

Sawasdee Kah

Welcome to Bunn Thai Bistro

Q: There are so many pages in the menu. What should I do?

A: Browsing the whole menu, you will see we group the dishes in categories: appetizers, soups, salads, noodles, fried rice, Entrees, curry etc. . If you are familiar with Thai food, that is great. You know what you like and we can start from there.

Q: What is the best meal here?

A: We would love to answer this question and we really wish we could but there is no best plate here. m

If you are familiar with Thai food, pick a couple items and we will help you to compare and pick. We may even add a couple suggestions as well.

If you are new to Thai food and the "hot and spicy idea" is bothering you, I would say most if not all dishes, we can prepare absolutely not spicy, except curry dishes (however we can tame them down). If you prefer noodles, please look at the noodle section. Our most popular noodle dishes are the Pad Thai, Drunken noodle, and Jungle Noodle. Or if you want to have a rice dish, look at Fried rice section. The Thai Fried rice, Pine apple Fried Rice, and Basil fried rice are among the top runners in this category. In the entrée section, please look at basil stir fry, Ginger delight, and eggplant lover. To Enhance the harmony of your dining experience, add some appetizers or a cup of soup, (coconut soup, hot& sour soup) to your meal course.

Q: I want to have authentic Thai food , not the Americanized altered dishes

A: This is the question that I love to answer the most. The answer is there is no authentic taste in Thai cooking book. There is no benchmark of what Thai food must taste like. The dishes can be refined and adjusted to suit your taste. The sweetness of the dish does not mean it is Americanized, it means it is very common in a majority of places. Most food enthusiasts claim they travel to Thailand and experience Thai food very often and know how authentic Thai food tastes like. We owned Thai restaurants in the Bangkok metropolitan area for almost a century and ate Thai food for every single meal, and we still cannot make the call on whether or not a Thai dish is authentic. It depends which region the chefs who prepare the dish are from, (Central Bangkok, North, South, North East, etc) or where you get the food from, (fine dining establishments, from the street food, friend's mom house, etc)

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They all taste different. Generations and eating habits also play a big part too, as new generations become more health conscious, some dishes seem to be less in sugar or low in carbs.

In conclusion, you can answer the question of whether do you like the food, but no one can identify the authentic taste of Thai food.

Q: I want to experience family Thai dining style

A: This is the most common in Thai dining, as you can try a variety of meals. The best way is to let everyone choose a meal that he or she likes the most. We place meal in the middle with extra plates for everyone, and let everyone enjoy food.