

FULLY LICENCED
{BYO WINE ONLY}

TAKEAWAY MENU NOV 2023

a Taste of Siam
THAI RESTAURANT

Since 2015

READY FOR RESERVATION

www.atasteofsiamhampton.com.au

or **(03) 9521 9139**

OPENING HOUR

Mon - Thur & Sun

5PM-9:30PM

Fri-Sat

5PM-9:45PM

KITCHEN CLOSED

Mon - Thur & Sun 8:30PM

Fri-Sat 9PM

ORDER HERE

PICK UP ONLY



SCAN ME

485A Hampton St, Hampton, VIC 3188

Prices are subjects to change without notice.

All prices include GST.

STARTER

- 1. KA NOM JEEB (4 PCS)** **12.9**
(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)  **12.9**
FRIED TOFU WITH SECRET TASTY BATTER SERVED WITH PEANUT & SWEET TAMARIND SAUCE
-
- 3. FRIED CALAMARI PEPPER** **15.9**
CALAMARI WITH CRISPY FLOUR AND SPICES
-
- 4. SATAY CHICKEN SKEWER (4 PCS)** **13.9**
MARINATED GRILLED CHICKEN SERVED WITH HOMEMADE PEANUT SAUCE AND SWEET VINEGAR DIPPING
-
- 5. FISH CAKE** (GF) **13.9**
THAI STYLE FISH CAKE SERVED WITH MIX SALAD TOPPED WITH SWEET CHILLI SAUCE & CRUSHED PEANUTS
-
- 6. PRAWN SPRING ROLL NET (4 PCS)** (GF) **12.9**
SPRING ROLL WRAPPED VERMICELLI STUFFED WITH CHUNKY PRAWN SERVED WITH PLUM SAUCE
-
- 7. PRAWN CUTLET ROLL (4 PCS)** **12.9**
DEEP FRIED PRAWNS WRAPPED IN PASTRY SERVED WITH SWEET CHILLI SAUCE
-
- 8. CHIVES STICK (8 PCS)**  **12.9**
DEEP FRIED CHIVES STICK SERVED WITH CHILLI SWEET VINEGAR SOY SAUCE-SESAME
-
- 9. CALAMARI LIME SAUCE** (GF)  **15.9**
STEAMED CALAMARI TOPPED WITH TRADITIONAL THAI STYLE SPICY LIME SAUCE
-
- 10. CRISPY PORK JIM JEW SAUCE** **15.9**
CRISPY PORK BELLY SERVED WITH HOMEMADE [SPICY JIM JAEW SAUCE ]
-
- 11. FRIED SPICY CHICKEN** (GF On Request)  **13.9**
FRIED CHICKEN-FLOUR-SPICES SERVED WITH SWEET CHILLI SAUCE
-
- 12. PRAWN CRACKER** **5.9**
THAI STYLE PRAWN CRACKER

SOUP

13. TOM YUM PRAWN SOUP   **15.9**
THE POPULAR THAI SPICY & SOUR SOUP WITH PRAWN-
MUSHROOM-BABY CORN-LEMONGRASS-KAFFIR LIME
LEAVES -THAI HERBS

14. TOM KHA CHICKEN SOUP  **13.9**
COCONUT BASED SOUP W/ COCONUT CREAM-CHICKEN-
MUSHROOM-BABY CORN-THAI HERBS

SALAD

15. PAPAYA SALAD   **18.9**
SHREDDED GREEN PAPAYA & CARROTS-CHERRY TOMATOES-
GARLIC-GREEN BEAN-CHILLI-CASHEW NUTS-THAI SPICY
DRESSING

16. CRISPY PORK BELLY SALAD  **21.9**
CRISPY PORK BELLY WITH VEGETABLES-GARLIC-
CASHEW NUT-GREEN APPLE-CHILLI-THAI DRESSING

17. LARB GAI (CHICKEN SALAD)   **18.9**
WARM MINCED CHICKEN SALAD-RED ONION-ROASTED
RICE GROUND-HERBS-THAI SPICY DRESSING

18. PRAWN & CALAMARI SALAD   **21.9**
PRAWN & CALAMARI-RED ONION-GARLIC-THAI HERBS-
CHILLIS-THAI SALAD DRESSING

DRINK

SOFT DRINK **3.5**
COKE-COKE ZERO-LEMON SQUASH-LEMONADE

MINERAL WATER **5**

COCONUT JUICE **6**

 **GLUTEN FREE** •  **MEDIUM HOT** •  **VEGAN**

If you have a food allergy or special dietary requirement,
please inform us before ordering.

