

authentic menu
fresh ingredients cooked
in the traditional way

Siam samrarn

s i a m s a m r a r n
— THAI RESTAURANT —



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fresh ingredients cooked
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Welcome to Siam Samrarn

We do want you to have a lovely experience with us and here are things that you should be aware of:

- All meal can be altered to your liking. Please let us know if you want your dishes to be hot or mild.
- Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.
- If you are vegan, we are vegan friendly. Please let your server know as soon as he/she takes your order.
- If you request container to take food home, it is 50 cents each.
- For our seamless service, we do request one bill per table please.
- We do provide validation ticket for all our clients. However,

please be mindful that you have 2 hours limit from the time of entry to receive a free validation card.

(You must have ticket to exit even though you spend time less than 2 hours)

Thank you for your support and Enjoy your beautiful night with us.

If you have any concerns, please don't hesitate to call out one of our lovely staff to assist.



Banquet Menu

\$35 / person

min 4 people

ENTREE

Thai Fish Cake

Chicken Satay

Money Bag

Vegetable Spring Roll

MAIN

Chicken Yellow Curry

Seafood Cashew Nuts

Beef Garlic and Pepper Stir Fried

Mixed Vegetables with Tofu

Thai Jasmin Rice

DESSERT & COFFEE

Homemade Thai Coconut Sorbet

Coffee or Tea



Fully Licensed - BYO Bottled Wine Only - Corkage charge \$6 per 750ml wine bottle

Chef's Specials

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|---|------|
| 101. Crispy Skin Duck (half bird) เป็ดขุ๋น | 27.9 |
| Crispy skin duck with plum sauce. | |
| 102. Stir Fried Roasted Duck Chinese Broccoli คะน้าผัดเป็ด | 21.9 |
| Roasted duck stir fried with Chinese Broccoli | |
| 103. Roasted Duck Red Curry แกงเผ็ดเป็ดอย่าง | 21.9 |
| Mild red curry sauce with roasted duck, green bean, tomato and pineapple. | |
| 104. Soft Shell Crab Curry Stir Fried ปูนิ่มผัดผงกระหรี่ | 25.9 |
| Lighty battered soft shell crab stir fried with yellow curry sauce. | |
| 105. Soft Shell Crab with Salt & Pepper ปูนิ่มผัดเกลือพริกไทย | 25.9 |
| Lightly battered soft shell crab cooked with onion, chilli and capsicum. Seasoned in traditinal salt and pepper. | |
| 106. Prawn Crispy Basil กุ้งผัดกระเพรากรอบ | 25.9 |
| Stir fried crispy prawns with basil, chilli and onion topped with Thai style crispy basil. | |
| 107. Salmon Choo Chee ซุชิปลาแซลมอน | 25.9 |
| Fresh salmon cooked in Choo Chee curry | |
| 108. Salmon Salad ยำปลาแซลมอน | 25.9 |
| Grilled salmon mixed with red onion, coriander, shallot and Thai herbs. | |
| 109. Salmon Som Tum แซลมอนส้มตำ | 25.9 |
| Grilled salmon topped with famous Thai green paw paw salad. | |
| 110. Moreton Bay Bug Sweet Chili กุ้งหอยดงพริก | 33.9 |
| Deep fried Moreton Bay Bugs topped with with home made Thai chilli sauce. | |
| 111. Moreton Bay Bug Yellow Curry กุ้งหอยดงพริก | 33.9 |
| Deep fried Moreton Bay Bugs topped with stir fried capsicum, onions, shallots, celery in yellow curry sauce. | |
| 112. Moreton Bug Salt & Pepper กุ้งหอยดงเกลือพริกไทย | 29.9 |
| Lightly battered Moreton Bay Bugs cooked with onion, chilli and capsicum. Seasoned in traditinal salt and pepper. | |
| 113. Crispy Pork Salt & Pepper หมูกรอบหอยดงเกลือพริกไทย | 18.9 |
| Lightly battered crispy pork cooked with onion, chilli and capsicum. Seasoned in traditinal salt and pepper. | |
| 114. Crispy Pork Chinese Broccoli คะน้าหมูกรอบ | 18.9 |
| Crispy pork stir fried with Chinese Broccoli. | |

