PICTURES
PLACES
STORIES
GOOD RECIPES
GREYHOUND CAFÉ
Born in Bangkok.

Just like Bangkok, Greyhound Café offers a mixture of tastes in culture and art. From traditional to modern, from street to couture, from local to international, all mixed together in a beautiful chaotic way.

Greyhound Café is not a traditional Thai Restaurant. Our food concept is about adopting and adapting, mixing and matching, and in many cases—they are a mismatch!

Our recipes come from far and wide. Some were handed down from our grandmothers and some were thrown together after a refrigerator raid at midnight. Many are faithful reinterpretations of our favorites from the journey around the world.

And just like Greyhound’s style; all dishes are simple and easy with a creative twist.

Bon Appétit!
COLD BEVERAGES

01 Mineral Water
02 San Pellegrino Sparkling Water
03 Soft Drink (Coke/Sprite/Coke Zero)
04 Soda Water
05 Tonic Water
06 Iced Lemon Tea (Greyhound Style)
07 Iced Tea (Greyhound Style)
08 Iced Cocoa
09 Iced Mocha
10 Iced Latte
11 Iced Americano Coffee
12 Frosty Cappuccino

HOT BEVERAGES

13 Hot Milk
14 Hot Cocoa

HOT COFFEE

15 Americano / Decaf
16 Cappuccino
17 Mocha
18 Latte
19 Espresso
20 Double Espresso
21 Café Latte
22 Macchiato

TEA SELECTION

27 Lipton
28 Earl Grey
29 Darjeeling
30 English breakfast

FRESH FRUIT JUICE

31 Lychee Juice / Shake
32 Banana Shake
33 Fresh Watermelon Juice / Shake
34 Fresh Orange Juice / Shake
35 Fresh Apple Juice / Shake
36 Mixed Fruit Punch Shake
37 Coconut Shake
38 Fresh Lime Juice / Soda / Shake

Bangkok Favorite - Hot

23 Lemongrass tea
Warm and soothing tea, speed recovery of common cold, flu, cramps and flatulence.

24 Ginger tea
A great soother for natural healing and boosting your immune system naturally.

25 Poison tea (Butterfly Pea & Stevia tea)
Fresh you up with anti-stress and antioxidant powers. Served with honey on request.

26 Cameleon tea
(Lime with Butterfly Pea & Stevia tea)
Fresh you up with anti-stress and antioxidant powers. Served with honey on request.

Prices Subject to 10% service charge and 7% GST
Float

Granita

39 Espresso Float
40 Citrus Soda Float
41 Cherry Soda Float

42 Thai Black Coffee Granita
Old fashion Thai black coffee served in shaved ice granita style

43 Thai Tea Granita

44 Nom Yen Granita

Bangkok Favorite

45 Thai Iced Coffee with Sweetened Condensed Milk will sweetened condensed milk

46 Thai Iced Tea with Milk

47 Longan Juice in Crushed Ice
Longan is Thai fruit, sweet and very aromatic

48 Coconut Juice
Served with crushed ice.

49 Lemongrass Drink
Served with crushed ice.
Healthy Cocktail

50 Pick You Up
grapefruit, pineapple, banana

51 Fruity Shaky Yoghurt
orange, banana, pineapple, apple, yoghurt

52 Innocent Voyage
orange, grapefruit, pineapple

53 Passion Fashion
passion fruit, pineapple, lime juice, mint syrup

54 Pink Cooler
watermelon, orange, pineapple

55 Pink Journey
strawberry, apple juice, lime juice

56 Green Mellow
green apple, kiwi, mint syrup

57 Oriental Kiss
fresh guava and juice, salted chinese plum

ALCOHOLIC DRINK

58 Tiger
59 Singha
60 Heineken
61 Carlsberg

Prices Subject to 10% service charge and 7% GST
01 Garden Vegetable Soup
Washed but unpeeled, chunky vegetables with lots of tomato juice, very earthy.

02 Asian Black Mushroom Cream Soup
Sprinkled with chopped Shiitake mushroom, served with garlic toasted Brioche.

03 Tom Yum Soup
Traditional Thai Tom Yum Koong with river prawn and ravioli.

04 Galangal and Coconut Soup (Tom Kha)
Very tasty Thai soup with light coconut milk, galangal and chicken.
05 Mixed Mushroom Clear Tom Yum Soup
Clear Tom Yum soup with variety of mushrooms Shimeji, Eringii and Oyster mushroom.

