

BANGKOK TRADING POST

BISTRO
& DELI



RESPONSIBLY
SOURCED

PASSIONATELY
CRAFTED

SERVING THE
COMMUNITY

ALL DAY BREAKFAST

EGG DISHES

EGGS BENEDICT Grilled bacon or smoked salmon, soft poached eggs, baguette, spinach, lemon hollandaise sauce	340.-
FARMER'S OMELETTE Omelette in pan, Boerewors sausage, roasted pimento, fried potatoes, feta cheese & rosemary	310.-
SHAKSHUKA BAKED EGGS In tomato sauce, baked eggs, bell peppers, onions, chorizo, green basil and burrata cheese	340.-
SOFT POACHED EGGS ON PORTOBELLO MUSHROOMS Grilled field mushrooms, goat cheese, wilted rocket, tomato salsa and hollandaise sauce	340.-

FLOUR DISHES

RICOTTA & AVOCADO ON SOURDOUGH Grilled tomato, sautéed mountain mushrooms, balsamic vinegar, olive oil	320.-
COCONUT WAFFLES Fresh strawberries, whipped cream, praline ice cream	290.-
QUINOA PANCAKES Grilled organic bananas, whipped orange butter, honey	250.-
FRENCH TOAST Cinnamon brioche, caramelised pineapple, syrup	240.-

OTHERS

TOASTED GRANOLA Sun-dried fruit, coconut, honey, seasonal fruit salad, fresh berries, fresh milk	280.-
CONGEE Chicken rice porridge, onsen egg, green shallots, ginger with prawn	160.- 310.-
with fish	310.-

SALADS

TUNA TATAKI Salad of grains & raisins compote, tomatos, fresh herbs, black pepper mayonnaise	340.-
SMOKED DUCK Green mango, pecans, cherry tomatoes, oak lettuce, beetroot, honey orange dressing	320.-
CAESAR SALAD Cos lettuce, crispy bacon, garlic croutons, parmesan cheese, anchovy dressing with chicken 400.- with smoked salmon 420.-	320.-



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SCAN FOR ALL BENEFITS



DELI BOARDS TO SHARE



- MEAT BOARD 480.-**
Salami, chorizo, prosciutto, coarse pork pâté, Nduja
- CHEESE & VEGGIE BOARD 450.-**
Taleggio, blue cheese, goat cheese, baby gherkins, caper berries, olives
- BAKED PETIT CAMEMBERT 550.-**
Saint-Hillarie from Normandie, rosemary, thyme, truffle oil

SANDWICHES & BURGERS



- GRILLED WAGYU BEEF BURGER ON BEETROOT BUN 580.-**
Coleslaw salad, red onion, grilled bacon, cucumber pickles, melted cheese, potatoes fries
- CHICKEN BURGER 460.-**
Marinated chicken, Portuguese spices, garlic mayonnaise, mozzarella cheese, french fries
- STEAK SANDWICH 490.-**
Grilled Rib Eye minute steak, sourdough bread, zaatar spread, tomatoes, lettuce, sweet chilli jam
- TOASTED PANINI 260.-**
Pastrami, grilled zucchini, fresh tomato, melted mozzarella cheese, basil aioli



SOUPS

- BOUILLABAISSÉ 280.-**
Mussels, river prawns, butterfish, salmon
- TOMATO BISQUE 250.-**
Cream of roasted tomatoes, croutons, pulled burrata cheese, basil pesto



WOK & CURRY

- 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, soft tofu
- RAD NAA 195.-**
Fried flat rice noodles, chicken or pork, broccoli, mushrooms, yellow bean paste, rich gravy

LIGHT BITES & STARTERS

- BUFFALO WINGS 220.-**
Spicy chicken wings, blue cheese dip, celery batons
- CHICKEN TIKKA & CURRIED OKRA 220.-**
Chicken skewers, pickled lime, mango chutney, papadums
- SALMON BEETROOT GRAVLAX 250.-**
Scandinavian inspired recipe, Dijon mustard, honey & dill sauce
- DUCK LIVER PARFAIT 220.-**
With onion and tamarind jam
- SALT & SICHUAN PEPPER SQUID 260.-**
Crispy squid, nori, fried red chilli, kaffir lime aioli
- GRILLED CHICKEN QUESADILLA 320.-**
Spinach, mozzarella cheese, guacamole dip, sour cream, salsa fresca
- GAMBAS AL AGILLO 380.-**
Garlic baked tiger prawns, chilli, olive oil, sherry vinegar

PASTA

- GARLIC & CHILLI BLACK ANGEL HAIR PASTA 340.-**
Prawns, roasted garlic, chilli, olive oil, fresh parsley, soft poached egg
- PENNE WITH OXTAIL RAGOUT 310.-**
In rich tomato sauce, green peas, parmesan cheese
- FETTUCCINI WITH SEARED SALMON 340.-**
Avocado, kaffir lime, coriander, sour cream sauce
- SPAGHETTI CARBONARA 290.-**
Smoked bacon, grated parmesan cheese, garlic cream sauce



PIZZA

- MARGHERITA 290.-**
Sweet basil, Fior Di Latte cheese
- QUATTRO STAGIONI 410.-**
Smoked ham, artichokes, fresh mushrooms, olives
- VILLATIC 360.-**
Sliced prosciutto, baby rocket, parmesan cheese
- PRIMAVERA 340.-**
Grilled eggplant, zucchini, roasted peppers, capers
- FRUTTI DI MARE 480.-**
Garlic prawns, mussels, tuna, squid



ROASTED & GRILLED

- GRILLED CHICKEN SUMAC 520.-**
Slow roasted young chicken, sumac spice, wild rocket fries, aioli sauce
- LAMB 3 WAYS 650.-**
Saddle of lamb in 3 styles, kabocha squash, sauce piquante
- SLOW ROASTED PORK COLLAR 380.-**
Lemon & thyme infused, roasted garlic, crushed potato, chilli jam
- BEEF RIB EYE FILLET 640.-**
Sautéed green broccoli, fried potatoes, peppercorn sauce

SIDES

90.-

- Grilled Mediterranean Vegetables
Caesar Salad
Mashed Potatoes
Ratatouille
Skinny Fried
Red Slaw
Peppered Rocket & Parmesan Salad

FROM THE SEA

- BUTTERFISH 520.-**
Sicilian olive crust, fresh Beurre Blanc, crisp caper, parsley & basil, potato mash

- GRILLED SALMON STEAK 480.-**
Confit ratatouille, celeriac remoulade, olive oil sabayon

- FISH AND CHIPS 490.-**
Crisp fried Sea Bass fillet in beer batter served with potato fries, tartare sauce and lemon

- LOCAL RIVER PRAWNS & TUNA CEVICHE 480.-**
Spicy and tangy ceviche, pearl vegetables, salsa verde

