Appetizers

11. Siam Egg Rolls deep-fried rolls stuffed with pork, bean threads and black mushrooms........... 6.25
12. Siam Saté (Choice of Beef, Pork, Chicken) meat strips on skewers steeped in coconut milk and
curry paste, then grilled served with peanut sauce ....................................................... 6.25
13. Gah-thong a mixture including chicken, shrimp and corn, served in miniature pastry cups, served
with cucumber sauce .................................................................................................... 6.25
14. Goong Bacon shrimp wrapped in bacon and deep-fried..................................................... 6.25
15. Fried Won Ton fried won ton served with cucumber sauce ................................................... 5.50
16. Tofu Taut deep-fried bean-curd, served with sweetened peanut sauce ................................. 5.50
17. Golden Triangle deep-fried rolls stuffed with shrimp, served with sweet & spicy sauce ........... 6.25
18. Cozy Shrimp skewer on shoper covered with chicken and deep-fried................................. 7.50

Soups

Our Basic Soup: First, Choose One of the Following Ingredients: Siamese Won ton, Egg Noodles, Rice
Noodles, or Glass Noodles. Then You Have a Choice of Either:

Siamese Won Ton ........................................................................................................ 2.75 Cup 5.50 Bowl
Egg Noodles.................................................................................................................. 2.75 Cup 5.50 Bowl
Rice Noodles ................................................................................................................ 2.75 Cup 5.50 Bowl
Glass Noodles .............................................................................................................. 3.75 Cup 7.50 Bowl

Po Taek* combination sea food in hot, spicy soup served in a volcano pot! ................................ 12.95
Tomyum Goon* shrimp soup flavored with lemon grass and lime juice................................ 3.75 7.50
Tomyum Gai* chicken soup flavored with lemon grass and lime juice ............................... 3.25 6.50
Kai Gai* chicken, mushrooms and herbs in coconut soup ................................................. 3.25 6.50
Kai Goon* shrimp, mushrooms and herbs in coconut soup .............................................. 3.70 7.50

Salad

20. Siam Salad basically lettuce with touches of carrots, tomatoes, cucumber, eggs and onions,
served with peanut dressing or mustard sauce .......................................................... 2.75
21. Nuah Yum* lettuce, cucumber, green chili and onion flavored with lemon juice and covered
with grilled strips of beef .............................................................................................. 6.95
22. Salad Nuah fried beef slices with a layered salad of lettuce, tomato, cucumber and onion
accented with a mustard dressing ............................................................................ 6.95
23. Yum Woon Sen* a salad of shrimp, chopped chicken, bean threads, black mushroom, carrot and
onion, spiced with lemon juice and chili pepper flakes .............................................. 6.95
24. Yum Yai shrimp and chicken in a salad of lettuce, cucumber, tomato, mushrooms and onion
accented with a special dressing .............................................................................. 6.95
25. Lahb Gai* ground chicken boiled and mixed with mint leaves, red onion, chili pepper flakes
and lemon juice, served with cabbage .................................................................... 6.95
27. Siam Chicken Salad* spicy chicken with a layered salad of lettuce, tomato, cucumber and
green onion accented with a dressing ................................................................. 6.95

Seafood

Here At Siam Restaurant, We Have A Variety of Seafood Items That Will Appeal to Your Taste Buds.
Our Fresh Seafood Ingredients Include: Shrimp, Squid, Scallops, Fish, Crab. Here Are Just A Few
Samples of What We Have to Offer:

70. Taut Mun ground fish , green beans and curry paste, formed into patties and deep-fried, served
with a special cucumber sauce .................................................................................. 7.95
92. Goong Ope* shrimp, bean threads, celery, onions and spices, baked in foil and unveiled at your
table ............................................................................................................................ 9.95
97. Siam Squid squid stuffed with ground chicken, bean threads and black mushrooms, then deep-
fried ................................................................................................................................... 7.95
101. Asparagus Scallop asparagus, snow peas and red bell pepper stir-fried with scallops .. 13.95
105. Prah Song Krueng a whole butter fish, deep-fried and covered with chicken, ginger roots,
black mushrooms and green onions in a complimentary sauce ............................... 12.95
100. Poo Ja shrimp, crab meat stuffed in a crab shell then deep fried, served with a cucumber
sauce .............................................................................................................................. 9.95

* Spicy Hot Dishes For The Adventurous

Pork, Beef & Poultry Dishes

31. Ped Num Pueng duck is roasted, then deep-fried and coated in honey ................................. 9.50
32. Ped Yang roasted duck on a bed of steamed cabbage ....................................................... 9.50
33. Siam Chicken large cornish game hen, seved flambe with a spicy sauce, dramatic and
tasty! .................................................................................................................................. 8.95
34. Nok Laht Pick* large cornish hen, deep-fried and served with a spicy mixture of green chili and
garlic ................................................................................................................................ 8.95

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