

BANGKOK TRADING POST

BISTRO & DELI

MENU



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TRADING
POST**
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Our Story

Curated by the same owners of 137 Pillars House, Chiang Mai, Bangkok Trading Post has been influenced by the original teak house in their first legendary hotel. The house was an East Borneo Trading Company, which was a company trading teak more than 125 years ago.

This trading influence shaped the restaurant's concept and design into a traveler's club where trading happens. The use of teak louvers link back to the originality of the Teak Trading Company and all the props symbolise the objects that travelers use to venture through their travels. But at Bangkok Trading Post, what is being traded? We, as the curators, see this restaurant as a place for trading TASTE. Taste at Bangkok Trading Post is

not just taste of food but also taste of lifestyle, design, fashion, conversations, experiences, culture, travelers' collections and many more.

Each of our menus has global characteristics to fit in with all the travelers' taste from different cultures. Bangkok Trading Post is a social hub where valuable conversations happen amongst loved ones and also new faces in various societies, a comfortable place to unwind and let go and to leave with a happy smile on your face. We wish you an enjoyable meal and encounter meaningful experiences at #BTP and we hope to see you again.

Breakfast O'Clock

Breakfast commonly referred to as “the most important meal of the day”. We have reasons to serve you an all-day breakfast, anytime of the day at Bangkok Trading Post Bistro & Deli. Breakfast provides many benefits to our health and wellbeing. Breakfast provides the body and brain with fuel after an overnight fast - that's where its name originates, breaking the fast. Without breakfast you are effectively running on empty, low on energy to start up the day. Apart from providing us with energy, breakfast foods are good sources of important nutrients such as calcium, iron and B vitamins as well as protein and fiber. The body needs these essential nutrients and research shows that if these are missed at breakfast, they are less likely to be compensated for later in the day.





ALL DAY BREAKFAST

EGG DISHES

Eggs Benedict	340.-
Grilled bacon or smoked salmon, soft poached eggs, Baguette, spinach, lemon, hollandaise sauce	
Farmers Omelette	310.-
Omelette in pan, Boerewors sausage, roasted Pimiento shallots, fried potatoes, Feta cheese & rosemary	
Shakshuka Baked Eggs	340.-
In tomato sauce, baked eggs, chili peppers, onions, Chorizo sausages, green basil and Burrata cheese	
Soft Poached Eggs on Portobello Mushrooms	340.-
Grilled field mushrooms, goat cheese, wilted rocket, tomato salsa and hollandaise sauce	

FLOUR DISHES

Ricotta & Avocado on Sourdough	320.-
Grilled tomato, sautéed mountain mushrooms, Balsamic vinegar, olive oil	
Quinoa Pancakes	250.-
Grilled organic bananas, whipped orange butter, Mikania honey	
Coconut Waffles	290.-
Fresh strawberries, whipped cream, Praline ice cream	
French Toast	240.-
Cinnamon brioche, caramelised pineapple, creamy yoghurt, kaffir lime syrup	

OTHERS

Toasted Granola	280.-
Sundried fruit, coconut, Mikania honey, seasonal fruit salad, fresh berries, yoghurt	
Congee	160.-
Chicken rice porridge, On-Sen egg, green shallots, ginger pickle, roasted peanuts, fried noodle	
with prawn.....	310.-
with fish.....	310.-

Eat Well, Look Good, Feel Great!

What does healthy eating mean? Healthy eating means eating a variety of foods that give you the nutrients you need to maintain your health, feel good, and have energy. Healthy food is food considered beneficial to human health and a healthy diet required for human nutrition. A healthy diet is one that helps to maintain or improve overall health.



