



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

EST. 2008



Welcome to Siam Samrarn

Est 2008

Sa-Wad-Dee

"Siam" is the former name of Thailand. "Samrarn" is Happiness

Siam Samrarn (SS) is one of the very best Thai restaurants in Brisbane, Queensland. SS has been voted as one of the best Thai restaurants in Brisbane by Weekend Edition, Gourmand and Gourmet, Threebestrates, and has also received awards for Best Thai Restaurant in Brisbane in 2022 and 2023 from IDA.

90% of our main ingredients (excluding meat, seafood, and vegetables) are sourced from the best places in Thailand, which is why our flavours are unique. "The taste here is so much like Thailand or even better," is a regular feedback from Thai people or those who have traveled to Thailand multiple times. Also, we do care of everyone health, No MSG added in any of our dishes.

As one of the highest-rated Thai restaurants in Brisbane, we take pride in serving all dishes with fresh ingredients, cleanliness, and the best quality. Our service is something we put our heart and soul into. We aim for everyone to leave this little haven with a BIG smile on their faces (just like our name).

At SS, we strive to serve you dishes that you'll enjoy and remember forever. Please let us know if you have any dietary restrictions or special considerations, and we will do our best to cater to all your needs.

SS and the team would like to express our gratitude to all of you who have visited this little place. We hope you will thoroughly enjoy your time and food here.





Banquet Menu

Set for 2 People

Set A
(Siam all time favourite)
\$75

Entrée
(1 piece each per person)

Beef curry puff
Vegetarian Spring Roll

Main

Green curry
(Chicken or Pork)
Cashew nut stir fried
(seafood or duck)
Jasmine rice

Dessert

Coconut Sundae

Set B
(Land of Siam)
\$120

Entrée
(1 serve per person)

