



Dial A Dinner Serving Hours:
Mon-Sun 12:00noon – 10:30pm

All orders can be combined with items from
WINE CELLAR, CONVENIENCE STORE &
BEVERAGE STORE.
每次訂購可加入各種飲品, 酒類及便利店貨品。

SNACKS & STARTERS 頭盤

0111	TOD RUAM 精選拼盤	\$90 (For two)
0112	COMBINATION PLATTER Thai prawn cakes, spring rolls, pork satay and Chicken in pandanus leaves	\$172(Large)
0101	TOD MUN PLA 炸魚餅 Thai fish cakes with sweet chili sauce	\$65
0102	TOD MUN GOONG 炸蝦餅 Thai prawn cakes with a sweet plum sauce	\$69
0103	SATAY GAI, MOO, NEUA 雜錦沙爹串燒 Six pieces of chicken, pork or beef satay with peanut dipping sauce	\$69
0104	GAI MANOW 錦繡腐皮卷 Chicken and water chestnut rolls with lime mayo	\$69
0105	GOONG CHAE NAM PLA 泰式活蝦 Raw shrimps marinated in chili lime sauce	\$90
0106	PLA MUK YANG 泰式烤魷魚 Grilled whole squid with spicy Siam sauce	\$90
0107	PEEK GAI YAT SAI 泰式釀雞翼 Two chicken wings stuffed with minced pork, black mushrooms, water chestnuts, glass noodles and carrot julienne	\$78
0108	GAI HOR BAI TOEY 香蘭葉包雞 Chicken pieces wrapped in fragrant pandanus leaves	\$69
0109	POR PIA TOD 脆炸春卷 Vegetable spring rolls with a sweet plum sauce	\$66
0110	KOH MOO YANG 燒豬頸肉伴酸子醬 Char-grilled marinated pork with a tamarind, toasted rice and shallot dip	\$78
0113	POR PIA GOONG 脆炸蝦春卷 Thai prawn spring rolls with a sweet plum sauce	\$90

SALADS 沙律

0201	YUM PLA DUK FOO 炸唐虱魚肉沙律 Fluffy deep-fried minced catfish and green mango salad with chili lime dressing	\$88
0202	YUM SOM-O 柚子沙律 Refreshing pomelo salad with sliced shallots and dried coconut	\$65
0203	YUM NEUA 燒牛肉沙律 Grilled beef salad with cherry tomatoes and green onion	\$80
0204	YUM HUA PLEE 雞絲蕉花沙律 Banana blossom and shredded chicken salad with spicy peanut coconut dressing	\$66
0205	SIGNATURE SIAM SALAD 招牌暹羅沙律 Our own creation of mixed greens, tofu and herbs salad with peanut dressing	\$60
0207	YUM SAM KROP 乾海鮮青芒甘荀沙律 Spicy green mango salad with carrot, mixed dried seafood and cashews	\$68
0208	YUM PLA MUK 辣魷魚沙律 Marinated spicy squid salad with Sri Racha chili sauce	\$70
0209	SOM TAM 青木瓜沙律 Spicy green papaya salad with shallots, peanuts, dried shrimps and lime dressing	\$65
0210	YUM WOON SEN 酸辣粉絲沙律 Glass noodle salad with fresh squid, prawn, minced pork in a chili-lime sauce	\$75
0211	POO NIM SALAD 炸軟殼蟹沙律 Deep-fried soft shell crab salad with fresh green mango, green papaya, carrot, onion and lime dressing	\$98
0212	LARB GAI/MOO/NEUA 肉碎沙律(雞肉, 豬肉或牛肉) Minced chicken, pork or beef salad in a lime, shallot, chili and mint mix, served with fresh lettuce	\$78

SOUP 湯

0301	BOK TAK 海鮮清湯 Spicy clear seafood soup with prawns, mussels, squid and clams	\$65
0302	GAENG SOM GOONG 酸辣咖喱蝦湯 Sweet and sour soup with curry prawn and Chinese cabbage	\$65
0303	TOM YUM GOONG 冬蔭蝦湯 The classic prawn soup with lemongrass and lime leaf	\$65
0304	SIAM WON TON SOUP 暹羅菜肉雲吞湯 Home made pork and vegetables wonton dumplings in a mild spicy lime soup	\$60
0305	TOM YUM GAI 冬蔭雞湯 Spicy chicken soup with lemongrass and lime leaf	\$60



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0513 PLA PAE SA 明爐香草蒸烏頭魚 \$175
Steamed whole Mullet fish with minced pork and Thai herbs served on bubbling platter

