

# LUNCH

MONDAY to FRIDAY from 11AM - 2:30PM

(Lunch menu excludes Holidays)

Chicken, Pork, Tofu or Veggies	\$13.50
Beef, Shrimp or Calamari	\$15.50
Seafood Combo	\$18.00
(Salmon Fillet, Shrimps, Calamari, Scallops & Mussels)	
Substitute white rice with brown or sticky rice for	\$2.00

🌶️ Please indicate your choice of spiciness : Mild, Medium or Hot  
\* Served with rice and salad for dine in/ Served with rice for take out  
\*\* Served with salad for dine in  
\*\*\* Salad dressing contain egg and dairy

## ENTRÉES

### \*1. Golden Cashew

Sautéed in Siam's house chili sauce with cashew nuts, yellow onion, carrots, celery, bell peppers, green onions and water chestnuts.

### \*2. Holy Basil

Sautéed ground meat in basil sauce with Thai basil, mushroom, yellow onion and bell peppers.

### \*3. Emerald Garlic

Sautéed ground fresh garlic mix with black pepper over steamed broccoli in Siam's special sauce.

### \*4. Swimming Rama

Sautéed spinach and topped with Siam's peanut sauce.

### \*5. Ginger Garden

Sautéed in Siam's ginger sauce with fresh garlic, ginger, yellow onion, green onions, bell peppers, celery, black mushroom and mushroom.

### \*6. Siam Baby Corn

Sautéed in Siam's house brown gravy sauce with baby corn, mushroom, snow peas, carrots and yellow onion.

### \*7. Royal Sweet & Sour

Sautéed in Siam's sweet & sour sauce with pineapples, tomatoes, celery, carrots, yellow onion, green onions, cucumber and bell peppers.

### 🌶️\*8. Siam Delight

Sautéed in Siam's brown sauce mix with red curry paste, zucchini, green beans, bell peppers and Thai basil.

### 9. Lemongrass Chicken Salad

Grilled chicken breast marinated in lemongrass sauce. Served over spring mix and Siam's house dressing.

## CURRIES

### 🌶️\*10. Red Curry

Simmered red curry paste with coconut milk, bamboo shoots, bell peppers and Thai basil.

### 🌶️\*11. Mussaman Curry

Simmered Mussaman curry paste with coconut milk, potatoes, yellow onion, peanut and fried onion.

### 🌶️\*12. Yellow Curry

Simmered in yellow curry paste with coconut milk, potatoes and yellow onion.

## VEGETABLES

### \*13. Broccoli

Choice of meat stir-fried with broccoli, bell peppers, garlic and oyster sauce.

### 🌶️\*14. Green Beans

Choice of meat stir-fried with fresh green beans, Thai basil, bell peppers and chili paste.

### \*15. Garden Delight

Choice of meat steamed with mixed vegetables topped with Siam's peanut sauce.

### \*16. Mixed Vegetable

Choice of meat stir-fried with broccoli, snow peas, cabbage, mushroom, baby corn, carrots, zucchini, celery and bamboo shoots in Siam's garlic sauce.

## NOODLES

### 17. Pad Thai

Stir-Fried medium-sized rice noodle in Siam's Pad Thai sauce with egg, bean sprouts, green onions and topped with crushed peanut.

### \*\*18. Pad See-lew

Stir-Fried wide rice noodles, broccoli, egg in Siam's sweet soy sauce.

### \*\*19. Siam Noodles Delight

Steamed rice noodles over steamed vegetables topped with peanut sauce.

### 20. Tom Yum Noodle Soup

\$14.50

Fresh small rice noodles in Tom Yum broth, ground chicken, shrimps, calamari, spinach, bean sprouts and crushed peanut.

## RICE DISHES

### \*\*21. Thai Fried Rice

Fried rice with egg, yellow onion, tomatoes, and Chinese broccoli in Siam's seasoning sauce.

### \*\*22. Holy Basil Fried Rice

Fried rice with ground meat, mushrooms, bell peppers, yellow onion and Thai basil in Siam's seasoning sauce.

## LUNCH SPECIAL

### \*\*Pad Kee Mao (Drunken Noodle)

\$14.50

Stir-fried fresh wide rice noodles, egg, bell peppers, tomatoes, bamboo shoots, yellow onion and Thai basil.

### 🌶️\*Green Curry

\$14.50

Green curry with coconut milk, bell peppers, green peas, bamboo shoots and Thai basil.