Tom Yum Chicken

Main

Crispy pork kalia
Any choice of whole fish range
Pad Thai Chicken
Jasmine rice

Dessert

Coconut Sundae



Banquet Menu

For minimum of 4 people

Siam Standard
\$50 per person

Entrée

Mixed entrée

Main

Chicken Yellow curry

Seafood Basil stir fried & chilli

Stir fried vegetable with oyster sauce

Pad Thai chicken

Jasmine rice

Dessert

Coconut sorbet

Best of Siam
\$75 per person

Entrée

Mixed entrée

Main

Tom Yum prawns

Mussaman Beef slow cooked

Crispy pork Kailan

Morton bay bug with salt & pepper

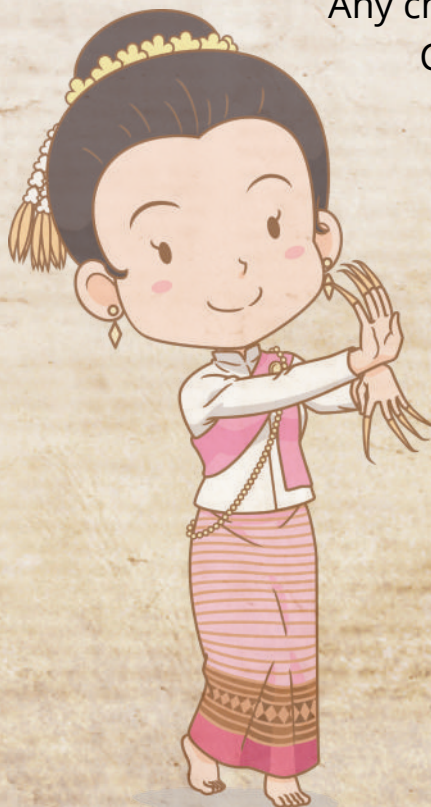
Any choice of whole fish range

Crab meat fried rice

Jasmine rice

Dessert

Coconut sorbet



Banquet Vegan

For minimum of 4 people

\$60 per person

Entrée

Leek Pancake
Vegan Som Tum

Main

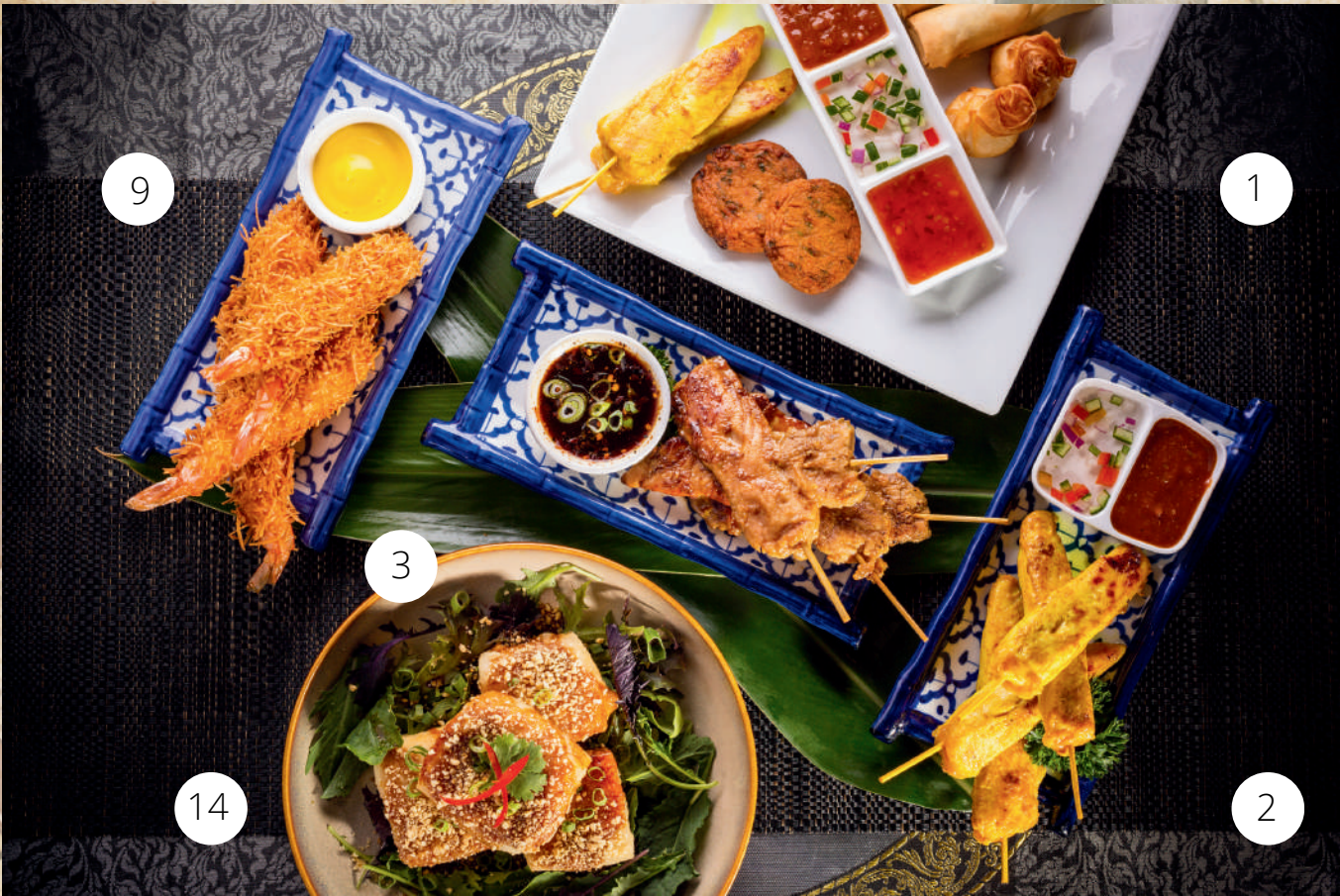
Green Curry
Deep Fried Tofu Basil Stir Fried
Cashew nut Stir fried
Thai Fried Rice
Jasmine rice