06 French Onion Soup
Original French onion soup with French bread and melted cheese.

07 Duck Wonton Soup
Clear soup with duck wonton, baby pak choi and sesame oil.

08 Seafood Poh-Tak Soup
Spicy and sour soup with sea bass, shrimps, mussels, squids, holy basil, tomato and chilies.

Prices Subject to 10% service charge and 7% GST
09 Pomelo Salad
With roasted coconut bits, pounded dried shrimp and sprinkled with crispy fish, topped with sweet lemon dressing, served with romaine and wild betel leaves.

10 Soft-Shell Crab Salad
Served on romaine leaves with honey mustard seed dressing.

11 Seared Scallop Salad
Grilled US scallops on mixed green salad bed served with honey balsamic dressing.

12 Sandwich in a Bowl
Everything all thrown in the bowl, toasted bread, crisp lettuce, champignon mushroom, tuna, all mixed in Caesar dressing.

13 Fruit Som Tum with Mixed Crispy Vegetable
Carrot, green papaya and seasonal mixed fruits with Thai hot and spicy dressing, served with crushed almonds and bacon.
14 Yum Beef with Herbs and Spices
Grilled sliced tender Sirion steak in spicy dressing on salad bed, lots of herbs and vegetables. Very tasty and healthy!

15 Yum Japanese Seaweed with Glass Noodle
Japanese seaweed salad with glass noodle, chillies, boiled shrimps, minced pork, chopped shallots and celery in spicy dressing.

16 Fresh Lasagna Salad
Layers of crispy romaine leaves, olives, tomato, pasta and Parmesan, served with thick tomato dressing.

17 Caesar Salad with Country Style Dressing
We make sure that our dressing is thick and cheesy to match the reputation and size of the recipe’s owner.
18 Baked Spinach with Cheese and Pork Sausage
Cooked spinach leaves with cheese sauce and bacon, topped with layers of sliced pork sausages.

19 Calamari Fritti
Deep fried squid rings with soft batter, served with tartar sauce.

20 Foie Gras Toast
Grilled foie gras on toast with green leaves, sprinkled with balsamic and berry sauce topped with a slice of strawberry.

21 Crispy Rice Crackers with Dipping Sauces
A great combination of crispy rice cracker served with 2 toppings: Thai style pork & prawn light curry, and “Larb Gai” spicy minced chicken salad.
22  Larb Salmon E-Sarn Style
Fresh salmon thinly sliced in Thai herbs and spicy dressing (E-sarn Style).
Guaranteed to draw sweat to your forehead.

23  Fried Seafood Spring Rolls
Stuffed with scallop, shrimps, squid and asparagus, served with dipping sauce.

24  French Fries / Spicy Fries
Ordinary French fries or try our French fries in a different light! Fragranced with curry powder and Thai spices, served with aioli dip.

25  Weeping Tiger with Spicy Pesto
Medium grilled, sliced steak served on sliced cucumbers topped with spicy pesto. So tasty, the tigers will cry for it.
Thai & Asian Favorite

APPETIZER
26 Complicated Noodle
Noodle sheet + fresh lettuce leaves + minced pork sauce + chili sauce. You need to do a bit of work here but worth every bite.

27 Salmon Carpaccio in Spicy Hot Sauce
Sliced fresh salmon swims in special Thai spicy sauce.

28 Chicken Satay
Grilled tender chicken on skewer served with peanut sauce and cucumber salad sticks.

29 Greyhound Famous Fried Chicken Wings
Deep fried marinated mini chicken wings in fish sauce. A family recipe, legend has it, someone dropped an entire batch on the beach but decided to brush the sand off and continued nibbling.
30. Fresh Vietnamese Spring Rolls
Boiled shrimps, chicken, pork, and various fresh veggies wrapped in paper-like flour sheet, served with tasty sweet & sour sauce, street vendors style in Hanoi.

31. Fish Cake Balls and Prawn Pops
Thai curry fish cake balls and prawn pops on cucumber relish with sweet chili dressing, topped with crushed peanuts. Great with beers and fun cocktails.

32. Crispy Sweet Corn with Crab Meat
Served with Thai sweet and sour sauce.

33. Street Style Grilled Pork on Skewer and Sticky Rice
Grilled pork marinated with garlic and peppers served with sticky rice and "Jaew" sauce.
34 Fried Salmon Toro with Dip
Fried salmon belly marinated in fish sauce, sprinkled with garlic chips. Served with spicy Tonkatsu sauce and Jeaw mayo.

35 Mini Pork Ribs
Fried marinated mini pork ribs served with ginger and chilies.

36 Thai Chicken Green Curry with Chuck Toast
41 Black Buffalo Burger
Charcoal black bun made from squid ink, filled with grilled ground beef, fresh buffalo mozzarella, tomato and sweet basil. Served with french fries.