### 🌶️\*\*Green Curry Fried Rice

\$14.50

Stir-fried rice with chicken and shrimp, green curry paste, green peas, bell peppers, bamboo shoots and Thai basil.

### 🌶️Khao Soy Noodle

\$14.50

A mix of crispy egg noodle, boiled egg noodle and meat in curry. Served with pickled mustard greens, shallots and lime.

### \*Pad Wun Sen (Must Try)

\$14.50

Stir-fried bean thread noodles with carrots, celery, mushroom, onions, bell peppers, green onions, cabbage, black mushroom, tomatoes and egg.

**FOOD ALLERGY NOTICE** Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

\* 18% Gratuity will automatically be added to parties of 6 or more.



90% of our menu is made up of gluten free and vegetarian options.

## APPETIZERS

### 1. Siam Spring Rolls (4 rolls) \$9.50

Mixed vegetables wrapped in egg roll wrappers, deep fried and served with Siam's sweet & sour plum sauce.

### 2. Siam Salad Rolls (3 rolls) \$9.50

Mixed vegetables, fresh tofu and rice noodles wrapped in soft rice paper. Served with Siam's peanut sauce.

### 3. Siam Shrimp Rolls (6 pieces) \$11.95

Fresh shrimps wrapped with wonton wrappers, deep fried until golden brown. Served with Siam's sweet & sour plum sauce.

### 4. Toa-Hoo Tod/Fried Tofu (8 pieces) \$9.95

Deep-fried tofu (bean curd), served with Siam's sweet & sour plum sauce.

### 5. Giew Tod/Fried Wontons (8 pieces) \$9.95

Deep-fried wonton stuffed with seasoned ground chicken and potatoes. Served with Siam's sweet & sour plum sauce.

### 6. Crab Cream Puff (7 pieces) \$11.50

The mixture of limitation crab meat and cream cheese wrapped in wonton skin. Served with Siam's sweet & sour plum sauce.

### 7. Sa-Tay Chicken (5 skewers) \$11.95

Marinated in a mixture of milk and Thai spices. Served with toast, Siam's peanut sauce and cucumber sauce.

### 8. Siam Sampler Plate \$18.50

A sampling of a variety plates; Spring roll (1), Sa-Tay Chicken (2), Fried wontons (4), Shrimp rolls (2) and Fried tofu (4). (No Substitution)



7. Sa-Tay Chicken



13. Papaya Salad

## SOUPS

Chicken, Pork, Tofu or Veggies \$15.00

Beef, Shrimp or Calamari \$17.00

Seafood Combo \$19.50

(Salmon Fillet, Shrimps, Calamari, Scallops & Mussels)

Salmon, Scallops or Crab \$23.45

### 9. Tom Yum (most requested)

Hot & sour soup with mushroom, onions, green onions, tomatoes and Thai chili paste.

### 10. Tom Kah (Coconut Milk Soup)

Thai coconut milk based soup with mushroom, onions, green onions and Thai chili paste.

### 11. Wonton Soup (non-spicy) \$16.50

Wonton stuffed with seasoned ground chicken, shrimp & calamari, bean sprouts, spinach, green onions, ground pepper and fried garlic.

### 12. Tom Jurd Tofu (non-spicy) \$15.50

Glass noodles, black mushroom, mushrooms, green onions, celery, fresh tofu, ground pepper and fried garlic.



10. Tom Kah

## SALADS

### 13. Papaya Salad (family recipe) \$14.50

Shredded green papaya mixed with carrots, tomatoes, green beans, fresh lime juice, chilies, peanuts and palm sugar.

### 14. Larb Gai (must try) \$16.00

Hand chopped chicken breast tossed with fresh lime juice, chili pepper, fried onion, fried garlic, cilantro, green onions, shallot and mint.

### 15. Crying Tiger \$17.00

Grilled tender beef tossed with tomatoes, cucumber, spring mix, fresh lime juice, chili pepper, fried onion, fried garlic, cilantro, green onions, shallot and mint.

### 16. Yum Calamari \$17.00

Poached calamari tossed with spring mix, fresh lime juice, chili pepper, fried onion, fried garlic, cilantro, green onions, shallot and mint.

### 17. Yum Seafood \$19.50

Poached shrimp, salmon fillet, scallops, calamari, mussel clam tossed with spring mix, fresh lime juice, chili pepper, fried onion, fried garlic, cilantro, green onion, shallot and mint.


