

CAFE SIAM

SNACKS & STARTERS 頭盤

0111/ 0112	TOD RUAM 精選拼盤 Combination Platter Thai prawn cakes, spring rolls, pork satay and Chicken in pandanus leaves	\$90 (For two) \$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** 炸唐蝨魚肉沙律 \$88
Fluffy deep-fried minced catfish and green mango salad with chili lime dressing
- 0202** **YUM SOM-O** 柚子沙律 \$65
Refreshing pomelo salad with sliced shallots and dried coconut
- 0203** **YUM NEUA** 燒牛肉沙律 \$80
Grilled beef salad with cherry tomatoes and green onion
- 0204** **YUM HUA PLEE** 雞絲蕉花沙律 \$66
Banana blossom and shredded chicken salad with spicy peanut coconut dressing
- 0205** **SIGNATURE SIAM SALAD** 招牌暹羅沙律 \$60
Our own creation of mixed greens, tofu and herbs salad with peanut dressing
- 0207** **YUM SAM KROP** 乾海鮮青芒甘荀沙律 \$68
Spicy green mango salad with carrot, mixed dried seafood and cashews
- 0208** **YUM PLA MUK** 辣魷魚沙律 \$70
Marinated spicy squid salad with Sri Racha chili sauce
- 0209** **SOM TAM** 青木瓜沙律 \$65
Spicy green papaya salad with shallots, peanuts, dried shrimps and lime dressing
- 0210** **YUM WOON SEN** 酸辣粉絲沙律 \$75
Glass noodle salad with fresh squid, prawn, minced pork in a chili-lime sauce
- 0211** **POO NIM SALAD** 炸軟殼蟹沙律 \$98
Deep-fried soft shell crab salad with fresh green mango, green papaya, carrot, onion and lime dressing
- 0212** **LARB GAI/MOO/NEUA** 肉碎沙律 (雞肉, 豬肉或牛肉) \$78
Minced chicken, pork or beef salad in a lime, shallot, chili and mint mix, served with fresh lettuce

SOUP 湯

- 0301** **BOK TAK** 海鮮清湯 \$65
Spicy clear seafood soup with prawns, mussels, squid and clams
- 0302** **GAENG SOM GOONG** 酸辣咖喱蝦湯 \$65
Sweet and sour soup with curry prawn and Chinese cabbage

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
0306	TOM KHA GAI 椰子雞湯 Galangal (Thai blue ginger) and coconut milk soup with tender chicken pieces	\$60
0307	TOM YUM PLA SALMON 冬蔭三文魚清湯 Clear spicy salmon soup with lemongrass and lime leaf	\$65

SPECIAL CURRIES 特色咖喱

0401	OG PED SOR CAENG KHIAW WAAN 燒鴨胸配青咖喱汁 Roasted duck breast served on a bed of green curry sauce	\$88
0402	GAENG PHED PED YANG 紅咖喱燴燒鴨 Roasted duck in red curry with grapes, one of the most luxurious Thai dish and a favorites of the Royal Court	\$88
0403	KHAO SOY 清邁咖喱雞肉配炸麵 Chiang Mai chicken curry served with crispy noodles	\$80
0411	MUSSAMAN GOONG 馬沙文咖喱大蝦 Sautéed king prawn with massaman curry and peanuts	\$165
0412	POO PAD PHONG GARI 招牌咖喱炒蟹 Cracked whole crab cooked in mild curry sauce	\$198
0413	PLA SALMON OB KATI 焗三文魚配紅咖喱汁 Roasted salmon fillet served with crispy basil and red coconut curry sauce	\$158

CURRIES 咖喱

Thailand is famous for its curries, and rightly so.

These curries are available with your choice chicken, pork, beef

Or mixed vegetables with tofu

(可配雞肉, 豬肉, 牛肉或蔬菜)

0404	GAENG KHIAW WAAN 椰汁青咖喱 Mild spicy green curry with coconut milk and Thai baby Eggplant, the most popular of all Thai curries	\$72
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0405	GAENG PAA 特辣茄子咖喱 Jungle curry with baby eggplant, coming from the hill tribe people it was literally made with whatever was found in the jungle, without coconut and seriously spicy	\$72
0406	GAENG MUSSAMAN 馬沙文咖喱 Mild "Muslim" style curry from the southern borders, cooked slowly with potato and peanuts	\$72
0407	GAENG CARI 椰汁黃咖喱 Mild yellow curry with cherry tomato and coconut milk	\$72
0408	GAENG DAENG 椰汁紅咖喱 Rich red curry with pineapple, grapes and Thai eggplant	\$72
0409	GAENG PHANANG 朋令咖喱 A drier red coconut curry famous in the south of Thailand	\$72