Dessert

Coconut sorbet



Entrees



Entrees

- | | |
|---|-------------|
| 01. Mixed Entree
Fish cake, chicken tenderloin satay, prawn toast and vegetarian spring roll. | 13.9 |
| 02. Chicken satay (3 sticks) (GF) (Toast contained Gluten)
Grilled chicken tenderloin coated in coconut, served with Siam peanut sauce and toast. | 15.9 |
| 03. Moo Ping (GF)
Pork grilled to perfection. Serve with Tamarind chilli sauce. | 13.9 |
| 04. Vegetarian spring roll (4 pieces) (VG)
Carrot, pea, onion and fungus wrapped and deep fried. | 10.9 |
| 05. Chicken Spring roll. (3 pieces) (GF)
Chicken, coriander and mint. Serve with Sweet chilli sauce. | 12.9 |
| 06. Vegetarian samosa (4 pieces) (VG)
Potato, onion, pea and curry powder wrapped and deep fried. | 10.9 |
| 07. Beef Curry puff (4 pieces)
Beef mince, potatoes & onions stuffed in a puff pastry with cucumber sauce. | 12.9 |
| 08. Deep fried calamari
Calamari coated in flour and egg. Served with thai sweet chilli sauce. | 12.9 |
| 09. Thai fish cake (4 pieces)
Served with house made cucumber sauce and crushed peanut. | 10.9 |
| 10. Coconut Prawn (3 pieces)
Battered prawns coated in coconut shredded. House made custard mayo. | 12.9 |
| 11. Prawn Finger (3 pieces)
Prawns wrapped in pastry, shaped like traditional Thai lady finger dancers | 12.9 |
| 12. Prawn toast (4 pieces)
Prawn mixed on toast with sesame sprinkle. House made cucumber sauce. | 10.9 |
| 13. Steamed prawn dumpling (4 pieces)
Served with dark soy sauce and Sriracha chilli sauce. | 10.9 |
| 14. Steamed pork dim sim (4 pieces).
Cabbage & pork wrapped in wonton. Served with dark soy & Sriracha sauce. | 12.9 |
| 15. Deep fried tofu (Recommended) (Vegan available) (GF)
Lightly battered tofu topped with tamarind sauce and crushed peanut. | 12.9 |
| 16. Leek pancake (4 pieces) (VG)
Rice flour mixed with Chive and served with dark soy sauce. | |

(VG) = Vegan (GF) = Gluten free



House Specialty

Experience the taste of Thailand

Whole Barramundi



17. Steamed fish with lemon



18. Steamed fish with ginger



26. Deep fried fish with crispy basil



19. Deep fried fish with sweet chilli



27. Deep fried fish with thai herb



24. Deep fried fish with garlic



64. Som Tum Softshell Crab



31. Softshell Crab Salt and Pepper

Whole Barramundi



- | | |
|--|-------------|
| 17. Steamed fish lemon (GF available on request) (No. 1 selling) | 40.9 |
| Barramundi steamed in lime juice, garlic, chilli, coriander and thai herbs. | |
| 18. Steamed fish ginger | 40.9 |
| Barramundi steamed in ginger, mushroom, shallot and house made soy sauce. | |
| 19. Deep fried fish with sweet chilli (GF) (Popular) | 40.9 |
| Crispy barramundi topped in Siam sweet chilli sauce, pineapple, onion, capsicum & shallot. | |
| 20. Deep fried fish Choo chee curry (GF) | 40.9 |
| Crispy barramundi topped with Choo chee curry, green bean & kaffir lime leaves. | |
| 21. Deep fried fish with sour curry (GF) | 40.9 |
| Crispy barramundi topped with sour curry sauce, carrot, green bean & wombok. | |
| 22. Deep fried fish with thai salad (GF) | 40.9 |
| Crispy deep fried barramundi topped with thai herbs, cashew nut, chilli and salad dressing. | |
| 23. Deep fried fish with fish sauce (GF) | 40.9 |
| Crispy deep fried barramundi topped with house made fish sauce and pepper. | |
| 24. Deep fried fish with garlic | 40.9 |
| Crispy deep fried barramundi topped with deep fried crispy garlic. | |
| 25. Deep fried fish with green paw paw salad (GF) | 45.9 |
| Crispy deep fried topped with famous thai green paw paw salad (Som Tum). | |
| 26. Deep fried fish with sweet and sour (GF) | 45.9 |
| Crispy barramundi with stir fried cucumber, tomatoes, mushroom, pineapple & onion. | |
| 27. Deep fried fish with thai herb salad (GF) | 40.9 |
| Crispy barramundi topped with thai salad sauce, shallot, chilli jam, coriander & cashew nut. | |
| 28. Deep fried fish with crispy basil (Contained peanut) (GF) | 45.9 |
| Crispy deep fried barramundi topped with Siam Samrarn basil sauce & crispy basil. | |
| 29. Deep fried fish with sweet and sour hot sauce (GF) | 40.9 |
| Crispy deep fried barramundi topped with house made hot & sour sauce. | |

