

## Tasting / appetizers

- 1 tom yum goong Tiger prawns, hot & sour soup, lemongrass, galangal, mushroom, tomato \$ 9.00
- 2 tom kha gai ,chicken fillet, coconut soup, lemongrass, lime, galangal, mushroom \$ 8.00
- 3 curry puffs , puff pastry, minced chicken, onion, potato, curry, sweet chilli sauce \$ 8.00
- 4 thod mun pla, deep fried fish cake, homemade sweet chilli and cucumber salad \$ 9.00
- 5 khai look khey , **son in law egg**, crisp eggs, sweet tamarind, chilli, fried shallot, tom yum salad \$ 8.00
- 6 larb gai thod , Isarn style medium hot crispy mince chicken ball, roasted chilli, lime, mint \$ 9.00
- 7 larb gai , medium hot minced chicken, fresh herbs, lime, roasted ground sticky rice \$ 9.00
- 8 seua rong hai, **Crying Tiger beef salad**, char grilled rare rump Steak, roasted dry chilli roasted ground stick rice ,mint, coriander and spicy dressing \$ 10.00
- 9 gai thod krop, crisp marinated chicken, soy, pepper, num jim jal dipping, \$ 10.00
- 10, gai kra tiam prik thai, wok fried chicken with garlic, black pepper , light soy sauce and onion \$ 11.00
- 12 pla muk num jim talay, light tempura NZ calamari, num jim taley , spicy sauce, chilli, garlic , lime dipping \$ 12.00
- 13 pla goong , tiger prawns, slice lemongrass, mint, coriander, red onion, chilli jam sauce \$ 12.00

## Main meals

14. Green Chicken/Beef Curry \$14.00  
Chicken breast fillets or beef in coconut milk with green curry paste, vegetables
15. Red Chicken /Beef Curry \$14.00  
Chicken breast fillet or beef in coconut milk with spicy red curry paste, vegetables
16. Massaman curry with beef, a delicious curry with tender beef in coconut milk, roasted peanut, potato, star anise, highly recommended \$17.00
17. Red duck curry, A mild spice homemade red duck curry in coconut milk, pumpkin & pineapple \$18.90
- Wok Stir Fried
18. Chicken/Beef with Holy Basil \$14.00  
Stir-fried chicken or beef with vegetables, holy basil, garlic and fresh chilli
19. Chicken/Beef with Cashews nuts \$14.00  
Stir-fried chicken or beef with vegetables and cashew nuts in a lightly spiced sauce
20. Chicken/Beef with Stay Sauce \$14.00  
Stir-fried Chicken Or Beef with Vegetable and Home made Stay sauce.
21. Chicken/Beef with Oyster Sauce \$14.00  
Stir-fried Chicken or beef with Oyster sauce and vegetables
22. Pad sweet & sour, Thai style chicken \$14.00  
Stir – fried chicken breast fillet with vegetables, spring onion and our own sauce.
23. Pad Khing Chicken or Beef \$14.00  
Stir – fried chicken breast fillet or tender beef with young ginger, mushroom, spring onion

## Seafood

24. Prawns with Holy Basil and Chilli \$17.00  
Stir-fried king prawns with vegetables, holy basil, garlic and fresh chilli.
25. Pad met mamaung with Prawns \$17.00  
Stir –fried Tiger prawns with roasted cashews nuts & homemade sweet chilli jam and vegetables
- 26 pla muk thod \$17.00  
Wok fried Calamari with salt & pepper, vegetables and roasted shallot
27. Shoo Shee Prawns \$17.00  
Tiger Prawns poached in a ticker red curry, vegetables, palm sugar and Kaffir lime sauce.
28. Green curry Fish \$17.00  
Fish fillets in coconut milk with green curry paste, vegetables and fresh mint
- Vegetarian
29. Pumpkin Fritters \$6.50  
A House Specialty - Deep fried pumpkin in coconut batter & sweet chilli sauce
30. Roti Bread with our own peanut dip \$5.50
31. Tom Yum Pak \$6.50  
Thai style hot & sour soup with vegetables tomato and mushroom.
32. Tom kha Pak \$6.50  
Aromatic coconut milk soup with lemongrass, galangal, vegetables, tomato and mushroom

## Siam1 Thai kitchen & wine bar



### Mains

33. Green Curry with Vegetables \$13.00  
Traditional Thai green curry with vegetables and basil
34. Red curry with vegetables \$13.00  
Traditional Thai red curry with vegetables and basil
35. Pad met mamuang pak \$13.90  
Stir – fried mixed vegetables with roasted cashew nut, chilli jam and lightly sauce.
36. Pad kra pow pak \$13.90  
Stir – fried mixed vegetables with garlic, chilli, basil  
And spicy sauce.
- Rice and Noodle
37. Pad thai with Prawns \$16.90  
Stir – fried rice noodle with tiger prawns, vegetables, egg and crushed peanut
38. Pad thai with chicken \$13.90  
Stir – fried rice noodle with chicken breast, vegetables, egg and crushed peanut
39. Fried rice with Prawns \$16.90  
Wok fried jasmine rice with Tiger prawns, vegetables, egg and our own special sauce.
40. Fried rice with chicken \$13.90  
Wok fried jasmine rice with chicken breast fillet,  
Vegetables, egg and our own special sauce
41. Fried rice with vegetables \$13.00  
Wok fried jasmine rice with mixed vegetables
42. Steamed jasmine rice, \$ 3.00

Welcome to Siam1 thai cuisine & wine bar.  
The age good food award Chef's 2007, 2008

w jimmy maneeboon (Little Thai Princess)  
would like to present his new style Thai  
cuisine with wine bar dining out. The concept  
of Siam 1 is to give you the opportunity to  
taste as many dishes as you like either  
individually or sharing with friends from our  
“tasting menu” section but if you would like to  
select a larger meal, just please see our full  
meal menu section.

This style has now evolved into chef w.  
jimmy's authentic thai taste encompassing  
spicy, sweet and sour dishes taken from  
around all thai regions sourcing here from  
only locally based fresh ingredients.

If you have any questions regarding our food  
and wine, please ask our staff member who  
will be delighted to assist you.

Prices are subject to change without notice.

## Siam 1 Thai kitchen & wine bar

Authentic Thai Taste  
**Take Away menu**  
2009/2010

**Fully Licensed Restaurant & wine bar**  
(BYO Wine only - corkage charge \$ 10.00 per bottle)

### Trading Hours

Dinner: Monday - Thursday, Sunday  
5.00pm - 10.30pm  
Friday - Saturday  
5.00pm - 11.30pm

Lunch: Thursday, Friday & Saturday  
11.30 - 3.00pm

**Tel. 95717334, Fax 95717249**

**65 Koornang Road, Carnegie 3163**

**All Prices Inclusive of G.S.T**