SEAFOOD 海鮮

0501	HOY LAI PAD PRIK PAO 香草辣椒膏炒蜆 Fresh clams fried with chili paste and sweet basil	\$88
0502	POH TAK PAD HAENG 香草炒海鮮 Stir-fried mixed seafood with Thai herbs	\$98
0503	GOONG JAN LOON 香蔥胡椒鐵板蝦 Sauteed king prawns with leek, pepper and butter served in a sizzling plate	\$165
0504	POO NIM TOD 酥炸軟殼蟹 Soft shell crab fried in light batter with garlic	\$138
0505	POO TAI SA PAN 泰式大排檔炸蟹 Deep-fried whole crab cooked with dried chili, ginger and garlic	\$198
0506	GOONG PAD PRIK TAI DUM 招牌炒大蝦 Stir-fried spicy pepper prawns a favorite with Café Siam regulars	\$165
0507	GOONG CHAO WANG 椰皇香煎大蝦 Stir-fried king prawn in a coconut milk, chili oil and egg yolk sauce	\$165
0508	GOONG KRATIEM PRIK TAI 蒜香胡椒炸大蝦 Deep-fried king prawn with garlic and white pepper	\$165

0509	HOY TOD 泰國街頭蠔仔餅 Oyster crepe with egg and bean sprouts	\$88
0510	PLA KRAPONG PAO 泰式燒鱸魚 Grilled whole seabass served with chili-lime sauce on side	\$168
0511	PLA KRAPONG NEUNG MANAOW 泰式鮮檸蒸鱸魚 Steam whole seabass in lime with chili-lime sauce on side	\$168
0512	HAW MUK BAI YAW 蒸蕉葉包桂花魚肉 Tender pieces of Mandarin fish mousse mixed together with a sweet red curry sauce, then steamed in a banana leaf	\$128
0513	PLA PAE SA 明爐香草蒸烏頭魚 Steamed whole Mullet fish with minced pork and Thai herbs served on bubbling platter	\$175
0514	PLA KRAPONG LAAD PRIK 炸鱸魚配香辣甜酸汁 Deep-fried whole seabass served with spicy sweet and sour sauce	\$175

HOTPOTS 煲類

0515	HOY MAENG POO OB MAW DIN 酒香青口煲 Steamed mussels in a spicy soup with rice wine	\$108
0516	GOONG OB WOON SEN MAW DIN 粉絲焗蝦煲 King prawn baked in a hotpot with glass noodles and Thai herbs	\$165
0517	MA KHERA YAU OB MAW DIN 泰式茄子煲 Eggplant hotpot with chili paste, sweet basil and coconut milk A favorite with Café Siam regulars	\$88
0518	PAK RUAM WOON SEN OB MAW DIN 粉絲什菜煲 Mixed vegetables with glass noodles baked in a hotpot	\$88
0519	PAE OB MAW DIN 泰式羊肉煲 Braised lamb with mushroom in oyster sauce	\$98
0520	POO OB WOON SEN MAW DIN 粉絲焗蟹煲 Whole crab baked in a hotpot with glass noodles and Thai herbs	\$198
0521	BOK TAK HOY LAI MAW DIN 冬蔭清湯粉絲蜆煲 Fresh clams with glass noodles in clear Tom Yum broth	\$118

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** **KRAPAO 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 plat

