

EARLY BIRD

MONDAY - FRIDAY 3.30PM - 6.00PM

SATURDAY / SUNDAY / BANK HOLIDAY 12.00PM - 6.00PM

2 Courses

€28.95

- Starter
- Main Course
- Filter tea, coffee or jasmine tea
- Add Any Dessert for €5 Extra

* Main Courses are all served with rice

Aromatic Duck €6.00 extra Duck €4.00 extra Fish, Seafood, Beef Steak and Jumbo Prawns €4.00 extra.

€1.50 extra for cappuccino, espresso, latte, americano and specialty teas. (7)

All our meat is of the highest standard available, of Irish origin and fully traceable. Our beef is supplied by Doyle Meats, our seafood is sourced from Kish fish and our vegetables are supplied by Keelings. 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.

APPETISERS & SNACKS

- A1. CHICKEN SATAY (11) €9.95
Minimised chicken on skewers, served with a tasty peanut sauce.
- A2. VEGETABLE SPRING ROLLS (4,7) €9.50
Bean-vegetable, cabbage and carrot cooked in Thai herbs wrapped in pastry with plum sauce.
- A3. PORK RIBS (14) €9.95
Tender marinated pork ribs with red wine sauce.
- A4. HONEY CRUMBED PRAWNS (4,6,10) €9.95
Lightly battered tiger prawns coated with honey bread crumbs, served with tamarind sauce.
- A5. CRISPY WANTON (3,4,6,7,8) €9.95
Minced chicken, tiger prawns or all Thai herbs wrapped in pastry with a plum sauce.
- A6. MIXED THAI DIM SUM (4,6,8,10) €9.95
Parcels of minced chicken, shrimp and Thai herbs steamed in a bamboo basket and served with soy sauce.
- A7. THAI SPICY CHICKEN WINGS (4,8) €9.95
Crispy chicken wings marinated in our house recipe.
- A8. SIAM COMBO (PER PERSON) (1,4,8,7,12) €9.95
A platter with chicken satay, vegetable spring roll, crispy wonton and pork ribs with plum sauce.
- A9. DUCK SPRING ROLLS (2,4,7,8) €9.95
Strips of roast duck with cabbage, carrot, leek, pepper and soy sauce in spring roll pastry, served with plum sauce.
- A10. PRAWN AND CHICKEN CAKES (3,4,6,8,10) €9.95
Minced prawns, chicken, Thai herbs, soy sauce covered in breadcrumbs, served with a sweet chilli sauce.
- A11. AROMATIC DUCK (THAI STYLE) FOR TWO (4,7,8) €22.95
* 1st in Passages (Alternatively can be served with lettuce)
Crispy duck served with spring onions, carrot and cucumber, served with steamed pancakes and ho sin sauce.
- A12. VEGETABLE THONGDANG TRIANGLES (4,7,10) €9.50
Mixed vegetables, peas, sweetcorn, carrots, onions, potatoes, curry paste and Thai herbs, wrapped in pastry and served with sweet chilli sauce.

Soup

- S1. PRAWN, CHICKEN OR VEG TOM YUM SOUP (9,10) €8.95
Sip your soup flavoured with coriander, lemongrass, lemon juice, kaffir lime leaves, chilli, galangal root, mushrooms, spring onion, fish sauce, coriander and cherry tomato.
- S2. PRAWN, CHICKEN OR VEG TOM KHA SOUP (9,10) €8.95
Mild coconut milk soup made with cherry tomato, mushroom and a combination of exotic herbs.
- S3. CLEAR VEGETABLE SOUP (8,12) €8.95
Clear mixed soup with mangetout, broccoli, carrot, mushroom, Chinese leaves and coriander.

ALLERGEN CODE

Peanuts	●	Soya	●
Tree Nuts	●	Fish	●
Sesame	●	Crustaceans (shrimp & lobster)	●
Wheat	●	Molluscs (oyster, mussels & scallops)	●
Eggs (and flour)	●	Celery	●
Milk	●	Mustard	●
	●	Sulphites (preservative)	●

SPICY HEAT CODE

Mild
Medium
Hot

LIGHTER OPTIONS

VEGET. FREE GLUTEN FREE DAIRY FREE & EGG FREE

Appetisers and Snacks

- LA1. THAI FRESH SPRING ROLLS (1,10) €9.95
Tiger Prawns, carrot, cucumber, scallion, coriander, mint leaf served with sweet chilli sauce dip with peanut.
- LA2. THAI HERB COD (1,9) €9.95
Cod fillet covered with a Thai paste of chilli oil, sesame seed, galangal, lemon grass and chillies.
- LA3. DIM SUM (4,8,10) €9.95
Chicken, prawns and coriander wrapped in steamed and served with a tamarind soy sauce.

Noodle Soups

- LN1. CHICKEN OR PRAWN CLEAR NOODLE SOUP (8,10) €17.95
Clear light soy sauce soup with rice noodles, chicken, prawns and mixed vegetable.
- LN2. TOM YUM NOODLE SOUP (7,10) €17.95
Tom Yum rice noodle soup with prawns and vegetables.