**gluten free available on request

🔥: Cook with chilli ingredient 🔥🔥: Medium hot 🔥🔥🔥: Hot

Chef's Specials

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|---|------|
| 115. Crispy Pork Chilli Basil หมูกรอบพริกกระเทียม | 18.9 |
| Crispy Pork stir fried with chilli & basil | |
| 116. Deep Fried Crispy Pork with Garlic หมูกรอบทอดกระเทียม | 18.9 |
| Deep fried crispy pork topped with fried crispy garlic | |
| 117. Stir Fried Beansprout with Crispy Pork | 18.9 |
| Stir fried beansprout in garlic and oyster sauce with crispy pork | |
| 118. Chicken Pumpkin Panang (GF) แพนงผักทองไก่ | 18.9 |
| Chicken cooked in Panang curry, enhanced the flavor with sweet kent pumpkin | |
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|---|------|
| 119. Salt & Pepper แกงส้ม พริกไทย | |
| Chopped capsicum, onion, chili & shallot stir fried with Salt & pepper. | |
| 120. Sweet Chili | |
| Battered Calamari | 19.9 |
| Crispy Porks | 18.9 |
| Battered Prawns | 21.9 |
| Fish Fillets | 21.9 |
- | | |
|--|------|
| 121. Som Tum Set | 20.9 |
| Paw paw salad served with BBQ chicken and coconut rice | |
| 122. Thai BBQ Chicken (GF) ไก่ย่าง | 17.9 |
| Grilled marinated chicken maryland off the bone | |
| 123. Papi Stir Fried Basil+Sweet Chili Jam ผัดหอยลาย | 17.9 |
| 124. Steamed squid with Chilli and Lemon (GF) ปลาหมึกนึ่งมะนาว | 21.9 |
| Steamed squid with Spicy Chilli and Lemon Sauce | |

(GF)=gluten free

** Some dish gluten free can be available on requested

🔥: Cook with chilli ingredient 🔥🔥: Medium hot 🔥🔥🔥: Hot.



Entrees (VG)=vegan (GF)=gluten free

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|---|------|
| 1. Mixed Entrees (for 2 persons) 2 pieces of each entree | 16.9 |
| Fish Cakes, Chicken Satay, Money Bags, Spring Rolls. | |
| 2. Chicken Satay (4sticks) สะเต๊ะไก่ | 9.5 |
| Marinated chicken in our special sauce then grilled with coconut milk. Served with home made peanut sauce. | |
| 3. Grill marinated Pork (4 sticks) (GF) หมูปิ้ง | 9.5 |
| Thai style marinated pork on skewers, grilled to perfection. | |
| 4. Vegetarian Spring Rolls (4 pieces) ปอเปี๊ยะผัก (VG),(GF) | 8.5 |
| Home made mixed vegetable spring rolls, served with sweet chilli sauce. | |
| 5. Samosas (4 pieces) (VG),(GF) | 8.0 |
| Home made Mixed vegetables Samosas, served with sweet chilli sauce. | |
| 6. Curry Puffs (4 pieces) ปะหีตี่พัฟ | 8.5 |
| Home made Ground prime beef, potato, & onion with thai herbs & spices all enveloped in golden puff pastry. Served with cucumber sauce. | |
| 7. Deep Fried Calamari ปลาหมึกทอด | 9.5 |
| Deep fried crumbed calamari served with sweet chilli sauce. | |
| 8. Thai fish cakes (4 pieces) ทอดมันปลา | 8.5 |
| Home made Thai fish cake with thai spices, green beans, shaped in to small patties & deep fried until golden, served with special cucumber sauce. | |
| 9. Coconut Prawns (4 pieces) กุ้งมะพร้าว | 9.5 |
| King prawns coated with coconut, battered & deep fried, served with special sauce. | |
| 10. Money Bags (4 pieces) ถุงเงินถุงทอง | 9.0 |
| Pastry parcel filled with prawn and vegetables served with sweet chilli sauce. | |
| 11. Prawn Toasts (4 pieces) ขนมปังหน้ากุ้ง | 8.5 |
| Deep fried prawn mixed on toast with sesame sprinkle. | |
| 12. Steamed Prawn Dumplings (4 pieces) เกี๊ยวกุ้งนึ่ง | 8.5 |
| Home made prawn dumplings served with sour & soy sauce. | |
| 13. Steamed Pork Dim Sims (4 pieces) ขนมจีบ | 8.5 |
| Home made pork Dim Sim served with sour & soy sauce. | |
| 14. Deep Fried Tofu เต้าหู้ทอด (GF) | 8.5 |
| Lightly battered soft tofu & deep fried topped with tamarind sauce and ground peanuts. | |
| 15. Crispy Prawns Cream Salad | 9.0 |

