



Siam Cuisine Thai Menu

Soups		
1	Siamese Wonton (Kiew Nam) Wontons with sliced chicken, shrimp and vegetables	5.00
2	Silver Noodles (Voon Sen Soup) Cellophane noodles with sliced chicken, shrimp & Chinese mushrooms	5.00
3	Vegetable Soup Mixed vegetables and tofu	4.00
4	Coconut Soup (Gai Tom Kla) * Sliced chicken in coconut milk & exotic spices	5.00
	Shrimp in coconut milk & exotic spices	6.00
5	Lemon Grass (Tom Tum) * Sliced chicken in lemon grass broth	5.00
	Shrimp in lemon grass broth	6.00
	Vegetables in lemon grass broth	4.00
6	Seafood Noodle Soup (Su-Ky) * Rice noodle soup with shrimp, fish, squid and mixed vegetables in seafood broth and sweet/sour spicy tomato sauce	7.00
7	Hot & Sour Vegetable Soup (Gaeng * Som Pug) Mixed vegetable in Thai hot & sour lemon-chili flavored broth	4.00

Thai Curries		
33	Green Curry (Gaeng Keaw Wan) * Sauteed sliced chicken or beef or tofu in green curry coconut sauce	13.00
	with shrimp (gaeng goong)	15.00
34	Red Curry (Gaeng Ped) * Sauteed sliced chicken or beef or tofu in red curry coconut sauce	13.00
	with shrimp (gaeng goong)	15.00
35	Spicy Crispy Beans (Phad Prik Khing) * Stir-fried green beans with spicy red curry paste with Chicken	13.00
	with shrimp	15.00
36	Pa-Nang Curry (Dry Curry Paste) * Mildly spiced Thai style panang curry with chicken, beef or tofu	13.00
	with shrimp	15.00
37	* Masamun Curry (Gaeng Masamun) Traditional authentic masamun curry with peanut sauce with chicken, beef or tofu	13.00
	with shrimp	15.00

Salads		
8	Siam Garden Salad (Salad Pug) Lettuce, tomato, cucumber, onion and pepper in house vinaigrette	5.00

Stir-Fried Dishes		
38	Stir-Fried Tofu Fried tofu & mixed vegetables with a thin soy gravy	12.00



9	Thai Salad (Som Tum) * Sliced cabbage, stripped carrots tossed with mildly spiced lemon sauce topped with ground peanut	6.00
10	Beef Salad (Yum Mua) * Sliced charbroiled sirloin beef tossed with salad greens in a spicy lime dressing	8.00
11	Calamari Salad (Yum Pla Muk) * Poached fresh chunks of squid tossed with salad greens in a spicy lime dressing	9.00
12	Voon Sen Salad (Yum Voon Sen) * Fresh silver noodles tossed with chicken, shrimp & lemon dressing	9.00
13	Grilled Eggplant Salad (Yum Ma-Kurr) * (Seasonal) Grilled oriental eggplant tossed with salad greens in a spicy lime dressing. Topped with poached shrimp.	9.00
14	Siam Chef's Salad (Salad Kag) Sliced broiled chicken, hard-boiled egg & green salad topped with peanut dressing	9.00
15	Duck Salad * Fried Duck strips tossed with spicy lime vinaigrette dressing served over a bed of romaine, tomato and cucumber	9.00
16	Mee Pu (Angel Hair Noodle Salad) Poached angel hair rice noodles tossed with garlic oil and lime juice. Topped with fresh crabmeat and ground peanut.	9.00
17	Larb Gai (Minted Chicken Salad) * Chopped chicken breast tossed with	10.00

39	Stir-Fried Ginger (Phad Khing) * Ginger, onion and scallion in mushroom with this soy & oyster sauce. with chicken	13.00
	with shrimp or squid	15.00
40	Stir-Fried Cashews * Sautéed with onion, bell pepper in mildly spicy sauce with chicken, beef or tofu	13.00
	with shrimp	15.00
41	Stir-Fried sweet Basil (Phad Ka-Pow) * Sweet basil and mixed vegetables in spicy chili paste with chicken	13.00
	with shrimp	15.00
42	Spicy Bamboo (Phad Nor Mai) * Stir-Fried bamboo shoots with sweet basil, garlic and minced hot peppers with chicken	13.0
	with shrimp	15.00
43	Spicy Chicken or Beef (Phad Prik) * Sautéed chicken or beef with vegetables in mildly spiced sauce	13.00

Siamese Duck		
Half of Roasted Boneless Crispy Duck		
44	Duck Curry served with coconut red curry sauce	19.00
45	Duck Tamarind served with tamarind garlic pepper sauce	19.00
46	Duck Ginger served with mushroom ginger sauce	19.00
47	Duck Basil	19.00



	lime/lemon grass dressing, served over green salad, tomato & cucumber	
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	served with sweet basil garlic hot chili sauce	
48*	Duck Panang served with mildly spiced Thai style panang curry sauce	19.00

