

# *Taste of Siam*

THAI RESTAURANT



ISSUE NOV 2023

**\*\*\* No foods and drinks from outside**

**■ BYO WINE ONLY ■**

**corkage charge \$5 per bottle (wine)**

**\$4 per bottle (beer or cider)**



If you have a food allergy or special dietary requirement, please inform your server before ordering. We cannot guarantee that any dish made in our facility is 100% free of gluten or allergens, but we will strive to provide you with the information necessary to make an informed dining decision. Please ask your server as many questions as you feel are necessary before placing your order.



# \*STARTER



## STARTER

**1. KA NOM JEEB (4 PCS) 14.9**  
**(15 MIN. COOKING TIME)**

STEAMED THAI DUMPLINGS STUFFED  
WITH PRAWN-PORK-WATER CHESTNUT-  
HERBS SERVED WITH THAI SOY SAUCE

**2. TOFU CHIP (6 PCS) (GF On Request) 14.9** 

FRIED TOFU WITH SECRET TASTY BATTER SERVED  
WITH PEANUT & SWEET TAMARIND SAUCE

**3. FRIED CALAMARI PEPPER 17.9**

CALAMARI WITH CRISPY FLOUR AND SPICES

**4. SATAY CHICKEN SKEWER (4 PCS) 15.9**

MARINATED GRILLED CHICKEN SERVED  
WITH HOMEMADE PEANUT SAUCE AND  
SWEET VINEGAR DIPPING

**5. FISH CAKE (GF) 14.9**

THAI STYLE FISH CAKE SERVED WITH  
MIX SALAD TOPPED WITH SWEET CHILLI  
SAUCE & CRUSHED PEANUTS



GLUTEN FREE



MEDIUM HOT



VEGAN

# \*STARTER

## \* STARTER

### 6. PRAWN SPRING ROLL NET (4 PCS) 14.9

SPRING ROLL WRAPPED VERMICELLI STUFFED WITH  
CHUNKY PRAWN SERVED WITH PLUM SAUCE

### 7. PRAWN CUTLET ROLL (4 PCS) 14.9

DEEP FRIED PRAWNS WRAPPED IN PASTRY  
SERVED WITH SWEET CHILLI SAUCE

### 8. CHIVES STICK 14.9

DEEP FRIED CHIVES STICK SERVED WITH CHILLI  
SWEET VINEGAR SOY SAUCE-SESAME

### 9. CALAMARI LIME SAUCE 17.9

STEAMED CALAMARI TOPPED WITH TRADITIONAL  
THAI STYLE SPICY LIME SAUCE

### 10. CRISPY PORK JIM JAEW SAUCE 17.9

CRISPY PORK BELLY SERVED WITH HOMEMADE  
[JIM JAEW SAUCE  ]