Salads

- LS2. LAAB GAI (8) €18.95
Aromatic ground Thai chicken salad with chillies, lemon juice, shallots, spring onion, mint leaves, roast rice powder, chilli powder served with lettuce leaves.
- LS3. BEEF SALAD (9) €19.95
Sliced grilled fillet beef with onion, mixed peppers, tomato, spring onion and green salad with salad dressing sauce flavoured with garlic, chilli, coriander, lime and palm sugar.
- LS4. MIXED SEAFOOD SALAD (9,10,11) €24.95
Freshly mixed salad, coriander, chilli, cherry tomato, mixed peppers, garlic and lime leaves in a lemon dressing then mixed with prawns, squid, mussels and crab claws.

Main Courses

- LM1. PRAWNS/SALMON ON A BED OF ASIAN GREENS (8,9,10) €23.50
Prawns or salmon served over a bed of stir fried Asian greens with tamarind soy sauce.
- LM2. SIAM THAI CURRY
Please see our selection of curries listed in the main menu.
- LM3. STEAMED FISH
Please see our selection of steamed fish listed in the main menu.

STIR-FRIED & EUROPEAN DISHES

- A Prawns €21.95 B Fillet Beef €22.50 C Chicken €20.95 D Duck €24.95
E Jumbo Prawns €24.95 HIF Cod €24.95 G Sea bass €24.95 H Veg €19.95
I Veg & Tofu €19.95 J Salmon €23.50
- P1. CHILLIES & THAI HERBS (4,8,9,10,11)
Stir fried chillies, Thai herbs with mixed pepper, garlic, spring onion and bamboo shoots.
- P2. CHILLIES & BASIL (4,8,10)
This is a typical Thai choice with fresh basil leaves, garlic, onions, baby corn, peppers, mushrooms, mango sour and lime bean.
- P3. GINGER DISHES (4,8,10)
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.
- P4. STIR FRY WITH CASHWU NUTS (2,4,8,10)
Stir fried with onion, spring onion, garlic, carrot, pepper, mushroom and cashew nuts.
- P5. CHILLI OIL DISHES (4,8,9,10)
Stir fried peppers, onion, pineapple, mushroom, broccoli, carrot, spring onion and basil leaves in chilli oil.
- P6. GARLIC & PEPPER (4,8,10)
Stir fried in a hot flame, garlic, ground pepper, onions, coriander, carrots and mushrooms. This has become one of our most popular dishes.
- P7. SIAM OYSTER SAUCE (4,8,11)
Stir fried onion, mushroom, garlic, spring onion, peppers, broccoli and oyster sauce.
- P8. SIAM RED WINE SAUCE (14)
Stir fried onion, pineapple, ginger, spring onion and mixed peppers in sweet red wine sauce.
- P9. SIAM SWEET & SOUR
Stir fried vegetables in Siam sweet and sour sauce with peppers, carrot, onion, spring onion, broccoli, pineapple and tomatoes.
71. DEEP FRIED COD FILLET (4,6,8,9) €24.95
With vegetables and fried potatoes served with mayonnaise.
72. GRILLED FILLET OF FRESH CHICKEN (4,6,8) €20.95
With vegetables and fried potatoes served with mayonnaise.

CURRIES & FAVOURITES

Siam Curries

- A Prawns €21.95 B Fillet Beef €22.50 C Chicken €20.95 D Duck €24.95
E Jumbo Prawns €24.95 HIF Cod €24.95 G Sea bass €24.95 H Veg €19.95
I Veg & Tofu €19.95 J Salmon €23.50
- C1. GREEN CURRY (10)
One of the most popular and distinctive curries made with green curry paste, coconut milk, bamboo shoots, peppers, basil leaves and lime bean, it's almost essential to have it at a large celebration.
- C2. RED CURRY (10)
A little milder than the green curry made with red curry paste, coconut milk, sliced bamboo shoots, peppers, basil leaves and lime bean.
- C3. YELLOW CURRY (10)
A mild and creamy yellow curry with coconut milk, onion, potatoes, pineapple and topped with fried onion, it's very easy to eat and is the mildest of the curries.
- C4. PANANG CURRY (1,10)
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.
- C5. MASSAMAN CURRY (1,10)
A famous mild rich curry from the South of Thailand with massaman curry paste, coconut milk, potatoes, onion and peanut.

Siam's Favourites

- F1. TAMARIND SAUCE A Duck €24.95 (4,5)
Crispy roast duck, garnished with crispy noodle and drizzled with tamarind sauce.
- F2. 3 FLAVOUR SAUCE A Duck €24.95 B Salmon €23.50 C Cod €24.95 (9)
Stir fried peppers, onion, pineapple, carrot and spring onion in a spicy, sweet and sour sauce poured over one of the above.
- F3. SIAM FRIED RICE (4,6,8,10) €16.95
Chicken and prawns, onion, tomato, spring onion, carrot and fried rice.
- F4. FLAMBÉ DISHES A Duck €24.95 (4,8,14)
Roast duck breast with broccoli and carrots served on a bed of pak choi drizzled with Siam brandy sauce flambéed.
- F5. DUCK PINEAPPLE (4,8) €24.95
Crispy roast duck served on a bed of pineapple with special sweet soy sauce.
- F6. COD OR SALMON WITH MANGO SALAD A Salmon €23.50 B Cod €24.95 (9)
Cod or salmon with shallots, onion and shredded fresh mango in a lemon chilli coriander sauce garnished with cashew nuts. *Cod or salmon can either be deep fried or grilled (2,9)

