

SIAM  THAI





SIAM THAI

THAI MOOKATA BBQ

Authentic Thai Experience!

Welcome to Siam Thai, where the vibrant flavors of Thailand come to life. Experience the rich culinary traditions of Thai cuisine with a menu crafted from authentic recipes and fresh, locally sourced ingredients. We bring you classic dishes like Pad Thai, Curry, and Tom Yum Soup plus new and exciting elevated dishes, each prepared with a touch of passion and utmost detail. Let us bring to your table a perfectly harmonious balance of the 4 tastes - spicy, sweet, sour and salty.

Join us for a memorable culinary journey that will transport your taste buds straight to the streets of Bangkok. Thank you for visiting us here at Siam Thai.

Salad



ส้มตำ

Thai Papaya Salad (Som Tam) 🌶️🌶️

P 350

Green Papaya, Soft Shell Crab, Peanuts, Dried Shrimp



ลาบปลาแซลมอน

Salmon Salad (Yam Pla Salmon Sod) 🌶️🌶️

P 480

Fresh Salmon, Mint Leaves, Spring Onion, Kaffir Leaves



ยำวุ้นเส้น

Sotanghon Salad 🌶️🌶️

(Yam Woon Sen)

Glass Noodles, Ground Pork, Shrimp, Squid

P 450



เผือกคำ

Bethel Leaf 🌶️

(Miang Kham)

Betel Leaf, Lemon, Ginger, Dried Shrimp, Onions, Chili, Peanuts, Shrimp Paste

Full
P 350

Solo
P 80



ยำส้มโอ

Pomelo Salad

(Yam Som O)

Juicy Red Pomelo, Coconut Cream, Ground Chicken, Dried Coconut Flakes

P 450

Appetizers

ปอเปี๊ยะทอด Fried Spring Rolls (Poh Pia Tod)

Glass Noodles, Ground Pork, Beansprouts,
Fresh Wood Ear Mushroom

P 325

ยำปลาดุก Catfish Mango Salad 🌶️ (Yam Pla Dook Foo)

Ground Catfish, Green Mango, Onion, Peanuts, Dried Shrimp

P 450



ไส้กรอกเชียงใหม่อย่าง
Grilled Chiang Mai Sausage 🌶️🌶️
(Sai Oua)

Ground Pork, Kaffir Lime, Coriander,
Dried Chili, Turmeric

P 450



ทอดมันกุ้ง
Prawn Pancake
(Tod Man Kung)

Vannamei Shrimp, Panko, Sweet Chili Sauce

P 480



ปลาหมึกทอด
Thai Style Fried Baby Squid 🌶️
(Pla Muk Tod Krob)

Baby Squid, Kaffir Lime,
Chili Powder, Lime Sauce

P 580



ผัดผักโขมน้ำ

Pakboong 🌶️

(Pak Boong Tod)

Water Spinach, Ground Chicken,
Spicy Coconut Sauce

P 350



หนังไก่ทอด

Chicken Skin 🌶️

(Nong Gai Tod)

Chicken Skin, Lime Sauce

P 275



ปอเปี๊ยะสด

Fresh Spring Roll

(Poh Pia Sod)

Sausage, Vannamei Shrimp, Fried Tofu,
Veggies, Tamarind Spring Roll Sauce

P 420

Soup

ต้มข่าไก่

Chicken Coconut Soup 🌶️

[Tom Kha Gai]

Chicken Thigh Fillet, Coconut Milk,
Cherry Tomato, Shimeji Mushroom

P 580



ต้มยำ

Tom Yum 🌶️

P 680

[Tom Yum Kung]

Prawns, Milk, Fresh Mushrooms,
Kaffir Lime, Lemon Grass



Pork

Selections



ซี่โครงหมูย่างราดน้ำผึ้ง
Grilled Pork Ribs with Honey
(Si Kong Moo Yang Na Phon)
Pork Ribs, Honey, Cucumber, Mango

P 690

*All prices are subject to 10% service charge



ซี่โครงหมูกระเทียม

Garlic Pork Spare Ribs

(Si Krong Moo Kraithem)

Pork Spareribs, Fried Garlic, Black Pepper

P 690



กระเพราหมู

Kra Pao Pork 🌶️🌶️🌶️

(Pad Krapow Moo)

Ground Pork, Basil Leaves, Chili

P 350

Chicken

Specials



ไก๋ใบเตย

Chicken Pandan (Gai Hor Bai Toey)

Chicken Thigh Fillet, Pandan Leaves, Sweet Chili Sauce

P 580



ไก่ทอด
Siam Whole Fried Chicken
(Gai Tod)
Lime, Chili, Kaffir, Thai Soy Vinegar Sauce

P 750



กระเพราไก่
Kra Pao Chicken 🌶️🌶️🌶️
(Pad Krapao Gai)
Groun Chicken, Basil Leaves, Chili

P 350

Beef

Specials



เรนดังเนื้อ

Beef Rendang (Rendang Nuea) 🌶️

US Beef Short Ribs, Lemon Grass, Coconut Milk, Cinnamon, Fennel Seeds, Cloves, Cumin

Full

P 990

Solo

P 580



ผัดเนื้อบรอกโคลี

Beef Broccoli

(Phad Nuea Broccoli)

Beef Shortplate, Broccoli, Shimeji Mushroom

P 680

Curry

Specials



พะแนงเนื้อ

Beef Panang (Penang Nuea) 