42 Spicy Muay Thai Burger (Beef/Pork)
Grilled spicy minced beef/pork with green peppercorn in the sesame bun, served with spicy fries and side salad.

43 Ham and Cheese Grill
Toasted wheat bread with butter on both sides, assorted with Paris ham and Cheddar cheese, served with fries.
37 Bacon and Egg Panini
With grilled tomatoes, mushroom and Gruyere cheese.

38 Grilled Chicken Panini
With romaine leaves and dressing.

39 Pita Pizza with Italian Sausage
Crispy pita bread - close pizza filled with Italian sausage, mozzarella, chili and tomato.

40 Pita Pizza with Seafood Stuffing
Crispy pita bread - close pizza filled with seafood, mozzarella and tomato.
44 Penne Al Pomodoro with Ham & Cheese
Penne with ham and homemade tomato sauce topped with lots of cheese, baked until melted.

45 Spaghetti Vongole *** RECOMMENDED
Topped with basil leaves and Italian anchovy.

46 Fusilli with Seafood Tom Yum ***
Stir-fried fusilli and seafood with famous Thai Tom Yum herbs.
47 Fettuccini with Shrimp and Mushroom Cream Sauce

48 Fettuccini with Seared Scallops, Asparagus in Light Pesto Cream Sauce
Seared scallops and fresh young asparagus in light pesto cream sauce stir-fried with Fettuccini Pasta.

49 Spaghetti Carbonara in Light Cream Sauce
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With bacon and mushroom.

Prices Subject to 10% service charge and 7% GST
50 Spaghetti with Dried Salty Fish
Stir-fried with basil leaf, fresh chillies and Thai sauce.

51 Soft-Shell Crab with Ink Spaghetti
Stir-fried ink spaghetti with soft-shell crab in black pepper sauce.
52 Spaghetti Olio with Bacon
Stir-fried with bacon black olive and dried chillies.

53 Spicy Spaghetti Thai Style
Stir-fried spaghetti with beef or chicken or seafood, chillies, fresh peppercorns and holy basil leaves.

54 Spaghetti with Thai Anchovy
A Greyhound signature dish, spaghetti stir-fried with Thai anchovy, chili oil and peppercorns.

55 Spaghetti with Corned Beef and Fresh Chili
Stir-fried with corned beef and finely chopped fresh chillies.
56 Miss Saigon
Rice vermicelli with grilled pork, boiled shrimps, shrimp balls and fish balls on romaine bed, sprinkled with crushed peanut. All you do is pour down the sauce and enjoy.

58 Noodle with Braised Beef / Braised Pork
Dry
Rice noodle with very tender braised beef or pork, served with bush bean, dried shrimps, pork crisps and chili vinegar.

57 Phad Thai with Fresh Prawns
Fried Thai rice noodle with tamarind sauce and fresh prawns served with crushed peanut and chili powder.
59 Noodle in Tom Yum Koong
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Rice noodle in famous Thai Tom Yum soup with river prawns.

60 Pork Noodle Soup with Pork Balls
Rice noodle with sliced pork meat and pork balls, served with chili sauce.

61 Thai Braised Beef Noodle Soup with Beef Balls
Rice noodle in very tender braised beef soup and beef balls, served with chili sauce.

62 Noodle with Thai Duck Stew
One of Thai famous street food dish: Rice noodle in tender duck stew soup. Flavoured with chili sauce and fish sauce.
Life is a journey full of pictures, places, stories and good tasting recipes.

63 Grilled Angus Sirloin with Spicy North Eastern Thai Hot Sauce
Grilled Angus sirloin steak with spicy Thai ‘Jaew’ sauce, served with sticky rice and SomTum Papaya Salad
64  Crispy Pork Leg with Surprisingly Curry Paste
Discover a mismatch that works so well together!
German crispy pork leg marinated with surprising Thai herbs.
Served with tamarind chili paste, Jaew sauce and sticky rice.

65  Tenderloin Steak with Green Curry Sauce and Rice
Grilled tenderloin steak cooked to your liking, topped with Thai green curry. Served with rice.

Prices Subject to 10% service charge and 7% GST
66 ** Sun-Dried Beef Fried Rice with Chilies**
Stir-fried rice with crispy sun-dried beef bits and chilies, served with clear soup.

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67 **Minced Chicken or Pork with Sweet Basil and Hot Chilies***
If you’ve been to Bangkok you would know that this is the most popular street style dish, served with fried egg, rice and clear soup.

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68 **Seafood Curry and Rice***
Scallops, shrimp, fish fillets fried in Thai green curry sauce, served with jasmine rice and clear soup.