### 18. Yum Eggplant \$17.00

Grilled eggplant tossed with spring mix, chopped chicken breast, shrimp, fresh lime juice, chili pepper, fried onion, fried garlic, cilantro, green onions, shallot and mint.

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RICE DOES NOT COME WITH DINNER!

 \*Please indicate your choice of spiciness : Mild, Medium or Hot

## NOODLES

Chicken, Pork, Tofu or Veggies	\$16.50
Beef, Shrimp or Calamari	\$18.50
Seafood Combo (Salmon Fillet, Shrimps, Calamari, Scallops & Mussels)	\$21.00
Salmon, Scallops or Crab	\$24.95

### 19. Pad Thai (Family Recipe)

Stir-fried with fresh rice noodles, egg, ground peanuts, green onion and bean sprouts in Siam's special Pad Thai sauce.

### 20. Rard Nah

Stir-fried with broccoli in Siam's gravy and served over pan-fried wide rice noodles with egg.



22. Pad Kee Mao

### 21. Pad See-lew

Stir-fried fresh wide rice noodles, egg, broccoli and Thai soy sauce.

### 22. Pad Kee-Mao (Drunken Noodle)

Stir-fried fresh wide rice noodles, egg, bell peppers, tomatoes, bamboo shoots, onions and Thai basil.

### 23. Hot Spicy Noodles (Curry Noodle)

Stir-fried fresh wide rice noodles, egg, mushrooms, broccoli, carrots, bell peppers, baby corn, onions, zucchini, celery, snow peas, chilli paste and red curry sauce.

### 24. Siam Noodles Delight (with peanut sauce)

Steamed rice noodles with mushroom, broccoli, carrots, baby corn, zucchini, snow peas, cabbage, bamboo shoots and topped with Siam's peanut sauce.

### 25. Tom Yum Noodles Soup \$17.50

Fresh small rice noodles in Tom Yum broth with chopped chicken, shrimp, calamari, ground peanut, fresh lime juice, bean sprouts and spinach.



34. Siam Fried Rice

## CURRIES

Chicken, Pork, Tofu or Veggies	\$16.50
Beef, Shrimp or Calamari	\$18.50
Seafood Combo (Salmon Fillet, Shrimps, Calamari, Scallops & Mussels)	\$21.00
Salmon, Scallops or Crab	\$24.95

### 26. Red Curry

Red curry with coconut milk, bamboo shoots, bell peppers and Thai basil.

### 27. Green Curry

Green curry with coconut milk, bamboo shoots, bell peppers, green peas and Thai basil.

### 28. Yellow Curry

Yellow curry with coconut milk, yellow onion and potatoes.

### 29. Mussaman Curry

Mussaman curry with coconut milk, yellow onion, potatoes, roasted peanuts and fried onions.

### 30. Panang Curry

Panang curry paste with coconut milk, bell peppers, and topped with finely chopped kaffir lime leaf.

### 31. Jungle Curry (no coconut milk)

Jungle curry paste with broccoli, green beans, carrots, bamboo shoots, bell peppers, zucchini, mushroom, cabbage, baby corn, snow peas, Thai basil and krachai root.



26. Red Curry

## RICE DISHES

Chicken, Pork, Tofu or Veggies	\$16.50
Beef, Shrimp or Calamari	\$18.50
Seafood Combo (Salmon Fillet, Shrimps, Calamari, Scallops & Mussels)	\$21.00
Salmon, Scallops or Crab	\$24.95

### 32. Basil Fried Rice

Stir-fried rice with eggs, mushroom, bell peppers, onions, Thai basil and ground meat.

### 33. Thai Fried Rice

Stir-fried rice with egg, tomatoes, onions, and Chinese broccoli.

### 34. Siam Fried Rice

Stir-fried rice with pineapple, egg, peas & diced carrots, cashew nuts, raisin and curry powder.



## ENTRÉES

Chicken, Pork, Tofu or Veggies	\$16.50
Beef, Shrimp or Calamari	\$18.50
Seafood Combo (Salmon Fillet, Shrimps, Calamari, Scallops & Mussels)	\$21.00
Salmon, Scallops or Crab	\$24.95

**35. Golden Cashew (highly recommended)**  
Sautéed with cashew nuts, onions, carrots, water chestnut, celery, bell peppers, green onions and Thai sweet chili paste.

**36. Holy Basil**  
Sautéed ground meat with garlic, onions, bell peppers, mushroom and Thai basil.

**37. Emerald Garlic**  
Marinated in fresh garlic and ground pepper sautéed in Siam's special sauce. Served over steamed fresh broccoli.