Grilled Quesadilla



Blackened Tuna Tataki



Greek Salad





STARTERS

Tomato Bisque	250.-
Cream of fire roasted ripe tomatoes, croutons, pulled Burrata cheese, basil pesto	
Salt & Szechuan Pepper Squid	260.-
Crisp squid, fried red chili, toasted nori flakes, kaffir lime aioli	
Grilled Quesadilla	320.-
Curry buttered chicken, spinach, Mozzarella cheese, guacamole dip, sour cream	
Gambas al Ajillo	380.-
Garlic baked Tiger prawns, chili, olive oil, sherry vinegar, lemon wedges	



SALADS

Smoked Duck Salad	320.-
Green mango, pecan nuts, cherry tomatoes, oak lettuce, coriander, red beets, honey orange dressing	
Blackened Tuna Tataki	340.-
Salad of grains, & raisin, compote tomatoes, fresh herbs, black pepper mayonnaise	
Greek Salad	320.-
Feta cheese, cherry tomatoes, cucumber, red onion, Kalamata olives & greens, oregano vinaigrette	
Cobb Salad	320.-
Baby cos lettuce, chicken, avocado, crumbled blue cheese, tomatoes, boiled egg, grilled corn, sweet sherry vinegar	
Caesar Salad	320.-
Cos lettuce, crispy bacon, garlic croutons, parmesan cheese, coddle egg, lemon, anchovies dressing	
with chicken.....	400.-
with smoked salmon.....	420.-

Traveler's Favourites

"Food is a central activity of mankind and one of the single most significant trademarks of a culture"

- Mark Kurlansky.

East meets with West, From Vienna to Bangkok, From Street to Table. At Bangkok Trading Post, we collect selections of traveler's favorites main dishes from around the world. Original and Improved dishes, combining local and regional ingredients together as Bangkok Trading Post itself. Classic & Adaptable, Eastern inherited & Western absorbed culture.



**Chicken Red Curry
in Tiffin Set**



Fish & Chips



Pad Thai Goong



Blackened Tuna Tataki



Poached Cod Fish



TRAVELER'S FAVOURITES

Bacon Wrapped Chicken	490.-
Spinach and goat cheese stuffed chicken breast, smoked bacon, whipped potatoes, asparagus, salsa sauce, Hollandaise sauce	
Fish & Chips	490.-
Beer batter fried Barramundi fillet, potatoes fries, tartar sauce, lemon, vinegar	
Beef Rib Eye Fillet	640.-
Sautéed green broccoli, fried potatoes, pepper corn sauce	
Poached Cod Fish	580.-
Aqua cress, pressed potatoes, fresh tomatoes and capers sauce	
Schnitzer Wiener Art	410.-
Thinly pounded pork chop, home style coleslaw, caper, lemon	
Thai Chicken Red Curry in Tiffin Set	460.-
Mild red curry, lychees, green basil, pineapples, cashew nuts, served with jasmine rice & salad	
Beef Rendang in Bento	440.-
Slowly simmered beef chuck, Indonesian spice paste, coconut milk, lemongrass, served with rice & sautéed vegetables	
Pad Thai Goong	340.-
Thai style stir-fried noodles, shrimp, bean sprouts, peanuts, soft tofu	
Rad Naa	195.-
Fried flat rice noodles, chicken or pork, broccoli, mushrooms, yellow bean paste, rich gravy	

Pizza, Pizza!

Lanna / 360.-
Chiang Mai sausages, Nam Prik
Ong chili sauce, garlic

Margherita / 290.-
Sweet basil,
Fior di Latte cheese

Quattro Stagioni / 410.-
Smoked ham, artichoke,
fresh mushrooms, olives

Create Your Own Pizza! / 370.-

Margherita pizza based. Choose one topping from each categories below:



Meat
Parma Ham / Pastrami / Salami
/ Iberico Ham / Smoked Salmon
/ Chicken Breast / Prawn



Cheese
Mozzarella / Parmesan
/ Cheddar / Blue Cheese



Vegetable
Rocket / Tomato / Artichoke
/ Onion / Zucchini / Mushroom Bell
Pepper / Green & Black Olives
/ Sundried Tomato