Soft shell crabs

- | | |
|--|-------------|
| 30. Soft shell crab curry | 28.9 |
| Battered soft shell crab in curry powder, egg, shallot, onion, celery, carrot, capsicum. | |
| 31. Soft shell crab salt and pepper | 28.9 |
| Battered soft shell crab with onion, shallot & capsicum. Seasoned in Siam style S&P. | |

Choose your level of spice :

Very mild / Mild / Medium / Hot / Thai hot

King Prawns / Bugs



Siam Samrarn King Prawn BBQ



Grilled Salmon Larb



Local King Prawns / Bugs

Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot

- 32. Fried golden crispy garlic** 42.9
Battered bugs or grilled prawns topped with fried golden and crispy garlic.
- 33. Tamarind sauce** 42.9
Battered bugs or grilled prawns with onions, capsicum & shallots in Siam tamarind sauce.
- 34. Salt and pepper** 42.9
Battered bugs or grilled prawns seasoning in S&P cooked with onions, shallot & capsicum.
- 35. Sweet chilli** 42.9
Battered bugs or grilled prawns in Siam sweet chili with pineapple, red capsicum & onion.
- 36. Yellow curry stir fried.** 42.9
Battered bugs or grilled prawns in curry powder, egg, onion, celery, carrot & capsicum.
- 37. Choo Chee curry** 42.9
Battered bugs or grilled prawns in Choo Chee curry with green bean & kaffir lime leaves.
- 38. Siam Samrarn King prawns BBQ** 42.9
Grilled king prawn with shrimp oil topped with house special sauce.
- 39. Potted king prawns with vermicelli** 42.9
Pot baked vermicelli with king prawns in soya bean and ginger sauce.

Squid and Salmon

- 40. Squid lemon and chilli (GF)** 30.9
Steamed squid with coriander, red onion, mint & shallot in house made lemon & chilli sauce.
- 41. Squid garlic** 30.9
Whole fried battered squids topped with deep fried crispy garlic & Chilli sauce
- 42. Whole squid Larb (GF)** 30.9
Steamed squid, coriander, mint, shallot, red onion, ground rice, dried chilli & Larb dressing.
- 43. Grilled salmon Larb (GF)** 34.9
Grilled salmon, coriander, mint, shallot, red onion, ground rice, dried chilli & Larb dressing.
- 44. Squid salted egg stir fried (Contained Peanut)** 32.9
Squid stir fried with salted egg, shallot, onion, celery, carrot, capsicum & chilli jam
- 45. Squid crispy basil stir fried (Contained Peanut)** 32.9
Battered squid, chilli, bamboo, capsicum, bean & onion with Siam basil sauce & Crispy basil.
- 46. Squid salt and pepper** 30.9
Battered squid seasoned in salt and pepper cooked with onions, shallot and capsicum.
- 47. Salmon Salad (GF)** 34.9
Grilled Salmon, coriander, tomato, mint, red onion & shallot. Serving with Siam salad dressing.
- 48. Salmon Som Tum (Paw Paw salad)(Contained Peanut) (GF)** 34.9
Grilled salmon topped with green paw paw & house made recipe salad dressing.
- 49. Salmon Choo Chee (GF)** 34.9
Grilled salmon portion in Choo Chee paste, green bean & a touch of Kaffir lime leaves

Bird & Crispy Pork

- 50. Crispy skin duck (half bird)** 42.9
Crispy Skin duck with plum sauce.
- 51. Crispy skin duck with thai herb salad** 45.9
Marinated roasted half duck with special house dressing, cashew nut & thai herbs.
- 52. Siam Samrarn roasted duck** 45.9
Marinated roasted duck serve with Siam gravy and kailan. contained peanut and soybean.
- 53. Thai style bbq chicken** 27.9
Chicken maryland off the bone marinated in thai herbs and grilled to perfection.
- 54. Quail Garlic (Served dried)** (Nice with Singha beer) 27.9
Crispy quail loaded with flavour full of crispy golden garlic and pepper.
- 55. Deep fried crispy pork Garlic (Served dried)** (Pair well with Chardonnay) 25.9
Pork belly battered loaded with flavour full of crispy golden garlic and pepper.
- 56. Crispy pork salt and pepper** (Pair well with Draft beer) 25.9
Lightly battered pork belly, cooked with onions, shallots, and capsicum, and seasoned with traditional salt and pepper.

