# **WELCOME to SIAM CUISINE**

"Some ingredient contain dairy products". Please let our staff know of any allergies you may have and we will do our best to accommodate ■

## **APPETIZERS**

THAI deep fried SPRING ROLLS: (4) 10.95 each \$3

ground chicken mixed with noodle, carrots, onions and green cabbage served with homemade sweet and sauce.

FRESH SPRING ROLLS (4) \$10.95 \$3 each Vegetable \$9.95 1/2 \$5 rice paper wrapped with shrimp, chicken, egg, lettuce, cucumber, onions, cilantro, noodle 1/2 and 1/2 \$10.95 2 fresh spring rolls and 2 Thai deep fried spring rolls SHRIMP CRISPY ROLLS (5) \$13.95 (2) single \$6

whole shrimp wrapped with egg roll skin served with our home made cucumber salad. FRIED WONTON (8) \$11.95 served with cucumber salad and sweet and sour sauce SATAY CHICKEN (4) \$11.95 marinated chicken on skews served with cucumber salad, toast and delicious home made peanut sauce.

### STUFFED CHICKEN WINGS (2) \$14.95

deboned chicken wings filled with chicken, noodle, onions, carrots and green cabbage served with cucumber salad and sweet and sour sauce.

## THAI TOAST (8) \$13.95 1/2 ORDER \$7

deep fried toast patties: ground shrimp, chicken and egg served with cucumber salad, sweet and sour sauce.

### CORN CAKE (8) \$11.95 1/2 ORDER \$6

corn, rice flour deep fried until golden crisp served with our home made sweet and sour sauce.

#### WINGS(12) \$12.95 1/2 ORDER \$7

deep fried wings covered with sweet and sour sauce topped with green onions.

#### CHICKEN WRAPS \$13.95

wrapped you own: with fresh lettuce, seasoned chicken, cucumber, tomatoes, green onion, cilantros cashew with sweet and sour sauce.

**CALAMARI:** \$13.95 tempura battered, deep fried until golden brown served with lettuce, sweet and sour sauce topped with cilantro and lime

**TOFU SATAY** \$11.95 deep fried tofu until golden crisp served with cucumber salad and our delicious home made peanut sauce.

**TOFU WRAPS** \$13.95 wrapped your own: with fresh lettuce, deep fried tofu until golden crisp, cucumber, tomatoes, green onion, cilantros, cashew with sweet & sour. **SPICY FRIED CASHEW** \$7.95 pan fried cashew with green onions and hot pepper **SAMPLER PLATE** \$18.95 please no substitution

fresh roll, thai deep fried roll, corn cake, shrimp crispy rolls, satay tofu served with cucumber salad and sweet and sour sauce

**SOUPS** (\$3 more additional item)

TOM YUM \*\*Chicken Cup \$8 Bowl \$13.95 Shrimp Cup \$10 Bowl \$16.95

lemon grass, straw mushroom, cabbage, broccoli, basil and cilantros.

TOM KHAR \*\* Chicken Cup \$8 Bowl \$13.95 Shrimp Cup \$10 Bowl \$16.95

coconut milk, straw mushroom, fresh galangal and cilantros.

MEE WONTON: \$14.95 egg noodle, chicken, wontons(shrimp and chicken), bean sprouts, lettuce

topped with green onions and cilantro.

CHICKEN EGG DROP: Small \$7 Large \$12

MAMA NOODLE SOUP Chicken \$14.95 Shrimp \$16.95

egg noodle, vegetables, eggs, fried garlic topped with green onions and cilantros.

RICE SOUP: Chicken \$14.95 **Shrimp \$16.95** 

rice, ginger, eggs, onions, carrots, vegetable, fried garlic topped with green onions and cilantros.

TOFU SOUP: Chicken \$14.95 Shrimp \$16.95

tofu, glass noodle, fried garlic, vegetables topped with green onions and cilantros.

**SUKIYAKI BEEF \*\*\* \$14.95** Shrimp \$16.95

glass noodle, vegetables, fried garlic, egg in sukiyaki (red bean curd ) sauce topped with green onions and cilantros.

### SALADS

GREEN PAPAYA SALAD (SOM TUM) \*\* \$12.95

**ADD SHRIMP \$16.95** 

green papaya, tomatoes, garlic, spicy lime sauce, crushed peanut on top of green cabbage.

CHICKEN SATAY SALAD \$14.95 marinated chicken on skews bed with lettuce, cucumber salad served with our delicious home made peanut dressing.