US Beef Short Ribs, Coconut Milk, Panang Curry

P 1,100

Curry

Specials



ผัดผงกะหรี่กุ้ง

Shrimp Curry 

(Goong Pad Pong Karee)

Vannamei Shrimp, Curry, Coconut Cream, Egg

P 880



แกงเนื้อ

Beef Red Curry 🌶️🌶️🌶️

(Gaeng Phet Nuea)

US Beef Short Ribs, Round Eggplant, Basil Leaves, Coconut Cream, Red Curry

Full Solo
P 990 / P 580



แกงเขียวหวานไก่

Chicken Green Curry 🌶️🌶️🌶️

(Gaeng Khiao Waan Gai)

Chicken Thigh Fillet, Basil Leaves, Round Eggplant, Green Curry

P 480



เนื้อปูผัดผงกระหรี่

Crab Curry (All Meat) 🌶️

(Pu Pad Pong Karee)

Crab Meat, Curry, Coconut Cream, Egg

P 1,900



แกงผัก

Vegetable Curry 🌶️🌶️🌶️

(Gaeng Phet Pak Ruam)

Green Curry, Summer Vegetables

P 450

Seafood

Specials

ปลาหนึ่งสมุนไพร

Steamed Fish with Herbs 

Jade Perch, Galangal, Shimeji Mushrooms,
Bell Pepper, Cabbage, Fish Sauce

P1,380



ปลาทอดซอสมะขาม

Fried Fish with Tamarind Sauce

Jade Perch, Tamarind, Cashew,
Palm Sugar, Kaffir

P1,380



Jade Perch is a firm, flaky and flavorful fish that originated from Central Australia. The meat texture is smooth and delicate, and is most suitable for steam and baking. Studies show that the Jade Perch has the highest levels of omega-3 among consumed fish, making it a very good choice for staying healthy and reducing risk of cardiovascular diseases.



Signature Dish



ชุฉีปลา
Fried Fish Curry 🌶️🌶️
 (Chuchi Pla)

Jade Perch, Curry Sauce, Kaffir

P1,380



ปลาเน็งซอสมะนาว
Steamed Fish with Lime Sauce 🌶️🌶️
 (Pla Neung Manao)

Jade Perch, Lime Sauce, Fresh Coriander

P1,380

Grilled

Specials



ปลาหมึกย่าง

Grilled Squid 5pcs (Pla Muek Yang) 🌶️ P 990

Squid, Turmeric, Lemon Juice, Lime Sauce



หมูย่าง

Pork Barbeque 5pcs (Moo Ping)

Pork Belly, Palm Sugar, Coriander Seeds, Kaffir Lime, Soy Sauce

P 540



ไก่สะเต๊ะ

Chicken Satay 5pcs (Gai Sate)

Chicken Thigh Fillet, Pandan Leaves, Sweet Chili Sauce

P 490

Vegetable

Specials



ผัดผักรวมมิตร

Stir-Fried Vegetables

(Pad Pak Ruam Mit)

Shimeji Mushrooms, Fresh Black Mushrooms, Broccoli, Chinese Cabbage

P 350



หมูกรอบผัดผักบุ้งไฟแดง

Cracked Pork with Pak Boong 

(Moo Grob Pad Pak Boong)

Cracked Pork, Water Spinach, Soy Bean Paste

P 790

Noodles

ผัดไทย

Pad Thai Original 🌶️

P 420

[Kway Teow Phad Thai]

Noodles, Prawn, Dried Shrimp, Chives, Beansprout, Ground Peanuts, Chili Powder

ผัดซีอิ้ว

Pad See Ew 🌶️

P 680

[Sen Yai Phad See Ew]

Rollled Noodles, Beef Slices, Bok Choy, Soy Sauce, Dried Chili, Egg



Rice



ข้าวผัดปู
Crab Fried Rice
[Khao Phad Pu]

Crab Meat, Egg, Spring Onion

P 880



ข้าวผัดกุ้ง
Shrimp Fried Rice
[Khao Phad Goong]

Shrimp, egg

P 380



ข้าวผัดกะปิ
Bagoong Rice
[Khao Kluk Kapi]

Shrimp Paste, Green Mango, Braised Sweet Pork, Egg

P 380

Desserts

ข้าวเหนียวมะม่วงกับไอศกรีม

Mango Sticky Rice
with Coconut Ice Cream P 350

(Khao Neeo Mamuang Kap Ice Cream Gati)

Ripe Mango, Sticky Rice, Coconut Milk,
Sesame Seeds, Homemade Coconut Ice Cream



กล้วยทอดกับไอศกรีมกะทิ

Banana Fritters with Coconut Ice Cream P 250

(Kluai Kaek Kap Ice Cream Gati)

Sweet Plantain, Homemade Coconut Ice Cream,
Dried Coconut, Coconut Cream



ตะโก้

Thako (Ta Goh) P 250

Pandan Leaves, Corn, Coconut Cream,
Tapioca Pearls



Drinks



Mango Shake	P 220
Watermelon Shake	P 220
Dragonfruit Shake	P 220
Mangosteen Shake	P 395
Pandan Juice	P 150
Tamarind Juice	P 150
Lemon Grass Iced Tea	P 150
Thai Milk Tea	P 180
Bottled Water	P 85
Soda Water	P 105
Tonic Water	P 105
Softdrinks	P 105
San Miguel Light	P 130
San Miguel Pale Pilsen	P 130
Chang Beer	P 220
Singha Beer	P 220

