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INSTAGRAM:

@bangkok_tokyo

TIKTOK:

@bangkok_tokyo

FACEBOOK:

@Bangkok-Tokyo

Restaurant

FARM FRESH ANY STYLE EGGS

Served with hand-cut Yukon potatoes and Brussel sprouts (\$5 for Mixed fruits substitution), along with our house-made buttermilk biscuit (\$ 2 for gluten free bread substitution)

- TWO EGGS ANY STYLE** \$10.00
- TWO EGGS ANY STYLE WITH HAM** \$15.00
- TWO EGGS ANY STYLE WITH APPLEWOOD BACON** \$15.00
- TWO EGGS ANY STYLE WITH TYCOON BACON** \$18.00

SMALL BITES

TYCOON BACON

Our signature thick-cut bacon is slow-roasted to perfection and infused with a blend of cayenne pepper, onion powder and brown sugar. This sweet and spicy must-try is sure to elevate your breakfast experience!

TYCOON BRUSSEL SPROUTS \$10.00

Crispy Brussel sprouts with one cut of our signature “Tycoon Bacon”, drizzled with balsamic sauce



LITTLE ONES' MENU

MICKY MOUSE PANCAKE \$8.49

Mini-sized pancakes served with scrambled eggs, bacon, fruits and maple syrup, all topped with powdered sugar

SKILLET SOUFFLÉ EGGS

Served with hand-cut Yukon potatoes and Brussel sprouts (\$5 for Mixed fruits substitution), along with our house-made buttermilk biscuit (\$ 2 for gluten free bread substitution)

SUNRISE SOUFFLÉ EGGS \$15.99

Topped with crispy bacon, ground chicken and spring onions

GARDEN DELIGHT SOUFFLÉ EGGS \$15.99

Sautéed Spinach with cherry tomatoes & mushrooms, topped with spring onions

OMELETS & SCRAMBLE

Served with hand-cut Yukon potatoes and Brussel sprouts (\$5 for Mixed fruits substitution), along with our house-made buttermilk biscuit (\$ 2 for gluten free bread substitution)

SNOW SPINACH SCRAMBLE \$13.00

Featuring a baby spinach blend, mild-cheddar cheese, all topped with a sprinkle of parsley flakes

ROCKLAND SCRAMBLE \$15.89

Featuring scallions, mushrooms, onions, ground chicken and a Cheddar and Monterey Jack cheese blend

TYCOON SCRAMBLE \$16.99

A combination of spring onions, chopped “Tycoon Bacon”, all topped with a rich hollandaise sauce and Monterey Jack cheese

HASS OMELETTE \$14.89

Filled with applewood bacon and Monterey Jack cheese. On top, slices of avocado with a side of our house-made cherry pepper sauce



OFF-THE-GRID

FRENCH TOAST \$12.49

Slices of bread are battered with a delightful mixture of eggs with fragrant spices, a touch of orange zest, and finally garnished with powdered sugar. Served with maple syrup, butter and fruits

DEEP FRIED FRENCH TOAST \$14.99

Crispy and tasty slices of bread are dipped in a sweetened egg mixture, fried until golden brown, and dusted with powder sugar. This treat is crunchy on outside yet still fluffy and soft inside. Served with maple syrup, butter and fruits

STACKED PANCAKE \$14.49

Stack of buttery, golden pancakes all topped with a delicious blueberry compote, then dusted with powdered sugar. Served with fruits, candied walnuts and maple syrup

MATCHA MOCHI WAFFLE \$14.89

Chewy and soft matcha green tea pancakes accompanied by fresh strawberries and a velvety sweet cream matcha lava sauce

FOR A COMPLETE MEAL:

- Add a side of two eggs with ham \$8
- Add a side of two eggs with applewood bacon \$8
- Add a side of two eggs with Tycoon bacon \$12

SIDE ORDERS

- Golden fried hand-cut potatoes with Brussels sprouts \$5
- Two eggs \$5
- Bacon \$5
- Ham \$5
- Fruits cup \$5
- 2 pieces of Croffle (Croissant Waffle) \$6
- 2 pieces of House-made buttermilk biscuits \$5
- House Salad with ginger-orange dressing \$5
- Hollandaise sauce \$3

BENEDICT

Served with hand-cut Yukon potato and Brussel sprouts (\$5 for Mixed fruits substitution), with a toasted English muffin (\$ 2 for gluten free bread substitution)