SHRIMP TOFU CASHEW SALAD\* \$16.95 steamed tofu, shrimp, cucumbers, lettuce, cherry tomatoes, cashew topped with cilantros and limes.

GLASS NOODLE SALAD\*\* (YUM WOON SEN) Chicken \$15.95 **Shrimp \$16.95** 

glass noodle, roasted chill pepper, onions, red bell pepper in spicy lime sauce on top of lettuce. cucumber, cherry tomatoes with cilantros and lime.

THAI SALAD: \$10.95 lettuce, spinach, tomatoes, cucumber, onions, red bell peppers, carrots topped with chicken breast served with our delicious home made peanut dressing. 1/2 ORDER \$7

LARB\*\* Beef, Chicken or Pork \$15.95 onions, roasted rice powder, spicy lime sauce, fresh lettuce topped with cilantros and lime, served with steamed rice.

BEEF SALAD (YUM NURE) \*\* \$15.95 Beef, onions, garlic in spicy lime sauce served with lettuce, cucumber, cherry tomatoes topped with cilantros and lime. Served with steamed rice.

YUM SHRIMP OR SQUID SALAD\*\* \$16.95 lemon grass, onions in spicy lime sauce served with lettuce, cucumber, cherry tomatoes topped with cilantros and lime. Served with steamed rice.

BEEF IN THE HOUSE: \$18.95 wrap you own bite with lettuce, cucumber, cherry tomatoes, green onions, rice noodle, cilantros, with sweet and sour sauce topped with crushed peanut.

CHA YO \$18.95 EGG ROLLS: chopped shrimp, egg, green onion, glass noodle, carrots and cabbage) wrap you own bites with lettuce, cucumber, noodle, onions, cherry tomatoes, cilantros with sweet and sour sauce topped with crushed peanut.

BUN CHA YO \$16.95 EGG ROLLS: chopped shrimp, egg, green onion, glass noodle, carrots and cabbage) rice noodle on topped of lettuce, cucumbers, bean sprouts topped with egg rolls, cilantros, crushed peanuts served with sweet and sour sauce on a side.

BE BUN: \$16.95 rice noodle, lettuce, cucumbers, bean sprout, stir fried beef in lemon grass and curry powder topped with cilantros, crushed peanut served with sweet and sour on a side.

NOODLE (\$3 more additional item)
Chicken, Beef, Pork or Vegetable and Tofu \$13.95 Shrimp \$16.95

PAD THAI NOODLE thin rice noodle, bean sprouts, green onions, egg and crushed peanut.

PAD WOON SEN: glass noodle stir fried with ginger, onions, egg, bean sprouts and mixed vegetables

topped with cilantros. PAD MEE: Spaghetti noodle stir fried with carrots, onions and broccoli.

Chicken, Beef, Pork Or Veg and Tofu \$15.95 Shrimp \$18.95

**DRUNKEN NOODLE (SPICY NOODLE)\*\*** HOME MADE wide rice noodle Or thin rice noodle stir fried with broccoli, fresh garlic, bean sprouts, eggs, jalapeño and fresh basil.

**PAD SEE EW** homemade wide rice noodle OR thin rice noodle stir fried with broccoli and egg. **LARD NA**: homemade wide rice noodle in gravy. Stir fried with broccoli, carrots in oyster sauce and bean curd sauce

**SIDEWALK NOODLE** homemade wide rice noodle Or thin rice noodle mixed with bean sprouts, green onions, fried garlic, crushed peanuts topped with cilantros

**CURRY NOODLE \*** thin rice noodle, bean sprouts, green cabbage, cilantros in coconut red curry sauce.

**GAI KHAUO** homemade wide rice noodle stir fried with chicken, eggs, onions served on top of fresh green lettuce.

**SIAM NOODLE \* \$17.95** mixed homemade wide rice noodle, spaghetti noodle stir fried with chicken, beef and shrimps, onions and carrots.

#### TRADITIONAL THAI CURRIES

All curry dishes are medium spicy let us know if you care for more or less spicy. Served with steamed rice, brown rice add \$1 OR egg fried rice add \$2

CHICKEN CURRY: \$15.95 yellow curry in coconut milk, potatoes and white onion.

PANANG COMBINATION \$20.95 combination of chicken, beef and shrimp in coconut milk curry with mixed vegetables.

