



LUNCH MENU

— BENTO BOX —

(available Monday-Friday only)

€17.50

SIAM SALAD	STARTER See choices below	
JASMINE BOILED RICE	DIP	MAIN COURSE
	See choices below	

Choose one STARTER:

Chicken Satay | Pork Ribs | Vegetarian Spring Rolls | Honey Crumbed Prawn

Choose one MAIN:

(Choice of Chicken, Veg, Beef or Prawns)

Choice of any Stir Fry or Curry listed from the menu below

Substitutions €1 extra

— SET MENU —

2 COURSES - €24.95

Starter or Dessert + Main course (includes Thai jasmine rice)

Fried rice, chips, noodles or brown rice is €1 extra / Duck €5 supplement

Regular Tea or Coffee

Speciality teas and coffees €1.50 extra

— STARTERS —

Chicken Satay €9.50

Marinated chicken on skewers, served with a tasty peanut sauce.

Vegetable Spring Rolls €8.50

Bean vermicelli, cabbage and carrot cooked in Thai herbs wrapped in pastry with plum sauce.

Pork Ribs €9.00

Tender marinated pork ribs in our house recipe.

Honey Crumbed Prawns €9.50

Lightly battered tiger prawns coated with honey bread crumble and served with tamarind sauce.

Crispy Wantons €8.50

Minced chicken, tiger prawns and Thai herbs wrapped in pastry with a plum sauce.

Chicken Wings €9.00

Crispy chicken wings marinated in our house recipe.

Siam Combo (1 person) €9.50

A platter with chicken satay, vegetable spring roll, wanton and pork rib with plum sauce.

Tom Yum Soup 🍲 €8.50

With chicken, prawns or vegetables. Spicy sour soup flavoured with coriander, lemongrass, lemon juice, kaffir lime leaves, chilli, galangal root, mushroom, spring onion, fish sauce, coriander and cherry tomato.

Tom Kha Soup €8.50

Mild coconut milk soup made with cherry tomato, shallots, mushroom and a combination of exotic herbs.

— NOODLES —

Chicken, Veg €16.95 | Beef, Prawns €17.95 | Duck €22.95

Phad Thai

The most famous Thai noodles dish, stir fried with rice noodles, ground peanut, egg, spring onion, carrot, bean sprouts and tamarind sauce.

Singapore Noodles

Rice noodles with bamboo shoots, onion, mushroom, peppers, egg, baby corn, bean sprouts, spring onion and curry powder.

— SALADS —

Beef Salad €17.95

Sliced grilled fillet beef with onion, cucumber, tomato, spring onion and green salad with salad dressing sauce, flavoured with garlic, chilli, coriander, lime and palm sugar.

— STIR FRIEDS & CURRY DISHES —

Chicken, Veg €16.95 | Beef, Prawns €17.95 | Duck €22.95

Stir fried and curry dishes come with steamed Thai jasmine rice.

Fried rice, chips, noodles or brown rice is **€1 extra**.

Chillies & Basil 🔥

This is a typical Thai choice with fresh basil leaves, onions, baby corn, peppers, mushrooms, mangetout and fine bean.

Siam Oyster Sauce

Stir fried onion, mushroom, garlic, spring onion, peppers, broccoli and oyster sauce.

Ginger Dishes

Stir fried garlic, mushroom, onion, spring onion, peppers, carrots, ginger, baby corn and mangetout.

As well as tasting wonderful, it's always popular for its health giving properties.

Stir Fry with Cashew Nuts

Stir fried with onion, spring onion, carrot, pepper, mushroom and cashew nuts.

Garlic & Pepper

Stir fried in a hot flame, garlic, ground pepper, onions, carrots, coriander and mushrooms.

This has become one of our most popular dishes.

Siam Sweet & Sour

Stir fried vegetables in Siam sweet and sour sauce with peppers, carrot, onion, spring onion, broccoli, pineapple and tomatoes.

Green Curry 🔥

One of the most popular and distinctive curries made with green currypaste, coconut milk, bamboo shoots, peppers, chilli, basil leaves and fine bean, it's almost essential to have it at a large celebration.

Red Curry 🔥

A little milder than the green curry made with red curry paste, coconut milk, sliced bamboo shoots, peppers, chilli, basil leaves and fine bean, this curry is made with dried chillies to give it, its red colour.

Yellow Curry

A mild and creamy yellow curry with coconut milk, onion, fried potatoes, pineapple and topped with fried onion, it's very easy to eat and is the mildest of the curries.

Panang Curry 🔥

Yet another curry, from the island of Panang this curry is made with Panang curry paste, coconut milk, ground peanuts, chilli, basil leaves and kaffir lime leaves.

Massaman Curry 🔥

A famous mild rich curry from the south of Thailand with massaman curry paste, coconut milk, fried potatoes, onion and peanut.

— DUCK DISHES —

Duck dishes come with steamed Thai jasmine rice.

Fried rice, chips, noodles or brown rice is **€1 extra**.

Duck Tamarind Sauce €22.95

Crispy roast duck, garnished with crispy noodle and served with tamarind sauce.

Duck Pineapple €22.95

Crispy roast duck served on a bed of pineapple with special sweet soy sauce.

Crispy Roast Duck Salad 🔥 **€22.95**

Served on a bed of salad with spring onion, tomato, garlic, chilli, coriander, peppers, onion and lemon dressing.

SPICY HEAT CODE

 Mild |  Medium |  Hot

10% Service Charge for parties of 6+

ALL TIPS GO DIRECTLY TO STAFF. IF AT ALL POSSIBLE WE ASK CUSTOMERS, WHO WISH TO TIP OUR STAFF, TO DO SO IN CASH.

ALLERGEN INFORMATION

We are an allergy aware premises. We understand the needs of the allergic customer and we operate a food safety management system with trained staff to control major food allergens and other foods which our customers may wish to avoid. Our menus now state the allergen content of each item which can be purchased, by scanning the QR code, also available in our Allergen information folder located at the allergen information stations around the restaurant. However, some of our menu items contain nuts, peanuts, seeds and other allergens or ingredients which are available in our kitchens and while may not be included as an ingredient on your desired dish may cross-contaminate by use of the common area that they occupy. Please speak with a member of staff if you wish to make a suitable choice and we encourage those customers who have allergies to make themselves known to our serving staff.

We cannot guarantee a 100% allergen free environment.

All our beef is of the highest standard available, of Irish origin and fully traceable. All products delivered fresh daily. Thai cuisine is gently hot with the sharpness of the chillies and the spices in a curry dish, toned down by the sweetness of the coconut cream which also enhances the flavours and tastes of other delicate ingredients and herbs.

ALLERGEN QR CODE

