



SIAM GARDEN

APPETIZERS

PO PIAH THORD ✓ Crispy vegetables Chinese spring roll served with sweet plum sauce	8.00
PEEK GAI TOD CLUEA Fried marinated chicken wings flavoured with crunchy kaffir lime leaves served with Sriracha chili sauce	11.00
KHANOM PANG NA MOOH Pork spread on crispy toast served with a cucumber relish	12.00
TORD MAN KHOONG Deep fried shrimp cake served with sweet plum sauce and cucumber dip	13.00
GAÏ SATE Marinated chicken on skewer served with a red curry peanut sauce, cucumber dip and French toast bread	17.00
CHUB PAENG THORD KHOONG Breaded and fried prawns served with a Siam Garden chef's sauce	21.00

SOUPS

TOM KHA MIN PLA Local reef fish soup flavoured with lemon grass, kaffir leaves and turmeric	12.00
GAENG JUED WOON SEN MOOH SAP Clear glass noodle soup with Chinese cabbage, egg tofu and minced pork	14.00
TOM KA GAÏ 🌶️ The well-known Thai spicy chicken soup with coconut milk	14.00
TOM POOH TAEG 🌶️🌶️ Spicy mixed seafood soup with Thai herbs and hot basil	15.00
TOM YAM KHOONG 🌶️🌶️ The famous spicy Thai river prawn soup flavoured with lemon grass	21.00

SALADS




LARB GAÏ 🌶️🌶️ Spicy minced chicken salad with mint leaves	11.00
NAM TOK MOOH 🌶️ Spicy pork Isaan province style salad	12.00
SOM TAM THAI 🌶️🌶️🌶️ Traditional green papaya salad with dried shrimps	13.00
YAM WOON SEN TALAY 🌶️🌶️ Spicy glass noodles vermicelli and seafood salad	12.00
YAM PLA TORD 🌶️ Spicy fried local reef fish salad Northeast province style	12.00
NAM TOK TUNA 🌶️🌶️ Seared medium rare Maldivian yellow fin tuna accompanied by hot and fiery sauce	13.00
YAM NUEUA YANG 🌶️🌶️ Spicy grilled Black Angus beef salad	17.00
LARB PLA SA MUN PRAI KROP 🌶️ Spicy crisp Norwegian salmon salad with herbs and fried garlic	16.00

🌶️ Mild 🌶️🌶️ Medium hot 🌶️🌶️🌶️ Hot





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Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance.

• Excluded of all inclusive package ✓ vegetarian

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	

CHICKEN

GAÏ YANG KAMIN	12.00
Grilled chicken with turmeric	
PHAD MED MAMUANG GAÏ	12.00
Stir-fried chicken with cashew nuts	
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	

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	

 Mild   Medium hot    Hot



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PORK

PHAD THORD GRATIEM PRIK THAI MOOH Stir-fried pork with garlic and black pepper	13.00
PHAD PHET MOOH  Stir-fried pork with red curry paste, fresh green peppercorn and kaffir leaves	13.00
PHAD KHIEW WAN MOOH  Stir-fried pork with green curry paste	13.00
SI KRONG MOOH PHAD PRIEW WAN Sweet & sour pork spare ribs	15.00

SHRIMP & PRAWN

PHAD NOR MAI FARANG KHOONG Stir-fried tiger shrimp with green asparagus	21.00
CHU CHI KHOONG   Spicy Thai river prawn in red curry paste and coconut milk	26.00
KHOONG PHAD NAM MAKHAM PIAK Thai River prawn in tamarind sauce	29.00
KHOONG OP WOON SEN Thai River prawns with glass noodles vermicelli and soy sauce	29.00




SPINY LOBSTER

KHOONG MANGKON PHAD NAM PRIK PHAO • Spiny lobster in roasted chilli sauce	85.00
KHOONG MANGKON PHAT PHONG KAREE • Stir-fried spiny lobster with a Thai yellow curry powder, spring onion, eggs, oyster sauce, chilli oil and celery	85.00



CRAB

POOH PHAD PHRIK THAI DAM Blue swimming crab sautéed with a black peppercorn sauce	42.00
POOH PHAD PONG KAREE Stir-fried mud crab with yellow curry, spring onion, egg, oyster sauce, chilli oil and celery	45.00

SQUID, SCALLOP & MUSSEL

PLA MUK NEUNG MANAO    Poached squid in lime, garlic and chilli broth	18.00
HOY MA LAENG PHU OB MOR DIN Baked Indian Ocean green lip mussel flavoured lemon grass and galangal	21.00
HOI SHELL PHAD PRIK THAI DAM Scallop sautéed with a black peppercorn sauce	28.00





