

Appetizers

1. ปอเปี๊ยะทอด (Spring Rolls) **\$4.00**
Spring rolls filled with seasoned mixed vegetables and glass noodle, fried till golden served with plum sauce.
2. ปอเปี๊ยะกุ้งห่อชีส (Cheese Winter Rolls) **\$5.00**
Fresh shrimp rolled in cream cheese blanket and spring roll sheets, then fried till crispy served with plum sauce.
3. เต้าหู้ทอด (Fried Tofu) **\$5.00**
Soft tofu lightly fried served with plum sauce.
4. เกี๊ยวทอด (Fried Wontons) **\$5.00**
Fried wonton filled with seasoned minced chicken served with sweet chili sauce.
5. ทอดมันปลา (Fish Cake) **\$6.00**
Mashed fish mixed with curry paste and Thai herbs fried, served with sweet and sour sauce.
6. กุ้งชุบแป้งทอด (Golden Shrimp) **\$8.00**
Shrimps coated in crunchy batter and fried to golden, served with sweet chili sauce.
7. ปลาหมึกชุบแป้งทอด (Golden Squid) **\$7.00**
Light crunchy batter-coated squid lightly fried, served with sweet chili sauce.
8. ไก่สะเต๊ะ (Chicken Satay) **\$6.50**
Sliced chicken breast marinated with Thai herbs and curry powder served with our signature peanut sauce.
9. ขนมหีบ (Steam Dumpling) **\$5.00**
Blended minced chicken wrapped in wonton skin. Served with vinegar soy sauce.
10. ลูกทอง (Golden Dumpling) **\$6.00**
Minced chicken and cube potato seasoned with curry powder and spices, wrapped in rice paper, fried till golden
- A1 ปีกไก่ทอด (Hot Angel Wings) **\$6.00**
Crispy fried chicken wings cooked with Thai sweet chili sauce.
- A2 ปูห่อชีส (Krab Rangoon) **\$5.00**
A combination of cream cheese, lightly flake krab meat stuffed in wonton skin then golden fried.
- A3 ปอเปี๊ยะสด (Fresh Summer Rolls) **\$5.00**
Shrimp, rice noodle and fresh vegetables swirled together, and wrapped in thin rice paper. Serve with peanut sauce.

Soup

11. ต้มยำกุ้ง (Tom Yum Goong) **\$4.50**
This famous Thai soup offers distractive hot and sour flavors with herbal fragments and taste of chili paste and shrimp
12. ต้มข่าไก่ (Tom Kha Kai) **\$4.50**
Thai most popular Coconut milk soup seasoned galangal, lemon grass and lemon juice served with chicken
13. โป๊ยะแตก (Po Tak) **\$4.50**
Seafood clear soup cooked with basil, kaffir lime leaves, fresh chili, lemon grass and lime juice
14. เกี๊ยวน้ำ (Wonton Soup) **\$4.00**
Minced seasoned pork blanketed in wonton skin boiled in tasty clear broth with mixed vegetables.

Salad

15. ยำแตงกวา (Cucumber Salad) **\$3.50**
Chilled sliced cucumbers, carrots and tomato served with light sweet and sour dressing.
16. ยำลุยสวน (Garden Salad) **\$3.50**
Fresh lettuce, carrots, cucumbers and tomatoes served with plum dressing.
17. สลัดสยามสไปซ์ (Siam Spice's House Salad) **\$4.00**
Fresh lettuce, carrots, cucumbers and tomatoes with our signature peanut dressing.
18. ยำเนื้อ (Thai Beef Salad) **\$11.00**
Grilled sliced beef tossed with mint, rice powder, scallions, onions, chili powders, lime juice and Thai seasonings.
19. ยำทะเล (Thai Seafood Salad) **\$13.00**
Shrimp, squid and scallop tossed with cucumber, onions, scallions and chili peppers in lime juice dressing.
20. ลาบ (Nam Sod) **\$11.00**
Steamed minced pork or chicken with ginger, onions, scallions and fresh chili in lime juice dressing.
21. ยำวุ้นเส้น (Yum Woon Sen) **\$12.50**
Glass noodles, chicken and shrimp tossed with onions, scallions, garlic, pepper and cilantro in chili lime dressing.
22. ยำเป็ดกรอบ (Yum Crispy Duck) **\$14.95**
Boneless crispy duck tossed with ginger, onions, scallion, pepper and cooked till offers tasty spicy and sour flavors.
- S5 สลัดพระราม (Rama Salad) **\$8.00**
Green salad served in Thai style (with shrimp, chicken & boiled eggs) with our signature peanut dressing.
- S6 ถั้วกระฉู่ปุ่น (Edamame) **\$3.50**
Boiled Japanese green soy beans, served with salt. Best with beer or sake.

