

## Thai Kitchen & Wine bar, March/ April Menu 2009

(This is a sample menu for information only)

### Appetizers / Tasting Menu

**Siam 1 Platter** (for 2 people) - crispy sesame seed to fu, curry puffs chicken, daily made fish cake, light tempura tiger prawns, mixed green salad and homemade three sauces - \$ 18.00

**tom kha gai** - chicken fillet, coconut soup, lemongrass, lime, galangal, mushroom - \$ 8.00

**curry puffs** - puff pastry, minced chicken, onion, potato, curry, sweet chilli sauce - \$ 8.00

**khai look khey** - son in law egg, crisp eggs, sweet tamarind, chilli, fried shallot, tom yum salad - \$ 8.00

**tom yum goong** - Tiger prawns, hot & sour soup, lemongrass, galangal, mushroom, tomato - \$ 9.00

**thod mun pla** - deep fried fish cake, homemade sweet chilli and cucumber salad - \$ 9.00

**larb gai thod** - Isarn style medium hot crispy mince chicken ball, roasted chilli, lime, mint - \$ 9.00

**larb gai** - medium hot minced chicken, fresh herbs, lime, roasted ground sticky rice - \$ 9.00

**gai thod krop** - crisp marinated chicken, soy, pepper, num jim jal dipping - \$ 10.00

**yum moo yang** - grilled pork southern thai style, citrus dressing and thai herb salad - \$ 10.00

**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

**som tom** - Isaan salad, spicy green papaya, snake bean chilli, garlic, lime, peanut - \$ 10.00

**gang kiew wan** - green curry beef or chicken coconut milk, Thai eggplants, fresh basil - \$ 11.00

**pla goong** - tiger prawns, slice lemongrass, mint, coriander, red onion, chilli jam sauce - \$ 11.00

**pla muk num jim talay** - light tempura NZ calamari, num jim taley , spicy sauce, chilli, garlic , lime dipping - \$ 11.00

**phoo nim thod** - crispy soft shell crab, sweet tamarind, chilli, coriander, mint, green mango salad - \$ 11.00

**goong makham** - grilled tiger prawns, rich tamarind sauce and roasted shallot - \$ 11.00

### Big meals

**gang pa gai** - spicy jungle curry chicken (no coconut) lemongrass, galangal, lime leave, kra chai, chilli - \$18.00

**gang panang gai** - anang red curry, chicken, coconut milk, red mild chilli and lime leaves - \$18.00

**gang Kiew wan talay** - green curry with seafood, coconut milk, fresh chilli, Thai eggplant, Thai basil - \$21.00

**Gang Massaman** - Slow cooked massaman tender dice beef, roasted peanut, potato, star anise - \$19.00

**Gang Ped Pet Yang** - A mild spice homemade red duck curry, coconut milk, tomato, pineapple - \$22.00

**phad Met Mamaung** - Wok fried chicken breast fillet, roasted cashews nuts, homemade, chilli jam - \$18.00

**pad khing beef** - wok fried sliced rump steak , ginger, mushroom, vegetables and spring onion - \$18.00

**pad bai kaprow** - wok fried spicy beef, fresh garlic, red hot chilli, vegetables, basil - \$18.00

**nuea jhan ronn** - Thai style, rump steak, on a sizzling platter, mild North Eastern sauce - \$20.00

**pad phet pla dook** - wok fried spicy crisp catfish fillet , red curry past, kra chai, lime leave, red chilli - \$20.00

**Goong tom yum hang** - Wok fried tiger prawns with lemongrass, lime and chili tom yum sauce - \$23.00

**Phad Po Tak** - Wok fried mixed seafood, homemade tom yum sauce, chili, lemongrass - \$26.00

**pla krop sam rosh** - light butter fish fillet, sweet & sour sauce, spring onion ,spicy herbs salad - \$24.00

**pla Krop Num Yum** - Crispy whole local fish, spicy num yum, lime, chilli, garlic, tomato, coriander - \$30.00

**pad thai hor khai** - ried rice noodle, Tiger prawns, pad thai sauce, wrap with egg - \$19.00

**pad thai chicken** - pad thai rice noodle, chicken breast fillet, pad thai sauce, bean shoot, garlic chive - \$18.00

**Khao** - steam jasmine rice, Coconut Rice, Roti bread - \$3.00, \$5.50, \$5.50

Please be aware that we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces and gluten.

Siam 1 is a fully licensed restaurant & wine bar (BYO by arrangement, corkage charge \$ 10.00 per bottle)

## **Siam 1 Thai Kitchen & Wine bar, February/ March Menu 2009**

### **Vegetables dishes**

tasting menu/ appetizers ( if main meal required please ask our staff)

**spring roll vegetables** - golden finger vegetables spring rolls, sweet chilli dipping (4) - \$7.00

**pak Thong Thod** - deep fried pumpkin flitter in coconut batter, sweet chilli sauce dipping (4) - \$7.00

**to fu thod** - crisp fried to fu, roasted crushed peanut and sweet tamarind sauce (4) - \$8.00

**larb to fu** - mince to fu, roasted dry chilli, mint, Coriander, red onion and spicy dressing - \$10.00

**gang Kiew wan pak** - green curry, local vegetables, coconut milk, fresh chilli, Thai eggplant, Thai basil - \$10.00

**phad kra pow pak** - wok –fried local vegetables, to fu, chilli, garlic, spicy sauce and Thai basil - \$10.00

**phad Thai Pak** - pad thai rice noodle, vegetables, pad thai sauce, bean shoot, garlic chive - \$10.00

## **Dessert & coffee**

**Woo maprow oon** - Coconut jelly with young coconut meat, kaffir lime syrup, roasted coconut and sweet papaya - \$10.90

**Sakoo maprow oon** - Warmed young coconut, Cooked Tapioca Pearl, coconut milk, palm sugar - \$10.90

**Roasted coconut and vanilla Ice cream** - \$10.90

**Gluy Cheum** - Steamed Banana, light palm sugar, star anis, young coconut, coconut caramel and vanilla Ice cream - \$10.90

**Black sticky rice pudding** - black sticky rice, palm sugar, savoury coconut milk and roasted shredded coconut - \$10.90

**Home made Thai Ice creams** - Coconut, and Papaya (each) - \$8.00

### **Coffee**

Cappuccino, Latté, Flat White, Long Black, Espresso, Macchiato, Mocha, hot chocolate - \$3.50

### **tea + herbal tea**

Green, Jasmine, Peppermint, English Breakfast + Earl Grey - \$3.00

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