VEGETARIAN MAIN COURSES

- A Veg €19.95 B Veg & Tofu €19.95 (9)
V1. GREEN CURRY (10)
One of the most popular and distinctive curries made with green curry paste, coconut milk, bamboo shoots, peppers, chilli, basil leaves and lime bean, it's almost essential to have it at a large celebration.
- V2. RED CURRY (10)
A little milder than the green curry made with red curry paste, coconut milk, sliced bamboo shoots, peppers, chilli, basil leaves and lime bean.
- V3. YELLOW CURRY (10)
A mild and creamy yellow curry with coconut milk, onion, potatoes, pineapple and topped with fried onion, it's very easy to eat, and is the mildest of the curries.
- V4. PANANG CURRY (1,10)
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.
- V5. MASSAMAN CURRY (1,10)
A famous mild rich curry from the South of Thailand with massaman curry paste, coconut milk, potatoes, onion and peanut.
- V6. CHILLIES & BASIL (4,8,10,11)
This is a typical Thai choice with fresh basil leaves, onions, baby corn, peppers, mushrooms, mangetout and lime bean.
- V7. GINGER DISHES (4,8,10,11)
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.
- V8. STIR FRY WITH CASHWU NUTS (2,4,8,10,11)
Stir fried with onion, spring onion, carrot, pepper, mushroom and cashew nuts.
- V9. SIAM SWEET & SOUR
Stir fried vegetables in Siam sweet and sour sauce with peppers, carrot, onion, spring onion, broccoli, pineapple and tomatoes.

NOODLE, SALADS & STEAMED DISHES

Noodle Dishes

- A Prawns €21.95 B Fillet Beef €22.50 C Chicken €20.95 D Veg €19.95 E Tofu €19.95 (9)
- N1. PHAD THAI (1,4,9)
The most famous Thai noodles dish, stir fried with rice noodles, ground peanut, egg, spring onion, carrot, bean sprouts and tamarind sauce.
- N2. PHAD KEE MAO (4,8,11)
Stir fried rice noodles with chilli, sweetcorn, carrots, garlic, peppers, onion, spring onion, dark soy sauce and basil leaves.
- N3. SINGAPORE NOODLES (1,3,4,6,8,11,12,13,14)
Rice noodles with onion, mushrooms, peppers, egg, baby corn, bean sprouts and curry powder.

Siam Warm Salads

- SS1. MIXED SEAFOOD SALAD (9,10,11) €24.95
Freshly mixed salad, coriander, chilli, cherry tomato, mixed peppers, red onion, garlic and lime leaves in a lemon dressing then mixed with prawns, squid, mussels and crab claws.
- SS2. CRISPY ROAST DUCK SALAD (4,8,9,10) €24.95
Crispy roast duck served on a bed of salad with spring onion, tomato, garlic, chilli, coriander, peppers, onion, drizzled with lemon dressing.
- SS3. LAAB GAI (8,9) €18.95
Aromatic ground Thai chicken salad with chillies, coriander, lemon juice, shallots, spring onion, mint leaves, roast rice powder, chilli powder, served with lettuce leaves.
- SS4. BEEF SALAD (9) €19.95
Sliced grilled fillet beef with onion, tomato, spring onion and green salad with salad dressing sauce flavoured with garlic, chilli, coriander and lime.

Steamed Dishes

- A Salmon €23.50 B Cod €24.95 C Seabass €24.95 D Sole €24.95 (9)
SD1. STEAMED FISH WITH GINGER SOYA SAUCE (2,3,4,8,9,12)
Steamed choice of fish from above with soybean, ginger, carrots, baby corn, sesame oil, spring onion, mushroom, celery, mangetout and garlic, sprinkled with cashew nuts.
- SD2. LEMON CHILLI FISH (9) €9.95
Steamed fillet of fish from above with Thai herbs in a lemon and chilli sauce.

SIDE DISHES

65. FRIED RICE WITH EGG (4,6,8) €3.95
66. JASMINE RICE, STEAMED €3.50
67. EGG NOODLES (4,6,8) €3.95
68. CHIPS €3.95
69. BROWN RICE €3.50
80. STIR FRIED BROCCOLI (4,8) €5.00
81. STIR FRIED GREEN VEGETABLES (4,8) €5.00
82. STIR FRIED MIXED VEGETABLES (4,8) €5.00
83. STIR FRIED PAK CHOI (4,8) €5.00
84. STIR FRIED BEAN SPROUTS (CAN BE MADE SPICY) (4,8,11) €5.00
85. STEAMED VEG. €5.00
86. PRAWN CRACKERS (4,10) €2.50
87. CASHWU NUT (11) €3.00
88. SWEET POTATO FRIES (4) €4.95



SIAM

*10% service charge on groups of 6 and over