Drinks & Desserts

Thai Signature Drinks

- Thai Ice Tea **\$3.00**
- Thai Ice Coffee **\$3.00**
- Coconut Juice **\$3.95**

Hot Tea & Coffee

- Jasmine Tea **\$2.00**
- Green Tea **\$2.00**
- Freshly Brew Coffee Beans (non refill) **\$3.00**

Soft Drinks (Refilled)

- Coke, Diet Coke, Sprite **\$2.00**
- Ice Green Tea **\$2.00**
- Sweet Tea **\$2.00**
- Un Sweetened Ice Tea **\$2.00**

Fruity Juicy

- Lemonade, Orange **\$2.00**
- Ginger Ale/Root Beer **\$1.50**

- Fried Banana **\$4.00**
- Fried Banana with Ice Cream **\$6.00**
- Thai Doughnuts **\$4.50**
- Stick Rice with Egg Custard **\$6.00**
- Stick Rice with Mango (Seasonal) **\$6.00**
- Cheese Cake **\$4.00**
- Coconut Ice Cream **\$4.00**
- Cold Bottle Beer
- Bud Lite, Budwiser, Miller Lite, Michelob Ultra **\$3.50**
- Singha (Thai Beer) **\$4.00**
- Heineken, Corona, Guinness **\$4.00**

An 18% service charge will be added to parties of 5 and more.

A 15% service charge might be applied to party of 4 or less.

We reserved the rights to refuse requests of adding, removing or substituting our ingredients on the menu.

Price are subject to change without prior notice.

Consumer Advisory: Please alert your server if you have special dietary requirements.

Curries with - Choice of Meat -

- Chicken, Pork, Tofu or Veggies -

Beef or Shrimp \$13.95/ Seafood \$15.95/Combo (chicken, beef and pork) \$14.95

36. แกงเผ็ดหน่อไม้ (Red Curry) \$11.95

Blended roasted chili paste and coconut milk cooked with bamboo shoots, zucchini, fresh basil and bell pepper.

37. พะแนง (Panang Curry) \$11.95

Our signature curry dish delicately cooked from Panang chili paste, coconut milk and minced kaffir lime leaves. Served with snow pea and bell pepper.

38. แกงเขียวหวาน (Green Curry) \$11.95

Fresh chili paste cooked with coconut milk, bamboo shoots, zucchini, basil and bell pepper.

39. แกงกะหรี่ (Yellow Curry) \$11.95

Thai yellow curry powder and coconut milk blended with cube potato, onions, and carrots.

แกงเผ็ดฟักทอง (Pumpkin Curry) \$11.95

Blended roasted chili paste and coconut milk cooked with pumpkin, snow pea and bell pepper.

แกงมัสมั่น (Massaman Curry) \$11.95

Thai massaman chili paste and coconut milk blended with cube potato, onions, roasted peanuts and carrots.

Sautéed Dishes with - Choice of Meat -

- Chicken, Pork, Tofu or Veggies -

Beef or Shrimp \$13.95/ Seafood \$15.95/Combo (chicken, beef and pork) \$14.95

40. ผัดกระเพรา (Pad Kra Prao - Basil) \$11.95

Sweet basil, chili, onions and bell pepper sautéed in Siam Spice basil sauce.

41. ผัดกระเทียมพริกไทย (Garlic and Pepper) \$11.95

Fresh garlic and dried pepper sautéed in brown sauce. Served with broccoli & mixed vegetable topped with cilantro.

42. ผัดขิง (Pad King - Ginger) \$11.95

Fresh ginger, mushrooms, onions, scallions and bell pepper stir fried in savory ginger sauce.

43. ผัดเม็ดมะม่วง (Cashew Nuts) \$11.95

Roasted cashew nuts, onions, scallions, carrots, mushroom, celery and bell pepper sautéed in sweet & spicy sauce.

44. ผัดเปรี้ยวหวาน (Sweet and Sour) \$11.95

Pineapple, tomatoes, onions, cucumbers and bell pepper sautéed in sweet and sour sauce.

45. ผัดผักรวม (Vegetable Delight) \$11.95

Fresh mixed vegetables sautéed with light brown oyster sauce.

46. ผัดเผ็ด (Pad Ped) \$11.95

Red curry paste stir fried with bamboo shoots, onions, scallions and bell pepper.

47. พระรามลงสร (Param) \$11.95

Fresh steam spinach topped with our signature peanut sauce.

48. ผัดถั้วลันเตา (Pad Snow Peas) \$11.95

Fresh snow peas sautéed with assorted vegetables in light black bean sauce.

Noodles with - Choice of Meat -

- Chicken, Pork, Tofu or Veggies -

Beef or Shrimp \$12.95/ Seafood \$14.95/Combo (chicken, beef and pork) \$13.95

49. 'โอ' ผัดไทย (Siam Spice 'O' Pad Thai) \$10.95

Thin rice noodles sautéed with eggs, scallions and bean sprout in Siam Spice's 'O' Pad Thai sauce.

50. ผัดซีอิ้ว (Pad See-Ew) \$10.95

Flat rice noodles sautéed with egg, broccoli and carrots in brown sauce.

51. ผัดซี๊มา (Pad Kee Mao - Drunken Noodle) \$10.95

Flat rice noodles sautéed with roasted chili, sweet basil, bamboo shoots, onions, mushrooms and bell pepper.