52



54



51



Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot



Classic Menu

Experience the taste of Thailand

Soup

Vegetable and tofu or Chicken	Entree	14.9
	Regular	25.9
	Large	34.9
Prawn or Seafood	Entree	17.9
	Regular	28.9
	Large	37.9

57. Tom Yum soup

Siam Samrarn tom yum style spicy and sour soup. (contained nut)

58. Tom Kha soup (Coconut soup) (GF)

Siam Samrarn style coconut soup.

59. Clear soup

Vegetables and tofu in clear soup.

60. Deep fried tofu Tom Yum

Thai spicy and sour soup with deep fried soft tofu. (contained nut)

29.9

61. Tom Yum Goong Yai

Traditional family's recipe tom yum style with king prawn. (contained nut)

42.9

Tom Yum Goong Yai



Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot

Salad

Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot

- | | | | |
|---|-------------|---------------------|-------------|
| 62. Beef salad (GF) | 27.9 | | |
| Grilled beef red onion, coriander, mint, ground rice, dried chilli & Siam salad dressing. | | | |
| 63. Nam Tok Neua (Eye Fillet 220g) (GF) | 34.9 | | |
| Grilled eye fillet red onion, coriander, mint, ground rice, dried chilli & Siam salad dressing. | | | |
| 64. Crying Tiger (Eye Fillet 220g) (GF) | 34.9 | | |
| Grilled marinate eye fillet serve with Nam Jim Jaew. | | | |
| 65. Chicken or Pork Larb (GF) | 25.9 | | |
| Minced, coriander, mint, shallot, red onion, ground rice, dried chilli & Siam salad dressing. | | | |
| 66. Prawn or Seafood salad (GF) | 29.9 | | |
| Glass noodles with red onion, shallot, coriander, fresh chilli, thai herbs and salad dressing. | | | |
| 67. Raw Prawn in Fish Sauce (Goong Chea Nam Pla) | 29.9 | | |
| Raw prawn in spicy house made fish sauce. | | | |
| 68. Som Tum (Green paw paw salad) | 17.9 | | |
| with prawn | 27.9 | with crispy prawn | 29.9 |
| with soft shell crab | 29.9 | with grilled salmon | 34.9 |



Raw Prawn in Fish Sauce



Crying Tiger

Beef salad Som Tum Larb



Nam Tok Neua

Curry



Red curry paste: A mixture of red dried chilli, shallot, garlic. the mixture is finely grind either by a motar or a blender.

Green curry paste: It has quite similar ingredient to red curry paste. Only difference is green chilli are used instead of red dried chilli.

Panang curry paste: It has the same ingredient to red curry paste, roasted peanut are added to the paste.

Mussaman curry paste: It has more ingredient than other curry. Mussaman curry is the mixture of red dried chilli, shallot, garlic, coriander seed, cumin, grind cinnamon, grind nutmeg and grind clove.

Yellow curry paste: It is a sweet and mild curry paste based on turmeric and curry powder blended with lemongrass, ginger, garlic, cilantro and dried chilli.

Curry

Choose your level of spice :
Very mild / Mild / Medium / Hot / Thai hot

Vegetable and tofu	22.9
Chicken, Pork	22.9
Beef	24.9
Crispy Pork	25.9
Prawn, Scallop, Seafood or Fish fillet	29.9
Roasted duck	29.9

69. Green curry

Green curry paste with house made coconut milk, green bean and bamboo shoot.

70. Red curry

Red curry paste with house made coconut milk, green bean and bamboo shoot.

71. Panang curry

Panang paste with house made coconut milk, green bean, peanut and kaffir lime leaf.

72. Chicken Pumpkin Panang curry

24.9

Slices breast cooked in Panang paste&coconut, peanut, pumpkin, tomato & green bean

73. Yellow curry (Mild curry)

Yellow curry paste with coconut milk, potato, onion and peanut.

74. Mussaman curry (Mild curry)

Mussaman paste curry with coconut milk, potato, onion, pineapple and peanut.

75. Mussaman slow cooked beef curry (Mild curry)

25.9

Slow cooked beef mussaman curry sauce with peanut and onion and potato.