FISH

PLA KHAO TORD KEUN CHAI (for 2 persons) Stir-fried local reef fish flavoured with oyster sauce and red chilli and celery leaves	24.00
PLA TUNA YANG NAM PLA WAAN   Grilled tuna steak with sweet & sour tamarind sauce	24.00
PLA KHAO TORD PRIEW WAN (for 2 persons) Stir-fried whole local reef fish topped with a sweet & sour sauce	32.00

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PLA KHAO TORD RAT PRIK  (for 2 persons) Deep-fried local reef whole fish with chilli dressing	32.00
PLA KHAO OP LAO DAENG (for 2 persons)  Deep-fried whole local reef fish in red wine sauce	32.00
PLA KHAO THORD GRATIEM PRIK THAI (for 2 persons) Deep-fried whole local reef fish with garlic and black pepper	32.00
CHU CHI PLA SA MUN  Spicy salmon steak in red curry paste and coconut milk	36.00
PLA KHAPONG NEUNG TA KHRAI (for 2 persons) Steamed whole Asian barramundi with fresh Thai herbs	38.00
PLA KHAPONG NEUNG MANAO (for 2 persons)  Steamed whole Asian barramundi with garlic and chilli in lemon sauce	40.00
PLA KHAPONG NEUNG SEE-EIW (for 2 persons) Steamed whole Asian barramundi with black soy sauce	42.00

VEGETARIAN


LARB HET SAM YANG  ✓ Spicy Asian mushroom salad Western Thailand style	12.00
TOM YAM HET  ✓ Assorted Asian mushroom soup flavoured with lemon grass	13.00
PHAD PRIEW WAN PHAK ✓ Stir-fried assorted Asian vegetables and tofu in sweet & sour sauce	13.00
GAENG KHIEW WAN PHAK  ✓ Assorted Asian vegetables and tofu in green curry	14.00
PHAD KRAPOW HET ERIINGI  ✓ Stir-fried eriingi mushroom with hot basil and chilli	14.00
PHAD THAI DONG KREUNG ✓ Stir-fried noodles with tofu and vegetables	15.00

RICE & NOODLES

KHAO PHAD KAI Stir-fried rice with chicken	12.00
KHAO OB SAPPAROD Stir-fried pineapple fried rice with shrimp and chicken	12.00
PHAD SPAGHETTI KEE-MAO  Stir-fried spaghetti in drunken man sauce	13.00
PHAD WOON SEN KAI Stir-fried glass noodles vermicelli with chicken, tomato, spring onions and garlic	14.00
PHAD SEE-EIW KAI Stir-fried large rice noodles with young kale and chicken	15.00
KHAO PHAD KHOONG Stir-fried rice with shrimps	21.00
PHAD THAI KHOONG The most well-known Thailand street food. Stir-fried rice noodles with shrimps	25.00

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VEGETABLES & EGGS

PHAD PHAK RUAM MITR Stir-fried vegetables in oyster sauce	11.00
PHAD BROCCOLIS SEE-EIW ✓ Stir-fried broccolis in light soy sauce	11.00
DOK KALUM GRATIEM PRIK THAI Stir-fried cauliflower with garlic and pepper sauce	11.00
KHAI TIEW ✓ Thai omelette	12.00
KHAI TIEW KAI SAP Thai omelette with minced chicken	14.00
KHAI YAT SAI Vegetables and pork stuffed Thai omelette	15.00

DESSERTS

POLAMAĪ SOD Assorted tropical fruits platter	14.00
KHUAY BO CHEE Banana in coconut milk	14.00
KHUAY THORD Deep-fried banana in sesame & coconut batter served with vanilla ice cream	14.00
SAPPAROD THORD Deep-fried pineapple in coconut batter served with vanilla ice cream	14.00
KHANOM FAK THAWNG Steamed pumpkin cake	14.00
KHANOM MAW KAENG Thai taro custard	14.00
KHAO-NIEW MOON MAMUANG Mango & sticky rice with coconut sauce	14.00
CHOICE OF ICE CREAM Vanilla, chocolate, strawberry, coconut, mango, lime sherbet	
1 scoop	4.00
2 scoops	6.00
3 scoops	8.00



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DISCOVER THAI FOOD
(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

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

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GAENG KHIEW WAN GAÏ
Spicy chicken green curry

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

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

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KHAO SUEY
Steamed jasmine rice

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POLAMAÏ SOD
Assorted tropical fruits platter

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GREEN TEA

85.00



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