### 11. FRIED SPICY CHICKEN ( On Request) 15.9

FRIED CHICKEN-FLOUR-SPICES SERVED WITH  
SWEET CHILLI SAUCE

### 12. PRAWN CRACKER 7.9

THAI STYLE PRAWN CRACKER

# \*SOUP & SALAD

## SOUP

### 13. TOM YUM PRAWN SOUP 17.9

THE POPULAR THAI SPICY & SOUR SOUP WITH PRAWN-MUSHROOM-BABY CORN-LEMONGRASS-KAFFIR LIME LEAVES -THAI HERBS

### 14. TOM KHA CHICKEN SOUP 15.9

COCONUT BASED SOUP W/ COCONUT CREAM-CHICKEN-MUSHROOM-BABY CORN-THAI HERBS

## SALAD

### 15. PAPAYA SALAD 21.9

SHREDDED GREEN PAPAYA & CARROTS-CHERRY TOMATOES-GARLIC-GREEN BEAN-CHILLI-CASHEW NUTS-THAI SPICY DRESSING

### 16. CRISPY PORK BELLY SALAD 24.9

CRISPY PORK BELLY WITH VEGETABLES-GARLIC-CASHEW NUT-GREEN APPLE-CHILLI-THAI DRESSING

### 17. LARB GAI (CHICKEN SALAD) 20.9

WARM MINCED CHICKEN SALAD-RED ONION-ROASTED RICE GROUND-HERBS-THAI SPICY DRESSING

### 18. PRAWN & CALAMARI SALAD 24.9

PRAWN & CALAMARI-RED ONION-GARLIC-THAI HERBS-CHILLIS-THAI SALAD DRESSING

 GLUTEN FREE •  MEDIUM HOT •  VEGAN



# MAIN DISH

Special • Stir Fried • Curry  
Noodle & Fried Rice • Side Dish



## MAIN SPECIAL

### 19. THREE FLAVOURED BARRAMUNDI 28.9 (15 MIN. COOKING TIME)

DEEP FRIED BARRAMUNDI FILLET TOPPED  
WITH THREE FLAVOURED SAUCE

### 20. BARRAMUNDI W/ TAMARIND SAUCE 28.9 (15 MIN. COOKING TIME) (GF On Request)

DEEP FRIED BARRAMUNDI FILLET TOPPED  
WITH TAMARIND SAUCE-FRIED SHALLOT  
GARNISH WITH CORIANDER-DRIED CHILLI

### 21. STEAMED BARRAMUNDI (GF) 🌶️ 28.9 FILLET WITH LIME SAUCE (20 MIN. COOKING TIME)

STEAMED BARRAMUNDI FISH IN A SAUCE  
MADE OF FRESH LIME JUICE-CORIANDER-  
GARLIC-CHILLI

### 22. FRIED BARRAMUNDI W/ CASHEW NUT 28.9 (15 MIN. COOKING TIME) 🌶️

FRIED BARRAMUNDI FISH WITH TASTY SAUCE  
ON TOP MADE OF CHILLI JAM-THAI HERBS-  
RED ONION-GARLIC-CHILLI-CASHEW NUT

### 23. SOFT SHELL CRAB W/ CHILLI JAM 🌶️ 29.9

FRIED SOFT SHELL CRAB IN BATTER-  
CHILLI-GARLIC-CHILLI JAM SAUCE



GLUTEN FREE • 🌶️ MEDIUM HOT • 🌿 VEGAN

# ✿ MAIN DISH • STIR FRIED •

## ✿ MAIN STIR FRIED

### 24. STIR FRIED CARAMELISED CRISPY CHICKEN 26.9

STIR FRIED CHICKEN W/ BATTER-MUSHROOM-CAPSICUM-  
SPRING ONION-GARLIC-CASHEW NUTS-DRIED CHILLI

### 25. STIR FRIED CRISPY PORK W/ CHINESE BROCCOLI 26.9

STIR FRIED CRISPY PORK BELLY-GREEN VEGETABLES  
AND CHINESE BROCCOLI-CHILLI

### 26. STIR FRIED CRISPY PORK W/CHILLI & BASIL 26.9

THAI FAMOUS STIR FRIED-CHILLI-CRISPY PORK-  
HOLY BASIL LEAVES-MIXED VEGETABLES

### 27. PAD CHA PRAWN & CALAMARI 26.9

TRADITIONAL STIR FRIED PRAWN AND CALAMARI WITH  
CURRY PASTE-FINGER ROOT-GREEN PEPPERCORN-CHILLI-  
SWEET BASIL-CHILLI JAM AND MIXED VEGETABLES

### 28. STIR FRIED GARLIC PEPPER PRAWN ( On Request) 26.9

STIR FRIED PRAWNS WITH FRIED GARLIC-GROUND PEPPER-  
GREEN PEPPERCORN & VEGETABLES

### 29. STIR FRIED CHILLI & BASIL ( On Request) 26.9

THAI FAMOUS STIR FRY-CHILLI-HOLY BASIL LEAVES-MIXED VEGETABLES

CHICKEN	23.9	PRAWN	26.9
BEEF	24.9		

### 30. STIR FRIED CASHEW NUT ( On Request)

STIR FRIED MIXED VEGETABLES-GARLIC-ONION-SPRING ONION-CASHEW NUTS

CHICKEN	23.9	PRAWN	26.9
BEEF	24.9		

### 31. STIR FRIED WITH SATAY SAUCE ( On Request)

STIR FRIED GREEN VEGETABLES-GARLIC-PEANUT SAUCE-SESAME SEEDS

CHICKEN	23.9	PRAWN	26.9
BEEF	24.9		

\*\*MOST OF THE STIR FRIED DISHES CAN AVOID GARLIC AND ONION, PLEASE INFORM OUR WAIT STAFF IF YOU DO NOT NEED IT.