76. Choo chee curry

Semi dried choo chee curry paste with green bean and kaffir lime leaf.

77. Jungle curry (No coconut milk)

Northern style red curry with bamboo, green bean, capsicum, mushroom, fingerroot, peppercorn, basil and chilli.

Stir fried



Stir fried

Gluten free and Vegan can be available on request

Choose your level of spice :

Very mild / Mild / Medium / Hot / Thai hot

Vegetable and tofu	22.9
Chicken, Pork	22.9
Beef	24.9
Crispy Pork	25.9
Prawn, Scallop, Seafood or Fish fillet	29.9
Roasted duck	29.9

78. Stir fried with oyster sauce

Mixed vegetable with garlic and oyster sauce.

79. Stir fried with ginger and shallot

Fresh ginger, onion, shallot, carrot, capsicum, carrot, capsicum and mushroom.

80. Stir fried with sweet and sour

Cucumber, tomato, pineapple, mushroom, onion & capsicum in sweet&sour sauce.

81. Stir fried with basil and chilli

Basil leaves, mushroom, onion, bamboo shoot, capsicum, garlic and chilli.

82. Stir fried with peanut sauce (Pra-Ram)

Mixed vegetable with Siam Samrarn famous peanut sauce.

83. Stir fried with garlic and pepper

Stir fried with garlic, ground pepper and onion.

84. Stir fried with cashew nut (Contained nut)

Cashew nut with sweet chilli paste, shallot, onion, carrot and capsicum.

85. Stir fried spicy paste (Prik King)

Stir fried thai style spicy ginger paste with capsicum, green bean and kaffir lime leaf.

86. Stir fried royal

Dried curry paste in coconut milk, bean, capsicum, peppercorn, basil, krachai & lime leaf.

87. Stir fried with green peppercorn

Stir fried green peppercorn, carrot, capsicum, basil, finger root and kaffir lime leaf.

House specialty

88. Deep fried tofu with chilli and crispy basil (Contained nut)

24.9

Tofu, chilli, bamboo, capsicum, mushroom, bean&onion. With Siam basil sauce&crispy basil.

89. Crispy Pork with Chinese broccoli (Kailan) stir fried

25.9

Kailan wokong with garlic and house made stir fry sauce.

90. Crispy Pork with Beansprout stir fried

25.9

Beansprout stir fried with garlic, shallot, oyster sauce & fish sauce.

91. Papi stir fried (Contained nut)

23.9

Stir fried papi with basil, onion and sweet chilli jam.

92. Crispy Prawns basil (Contained nut)

32.9

Battered prawns chilli, bamboo shoot and onion. Topped with Siam basil sauce&crispy basil

Rice and Noodle



Pineapple fried rice



Crab meat fried rice



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Rice and Noodle

Gluten free and Vegan can be available on request

Choose your level of spice :
Very mild / Mild /Medium/ Hot / Thai hot

Vegetable and tofu	22.9
Chicken, Pork	22.9
Beef	24.9
Crispy Pork	25.9
Prawn, Scallop, Seafood or Fish fillet	29.9
Roasted duck	29.9

93. Laksa noodle soup

Egg noodle in Laksa, wombok, capsicum, carrot, shallot, tofu, beansprout & fried onion.

94. Pad Thai

Stir fried thin rice noodle with ground peanut, beansprout, chive, tofu and egg.

95. Pad Siew

Stir fried thick rice noodle with Chinese broccoli and egg in dark soy sauce seasoning.

96. Pad Kee Mow (Drunken Noodle)

Thick rice noodle, egg, bamboo, onion, bean, capsicum, peppercorn, basil, krachai & chilli.

97. Pad Hokkien

Egg noodle with carrot, capsicum, wombok, dried onion & shallot, egg in dark soy sauce.

98. Thai fried rice

Traditional fried rice with onion, tomato, egg and Chinese broccoli.

99. Basil fried rice

Fried rice with onion, bamboo shoot, green bean, capsicum, mushroom, basil, chilli.