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)
Home made flat noodles fried in a bean paste sauce, your choice of chicken, pork or beef
- 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) Fried noodles Thai style with soy sauce, egg, kale and carrots your choice of chicken, pork or beef	\$68
0705	GOY SEE MEE TALAY PAD HAENG 香草乾炒海鮮麵 Thai style fried egg noodles with mixed seafood	\$88
0706	GOY SEE MEE TALAY RUAMIT 泰式濕炒海鮮麵 Crispy fried noodles with mixed seafood and oyster sauce	\$88
0707	KHAO PAD KRPAO GAI/MOO/NEUA 香葉炒飯 (雞肉, 豬肉或牛肉) Fried rice with Thai not basil, long beans and a hint of nam pla served with your choice of chicken, pork or beef	\$68
0708	KHAO PAAD SUPPAROD 菠蘿炒飯 Pineapple fried rice with shrimp, Chinese sausage and dried pork floss, served in a pineapple	\$84
0709	KHAO NIEW 糯米白飯 White Thai sticky rice recommended with Som Tam, Larb or Gai Yang	\$12
0710	KHAO HORM MALI 泰國絲苗白飯 A bowl of fragrant steamed Thai rice	\$12
0711	KHAO PAD ROD FAI GAI/MOO/NEUA “火車式”炒飯 (雞肉, 豬肉或牛肉) Fried rice with tomatoes, kale and onions, as served on the famous Thai trains, your choice of chicken, pork or beef	\$68
0712	KHAO KLUK GAPEE 泰式蝦醬炒飯 Thai fried rice with fermented shrimp paste and condiments (sweet pork, shallot, Thai sausage, chili and shredded omelette)	\$68
0713	KHAO PAD MUN GOONG TALAY 蝦頭膏海鮮炒飯 Fried rice with prawn paste and mixed seafood	\$88
0714	KHAO OB MAPRAOW ONN GAI/MOO/NEUA 椰汁焗飯 (雞肉, 豬肉或牛肉) Fried rice with diced mixed vegetables, coconut flesh and then baked in a young coconut shell, your choice of chicken, pork or beef	\$68
0715	KHAO OB PRUAK 海鮮芋頭炒飯 Baked fragrant Thai rice with taro, squids, prawns and mussels	\$88

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| 0716 | KHAO PAD PRIK GAENG GAI/MOO/NEUA
紅咖喱免治肉炒飯 (雞肉, 豬肉或牛肉)
Fried rice with red curry paste, lemongrass, sweet basil, bell peppers your choice of minced chicken, pork or beef | \$68 |
| 0717 | KHAO PAD MAMUANG 芒果炒飯
Fresh mango fried rice with carrot, raisins, green beans and sweet corn | \$68 |
| 0719 | KHAO PAD TOM YUM GOONG 冬蔭公炒飯
Our signature Tom Yum Goong fried rice with king prawn | \$78 |

VEGETABLES 蔬菜

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| 0801 | PAD PAK BOONG FAI DAENG 泰式炒通菜
Stir-fried morning glory with garlic, chili and bean sauce | \$55 |
| 0802 | PAD PAK KANA PLA KHEM 咸魚炒芥蘭
Fried kale with salted swordfish | \$55 |
| 0803 | PAD PAK KAH NAENG 蒜茸椒絲炒椒苗
Stir-fried Thai cabbage sprouts with garlic | \$55 |
| 0804 | PAD PAK RUAM 香草辣椒炒雜菜
Stir-fried mixed vegetables with Thai herbs and spices | \$55 |
| 0805 | NORMAI FARANG PAD 蠔汁鮮蘆筍
Poached asparagus with oyster sauce | \$63 |
| 0806 | PAD PAK KHOM FAI DAENG 蒜香炒菠菜
Stir-fried spinach with garlic and chili | \$55 |
| 0807 | BROCCOLI NEUA POO 蟹肉扒西蘭花
Poached broccoli served in a crabmeat cream sauce | \$68 |
| 0808 | SEE SA HAI NAM DAENG 蠔油四式時蔬
Braised seasonal vegetables with black mushrooms in oyster sauce | \$68 |
| 0809 | YUM MA KHERA YAU 蒜香烤茄子
Baked eggplant served with toasted garlic and basil | \$55 |
| 0810 | DAO HOO TOD 泰式椒鹽炸豆腐
Deep-fried tofu with salt, pepper, sweet basil and lime leaf | \$55 |

DESSERT 甜品

0901	SANG KHA YA FUK THONG 南瓜布甸 Smooth coconut caramel custard in a Thai pumpkin	\$48
0902	KHAO NIEW MAMUANG 芒果糯米 Fresh mango on a bed of sticky black and white Thai rice Laced with coconut cream	\$58
0903	GATI RUAMIT 椰汁什錦撈 Green and red tapioca jelly stuffed with water chestnut, jackfruit and coconut seed with coconut milk	\$45
0904	GLUAY HOM TOD 蜜汁炸香蕉 Banana Fritters drizzled with Honey	\$48
0905	PON LAMAI RUAM 鮮果拼盤 Seasonal fresh fruits plate	\$68
0906	SAPPAROD WAAN YEN 菠蘿雪葩 Pineapple sorbet with real pineapple in a baby pineapple shell	\$58
0908	TA GOH 椰汁西米糕 Sago and coconut cream wrapped in pandanus leaves	\$48
0909	KHANOM RUAM MIT 甜品拼盤 Combination Dessert (seasonal fresh fruits, coconut cream and pumpkin caramel)	\$88