16. Prawn Tom Yum Soup (GF) ㊟

Thai spicy and sour soup with prawn ต้มยำกุ้ง

17. Seafood Tom Yum Soup (GF) ㊟

Thai spicy and sour soup with seafood ต้มยำทะเล

18. Chicken Tom Yum Soup (GF) ㊟

Thai spicy and sour soup with chicken ต้มยำไก่

19. Vegetable Tom Yum Soup (GF) ㊟

Thai spicy and sour soup with vegetables & tofu ต้มยำผัก

20. Chicken Coconut Soup (GF)

Traditional Thai coconut soup with chicken and Thai herbs ต้มข่าไก่

21. Vegetable Coconut Soup (GF)

Thai coconut soup with vegetables, tofu and Thai herbs ต้มข่าผัก

22. Vegetable Clear Soup (GF)

Vegetables and tofu in clear soup ต้มขี้เหล็ก

23. Deep Fried Tofu Tom Yum (GF) ㊟

Thai spicy and sour soup with deep fried tofu

small 9.5

large 20.9

small 9.5

large 20.9

small 9.0

large 19.9

small 8.0

large 18.9

small 9.0

large 19.9

small 8.0

large 18.9

small 8.0

large 18.9

large 19.9

㊟: Cook with chilli ingredient ㊟: Medium hot ㊟: Hot



Thai Style Salads

24. Beef Salad (GF) ยำเนื้อ 🌶

Sliced grilled beef mixed with red onion, coriander, shallot and Thai herbs.

19.9

25. Chicken or Pork Larb (GF) สับไก่/สับหมู 🌶

Traditional warm minced chicken or pork salad with lemon juice, chilli, ground rice and Thai herbs.

18.9

26. Prawns or Seafood Salad (GF) ยำกุ้ง/ทะเล 🌶

Delicious combination seafood mixed glass noodles with red onion, shallot, coriander fresh chilli and Thai herbs.

21.9

27. Crispy Prawns Cream Salad กุ้งทอดครีมสด

21.9

28. Crispy Skin Duck with Thai Herb Salad เป็ดย่างสมุนไพร

21.9

29. Som Tum (Green paw paw salad) (GF) ส้มตำ 🌶

13.9

with king prawns 19.9

with soft shell crab 21.9

with Crispy prawns 21.9

with grilled salmon 25.9



🌶: Cook with chilli ingredient 🌶🌶: Medium hot 🌶🌶🌶: Hot

Curry

33



34




31



30



Curry



Vegetable (Vegan available on request)	15.9
Chicken, Beef or Pork	17.9
Prawns, Scallops, Seafood or Fish Fillet	21.9
Roasted Duck	21.9

30. Green Curry (GF) แกงเขียวหวาน ๓

Thai green curry with coconut milk, green beans and bamboo shoot.