FLORENTINE BENEDICT \$13.99

Sautéed spinach, cherry tomatoes and a creamy hollandaise sauce with a sprinkle of parsley. Topped with crispy cheese

CLASSIC BENEDICT \$14.99

Topped with ham, a creamy hollandaise sauce, and garnished with a sprinkle of parsley

ALASKA BENEDICT \$17.49

Alaskan smoked salmon with sliced lemon, crisp cucumber slices and tangy capers, topped with wasabi-infused hollandaise sauce and crispy cheese

CHEF'S SPECIAL

CHICKEN AND CROFFLE \$16.29

Crispy chicken paired with a croissant waffle, fresh fruits, and candied walnuts. Served with a spicy honey maple syrup

SALMON CROFFLE \$16.29

Two pieces of croissant waffles, topped with a generous layer of guacamole, slices of smoked salmon and thinly sliced fresh lemons, capers and drizzled with olive oil

OMURICE \$17.29

Japanese marinated beef with vegetable fried rice, topped with a beautiful twisted scrambled eggs covered with a Demi-glaze and garnished with scallions, pickled red onions and cherry peppers

LOCO MOCO \$17.29

A bed of steamed jasmine rice, topped with a juicy 6oz beef patty and a sunny-side-up egg. Featuring bell peppers, mushrooms, and onions in a rich Demi-glaze. Served with pickled red onion and cherry peppers

BEVERAGES

DRINKS

Orange juice	\$3
Apple juice	\$3
Lemonade	\$3
Arnold Palmer	\$3
Soda	\$2
Ice Tea	\$2
Hot Tea	\$2.50

COFFEE DRINKS

Dripped Coffee	\$3.50
Hot Chocolate	\$3
Espresso	\$3
Americano	\$3
Mocha	\$3.75
Cappuccino / Latte	\$3.50
Cold Brew	\$3.50
Vinilla Latte (Hot/Iced)	\$3.50

HANDCRAFTED BAR

Matcha Latte (Hot/Iced)	\$4.50
Smores Latte (Hot/Iced)	\$6.50
Cozy, rich chocolate milk and chocolate drizzle, with rim of marshmallow & graham crackers	
Iced Matcha Cold Foam	\$6.50
Layer of rich & creamy matcha mixture on top of a milk of choice	
Vanilla Cold Foam	\$6.50
Fluffy and rich vanilla infused sweet cream on top of cold brew with an edible butterfly wafer	
Lemon Fizz	\$7
House-made lemonade with muddled raspberries and a sweet bear shaped ice, filled up with sparkling soda	

COCKTAILS

Tokyo Martini \$9

Sweet plum wine, Vodka and Olive

Bangkok Shakerito \$11

Thai iced coffee, Vodka, Bailey's and Kahlua

Berry Lemon Bubbly \$12

Limoncello, raspberry syrup, lemonade, splash of vanilla syrup and sparkling wine garnished with rosemary

Bloody Hell Mary \$12

The touch of spicy Tomyum paste mixed with Vodka, lemon juice, tobacco sauce and Worcestershire garnished with celery, olive, lime and crispy bacon

MIMOSAS

Morning Mimosa \$11

Sparkling wine and your choice of orange, passion fruit, mango or strawberry

Bottomless Mimosa \$23

Available for the whole party only

Limit serving time to one hour

We have the right to discontinue serving if an individual is deemed excessively intoxicated

BOTTLED BEER \$5

**Singha, Chang, Sapporo, Asahi, Tsingtao
Corona, Miller Light and Heineken**

WHITE WINES

Glass Bottle

Oak Grove Chardonnay \$8 \$32
San Martin, CA

Tropical fruit flavors , a hint of vanilla toasty oak and a smooth creamy finish

Oak Grove Pinot Grigio \$8 \$32
San Martin, CA

Light and lively flavors with lemony citrus notes and a refreshing clean finish

La Playa Sauvignon Blanc \$9 \$32
Chile

Aromatic of lemon, refreshing by pineapple with a hint of lavender

RED WINES

Glass Bottle

Oak Grove Cabernet \$8 \$32
San Martin, CA

Spicy and zesty notes with ripe flavors of dark cherry, plum and currant

Oak Grove Merlot \$8 \$30
San Martin, CA

Rich,Complex flavors of blackberries and plum with a touch of black pepper

Cycle Gladiator Pinot Noir \$9 \$34
Santa Rosa,CA

Enjoy flavors of ripe strawberry, red cherry, pomegranate and clove in this wine