

## 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 ผัดซี๊มา (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 &amp; 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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