**SPICY PAD PED \$20.95** stir fried beef, chicken and shrimps with eggplant, bamboo shoot, green been, red bell peppers, straw mushroom, fresh basil in red curry sauce (NO coconut milk) **BANGKOK DUCK CURRY: \$20.95** deboned roasted duck in yellow curry coconut milk, onions, straw mushroom and cilantros.

**SEAFOOD COMBINATION \$22.95** stir fried shrimps, scallops and squids in yellow curry powder, coconut milk, egg, fresh gingers, onions, red bell peppers, celery topped with cilantros. **SPICY EGG PLANTS \$16.95** eggplant, jalapeno, straw mushroom, fresh basil in coconut red curry.

CHICKEN, BEEF, PORK OR VEGETABLES AND TOFU \$15.95 SHRIMP \$18.95 SEAFOOD COMBINATION (shrimp, scallop and squid) \$22.95 DUCK \$20.95

**KANG PED:** bamboo shoot, eggplant, red bell peppers, straw mushroom, fresh basil in coconut red curry.

**GREEN CURRY**: bamboo shoot, red bell pepper, green bean, fresh basil in coconut green curry, **PANANG CURRY**: coconut milk in red curry with mixed vegetables.

COCONUTS SAUCE: fresh ginger, white onions, straw mushroom in coconut red curry.

**PINEAPPLE CURRY**: fresh cut pineapple coconut milk in red curry, whole cherry tomatoes topped with fresh chopped kaffir leaves.

**PAD PED** (NO coconut milk) stir fried with bamboo shoot, eggplant, straw mushroom, jalapeño, red bell peppers, green bean fresh basil in red curry paste.

#### **ENTREE** (\$3 more additional item)

#### SERVED WITH STEAMED RICE, BROWN RICE ADD \$1, EGG FRIED RICE ADD \$2

**PORK CHOPS:** grilled marinated with Thai BBQ sauce served with rice and salad **\$16.95 PORK RIBS:** slow-cooked with Thai BBQ sauce served with rice and vegetable **\$18.95** 

**SHORT RIBS: THAI KALBI** \$22.95 grilled marinated short ribs served with mix steamed vegetables.

THAI TERRIYAKI CHICKEN \$15.95 served with steamed mixed vegetables.

BEEF RED BELL PEPPERS: \$15.95 stir fried with onions.

**DUCK VEGETABLE:** \$20.95 deboned roasted duck stir fried with fresh ginger and mixed vegetables in bean curd sauce.

Chicken, Beef, Pork or Vegetable and Tofu \$15.95 Shrimp \$18.95 Seafood Combination (shrimp, scallop and squid) \$22.95 Duck \$20.95

GARLIC SAUCE: stir fried with mixed vegetable in our homemade garlic sauce.

BASIL SAUCE \*\* stir fried with bamboo shoot, fresh garlic, jalapeño, red bell peppers,

onions and fresh basil.

**GINGER SAUCE\*\*** stir fried with shredded fresh ginger, garlic, onions and straw mushroom

**JALAPENO** \*\*\* stir fried with red bell peppers and straw mushroom.

**THAI SWEET AND SOUR SAUCE:** *stir fried with bell pepper, onions, cucumber, tomatoes and fresh cut pineapple.* 

**CASHEW** stir fired with napa cabbage, green bean, red bell pepper and onions in oyster sauce.

BROCCOLI stir fried with white onions, carrots in oyster sauce

**RAINBOW** stir fried mixed vegetables, fresh garlic, bean curd and oyster sauce.

**RAMA PEANUT SAUCE:** mixed vegetables stir fried topped with our delicious home made peanut sauce.

#### THAI FRIED RICE

All fried rice cooked with white onions, green onions, tomatoes, fresh garlic, egg and topped with cilantros and lime

BEEF, CHICKEN OR PORK	\$12.95
VEGETABLE, FRIED TOFU AND fresh cut PINEAPPLE	\$12.95
SHRIMP FRIED RICE	\$12.95
BANGKOK FRIED RICE (Shrimps in curry powder)	\$15.95
HOUSE FRIED RICE combination of chicken, beef and pork)	\$15.95
PLAIN EGG FRIED RICE (NO VEGETABLE AT ALL )	\$10.95

## SIDE ORDER

Steamed rice (cup)	\$3	Brown rice (cup) \$4	Sticky rice (basket)	<b>\$5</b>
Egg fried rice (cup)	\$6	Cucumber salad \$4	Thai roll (each)	\$3
Fresh roll (each)	\$3	French Fries \$4	Egg drop soup 8oz	\$3

