

## THE EXTRAS

PEANUT DIPPING SAUCE	2
SPRING ROLL SAUCE	2.5
FISH SAUCE	2
NOODLES IN SOUP	3
CRISPY SPINACH	7
VEGETABLES	4
VEGETABLES IN SOUP	4
SAUTÉED SAUCE	2
TOFU	4.5
CHICKEN	4.5
BEEF	5.5
SHRIMPS	6.5



## SIDE DISHES

PERFUMED JASMINE RICE	3.5
IMPERIAL BLACK RICE	4.75
COCONUT STICKY RICE	4.75
VERMICELLI	4



## RICE (side dish)

50. FRIED RICE WITH TOFU AND EGG	15
51. FRIED RICE WITH CHICKEN AND VEGETABLES	15
52. FRIED RICE WITH SHRIMP AND VEGETABLES	17

## A LOT OF PEOPLE ASKED ME: WHY BANANIER?

*Here is the story....*

Have you ever smelled a steamed banana leaf? This unique scent will forever embody a flurry of my childhood memories, instantly unlocking flashbacks of the beautiful Asian continent, its unique dishes, vibrant market stalls, and trendy restaurants. Growing up, this same sweet leafy aroma led me to the kitchen, intrigued by my Ba Noi's (grandmother's) culinary concoctions. A family passion for cooking passed on from generation to generation, my father introduced me to Thai flavor, technique, and creativity. Soon after, my parents guided me through the entrepreneurial challenges of their own restaurants, L'Escale a Bangkok and Red Thai, from staffing to sourcing, and from plating to customer journey.

Twenty more years, inspired by childhood recipes and my own, I finally bring you  
**BANANIER.**

## SPICINESS

Due to Thai spices, our dishes are very mildly spicy, please advise your waiter if you do not tolerate spicy food.

NOT SPICY ENOUGH?  
WE HAVE OUR  
HOMEMADE  
HOT SAUCE.

MAI PHET  
ZERO TOLERANCE

MEDIUM  
YOU LIKE IT WHEN IT'S  
A LITTLE SPICY

FARANG  
YOU LIKE IT SPICY

PHET MAK MAK  
YOU LIKE IT SPICY.  
THAI SPICY.

# MENU

## SOUPS


### 1. PHO - TONKINESE SOUP 10 17

*I hesitated for a long time to have Pho on a Thai menu but I couldn't resist letting you try this savory soup from my childhood concocted by Mama Ly and Papa Ngoc. and...I was right because you love this pho!*

Rice noodles, chicken and beef broth, coriander, shallot, onion  
Choice: beef flank or grilled chicken or vegetables

### 2. TOM KHA KAI 10 17

Chicken, vegetables, lemongrass and coconut milk broth, coriander, shallot, onion

3. TOM YUM   
Vegetable, shrimp and lemongrass, broth, coriander, shallot, onion

Vegetables	10 / 17	WITH COCONUT MILK? +\$0.50/1.00
Chicken	10 / 17	
Shrimp	11 / 19	
Fish	11 / 19	

### 4. WONTON 11

Our version, shrimp won ton, chicken broth, sesame oil, coriander, shallot, onion

## APPETIZERS

### 13. IMPERIAL ROLLS (4 rolls) 11

Mama Ly's crispy rolls with chicken, fish sauce

### 14. SHRIMP ROLLS (3 rolls) 11

Crispy shrimp rolls, pineapple and ginger salsa

### 15. SPRING ROLLS (2 rolls) 11

Fresh rolls (rice paper), vermicelli, lettuce, herbs, peanut hoisin sauce, roasted peanuts  
Choice: Tofu and vegetables, avocado, grilled chicken or shrimp

### 16. FIVE SPICE CUTTLEFISH 16

Grilled cuttlefish perfumed with five spices and crushed black pepper, sesame seeds, pineapple and ginger salsa

### 17. SATAY (3 skewers)

Marinated and grilled skewers, sesame seeds, peanut curry and kaffir sauce

Chicken	11	Shrimp (2 skewers)	13
Beef	12		

### 18. GYOZA - DUMPLINGS (4)

Gyoza style, peanut curry sauce

Vegetables	11	STEAMED OR FRIED?
Chicken and vegetables	11	
Pork and vegetables	11	
Shrimp and leek	12	

### 19. HAR GOW - RAVIOLIS (4) 11

Steamed tapioca raviolis with shrimp, peanut curry sauce

## BANANIER

## SALADS

SERVED WITH SHRIMP CHIPS

### 9. PAPAYA SALAD - SHRIMPS 14 20

Green papaya, shrimps, lettuce, onion, Thai herbs, roasted peanuts, fish sauce

### 10. MANGO SALAD - SHRIMPS 14 20

Mango, shrimps, lettuce, onion, Thai herbs, roasted peanuts, fish sauce

### 11. PAPAYA SALAD - BEEF 14 20

Green papaya, homemade beef jerky, lettuce, Thai herbs, roasted peanuts, soy vinaigrette