52. ผัดก๋วยเตี๋ยวลาดหน้า (Lard Na) \$10.95

Pan fried flat noodles, broccoli, carrots and fresh garlic in brown gravy.

53. ผัดเส้นหมี่ (Thai Chow Mein) \$10.95

Instant noodles sautéed with egg and mix vegetables.

54. ก๋วยเตี๋ยวน้ำ (Noodle Soup) \$10.95

Choice of rice noodles or egg noodles with bean sprouts, scallions and cilantro in tasty brown broth.

55. ผัดวุ้นเส้น (Pad Woon Sen) \$10.95

Glass noodles sautéed with egg and assorted vegetables in soy bean sauce.

Dinner Menu

Fried Rice Dishes with - Choice of Meat -

- Chicken, Pork, Tofu or Veggies -

Beef or Shrimp \$12.95/ Seafood \$14.95/Combo (chicken, beef and pork) \$13.95

56. ข้าวผัดสยามสไตล์ (Siam Spice's Fried Rice) \$10.95

Jasmine rice sautéed with egg, broccoli, onions, carrots, tomatoes and scallions with our popular fried rice sauce.

57. ข้าวผัดกระเพรา (Basil Fried Rice) \$10.95

Jasmine rice sautéed with roasted chili, fresh sweet basil, onions, egg and bell pepper.

58. ข้าวผัดพริกเผา (South Sea Fried Rice) \$10.95

Jasmine rice sautéed with Thai chili jam, onions, scallions, broccoli, bell pepper and egg. Best with shrimp or seafood

Siam Spice's Specialties

23. แกงเผ็ดเป็ดกรอบ (Curry Duck) \$14.95

Boneless crispy duck served with Siam Spice famous red curry sauce, and tropical fruits

24. กระเพราเป็ดกรอบ (Basil Duck) \$14.95

Crispy duck sautéed with sweet basil sauce and onions, fresh chili and bell pepper.

25. จานร้อนเป็ดผัดขิง (Ginger Duck) \$14.95

Crispy fried duck on top of onions, scallions, and cabbage served with exotic ginger sauce in a hot plate.

26. จานร้อนเป็ดชุบข้าว (Roasted Duck) \$14.95

Sliced crispy fried duck laid on freshly steam vegetables topped with wine and garlic sauce.

27. พะแนงปลา (Panang Snapper) \$15.95

Fried fillet Snapper topped with panang curry sauce. Garnished with steam vegetables and pineapple.

28. ปลาราดพริก (Snapper in Chili Sauce) \$15.95

Lightly battered snapper fried to crispy and golden laid on steam vegetable bank topped with Thai sweet chili sauce.

29. ปลาหมึกนาว (Lemon Snapper) \$15.95

Golden Fried fillet snapper in authentic Thai chili lime sauce. Garnished with fresh garlic and fresh chili.

30. ปลาผัดขิง (Ginger Snapper) \$15.95

Golden fried snapper topped with ginger, scallions, onions, carrots and bell pepper in brown ginger gravy.

31. ทะเลเดลิคัต (Seafood Delight) \$15.95

Combination of shrimp, squid and scallops sautéed with assorted vegetables in wine and oyster sauce. Served in a hot plate.

32. กุ้งราดพริก (Shrimp in Chili Sauce) \$14.95

Golden fried shrimp on freshly steamed vegetable topped with sweet chili sauce.

33. กุ้งผัดผงกะหรี่ (Shrimp in Curry Powder) \$13.95

Shrimp sautéed with assorted vegetables and seasoned with curry powder and Thai tasty ingredients.

34. ผัดทะเล (Pad Talay) \$15.95

Shrimp, Squid and Scallops sautéed with Thai chili jam and assorted vegetables, garnished with Thai spices

35. ทะเลผัดน้ำ (Seafood Pad Cha) \$17.95

Battered Shrimp, Squid and Scallops sautéed with Thai chili jam and red curry paste, garnished with Thai herbs.

59. ข้าวผัดสับปะรด (Pineapple Fried Rice) \$14.95

Jasmine rice sautéed with shrimp, chicken, assorted vegetables, eggs, raisins, pineapple and cashew nuts.

60. เขียวหวานจานร้อน (Scallop in Green Curry) \$19.00

Seared sea scallop cooked with zucchini, bell pepper, bamboo shoots & basil in our signature green curry.

62. ข้าวผัดปูสยามสไตล์ (Siam Spice's Crab Fried Rice) \$15.00

Fine crab meats, jasmine rice and assorted vegetables sautéed in our popular fried rice sauce, Siam Spice's Style!

Extra or Additional Chicken/Pork/Tofu/Veggie \$1.50

Beef \$2.0, Shrimp \$3.00, Seafood \$4.00

Sides Order : Jasmine rice \$1.00 , Brown rice \$2.00,

Side Fried Rice (no meat) - \$5.00 (must order with entrées)

Steamed vegetables \$4.00, Steam noodles \$2.00

Peanut sauce \$3.50 (Small \$0.95)

Let us know how

'HOT' you are - Mild, Medium, Hot, Thai HOT

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