0514 PLA KRAPONG LAAD PRIK 炸鱸魚配香辣甜酸汁 \$175
Deep-fried whole seabass served with spicy sweet and sour sauce

HOTPOTS 煲類

0515 HOY MAENG POO OB MAW DIN 酒香青口煲 \$108
Steamed mussels in a spicy soup with rice wine

0516 GOONG OB WOON SEN MAW DIN 粉絲焗蝦煲 \$165
King prawn baked in a hotpot with glass noodles and Thai herbs

0517 MA KHERA YAU OB MAW DIN 泰式茄子煲 \$88
Eggplant hotpot with chili paste, sweet basil and coconut milk A favorite with Café Siam regulars

0518 PAK RUAM WOON SEN OB MAW DIN 粉絲什菜煲 \$88
Mixed vegetables with glass noodles baked in a hotpot

0519 PAE OB MAW DIN 泰式羊肉煲 \$98
Braised lamb with mushroom in oyster sauce

0520 POO OB WOON SEN MAW DIN 粉絲焗蟹煲 \$198
Whole crab baked in a hotpot with glass noodles and Thai herb

0521 BOK TAK HOY LAI MAW DIN 冬蔭清湯粉絲蜆煲 \$118
Fresh clams with glass noodles in clear Tom Yum broth

MEAT & POULTRY 肉類

0601 GAI YANG 泰式燒雞 \$125
Grilled whole baby chicken with crispy garlic served with sweet chili sauce made famous in Soi Polo in Bangkok

0602 GAI BBQ 雞柳串標 \$85
Skewers of chicken tenderloin with cherry tomato and bell pepper

0603 PAE YANG 泰式燒羊扒 \$138
Grilled lamb chop with spicy Siam sauce

0604 KRPAO GAI/MOO/NEUA 香葉炒肉碎 (雞肉, 豬肉或牛肉) \$82
Ground chicken, pork or beef with basil, garlic and chili

0605 NAAM TOK GIM GAW 燒香辣牛柳粒 \$135
Wok-fried diced beef with fresh peppercorn and shallot

0606 MOO PAD PRIK KING 泰式辣椒乾炒豬肉 \$82
Deep-fried morsels of succulent pork sautéed with curry paste

0607 GA DOO MOO TOD KRATIEM PRIK THAI 蒜香胡椒炸肉排 \$82
Deep-fried spare ribs with garlic and white pepper

0608 PAE JAN LOON 香辣羊鐵板柳粒 \$135
Stir-fried lamb with fresh peppercorn and Thai herbs served in a sizzling plate

NOODLES & RICE 飯麵

0701 GUAY TIOW RAD NAR GAI/MOO/NEUA \$68
泰式濕炒河粉 (雞肉, 豬肉或牛肉)

0702 GUAY TIOW PAD KEE MAO GAI/MOO/NEUA \$68
香辣乾炒河粉 (雞肉, 豬肉或牛肉)

"Drunken fried noodles" named for the man who comes home after too many
Mekong Margaritas and wants the hottest noodles in town! served with chicken, pork or beef

0703 PAD THAI 泰式炒金邊粉包蛋 \$68
Classic Thai noodles dish with tofu, shrimps, bean sprouts and ground peanuts wrapped in an omelette

0704 GUAY TIOW PAD SEE YU GAI/MOO/NEUA 泰式乾炒河粉 (雞肉, 豬肉或牛肉) \$68
Fried noodles Thai style with soy sauce, egg, kale and carrots your choice of chicken, pork or beef

0705 GOY SEE MEE TALAY PAD HAENG 香草乾炒海鮮麵 \$88
Thai style fried egg noodles with mixed seafood

0706 GOY SEE MEE TALAY RUAMIT 泰式濕炒海鮮麵 \$88
Crispy fried noodles with mixed seafood and oyster sauce

0707 KHAO PAD KRPAO GAI/MOO/NEUA 香葉炒飯 (雞肉, 豬肉或牛肉) \$68
Fried rice with Thai not basil, long beans and a hint of nam pla served with your choice of chicken, pork or beef

0708 KHAO PAAD SUPPAROD 菠蘿炒飯 \$84
Pineapple fried rice with shrimp, Chinese sausage and dried pork floss, served in a pineapple

0709 KHAO NIEW 糯米白飯 \$12
White Thai sticky rice recommended with Som Tam, Larb or Gai Yang

0710 KHAO HORM MALI 泰國絲苗白飯 \$12
A bowl of fragrant steamed Thai rice