## TO SHARE

### THE CRISPIES 16

Consist of:  
2 chicken imperial rolls by Mama Ly  
2 chicken and vegetable dumplings  
2 shrimp rolls  
Fish sauce & pineapple sauce

### THE SKEWERS 17

Consist of:  
Chicken satay  
Beef satay  
Shrimp satay  
Sesame seeds & peanut sauce

### THE WINGS 14

Crispy chicken wings  
glazed with our sweet, spicy  
and sour Siracha sauce

### THE ROYAL STYLE CLAMS 21

Small clams sautéed in a savoury red curry sauce, coconut milk and basil. My fave!

### THE HOISIN STYLE CLAMS 21

Small clams sautéed in a delicious oyster sauce, hoisin, ginger, shallot, coriander

### THE VEGAN 13

Crispy pop-corn tofu with salt & pepper, ginger, shallot, coriander,  
General Bananier sauce

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! Changes or customization may lead to supplement charges.  
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## CLASSIC MAIN DISHES

! Due to Thai spices, our dishes are very mildly spicy, please advise your waiter if you do not tolerate spicy food.

Served with perfumed jasmine rice  
Supplement charges for imperial black rice, coconut sticky rice, vermicelli

Choice of:

Tofu and vegetables	20	Lamb	27
Chicken	20	Shrimp	23
Beef	21	Duck	36
Salmon	27	Cod	27
		Walleye	27

### 20. RED CURRY

Vegetables, ginger, kaffir lime leaves and basil braised in coconut milk

### 21. GREEN CURRY

Vegetables, ginger, kaffir lime leaves and basil braised in coconut milk

### 22. PEANUT BUTTER SAUCE

A mix of peanut and red curry, vegetables, kaffir lime leaves braised in coconut milk, served with a side of crispy spinach

## Noodles

### 40. PAD THAI BANANIER STYLE

Rice noodles, tofu, chop suey, shallot, coriander, roasted peanuts

Choices: Chicken (20), Vegetables (20), Shrimp (23)

### 41. PAD SEW

Sautéed large rice noodles and vegetables Thai style, shallot, coriander

Choices: Chicken (20), Tofu (20), Shrimp (23), Beef (21)




### 42. BIRD NEST

Crispy egg noodles, sautéed vegetables, Thai oyster sauce, shallot, coriander

Choices: Chicken (20), Tofu (20), Shrimp (23), Beef (21)

## Signature DISHES

All signature dishes include perfumed jasmine rice.

- 30. Grilled duck magret on a bed of vegetables, citrusy kumquat sauce 36
- 31. Grilled Mekong scampies, mango, sake and basil salsa 38
- 32. Surf and Turf: Grilled lemongrass meat and shrimp brochette, sesame seeds, salad  
Choice: Chicken (25), Beef (25), Sirloin Steak (29)
-  34. Crispy fish filet on a bed of vegetables and sweet chili and pineapple sauce  
Choice: Pangasius (25), Cod (27), Walleye (27)
- 35. Ginger sauté, vegetables, shallot, coriander and choice of protein  
Choice: Tofu (20), Chicken (20), Shrimp (23), Walleye (27)
- 36. Cashew nut sauté, vegetables, shallot, coriander and choice of protein  
Choice: Tofu (20), Chicken (20), Shrimp (23), Walleye (27)
-  37. General Bananier, our version of the General Tao, less sweet, more tangy, vegetables, choice of protein  
Choice: Tofu (20), Chicken (20), Shrimp (23), Walleye (27), Beef (21)
-  38. Bang Bang, sweet and sour sauce, hint of creaminess, vegetables, choice of protein  
Choice: Tofu (20), Chicken (20), Shrimp (23), Walleye (27), Beef (21)
- 39. Salt and Pepper shrimps sauté, vegetables, ginger, coriander, shallot 23

## FOODIES DISHES

All foodie dishes include perfumed jasmine rice.

- 60. THE SCAMPI & TURF 38  
Crispy scampi tails, cubed filet mignon and vegetables sautéed with seafood sauce
- 61. THE FILET MIGNON 40  
8oz of Filet Mignon grilled on a bed of vegetables, Thai eggplants, 3 curry sauce, coconut milk, kaffir, basil
- 62. THE CARNIVOR 36  
Cubed filet mignon and vegetables sautéed with young Phu Quoc peppercorns
- 63. THE CHOPS 43  
A favorite since the beginning, Papa's marinated lamb chops, vegetables, green curry sauce
- 64. THE FISHERMAN'S PLATE 37  
Scampi, shrimp, scallop, clam, fish filet and vegetables sautéed in a satay spice sauce, coconut milk, ginger, kaffir, basil



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