SIAM GARDEN

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APPETIZERS

PO PIAH THORD √ — 8.00
Crispy vegetables Chinese spring roll served with sweet plum sauce

PEEK GAI TOD CLUEA — 11.00
Fried marinated chicken wings flavoured with crunchy kaffir lime leaves served with Sriracha chili sauce

KHANOM PANG NA MOOH — 12.00
Pork spread on crispy toast served with a cucumber relish

TORD MAN KHOONG — 13.00
Deep fried shrimp cake served with sweet plum sauce and cucumber dip

GAÏ SATE — 17.00
Marinated chicken on skewer served with a red curry peanut sauce, cucumber dip and French toast bread

CHUB PAENG THORD KHOONG — 21.00
Breaded and fried prawns served with a Siam Garden chef's sauce

SOUPS

TOM KHA MIN PLA — 12.00
Local reef fish soup flavoured with lemon grass, kaffir leaves and turmeric

GAENG JUED WOON SEN MOOH SAP — 14.00
Clear glass noodle soup with Chinese cabbage, egg tofu and minced pork

TOM KA GAÏ — 14.00
The well-known Thai spicy chicken soup with coconut milk

TOM POOH TAEG — 15.00
Spicy mixed seafood soup with Thai herbs and hot basil

TOM YAM KHOONG — 21.00
The famous spicy Thai river prawn soup flavoured with lemon grass

SALADS

LARB GAÏ — 11.00
Spicy minced chicken salad with mint leaves

NAM TOK MOOH — 12.00
Spicy pork Isaan province style salad

SOM TAM THAI — 13.00
Traditional green papaya salad with dried shrimps

YAM WOON SEN TALAY — 12.00
Spicy glass noodles vermicelli and seafood salad

YAM PLA TORD — 12.00
Spicy fried local reef fish salad Northeast province style

Mild Medium hot Hot √ Vegetarian

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Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance.
• **Excluded of all-inclusive package**

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SALADS CONTINUED…

NAM TOK TUNA 13.00
Seared medium rare Maldivian yellow fin tuna accompanied by hot and fiery sauce

YAM NUEUA YANG 17.00
Spicy grilled Black Angus beef salad

LARB PLA SA MUN PRAI KROP 16.00
Spicy crisp Norwegian salmon salad with herbs and fried garlic

CURRY

GAENG KHIEW WAN GAÏ 14.00
Spicy chicken green curry

GAENG KARI TALAY 17.00
Southern style seafood in yellow curry

GAENG MUSSAMUM KAE 18.00
Sweet Massaman New Zealand lamb leg curry with potatoes and peanuts

GAENG KUA SAPPAROD KHOONG 18.50
Sweet curry with pineapple and prawns

PANAENG NUEUA 19.00
Red curry of Black Angus beef with spices and Thai herbs in coconut milk

GAENG PHET PET YANG 19.50
Roasted duck in red curry with cherry tomato

LAMB

PHAD PHED KAE 13.00
New Zealand lamb leg with pea-aubergine, kaffir lime leaves and red chilli paste

PHAD KRAPOW KAE 13.00
Stir-fried New Zealand lamb leg with chilli and hot basil

DUCK

PET YANG PALO 13.00
Northern Province style roasted duck in cinnamon sauce

PHAD CHA PET YANG 14.00
Spicy stir-fried roasted duck in black and green peppercorn

CHICKEN

GAÏ YANG KAMIN 12.00
Grilled chicken with turmeric

PHAD MED MAMUANG GAÏ 12.00
Stir-fried chicken with cashew nuts

Mild Medium hot Hot √ Vegetarian

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CHICKEN CONTINUED…

PHAD KHING GAÏ 12.50
Stir-fried chicken with ginger

PHAD PRIEW WAN GAÏ 13.00
Sweet and sour chicken

BEEF

PHAD KRAPOW NUEUA 21.00
Stir-fried Black Angus beef with chilli and hot basil

PHAD PRIK SOD NUEUA 21.00
Stir-fried Black Angus beef with green capsicum

NUEUA NAMMAN HOY 22.00
Stir-fried Black Angus beef in oyster sauce

PHAD PHET NEUEA 22.00
Stir-fried Black Angus beef in red curry paste and green pepper corn

PORK

PHAD THORD GRATIEM PRIK THAÏ MOOH 13.00
Stir–fried pork with garlic and black pepper

PHAD PHET MOOH 13.00
Stir-fried pork with red curry paste, fresh green peppercorn and kaffir leaves

PHAD KHIEW WAN MOOH 13.00
Stir-fried pork with green curry paste

SI KRONG MOOH PHAD PRIEW WAN 15.00
Sweet & sour pork spare ribs

SHRIMP & PRAWN

PHAD NOR MAI FARANG KHOONG 21.00
Stir-fried tiger shrimp with green asparagus

CHU CHI KHOONG 26.00
Spicy Thai river prawn in red curry paste and coconut milk

KHOONG PHAD NAM MAKHAM PIAK 29.00
Thai River prawn in tamarind sauce

KHOONG OP WOON SEN 29.00
Thai River prawns with glass noodles vermicelli and soy sauce oil and celery

Mild Medium hot Hot √ Vegetarian

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CRAB

POOH PHAD PHRIK THAI DAM 42.00
Blue swimming crab sautéed with a black peppercorn sauce

POOH PHAD PONG KAREE 45.00
Stir-fried mud crab with yellow curry, spring onion, egg,
oyster sauce, chilli oil and celery