Frutti di Mare / 480.-
Garlic prawns, mussels,
tuna, squid

Primavera / 330.-
Grilled eggplant, zucchini,
roasted peppers, capers

Villatic / 360.-
Sliced prosciutto,
baby rocket, sour cream



PASTAS

Garlic & Chili Black Angel Hair Pasta	340.-
Prawns, roasted garlic, chili, olive oil, fresh parsley, soft poached egg	
Penne with Oxtail Ragout	310.-
In rich tomato sauce, green peas, parmesan waffle	
Fettuccini with Seared Salmon	340.-
Avocado, kaffir lime, coriander, sour cream sauce	
Spaghetti Carbonara	290.-
Poached egg, green shallots, smoked bacon, grated parmesan cheese, garlic cream sauce	



BURGERS & SANDWICHES

Grilled Wagyu Beef Burger in Beetroot Bun	580.-
Coleslaw salad, red onion, grilled bacon, cucumber pickles, melted Comte' cheese, potatoes fries	
Chicken Burger	460.-
Marinated chicken, Portuguese spices /garlic mayonnaise, mozzarella cheese, potatoes fries	
Steak Sandwich	490.-
Grilled Rib Eye minute steak, sourdough bread, Zaatar spread, tomatoes, lettuce, sweet chili jam	
Smoked Salmon on Sourdough	380.-
Golden corn bread, Wasabi cream, Ikura caviar, green leaves, grated white radish, red beets, lemon	
Toasted Panini	260.-
Pastrami, grilled zucchini, fresh tomato, melted mozzarella cheese, aqua cress, basil aioli	
Garlic Bread Fettunta	280.-
With melted Burrata cheese, rocket salad, chunky tomato salsa, Vincotto, brown butter	
Create Your Own Sandwich	160.-
Choose one item from each categories below:	



Bread

Baguette / Charcoal Bun / Chiabatta / Focaccia / Noisette / Rye / Sesame



Meat

Parma Ham / Pastrami / Salami / Iberico Ham / Smoked Salmo / Chicken Breast / Prawn



Spread

Mayonnaise spread



Cheese

Mozzarella / Parmesan / Cheddar / Blue Cheese



Vegetable

Rocket / Tomato / Artichoke / Onion / Zucchini / Mushroom / Bell Pepper / Green & Black Olives / Sundried Tomato

Deli Grab & Go

SEE OUR DELI COUNTER
FOR WIDE SELECTION

Bread

Baguette
Rye Bread
Multigrain Bread
Butter Croissant
Almond Croissant
Hazelnut Croissant
Whole Wheat Croissant

Puff Pastries

Seasonal Fruit Danish
Cherry Danish
Blueberry Danish
Chicken Mushroom Puff
Chicken Curry Puff
Sausage Feville

Cold Cuts & Sausages

Paris Ham
Parma Ham
Salame Stofelotto
Pastrami
Bowerwors Sausages
Chorizo Sausage
Smoked Salmon

Cheese

Cheddar
Goat Cheese Buche
Taleggio di Malga Bianca
Brie
Blue Cheese

Cookies

Chocolate Fudge
Chocolate Chips
Raisin
Cranberry
Macadamia White Choc.
Oat Meal
Raspberry

Muffins

Raspberry
Chocolate
Blueberry

Dessert it is!

Triple Chocolate Textures / 280.-

Hazelnut Brownie, white chocolate cream, dark chocolate ice cream

Mocha Lava Pudding / 280.-

Sweetened whipped mascarpone, honey ice cream

Mango Panna Cotta / 280.-

Vanilla infused bananas, coconut sauce, almonds

Pink Apple & Blueberry Pie / 280.-

Cinnamon sauce, vanilla bean ice cream



Ice Cream & Sorbet / 70.- per scoop

Vanilla Beans
Namdokmai Mango
Matcha Green Tea
Kaffir Lime & Ginger
Honey Praline
Wild Red Raspberry
Senga Strawberry
72% Dark Belgian Chocolate
Lychee & Roasted Coconut



BEVERAGES

COFFEE

HOT SPECIALTIES.....95.-

Espresso
 Doppio Coffee
 Long Black Coffee
 Coffee Latté
 Coffee Macchiato
 Coffee Cappuccino
 Coffee Americano
 Hot Chocolate
 Hot Mocha