101. Pineapple fried rice (Popular).

Royal fried rice with chicken, pineapple, pea, carrot, sultanas, onion, tomato & turmeric. **25.9**

102. Fried rice crab meat (Recommended).

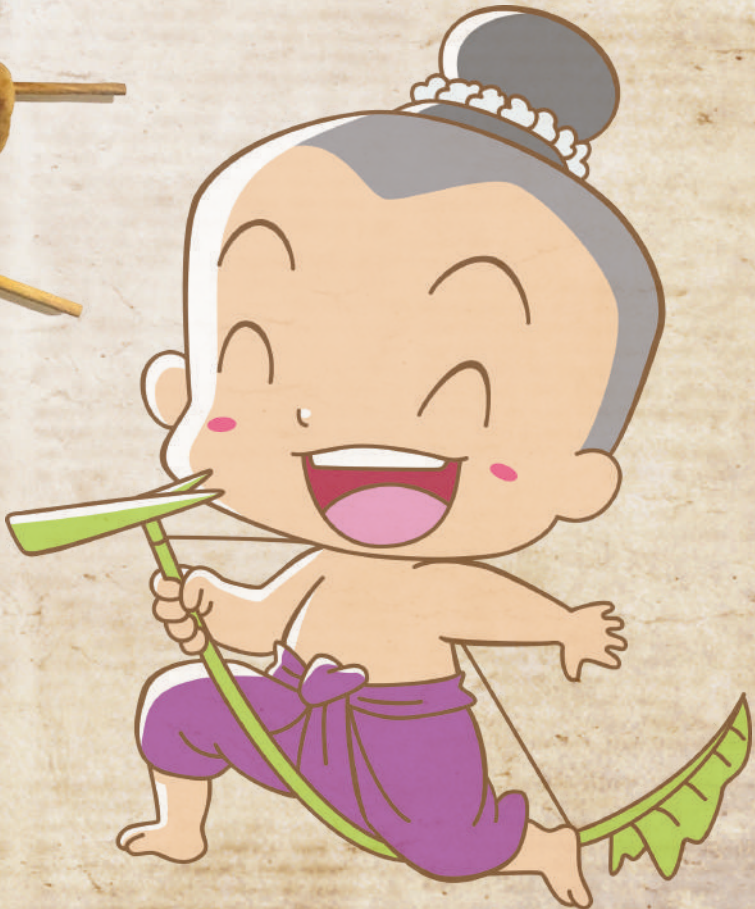
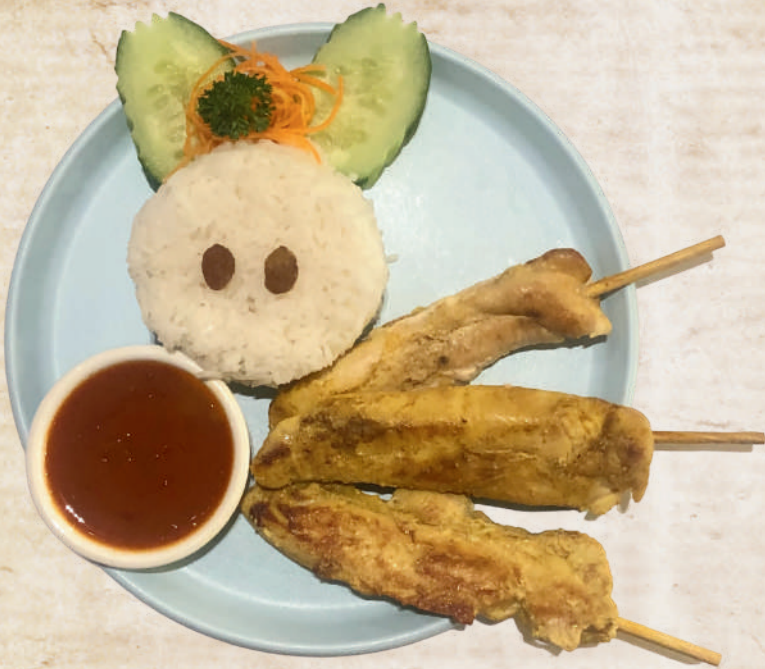
Fried rice with carrot, corn, pea and crab meat. Sprinkle with shallot and pepper. **27.9**

Side

Coconut Rice	Regular	6.0	Large	10.0
Jasmine Rice	Regular	4.0	Large	7.0
Sticky Rice				6.0
Steam Rice noodle				6.0
Steam Vegetable				12

Kid's menu

Rice with vegetable spring roll	14
Rice with satay chicken	17
Rice with BBQ chicken	17
Chicken Chippies and chips	14
Clear soup rice noodle with chicken	14
Egg fried rice with dice carrot, pea and corn	17