**38. Swimming Rama**  
Sautéed spinach and topped with Siam's peanut sauce.

**39. Ginger Garden**  
Sautéed fresh garlic, onions, green onions, bell peppers, celery, mushroom, black mushroom and ginger with Siam's special sauce.

**40. Siam Baby Corn**  
Sautéed baby corn, mushroom, snow peas, carrots and onions with Siam's special sauce.

**41. Royal Sweet & Sour**  
Sautéed with garlic, pineapples, tomatoes, bell peppers, celery, carrots, green onions, cucumber and onions in sweet & sour sauce.

**42. Siam Green House**  
Sautéed snow peas, bell peppers, onions, mushroom and carrots with Siam's special sauce.



35. Golden Cashew

**43. Prikkhing Prince**  
Sautéed fresh green beans, bell peppers, prikkhing paste and finely sliced kaffir lime leaf.

**44. Angel Eggplant**  
Lightly deep-fried eggplant with garlic, bell peppers, onions, Thai basil, soybean paste and Siam's special sauce.

**45. Summer Fire**  
Sautéed with bell peppers, Thai basil, bamboo shoots, green beans and krachai root with red curry paste.

**46. Siam Delight**  
Sautéed with fresh zucchini, green beans, bell peppers and Thai basil with brown sauce and red curry paste.

## CHEF'S SPECIALS

**SP1. Thai Catfish** \$21.50  
Lightly battered fried catfish, stir-fried with green beans, bamboo shoots, bell peppers, Thai basil and krachai root with red curry sauce.

**SP2. Salmon Curry** \$21.50  
Fresh salmon cooked with red curry paste, coconut milk with bell peppers and Thai basil.



SP5. Gai Yang Som Tum

**SP3. Ginger Salmon** \$21.50  
Lightly battered fried salmon stir-fried with fresh ginger, garlic, bell peppers, onions, green onions, celery, mushroom, black mushroom, cooked with Siam's special sauce.

**SP4. Crab Fried Rice** \$24.95  
Stir-fried rice with crab meat, egg, cashew nuts, peas & diced carrots, onions and curry powder.

**SP5. Gai Yang Som Tum** \$21.50  
Thai Barbecue chicken marinated in our signature chef's sauce with refreshing green papaya salad, served with sticky rice.

**SP6. Spicy Fresh Asparagus with shrimp** \$21.50  
Fresh asparagus stir-fried with chili paste, red curry paste, bell peppers and Thai basil.

**SP7. LemonGrass Chicken** \$19.00  
Boneless chicken breast marinated in a mixture of lemongrass and cilantro. Served over broccoli and peanut sauce.

**SP8. Siam Special Beef** \$20.00  
Tender beef marinated in our chef's sauce, sautéed with fresh ginger, garlic, green onions and bell peppers. A side of broccoli topped with peanut sauce.

## VEGETABLES

**V1. Broccoli** \$15.50  
Stir-fried with oyster sauce, fresh garlic and red bell peppers.

**V2. Green Beans** \$15.50  
Fresh green bean stir-fried with chili paste, Thai basil and bell peppers.

**V3. Garden Delight** \$15.50  
Steamed mixed vegetables topped with Siam's peanut sauce.

**V4. Mixed Vegetables** \$15.50  
Stir-fried fresh broccoli, snow peas, cabbage, mushroom, baby corn, zucchini, celery, carrots and bamboo shoots with garlic sauce.



\* Price may change without notice \*

## DESSERTS

Purple Rice Pudding	\$8.95
Ice cream (Coconut, Mango or Green Tea)	\$8.95
Coconut Ice Cream & Sweet Sticky Rice	\$9.95
Fresh Mango & Sweet Sticky Rice	\$9.95

## BEVERAGES

Thai Iced Tea or Thai Iced Coffee	\$4.00
Thai Iced Tea or Thai Iced Coffee with Coconut Milk	\$4.50
Thai Iced Tea or Thai Iced Coffee without Ice	\$4.75
Hot Tea (by the pot) (Jasmine or Green Tea)	\$4.00
Thai Tropical Fruit Juice: (Mango, Lychee or Guava)	\$4.25
Soft Drink (free refill) (Coke, Diet Coke, Sprite, Fanta Orange, Barq's Root Beer, Lemonade)	\$4.00
Arnold Palmer (one free refill)	\$4.50
Strawberry Lemonade (one free refill)	\$4.50
Shirley Temple (one free refill)	\$4.50
Roy Rogers (one free refill)	\$4.50