We cannot guarantee that any dish made in our facility
is 100% free of gluten or allergens.



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

VEGGIES & TOFU 19.9

CHICKEN 19.9

PRAWN 22.9

41. PAD SE-EW CHICKEN 19.9

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

PLAIN EGG 17.9

VEGGIES & TOFU 19.9

CHICKEN 19.9

PRAWN 22.9

MAIN SPECIAL

19. THREE FLAVOURED BARRAMUNDI 25.9 (15 MIN. COOKING TIME)

DEEP FRIED BARRAMUNDI FILLET TOPPED WITH THREE FLAVOURED SAUCE

20. BARRAMUNDI W/ TAMARIND SAUCE 25.9 (15 MIN. COOKING TIME) (GF On Request)

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

21. STEAMED BARRAMUNDI FILLET WITH GF 25.9 LIME SAUCE (20 MIN. COOKING TIME) 🌶️

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

22. CRISPY FISH W/ CASHEW NUT 🌶️ 25.9 (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 🌶️ 26.9

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

STIR FRIED

24. STIR FRIED CARAMELISED CRISPY CHICKEN 22.9

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

25. STIR FRIED CRISPY PORK W/ CHINESE BROCCOLI 22.9

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

26. STIR FRIED CRISPY PORK W/ CHILLI & BASIL 22.9

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

27. PAD CHA PRAWN & CALAMARI 22.9

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** 22.9

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

29. STIR FRIED CHILLI & BASIL (**On Request**) 22.9

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

Chicken	19.9	Prawn	22.9
Beef	20.9		

30. STIR FRIED CASHEW NUT (**On Request**) 22.9

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

Chicken	19.9	Prawn	22.9
Beef	20.9		

31. STIR FRIED WITH SATAY SAUCE

( **On Request**)

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

Chicken	19.9	Prawn	22.9
Beef	20.9		

CURRY

- 32. HANG LAY PORK BELLY CURRY**  **23.9**
MOST ICONIC DISH FROM NORTHERN OF THAILAND-
PORK BELLY STEWED IN A BUNCH OF HERBS & SPICES
-
- 33. BETEL LEAVES CURRY WITH PRAWN**   **23.9**
POPULAR TASTY CURRY FROM SOUTHERN OF THAILAND-
PRAWN-BETEL LEAVES AND VEGETABLES
-
- 34. FISH CURRY W/ SOUR BAMBOO**  **25.9**
CHEF RECOMMENDED SOUR CURRY WITH BARRAMUNDI
FILLET AND SOUR BAMBOO
-
- 35. YOUNG JACKFRUIT CURRY**  **25.9**
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**   **20.9**
ONE OF THE MOST POPULAR CURRY IN THAILAND-GREEN
CURRY PASTE-COCONUT CREAM-MIXED VEGETABLES-BASIL
-
- 37. ROASTED DUCK CURRY**   **24.9**
SLICED ROAST DUCK BREAST IN OUR TRADITIONAL RED
CURRY WITH LYCHEES-VEGETABLES-BASIL
-
- 38. BEEF MASSAMAN CURRY**  **23.9**
THAI DELICIOUS WELL-KNOWN MASSAMAN CURRY WITH
DICED BRAISED BEEF-COCONUT CREAM-POTATOES-PINEAPPLE
-
- 39. BRAISED PORK PANANG CURRY**   **21.9**
OUR CHEF FAVOURITE DISH-PANANG CURRY PASTE-
COCONUT CREAM-VEGETABLES-KAFFIR LIME LEAVES

SIDE DISH

- | | | | |
|--|---|--|-----|
| Jasmine Rice  | 4 | Steamed Vegetables  | 9.9 |
| Coconut Rice  | 5 | Roti Bread | 2.5 |
| Brown Rice  | 6 | Peanut Sauce  | 2 |

ADD ON

- | | | | |
|------------|--------|------------|---|
| CHICKEN | 5 | BEEF | 7 |
| VEGETABLES | 5 | CASHEW NUT | 3 |
| PRAWN | 2/EACH | | |