**MAIN CURRY**

**32. HANG LAY PORK BELLY CURRY** 🌶️ **27.9**

MOST ICONIC DISH FROM NORTHERN OF THAILAND-PORK BELLY STEWED IN A BUNCH OF HERBS & SPICES

**33. BETEL LEAVES CURRY WITH PRAWN** GF 🌶️ **27.9**

POPULAR TASTY CURRY FROM SOUTHERN OF THAILAND-PRAWN-BETEL LEAVES AND VEGETABLES

**34. FISH CURRY W/ SOUR BAMBOO** 🌶️ **29.9**

CHEF RECOMMENDED SOUR CURRY WITH BARRAMUNDI FILLET AND SOUR BAMBOO

**35. YOUNG JACKFRUIT CURRY** 🌶️ **29.9**

MOM'S CHEF RECIPE DISH FROM NORTHERN OF THAILAND-PORK SOFT BONE-YOUNG JACKFRUIT-TOMATO AND (CHA-OM ) STEWED IN HOMEMADE CURRY PASTE BASE SOUP

**36. CHICKEN GREEN CURRY** GF 🌶️ **24.9**

ONE OF THE MOST POPULAR CURRY IN THAILAND-GREEN CURRY PASTE-COCONUT CREAM-MIXED VEGETABLES-BASIL

**37. ROASTED DUCK CURRY** GF 🌶️ **28.9**

SLICED ROAST DUCK BREAST IN OUR TRADITIONAL RED CURRY WITH LYCHEES-VEGETABLES-BASIL

**38. BEEF MASSAMAN CURRY** GF **27.9**

THAI DELICIOUS WELL-KNOWN MASSAMAN CURRY WITH DICED BRAISED BEEF-COCONUT CREAM-POTATOES-PINEAPPLE

**39. BRAISED PORK PANANG CURRY** GF 🌶️ **25.9**

OUR CHEF FAVOURITE DISH-PANANG CURRY PASTE-COCONUT CREAM-VEGETABLES-KAFFIR LIME LEAVES

\*\*\*ALL CUURY CONTAIN GARLIC AND ONION IN CURRY PASTE SO WE CANNOT SEPERATE





# MAIN DISH

• Noodle & Fried Rice • Side Dish •



## MAIN NOODLE & FRIED RICE

### 40. PAD THAI (GF On Request) [CONTAIN PEANUT]

FAVOURITE THAI RICE NOODLES STIR FRIED WITH EGG-SHRIMP PASTE-  
BEAN SHOOT-RED ONION-GARLIC-CHILLI-PEANUT CRUSHED-CHIVES

<b>VEGGIES &amp; TOFU</b>	<b>23.9</b>	<b>PRAWN</b>	<b>26.9</b>
<b>CHICKEN</b>	<b>23.9</b>		

### 41. PAD SE-EW CHICKEN 23.9

STIR FRIED FLAT RICE NOODLES-EGG-CHINESE BROCCOLI-GARLIC

### 42. THAI FRIED RICE (GF On Request)

THAI FRIED RICE WITH EGG-GREEN VEGETABLES-GARLIC-ONION

<b>PLAIN EGG</b>	<b>21.9</b>	<b>VEGGIES &amp; TOFU</b>	<b>23.9</b>
<b>CHICKEN</b>	<b>23.9</b>	<b>PRAWN</b>	<b>26.9</b>



## SIDE DISH

<b>JASMINE RICE</b>	<b>GF</b>	<b>4</b>	<b>STEAM VEGETABLES</b>	<b>GF</b>	<b>11.9</b>
<b>COCONUT RICE</b>	<b>GF</b>	<b>5</b>	<b>ROTI BREAD</b>		<b>2.5</b>
<b>BROWN RICE</b>	<b>GF</b>	<b>6</b>	<b>PEANUT SAUCE</b>	<b>GF</b>	<b>2</b>



## ADD ON

<b>CHICKEN</b>	<b>5</b>	<b>VEGETABLES</b>	<b>5</b>
<b>BEEF</b>	<b>7</b>	<b>CASHEW NUT</b>	<b>3</b>
<b>PRAWN</b>	<b>2 EACH</b>		



GLUTEN FREE



MEDIUM HOT



VEGAN