ICED SPECIALTIES.....105.-

Iced coffee
 Thai Iced Coffee
 Iced Coffee Americano
 Iced Coffee Latté
 Iced Cappuccino
 Iced Chocolate Frappe
 Iced Mocha Frappe
 Thai Milk Iced Tea Frappe

TEA

SIGNATURE BLENDED ORGANICS TEA.....110.-

Black Rose
 Evening Dream
 Jasmine Paradise
 Kyoto Gardens
 Orange Blossom
 Purple Butterfly
 Spice Flora

PREMIUM BLENDED ORGANICS TEA.....95.-

Pure Lemongrass
 Pure Chamomile
 Dong Ding Oolong Tea
 English Breakfast
 Earl Grey Tea
 Pure Peppermint
 Supreme Black Tea
 Green Tea Sencha

MINERAL WATER

BTP H₂O.....30.-
 Panna Acqua (500 ml).....120.-
 Panna Acqua (750 ml).....180.-
 San Pellegrino (500 ml).....140.-
 San Pellegrino (750 ml).....190.-

SODAS

Coco Cola, Sprite, Soda, Ginger Ale.....60.-
 Fever Tree Mediterranean Tonic.....120.-

Fruit Juice.....90.-

Watermelon, Mango, Orange,
 Pineapple, Apple, Lemon,
 Coconut

Freshly Cold Pressed Juice.....160.-



BEVERAGES

SMOOTHIES.....115.-

C' Pert

Orange, apple, raspberry, celery

Much More Mango

Mango, coconut milk, vanilla, mint, yoghurt

Red Earth

Strawberry, ginger, milk, honey

Yellow Zeed

Pineapple, chili, vanilla, yoghurt

The Power Blue

Banana, Blueberry, Milk, Yoghurt, Oatmeal & Honey

MOCKTAIL.....105.-

Passion of Sour

Passion fruit juice, lime juice, palm sugar, lemongrass, sweet basil

Blue Dragon

Dragon fruit, blueberry, apple

Earthjito

Earl Grey, Lime Juice, Fresh Mint, Earl Grey Syrup

Strawberry Limeade

Strawberry, Lime wedge, Soda

CLASSIC COCKTAIL.....190.-

Bloody Mary
 Cosmopolitan
 Long Island Ice Tea
 Mai Tai
 Manhattan
 Margarita
 Martini (Dry, Dirty, Flavor)
 Mint Julep
 Mojito flavor
 Negroni
 Sidecar
 Spritzer

BEER

Asahi.....125.-
 Singha.....125.-
 Heineken.....125.-
 Chang.....125.-
 Sapporo.....270.-
 Erdinger Weissbier.....270.-
 Chouffe Soleil.....270.-
 Hoegaarden Roseé.....270.-
 Estrella Damm Inedit.....270.-
 Charawan (Crafted Ale Pale).....175.-
 Chatri (Crafted IPA).....175.-

WINE BY THE GLASS

Bubbles

Mangin et Fils Brut , Chene - La - Reine, NV.....	500.-
Villa Conchi Brut Selection Cava , Catalonia Spain, NV.....	380.-

White

Caldora Pinot Grigio , Italy.....	340.-
Wolf Blass Eaglehawk Semillon Chardonnay , Australia.....	280.-
Sileni Estates Cellar selection Sauvignon Blanc , NZ.....	450.-

Red

Vigne Torte Chianti Riserva DOCG , Italy.....	340.-
Wolf Blass Eaglehawk Merlot , Australia.....	280.-
Sileni Estates Cellar selection Syrah Hawke's Bay , NZ.....	450.-

Sake

Nakano BC Kishu Hachimitsu Umeshu (Sake Sweet)	120.-
Masumi Junmai Okuden Kanzukuri	165.-
Masumi Junmai Ginjo Karakuchi Kiippon	195.-

For great deals on wine by the bottle, please ask our server for a list.