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69 **Basic Fried Rice with Egg and Bacon served with Clear Soup***
Childhood favorite fried rice with bacon and egg, no veggie guaranteed! Just the way you wish your mom would cook it for you when you were young. Served with clear soup.

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70 **Recommended***
**Fried Rice with Dried Salty Fish, Sweet Basil Leaves and Chilies***
With sweet basil leaves and chilies served with clear soup.

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Prices Subject to 10% service charge and 7% GST
71 Crab Meat Fried Rice with a Twist
Instead of fried rice with crab meat, we fried heaps of crab meat with spicy garlic and dried chillies then add jasmine rice, served with clear soup.

72 Fried Rice with Pounded Prawn
Fried rice with pounded prawn and chilli paste served with side dish and clear soup.
73 Fresh Lasagna Salad
Layers of crispy romaine leaves, olives, tomatoes, pasta and Parmesan, served with thick tomato dressing.

74 Phad Thai with Mushroom
Fried Thai rice noodle with tamarind sauce and mushroom served with crushed peanut and chili powder.

75 Vegetarian Mixed Mushroom Spaghetti
Stir-fried spaghetti with mixed mushroom, mushroom stems, tomatoes and dried chilies.
76 Vegetarian Tom Yum Noodle
Rice noodle and mixed mushroom in Tom Yum soup.

77 Spicy Spaghetti Thai Style
Stir-fried spaghetti with mushroom, chillies, fresh peppercorns and basil leaves.

78 Baked Spinach with Cheese

79 Fettuccini with Grilled Vegetable in Pesto Sauce
Topped with sunflower seeds and shaved Parmesan.

80 Vegetarian Sweet Corn Fritters
Served with Thai sweet and sour sauce.

Prices Subject to 10% service charge and 7% GST
LIFE IS SHORT
MORE
DESSERT ANYONE?

01 Happy Toast
Heavily buttered thick and chunky white or whole wheat toast, served with 5 very tasty toppings.

02 Crepe Suzette with ice cream

03 Fruit Crepe with Fresh Cream and Ice cream
(Banana / Blueberry / Peach / Strawberry)
LIFE IS TOO SHORT

TO EAT BORING CAKE

04 Fresh Made Apple Crumble with ice cream
All made fresh and bake fresh, served with warm custard sauce

05 Classic Chocolate Cake
Dark chocolate cake with dripping chocolate sauce

06 Chocolate Banana Crepe Cake
Light and thin crepes, layered with banana, custard and fresh cream, topped with chocolate sauce

07 Mango Crepe Cake
Light and thin crepes, layered with fresh cream and sweet mango from Thailand, topped with mango sauce
08 Walnut Blondie with ice cream
Served warm with fresh cream, butterscotch and sprinkled with roasted walnut.

09 Fresh Coconut Crepe Cake
Light and thin crepes, layered with fresh cream and fresh coconut meat from Thailand.

10 Banoffee
Oreo crust, sea salt caramel, banana and vanilla fresh cream.

11 Crème Brulee
With fresh strawberry

Prices Subject to 10% service charge and 7% GST
Thai Dessert

MUST TRY

12 Mango with Sticky Rice
Famous Thai sticky rice with fresh squeezed coconut cream served with Thai sweet mango

14 Coconut Ice Sherbet
Made from real coconut juice and young coconut meat

15 Sakoo Piek
Coconut sago with water chestnut, served with coconut sorbet

16 Tub Tim Kroep Greyhound Style
Water chestnut - mini dumpling served with coconut sherbet and coconut meat topped with coconut cream. Very refreshing, very out of this world!

17 Chow Kuay
Black glass jelly with brown sugar and crushed ice.
18 Chocolate Lover Parfait
Chocolate Ice Cream, Chocolate Sauce, Cornflake, Malteser, Brownie, Ferrero Rocher, Picco, Whipped Cream, Cocoa Dust

19 Mixed Berries Parfait
Strawberry Sherbet, Mixed Berry Sauce, Blueberry Jam, Short Cake, Strawberry, Caramel Sheet, Whipped Cream, Mini Mint Leaf

20 Temple Fair Parfait
Coconut sherbet, mango, corn, Lod Chong, jackfruit, dried banana, coconut jelly, mixed berry sauce.

21 Chum Cham Parfait
Lemon and strawberry sherbet, kiwi, strawberry, orange, dried banana, mixed berry sauce.

22 Sticky Rice Mango Parfait
Coconut Sherbet, Coconut Milk, Sticky Rice, Mango, Mini Mint Leaf

Prices Subject to 10% service charge and 7% GST