31. Red Curry (GF) แกงแดง ๓

Thai red curry with coconut milk, green beans and bamboo shoot.

32. Panang Curry (GF) แกงพะเนียง ๓

Sweet dry curry with coconut milk, green beans and lime leaves.

33. Yellow Curry (GF) แกงกะหรี่

Mild Thai yellow curry with coconut milk, onion and potato.

34. Mussaman (Beef or Chicken only) แกงมัสมั่น

Mild curry cooked with coconut, potatoes, onions, pineapple, and peanuts. Choice of beef or chicken.

35. Choo Chee (GF) แกงจืด ๓

Thai choo chee curry paste with green beans, lime leaves.



18.9

๓: Cook with chilli ingredient ๓: Medium hot ๓: Hot

Stir-Fried

Vegetable (Vegan available on request)	15.9
Chicken, Beef or Pork	17.9
Crispy Pork	18.9
Prawns, Scallops, Seafood, Fish Fillet	21.9
Roasted Duck	21.9

36. Stir Fried with Vegetables ผัดผัก

Stir fried seasonal vegetable & tofu with garlic and oyster sauce.

37. Stir Fried with Ginger & Shallot ผัดขิง

Stir fried fresh ginger, onion, shallots and mushrooms.

38. Stir Fried with Sweet & Sour ผัดเปรี้ยวหวาน

Stir fried cucumber, tomatoes, pineapple, onion, and capsicum with home made sweet & sour sauce.

39. Stir Fried with Basil & Chilli ผัดใบกระเพรา

Basil leaves, mushrooms and onions, capsicums, garlic, fresh chilli and bamboo.

40. Stir Fried with Garlic and Pepper ผัดกระเทียมพริกไทย

Stir fried with garlic, ground pepper, and onions.

41. Stir Fried with Cashew Nuts ผัดเม็ดมะม่วงหิมพานต์

Stir fried cashew nuts, sweet chilli paste, shallots, onions and capsicum.

42. Stir Fried with spicy paste ผัดพริกขิง

Stir fried Thai style spicy ginger paste with, capsicum, green beans and lime leaves.

43. Stir Fried Royal very spicy paste ผัดพริกแกงป่า

Stir fried curry paste with coconut milk, green bean, capsicum, pepper corn, basil & Thai herbs.

44. Stir Fried with green peppercorn ผัดพริก

Stir fried green peppercorn, capsicum, basil & Thai herbs.

🌶️ : Cook with chilli ingredient 🌶️🌶️ : Medium hot 🌶️🌶️🌶️ : Hot

Whole Barramundi Fish

45. Steamed Fish Lemon (GF) ปลามะนาว 29.9

Barramundi steamed in lime juice, garlic, chillies, coriander & Thai herbs.

46. Steamed Fish Ginger (GF) ปลาขิง 29.9

Barramundi steamed in ginger, shallot and coriander.

47. Deep Fried Fish with Sweet Chili ปลาชาติพริก 29.9

Crispy Deep Fried Barramundi topped with Thai spicy chilli sauce – made with roasted chilli, garlic, palm sugar and lime leaves.

48. Deep Fried Fish Choo Chee Curry ปลาฉูฉี 29.9

Crispy Deep Fried Whole Barramundi topped with Thai Choo Chee curry, green bean and lime leaves.

49. Deep Fried Fish with Sour Curry (GF) แกงส้มปลา 29.9

Crispy Deep Fried Whole Barramundi topped with Thai sour curry sauce.

50. Deep Fried Fish with Thai Salad (GF) ยำปลาทอด 29.9

Crispy Deep Fried Whole Barramundi topped with Thai salad sauce.

51. Deep Fried Fish with Fish Sauce (GF) ปลาชาติน้ำปลา 29.9

Crispy Deep Fried Whole Barramundi topped with thai fish sauce & black pepper.