## **DESSERTS**

**SWEET RICE ICE-CREAM** \$7 sweet rice in coconut milk topped with vanilla ice cream and crushed peanut.

FRIED BANANA \$7 served with coconut cream sauce

**CRAZY MONKEY \$9** fried banana, vanilla ice cream, whipped cream topped with chocolate and crushed peanut.

SCOOP OF ICE-CREAM, COCONUT, GREEN TEA, MANGO, VANILLA, CHOCOLATE \$4

## **BEVERAGES**

THAI ICED TEA	\$4	THAI ICED COFFEE	\$4	
STRAWBERRY LEMONADE	\$4	ICED TEA unsweeten jasmine tea	\$2	
FRESH BLENDED LIME	\$6	FRESH BLENDED ORANGE	\$6	
Hot Thai Tea (Jasmine)	\$2	Hot Coffee	\$2	
HOT COCO (topped with whipped cre	am)	\$4		
COKE, DIET COKE, SPRITE, DR PEPPER, ORANGE SODA				
SMOOTIES choice: Taro, Mango, Green Tea, Coconut and Strawberry				

## **Bottled Beer**

Import/specialty beers \$6
SINGA (THAILAND)
ALASKAN AMBER
ALASKAN WHITE ALE
CORONA (MEXICO)
HEINEKEN (HOLLAND)

Domestic beers \$5

BUD LIGHT

BUDWEISER

MILLER GENUINE DRAFT

MILLER LIGHT

## Menage A Trois Red Blend

Glass \$6 Bottle \$25

## Fetzer Wines

Glass \$6 Bottle \$25
"Sundial" chardonnay white
"Valley Oaks" Cabernet sauvignon
Gewurztraminer (sweet)

## Clos Du Bois Wines

Glass \$8 Bottle \$35 Chardonnay (white) Merlot (red)

## SAKE

Hot Sake-Ozeki Small \$6 Large \$10

## **LUNCH SPECIAL 11-2:30**

Also Available to take out

**COMBINATION PLATE \$12.95** 

APPETIZER please pick 1: Thai deep fried spring roll or Fresh spring roll SOUP: Chicken egg drop (no substitution please)
WHITE STEAMED RICE OR \$1 MORE for Brown rice, \$2 More egg fried rice.

## CHOOSE: UP TO 2 ENTREE FROM BELOW

**PAD THAI NOODLE CHICKEN** stir fried thin rice noodle, bean sprouts, green onions, egg and crushed peanut.

**GARLIC CHICKEN** mixed vegetable stir fried with our home made garlic sauce **BASIL CHICKEN** \*\* minced chicken stir fried with fresh garlic, fresh basil, bamboo shoot, onions, jalapeño and red bell peppers.

CHICKEN WINGS deep fried wings covered with sweet and sour sauce and green onions. GREEN CHICKEN CURRY \*\* chicken, bamboo shoot, fresh basil in coconut green curry. YELLOW CHICKEN CURRY\*\* chicken, white onions, potatoes in coconut yellow curry. PANANG CURRY (RED) \*\* Chicken, mixed vegetable in coconut red curry. PINEAPPLE CURRY (RED)\*\* Chicken, fresh cut pineapple in coconut milk topped with fresh kaffir leave.

# DINNER SPECIAL 2:30 - 9:00 COMBINATION PLATE: \$22.95

APPETIZER please pick 1: Thai deep fried spring roll OR Fresh spring roll SOUP: Chicken egg drop (no substitution please)
WHITE STEAMED RICE OR \$1 More for brown rice, \$2 MORE egg fried rice
CHOOSE: UP TO 2 ENTREE FROM BELOW

**PAD THAI NOODLE CHICKEN** stir fried thin rice noodle, bean sprouts, green onions, egg and crushed peanut

**GARLIC CHICKEN** mixed vegetable stir fried with our home made garlic sauce **BASIL CHICKEN** \*\* minced chicken stir fried with fresh garlic, fresh basil, bamboo shoot, onions, jalapeño and red bell peppers.

CHICKEN WINGS deep fried wings covered with sweet and sour sauce and green onions.

GREEN CHICKEN CURRY \*\* chicken, bamboo shoot, fresh basil in coconut green curry.

YELLOW CHICKEN CURRY\*\* chicken, white onions, potatoes in coconut yellow curry.

PANANG CURRY (RED) \*\* Chicken, mixed vegetable in coconut red curry

PINEAPPLE CURRY (RED)\*\* Chicken, fresh cut pineapple in coconut milk topped with fresh kaffir leave.