DESSERT



Black sticky rice with
coconut cream & sorbet
\$ 15.9



Nam Kang Sai
\$15.9



Coconut Sunday
\$ 15.9



Mango Sticky Rice
Summer only
\$ 15.9



Lod Chong (Cendol) with
Coconut Ice cream
\$15.9



Durian Sticky Rice
\$ 15.9

Ice-Cream

Double scoop
Vanilla or Coconut
\$7.5

**Deep fried Ice-cream
(Chocolate, Caramel or Strawberry)**

\$15.9

Affogato coffee \$12.9
+ Frangelico \$8 per shot

Appendix

Coconut Milk

Is an opaque, milky-white liquid extracted from the grated pulp of mature coconuts. The opacity and rich taste of coconut milk are due to its high oil content, most of which is saturated fat. Siam Samrarn select and import the best coconut cream direct from one of the top and best quality brand that kept the flavour of the coconut milk very close to the fresh one that freshly juice in the market on the day.

Coconut Sugar

Derived from the coconut palm tree and touted as being more nutritious and having a lower glycemic index than table sugar. Siam Samrarn sought direct coconut sugar from the best place in Thailand which guarantee 100% made fresh and no artificial added.

Curry

Curries are called kaeng in Thailand, and usually consist of meat, fish or vegetables in a sauce based on a paste made from chilies, onions or shallots, garlic, and shrimp paste. Additional spices and herbs define the type of curry. Local ingredients, such as chili peppers, kaffir lime leaves, lemongrass, galangal are used and, in central and southern Thai cuisine, coconut milk. Northern and northeastern Thai curries generally do not contain coconut milk. Due to the use of sugar and coconut milk, Thai curries tend to be sweeter and more watery than Indian curries.

Durian

Described as the "king of fruit" the taste is mildly sweet, almondy and very creamy, not unlike a rich cheesecake and its come with distinct smell.

Fish sauce

A liquid condiment made from fish or krill that have been coated in salt and fermented for up to two years. The brand that we select is high grade in quality. Do not contained MSG and Gluten free.

Ground rice

Ground rice is a glutinous rice that has been slowly stir in the wok until cooked and then grounded into a powder.

Kaffir Lime leaves

Kaffir lime leaves are an aromatic Asian leaf most often used in Thai, Indonesian and Cambodian recipes. They have a spiced-citrus flavour which is a lot lighter and zestier than a bay leaf or curry leaf.

Kailan

Kailan or gailan is the Chinese name for Chinese broccoli or Chinese kale. This is one of the world's most nutritious vegetables, with one of the highest calcium contents of any food. It's also rich in iron, vitamin A, and vitamin C

Krachai

Fingerroot ginger emits a fresh aroma and contains a milder flavor than common ginger. The finger-like rhizomes have an earthy, peppery, subtly sweet, herbaceous, slightly bitter, and medicinal taste. krachai has also long been used for medicinal purposes – typically to treat stomach discomfort and peptic ulcers. Considered a 'hot' herb, it's said to be a remedy for flatulence, indigestion, and a general diuretic.

Nam Jim Jeaw

Nam Jim Jeaw is a sauce which originate from North East of Thailand (E-Sarn). It is a spicy Thai dipping sauce with chili flakes, tamarind paste, lime juice, shallot.

Palm sugar

palm sugar is made from the sap of the sugar palm tree (also called a date palm tree).

Peppercorn

Black peppercorns are actually the unripe green fruit of the plant. Green peppercorns are rich in vitamin C and K, which are powerful antioxidants and can help in lowering the concentration of free radicals and reduce the risks associated with free-radical damage.

Soy Sauce

Naturally brewed from selected soybean and finest wheat with a naturally fermentation technology more than 6 months.

Turmeric

Turmeric is a flowering plant, *Curcuma longa*, of the ginger family, Zingiberaceae, the rhizomes of which are used in cooking.

Wombok

is a type of Chinese cabbage originating from China that is widely used in East Asian cuisine. Since the 20th century, it has also become a widespread crop in Europe, the Americas and Australia. In much of the world, it is referred to as "Chinese cabbage". In Australia it also is referred to as "wombok"

"Kab-Kun"

Thank you

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Enjoy your meal