52. Deep Fried Fish with Garlic (GF) ปลาชาติกระเทียม 29.9

Crispy Deep Fried Whole Barramundi topped with deep fried crispy garlic.

53. Deep Fried Fish with PawPaw Salad (GF) ปลาทอดส้มตำ 32.9

Deep fried whole Barramundi topped with famous Thai green paw paw salad (Som Tum).

54. Deep Fried Fish with Sweet & Sour ปลาเปรี้ยวหวาน 29.9

Crispy Deep Fried Whole Barramundi topped with stir fried cucumber, tomatoes, pineapple, onion, and capsicum with home made sweet & sour sauce.

New 55. Deep Fried Fish with Thai Herb Salad ปลาสมุนไพร 29.9

Crispy Deep Fried Whole Barramundi topped with Thai salad sauce, shallot, coriander and cashew nut

New 56. Deep Fried Fish with Crispy Basil ปลาทอดกระเพรา 29.9

New 57. Deep Fried Fish with Sweet and Sour Hot Sauce ปลาสามรส 29.9

🔥 : Cook with chilli ingredient 🔥🔥 : Medium hot 🔥🔥🔥 : Hot

Rice and Noodles



Vegetables	15.9
Chicken, Beef or Pork	17.9
Prawns, Scallops or Seafood	21.9
Fish Fillet	21.9
Roasted Duck	21.9

🌶️ : Cook with chilli ingredient 🌶️🌶️ : Medium hot 🌶️🌶️🌶️ : Hot

58. Laksa ลักซ่า Curry Egg Noodle Soup

59. Pad Thai ผัดไทย

stir fried thin rice noodles or glass noodles with, dry shrimps, ground peanuts & eggs

60. Pad Siew ผัดซีอิ้ว

Stir fried of thick rice noodles, Chinese broccoli and eggs in dark soy sauce seasoning.

61. Pad Ki Maow ผัดขี้เมา 🌶️

Stir fried spicy rice noodles with bamboo shoots, onions, beans, capsicum, pepper corn, chilli and basil.

62. Pad Hokkien ผัดฮกเกี้ยน

Stir fried of hokkien noodles, Chinese broccoli and eggs in dark soy sauce seasoning.

63. Thai Fried Rice ข้าวผัด (GF)



Side Rice

Coconut Rice	Small 4.5	Medium 6.5	Large 9.5
Jasmine Rice	Small 3.0	Medium 5.0	Large 8.0
Sticky Rice			4.9

Dessert Menu

Homemade Coconut Pandan Cake 7.0

Homemade Thai Milk Tea Cake 7.0

Coconut Lover 11.5

Home made Coconut Pandan Cake Served with our Signature Home Made Coconut Sorbet

Blossom Season 11.5

3D Yogert Flower in Fruity jelly served with your choice of ice cream and Lamdoan Biscuit

Deep Fried Ice Cream 9.9

Deep Fried Banana 9.9

Thai Baked Custard Served with Black Sticky Rice Pudding (GF) 9.9

Thai Black Sticky Rice Pudding (GF) 9.9

Black Sticky Rice Pudding with Signature Home made Coconut Sorbet

Mango Coconut Sticky Rice (Seasonal)(GF) 10.5

Home Made Mango Ice Cream Serve with Coconut Sticky Rice (GF) 9.9

Durain with Sticky Rice (GF) 10.5

Coconut Sunday 10.9

Thai style Coconut Sorbet served with Roasted Peanut, Jack Fruit and Coconut Sticky Rice in a Bread Roll.

Ice Cream

Signature Home made Coconut Sorbet (GF) 8.0 10.5

Home made Taro Ice Cream (GF) 8.0 10.5

Home Made Mango Ice Cream (GF) 8.0 10.5

Green Tea Ice Cream 7.0 9.5

Vanilla Ice Cream 7.0 9.5