## BEERS

Singha (Bottled)	\$6.75
Widmer Hefeweizen	\$6.75
10 Barrel Apocalypse IPA	\$6.75
Drop Top	\$6.75
Buoy IPA	\$6.75



Fresh Mango & Sweet Sticky rice

## SIDE DISHES

Jasmine Rice	\$1.50 (sm) / \$3.00 (lg)
Brown Rice	\$3.00
Sticky Rice	\$3.00
Peanut Sauce	\$1.00 (sm) / \$4.00 (lg)
Sweet & Sour Sauce	\$1.00
Cucumber Sauce	\$1.00
Curry Sauce	\$7.00
Broths	\$7.00
Steamed Noodle	\$4.00
Steamed Vegetables	\$6.00
Steamed Tofu or Chicken	\$6.00
Steamed Shrimps	\$8.00
Add Meat	\$3.00
Add Vegetables	\$3.00





# SIAM'S DINNER SPECIAL

(Rice not included)

## APPETIZERS

### Chicken Pot Stickers (6 pieces)

\$9.00

Fried pot stickers stuffed with chopped vegetables and chicken in wheat wrappers. Served with sweet soy sauce.

### Pork Egg Rolls (2 pieces)

\$9.00

Mixed vegetables and pork wrapped in egg roll wrappers, deep fried and served with Siam's sweet & sour plum sauce.

### Fish Sauce Wings

\$13.95

Chicken wings marinated in fish sauce and sugar, deep fried, tossed in caramelized fish sauce, onion and garlic.

### Salt and Pepper Calamari

\$13.95

Lightly deep fried fresh calamari tossed with salt and black pepper. Served with Siam's sweet & sour plum sauce.

## ENTRÉES

### Thai BBQ Chicken

\$17.00

Thai Barbecue chicken with bone marinated in our chef's sauce. Served with Siam's sweet & sour sauce.

### Yum Asparagus (Yum Tua Plu)

\$19.00

A famous authentic Thai salad with ground chicken and shrimps. Steamed asparagus flavored in coconut milk, tamarind juice, peanut sauce, fried onion, fried garlic, kaffir lime leaf, shallot, cilantro, peanut and roasted coconut.

### Honey Crispy Chicken (highly recommended)

\$19.00

Lightly battered chicken flavored in homemade honey tangy sauce, fried garlic, roasted coconut, red bell peppers and crispy basil.



Yum Asparagus



Honey Crispy Chicken



### Pumpkin Curry

\$19.00

Choice of meat in simmered red curry with coconut milk, pumpkin, carrots, bell peppers and Thai basil.

### Orange Chicken

\$19.00

Lightly battered crispy chicken flavored in homemade orange sauce topped with sesame and green onion.



### Avocado Red Curry

\$19.00

Choice of meat in simmered red curry with coconut milk, avocado, bell peppers and Thai basil.



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# SIAM'S DINNER SPECIAL

(Rice not included)

## ENTRÉES

### Dancing String Beans **\$19.50**

Crispy fresh green beans sautéed with crunchy fried boneless chicken nuggets, freshly chopped garlic and bell peppers in the flavorful garlic sauce.

### Spicy Fresh Mango with Prawns **\$20.00**

Fresh yellow mango and prawns sautéed with sweet chili paste, bell peppers and Thai basil.



Seafood Curry in Young Coconut



Panang Beef Special

### Panang Beef Special **\$21.00** (Signature dish)

Slow simmered beef until tender, Panang Curry with coconut milk, green beans, bell peppers and finely chopped kaffir lime leaf.

### BBQ Duck Curry (must try) **\$28.50**

Tender roasted duck, perfectly simmered with our flavourful red curry sauce, pineapple chunks, cherry tomatoes, kaffir lime leaf and Thai basil.

### Seafood Curry in Young Coconut **\$28.50**

The mixture combo of salmon fillet, scallops, mussels, prawns and calamari. Simmered in Siam's recipe red curry with egg, Thai basil and bell peppers; served in a young coconut shell.

### Summer Fire Halibut **\$29.00**

Fresh halibut fillet lightly battered and crispy fried, stir-fried with red curry sauce, bamboo shoots, krachai root, fresh green beans, bell peppers and kaffir lime leaf.

### Halibut Paradise **\$29.00**

Fresh halibut steak grilled and topped with Siam's sweet & sour chili sauce. Served with side of steamed asparagus.



Halibut Paradise