

Lunch Menu

Chicken, Pork, Tofu or Veggies \$8.00

Beef \$9.50 Shrimp \$10.00 Seafood \$11.00

Meat Combination \$10.00 (Chicken, Beef and Pork only)

Extra or Additional Chicken/Pork/Tofu/Veggies \$1.00

Beef \$1.50, Shrimp \$3.00, Seafood \$4.00

L1 ผัดกระเพรา (Pad Gra Prao)

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

L2 ผัดกระเทียมพริกไทย (Garlic & Pepper)

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

L3 ผัดขิง (Pad Khing)

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

L4 ผัดเม็ดมะม่วง (Cashew Nut)

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

L5 ผัดเปรี้ยวหวาน (Sweet & Sour)

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

L6 ผัดบรอกโคลี (Pad Broccoli)

Fresh broccoli, with carrots and onions in savory oyster sauce.

L7 พระรามลงสร (Param Peanut Sauce)

Fresh steam spinach topped with our signature peanut sauce.

L8 พะแนง (Panang Curry)

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

L9 ข้าวผัดสยามไส้ปลี (Siam Spice's Fried Rice)

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

L10 ข้าวผัดกระเพรา (Basil Fried Rice)

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

L11 ข้าวผัดพริกเผา (South Sea Fried Rice)

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

L12 'โอ' ผัดไท ("O" Pad Thai)

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

L13 ผัดซีอิ้ว (Pad Se Ew)

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

L14 ผัดจี่เมา (Pad Kee Mao-Drunken Noodle)

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

L15 ผัดก๋วยเตี๋ยวลาดหน้า (Lard Na)

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

L16 ผัดเส้นมามา (Thai Chow Mein)

Instant noodles sautéed with egg and mix vegetables.

L17 ก๋วยเตี๋ยวน้ำ (Noodle Soup)

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

L36 แกงเผ็ดหน่อไม้ (Red Curry)

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

L38 แกงเขียวหวาน (Green Curry)

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

L39 แกงกะหรี่ (Yellow Curry)

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

L51 แกงเผ็ดฟักทอง (Pumpkin Curry)

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

L45 ผัดผักรวม (Vegetable Delight)

Fresh mixed vegetables sautéed with light brown sauce.

L46 ผัดเผ็ด (Pad Ped)

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

L48 ผัดถั่วงอก (Pad Snow Peas)

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

L59 ข้าวผัดสับปะรด (Pineapple Fried Rice) \$8.50

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

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, Peanut sauce \$3.50 (Small \$0.95), Steam noodles \$2.00

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.

Siam Spice

Thai Restaurant

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. ขนมหจีบ (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 crab 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
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 chicken 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 ถั่วแระญี่ปุ่น (Edamame) \$3.50
Boiled Japanese green soy beans, served with salt. Best with beer or sake.

Drinks & Desserts

<u>Thai Signature Drinks</u>			
Thai Ice Tea	\$3.00	Fried Banana	\$4.00
Thai Ice Coffee	\$3.00	Fried Banana with	
Coconut Juice	\$3.95	Ice Cream	\$6.00
<u>Hot Tea & Coffee</u>		Thai Doughnuts	\$4.50
Jasmine Tea	\$2.00	Stick Rice with	
Green Tea	\$2.00	Egg Custard	\$6.00
Freshly Brew Coffee	Beans	Stick Rice with	
(non refill)	\$3.00	Mango (Seasonal)	\$6.00
<u>Soft Drinks (Refilled)</u>		Cheese Cake	\$4.00
Coke, Diet Coke		Coconut Ice Cream	\$4.00
Sprite	\$2.00	<u>Cold Bottle Beer</u>	
Ice Green Tea	\$2.00	Bud Lite, Budwiser,	
Sweet Tea	\$2.00	Miller Lite,	
Unsweetened Ice Tea	\$2.00	Michelob Ultra	\$3.50
<u>Fruity Juicy</u>		Singha (Thai Beer)	\$4.00
Lemonade, Orange	\$2.00	Heineken, Corona	\$4.00
Ginger Ale/Root Beer	\$1.50	Guinness	\$4.00

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