Appetizers

18	Thai Spring Rolls Crispy rice pancake stuffed with marinated pork and vegetable	5.00
19*	Steamed Mussels (Hoy Ob Moa Din) In tropical herbs (lemon grass/lemon leaf) served with a spicy lime dipping sauce.	10.00
20	Fried Beancurd (Tofu Todd) With sweet and sour ground peanut dipping sauce	6.00
21	Satay (Chicken or Beef) Chargrilled marinated beef or chicken on a stick served with peanut sauce and cucumber salad	9.00
22	Thai Dumpling (Steamed or Fried) Thai style chicken & shrimp dumpling served with honey soy ginger sauce	9.00
23	Thai Fish Cake (Todd Mun Pla) Fresh fish cake with sweet & sour cucumber salad	9.00
24	Shrimp Rolls (Goong Todd) Fried wrapped shrimp (6) with rice pancake served with honey plum dipping sauce	11.00
25	Mee Grob (Royal Crispy Noodles) Fried angel hair noodles tossed with sweet and sour honey sauce, topped	10.00

Fish & Seafood Dishes

49*	Spicy Tamarind Salmon (Pla Lad Prik) Sautéed salmon topped with hot pepper, garlic & tamarind sauce	19.00
50*	Coconut Curry Salmon (Pla Shu Shee) Sautéed salmon with red curry sauce	19.00
51	Steamed Salmon (Pla Neung) With ginger, scallions & Chinese mushrooms in a light oyster sauce	19.00
52*	Chargrilled Salmon (Pla Poa) Grilled marinated salmon served with sweet tamarind sauce on side	19.00
53*	Chilean Sea Bass Steamed filet of Chilean sea bass served with coconut red curry sauce	20.00
*	served with Tamarind garlic pepper sauce	20.00
54*	Stir-Fried Shellfish (Phad Powh Tak) Mussels, squid, scallops and shrimp stir-fried in sweet basil and chili garlic sauce	20.00
55*	Seafood Hot Pot (Powh Tak) Mussels, squid, scallops and shrimp in hot and sour broth with lemon grass and exotic spices	20.00
56	Seafood Ginger Stir-Fried shrimp, scallop, squid & salmon in ginger mushroom oyster sauce. Served over angel hair	20.00



	with shrimp and fried tofu strips	
26	Mixed Seafood Tempura	12.00
*	Mixed seafood tempura (shrimp, scallop and squid) Thai tempura style served with spicy chili sauce	
27	Combination Plate (Sampler) A combination of spring roll, crispy wonton, mixed satay & steamed dumpling, sweet & sour/peanut sauce and honey soy dipping sauce	12.00

	noodle	
57	Seafood Curry	20.00
*	Sautéed shrimp, scallop, squid and salmon in red curry & coconut sauce	

Entrees

Noodles & Fried Rice

28	Pad Thai (Siam Noodles) Stir-Fried rice noodle with egg, diced tofu, scallion and bean sprouts: with fried tofu or vegetables	12.00
	with chicken	13.00
	with shrimp	15.00
29	Stir-Fried Angel Hair Noodles (Mee Siam) Angel hair noodles stir-fried with broccoli in mildly spiced thin soy sauce:	
	with fried tofu or vegetables	12.00
	with chicken	13.00
	with shrimp	15.00
30	Stir-Fried Silver Noodles (Phan Voon Sen) Cellophane noodles stir-fried with mixed vegetable in thin soy & oyster sauce: with fried tofu or vegetables	12.00
	with chicken	13.00
	with shrimp	15.00

House Specialties

58	Flambéed Hen (Gai Lue Fire) Baked marinated hen flambéed in brandy and sweet chili sauce	17.00
59	Baked Shrimp (Goong Ob Voon Sen) Baked shrimp and silver noodles with Chinese herbs in a porcelain bowl	19.00
60	Grilled Rack of Lamb * Chargrilled New Zealand lamb served over angel hair noodles topped with coconut curry sauce	21.00
61	Stir-Fried Asparagus (Seasonal) * Fresh asparagus stir-fried with sweet basil, red bell pepper in a thin garlic chili sauce:	
	with chicken or beef	14.00
	with shrimp or squid	16.00
62	Stuffed Salmon Steamed filet of salmon wrapped with homemade fresh flat rice noodles served with:	
*	Tamarind garlic pepper sauce	21.00



31	Spicy Drunken Noodles (Phad Kee Moea) Thai style flat rice noodle stir-fried with mixed vegetables, sweet basil and garlic pepper spicy chili sauce:	
	with fried tofu or vegetables	12.00
	with chicken	13.00
	with shrimp	15.00
32	Siam Pineapple Fried Rice (Krow Phad) Home style fried rice with pineapple & mixed vegetables:	
	with chicken beef or tofu	13.00
	with shrimp or crabmeat	15.00

*	with sweet basil chili sauce	21.00
	Vermouth saffron cream sauce	21.00
63	B.B.Q. Chicken (Gai Kark) Chargrilled marinated half bone chicken (Thai Style) served on side with home-made sweet & sour sauce	13.00