SQUID, SCALLOP & MUSSEL

PLA MUK NEUNG MANAO 🌶🌶🌶 18.00
Poached squid in lime, garlic and chilli broth

HOY MA LAENG PHU OB MOR DIN 21.00
Baked Indian Ocean green lip mussel flavoured lemon grass and galangal

HOI SHELL PHAD PRIK THAI DAM 28.00
Scallop sautéed with a black peppercorn sauce

FISH

PLA KHAO TORD KEUN CHAI (for 2 persons) 24.00
Stir-fried local reef fish flavoured with oyster sauce and red chilli and celery leaves

PLA TUNA YANG NAM PLA WAAN 🌶🌶 24.00
Grilled tuna steak with sweet & sour tamarind sauce

PLA KHAO TORD PRIEW WAN (for 2 persons) 32.00
Stir-fried whole local reef fish topped with a sweet & sour sauce

PLA KHAO TORD RAT PRIK 🌶🌶 (for 2 persons) 32.00
Deep-fried local reef whole fish with chilli dressing

PLA KHAO OP LAO DAENG (for 2 persons) 🌶 32.00
Deep-fried whole local reef fish in red wine sauce

PLA KHAO THORD GRATIEM PRIK THAÎ (for 2 persons) 32.00
Deep-fried whole local reef fish with garlic and black pepper

CHU CHI PLA SA MUN 🌶🌶 36.00
Spicy salmon steak in red curry paste and coconut milk

PLA KHAPONG NEUNG TA KHRAI (for 2 persons) 38.00
Steamed whole Asian barramundi with fresh Thai herbs

PLA KHAPONG NEUNG MANAO (for 2 persons) 🌶🌶🌶 40.00
Steamed whole Asian barramundi with garlic and chilli in lemon sauce

PLA KHAPONG NEUNG SEE-EIW (for 2 persons) 42.00
Steamed whole Asian barramundi with black soy sauce

🌶 Mild 🌶🌶 Medium hot 🌶🌶🌶 Hot √ Vegetarian

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VEGETARIAN

LARB HET SAM YANG √ 12.00
Spicy Asian mushroom salad Western Thailand style

TOM YAM HET √ 13.00
Assorted Asian mushroom soup flavoured with lemon grass

PHAD PRIEW WAN PHAK √ 13.00
Stir-fried assorted Asian vegetables and tofu in sweet & sour sauce

GAENG KHIEW WAN PHAK √ 14.00
Assorted Asian vegetables and tofu in green curry

PHAD KRAPOW HET ERIINGI √ 14.00
Stir-fried eriingi mushroom with hot basil and chilli

PHAD THAI DONG KREUNG √ 15.00
Stir-fried noodles with tofu and vegetables

RICE & NOODLES

KHAO PHAD KAI 12.00
Stir-fried rice with chicken

KHAO OB SAPPAROD 12.00
Stir-fried pineapple fried rice with shrimp and chicken

PHAD SPAGHETTI KEE-MAO 13.00
Stir-fried spaghetti in drunken man sauce

PHAD WOON SEN KAI 14.00
Stir-fried glass noodles vermicelli with chicken, tomato, spring onions and garlic

PHAD SEE-EIW KAI 15.00
Stir-fried large rice noodles with young kale and chicken

KHAO PHAD KHOONG 21.00
Stir-fried rice with shrimps

PHAD THAI KHOONG 25.00
The most well-known Thailand street food. Stir-fried rice noodles with shrimps

VEGETABLES & EGGS
PHAD PHAK RUAM MITR 11.00
Stir-fried vegetables in oyster sauce

PHAD BROCCOLIS SEE-EIW √ 11.00
Stir-fried broccolis in light soy sauce

DOK KALUM GRATIEM PRIK THAÏ 11.00
Stir-fried cauliflower with garlic and pepper sauce

KHAI TIEW √ 12.00
Thai omelette

Mild Medium hot Hot √ Vegetarian

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RICE & NOODLES CONTINUED…

KHAI TIEW KAI SAP 14.00
Thai omelette with minced chicken

KHAI YAT SAI 15.00
Vegetables and pork stuffed Thai omelette

DESSERTS

POLAMAÏ SOD 14.00
Assorted tropical fruits platter

KHUAY BO CHEE 14.00
Banana in coconut milk

KHUAY THORD 14.00
Deep-fried banana in sesame & coconut batter served with vanilla ice cream

SAPPAROD THORD 14.00
Deep-fried pineapple in coconut batter served with vanilla ice cream

KHANOM FAK THAWNG 14.00
Steamed pumpkin cake

KHANOM MAW KAENG 14.00
Thai taro custard

KHAO-NIEW MOON MAMUANG 14.00
Mango & sticky rice with coconut sauce

CHOICE OF ICE CREAM

Vanilla, chocolate, strawberry, coconut, mango, lime sherbet

1 scoop 4.00
2 scoops 6.00
3 scoops 8.00

DISCOVER THAI FOOD

85.00
(For 2 persons)

SARPHAN THAI KHONG WANG
KHANOM PANG NA MOOH
Pork spread on crispy toast

GAÏ SATE
Marinated chicken on skewer

PO PIAH THORD
Crispy vegetables Chinese spring roll

TOM YAM KHOONG
The famous tiger prawn soup flavoured with lemon grass

GAENG KHIEW WAN GAÏ
Spicy chicken green curry

PLA KHAO TORD PRIEW WAN
Stir-fried local reef fish fillet topped with a sweet & sour sauce

NUEUA NAMMAN HOY
Stir-fried Black Angus beef in oyster sauce

KHAO SUEY
Steamed jasmine rice

POLAMAÏ SOD
Assorted tropical fruits platter

GREEN TEA

Mild Medium hot Hot √ Vegetarian

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