofu & Mushrooms **9.90**
-
80. *kra prow tao hu*
Deep-fried Tofu with
Long Beans & Basil
served with Thai Jasmine Rice **9.90**

Vegetarian & Non-Vegetarian dishes are cooked using the same utensils. Does not contain animal products (milk, eggs, cheese), onions, & garlic.



64. *khao phad tom yum*
Tom Yum Fried Rice with Seafood **12.90**
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65. *sen lek tom yum talay*
Stick Noodles in Red Tom Yum
with Seafood **12.90**
-
66. *kway teow reu moo nam tok* new
Stick Noodles with Pork Balls
& Pulled Pork **12.90**
-
67. *khao yum pla saab* new
Deep-fried Dory Cutlet
with Thai Jasmine Rice **13.90**
-
68. *khao yum gai saab* new
Deep-fried Chicken Cutlet
with Thai Jasmine Rice **13.90**
-
69. *ba mee gaeng ped* new
Egg Noodles with Duck Breast
in Red Curry **14.90**
-
70. *ba mee poo* yummy
Egg Noodles with
Crabmeat & Bacon **11.90**

71. *crying tiger* yummy
Grilled Australian Beef Ribeye **29.00**
served with Bangkok Jam Signature
Salad & Spicy Lime Dip
-
72. *gai yang samoon prai*
Grilled Marinated Chicken **HALF - 15.00**
served with Bangkok Jam **WHOLE - 23.00**
Signature Salad
-
73. *gai yang song krueng*
Grilled Chicken Thigh **14.90**
with Lettuce Wrap
-
74. *khao phad tom yum*
Grilled Pork Spare Ribs **24.90**
with Spicy Lime Dip
-
75. *moo sam chan op sauce* new
Caramelised Pork Belly in Vinegar **16.90**

DESSERTS

Thai desserts are more than just something sweet to eat after a meal. Each Thai dessert or “Kanom Thai”, has their own unique, colourful appearance and distinct flavour. Thai desserts are usually made of three principle ingredients, namely flour, sugar and coconut. Despite the simple components, Thai desserts require sophisticated skills, time and effort in the preparation process.



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|---|--|------|
| 81. <i>turian porpei</i>
Durian Crisp |  | 9.90 |
| 82. <i>khao nio turian</i>
Durian Sticky Rice | | 9.90 |
| 83. <i>khao neaw ma muang</i>
Mango Sticky Rice | | 8.90 |
| 84. <i>tap tim krob</i>
Coconut Ice Cream <i>with</i> Red Rubies | | 7.90 |
| 85. <i>kluay tod ice cream</i>
Banana Tempura 
<i>with</i> Hot Caramel Sauce | | 9.90 |
| 86. <i>lord chong ruammitr</i>
Thai Chendol | | 7.90 |
| 87. <i>mun chuem</i>
Caramelised Tapioca | | 7.90 |
| 88. <i>roti grop</i>
Crispy Fried Prata <i>with</i>
Green Milk Tea Sauce & Sliced Pumpkin | | 7.90 |

BEVERAGES

SIGNATURES

89. Sour Plum topped with Fizzy Soda **6.50**
90. Brewed Butterfly Pea
with Fizzy Pandan **6.50**
91. Roselle Cooler **6.50**
92. Lemongrass Cooler with
Tropical Fruits & a hint of Lime **6.90**
93. Blended Fresh Coconut
with Ice Cream **7.50**
94. Thai Green Milk Tea (Hot / Cold) **4.90**



BEVERAGES

HOMEMADE THAI BEVERAGES

95. Thai Milk Tea (Hot / Cold)	\$4.90
96. Lemongrass Tea (Hot / Cold)	\$4.90
97. Fresh Thai Coconut	\$5.90
98. Iced Lemon Tea	\$4.90
99. Watermelon & Lime Freeze	\$6.50
100. Lychee Mojito	\$6.90
101. Lychee Mint Cooler	\$6.90

JUICES

102. Lime Juice	\$5.50
103. Watermelon Juice	\$5.50
104. Calamansi Juice	\$5.50
105. Apple Juice	\$5.50
106. Pineapple Juice	\$5.50
107. Orange Juice	\$5.50

SOFT DRINKS

108. Coke	\$4.50
109. Coke Zero	\$4.50
110. Sprite	\$4.50

COFFEE

111. Thai Milk Coffee (Hot / Cold)	\$4.90
112. Fresh Brewed Hot Coffee	\$3.90
113. Cappuccino	\$4.90
114. Latte	\$4.90

TEA

115. English Breakfast Tea*	\$5.90
116. Jasmine Green Tea*	\$5.90
117. Green Mango Peach Tea*	\$5.90

118. Chamomile Tea*	\$5.90
119. Ginger Lemongrass*	\$5.90
120. Citrus Tea*	\$5.90
121. Orchid Vanilla Tea	\$5.90
122. Butterfly Pea Flower Tea	\$5.90

(*Tea selection is Australian Certified Organic)

BEER

123. Tiger	\$10.50
124. Heineken	\$10.90
125. Singha	\$10.50
126. Chang Beer	\$10.50

OTHER

127. Evian Mineral Water (330ml)	\$4.90
128. Badoit Sparkling Water (330ml)	\$4.90



WEEKLY NEWS

With 24 years of culinary experience under her belt, Chef Thongloy Wilaiwan, is the mastermind behind the delectable menu that Bangkok Jam offers. Helming the Thai kitchen team for Creative Eateries for more than a decade, Chef Wilaiwan has actively showcased her culinary expertise, evident from her constant creations of new dishes with the help of modern cooking techniques.

Some notable items from the new menu that Chef Wilaiwan strongly recommends includes the classic Stick Noodles with Pork Balls and the Thai Massaman Curry with Beef, both of which requires extensive skills to perfect.



SEARCHING FOR

Bangkok Jam has developed a proven formula for success over the decade and we are keen to engage new members to join our current franchise network. Whether you are an individual or an organisation, we welcome opportunities for partnership through international franchising.

Bangkok Jam Key Success Factors

- *Food offerings and price points resonates among the masses*
- *Easily replicable business model, poised for growth*
- *Simple service model*
- *No central kitchen required*
- *Mass market targeting promises high customer turn-over rates*

Visit www.creativeeateries.com.sg/franchise to learn more about the Creative Eateries Franchise Business. For enquiries, please email franchise@createries.com.





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 BangkokJamSingapore

 www.bangkokjam.com.sg